



Meetings

Contact us today!

Banquets@poldc.com

Phone: (505)352.7943



Welcome

Putting a meeting on the calendar is one thing but planning an ideal menu for a group is another. 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.

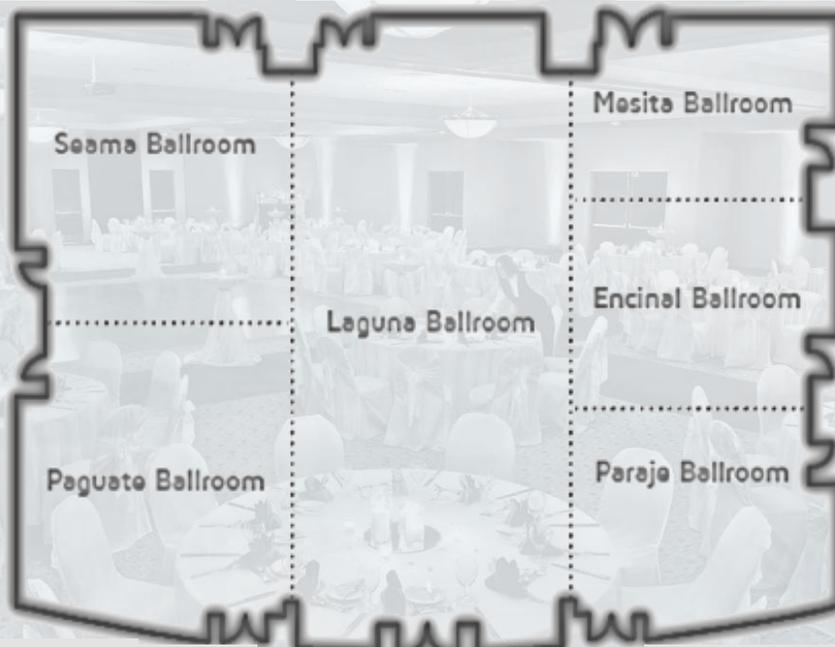
We promise that you and your guests will “Get Your Kicks”

Sincerely,

Route 66 Casino Hotel Sales & Catering Team

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
Paguate	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

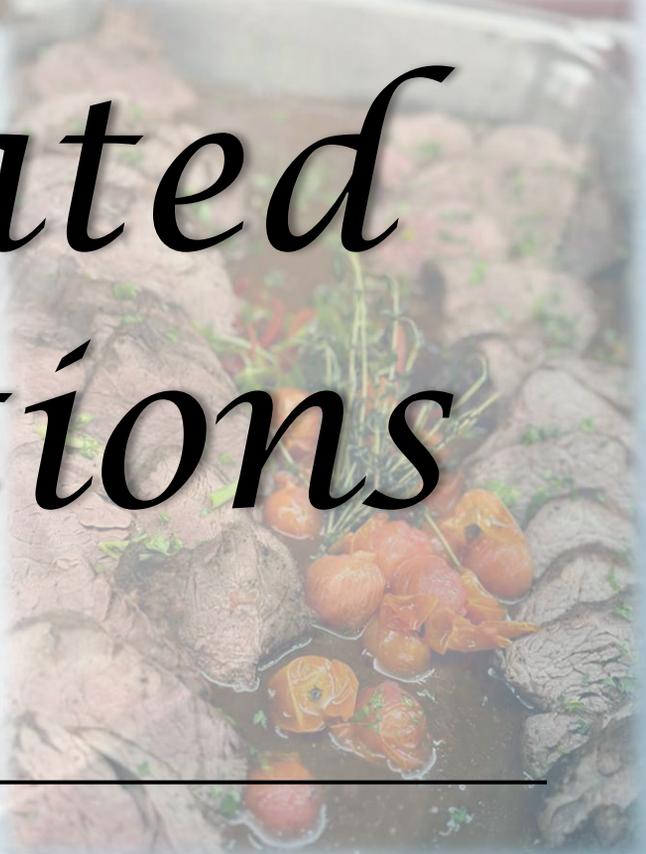
Package II - \$15.00 per person – Customized Color Chair Cover – Customized Chair Sash

Additional Audio/Visual is available for an upcharge – Please request specifics with your Banquet Sales Representative.



*Buffet
&*

*Plated
Options*



Have allergies in the group? Let us know! Have your own vision? Create your own menu and arrange a tasting with us before your event!

BREAKFAST BUFFET

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

SEAMA | \$22 per person

Fresh Fruit Parfaits served with Homemade Granola
Route 66 Bakery Fresh Breakfast Pastries
Mini Cinnamon Rolls, Fruit Danish, Croissants, & Bagels, Cream Cheese & Jam
Fluffy Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon

LAGUNA | \$26 per person

Fresh Sliced Seasonal Fruit & Berries served with Honey-Yogurt
Assorted Breakfast Pastries & Bagels, cream cheese and assorted jams
Fluffy Scrambled Eggs & Breakfast Potatoes
Individual Chorizo & Green Chile Eggs Quiche
Sausage & Applewood Smoked Bacon
New Mexico Red & Green Chile Sauces
Flour Tortillas with House Salsa & Shredded Cheese

ENCINAL | \$19 per person

Fresh Sliced Seasonal Fruit served with Honey-Yogurt
Seasonal Breakfast Breads
Brown Sugar Oatmeal, Raisins and Milk

PARAJE | \$20 per person

Fresh Sliced Seasonal Fruit & Berries served with Honey-Yogurt
Route 66 Bakery Fresh Breakfast Pastries
Mini Cinnamon Rolls, Assorted sweet and savory Danishes, Croissants

Breakfast Add-ons \$8 per person

***Request pricing for items sold individually*

Breakfast Burritos scrambled egg, Breakfast potatoes, bacon, cheddar cheese, chopped green chile

Buttermilk Biscuits & Country Sausage Gravy

French Toast with maple Syrup & Berry Compote

Applewood Smoked Bacon & Sausage Links

NM Scramble Scrambled Eggs with Chopped Hatch Chile & Cheddar Cheese

House Smoked or Cured Salmon with Mini Bagels

Cream Cheese, Red Onion, and Capers

PLATED BREAKFAST

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

All American | \$16 per person

Scrambled Eggs, Seasoned Breakfast Potatoes, Crisp Applewood Smoked Bacon, Pork Sausage Links & Buttermilk Biscuit

Huevos Rancheros | \$20 per person

Scrambled Eggs, Seasoned Breakfast Potatoes, Refried Beans Red or Green Chile, Cheddar Cheese over Corn Tortillas. Lettuce & Pico de Gallo. Flour Tortillas served on the side

Rio Puerco Burrito | \$22 per person

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

Country Fried Steak | \$24 per person

Chicken Fried Beef Steak with Country Gravy, Scrambled Eggs, and Seasoned Breakfast Potatoes. Served with a Buttermilk Biscuit

Laguna Breakfast | \$24 per person

Scrambled Eggs, Ham Steak, Pork Sausage, Applewood Smoke Bacon, Breakfast Potatoes, Red Chile paste and Pueblo Bread.

LUNCH BUFFETS

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

Taste of Italy | \$30 per person

Choice of 2 entrees

Antipasto Salad, Spaghetti & Meatballs, Eggplant Parmesan, Penne Pasta with Pesto Cream, Chicken Piccata with Lemon Caper Sauce, Fresh Italian Garlic Green Beans, 66 Bakery Fresh Focaccia & Break Sticks. Chef's choice Tiramisu or Mini Cannoli's

Tour of Route 66 | \$55 per person **HOUSE SPECIALTY**

California California Greens- Fresh Mixed Greens, Shaved Radish, Tomatoes, Cucumber, Carrots, and Sweet Peppers. Ranch and Balsamic Vinaigrette + Baja Fish Tacos- Cilantro-Lime Marinated Haddock, Served in Four Tortillas with Chipotle Crema, Shaved Cabbage, Cilantro, Lime Wedges

Arizona Tortilla Soup- Shredded Chicken, Black Beans, Roasted Corn in Rich Tomato Broth- Crispy Tortilla Strips + Nopales Salad- Cactus Strips, Red Onion, Tomato, Bell Peppers, Jalapeno with Lime Vinaigrette

New Mexico Red Chile Cheese Enchiladas + Carné Adovada with Fresh Sopapillas

Texas Smoked Sliced Brisket- Shiner Bock BBQ Sauce + Jalapeno Cornbread

Oklahoma Chicken Fried Steak with Country Gravy

Missouri St Lous Style Pork Ribs with a Bourbon Brown Sugar Glaze + Corn on the cobb

Illinois Chicago Style Italian Beef Sliders- Slow Roasted Beef, Giardiniera, Au Jus

Desserts Apple pie (TX), Biscochitos (NM), Prickly Pear Lemon Bars (AZ)

The Southwest | \$24 per person

Hand Cut Green Salad served with Ranch & Italian Dressing, Red Chile Pork Posole, Santa Fe Chicken with Green Chile Velouté, Shredded Beef Chimichangas, Calabacitas, Chipotle Roasted Potatoes & Fresh Tortillas. Biscochito Cheesecake.

All American | \$32 per person

Cobb Salad with Ranch & Honey Mustard Dressing, Fried Chicken, Meatloaf, Crispy Roasted Potatoes, Cream Corn, Mac n Cheese, Cornbread, Buttermilk Biscuits and Butter & Cranberry Sauce. Apple & Cherry Pie.

The Deli | \$20 per person

Choice of House Soup, Pasta Salad, Assorted Breadbasket (Croissants, Wheat and White Breads), Choice of x3 Meats (Thin Sliced Turkey Breast, Thin Sliced Deli Chicken Breast, Honey Baked Ham, Roast Beef, Grilled Vegetables, Albacore Tuna, Chicken Salad or Egg Salad), Assorted Cheeses, House Made Chips, Lettuce, Tomato, Onion, Mayonnaise, Mustard and Assorted Cookies & Dessert Bars.

The Spaniard | \$26 per person

Fiesta Salad- Roasted Corn, black Beans, Roasted Peppers, and Romaine Lettuce Tossed in Chipotle Vinaigrette, Green Chile Chicken Posole, Red Chili Pork Tamales, Cheese Enchiladas (Red or Green Chile Sauce), Carne Adovada, Spanish Rice, Charro Beans, Fresh Tortillas, Shredded Lettuce, Diced Tomatoes, Sour Cream, and Guacamole, Tres Leches.

The Texan | \$28 per person

Creamy Coleslaw, Mustard Potato Salad, Southern Pulled Pork, Sliced BBQ Brisket, Baked Beans, Mashed Potatoes and Country Gravy, Corn on the Cob, Cornbread muffins with Butter. Seasonal Cobbler.

LUNCH BUFFETS CONTINUED

Picnic Basket | \$26 per person

Chicken Fried Steak with Brown Gravy, BBQ Chicken, Choice of Three Sides (Cole Slaw, Baked Beans, Potato Salad, Macaroni Salad, or Mashed Potatoes with Country Gravy). Banana Cream Trifle & Fruit Pies.

Wrap It Up \$21 per person

Assorted Wrap Display-Thai Beef Wraps with Sesame Ginger Cabbage, Chipotle Grilled Chicken Wrap with Cilantro-Lime Jicama Slaw, Tuna Salad with Baby Spinach, Mediterranean Pasta Salad & Choice of Soup. Carrot Cake.

The Lunch Box \$20 per person

Choice of Sandwich (Thin Sliced Turkey Breast, Honey Baked Ham, Roast Beef, Grilled Vegetables, Albacore Tuna, Chicken Salad or Egg Salad) on Kaiser Roll, Choice of Cheddar, Swiss or Pepper Jack Cheese with Lettuce & Tomato. Served with Potato Chips, Fresh Whole Fruit & Fresh Baked Cookie.

Gourmet Pizza Jackpot \$25 per person

Classic Caesar salad with house made croutons, Choice of 3 – Two topping pizzas – Ultimate Cheese, Peperoni/Green Chile, Pepperoni/Sausage. Sausage/Green Chile, Double Pepperoni - Boneless Buffet Wings – Choice of 1 flavor – Buffalo, BBQ or Garlic Parmesan.

PLATED LUNCHES

Plated lunches include Regular & Decaffeinated Coffee, Assorted Hot Teas, Assorted Chilled Juices, Water Station & choice of dessert

New Mexican Trio | \$25 per person

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

Cajun Chicken Pasta | \$26 per person **ADD GREEN CHILE \$2.50**

Blackened Chicken served with Cajun Cream Sauce over Fettuccini, Roasted squash, and Garlic Toast

Wild Mushroom Ravioli | \$22 per person

Wild Mushroom and Ricotta Cheese Stuffed Ravioli
Pesto Cream, Grilled Vegetables, Grated Parmesan Cheese and Garlic Toast

Chef Salad | \$20 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 | \$22 per person

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

Grilled Salmon Caesar Salad | \$25 per person

Crispy Romaine Lettuce with Grilled Norwegian Salmon, Croutons, Parmesan Crisps, Roasted Tomatoes and Caesar dressing

Dessert – Choose 1:

Tres leches Cake with Fresh Berries | Seasonal Cheesecake | Flourless Chocolate Torte

B BREAK TIME

Sweet N Simple |\$12 per person

House made assorted donuts and scones, Regular and Decaf Coffee, Assorted Hot Teas

Healthy Break |\$14 per person

House Trail Mix, Fresh Whole Fruits, Nutrigrain Bars & Granola Bars.

Assorted Tractor Beverage Juices and Bottled Water

Danish Delight |\$15 per person

Assorted Sweet & Savory Danishes, Almond Croissants, Freshly brewed

Regular and Decaf Coffee, Assorted Hot Teas, Orange Juice and Cranberry Juice

Garden Break |\$14 per person

Vegetable Crudité with Hummus Dip & Ranch, Black Bean & Green Chile Pinwheels

Lemonade & Iced Tea

Regular and Decaf Coffee, Gourmet Hot Teas

Energy Break |\$16 per person

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

New Mexican |\$16 per person

Chile con Queso Blanco, Fire roasted Chipotle Salsa, House Made Guacamole, Fresh Tortilla Chips and Agua Frescas.

Cookies & Treats |\$15 per person

Freshly Baked Assorted Cookies, Brownies, Rice Krispie Treats, Assorted Flavored Milks, Freshly brewed Regular and Assorted Sodas

S NACK ADD-ONS

Fresh Potato Chips \$5 Each

Butter Popcorn \$3 Each

Assorted Full Size Candy Bars \$2.50 Each

Fresh Whole Fruit \$4 Each

B EVERAGE ADD-ONS

Assortment Red Bulls \$5 Each

Assorted Sodas \$3 Each

Sparkling Water – Pellegrino \$3.50 Each

Protein Shakes \$5 Each

Tractor Beverage Organic Juices/Pressed Juices \$7 Each

Season Flavored Tea \$3 per serving

Agua Frescas \$5 per serving

Inclusion Details

- 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
- Choice of black, white or ivory linen
- Choice of napkin colors
- In-House Centerpieces, if applicable
- Self parking for all guests
- Complimentary WiFi
- In House Basic Audio & Visual

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 specialty cakes.

Food & Beverage Guarantee

- A guarantee of the number of guests is required fourteen (14) days prior to your event. 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.

A large, semi-transparent watermark of the Route 66 Casino Hotel logo is centered in the background. The logo is a shield-shaped emblem with a dark top section containing the word "ROUTE" in white, bold, sans-serif capital letters. Below this, the number "66" is rendered in a large, stylized, light-colored font. At the bottom of the shield, the words "CASINO-HOTEL" are written in a smaller, dark, sans-serif font. The background of the entire image is a light blue and white geometric pattern of overlapping triangles and polygons.

*Thank you for choosing
Route 66 Casino Hotel*