



Weddings

Book your tour today!

Banquets@poldc.com

Phone: (505)352.7943



+ Anniversaries, Vowel Renewals, Quinceaneras

Welcome

We are excited to collaborate with you to bring your vision to life. With our commitment to excellence and an exciting destination and 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.

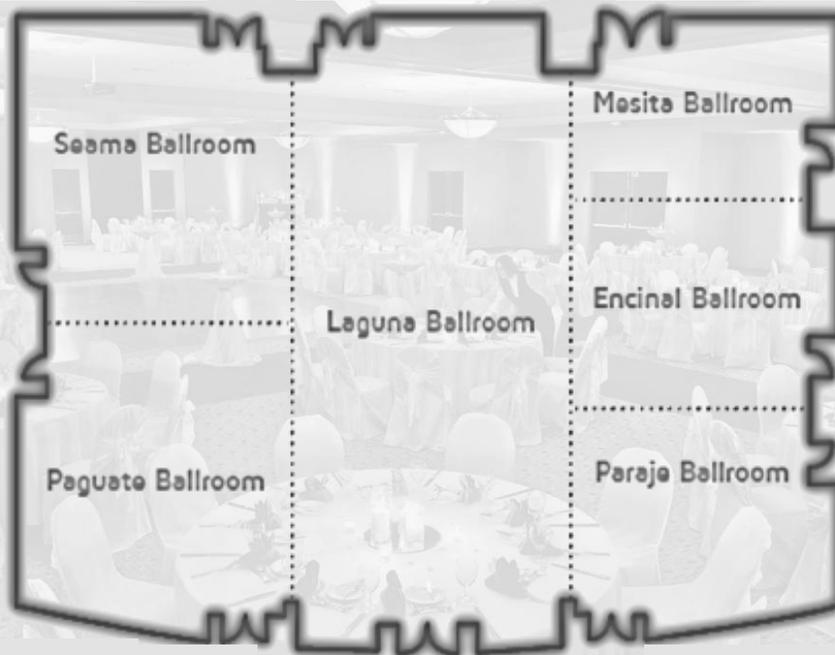
We promise that you and your guests will “Get Your Kicks”

Sincerely,

Route 66 Casino Hotel Sales & Catering Team

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

SweatHeart Table Premium

\$525.00 – Includes sash drapery, table runner, Mr. & Mrs. Sign, Centerpieces and showcase chairs

Draped Ceiling – Full \$1,500.00

Draped Ceiling – Dancefloor Only \$750.00

Pipe & Drape \$25.00 per 10ft x 13ft set



Ceremony

Available indoor or outdoor

Tier I

\$750.00

White Folding Resin Chairs
Wireless Microphone & sound package
Decorated Arch with drapery

Tier II

\$1,500.00

White Folding Resin Chairs
Wireless Microphone & sound package
Fully Decorated Arch with drapery, greenery

Tier III

\$2,500.00

White Folding Resin Chairs
Wireless Microphone & sound package
Fully Decorated Arch with drapery, greenery & flowers
Aisle Chair Décor – Entrance Décor

Outdoor ceremonies are subjected to weather conditions

*Cocktail
Hour*

+

*Late Night
Snacks*

CASINO-HOTEL

STATION *HOT* 'OEUVERS

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 'OEUVERS

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 'OEUVERS

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

Dessert Shooters – Lemon, Strawberry, Oreo
(Other flavors available at request)

French or Coconut Macaroons

Mexican Wedding Cookies

Biscochitos

Black & White Cookies

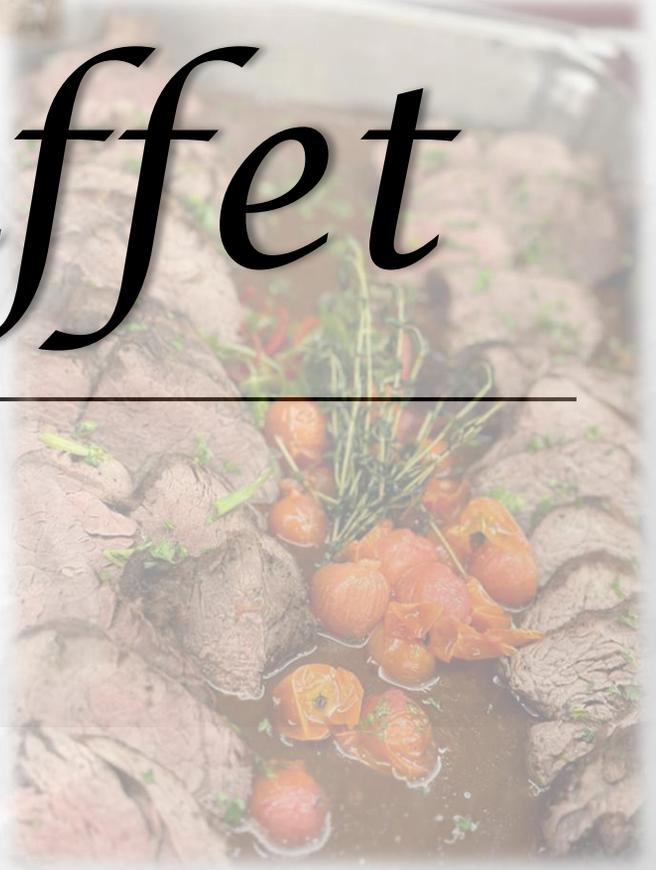
Dipped Strawberries

Tarts with pastry cream & fresh strawberries

Mini Variety cheesecakes



Dinner Buffet



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

TIER I

1 SALAD OR SOUP, 2 ENTREES, 2 SIDES

\$55 per person

TIER II

1 SALAD & 1 SOUP, 2 ENTREES, 2 SIDES

\$65 per person

TIER III

1 SALAD & 1 SOUP, 3 ENTREES, 3 SIDES

\$75 per person

VIP

1 SALAD & 1 SOUP, 3 ENTREES INCLUDED CHEF STATION, 3 SIDES

\$85 per person

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



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



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 Garlic Mashed Potatoes



Roasted Root Vegetables

Garlic & Herb Roasted Fingerling Potatoes

Sautéed Green Bean Almandine

Twice Baked Potatoes with Chives and Cheddar Cheese

Calabacitas

Paprika Jo Jo Potatoes

Lemon Butter Sautéed Broccolini

Arroz Verde

Penne Pasta, House Made Tomato Basil Sauce

Pinon Rice Pilaf

Fettuccine Pasta -Fettuccine, Cajun Cream Sauce

Classic Mac N Cheese

Sliced Beef Bisteca



Cipollini Onion and Wild Mushroom Ragout

Rosemary Grilled Chicken

Caramelized Onion, Fig, and Apricot 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

VIP PACKAGES ONLY

SLICED SMOKED PRIME RIB

Au Jus and Creamed Horseradish

ROSEMARY ROASTED BEEF TENDERLOIN

shallot and Merlot Demi Glace

SLOW ROASTED LEG OF LAMB

Roasted root vegetables and cucumber Mint Relish



*Plated
Dinner*

ROUTE

66
CASINO-HOTEL

DINNER PLATED

ALL PLATED DINNERS INCLUDE CHOICE OF STARTER, 66 BAKERY FRESH ROLLS AND BUTTER, ICED TEA, COFFEE, AND WATER
\$5 PER PERSON CHARGE IF TWO OR MORE ENTREES ARE SELECTED

TIER 1 \$55

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 Broccoli,
dressed potatoes

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

lemon Sauce, Buttered
Asparagus, Creamy
Polenta

TIER 2 \$65

Bourbon Braised Beef Short Rib

Parsnip Mash, Roasted
Root Vegetables

Chimichurri Petite Beef Tenderloin

Fire Roasted Piquillo and
Poblano Peppers,
Roasted Garlic Mashed
Potatoes

Prosciutto wrapped Airline Chicken Breast

Fig Glaze, Wilted Greens,
Wild rice pilaf

Blackened Norwegian Salmon

Shrimp Etouffee, Cajun
Rice, Sautéed Green
Beans

Caribbean Grilled Mahi Mahi

Coconut Cream,
Pineapple Salsa, Roasted
Lemon, Scented
Broccoli, Wild rice pilaf

Burgundy and Balsamic Braised Pork Shanks

Parsnip Mash, Roasted
Root Vegetables

TIER 3 \$75

Herb Crusted Grilled Pork Porterhouse

Paprika Roasted New
Potatoes, Buttered
Asparagus, Dijon Cream
Sauce

Wild Mushroom Stuffed Chicken Breast

Truffled Orzo Pasta,
Buttered Asparagus,
Boursin Cream Sauce

Crab Crusted Norwegian Salmon

Wild Rice Pilaf, Roasted
Broccoli, Preserved
Lemon, Blood Orange
Sauce

Petite Beef Tenderloin and Grilled Shrimp

Roasted Garlic Mashed
Potatoes, Buttered
Asparagus, Merlot Demi
Glaze

Roasted Prime Rib (served Medium), Garlic Whipped Potatoes, Au Jus and Creamy Horseradish, Seasonal Vegetables

VIP \$85

Steak Oscar Grilled Beef Tenderloin Medallions

Blue Crab, Roasted
Fingerling potatoes,
Shaved Asparagus,
Hollandaise

Plantain Crusted Lobster and Scallop 'Chops'

Wild Rice pilaf,
Buttered Asparagus,
Coquito Sauce

Pan Roasted Seabass Lemon Caper Cream, Wild Rice Pilaf, and Roasted Broccoli

8oz Beef Tenderloin and Grilled Shrimp

Roasted Garlic
Mashed Potatoes,
Garlic Green Beans,
Merlot Demi-Glaze

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 Wedding Cake

Our wedding 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

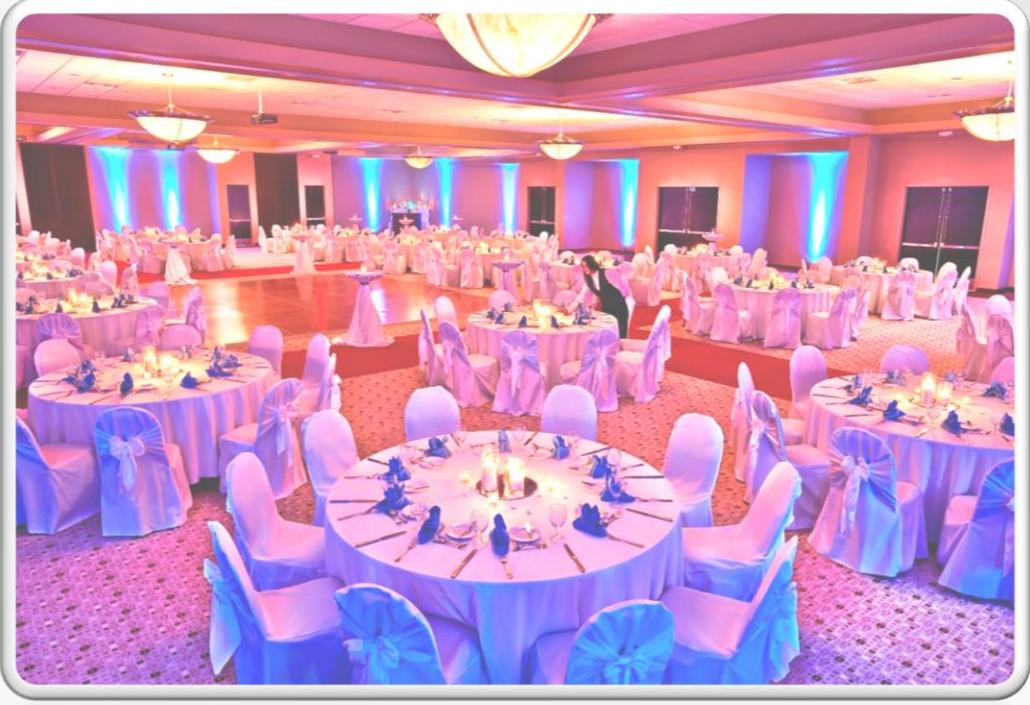
**Fondant overlay & custom icing flavors available for an upcharge

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 Designed Wedding Cake
- Experience event team to assist with venue specifications
- Complimentary stay in one of our beautiful hotel suites | One Night |
- 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 & basic table overlays, Flatware and Stemware
- Choice of napkin colors
- In-House Centerpieces
- Complimentary champagne toast for the happy couple
- 5-Hour Ballroom Service – 2 Hour Food Service
- Self parking for all guests
- Complimentary WiFi
- Tables for gifts, cake and place cards
- Wedding head table or SweetHeart table
- 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 apart from vendor 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 Wedding Adjustments

- Any changes made to wedding 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



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