



Indian Pueblo Cultural Center

Gateway to the 19 Pueblos of New Mexico

WEDDING RECEPTION PACKAGES



Catering provided by



RECEPTION LOCATIONS

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.*

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 \$500, which includes colored uplights*

RECEPTION LOCATIONS

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*

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*

PLATED DINNER SELECTIONS

All Plated Dinners include Pueblo Oven Bread with Green Chile Butter Freshly Brewed Starbucks Coffee, Iced Tea and Water

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

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.

BUFFET DINNER SELECTIONS

All Buffet Dinners include Pueblo Oven Bread with Green Chile Butter, Freshly Brewed Starbucks Coffee, Iced Tea and Water

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.

BAR PROGRAM



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

HOSTED OR CASH BAR SETUP

Event bars will be set up with the first two tiers of alcohol unless otherwise noted.

Hosted bar minimum of \$750 will get the set up fee waived.

A 20% service fee will be applied to the total bar sales pre-tax.

FIRST TIER

Beers

All Domestic & Non-Alcoholic
Available by the Bottle
\$7

Spirits

Well Level Including Mixers
(Mr. Boston)
\$9

Wine

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

SECOND TIER

Beers

All Imported & Microbrews
Available by the Bottle
\$7-9

Spirits

Tito's | Tanqueray | Jim Beam
Jose Cuervo Gold | Bacardi Silver
Jack Daniels | Dewar's White Label
\$11

Wine

Upgrade Wines Available
\$10

THIRD TIER

Beers

Specialty Selections by the Bottle
\$7-\$10

Spirits

Grey Goose | Hendrick's
Bacardi Reserva 8 Year
Maker's Mark | Patrón Silver | Kraken Black
Crown Royal | Johnny Walker Black Label
\$13

Wine

Upgrade Wines Available
\$10

BAR VOLUME OPTIONS

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

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



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APPETIZERS



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	\$6.50
w/ Assorted Dips	
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 – 300 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®

MARRIOTT

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.

