

COURTYARD EVENT MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



The Continental

*MUST HAVE A MINIMUM OF 15 PEOPLE FOR ALL CONTINENTAL BREAKFASTS

Local and Seasonally Inspired Sliced Fruit
Muffins, Danish and Croissants
Butter & Preserves
Selection of Chilled Juices
Freshly Brewed Coffee, Tazo Hot Teas
15.00 per person

Balanced Start Continental

Best in Market Whole Fruit
Classic Oatmeal
Assorted Toppings: Dried Cranberries, Walnuts and Honey
Assorted Low Fat Yogurts
Selection of Chilled Juices
Freshly Brewed Coffee, Tazo Hot Teas
16.00 per person

Sunrise Continental

Local and Seasonally Inspired Sliced Fruit
Muffins, Danish and Croissants
Toaster Station with Assorted Bagels, Cream Cheese served with Butter & Preserves
Vanilla Yogurt Parfait with Honey, Granola & Fresh Berries
Selection of Chilled Juices
Freshly Brewed Coffee, Tazo Hot Teas
17.00 per person

Prices are subject to taxable 22% Service Charge and State Sales Tax

BREAKFAST



Create your Own Breakfast Buffet

*ALL BREAKFAST BUFFETS REQUIRE A 20 GUEST MINIMUM

Local and Seasonally Inspired Sliced Fruit
Muffins, Danish & Croissants, Butter, Preserves
Selections of Chilled Juices
Freshly Brewed Coffee, Tazo Tea Selections

Choice of One of each of the following categories:

EGGS: Scrambled Egg, Scrambled Eggs with Herbs,
Scrambled Egg Whites

BREAKFAST MEATS: Bacon, Sausage Links,
Sausage Patties, Grilled Ham

POTATOES: Hash Browns, Oven Roasted Herb
Potatoes, Home Fried Breakfast Potatoes
25.00 per person

Good Morning New Mexico

Local and Seasonally Inspired Fresh Fruit
Muffins, Danish & Croissants, Butter & Preserves
Selection of Chilled Juices
Freshly Brewed Coffee, Tazo Tea Selections

Freshly Scrambled Eggs, Scallions, Red & Green
Peppers
Blue Corn Enchiladas topped with locally grown
NM Red & Green Chile
Whole Pinto Beans
Home Fried Breakfast Potatoes

*Your Choice of Two Breakfast Meats- Bacon,
Sausage Links, Sausage Patties, Grilled Ham

Warm Flour Tortillas
Salsa Fresca, Made Fresh Daily
26.00 per person

BREAKFAST



Breakfast Taco Station

Scrambled Egg, Scrambled Egg Whites, Warm Flour Tortillas
Served with "Mix Ins"
Chorizo, Bacon, Cheddar & Pepper Jack Cheeses,
Pico de Gallo, Salsa Fresca and Tabasco Sauces
*15 Guest Minimum Required
10.00 per person

Breakfast Burrito

Scrambled Egg, Cheese, Green Chile and Bacon
7.50 each

Hot Breakfast Cereal

Rolled Oats, Soy & Low- Fat Milk
Dried Cranberries, Walnuts & Honey
7.00 per person

Chicken & Waffles Bar

Chilled Orange Juice
Crispy Belgian Style Waffles, Assorted Fresh Fruit
Toppings, Maple Syrup, Whipped Butter, Fresh
Whipped Cream
Tender Chicken Strips
Freshly Brewed Coffee, Decaf and Assorted Tazo
Teas
*15 Guest Minimum Required
18.00 per person

BREAKFAST



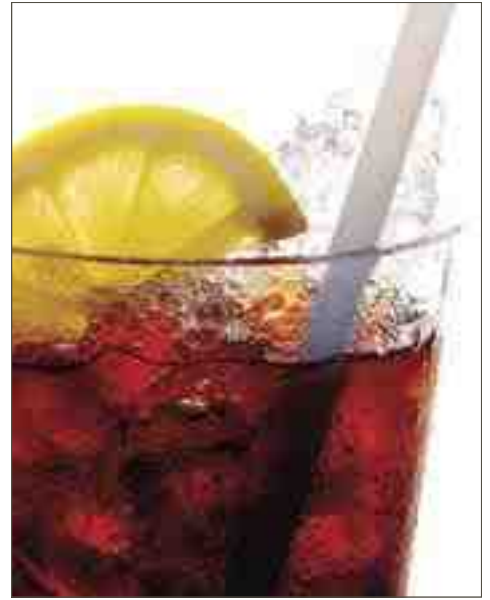
The Classic Brunch \$30.00 per person

*30 Guest Minimum
Served with Assorted Juices, Coffee, Decaf,
Assorted Tazo Hot Teas & Iced Tea
Selection of Seasonal Fresh Fruits, Daily Breakfast
Pastries
Smoked Salmon with mini bagels, diced red onion,
capers, herbed cream cheese and sliced tomato
Seasonal Mixed Greens with English Cucumber,
cherry tomatoes, croutons with ranch and balsamic
Traditional Caesar Salad
Selection of Artisan Cheeses
Scrambled Eggs, Bacon & Sausage, Herb Roasted
Potatoes
Chicken Marsala
Grilled Flat Iron Steak with Chimichurri Sauce
Seasonal Vegetables
Selection of Petit Fours
30.00 per person

Brunch Enhancement

Add Chilled Champagne or Sparkling Cider
4.00

BREAKS



Mid Morning Beverage Refresh

Includes Freshly Brewed Coffee, Decaf and Assorted Tazo Teas

5.00 per person

A la Carte Beverage Selections

Starbucks Coffee- 49.00 per gallon
Tazo Hot Teas- 40.00 per gallon
Freshly Brewed Iced Tea- \$40.00 per gallon
Naked Juices- 4.00 each
O.N.E. Pure Coconut Water- 3.00 each
Perrier Sparkling Waters- 3.25 each
Starbucks Double Shot Espresso- 4.00 each

Additional A la Carte items

Chobani Greek Yogurts- 2.50 each
Assorted Baked Danish- 38.00/dozen
Blueberry Muffins- 39.00/dozen
Apple Cinnamon Pecan Muffins- 39.00/dozen
Coffee Cake- 39.00/dozen
Assorted Scones- 40.00/dozen
Assorted Bagels with Cream Cheese- 40.00 per dozen
Sliced Fresh Fruit - 5.95 per person

BREAKS



Duke City Baseball Break

Mini Corn Dogs
Caramel Corn
Peanuts
Freshly Popped Popcorn
Assorted Soft Drinks
Bottled Waters
*Minimum Guarantee of 15 people
15.50 per person

Chips and Dips

Tortilla Chips, Guacamole & Salsa
Warm Queso
Root Vegetable Chips, Roasted Red Pepper
Hummus
Assorted Soft Drinks
Bottled Waters
*Minimum Guarantee of 15 people
15.00 per person

Frito Pie

Chili Con Carne, Corn Chips
Diced Onions, Cheddar & Jack Cheeses,
Sour Cream, Shredded Lettuce, Diced Tomato
Freshly Brewed Iced Tea
Lemonade
*Minimum Guarantee of 15 people
15.00 per person

La Luz Trail

Raw Toasted Almonds
White Chocolate Bits, Chocolate Raisins,
Dried Cherries & Apricots, Mini M & M's
Bottled Waters, Iced Green Tea
*Minimum Guarantee of 15 people
15.00 per person

BREAKS



Churros

Cinnamon Sugar Churros
Warm Mexican Chocolate Sauce
Whiskey Caramel Sauce
Freshly Brewed Coffee, Tazo Hot Teas
*Minimum Guarantee of 20 people
14.50 per person

A la Carte Afternoon Selections

Assorted Fresh Cookies- 25.00/ dozen
Double Fudge Brownies- 26.00/dozen
Candy Bars- 3.00 each
Freshly Popped Popcorn- 4.00/person
Assorted Bags of Chips- 2.50 each
Hummus & Pita Chips- 5.00/person
Kind Bars- 3.00 each
Trail Mix (Individual Bags)-2.50 each
Lemonade- 40.00 per gallon
Red Bull Energy Drink- 4.00 each
Assorted Soft Drinks- 3.00 each
Bottled Water-\$3.00 each
Lemon Lemon Sparkling Juice- 3.50
Gatorade- 3.50 each
Individual Bottled Juices- 3.00 each
Life Water- 4.00 each

Prices are subject to taxable 22% Service Charge and State Sales Tax

LUNCH



Sandwich Selection

*All Sandwich Selections may be served Plated or Boxed- May Select up to (3) Choices

*All selections served with Chips, Fruit, Cookie, Bottled Water & Soft Drinks

Green Goddess Chicken BLT

Green Chile Philly

Turkey Avocado Club Wrap with Applewood Bacon

Chicken Salad Croissant

Cucumber Avocado Arugula

Ham & Swiss Sliders

Classic Roast Beef, Ham or Turkey

20.00 per person

Bistro Choice Lunch

For our groups of 14 and under, you may select items off our current Bistro Menu (See the Sales & Catering Office for current Bistro Menus & Pricing)

LUNCH



Plated Lunches

*All Plated Lunches are served with your choice of Mixed Green Salad OR Caesar Salad

*All Plated Lunches served with Chef's Choice Dessert

*All Plated Lunches require a guaranteed minimum of 15 people

Cajun Chicken Pasta

Choice of Salad
Blackened Chicken tossed with penne pasta, Cajun Cream Sauce
Finished with fresh tomatoes, chives
Warm Rolls & Butter
Coffee, Iced Tea
22.00 per person

Baked Pesto Chicken Parmesan

Choice of Salad
Seasoned Breast of Chicken, topped with Pesto, Mozzarella & Parmesan Cheese
Baked to perfection and served with Roasted Tomatoes and Broccoli
Italian Roasted Red Potatoes
Garlic Bread
Coffee, Iced Tea
23.00 per person

Honey Dijon Chicken

Choice of Salad
Roasted Chicken Breast, Honey Dijon Garlic Glaze
Served with Fingerling Potatoes
Seasonal Vegetable Medley
Warm Rolls & Butter
Coffee, Iced Tea
23.00 per person

LUNCH



Additional Plated Lunches

*Vegetarian/ Gluten Free Options available upon request.

Grilled Steak

Choice of Salad (One Choice)
Grilled Steak with a Shallot & Red Wine Reduction
Creamy Garlic Mashed Potatoes
Vegetable Medley
Warm Rolls & Butter
Coffee, Iced Tea
24.00 per person

Grilled Halibut

Choice of Salad (One Choice)
Grilled Halibut drizzled with a Lemon- Basil
Vinaigrette
Rice Pilaf
Fresh Green Beans
Warm Rolls & Butter
Coffee, Iced Tea
23.00 per person

New Mexico Style Enchilada Plate

Choice of Salad (One Choice)
Rolled Cheese Enchiladas with Choice of Red or
Green Chile (one choice)
Whole Pinto Beans
Spanish Rice
Warm Flour Tortillas
Coffee, Iced Tea
*Add Ground Beef OR Chicken for \$2.00 per person
21.00 per person

LUNCH



The Deli Table Buffet

Market Greens, Baby Tomatoes and Cucumber
Salad with Assorted Dressings
Fresh Fruit Tray
Southwest Pasta Salad OR Potato Salad (one choice)
Sliced Roast Beef, Country Ham, Roasted Turkey
Breast
Assorted Sliced Cheeses
Whole Wheat & White Bread, Rye and Slider Rolls
Sliced Tomato, Lettuce, Red Onion, Condiments
Mini Assorted Dessert Squares
Coffee, Iced Tea
20 Guest Minimum Required
24.00 per person

The New Mexican Buffet

Garden Salad, Assorted Dressings
Cheese Enchiladas, Red & Green Chile
Beef & Chicken Fajitas
Guacamole, Sour Cream, Shredded Cheese,
Shredded Lettuce, Warm Flour Tortillas
Pinto Beans and Spanish Rice
Chef's Choice Dessert
Coffee, Iced Tea
20 Guest Minimum Required
**Add Chicken or Beef to Enchiladas for \$2.00 per
person
25.00 per person

LUNCH



The Tour of Italy

Little Gems Caesar Salad
Market Greens Salad
Your Choice of Tomato Basil or Minestrone Soup
(one choice)
Creamy Lemon Parmesan Chicken Piccata
Skillet Meatball Bake with Penne & Pomodoro
Sauce
Italian Green Beans
Garlic Bread
Assorted Italian Pastries
Coffee, Iced Tea
*20 Guest Minimum Required"
26.00 per person

Soup & Salad Lunch Buffet

Roasted Tomato & Basil Soup
Classic Chicken & Rice Soup
Romaine & Field Greens Salad, Grape Tomatoes,
Black Beans, Hard Boiled Eggs, Cheddar & Bleu
Cheeses, Julienne Carrots, Dried Cranberries
Grilled Chicken & Diced Ham
Cornbread Muffins, Rustic Bread
Fresh Seasonal Fruit Tray with Yogurt Dipping
Sauce
Coffee, Iced Tea
20 Guest Minimum Required
26.00 per person

LUNCH



The American Diner Classic Lunch Buffet

Classic Iceberg Salad with Assorted Dressings,
Cheddar Cheese and Croutons
Classic Caesar Salad with Parmesan Cheese and
Croutons

*Your Choice of Two Entrees

Homemade Meatloaf

Chicken Fried Steak with Gravy

Beef Stroganoff

Baked Cod with Lemon Butter

Herb Roasted Chicken

Roasted Turkey & Gravy

Homestyle Mashed Potatoes

Rice Pilaf

Vegetable Medley

Warm Rolls & Butter

Apple & Cherry Pies, Chocolate Cake

Coffee, Iced Tea

20 Guest Minimum Required

28.00 per person

DINNER



Plated Dinners- 15 Guest Minimum Required for All Plated Dinners

*All Plated Dinners are served with Your Choice of Salad:

SW Caesar- Crisp Hearts of Romaine, Roasted Corn
Sundried Tomato, Red Chile Croutons, Shaved
Parmesan

Spinach Salad with Fresh Fruit- Organic Baby
Spinach, Sliced Fresh Strawberries, Feta Cheese

Mediterranean Salad- Crisp Hearts of Romaine,
Pepperoncini, Olives, Tomato, Cucumber, Feta
Cheese

Traditional Mixed Green Salad with Assorted
Dressings

**Prices are subject to taxable 22% Service
Charge and State Sales Tax**

DINNER



Roasted Herb Chicken

Choice of Salad (one choice)
Garlic & Herb Roasted Chicken Breast
Fingerling Potatoes
Brocollini
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
32.00 per person

Italian Bruschetta Chicken

Choice of Salad (one choice)
Grilled Chicken, Fresh Tomatoes, Basil, Red Onion,
Shaved Parmesan, Drizzled with Balsamic
Reduction
Roasted Potatoes
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
32.00 per person

Shrimp Margarita Pasta

Choice of Salad (one choice)
Saut ed Shrimp, Fresh Garlic, Tequila Cream Sauce
tossed with Angel Hair Pasta
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
32.00 per person

Pork Tenderloin Medallions

Choice of Salad (one choice)
New Mexico Red Chile & Coffee Rubbed Pork
Tenderloin
Topped with Caramelized Onions & Apple Confit
Creamed Garlic Potatoes
Saut ed Asparagus
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
33.00 per person

DINNER



Steak & Enchiladas

Choice of Salad (one choice)
6 oz NY Strip Steak
Rolled Enchiladas topped with Authentic New Mexico Red Chile & Cheese
Whole Pinto Beans
Warm Flour Tortillas
Chef's Choice Dessert
Coffee, Iced Tea
33.00 per person

Blackened Salmon Filet

Choice of Salad (one choice)
Blackened Filet of Salmon
Rice Pilaf
Seasonal Vegetables
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
32.00 person

Herb Crusted Halibut

Choice of Salad (one choice)
Herb Crusted Halibut Filet, White Wine Beurre Blanc
Tomato Basil Rissoto
Fresh Green Beans
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
38.00 per person

NY Steak & Shrimp

Choice of Salad (one choice)
6 oz Grilled NY Strip Steak
Sautéed Shrimp, Garlic Butter
Garlic Mashed Potatoes
Fresh Asparagus
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
39.00 per person

DINNER



Stuffed Bell Pepper

Choice of Salad (one choice)
Quinoa & Brown Rice Stuffed Bell Pepper
Served with a side of Fresh Seasonal Vegetable
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
30.00

Mushroom Rigatoni

Choice of Salad (one choice)
Rigatoni tossed with Olive Oil, Grape Tomatoes,
Saut ed Mushrooms, Spinach, Shaved Parmesan
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
30.00

***Gluten Free Options are available upon request**

DINNER



New Mexico Fiesta Dinner

Garden Salad, Assorted Dressings
Cheese Enchiladas, NM Red & Green Chile
Beef & Chicken Fajitas
Chile Rellenos
Fresh Guacamole, House Made Tortilla Chips
Shredded Cheeses, Shredded Lettuce, Sour Cream
and Salsa Fresca
Spanish Rice
Whole Pinto Beans
Warm Flour Tortillas
Chef's Choice Dessert
Coffee, Iced Tea
*20 Guest Minimum Required
34.00 per person

The Taste of Italy

Caesar Salad, Parmesan, Garlic Croutons
Arugula Salad, Prosciutto, Gorgonzola, Fresh Pears
Minestrone Soup
Seasoned Chicken, Creamy Sundried Tomato
Parmesan Sauce
Smoky Mozzarella Meatball & Pasta Bake
Italian Roasted Veggies
Garlic Bread
Italian Pastries, Tiramisu
Coffee, Iced Tea
*20 Guest Minimum Required
35.00 per person

DINNER



The Smokehouse Table

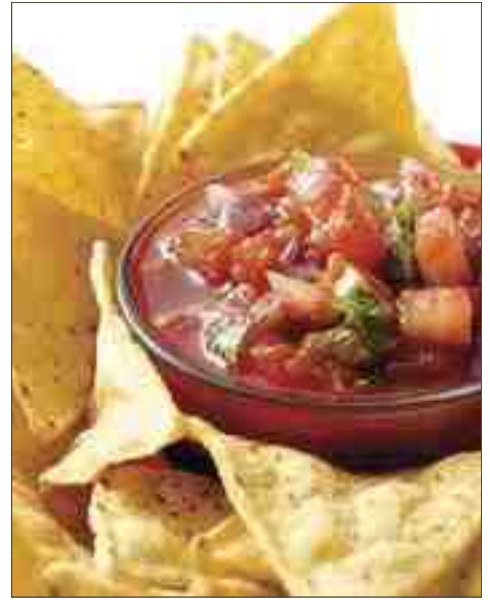
Cole Slaw
Potato Salad
Fresh Fruit Salad
Bacon Wrapped Meatloaf
Chicken Fried Steak with Gravy
BBQ Ribs
Spicy Baked Beans
Au Gratin Potatoes
Corn on the Cob
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
*20 Guest Minimum
37.00 per person

Marriott Dinner Table

Your Choice of (2) Salads
Traditional Garden Salad
Caesar Salad, Parmesan, Croutons
Mediterranean Salad
Spinach Salad with Fresh Fruit

Your Choice of Three Entrees:
Chimichurri Steak
Beef Tips Bourguignon
Honey Dijon Garlic Chicken
Italian Herb Bruschetta Chicken
Baked Halibut, Lemon Butter Sauce
Blackened Salmon
Roasted Pork Tenderloin, Bourbon & Walnut Sauce
Warm Rolls & Butter
Chef's Choice Dessert
Coffee, Iced Tea
*20 Guest Minimum Required
38.00 per person

RECEPTION



Chips, Dips and Snacks

Salsa Fresca, Tortilla Chips- 64.00/ Qt
Guacamole, Tortilla Chips- 90.00/ Qt
Warm Queso, Tortilla Chips- 72.00/Qt
Spinach & Artichoke Dip, Chips- 90.00/qt

All above dips are served by the quart
Serves about 30 guests

International Cheesboard Platter

Imported & Domestic Cheeses
Fresh Fruit Garnish
Assorted Crackers & Breads

*15 Guest Minimum Required
5.00 per person

Garden Gathering Vegetable Platter

Crisp and Grilled Vegetable Board, Hummus & Ranch

*15 Guest Minimum Required
4.50 per person

RECEPTION



Fresh Fruit Board Platter

Fresh Fruit & Berries
Yogurt Dipping Sauce

*15 Guest Minimum Required
5.95 per person

Antipasto Display Platter

Prosciutto, Cappelletti, Genoa, Salami, Fresh
Mozzarella, Provolone, Plum Tomatoes, Marinated
Vegetables
Assorted Pepper and Olives
Assorted Italian Breads & Crackers

*20 Guest Minimum Required
6.50 per person

RECEPTION



Carving Stations

*A Chef's Carving fee of \$50.00 will be charged
*Carving Stations MUST accompany a meal or appetizers

Honey Glazed Ham

Honey Glazed Ham
Stone Ground Mustard
Fresh Roll Basket
(serves 50)
250.00

Oven Roasted Turkey Breast

Oven Roasted Turkey Breast
Stone Ground Mustard
Fresh Roll Basket
(serves 50)
250.00

Roasted Pork Tenderloin

Seared in Natural Juices
Fresh Roll Basket
(serves 50)
300.00

RECEPTION



Carving Station Continued..

*A Chef's Carving fee of \$50.00 will be charged
*Carving Stations MUST accompany a meal or appetizers

Beef Tenderloin

Served with Rolls Basket
(serves 50)
450.00

Prime Rib of Beef

Slow Roasted with Cracked Pepper
Garlic and Herbs
Au Jus, Creamy Horseradish
Fresh Roll Basket
(serves 50)
500.00

RECEPTION



Hors D'oeuvres/ Cold Selections

Green Chile Tortilla Pinwheels- 2.50 each

Caprese Salad Skewers- 2.50 each

Buffalo Chicken Celery Sticks- 2.75 each

Balsamic Tomato Bruschetta Crostini- 2.50 each

Cucumber Tomato Bites, Parmesan Herb Spread-
2.50 each

Teriyaki Salmon Bites- 3.00 each

Smoked Salmon Cream Cheese Canapes- 3.00 each

Jumbo Black Tiger Shrimp, Cocktail Sauce, Fresh
Lemon- 3.50 each

*Minimum of 50 pieces must be ordered

RECEPTION



Hors D' oeuvres/ Hot Selections

- Jalapeno Poppers- 2.50 each
- Chicken Triangle Quesadilla- 3.00 each
- Tandoori Shrimp Skewer- 3.00 each
- Mini Beef Wellington- 3.00 each
- Mini Chorizo Calzone- 3.00 each
- Candied Apple Pork Belly- 3.00 each
- Vegetable Spring Roll- 3.00 each
- Coconut Lobster Skewer- 3.50 each
- Bacon Wrapped Scallops- 3.50 each

*A minimum of 50 pieces must be ordered

Hors D' oeuvres/ Hot Selections

- Signature Flatbreads- May Choose up to 2 options- 3.00 each
- Roasted Fennel & Prosciutto Flatbread
- Tomato Mozzarella Flatbread
- Spicy Chicken & Spinach Flatbread

RECEPTION



Hors D' oeuvres/ Hot Selections

Meatballs- 3.00 each
May Choose maximum of 2 Flavors

Bacon & Bourbon
Marinara
Teriyaki
Roasted Green Chile Sauce

*Minimum of 50 pieces must be ordered

Additional Hot Selections

Rolled Taquitos, Salsa- 3.00 each
Crab Rangoon- 3.00 each
Artichoke Cream Cheese Beignet- 3.00 each

Chicken Wings

May Choose maximum of 2 Flavors
Traditional Buffalo
Thai Chili
BBQ

*Minimum of 50 pieces must be ordered
3.00 each

RECEPTION



The Bar/ Cocktails

The Courtyard by Marriott offers two convenient options, Cash or Host Bar

Cash Bar- Drinks are paid for by the Guests upon Consumption
A \$50.00 Bartender Fee will be added to your final bill if a 300.00 minimum is not met

Host Bar- We may customize your host bar according to your request. All hosted liquor prices are subject to a 22% service charge and state sales tax.

Special requests are accepted with proper notice pending availability and price. The Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Alcoholic beverages are not permitted to be brought into the hotel or to leave the premises.

RECEPTION



Premium Brands

Grey Goose, Tito's, Bombay, Crown Royal, Patron, Makers Mark, Johnny Walker, Jack Daniels
8.50 each

Deluxe Brands

Beefeaters, Bacardi Light, Jim Beam, Seagram's 7, Smirnoff
7.50 each

Imported Beer

Corona, Dos XX Lager, Dos XX Amber, Heineken, Stella Artois, Sam Adams, Guinness
5.50 each

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light and Michelob Ultra
5.00 each

RECEPTION



Wine Offerings

House Chardonnay- 6.50 per glass
House Merlot- 6.50 per glass
House Cabernet Sauvignon- 6.50 each
House White Zinfandel- 6.50 each
House Moscato- 6.50 each

Please ask to see wine list for any upgraded selections

Domestic Keg of Beer

15.5 Gallon Keg, approximately serves 165 12 oz pours

Any alcohol that has not been consumed during your event, may not be removed from event area. All Kegs do require a licensed hotel employee bartender and may not be left unattended. Any amount of alcohol that is not consumed during the event will be forfeited.

325.00 per keg

Imported Keg of Beer

15.5 Gallon Keg, approximately serves 165 12 oz pours

Any alcohol that has not been consumed during your event, may not be removed from event area. All Kegs do require a licensed hotel employee bartender and may not be left unattended. Any amount of alcohol that is not consumed during the event will be forfeited.

400.00 per keg

TECHNOLOGY



Audio Visual

All of our audio visual is contracted through an outside vendor. Please ask Catering Manager for a list of current Audio Visual pricing, as pricing is subject to change.



ADDITIONAL INFORMATION

All Food & Beverage and Room Rental Charges are subject to a 22% Service Charge plus Applicable Sales Tax.

The hotel prohibits ANY outside Food & Beverage items to be brought into the hotel. Due to New Mexico Department of Health Regulations, no left over goods can be removed from the property.

A final guarantee number is due (5) business days prior to your event, once this guarantee is given, it may not be reduced. We will prepare 5% over the final guarantee number. Details are due two weeks before the event.

Tax Exempt- New Mexico Type 9 Tax Exempt Certificate must be on file before your event. Tax exemption applies to perishable items only. Tax will not be adjusted for groups failing to provide the certificate before the event.

Payment and Deposits- A deposit is due with all signed contracts and payment is due in full three (3) business days before your event, unless other credit arrangements have been made through the Sales & Catering Office. Advanced deposits are non-refundable if a cancellation occurs.