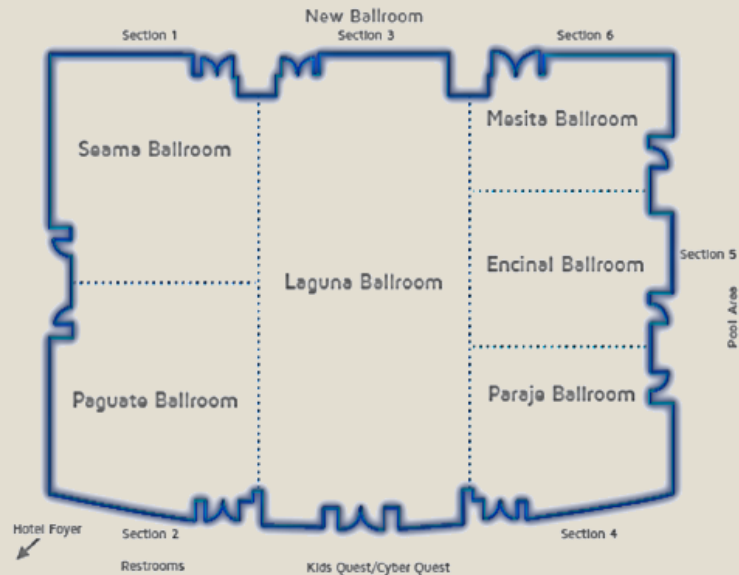




MEETINGS & SOCIAL EVENTS

ROUTE 66 CASINO & HOTEL

Collectively, all the banquet rooms are known as the Grand Ballroom, which has the capacity to break out into six smaller banquet rooms of various sizes. Banquet rooms adjacent to each other can be combined to form a larger space.



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 Catering Sales Department to plan your meeting today!

ROUTE 66 HOTEL GROUP RATES



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

Special Rates

Sunday -Thursday: \$79.00 plus tax

Friday & Saturday: \$109.00 plus tax

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

Pricing subjected to change due to availability

Enjoy amenities including:

Complimentary Valet

Simmons Beautyrest® King or Double Queen Beds | Complementary 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!

AUDIO/VISUAL

All of our conference rooms, including the hotel boardroom, are equipped with in-house projectors, screens, and built in speakers for optimal audio and visual quality.

SINGLE ROOM PROJECTION PACKAGE: \$150

Projector, Screen, Laptop, VGA Cable/or Apple Adapter& Audio Cable

Projection Package for each additional room: \$75

Projection Screen use only: \$25

FLIPCHART PACKAGE: \$45

Easel, Paper & Markers

DRY ERASE BOARD Includes markers and eraser **\$20**

ONE HAND HELD CORDLESS MICROPHONE: \$50

PODIUM WITH MICROPHONE \$85



EXTENSION CORDS: \$5each

POWER STRIP: \$10each

LAPTOP COMPUTER: \$50

WIRELESS KEYBOARD/MOUSE: \$25

TELEPHONE Includes local calls to the Albuquerque metro area **\$20**

DANCE FLOOR – FULL \$300

DANCE FLOOR – HALF \$150

STAGING – 4X8 PANELS \$50each

BREAKFAST BUFFETS

Breakfast Buffets include Regular & Decaffeinated Coffee, Assorted Hot Teas, Assorted Chilled Juices and Water Station



ENCINAL | \$10 per person

Fresh Sliced Seasonal Fruit served with Honey & Yogurt
Granola Bars & Trail Mix
Selection of Assorted Cereals
Milk

PARAJE | \$12 per person

Fresh Sliced Seasonal Fruit & Berries served with Honey & Yogurt
Cinnamon Rolls
Assorted Fruit Danishes

SEAMA | \$14 per person

Fresh Fruit Parfaits served with Homemade Granola
Danish & Cinnamon Rolls
Assorted Bagels
Cream Cheese & Assorted Jams
Fluffy Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon

LAGUNA | \$18 per person

Fresh Sliced Seasonal Fruit & Berries served with Honey & Yogurt
Assorted Breakfast Pastries & Bagels
Fluffy Scrambled Eggs & Papitas
Chorizo & Green Chile Eggs Quiche
Sausage & Applewood Smoked Bacon
New Mexico Red & Green Chile
Flour Tortillas with Salsa & Cheese

PLATED BREAKFAST

Breakfast Buffets include Regular & Decaffeinated Coffee, Assorted Hot Teas, Assorted Chilled Juices and Water



THE AMERICAN | \$10 per person

Scrambled Eggs, Seasoned Breakfast Potatoes, Crisp Applewood Smoke Bacon, and Pork Sausage Patties

SOUTHWESTERN | \$12 per person

Scrambled Eggs with Peppers, Onions, Sausage and Green Chile, Seasoned Breakfast Potatoes and New Mexican Bean Medley over a Fried Flour Tortilla

RIO PUERCO BURRITO | \$16 per person

Scrambled Eggs, Pork Sausage or Applewood Smoked Bacon, Cheddar & Colby Jack Cheese and Hash Browns all rolled in a Flour Tortilla and topped with Green Chile Sauce

Served with New Mexico beans and seasoned breakfast potatoes

COUNTRY FRIED STEAK | \$14 per person

Chicken Fried Beef Steak with White Gravy, Scrambled Eggs, Biscuits and Seasoned Breakfast Potatoes

LAGUNA BREAKFAST | \$18 per person

Scrambled Eggs, Ham Steak, Pork Sausage, Applewood Smoke Bacon, Breakfast Potatoes, Fry Bread, and Dollar Size Pancakes

BREAK TIME

Break times are provided for a maximum of 2 hours

QUICK BREAK | \$8 per person

House made assorted Donuts, Freshly brewed Regular and Decaf Coffee, Assorted Hot Teas

HEALTHY BREAK | \$10 per person

Trail Mix, Fresh Sliced Fruit, Nutrigrain Bars & Granola Bars, Assorted Naked Juice and Bottled Water

DANISH DELIGHT | \$12 per person

Assorted Fruit and Cheese Danishes, Almond Croissants, Freshly brewed Regular and Decaf Coffee, Assorted Hot Teas, Orange Juice and Cranberry Juice

SANTA FE BREAK | \$10 per person

Fresh sliced seasonal Fruit, Vegetable Crudit  with Hummus Dip & Ranch, Sodas and Bottled Water

ENERGY BREAK | \$14 per person

Assorted bagged Potato Chips, Assorted Candy Bars, Sodas, Red Bull Energy Drinks and Bottled Water

NEW MEXICAN | \$12 per person

Chile con Queso Blanco, Fire roasted Chipotle Salsa, House Made Guacamole, Fresh Tortilla Chips and Sodas and Bottled Water

COOKIES & TREATS BREAK | \$10 per person

Freshly Baked Assorted Cookies and Brownies& Rice Krispie Treats, Ice cold whole Milk, Freshly brewed Regular and Decaf Coffee, and Assorted Sodas



LUNCH BUFFETS

Lunch Buffets include Rolls & Butter, Regular & Decaffeinated Coffee, Assorted Hot Teas and Water Station

TASTE OF ITALY | \$24 per person

Antipasto Salad, Spaghetti & Meatballs, Eggplant Parmesan, Penne Pasta with Basil, Chicken Picatta with Lemon Caper Sauce, Fresh Italia Garlic Vegetable Mellady, Assorted Rolls & Break Sticks, and Chef's Dessert of the Week.

TOUR OF ROUTE 66 | \$26 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Roasted Vegetable Salad, Buttered Corn on the Cob, Chicken Cordon Bleu with Mornay Sauce, Glazed Roasted Pork Loin with Sausage Sage Stuffing, Creamy Masked Potatoes, Freshly Baked Rolls and Butter and Chef's Dessert of the Week.

THE SOUTHWEST | \$18 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Choice of Soup (*Red Chile Beef Stew – or – Green Chile Pork Stew*), Santa Fe Chicken with Green Chile Veloute, Beef Chimichangas, Calabacitas, Oven Roasted Potatoes, Fresh Tortillas, and Chef's Dessert of the Week.

ALL AMERICAN | \$26 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Honey Glazed Ham, Smoked Turkey Breast with Gravy, Mashed Potatoes with Gravy, Cranberry Stuffing, Corn on the Cob, Cornbread and Butter, Cranberry Sauce and Chef's Dessert of the Week.





BUFFETS CONTINUED

THE DELI | \$16 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Choice of Soup (*Red Chile Beef Stew – or – Green Chile Pork Stew*), Assorted Fresh Baked Bread Basket, Choice of x3 Meats (*Thin Sliced Turkey Breast, Thin Sliced Deli Chicken Breast, Honey Baked Ham, Roast Beef, Veggie, Albacore Tuna, Chicken Salad or Egg Salad*), Assorted Cheeses, Lettuce, Tomato, Onion, Mayonnaise, Mustard and Assorted Cookies & Brownies.

THE SPANIARD | \$24 per person

Fiesta Salad, Posole, Red Chili Pork Tamales, Cheese Enchiladas (*Red or Green*), Carne Adovada, Chef Carved Pork Loin, Spanish Rice, Churro Beans, Fresh Tortillas, Shredded Lettuce, Diced Tomatoes, Sour Cream, Guacamole and Flan Topped with Mini Biscochitos.

THE TEXAN | \$22 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Southern Pulled Pork, BBQ Brisket, Maple Baked Beans, Masked Potatoes and Gravy, Corn on the Cob, Cornbread with Butter and Chef's Dessert of the Week.

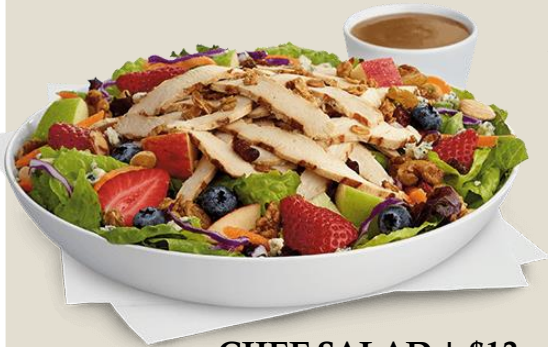
PICNIC BASKET | \$18 per person

Sweet Cornbread and Butter, Chicken Fried Steak with Brown Gravy, BBQ Chicken, Choice of Sides x2 (*Cole Slaw, Baked Beans, Potato Salad, Cheddar Potato Salad, Macaroni Salad, Mashed Potatoes with Country Gravy*), and Chef's Dessert of the Week.



PLATED SOUPS, SALAD & SANDWICHES

All Plated Salads served with a Bakery Basket, Fresh Brewed Coffee, Decaffeinated Coffee & Iced Tea



CHEF SALAD | \$12 per person

Sliced Smoked Ham, Shredded Chicken, Sliced Turkey, Swiss and American Cheeses, Hard Boiled Eggs, Tomato and Cucumbers on a bed of Fresh Mixed Greens with Choice of Dressing

ASIAN CHICKEN SALAD | \$14 per person

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

SHRIMP CAESAR SALAD | \$16 per person

Crispy Romaine Lettuce with Grilled Jumbo Shrimp, Croutons, Parmesan Tuille Crisps, Roasted Red Bell Peppers and Caesar dressing

TURKEY SANDWICH | \$16 per person

Turkey Breast, Tomatoes, Basil Spread, Cheddar Cheese, Lettuce, Tomato and Red Onion on a Kaiser Roll

BLACK FOREST HAM & SWISS | \$16 per person

Black Forest shaved Ham, Swiss, Tomato, Lettuce and Red Onion on a Kaiser Roll

ROAST BEEF SANDWICH | \$16 per person

Roast Beef, Creamy Horseradish Spread, Tomato, Lettuce and Red Onion on thick cut Whole Grain Wheat Bread

MARINATED VEGETABLE WRAP | \$16 per person

Grilled Portabella Mushroom & Zucchini, fresh Baby Spinach, Tomatoes, and Green Chili Cream Cheese in a Spinach Wrap

ROUTE 66 COMBO | \$14 per person

½ Sandwich & cup of soup with house made chips:

SOUP SELECTIONS

Red or Green Chile Stew
Ultimate Veggie
Chicken Noodle
Vegetable Beef



PLATED LUNCH OPTIONS

All plated lunches include Fresh Brewed Regular and Decaffeinated Coffee, Ice Tea & Chef's Choice of Dessert



NY STRIP STEAK | \$25 per person

Fresh Baked Bakery Basket and Butter, 8oz NY Strip Loin Steak served with Herb Butter, French fries or Garlic Mashed Potatoes and Chef's Choice of Vegetable

FISH AND CHIPS | \$20 per person

Beer Battered Alaskan Cod served with House made Tartar Sauce
House Chips and Apple Coleslaw

CAJUN CHICKEN PASTA | \$18 per person

Blackened Chicken served with a Cream Sauce over Pasta, Seasonal Vegetables, and Garlic Cheese Toast

NEW MEXICAN TRIO | \$18 per person

Red or Green Chile Cheese Enchilada, Chile Relleno, and Pork Tamale served with Refried Beans, Spanish Rice and Tortillas

GREEN CHILE CHEESE BURGER | \$16 per person

8oz Hamburger Patty on a Brioche Bun with Lettuce, Tomato, Red Onions and Pickles served with House Chips or Fries and Condiments

PORTOBELLO PARMESAN PASTA | \$15 per person

Marinated Portobello Mushrooms, Squash & Basil over Pasta served with Marinara Sauce, Grated Parmesan Cheese and Garlic Toast

PLATED DINNER OPTIONS

All plated dinners include choice of salad, 2 entrée selections, Dinner Rolls, Fresh Brewed Regular and Decaffeinated Coffee, Ice Tea

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



CHOOSE BETWEEN TWO PLATED OPTIONS:

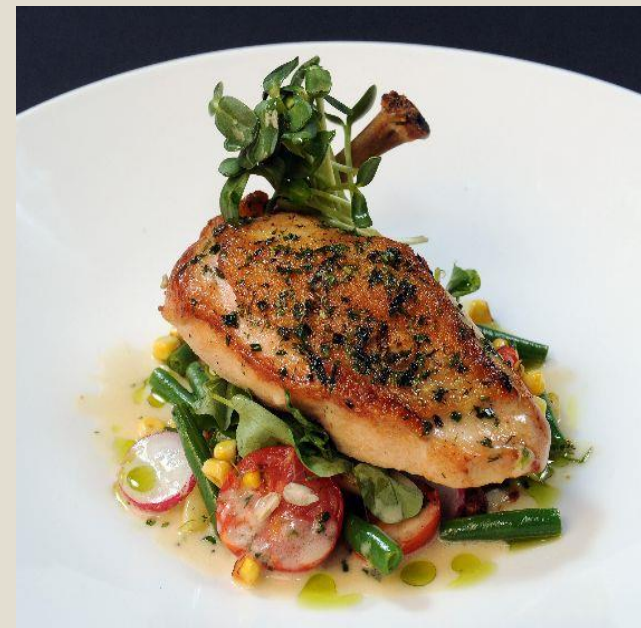


BEEF

- ❖ **Brown Butter Seared (10 oz.) Top Sirloin** \$ 48.00 PER PERSON
Lemon Asparagus, Marquis Potatoes, Lemon Confit, Cabernet Demi-Glace
- ❖ **Boneless Beef Short Rib** \$ 54.00 PER PERSON
Creamy Herb Polenta, Wild Mushrooms, Sautéed Spinach, Mushroom Demi-Glace, Crispy Shallots
- ❖ **Pan Seared Prime Beef Tenderloin** \$ 52.00 PER PERSON
Asparagus, Red Potatoes, Roasted Pearl Onions, Port Demi Glaze
- ❖ **Ribeye Steak (12 oz.)** \$ 52.00 PER PERSON
Dijon Cognac Sauce, Piped Twice Baked Potatoes with Fixings and Garlic Sautéed Broccolini
- ❖ **Beef Sirloin wrapped in Applewood Smoked Bacon (10 oz.)** \$ 48.00 PER PERSON
Dijon Cognac Sauce, Piped Twice Baked Potatoes with Fixings and Garlic Sautéed Broccolini

CHICKEN

- ❖ **Pan Seared Chicken** \$ 38.00 PER PERSON
Butternut Squash Purée, Sautéed Spinach, Brussels Sprout Petals, Red Wine Gastrique
- ❖ **Chicken Milanese** \$ 44.00 PER PERSON
Arugula, Shaved Parmesan, Heirloom Cherry Tomatoes, Red Pearl Onion, Seared Lemon Vinaigrette
- ❖ **Chicken Santa Fe** \$ 38.00 PER PERSON
Creamy Santa Fe Sauce, Steamed Baby Red Potatoes with Herbed Butter & Green Bean Almandine
- ❖ **Chicken Cordon Bleu** \$ 46.00 PER PERSON
Mornay Cream Sauce, Arroz Verde or Rice Pilaf & Steamed Herbed Asparagus
- ❖ **Chicken Oscar** \$ 52.00 PER PERSON
Topped with Crab Meat and Hollandaise Sauce & Steamed Herbed Asparagus





PORK

- ❖ **Seared Pork Strip Loin** \$ 36.00 PER PERSON
House Made Dry Rub, Bacon, Brown Sugar Glaze, Golden Raisin Pilaf
- ❖ **Smothered Pork Chops** \$ 36.00 PER PERSON
Apple cider Marinated Pork Chops Smothered in Apple Smoked Bacon and Onions
- ❖ **Chili Glazed Pork Shanks** \$ 37.00 PER PERSON
Roasted Tender Pork Shanks with Spicy Chili Sauce

SEAFOOD

- ❖ **Pan Seared Salmon** \$ 38.00 PER PERSON
Gremolata, Sundried Tomato and White Bean Cassoulet, Arugula
- ❖ **Pan Seared Scallops** \$ 40.00 PER PERSON
Risotto, Shiitake Mushrooms, Wilted Spinach, Mushroom Chips
- ❖ **Halibut** \$ 42.00 PER PERSON
Shaved Fennel, Leeks, Chile Threads, Chile Oil, Mussel, Saffron Nage
- ❖ **Tilapia** \$ 34.00 PER PERSON
Butter Dill Sauce, Steamed Baby Red Potatoes with Herbed Butter & Green Bean Almandine

VEGETARIAN

- ❖ **Potato Gnocchi** \$ 38.00 PER PERSON
Artichoke Hearts, Asparagus, Artichoke Pesto, Pine Nuts, Shaved Parmesan, Micro Arugula
- ❖ **Eggplant Napoleon** \$ 36.00 PER PERSON
Breaded Eggplant, Ricotta, Sautéed Spinach, Parmesan, Marinara, Basil Oil
- ❖ **White Lasagna** \$ 32.00 PER PERSON
Wild Mushrooms, Arugula, Boursin, Ricotta, Arugula Pesto, Balsamic, Pine Nuts

Chef's Choice of Dessert will be served with all dinner selections





DINNER BUFFETS

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, Assorted Soft Drinks 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

\$35

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

\$45

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

\$55

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



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

BEER & 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.

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.

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 catering 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.

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.

Q & A CONTINUED.....

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 an event change order fee.



**FOR QUESTIONS ON PRICING AND
AVAILABLY CONTACT OUR SALES TEAM AT:**

BANQUETS@POLDC.COM

(505) 352-7943



CASINO • HOTEL