Catering provided by

Indian Pueblo Kitchen
**Outdoor Courtyard**

Located in the heart of the Indian Pueblo Cultural Center, this space offers culture, tradition, and dramatic architecture under a wide New Mexico sky. Surrounded by seven murals illustrating traditional dances, the courtyard is an excellent setting for your outdoor event. The existing dance circle can be used for a traditional Pueblo dance, or your first dance as a wedded couple.

**Capacity:** 9,800 sq. ft.
The courtyard will accommodate up to 300 guests.

**Pricing:** Event space rental fees will be waived with a $5,000 food and non-alcoholic beverage minimum.

*Uplighting in the Courtyard is an additional cost of $825, which includes hanging lights and colored mural lighting as seen in the photo.*

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**Chaco Ballroom**

This fundamental space is fitting for any type of event, from general sessions to wedding receptions. Our main ballroom includes three drop-down screens, overhead projectors, and an AV Tech booth. Elevate your event by adding one of our custom décor packages which includes colored uplighting, wall draping or a backdrop for your head table (Please ask your sales representative about these packages).

**Capacity:** 3,136 sq. ft.
The Chaco Ballroom room will accommodate up to 180 guests with a dance floor.

**Pricing:** Event space rental fees will be waived with a $3,250 food and non-alcoholic beverage minimum.

*Room uplighting available for an additional cost of $500, which includes colored uplights.*
**Silver & Turquoise Room**

Wrapped in Native American artwork, this space cultivates creativity and ingenuity. This ample space is a classic setting for your celebration. The existing stage provides a focal point for your Band, DJ or your Head table.

**Capacity:** 2,436 sq. ft.
The Silver & Turquoise Room will accommodate up to 120 guests with a small dance floor.

**Pricing:** Event space rental fees will be waived with a $2,500 food and non-alcoholic beverage minimum.

*Room uplighting available for an additional $500, which includes colored uplights*

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**Pottery & Private Room**

This warm and cozy room is the perfect setting for a small reception. The exquisite pottery wall represents all 19 Pueblos of New Mexico, and adds elegant décor to your special occasion. The private outdoor balcony provides breathtaking views of the Sandia Mountains and allows for guests to enjoy their cocktail around a glowing fire.

**Capacity:** 1,404 sq. ft.
The Pottery & Private Room will accommodate up to 80 guests with no dance floor.

**Pricing:** Event space rental fees will be waived with a $2,000 food and non-alcoholic beverage minimum.

*Room uplighting available for an additional $500, which includes colored uplights*
**Coral**

**Hors d’Oeuvres (Choice of 2)**
*(Served as a Station During Cocktail Hour)*

- Chips with House made Salsa
- Vegetable Display with Ranch Dip
- Assorted Display:
  - Cheese Tray with Fruit, Nuts and Crackers
  - Green Chile Cheese Quesadillas
- *Salad (Choice of 1)*
  - Harvest Salad
  - Margarita Tomato Salad
  - Berry Salad
- *Entrées (Choice of up to 3)*
  - Blue Corn Fried Chicken with Red Chile Honey
  - Brown Sugar and Mustard Roasted Pork Loin with Cherry Glaze
  - Roasted New Mexico Petite Fillet with Tomato Jam
  - Red or Green Chile Blue Corn Chicken Enchiladas
  - Marinated Heirloom Cauliflower Steak (V)

*$43 per person*$

**Turquoise**

**Hors d’Oeuvres (Choice of 2)**
*(Served as a Station During Cocktail Hour)*

- Vegetable Display with Ranch Dip
- Assorted Display:
  - Cheese Tray with Fruit, Nuts and Crackers
  - Stuffed Mushrooms
  - Caprese Skewers
  - Bruschetta
- *Salad (Choice of 1)*
  - Harvest Salad
  - Watermelon and Feta Salad
  - Cactus Caprese Salad
  - Berry Salad
- *Entrées (Choice of up to 3)*
  - Pan-Seared Atlantic Salmon with Citrus Beurre Blanc
  - Roasted New Mexico Fillet with Tomato Jam
  - 8-hour Braised Bison Short Ribs with Red or Green Chile Demi Glaze
  - Marinated Heirloom Cauliflower Steak (V)

*$50 per person*$

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**Starches (Choice of 1)**

- Sweet Potato Mash
- Cilantro Rice
- Whipped Mashed Potatoes
- Garlic Mashed Potatoes
- Green Chile Mashed Potatoes
- Herb Roasted Tricolor Fingerling Potatoes

**Vegetables (Choice of 1)**

- Garlic Broccolini
- Roasted Heirloom Carrots
- Seared French Beans
- Roasted Root Vegetables
- Shaved Brussels Sprouts
- Grilled Asparagus

*Chefs Tasting available for plated dinners only (up to 4 guests)*

*Please ask your Sales Representative about Children’s menus*

*All prices subject to 20% Service Charge and State Sales Tax / Subject to change.*
### Evergreen

**Hors d’Oeuvres during Cocktail Hour**
- Chips with House made Salsa
- Green Chile Cheese Quesadillas

**Salad**
- Harvest Salad
- Mixed greens, heirloom tomatoes, rainbow carrots, candied pumpkin seeds
- Ranch and Vinaigrette Dressings

**Entrées**
- Red or Green Chile Blue Corn Chicken Enchiladas
- Chicken Fajitas with Grilled Peppers and Onions
  - Upgrade to Beef for $4pp

**Sides**
- Pueblo Beans or Southwest Bolita Beans
- Spanish Rice
- Plain or Green Chile Calabacitas
- Flour Tortillas
- Sour Cream, Guacamole and Salsa

$45 per person

### Avanyu

**Hors d’Oeuvres (Choice of 2)**
- Chips with House made Salsa
- Vegetable Display w/Ranch Dip
- Assorted Display
- Cheese Tray with Fruit, Nuts and Crackers
- Green Chile Cheese Quesadilla
- Mini Pork Tamales

**Salad (Choice of 2)**
- Market Salad
- Margarita Tomato Salad
- Three Sisters Salad
- Cactus Caprese Salad
- Watermelon, Mint, and Feta Salad
- Pasta or Potato Salad

**Entrées (choice of up to 3)**
- Blistered Tomato Salmon
- Bison or Beef Short Ribs
- Grilled Chicken with Pico de Gallo
- Blue Corn Fried Chicken with Red Chile Honey
- Ancho Roasted Pork Loin

**Sides (choice of 3)**
- Red Chile Posole, Green Chile Stew, or Beef Cabbage Stew
- Plain, Garlic or Green Chile Mashed Potatoes
- Pueblo Beans or Southwest Bolita Beans
- Plain or Green Chile Calabacitas
- Roasted Root Vegetables or Seared French Beans

$55 per person

*All prices subject to 20% Service Charge and State Sales Tax / Subject to change.*
Our bar program is designed to offer you and your guests customized refreshments to suit an array of tastes. We serve our guests with the highest level of integrity and commitment to your event. For cash bars, bartenders will accept cash, debit, or credit cards as a form of payment.

**CASH BAR SETUP & COCKTAIL SERVICE**
One bartender per 100 guests will provide you and your guests with the best possible service.

- **Bar Setup** $200
- **Bartender Fee** $125
- Existing Bar (Patio) w/ One Bartender $175

**FIRST TIER**

<table>
<thead>
<tr>
<th>Beers</th>
<th>All Domestic &amp; Non-Alcoholic</th>
<th>Available by the Bottle</th>
<th>$7</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Well Level Including Mixers</th>
<th>(Mr. Boston)</th>
<th>$9</th>
</tr>
</thead>
</table>

| Wine                | House White Zinfandel | Pinot Grigio | Chardonnay | Merlot | Cabernet Sauvignon | $8 |

**SECOND TIER**

<table>
<thead>
<tr>
<th>Beers</th>
<th>All Imported &amp; Microbrews</th>
<th>Available by the Bottle</th>
<th>$7-$9</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Tito's</th>
<th>Tanqueray</th>
<th>Jim Beam</th>
<th>Jose Cuervo Gold</th>
<th>Bacardi Silver</th>
<th>Jack Daniels</th>
<th>Dewar's White Label</th>
<th>$11</th>
</tr>
</thead>
</table>

| Wine                | Upgrade Wines Available | $10 |

**THIRD TIER**

<table>
<thead>
<tr>
<th>Beers</th>
<th>Specialty Selections by the Bottle</th>
<th>$7-$10</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Grey Goose</th>
<th>Hendrick’s</th>
<th>Bacardi Reserva 8 Year</th>
<th>Maker’s Mark</th>
<th>Patrón Silver</th>
<th>Kraken Black</th>
<th>Crown Royal</th>
<th>Johnny Walker Black Label</th>
<th>$13</th>
</tr>
</thead>
</table>

| Wine                | Upgrade Wines Available | $10 |

**PURCHASED BY THE GALLON**
Each gallon serves 12 to 15.

We can modify any of these cocktails to match your theme or flavor profile. If you don’t see your favorite cocktail on this list, please ask your sales representative if we can provide it for you.

- **Margaritas** $125 per Gallon
- **Sangria** $110 per Gallon
- **Mimosas** $100 per Gallon

**BAR VOLUME OPTIONS**

**SPECIALTY BEER SELECTIONS**
by the Bottle or Case

We can source any local craft, microbrew, national brand, or import through our vendors.

You must purchase an entire order from these selections. You will be providing these selections prepaid for your guests, who will not be charged during your event. Pricing varies depending on the selections and quantity.

- **Case** | 1/2 Barrel | 1/6 Barrel

Add a Champagne Toast to Any Event for $4 per person

We request that you ask your guests to enjoy our bar services responsibly.

**Security Fee will be added for guests of 100 or more with a bar - $50 per hour**
RECEPTION STATIONS

**PUEBLO FRY BREAD STATION**
$75 Station Attendant Fee
- Mini Frybread
- Spiced Ground Beef
- Red & Green Chile Sauces
- Pueblo Beans
- Shredded Cheese | Diced Tomato
- Diced Onions | Shredded Lettuce
$23 per person

**MINI-DESSERT STATION**
Cheesecake
- Green Chile Apple Pueblo Pies
- Biscochitos
- Pueblo Oven Bread Pudding
- New Mexico Brownies
$15 per person

**STREET TACOS STATION**
$75 per Station Attendant Fee
- Marinated Chicken
- Braised Pork
- Three Sisters (Vegetarian)
- Shredded Cabbage | Shredded Cheese
- Diced Onion | Cilantro | Limes
- Choice of Three Salsas
- Homemade Salsa | Fresh Black Bean & Corn Salsa | Tomatillo Salsa
- Tortillas: White Corn | Flour
$28 per person

All prices subject to 20% Service Charge and State Sales Tax / Subject to change
A LA CARTE APPETIZERS
*minimum fifty pieces*

Green Chile Cheese Quesadillas ............................................. $3.00

**Meatballs**  
*Choice of:*  
Green Chile | BBQ | Sweet Chile ............................................. $4.00

**Bruschetta** ................................................................. $4.00

**Beef Empanada** .............................................................. $4.00

**Caprese Skewers** ............................................................ $4.00

**Chicken Tenders w/Honey Mustard** .................................. $4.00

Green Chile Quesadillas  
*Choice of:*  
Chicken | Beef | Vegetarian ....................................................... $5.00

**3 Sisters Lettuce Wraps** .................................................. $5.00

**Taquitos** .................................................................Chicken $5.00 | Beef $6.00

**Stuffed Mushrooms** ....................................................... $6.00

**Smoked Salmon & Cucumber** .......................................... $6.00

**Mini Tamales** ............................................................... $6.00

**Shrimp Cocktail** *(minimum of 100)* ................................. $6.00

DISPLAYS
*minimum fifty people*

**Chips, Salsa & Guacamole** ............................................. $5.00

**Vegetable Display w/Ranch Dip** ...................................... $5.00

**Grilled Marinated Vegetable Display**  
*w/ Assorted Dips* ................................................................. $6.50

**Assorted Display**  
Cheese Tray w/ Dried Fruit & Berries | Nuts | Crackers .......... $6.50

**Fresh Fruit & Berries Display** .......................................... $8.00
RECEPTION PACKAGES

All Packages Include:

- Elegant event space to accommodate 20 – 400 guests
- Tables and chairs
- Complete table setting
- Standard white, black or ivory table linen
- Choice of colored napkins with lovely fold
- Pueblo pottery centerpieces
- Cake table, gift table, and DJ table
- Personal wedding consultation
- Dedicated day-of-event Banquet Captain
- Complimentary parking for all guests

Additional Amenities:

- Chair covers with colored ties $3.00 per chair (provided by Finishing Touches)
- Cake cutting service $2.50 per person
- Dance floor $300 set-up fee
- Sound system $300-$700 (provided by Full Image Multi-media)
- Cash or host bar $200 set-up fee (per 100 guests)
- Bartender Fee $125
- Floor Length Linen $5 up-charge
- Wedding favors (individually wrapped with customized wedding sticker)
  - Pueblo Cookies $3 each
  - Mini Oven Bread Loaf $6 each

Ceremony Package Includes: White chairs, gazebo draping or wedding arch $750

Additional Decor Packages Available.
Ask your Sales Representative for more options.

All prices subject to 20% Service Charge and State Sales Tax / Subject to change.
ADDITIONAL INFORMATION

EVENT DETAILS
All event details such as room set and audiovisual requirements, food and beverage menu and any other function details must be received (10) business days prior to the event date.
A final invoice will be provided for signature and all costs must be paid in full (5) business days prior the event date. A credit card on file must be provided for any day-of event charges.

GUARANTEES
Final guests count and food and beverages selections must be provided (10) business days prior to the event date. If no final guarantee is provided, the estimated guest count that was specified on the signed contract will apply. Any additional food and/or services requested after the final guarantee due date are subject to an additional 15% up-charge.

AUDIO VISUAL EQUIPMENT
Guests may bring in their own equipment, but no AV technician will be available for set-up or forgotten equipment. No liability will be placed on the venue if you choose to provide your own equipment. Please ask your Sales Representative about audio visual equipment pricing.

DEPOSITS and CANCELLATIONS
A $500 deposit is required to secure your event date, space and time. Any deposits are credited to your event balance. The $500 deposit is non-refundable unless a written request for cancellation is received no less than ninety (90) business days prior to the event date. Deposits may be re-applied to a future event if rescheduled within a three (3) month period.

FOOD AND BEVERAGE
All food & beverage including alcoholic beverages must be provided by the Indian Pueblo Kitchen with the exception of your wedding cake. Menu prices are subject to change for events that are booked for more than ninety (90) days in advance.

MENU TASTING
A complimentary tasting will be provided for up to 4 guests (with guest list of 40 or more for all plated meals only).
Tastings are offered Tuesday-Thursday between 10:00am-2:00pm. Please speak with your Sales Representative for more details.

SECURITY
One Security guard will be assigned to an event of 100 guests or more, with a bar. The client will be charged $50 per hour, per guard until the end of the event, no later than 12:00am. For events with 200 or more guests, two security guards will be required.

BAR
The following types of alcohol beverage service are available:
• Hosted Bar: Drink tickets, off-menu options or beverages purchased by the gallon will be prepaid for your guests, who will not be charged during your event.
• No Host Bar (Cash): Guests pay for their own drinks.
• No Bar

OUTSIDE VENDORS
Outside vendors must be licensed and shall maintain insurance coverage including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring to the IPCC. Decorations are strictly limited to the designated areas.

Preferred Vendors:
• Finishing Touches
• Full Image Multimedia
• Signature Sweets Floral

HOTEL INFORMATION
Two beautiful hotels are located right across the street at Avanyu Plaza for your convenience.

Holiday Inn Express & Suites
Albuquerque Historic Old Town
2300 12th St. NW
Albuquerque, NM 87104
(505) 842-5000

TownePlace Suites by Marriott
Albuquerque Old Town
2510 12th St. NW
Albuquerque, NM 87104
(505) 314-8201

Please contact the Sales Managers at each property for your hotel accommodations.