



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 400 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 \$780, 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 \$3,000 food and non-alcoholic beverage minimum.



**Room uplighting available for an additional \$480, 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.



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.



PLATED DINNER SELECTIONS

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
Caesar 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 Filet
with Tomato Jam
Red or Green Chile Blue Corn Chicken Enchiladas
Marinated Heirloom Cauliflower Steak (V)

38 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
Roasted Pork Spring Rolls
Caprese Skewers

Bruschetta

Salad (Choice of 1)

Harvest Salad
Watermelon and Feta Salad
Cactus Caprese Salad
Caesar Salad

Entrées (Choice of up to 3)

Pan-Seared Atlantic Salmon
with Citrus Beurre Blanc
Roasted New Mexico Filet with Tomato Jam
8-hour Braised Bison Short Ribs
with Red or Green Chile Demi Glaze
Marinated Heirloom Cauliflower Steak (V)

44 per person

Starches (Choice of 1)

White Corn Polenta
Sweet Potato Mash
Cilantro Rice
Yukon Gold 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
White Asparagus
Grilled Asparagus

Please ask your Sales Representative about Children's menus

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

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

BUFFET DINNER SELECTIONS

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 \$3pp or Bison \$6pp

Sides

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

35 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 and Feta Salad
Pasta or Potato Salad

Entrées (choice of up to 3)

Blistered Tomato Salmon
Bison or Beef Short Ribs
Brown Sugar and Mustard Pork Loin
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 or Green Chile 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

45 per person

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

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.

Hosted or Cash Bar Setup

One bartender per 100 guests will provide you and your guests with the best possible service.

Bar will be set up with Tier 1 and Tier 2 alcohol unless otherwise noted.

Add a Second Bartender 50

First Tier

Beers

All Domestic & Non-Alcoholic

Available in the Bottle

5

Spirits

Well Level Including Mixers

7

Wine

House White Zinfandel | Pinot

Grigio Chardonnay | Merlot |

Cabernet Sauvignon

8

Second Tier

Beers

All Imported & Microbrews

Available in the Bottle

6-8

Spirits

Absolut | Tanqueray | Jim Beam

Bacardi Lite/Dark | Jack Daniel's

Jose Cuervo Gold | Dewar's

10

Wine

Upgrade Wines Available

8

Third Tier

Beers

Specialty Selections by the Bottle

6-10

Spirits

Grey Goose | Maker's Mark

Hendrick's Bombay Sapphire

Patrón | Kraken Black

Crown Royal | Chivas Regal

12

Wine

Upgrade Wines Available

8

Sales Tax will be added at time of transaction for Cash bar sales

Sales Tax and Service Charge will be added for Hosted bar sales at time of sale with your Sales Representative.

Bartenders will accept Cash, Debit/Credit Cards as a form of payment.

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 110 per Gallon

Long Island Iced Tea 120 per Gallon

Mimosas 100 per Gallon

Champagne Toast

4++ per person | 25++ per bottle

Off-Menu Options

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

RECEPTION PACKAGES

All Packages Include:

- Elegant event space to accommodate 20 – 400 guests
- Tables and chairs
- Complete table setting
- Floor-length white, black or ivory table linen
- Choice of colored napkin with lovely fold
- Pueblo pottery centerpieces
- Cake table and gift table
- DJ table or stage for your Band
- Personal wedding consultation
- Chef's Tasting (up to 4 guests)
- 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 \$1.50 per person
- Dance floor \$150 set-up fee
- Sound system \$240-\$480
(provided by Full Image Multi-media)
- Cash or host bar \$150 set-up fee
(per 100 guests)
- Wedding favors
(individually wrapped with customized wedding sticker)
Pueblo Cookies \$3 each



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

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).

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 \$30 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.