



CASINO • HOTEL

WEDDINGS



Route 66 Casino Hotel



Weddings at Route 66 are uniquely designed, exquisitely presented, and romantically memorable. We cater from small intimate gatherings to grand scale events. Our award-winning venues are the perfect place for your special day. The professional wedding team will help you create a memorable occasion with luxurious accommodations, fine cuisine, and impeccable service, all in one spectacular location.



EVERYTHING YOU EVER DREAMED

MORE THAN YOU IMAGINED.



All of our wedding packages include the following:

Complimentary

Wedding suite for the Bride & Groom the evening of the reception

Champagne Toasts or Sparkling Cider for all wedding guests

Basic linen & Candle Centerpieces

Personalized Wedding Cake Consultation with our Route 66 Casino Hotel Pastry Chef

Cake Cutting Services

Dance Floor & Stage

Event Set Up & Break Down

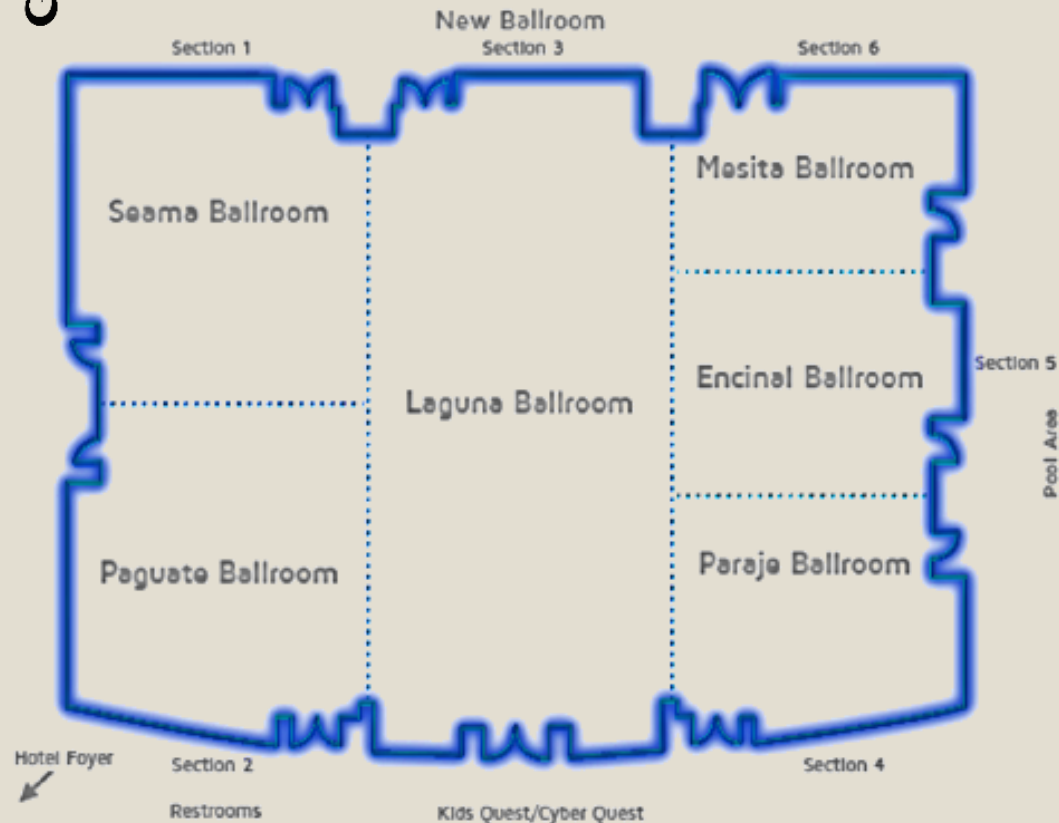


Discounted

Room rates for all wedding guests (subjected to price & availability)



Over 8,000 square feet Available



Ballroom	Dimension (LxW)	Square Feet	Theatre	Classroom	Hollow Square	U-Shape	Banquet	Banquet w/ Dance Floor
Grand Ballroom	104' x 69'	7,760	850	420	-	-	500	450
Laguna	36' x 74'	2,775	280	156	-	75	150	100
Paguate	32' x 25'	1,288	128	60	45	35	70	50
Seama	32' x 25'	1,271	128	60	45	35	70	50
Paraje	31' x 35'	885	80	45	30	30	60	30
Encinal	31' x 35'	849	70	45	24	30	60	30
Mesita	31' x 18'	706	40	25	16	24	30	-

Contact our Banquet Sales Representative for details and pricing!



Wedding Accommodations Blocks



Route 66 Casino Hotel features a 154-room hotel, designed with a great nights sleep in mind.

Enjoy amenities including:

Special Rates

Sunday -Thursday: \$79.00 plus tax

Friday & Saturday: \$109.00 plus tax

Hotel check-in: 4:00 p.m.

Complimentary Valet

Simmons Beautyrest® King or Double Queen Beds | Complimentary Wi-fi

Flat Screen HDTVs with Premium Channels | iHome Docking Clock Radios

Programmable Coffee Pots Equipped With Starbucks Brand Coffee | Individual Refrigerator | Spacious Work Area With Task Lighting

In-room Safety-deposit Box | Bath & Body Works Toiletries

And So Much More!

Pricing subjected to change due to availability

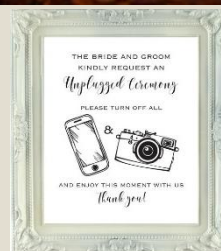
Wedding Ceremony

We would be honored to be the host location of your wedding ceremony and are committed to providing you the perfect venue for sharing your vows.

We have both indoor and outdoor ceremony space available. All of our weddings are tailored to the exclusive needs of each bride and groom.

A facility fee of \$1,000 is charged for the space and will include setup of our standard chairs and riser, and space for conducting a ceremony rehearsal.

Our Events Coordinator will work with you every step of the way to ensure blissful perfection.





Hors D'Oeuvres

CHOOSE FROM OUR WIDE SELECTION OF DELICIOUSLY PREPARED HORS D'OEUVRES
AVAILABLE AS A STATION OR PASSED

- ❖ Artichoke Croquette
- ❖ Beef and Blue Cheese Crostini with Strip Loin, Gorgonzola and Sundried Tomato \$54.00 PER DOZEN
- ❖ Beef and Chicken Satay with Thai Peanut Sauce
- ❖ Blackened Tilapia Tacos with Jicama Slaw, Mango Aioli
- ❖ Brie and Pear Panini with Raspberry Preserves and Arugula
- ❖ Buffalo Chicken Tacos with Blue Cheese Mousse & Micro Celery
- ❖ Crab Claws with Citrus Aioli
- ❖ Duck Confit Tacos with Black Cherry Pico and Micro Sorrel
- ❖ Golden Quinoa with Dried Cranberries, Sunflower, Seeds and Sorrel
- ❖ Lobster Ceviche with Citrus Salad
- ❖ Lump Crab Salad on a Cucumber Crostini with Lime Cream and Chive Tips
- ❖ Roasted Garlic Lamb with Pesto Aioli on an edible spoon
- ❖ Serrano Ham Wrapped Shrimp with Patrón Cocktail Sauce
- ❖ Steak Skewers with Cognac Sauce
- ❖ Sweet Corn Bisque with Bacon and Chive Oil
- ❖ Tuna Crudo with Spicy Lobster, Tobiko, Jalapeño
- ❖ Wild Mushroom Flat Bread with Goat Cheese, Truffle Oil



Plated Dinners



ALL PLATED DINNERS INCLUDE:
DINNER ROLLS, BUTTER, ICE TEA, AND WATER



Salad Options

CHOOSE ONE SALAD:

❖ **Caesar Salad**

Red and Green Romaine, Parmesan, House Made Croutons, Caesar Dressing

❖ **Heirloom Tomato Salad**

Fresh Mozzarella Cheese, Basil Coulis, Extra Virgin Olive Oil, Micro Basil

❖ **House Salad**

Mixed Greens, Shaved Radish, Cucumbers, Cherry Heirloom Tomatoes, Italian Dressing

❖ **Chicken Salad**

Mixed Greens, Chive Tips, Candied Walnuts, White Apple Coulis, Green Apple Vinaigrette

❖ **Seared Beef Carpaccio Salad**

Arugula, Spinach, Shaved Asiago, Watermelon Radish, Heirloom Carrots

❖ **Baby Beet Salad**

Petite Mâche, Honey Goat Cheese, Candied Almonds, Raspberry Vinaigrette

❖ **Chef's Salad**

Mixed Greens, Sliced Smoked Ham, Shredded Chicken, Sliced Turkey, Swiss and American Cheeses, Hard Boiled Eggs, Tomato and Cucumber, Buttermilk Ranch Dressing

❖ **Asian Chicken Salad**

Mixed Greens, Grilled Chicken Breast, Mandarin Oranges, Toasted Almonds, Red Onions, and Cripsy Rise Noodles with Citrus Ginger Dressing

❖ **Shrimp Caesar Salad**

Red and Green Romaine, Grilled Jumbo Shrimp, Roasted Peppers Parmesan, House Made Croutons, Caesar Dressing





Entrée Selections

CHOOSE BETWEEN TWO PLATED OPTIONS:



BEEF

- ❖ **Brown Butter Seared (10 oz.) Top Sirloin**
Lemon Asparagus, Marquis Potatoes, Lemon Confit, Cabernet Demi-Glace
- ❖ **Boneless Beef Short Rib**
Creamy Herb Polenta, Wild Mushrooms, Sautéed Spinach, Mushroom Demi-Glace, Crispy Shallots
- ❖ **Pan Seared Prime Beef Tenderloin**
Asparagus, Red Potatoes, Roasted Pearl Onions, Port Demi Glaze
- ❖ **Ribeye Steak (12 oz.)**
Dijon Cognac Sauce, Piped Twice Baked Potatoes with Fixings and Garlic Sautéed Brocollini
- ❖ **Beef Sirloin wrapped in Applewood Smoked Bacon (10 oz.)**
Dijon Cognac Sauce, Piped Twice Baked Potatoes with Fixings and Garlic Sautéed Brocollini

CHICKEN

- ❖ **Pan Seared Chicken**
Butternut Squash Purée, Sautéed Spinach, Brussels Sprout Petals, Red Wine Gastrique
- ❖ **Chicken Milanese**
Arugula, Shaved Parmesan, Heirloom Cherry Tomatoes, Red Pearl Onion, Seared Lemon Vinaigrette
- ❖ **Chicken Santa Fe**
Creamy Santa Fe Sauce, Steamed Baby Red Potatoes with Herbed Butter & Green Bean Almandine
- ❖ **Chicken Cordon Bleu**
Mornay Cream Sauce, Arroz Verede or Rice Pilaf & Steamed Herbed Asparagus
- ❖ **Chicken Oscar**
Topped with Crab Meat and Hollandaise Sauce & Steamed Herbed Asparagus



Continued



PORK

❖ Seared Pork Strip Loin

House Made Dry Rub, Bacon, Brown Sugar Glaze, Golden Raisin Pilaf

❖ Smothered Pork Chops

Apple cider Marinated Pork Chops Smothered in Apple Smoked Bacon and Onions

❖ Chili Glazed Pork Shanks

Roasted Tender Pork Shanks with Spicy Chili Sauce

SEAFOOD

❖ Pan Seared Salmon

Gremolata, Sundried Tomato and White Bean Cassoulet, Arugula

❖ Pan Seared Scallops

Risotto, Shiitake Mushrooms, Wilted Spinach, Mushroom Chips

❖ Halibut

Shaved Fennel, Leeks, Chile Threads, Chile Oil, Mussel, Saffron Nage

❖ Tilapia

Butter Dill Sauce, Steamed Baby Red Potatoes with Herbed Butter & Green Bean Almandine

VEGETARIAN

❖ Potato Gnocchi

Artichoke Hearts, Asparagus, Artichoke Pesto, Pine Nuts, Shaved Parmesan, Micro Arugula

❖ Eggplant Napoleon

Breaded Eggplant, Ricotta, Sautéed Spinach, Parmesan, Marinara, Basil Oil

❖ White Lasagna

Wild Mushrooms, Arugula, Boursin, Ricotta, Arugula Pesto, Balsamic, Pine Nuts



Buffet Dinners



ALL BUFFET DINNER PACKAGES INCLUDE A CHOICE OF ARRIVAL HORS
D'OEUVRES STATION, ONE SALAD, TWO ENTRÉE, ONE SIDE, AND ONE
PASTA STATION, DINNER ROLLS AND BUTTER, ICE TEA AND WATER

Hors D'Oeuvres Stations

Select One:

Artisanal Meats and Cheeses, Baked Brie,
Marinated Olives, Sweet and Hot Peppers

Vegetable Crudités with Hummus and
Ranch

Fruit and Berries, Baguettes and Crackers



Tier One

Top Sirloin

Served with Au Jus

Loin of Pork

Herb Roasted, Hand Carved with Choice of: Roasted Shallot Jus, Pommery & Green Peppercorn Sauce, Apricot-Pistachio Cream Sauce, Orange Balsamic Glaze

Turkey

Lemon Marinated Turkey London Broil Thinly Sliced and Served with Cranberry Chutney



Tier Two

Prime Rib

Teriyaki, Merlot Marinade, Churrasco, or Blackened

Served with Garlic Aioli, Mustard Horseradish, Chimichurri, Or Black Peppercorn Demi-Glace

Turkey

Blackened, Herb Crusted, or Maple Glazed

Served with Cranberry Mayonnaise, Peppercorn Mayonnaise, Sage Aioli, Sundried Cherry & Apple Relish

Maple Glazed Spiral

Cut Ham

Served with Cornichons and Assorted Mustards



CHOOSE TWO FROM SELECTED TIER

Tier Three

Tenderloin of Beef

Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted

Braised Leg of Lamb

Cucumber Mint Sauce and Assorted Mustards

Citrus Marinated Pulled Pork

Flour Tortillas, Mango Compote, Pico de Gallo, Onions, Cilantro, Charred Tomato Salsa





Salad Station

- ❖ Heirloom Tomato Salad — Fresh Mozzarella, Basil Coulis, Extra Virgin Olive Oil, Micro Basil
- ❖ Quinoa and Baby Kale Salad — Golden Raisins, Pine Nuts, Feta, Lemon Oil
- ❖ Harvest Salad — Mesclun, Shaved Heirloom Radish, Baby Fennel, Candied Almonds, Balsamic Vinaigrette and Ranch
- ❖ Classic Caesar Salad – Romaine, Parmesan Shards, Classic Caesar Dressing



Sides

- ❖ Roasted Garlic or Cheddar Chipotle Mashed Potatoes
- ❖ Garlic & Butter Sautéed Fingerling Potatoes
- ❖ Piped Twice Baked Potatoes with Fixings
- ❖ Steamed Baby Red Potatoes with Herbed Butter
 - ❖ Arroz Verde or Rice Pilaf
 - ❖ Asparagus with Browned Butter
- ❖ Pomegranate Glazed Baby Carrots
 - ❖ Green Bean Almondine
 - ❖ Calabacitas
 - ❖ Garlic Sautéed Broccolini



Pasta

- ❖ Chef Attended Penne Pasta Station - Penne Pasta with Our House Made Tomato Basil Sauce
- ❖ Chef Attended Mac n Cheese Bar - Macaroni and Cheese with Assorted Toppings
- ❖ Chef Attended Fettuccine Pasta Station - Fettuccine with Cajun Cream Sauce

After Dinner Reception Stations

❖ Cookies & Treats

Freshly Baked Assorted Cookies & Mini Donuts, Rice Krispy Treats, Regular & Decaf Coffee

❖ New Mexican

Chile Con Queso Blanco, Fire Roasted Chipotle Salsa, House Made Guacamole, Fresh Tortilla Chips, Assortment Sodas & Bottles Water

❖ The Candy Land Display

Assortment Candies, Popcorn, Bottled - Root Beer, Cream Soda & Orange

❖ The S'mores Display

Marshmallows, Graham Crackers, Hersey Bars, Assortment Sodas & Bottles Water

❖ The Late-Night Snack Bar

Sweet Potato Fry Baskets, Crispy Baked Truffle Fries, Garlic & Herbed Steak Fries, Baked Zucchini Fries, (Served with Ketchup, Ranch, Sour Cream, Crispy Bacon Bits and Cheese)

❖ Fondue Station

Choice of Chocolate (Milk, Dark or White) Pretzels, Marshmallows, Strawberries, Rice Krispies





Bar Selections

PREMIUM

Vodka – Gray Goose

Tequila – Patron Silver

Gin - Tanqueray

Whiskey – Crown Royal/Jack Daniels

Scotch – Buchanan 12

CALL

Rum - Bacardi

Vodka - Amsterdam

Tequila – Sauza Blue

Whiskey – Jim Beam

BEEER & WINE

Bottled Beer

Bud light – Coors Light – Dos Equis – Corona

Budweiser – Michelob Ultra

Wine

House Red, White & Blend

BAR OPTIONS AVAILABLE:

CASH BAR - OPEN BAR - LIMITED BAR

On all bars (host and cash), the bartenders fee is listed above (plus tax). No outside alcoholic beverages are allowed. Prices do not include 20% service charge. You must be 21 years of age or older to order, receive or consume alcoholic beverages.

Wedding Cake

CUPCAKES ALSO AVAILABLE

Our wedding cakes are truly delicious pieces of art, custom designed to your wishes, ranging from simple and elegant to elaborate and extraordinary. All of our cakes are made fresh using the finest ingredients available.

CAKE FLAVORS

White Cake

Chocolate Devils Food

Carrot Cake (No Nuts)

Red Velvet

Marble



ICINGS

Italian Buttercream - Chocolate - Whipped Icing - Fondant

FILLINGS

Raspberry

Strawberry

Chocolate Cream

Strawberry

Chocolate Amaretto

Citrus Cream Cheese

Finishes can be in a variety of buttercreams. Seasonal items may need to be substituted due to availability. Vegan, gluten-free, and custom options are available upon advanced request. All included wedding cakes are tiered (round) and the number of tiers would depend on the desired look and/or your final Guest count. Cakes are Italian buttercream frosted unless you choose to upgrade the covering to fondant for an additional charge. Our Pastry Team would be happy to place any fresh flowers, or ribbon which you and your florist provide (complimentary service). They will also provide piping at the base of each tier in a color of your choosing (complimentary service). All wedding and reception cakes have a base price of \$2.50 per serving. Other design elements are subject to an additional charge and include but are not limited to: airbrushing, sugar or gum paste flowers, square tiers and quilting. Any applicable charges will be discussed during your cake tasting.



Questions & Answers

I want to come in and view the property, do I need an appointment?

An appointment is required to ensure that you are able to gain access to the spaces and meet with our Wedding Team to answer any questions you may have.

We are also looking for a rehearsal dinner and/or post-wedding brunch. Can you handle these and if so, where are they held?

We have many different options for these formalities. Depending on size, they can be held in one of our restaurants or in a private banquet space. If you choose a private banquet space, you will receive a 10 percent discount off of our catering menus. Your Wedding Team will be able to assist you in finding the perfect location for all of your Wedding events.

What are my options for the ceremony? If I choose an outdoor option, what happens if it rains?

Each of our reception locations has a dedicated indoor ceremony location available for an additional fee. We also offer the option of outdoor ceremonies. You may request an additional reservation of an indoor “back up” space for a fee. The final decision of ceremony location will be made at 9am the day of the function. The decision will be based on local weather reports from www.accuweather.com. If the likelihood of rain is 50 percent or greater, the Banquet Event Team will recommend that the event be moved to the indoor location. For the safety and comfort of your group and the Banquet Event Team, moving the function indoors may be required in the case of predicted high winds, lightning, extreme temperatures or any other threatening conditions. If the decision is made to stay outdoors despite the recommendation, the Banquet Event Team will not be responsible for any damages that may happen to personal property or belongings of the client or their guests.

Can I host just the ceremony at Route 66 Casino?

Route 66 Casino Hotel requires that either both the ceremony and reception or the reception only be held on property.

How long do we have the reception room?

All of our receptions are built for five hours, with the first hour being the cocktail reception. There is an option to purchase a sixth hour for an additional cost.

Do I have to pay a room rental fee or dance floor rental fee?

All of our pricing includes use of the room and dance floor in the facility fee.

What is not included in the wedding package per person price?

Not included are 20 percent of the cost of food and beverage, which will be paid to our staff as a gratuity;

These fees are subject to Laguna Pueblo sales tax of 6.4375 percent (tax and surcharge are subject to change without notice). Vendors (i.e. floral, photographer, videographer, officiant, DJ) are up to you to hire. Chiavari chairs and upgrades to linen including chair covers are also at an additional cost and vary based on your selections.



Q & A continued

Do you offer special pricing and menus for children?

We do offer pricing for children. Guests under 13 will be charged a reduced package price of \$5.00. 4 years and younger eat free.

Do I have to use vendors from your list or can I choose my own?

We always recommend using professionals who are familiar with the our property and our policies but you are welcome to select and hire any vendors who you would like as long as they are properly licensed, insured and comply with Route 66 Casino Hotel standards. All consultations with outside vendors occurring on the property must be conducted with a Route 66 Casino employee present.

When do my vendors have access to the room?

Set-up and tear-down times for vendor services are defined by the Banquet Event Team and not the vendor. You will be notified the week of your wedding the earliest your vendors can set-up. Access is guaranteed no later than two hours prior to your event.

Do my guests need to bring their IDs?

All guests will need a valid government issued ID. This includes the bride, groom and bridal party. We ask that you advise all your guests to be prepared with their IDs if they intend to drink alcohol.

What is a Food and Beverage minimum?

Every location here at Route 66 Casino Hotel does not have a food and beverage minimum. Our Food and Beverage Package prices are at a competitive rate we are able to pass those savings on to our clients. We do however have a total number of attendees minimum. A guest count of 30 or less will be subjected to an additional fee.

How do I hold a date?

To secure your event date we require a signed sales agreement and a deposit of \$500.

What is your payment schedule and attendance guarantee policy?

You may make payments at your discretion. Final attendance guarantee is due ten days prior to your event date at that time the Banquet Event Team revise your Banquet Event Order (BEO) along with a final invoice for your final approval. We require your final balance paid 5 days prior to your event date. Payments may be made in cash, personal check and or credit card and payments can be made at our Front Desk Office.

When is the last day I can make any changes to my event?

You will have up until 5 days prior to the event to make changes. Any changes made after the five days will be subjected to and event change order fee.

Congratulations!
Thank you for choosing Route 66 Casino Hotel



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FOR QUESTIONS ON
PRICING AND AVAILABILITY CONTACT
OUR SALES TEAM AT:

BANQUETS@POLDC.COM

(505) 352-7943

*We are unable to accommodate wedding ceremonies without hosting your reception.

*Pricing does not include 20% Service Charge or Sales Tax

ADDITIONAL SERVICES
OFFERED:

ROMANCE PACKAGE

BASIC DECORATION IN BRIDAL
SUITE, CHILLED BOTTLE OF
CHAMPAGNE, AND 6 CHOCOLATE
COVERED STRAWBERRIES

DECORATIONS & FLORAL

GIRLS NIGHT OUT
PACKAGE

BACHELORS BASH

CELEBRATORY BRUNCH

REHEARSAL DINNER

