

Graduations

Let's Celebrate, Contact us today!

Banquets@poldc.com

Phone: (505)352.7943

Congratulations



Welcome

We are excited to collaborate with you to bring your vision to life. With our commitment to excellence and an exciting destination, your event will be an enjoyable & memorable occasion for everyone.

Our property offers over 8,000 square feet to cater from your intimate gatherings to grand scale events. Every event is a custom event with loads of personality.

Let our welcoming and professional sales staff assist in planning your event, organizing catering services, booking guest rooms and handling all the details so your event is one to always remember.

We promise that you and your guests will “Get Your Kicks”

Sincerely,

Route 66 Casino Hotel Sales & Catering Team



Graduation Packages

Simply Smart Package

Ballroom to accommodate 50-400 guests
Buffet Dinner – Teir I or Classic Buffet Selection
Graduation Sheet Cake designed by Route 66 Casino Hotel Pastry Chef
Dance Floor and Stage
Personalized planning from our knowledgeable sales staff

\$45 per person

Route 66 Package

Ballroom to accommodate 50-400 of guests
Buffet Dinner – Teir I, II or Classic Buffet Selection
Graduation Sheet Cake designed by Route 66 Casino Hotel Pastry Chef
Dance Floor and Stage
Overlays in Graduate School Colors
Refreshments
Personalized planning from our knowledgeable sales staff

\$55 per person



Ultimate 66 Grad Package

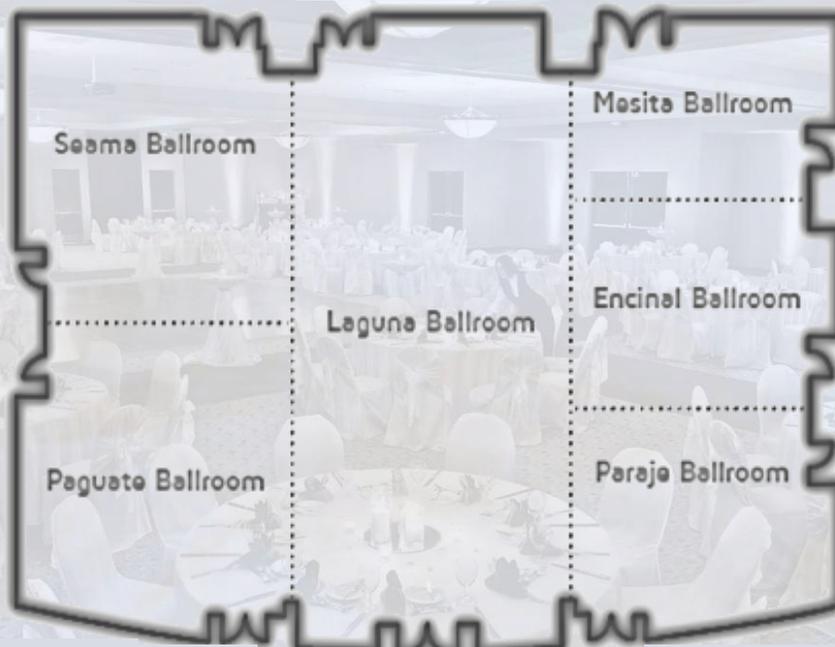
Ballroom to accommodate 50-400 guests
Buffet Dinner – Teir I, II or III + Classic Buffet Selections or Plated Dinner
Graduation Sheet Cake designed by Route 66 Casino Hotel Pastry Chef
Dance Floor and Stage
Overlays in Graduates School Colors
Complimentary AV Package
Refreshments for the Dance
Personalized planning from our knowledgeable sales staff

\$75 per person

**Price of ballroom not included in price per person

Ballroom Pricing

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



| Ballroom | Dimensions (LxW) | Square Feet | Theatre | Classroom | Hollow Square | U-Shape | Banquet | Banquet with Dance Floor or Full Stage | Pricing Guide |
|-----------------|------------------|-------------|---------|-----------|---------------|---------|---------|--|---------------|
| Grand Ballroom | 104'x69' | 7760 | 850 | 420 | | | 500 | 450 | \$ 4,000.00 |
| Laguna | 36'x72' | 2775 | 280 | 156 | | 75 | 150 | 100 | \$ 1,200.00 |
| Paguete | 32'x25' | 1288 | 128 | 60 | 45 | 35 | 70 | 50 | \$ 850.00 |
| Seama | 32'x25' | 1271 | 128 | 60 | 45 | 35 | 70 | 50 | \$ 850.00 |
| Paraje | 31'x35' | 885 | 80 | 45 | 30 | 30 | 60 | 30 | \$ 600.00 |
| Encinal | 31'x35' | 849 | 70 | 45 | 24 | 30 | 60 | 30 | \$ 600.00 |
| Mesita | 31'x18' | 706 | 25 | 25 | 16 | 24 | 30 | | \$ 400.00 |
| Hotel Boardroom | | | | | | | | | \$ 300.00 |

Route 66 Casino Hotel requires a Food & Beverage Minimum per space – Sale Representative will provide upon proposal presentation – You just may win the “JACKPOT” by receiving a waived room rental space fee.



Event Audio/Visual & Other packages

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. Use of projection and audio is included in all packages

Basic Lighting Package

\$300.00 – Includes Uplighting for entire room – Colors designated to appropriate event

Lighting Premium Package

\$650.00 – Includes Uplighting for entire room – Colors designated to appropriate event – Custom Monogram Light – Spotlights – Cake Spotlight

Charger Plates

\$2.25 per plate – Gold or Silver

\$4.25 per plate - Gold Rim Glass, Black Ribbed, Royal Blue, Rose Gold

Centerpieces

Basic Centerpiece – Floating candle sphere vases with votives

\$25.00 – Basic Flower Centerpiece

\$75.00 – Specialize Centerpiece – Choice of Florals

Chair Cover & Sashes

Package I - \$10.50 per person – Black or White Chair covers – Gold or Silver Chair Sash

Package II - \$15.00 per person – Customized Color Chair Cover – Customized Chair Sash

*Hor
D'Oeuvres*

+

*Sweet
Treats*

CASINO-HOTEL

STATION *HORS D'OEUVRES*

FRESH TORTILLA CHIPS AND HOUSE SALSA

\$6 per person

Add Guacamole \$4 per person

FRESH SLICED SEASONAL FRUIT AND BERRIES

\$8 per person

CRUDITE DISPLAY

Fresh Broccoli, Cauliflower, Jicama, Cherry Tomatoes, Cucumber, Radishes, Bell Peppers, and Carrots- Ranch dressing, Hummus, House Made Lovash.

\$10 per person

CHARCUTERIE DISPLAY

Assortment of Cured Meats and Cheeses, Hot and Sweet Peppers, Marinated Olives, Sliced Baguette & Crackers, Piquillo – Jalapeno and Fig Jams

\$15 per person

RAW, ROASTED, & PICKLED VEGETABLE DISPLAY

Seasonal Pickings

\$14 per person

HOT *HORS D'OEUVRES*

AVAILABLE AS PASSED OR STATION

MINIMUM 25 PIECES \$100 PER 25 PIECES

BACON WRAPPED ASADERO STUFFED JALAPENOS

Creamy Cilantro Dipping Sauce

CRAB & BOURSIN CHEESE STUFFED MUSHROOMS

CHORIZO AND CHEDDAR-JACK QUESADILLAS

66 salsa

BEEF & CHEDDAR SLIDERS

Green Chile-Tomato Jam, Tumbleweed Onions

MEATBALLS

Choice of Swedish, BBQ, or Buffalo

CRISPY SHRIMP CAKE

Caper-Lemon Remoulade

CARMELIZED ONION & SWISS CHEESE TARTLET

PORK BELLY ADOVADA BITES

Avocado, Crispy Tortilla Strips, Micro Cilantro

COLD *HORS D'OEUVRES*

AVAILABLE AS PASSED OR STATION

MINIMUM 25 PIECES \$100 PER 25 PIECES

CAPRESE SKEWERS- fresh mozzarella, Cherry Tomatoes, Fresh Basil, Olive Oil, Cracked Black Pepper

PROSCUTTO WRAPPED MELON

HAM & CREAM CHEESE PINWHEELS

(\$75 per 25 pieces)

SALAMI AND PROVOLONE STUFFED PEPPADEW PEPPER

CURED SALMON CROSTINI

CHIVE CREAM CHEESE & CAPERS

AHI POKE CORENETES

Toasted sesame seeds & micro cilantro

CURED SALMON CORONETES

Gin cured salmon, chive-cream cheese, tomato, fried capers

CHILLED SHRIMP COCKTAIL DISPLAY

Fresh lemons, caper remoulade, classic cocktail sauce

SWEET *TREATS*

AVAILABLE AS PASSED OR STATION

MINIMUM 25 PIECES \$125 PER 25 PIECES

Peanut Butter Brownie Bites

Lemon Bars

Fruit Tarts

Cannoli Cups

Strawberry Shortcake Parfaits

Sugar Cookies – Graduation Themed

Reception Buffet

TIER I

1 SALAD OR SOUP, 2 ENTREES, 2 SIDES

TIER II

1 SALAD & 1 SOUP, 2 ENTREES, 2 SIDES

TIER III

1 SALAD & 1 SOUP, 3 ENTREES, 3 SIDES

All Dinner Buffets include 66 Bakery Fresh Rolls and Butter, Iced Tea and Water

Children 12 and under will receive \$10 off menu pricing

ENTREES

Sliced Beef Bisteca

Cipollini Onion and Wild Mushroom
Ragout

Sage Brined Turkey Breast

Turkey Gravy and Cranberry Chutney

Chimichurri Sirloin

Roasted Squash and Wilted Spinach

Tequila- Lime Grilled Chicken Breast

Roasted Poblano Cream

Ancho Rubbed Pork loin

Peach Jicama Slaw

Seared Salmon

Grilled Lemons and Caper Cream Sauce

Herb Crusted Pork Loin

Dijon Cream Sauce

Caribbean Grilled Mahi Mahi

Coconut Cream and Pineapple Salsa



Classic Caesar salad

Crisp Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Cous Cous and Baby Kale Salad

Kalamata Olives, Roasted Tomato, Pine Nuts, Feta, Lemon-Oregano Vinaigrette

New Mexican Greens

Baby Greens, Roasted Corn, Cherry Tomatoes, Julienne Jicama, Creamy Jalapeno Ranch Dressing, and Balsamic Vinaigrette

Harvest Salad

Baby Greens, Watermelon Radish, Shaved Fennel, Toasted Almonds, Balsamic Vinaigrette and Ranch

Caprese Salad

Heirloom Tomatoes, Basil, Olive Oil, and Cracked Black Pepper marinated fresh Mozzarella, Pesto, Micro Basil, Balsamic Drizzle



Roasted Garlic Mashed Potatoes

Garlic & Herb Roasted Fingerling Potatoes

Twice Baked Potatoes with Chives and Cheddar Cheese

Paprika Jo Jo Potatoes

Arroz Verde

Pinon Rice Pilaf

Classic Mac N Cheese



New England Clam Chowder

Roasted Corn and NM Green Chile Chowder

Tomato Basil Bisque

Green Chile Stew

Pork Posole

Menudo

Loaded Potato

Lentil Beef

Roasted Root Vegetables

Sautéed Green Bean Almandine

Calabacitas

Lemon Butter Sautéed Broccolini

Penne Pasta, House Made Tomato Basil Sauce

Fettuccine Pasta -Fettuccine, Cajun Cream Sauce



Classic Buffets

The Southwest

Hand Cut Green Salad served with Ranch & Italian Dressing, Green Chile Pork Stew, Santa Fe Chicken with Green Chile Veloute, Beef Chimichangas, Calabacitas, Oven Roasted Potatoes, Fresh Tortillas.

Taste of Italy

Antipasto Salad, Spaghetti & Meatballs, Eggplant Parmesan, Penne Pasta with Basil, Chicken Picatta with Lemon Caper Sauce, Fresh Italia Garlic Vegetable Medley,

The New Mexican

Fiesta Salad, Posole, Red Chili Pork Tamales, Cheese Enchiladas Red & Green, Carne Adovada, Chef Carved Pork Loin, Spanish Rice, Churro Beans, Fresh Tortillas, Shredded Lettuce, Diced Tomatoes, Sour Cream, Guacamole.

The Texan

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.

A photograph of a plated beef stew. The dish features a large piece of braised beef, a golden-brown dumpling, and a variety of vegetables including carrots, green beans, and broccoli. The plate is garnished with fresh herbs and a sprig of thyme. The background is a light-colored, textured surface.

Plated Reception

ROUTE

66
CASINO-HOTEL

DINNER PLATED

PLATED DINNER WILL PROVIDE FRESH BREAD BASKETS ON THE TABLES
CHOICE OF ONE SELECTION FOR ALL PARTY GUESTS
UPCHARGE OF \$10.00 WILL BE ADDED PER OPTIONS SELECTED

SALADS

Classic Caesar salad

Crisp Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Cous Cous and Baby Kale Salad

Kalamata Olives, Roasted Tomato, Pine Nuts, Feta, Lemon-Oregano Vinaigrette

New Mexican Greens

Baby Greens, Roasted Corn, Cherry Tomatoes, Julienne Jicama, Creamy Jalapeno Ranch Dressing, and Balsamic Vinaigrette

Harvest Salad

Baby Greens, Watermelon Radish, Shaved Fennel, Toasted Almonds, Balsamic Vinaigrette and Ranch

Caprese Salad

Heirloom Tomatoes, Basil, Olive Oil, and Cracked Black Pepper marinated fresh Mozzarella, Pesto, Micro Basil, Balsamic Drizzle

ENTREES

Pecan Crusted Chicken Breast

Butternut Squash Puree, Bourbon-Maple Cream, Creamy polenta

Tequila- Lime Grilled Chicken Breast

Roasted Poblano Cream, Grilled Squash and Roasted Corn, Arroz Verde

Pan Seared Salmon

Gigante Bean and Sundried Tomato Cassoulet, Roasted potatoes

Ancho Chile rubbed Pork Tenderloin

Cascabel-Orange Jus, Roasted Broccolini, dressed potatoes

Herb Roasted Chicken Breast, Sun- Dried Tomato, Basil, Creamy Goat Cheese

lemon Sauce, Buttered Asparagus, Creamy Polenta

DINNER PLATED CONTINUED

Vegetarian Options

Four cheese ravioli - Wilted Spinach, Roasted Tomatoes, Wild Mushrooms, Herb Cream Sauce

Vegetable Lasagna – Eggplant, Zucchini, Squash, Spinach, Roasted Tomato, Whipped Tofu

Whipped Tofu Manicotti - Tomato Basil Sauce, Gigante Bean Cassoulet

Children's Menu

\$18.00 (Children 10 years or younger. Choose one selection for all children's meals)

Chicken Strips with waffle fries, served with seasonal fruit and a cookies

Mac n Cheese, served with seasonal fruit and a cookies

Pasta Marinara, served with seasonal fruit and a cookies

BUFFET OR RECEPTION ADD ONS

Minimum 25 guests

Mac & Cheese Station *\$8 per person*

Creamy Cavatappi Pasta in Creamy Cheese Sauce, Bacon Pieces, Sauteed Mushrooms, Chopped Green Chile, Blend of Cheeses, Pickled Jalapenos, Crispy Tumbleweed Onions, Green Onions

Carving Stations

\$150 chef attendant fee (can be presented pre-carved)

Chimichurri Top Round of Beef *\$28 per person*

Au Jus, Chipotle Roasted Potatoes

Smoked Prime Rib *\$35 per person*

Au Jus, Creamy Horseradish, Garlic Whipped Potatoes

Bacon wrapped Pork loin *\$25 per person*

Grained Mustard Sauce Garlic Whipped Potatoes

Peppercorn and Rosemary Rubbed Beef Tenderloin *\$40 per person*

Red Wine Demi Glace Garlic Whipped Potatoes

Apple Cider glazed Pit Ham *\$20 per person*

Wild Rice Pilaf

Bourbon and Pecan Glazed Pork Steamship *\$20 per person*

Cinnamon Roasted Sweet Potatoes

Sage rubbed Turkey Breast *\$20 per person*

Cornbread Stuffing, Turkey Gravy

Pricing subject to 22% service charge and 6.1875% sales tax.

Customized Graduation Cake

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

All wedding and reception cakes have a base price of \$4.50 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.

Cake Flavors

White Cake
Chocolate Creme
Carrot Cake (No Nuts)
Red Velvet
Marble
½ & ½

*Custom flavors available for an upcharge

Fillings

Raspberry
Strawberry
Lemon
Citrus Cream Cheese
White Buttercream
Chocolate Buttercream

Icings

Chocolate Buttercream
Vanilla Buttercream
Whipped Icing
Citrus Cream Cheese

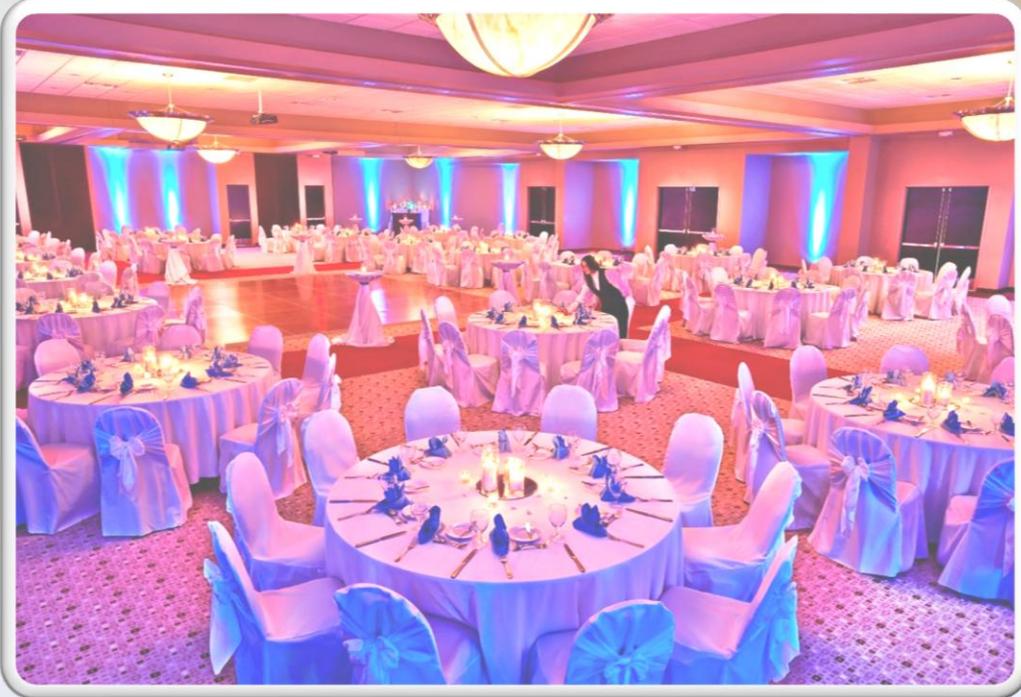
**Fondant overlay & custom icing flavors available for an upcharge

Decor

Based on availability and intricacy of work

*cupcakes also available





Banquet Bar Brands

Premium \$150.00 Set Up Fee

Titos Handmade Vodka
Grey Goose Vodka
Tanqueray Gin
Crown Royal Whiskey
Crown Royal Apple Whiskey
Jameson Irish Whiskey
Jack Daniels Whiskey
Captain Morgans Spiced Rum
Patron Silver
Amaretto Disaronno

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

Call \$100.00 Set Up Fee

Skyy Vodka
Bombay Dry Gin
Jack Daniels Whiskey
Jim Beam Bourbon
Bacardi Light Rum
Malibu Rum
Buchanan's Scotch
Cuervo Traditional Silver Tequila

Beer & Wine \$75.00 Set Up Fee

Bottled Beer
Bud Light, Coors Light, Dos Equis
Lager, Corona, Budweiser, Michelob
Ultra, Negra Especial

Wine
House Red, White & Blend

Inclusion Details

- Complimentary Design Graduation Cake
- Experience event team to assist with venue specifications
- Discounted room block for guests
(Rates and availability are dependent upon season and occupancy)
- Dedicated banquet captain
- Complimentary set up and tear down of ballroom including dance floor
- Choice of black, white or ivory linen. Flatware and Stemware
- Choice of napkin colors
- In-House Centerpieces
- 5-Hour Ballroom Service – 2 Hour Food Service
- Self parking for all guests
- Complimentary WiFi
- Tables for gifts, cake and place cards
- Dancefloor & Stage
- Cake Cutting Service

Special Event Catering

Deposit

- A 30% Deposit is required upon signing of contract to save the date. Deposit is based on contracted food & beverage minimum and rental. Non-Refundable.

Billing Schedule

- The final balance is due at least (14) days prior to event. The final payment can be made with credit card, debit card, cash, check, or money order.

Local Tax & Fees

- Food, beverage, rental, audio visual are subject to sales tax (6.1875%) and service charge (22%). Service charge and tax are subject to change.

Event Details

- Final details are required (14) days prior to event; Room set up requirements, menu, audio visual selections, and any other function details.

Food & Beverage Policy

- No food & beverage, including liquor, provided by Route 66 Casino Hotel may be removed from the venue. All food & beverage must be provided by Route 66 Casino Hotel except for wedding cakes.

Food & Beverage Guarantee

- A guarantee of the number of guests is required fourteen (14) days prior to your wedding. Once this number is confirmed. It may not be reduced but can be increased, if needed.

Day-of Event Adjustments

- Any changes made to event the day of will have a \$250 accommodation fee applied. This fee applied to, but is not limited to, modifications to the guest count, room set up, or audio visual.

Congratulations

*Thank you for choosing
Route 66 Casino Hotel*

CASINO-HOTEL