

CONTINENTAL BREAKFAST OPTIONS

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person. All Continental Breakfasts are presented for one and a half hours. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas.

White Mountain Summit

Fresh Croissants, Fruit Danish, Assorted Muffins and Raspberry Streusel Bar, Sweet Butter and Fruit Preserves

\$10 per person

Warm Springs

Assorted Bagels with Plain and Herbed Cream Cheeses, Sweet Butter and Fruit Preserves, Fresh Sliced Fruit and Berries

\$10 per person

Add Smoked Salmon with Hard Boiled Eggs, Diced Red Onions and Capers - **\$15 per person**

Guadalupe

Soft Breakfast Roll with Hard Fried Egg, Cheddar Cheese, Choice of Bacon or Ham, Fresh Sliced Fruit and Berries

\$12 per person

Morning Health Break

Multigrain Breads for Toasting, Butter and Olive Oil Spread, Fresh Sliced Fruit and Berries, Assorted Yogurts, Individual Cereals and Nonfat Milk

\$12 per person

Countryside

Country Sausage and Crispy Fried Chicken, Biscuits with Honey and Hot Sauce, Fresh Sliced Fruit and Berries

\$12 per person

Add Egg, Cheese and Biscuit - \$15 per person

Apache Sunrise

Fresh Croissants, Fruit Danish, Assorted Muffins and Raspberry Streusel Bar, Sweet Butter and Fruit Preserves, Assorted Bagels and Cream Cheese, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$12 per person







CONTINENTAL BREAKFAST OPTIONS (CONT.)

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person. All Continental Breakfasts are presented for one hour. Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas.

Lake Mescalero Deluxe

Fresh Croissants, Fruit Danish and Assorted Muffins, Sweet Butter and Fruit Preserves, Bagels and Cream Cheese, Market Fresh Fruit Display, Assorted Yogurts, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$13.95 per person

Breakfast Enhancements

Prices are per person in addition to the Continental price

Individual Juices
Individual Cereals with Whole & Skim Milk \$3.95
Whole Fresh Assorted Fruits \$2.95
Oatmeal Bar (Oatmeal, Pecans, Raisins, Bleuberries, Brown Sugar and Nonfat Milk) \$5.95
English Muffin or Biscuit Breakfast Sandwiches (Ham or Sausage, Scrambled Eggs & Cheese)
\$7.95
Breakfast Burritos (Choice of: Bacon, Sausage, Chorizo, or Carne Adovada) \$4.95
Apache Fry Bread with Honey and Powdered Sugar
Spinach, Chorizo, Mozzarella Enchilada (Salsa and Sour Cream) \$7.95
Pancake/French Toast Station\$6.95







BREAKFAST BUFFETS

Minimum of 30 guests are required for buffets. Fewer than 30 guests, add \$3.00 per person. All buffets are presented for one and a half hours. Breakfast Buffets served with Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas.

Red Hat

Market Fresh Chilled Fruit Display, Fresh Croissants, Fruit Danish, Assorted Muffins and Raspberry Streusel Bar, Sweet Butter and Fruit Preserves, Fluffy Scrambled Eggs, Crisp Bacon and Country Sausage Links, Country Style Potatoes, French Toast and Pancakes with Warm Maple Syrup

\$18.95 per person

The Southern Breakfast

Buttermilk Pancakes or Belgian Waffles with Maple Syrup, Fluffy Scrambled Eggs, Fresh Seasonal Fruits, Country Market Fresh Chilled Fruit Display, Sausage Links or Crisp Bacon Slices

\$15.95 per person

Morning Breakfast

Assorted Breakfast Wraps - BLT, Bacon, Egg and Cheese, and/or Sausage, Egg and Cheese, Home-Style Breakfast Potatoes or Hash Brown Casserole or Southern Grits, Assorted Fruit Yogurts, Fresh Seasonal Fruits

\$16.95 per person

Sierra Blanca Brunch

Fluffy Scrambled Eggs, Oven-Baked Biscuits, Bagels or Muffins, Home-Style Breakfast Potatoes or Hash Brown Casserole or Southern Grits, Fresh Seasonal Fruit, Marinated Crudités or Assorted Fresh Vegetables with Dip, Petite-Smoked Chicken Salad Croissants, Italian Basil Pesto Pasta Salad, Gulf Shrimp Cocktail with Spicy Tomato Cocktail Sauce, Fresh Lemon or Smoked Salmon, Capers, Cream Cheese, Jelly, Butter, Tarragon Mayonnaise, Dijon Mustard

\$21.95 per person

Coloradas Brunch

Chorizo Enchilada with Diced Avocado and Tomatoes, Fresh Fruit Skewers Displayed in Pineapple, Petite Buttermilk Pancakes Topped with Smoked Salmon and Crème Fraiche with Fresh Dill, Roasted New Potatoes Roasted with Fresh Thyme, Rosemary and Parsley, Petite Beef Tenderloin Biscuits with Orange Marmalade, Seasonal Greens, Gorgonzola Cheese, White Balsamic Dressing, Petite Crab Cakes with Remoulade Sauce, Lemon and Raspberry Tartlets

\$25.95 per person







PLATED BREAKFAST

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person. All Plated Breakfasts are served with Chilled Orange Juice, Assorted Breakfast Breads, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal and Regular Teas.

Mountain Top

Scrambled Eggs, Crisp Smoked Bacon, Roasted Yukon Gold Potatoes, Fresh Fruit Garnish

\$15.95 per person

Ranchero

Scrambled Eggs, Red Chile Sauce, Corn Tortilla, Cheddar and Jack Cheese, Served with Flour Tortilla, Black Beans, Chorizo Potato and Salsa Roja and Salsa Verde

\$16.95 per person

Round Up

Grilled 8-Ounce NY Strip Steak, Scrambled Eggs, Roasted Yukon Gold Potatoes, Fresh Melon Wedge

\$19.95 per person

Country Fried

Chicken Fried Steak and Peppered Gravy with Roasted Yukon Gold Potatoes and Scrambled Eggs, Fresh Fruit Garnish

\$19.95 per person

Chile Rellenos

Two Battered and Cheddar Stuffed Hatch Chiles with Red or Green Chile Sauce, Scrambled Egg, Flour Tortilla, Black Bean and Roasted Yukon Gold Potatoes, Lettuce and Tomato

\$19.95 per person







DAYBREAK MENUS

Minimum of 20 guests required. Fewer than 20 guests, add \$4.00 per person.

Executive Meeting Package I

AM

Fresh Croissants, Fruit Danish, Assorted Muffins and Raspberry Streusel Bars, Sweet Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal and Regular Teas, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices

Mid Morning

Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water

PM

Assorted Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water

\$19.95 per person

Executive Meeting Package II

Fresh Croissants, Fruit Danish and Assorted Muffins, Sweet Butter and Fruit Preserves, Bagels and Cream Cheese, Market Fresh Fruit Display, Assorted Yogurts, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices

Mid Morning

Baked Pretzel with Honey Mustard Dressing, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Chilled Orange, Grapefruit, Cranberry, Apple and V-8 Juices, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water

PM

AM

Raw Vegetables with Dill Ranch and Bleu Cheese Dip, Pita Wedges with Avocado Hummus and Loaded Zucchini Skins, Tortilla Chips with Chile con Queso, Guacamole, Salsa Roja and Salsa Verde, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water

\$29.95 per person







MORNING & AFTERNOON PACKAGES

Half Day Morning Package

Includes Continental Breakfast, AM Break and Lunch Buffet

Continental

Selection of Chilled Juice Seasonal Fruit Display Breakfast Burritos Fresh Baked Muffins Coffee and Tea

AM Refreshments

Whole Fruit, Featured Coffee Cake Coffee and Tea Fruit-Infused Water

Lunch

Tortilla Soup Buttermilk Biscuits

Western Chopped Greens:

Tomato, Jicama, Egg Wedges, Cucumber, Black Beans, Queso Fresco, Margarita Vinaigrette, Ranch Dressing

\$18.95 per person

Minimum of 20 guests required. Under 20 guests, add **\$4.00 per person**

Half Day Afternoon Package

Lunch

Loaded Baked Potato Soup, Rolls, Butter

Mixed Greens:

Cucumber, Tomatoes, Radish, Toasted Almonds, Balsamic Vinaigrette, Apple Cider Dressing or Basil Vinaigrette

Grilled Natural Chicken Breast, Cranberry Gastrique, Seasonal Vegetable, Carrots and Mushrooms, Penne Pasta, Olive Oil, Alfredo, Grilled Squash Relish

\$15.95 per person

Full Day Package

Includes Continental Breakfast, AM Break, Lunch Buffet, PM Break

Break

Raw Vegetables with Dill Ranch and Bleu Cheese Dip, Pita Wedges with Avocado Hummus and Loaded Zucchini Skins, Tortilla Chips with Chile con Queso, Guacamole, Salsa Roja and Salsa Verde, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water

\$29.95 per person







THEME BREAKS

Minimum of 20 guests is required. Fewer than 20 guests, add \$2.00 per person All Breaks are presented for one hour.

Candy-O

Kit Kat, Snickers, Peanut M&M's, Pay Day and Reese's Peanut Butter Cups, Freshly Baked Peanut Butter, Chocolate Chip, and Oatmeal Raisin Cookies, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper and Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$11.95 per person

NM Flair

Chicken or Beef Quesadillas, Tortilla Chips, Chile con Queso, Guacamole, Salsa Roja and Salsa Verde, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$11.95 per person

IMG Special

Assorted Fresh Whole Fruit, Warm Apache Fry Bread with Honey and Powdered Sugar, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$8.95 per person

Chocolate Rush

Double Fudge Brownies, Chocolate Chip Cookies, Chocolate-Dipped Strawberries, Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas, Frappuccino and Chocolate Milk

\$10.95 per person

Health Nut

Assorted Granola Bars Fresh Whole Fruit Vegetable Crudités Banana and Strawberry Fruit Smoothies Bottled Water

\$12.95 per person







A LA CARTE BREAK ITEMS

All Breaks are presented for one hour. Breaks can be refreshed throughout your meeting at an additional cost.

One Dozen Assorted Danishes \$23.95 per doz.	Freshly Baked Cookies \$18.95 per doz.
One Dozen Assorted Muffins \$23.95 per doz.	Freshly Baked Brownies \$23.95 per doz.
One Dozen Donuts	
One Dozen Bagels and Cream Cheese	Assorted Candy Bars (Kit Kat, Peanut M&M's, Snickers, Pay Day, Reese's) \$2.95 per person
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas	Gourmet Mixed Nuts \$11.95 per lb.
Coke, Diet Coke, Sprite, Dr. Pepper,	Butter Mints
Diet Dr. Pepper \$2.95 per person	Red Bull\$4.95 per can
Bottled Water \$2.95 per person	Sugar Free Red Bull \$4.95 per can
Iced Tea\$3.95 per person	
Tortilla Chips With Salsa Roja and Salsa Verde\$3.95 per person	







LUNCH BUFFETS

Minimum of 30 guests required for all buffets. Fewer than 30 guests, add \$3.00 per person. All Buffets are presented for one and a half hours.

A Little North of the Border

Fresh Field Greens with Chef's Dressing,
Roasted Corn Salad with Peppers and Cucumbers,
Smoked Barbecue Brisket with Chipotle-Honey,
Grilled Chicken Breast on Spicy Ranchero Sauce,
Red Chile Cheddar Cheese Enchiladas with Green
Scallions, Ranchero Beans, Poblano Rice with
Brown Sugared Roasted Roma Tomatoes,
Chef's Dessert, Freshly Brewed Iced Tea, Regular
and Decaffeinated Coffee, Hot Herbal and
Regular Teas

\$26.95 per person

New Mexico Style

Fresh Field Greens with Chef's Dressing, Jicama and Mandarin Orange Salad, Red Chile Posole with Limes, Onions, and Fresh Oregano, Marinated Grilled Beef and Chicken Fajitas with Sautéed Peppers, Red Onions, Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce and Cheddar Jack Cheese, Ranchero Beans with Jalapeños and Tomatoes, Rice Pilaf with Hatch Green Chile and Cilantro Leaves, Jalapeño Cheddar Cornbread, Warm Fruit Cobbler, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$29.95 per person

Texas BBQ

Spring Mixed Greens with Tomatoes, Cucumbers, and Shredded Red Cabbage with Buttermilk Ranch Dressing, Yukon Gold Potato Salad with Dill, Sweet and Spicy Coleslaw, West Texas BBQ Chicken, Pit-Roasted St. Louis Style Pork Ribs, Hickory Smoked Beef Brisket, BBQ Baked Beans with Apple-Smoked Bacon, Watermelon Wedges, Warm Fruit Cobbler, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$28.95 per person

Boardroom

Spring Mixed Greens with Grape Tomatoes and Chef's Dressing, Grilled Breast of Chicken with Roasted Garlic-Cream Sauce, Braised Beef Tips with Button Mushrooms Served over Pasta, Roasted New Potatoes with Rosemary Steamed Broccoli Au Gratin, Assorted Dinner Rolls with Whipped Butter, NY-Style Cheesecake with Fruit Topping and Whipped Cream, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$24.95 per person







LUNCH BUFFETS (CONT.)

Minimum of 30 guests required for all buffets. Fewer than 30 guests, add \$3.00 per person. All Buffets are presented for one and a half hours.

Hot Shot Deli

Spring Mixed Greens with Tomatoes, Cucumber, Shredded Red Cabbage and Buttermilk Ranch, Fresh Fruits with Honey and Nuts, Pasta Primavera with Fresh Vegetables and Creamy Parmesan, Lean Smoked Pit Ham, Sliced Roasted Beef and Roasted Turkey Breast, Deli Sliced Swiss, Cheddar and Jalapeño Cheeses, Mustard, Mayonnaise, Horseradish, Sliced Onions, Pickles and Tomatoes, Assortment of Sandwich Breads, Fresh Baked Nutty Jumbo Cookies and Brownies, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee. Hot Herbal and Regular Teas

\$23.95 per person

Build Your Own Apache Taco

Shredded Lettuce, Diced Tomatoes and Onions, Red and Green Chiles, Mescalero Chile Beans, Pinto Beans, Shredded Cheddar Cheese, Apache Fry Bread, Freshly Baked Brownies

\$18.95 per person

Carolina BBQ

Romaine, Baby Spinach, Watercress, Sliced Strawberries, Mandarin Oranges, Toasted Salted Sunflower Seeds, Goat Cheese, Strawberry Lemonade Vinaigrette, Assorted Rolls with Butter, Sliced Roasted Pork Loin and Sliced Herb-Roasted Chicken Breast with Fire-Roasted Pineapple Salsa, Carolina BBQ Sauce and Rosemary Demi-Glace, Creamed Corn, Jalapeño Spoon Bread, Cabbage Carrot Pickle Slaw, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$23.95 per person

Santa Fe

Romaine, Apples, Sliced Toasted Almonds, Sultanas, White Cheddar, Lime Honey Vinaigrette, Pan-Seared Halibut, Blistered Tomato, Corn and Feta, Sliced Latin-Style Flank Steak, Lime Chipotle Butter, Buttermilk Mashed Potatoes with Chives, Platters of Grilled Vegetables Sprinkled with Sea Salt, Assorted Rolls with Butter, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$24.95 per person







LUNCH BUFFETS (CONT.)

Minimum of 30 guests required for all buffets. Fewer than 30 guests, add \$3.00 per person. All Buffets are presented for one and a half hours.

Rio Grande

Spring Mixed Greens with Romaine, Arugula, Oranges, Jicama, Shaved Manchego, Citrus Vinaigrette, Herb-Crusted Roasted New York Strip Loin, Chive Horseradish Cream, Natural Jus, Pan-Seared Chicken Breast, Apricot Chile Butter Sauce, Garlic and Herb-Rubbed Red Skin Potatoes, Lemon-Zested Roasted Asparagus, Shaved Parmesan, Assorted Rolls with Butter, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

\$28.95 per person

Replace NY Strip with Prime Rib, add \$5.50 per person







PLATED LUNCHES

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person.

All Plated Lunches Include Choice of:

Spring Mixed Greens with Tomatoes, Cucumbers and Shredded Red Cabbage with Buttermilk Ranch Dressing or Tossed Caesar Salad, Chef's Choice of Fresh Vegetable and Starch Accompaniments, Warm Rolls and Bread and Butter, Dessert, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas

8-oz. Grilled Flat Iron Steak

Roasted Cipollini and Balsamic Demi Mushroom Sauce

\$19.95 per person

Cider Bourbon Pork Tenderloin

Roasted Poblano Demi

\$17.95 per person

Mescalero Chicken Marsala

Breast of Chicken with a Marsala Demi-Glace and Mushrooms, Prosciutto Ham and Smoked Gouda Cheese

\$17.95 per person

Curried Chicken Pineapple Salad

Pineapple, Chicken Breast, Curried Mayo, Almonds, Raisins, Lime on Spring Mix

\$17.95 per person

Beef Tenderloin

Charred Spring Onions, Spinach Purée and Beef Au Jus

\$27.95 per person

Pan-Roasted Duck Breast

With Honey Parsnip Purée, Garlic Crumbs, Bleuberries, Wild Mushrooms and Jus Gras

\$24.95 per person

Pan-Seared Halibut

With Peperonata, Chorizo, Orange and Fennel Salad

\$19.95 per person

Seared Venison Tenderloin

With Pommes Fondant, Baby Carrot and Star Anise Purée, Charred Onion Petals and Dark Chocolate Jus

\$27.95 per person



Plus 6.75% tax and 20% Service Charge







PLATED LUNCHES (CONT.)

Vegetarian/Vegan/Gluten-Free

- Grilled Polenta Cake with Fire Roasted Tomatoes and Market Vegetables, Spaghetti Squash with Market Vegetable Ragout
- Stuffed Peppers with Pine Nuts, Herbed Smashed Potatoes and Squash, and Watermelon and Beet Root Napoleon with Pistachio Oil and Apple Cider Vinegar
- Wild Mushrooms with Fried Spaghetti Squash and Grilled Beefsteak Tomato Topped with Roasted Eggplant, Onion and Garlic

\$17.95 per person

Dessert Selection

- Key Lime Pie
- Strawberry Cheesecake
- Black Forest Cake
- Carrot Cake
- Apple Pie

\$4.99 per person







LIGHT LUNCHEONS

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person. All Light Luncheons include Choice of Soup, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas.

Choice of Soup (Choose 1)

- Tortilla Soup
- Corn Chowder
- Red Chile Stew
- Green Chile Stew
- Vegetable Beef
- Classic Chicken Noodle

Enchanted Caesar Salad

Cool Crisp Romaine Tossed with Caesar Dressing, Fresh Herb Croutons and Grated Parmesan Cheese, Topped with Warm Diced Chicken Flavored with Fresh Cilantro, Lightly Charred Corn and Tomatoes, Blacked Beans and Roasted Jalapeños with Freshly Baked Rolls and Butter

\$16.95 per person

Roll In Express (Light Buffet)

Freshly Baked Croissant, Soup du Jour, Choice of two: Albacore Tuna Salad or Salmon and Chicken Salad or Ham Salad, Chilled Grilled Chicken and Roasted Vegetable Wrap, Turkey Cobb Salad, Caprese Wrap, Seasonal Vegetable Grill, Cheddar Cheese and Ranch, Garnished with Sliced Crunchy Pickles and Onions, Fruit Display

\$15.95 per person

Add Cookies and Brownies to any of our Light Luncheons for an additional **\$2.00 per person.**







BOXED LUNCHES

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person.

Sandwich Option

- Deli-Shaved Pit Ham with American Cheese on a Hoagie
- Smoked Turkey Breast with Swiss Cheese on a Hoagie
- Roasted Top Sirloin with Cheddar Cheese on a Hoagie
- Breast of Chicken with Pepper Jack Cheese on a Hoagie
- Ciabatta Caprese Sandwich with Grilled Tomatoes

Choice of White or Wheat Hoagie and Flour Wrap (Spinach/Wheat/Regular)

Chef's Choice of Fruit, Chips, and Cookie

Choose One Drink

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper or Bottled Water

All boxes include: Salt and Pepper, Mustard and Mayonnaise, Napkin and Plastic Cutlery

\$16.95 per person

Our box lunches are for to-go events. An additional drink can be added at \$2.00 per Boxed Lunch.

An additional **\$2.00 per Boxed Lunch** will be added to box lunches ordered for a working lunch.







STARTERS

Minimum of 20 guests required. Fewer than 20 guests, add \$3.00 per person. All Plated Dinners are served with choice of One Salad and One Dessert, Chef's Choice of Fresh Vegetables and Starch Accompaniment, Warm Rolls and Butter, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee, Hot Herbal and Regular Teas.

Appetizer Options

• Grilled Chicken and Wild Mushroom Strudel Roasted Garlic Sauce

Additional \$7.95 per person

 Pan Seared Roasted Corn Poblanos, Sea Cake Diver Scallops, King Crab, Salmon and Gulf Shrimp, Lightly Crumbled and Sautéed with Spicy Aioli

Additional \$8.95 per person

 Shrimp and Stone Crab Claw Cocktail Jumbo Shrimp or Stone Crab Claws, Seafood Cocktail Sauce or Horseradish Mustard Sauce

Additional \$9.95 per person

Soup Options

 Lobster Bisque Laced with Chive-Whipped Double Cream

Additional \$6.95 per person

 Three-Onion Soup, Apple Cider Onion Soup Gratinee with Gruyere and Smoked Gouda

Additional \$4.95 per person

Salad Options

- Spring Mixed Greens With Grape Tomatoes, Cucumber, Onion, Shredded Red Cabbage and Carrots with Buttermilk Ranch Dressing
- Tossed Caesar Salad With Fresh Herb Croutons and Parmesan Cheese
- Mescalero Salad Spinach Leaves with Jicama and Mandarin Orange Sections

Choice of One Included in Price







PLATED DINNERS

Entrée Options

Surf & Turf

Charbroiled Six-Ounce Filet Mignon with Shiitake Mushroom Sauce and Three Jumbo Prawns, Fire-Roasted with Toasted Cumin Scampi Sauce

\$48.95 per person

Filet Mignon

Charbroiled Six-Ounce Filet of Beef with Peppercorn Madeira Sauce

\$39.95 per person

Slow-Roasted Prime Rib

Ten-Ounce Cut of Slow-Roasted Prime Rib with Au Jus and Horseradish Crème

\$32.95 per person

Land & Sea

Chimayo-Blackened Mahi Mahi Fillet on Fennel Caper Rajas and a Grilled Breast of Chicken Topped with a Roasted Garlic and Cilantro Sauce Supreme

\$29.95 per person

Kansas City Spice-Rubbed & Cedar-Smoked Pork Loin

Finished with Dark Rum Apricot Demi

\$27.95 per person

Pollo

Achiote Grilled Breast of Chicken, Charred Stone Fruit

\$26.95 per person

Corn Meal & Parmesan Crusted Chicken

Served atop a Charred Napoli Sauce

\$24.95 per person

Dessert Selection

- Mexican Caramel Flan
- Rich Mocha Mousse
- Carrot Cake
- German Chocolate Cake
- Strawberry Cheesecake
- Cinnamon Apple Strudel
- Black Forest Cake

\$5.99 per person







DINNER BUFFETS

Minimum of 35 guests required for buffets.

Little Caesar

Traditional Caesar Salad with Herbed Croutons, Penne Pasta with Baby Tomatoes, Fresh Basil and Gorgonzola, Sautéed Chicken with Marsala, Grilled Salmon with Chipotle-Lime Butter, Tortellini Pasta Tossed with Garden Vegetables and Parmesan Cream, Hickory-Smoked Rosemary Beef Sirloin on Porcini Demi-Glace, Prosciutto Risotto with Onion and Charred Roma Tomato, Fresh Steamed Broccoli with Smoked Gouda, Assorted Miniature Pastries, Garlic Rolls and Butter Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

\$34.95 per person

The Old Western

Tossed Garden Salad with Chef's Choice of Dressings, Ranch Baked Potato Salad, Sweet and Spicy Coleslaw, Southern BBQ Chicken, Hickory-Smoked St. Louis-Style Pork Ribs, Sliced Smoked BBQ Brisket, Cornmeal Fried Catfish, Honey Baked Beans, Corn Cob, Watermelon Wedges, Buttermilk Biscuits and Jalapeño Cornbread with Butter, Warm Peach, Blackberry or Cherry Cobbler, Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

\$36.95 per person

Enchantment

Spring Mixed Greens with Black Beans, Corn and Grape Tomatoes, Avocado Lime Vinaigrette, Yukon Gold Potato Salad with Dill, Grilled Salmon with Chipotle-Lime Butter, Grilled Marinated Pork Tenderloin on Hatch Green Chile, Cream and Mushroom Ragout, Lime and Pumpkin Seed Crusted Breast of Chicken with Thyme, Roasted Vegetable Medley, Mashed Potatoes with Cheddar, Sour Cream and Bacon, Rolls and Butter, Caramel Flan, Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

\$33.95 per person

Mountain Gods Buffet

Crisp Green Salad with Cornbread Croutons, Black Beans and Charred Corn, Scallion and Tomatoes, Penne Pasta Salad with Toasted Piñons, Shrimp, Roasted Hatch Green Chile and Mushrooms in a Light Champagne Cilantro Dressing, Oven-Roasted Salmon Served atop a Bed of Mesclun Greens with Lime Dill Aioli, Grilled Breast of Chicken with Cream Whole Grain Mustard Sauce, Fire-Roasted Beef Tri-Tips on a Bed of Mushrooms, Au Gratin Potatoes with Roasted Seasonal Vegetables, Assorted Dinner Rolls with Whipped Butter, Assorted Crème Puffs and Finger Pastries, Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

\$39.95 per person







RECEPTIONS

Minimum of 30 guests required. Cold Hors d'Oeuvres priced for 100 pieces.

Jumbo Shrimp Cocktail with Horseradish, Cocktail Sauce and Lemon	
Oysters on the Half-Shell with Cocktail Sauce	Brie-Topped Toast Points with Slivered Almonds
Alaskan King Crab Cocktail with Chervil Mayonnaise	Assorted Cheese Canapés: Prosciutto and Smoked Gouda, Gruyere and Fruit, Pistachio Bleu Cheese Balls\$120.00
Vera Cruz Shrimp Shooter with Coconut Lime	Snow Crab Claw Cocktail with Horseradish Cocktail Sauce and Lemon\$200.00
Spicy Sesame Seared Tuna on Crisp Wontons with Ginger Sauce	Tomato Bruschetta on Grilled Baguette \$120.00
Cucumber Cups Filled with Salmon-Caper Mousse	Prosciutto-Wrapped Mozzarella Balls with Pesto Dipping Sauce\$100.00
Smoked Salmon Canapés	Beef Tenderloin Canapés with Boursin Radish
Smoked Trout and Pecan Canapés\$125.00 California Roll Filled with Crab and Avocado with Soy Dipping Sauce,	Beef Tenderloin Au Poivre Crostini with Arugula
Wasabi and Ginger	Grilled Portobello and Roasted Garlic Crostini
Prosciutto-Wrapped Melon	Brie-Topped Toast Points with Slivered Almonds







RECEPTIONS (CONT.)

Chevre and Sun-Dried Tomatoes on Spicy Pita Crisps	Beef Tenderloin Carpaccio Canapés with Radish Mascarpone and Micro Herbs \$175.00
Assorted Cheese Canapés: Prosciutto and Smoked Gouda, Gruyere and Fruit, Pistachio Bleu Cheese Balls	Tuna Tartar and Pastry Shell Canapés with Chopped Red Bell Peppers, Red Onions, Mango Vinaigrette and Chives
Chicken Liver Mousse Served with Toasted Brioche	Spice-Crusted Tuna Pumpernickel Rounds, Snow Pea and Black Pepper Mignonette \$175.00
Country-Style Paté with Pork, Veal and Liver, Served with Whole Grain Mustard and Toasted Brioche	Prosciutto and Fennel Bruschetta Canapés with Roasted Fennel, Lemon Vinaigrette, Cracked Pepper and Fennel Fronds \$150.00
Seared Duck and Edamame-Stuffed Mushrooms with Blackberry Reduction Sauce\$150.00	Pulled Pork with Pickled Onion Crostini \$125.00
Bacon and Lettuce-Stuffed Cherry Tomatoes with Chipotle Mayo	Bacon-Wrapped Dates Stuffed with Feta Cheese and Citrus Purée
Boursin-Stuffed Roasted Red Potatoes \$100.00	Parmesan Potato Rounds with Red Bell Pepper Coulis Sauce
Blood Orange and Shrimp Ceviche (Seasonal) Optional Shot Glass Display\$150.00	Mango Crab Salad Canapés\$175.00
Prosciutto-Wrapped Caesar Salad \$120.00 Juniper-Spiced Elk Tenderloin Canapés with Orange Marmalade and Micro Greens \$200.00	Crab and Chive Salad-Stuffed Phyllo Shells







HOT HORS D'OEUVRES

Minimum of 35 guests required. Hot Hors d'Oeuvres priced for 50 pieces.

Fried Jumbo Shrimp with Green Onion Tartar Sauce	Thai Beef, Chicken or Pork Satay with Spicy Peanut Dipping Sauce \$100.00
Bourbon Street Shrimp	Grilled Beef Brochettes Marinated in Teriyaki. \$125.00
Coconut Shrimp with Thai Red Curry Sauce	Coconut Chicken with Thai Red Curry Sauce
Jumbo Shrimp Wrapped with Bacon, Jalapeño and Jack Cheese served with Chipotle Lychee Sauce \$165.00	Sesame Chicken Tenders with Orange-Ginger Dipping Sauce
Miniature Thai Sea Cakes with Spicy Sesame Mayonnaise	Crab Rangoon with Sesame-Scallion Dipping Sauce
Maryland Crab Cakes with Remoulade Sauce	Skewered Breaded Scallops with Sesame-Scallion Dipping Sauce \$150.00
Broiled Jumbo Sea Scallops with Toasted Garlic, Roasted Tomato, Lemon and Thyme	Tempura Fried Mushrooms with Ponzu Sauce
Grilled Bacon-Wrapped Sea Scallops with Chipotle Lime Butter	Peking Duck and Scallion Hand Roll with Hoisin Sauce
Classic Oysters Rockefeller\$150.00	Mini Spring Rolls with Sesame-Scallion Dipping Sauce
Crab and Mushroom Strudel with Sherry Cream Sauce	Classic Buffalo Wings with Bleu Cheese Dressing
Mediterranean Seafood-Stuffed Mushrooms with Garlic and Herbs \$125.00	Shredded Chicken and Green Chile Egg Rolls







HOT HORS D'OEUVRES (CONT.)

Green Chile Meatballs with Chile con Queso	Hot Seafood Dip with Shrimp, Crab, Cheeses, Green Onion and Cajun Spices, Served with Crackers and Crusty Breads \$135.00
Chicken and Portobello Quesadillas Garnished with Pico de Gallo, Guacamole and Sour Cream \$100.00	Swiss, Gruyere and Bacon Dip with Toasted Almonds, Served with Crackers and Crusty Breads\$100.00
Beef or Chicken Taquitos with Guacamole \$75.00	
Fish Tacos in Warm Corn Tortillas with Chipotle Cream Sauce, Latin Asian Slaw	Roasted Chicken Tartlets in Mini Shells with a Lemon Caper Vinaigrette \$125.00
and Avocado-Lime Vinaigrette \$125.00	Bleu Cheese, Caramelized Onion Squares Tartlets and Balsamic Reduction \$125.00
Three Cheese Egg Roll with Tomato, Pesto and Roasted Garlic	Mini Halibut Cakes with Classic Remoulade Sauce
Miniature Beef Wellingtons\$225.00	Classic Nemodiade Sadec
Apple-Smoked Bacon and Gruyere Tarts \$100.00	Coriander BBQ Quail Legs with Sriracha Sauce\$125.00
Lemon-Rosemary Chicken on Skewers \$100.00	Petite Shrimp Cakes with Spicy Pomegranate Sauce \$150.00
Seared Prosciutto-Wrapped Asparagus with Roasted Garlic Mayonnaise \$125.00	Mini-Baked Red Potatoes Stuffed with a Cheddar, Bacon and Chive Mash \$125.00
Smoked Ham Canapés on Brioche with Smoked Gouda and Caramelized Onions \$100.00	Saffron Risotto Rounds
Mini Lobster Brioche Rolls \$100.00	Smoked Salmon and Boursin Cheese Tartlets with a Dill Coriander Cream\$150.00
Hot Spinach Artichoke Dip with Apple-Smoked Bacon, Served with Crackers and Crusty Breads	Pulled Pork Sliders Topped with Spicy Coleslaw







RECEPTION STATIONS

Minimum of 35 guests required.

Seafood Station

Chilled "Peel and Eat" Shrimp, Red Crab Claws and Oysters on the Half-Shell with Cocktail Sauce and Lemon Wedges

\$29.95 per person

Fajita Station

Grilled Strips of Beef and Chicken Sautéed with Poblano Chiles and Onions, Warm Flour Tortillas, Fresh Guacamole, Shredded Lettuce, Shredded Cheddar, Sour Cream, Pico de Gallo, Lime Wedge, Salsa Roja and Salsa Verde

\$12.95 per person

Shrimp add \$2.95 per person

Sushi Display

An Assortment of Fresh Sushi Nigiri and Maki Accompanied by Pickled Ginger, Wasabi and Soy Sauce

\$18.95 per person

Pasta Station

Choose 2:

Penne, Fusilli, Cheese Tortellini, Bowtie

Choose 3:

Marinara, Four Cheese Sauce, Tomato Cream Sauce, Pesto Cream, Alfredo Sauce, Wild Mushroom Sauce, Garlic Sauce and Vongole Sauce, Served with Garlic Bread and Parmesan Cheese

\$12.95 per person

New Mexico Station

Tortilla Chips, Frijoles Rancheros, Spiced Ground Beef, Chicken Taco Meat, Chile con Queso, Fresh Guacamole, Sour Cream, and Shredded Cheddar Cheese, Pico de Gallo, Salsa Roja and Salsa Verde

\$12.95 per person







RECEPTION STATIONS (CONT.)

Minimum of 35 guests required.

International Cheese Display

Gourmet Imported Cheeses with Fresh Fruit, Bread and Crackers

\$6.95 per person

Vegetable Display

Assortment of the Market's Freshest Vegetables with Bleu Cheese and Ranch Dip

\$4.95 per person

Garden Mediterranean Antipasti Display

Gourmet Imported Cheeses with Flat Breads and Crisps, Italian Meats, Marinated Mushrooms, Olives and Roasted Peppers, Pan-Seared Prosciutto-Wrapped Asparagus with Roasted Garlic Mayonnaise, Spinach and Artichoke Dip and Hummus with Pita Chips, Grilled Mediterranean Vegetables with Pesto Dipping Sauce

\$9.95 per person

French Brie in Pastry

With Mango Chutney Served with French Bread and Seasonal Fruit

\$7.95 per person







CARVING STATIONS

Minimum of 35 guests required. Any Station or Buffet requiring an Attendant will be charged \$125.00 per hour for the Attendant. \$150.00 Carving Fee per Station.

Slow-Roasted Top Round of Beef

With Port Wine Sauce, Herb Mayonnaise, Whole Grain Mustard, Horseradish Cream and Assorted Rolls

\$6.50 per person

Roasted Leg of Lamb

With Rosemary Demi-Glace and Mint Jelly

\$7.50 per person

Whole Roasted New York Strip Loin

Cabernet Sauvignon Reduction Sauce, Whole Grain Mustard, Horseradish Cream, Au Jus and Assorted Rolls

\$9.00 per person

Pepper Herb-Roasted Beef Tenderloin

Roasted Maytag Bleu Cheese Sauce, Whole Grain Mustard, Horseradish Cream and Assorted Rolls

\$15.00 per person

Salmon En Croute

Wrapped in Puff Pastry Stuffed with Spinach and Mushrooms and Spicy Champagne Broth

\$10.00 per person

Maple & Mustard Glazed Smoked Ham

Buttermilk Biscuits and Triple Sec Orange Chutney **\$5.95 per person**

Roasted Turkey Breast

Fresh Herb and Spice Rubbed with House-Made Gravy, Cranberry and Whole Wheat Rolls

\$5.95 per person

Slow-Roasted Baron of Beef (minimum of 100 guests)

Au Jus, Whole Grain Mustard, Horseradish Cream, and Assorted Rolls

\$425.00 each (serves 120-150 guests)

Pork Tenderloin

BBQ Dry Rubbed and Smoked with Tequila Jelly, Sage Marsala Demi Mushrooms and Petite Rolls

\$6.95 per person

Ice Carvings

Allow our skilled Ice Carvers to sculpt reproductions of logos and intricate sculptures. All work done on a per quote basis. All carvings start at a minimum of \$500.00 per block.

Consult your catering professional for a quotation.





BAR AND BEVERAGE SELECTIONS

Each bar requires a \$100.00 two-hour bartender fee plus \$25 for each additional hour.

Sparkling PER BOTTLE	Premium Liquors
Gruet Brut, New Mexico	Patrón Silver Tequila
Veuve Clicquot "Yellow Label" Brut, France \$78.00	Crown Royal Whisky
Dom Perignon, France	Bacardi Rum
White	Grey Goose Vodka
Burlwood Chardonnay\$22.00	Tanqueray Gin
Meridian Chardonnay, Central Coast	
Kendall Jackson Chardonnay	Call Liquors
Cakebread Sauvignon Blanc, Napa	Jose Cuervo Gold Tequila \$6.00/drink
Banfi San Angelo Pinot Grigio, Italy	Jim Beam Bourbon\$6.00/drink
Caymus Conundrum. \$45.00	Smirnoff Vodka
Sterling Chardonnay	Jack Daniel's Whiskey
Blush	Gordon's Gin. \$6.00/drink
Beringer White Zinfandel \$23.00	
Red	Well Liquors
Burlwood Cabernet Sauvignon	Tequila Juarez
Jordon Cabernet Sauvignon	Beam 8 Bourbon\$5.00/drink
Sterling Cabernet Sauvignon	Barton Rum
BV Rutherford Cabernet Sauvignon	Barton Vodka\$5.00/drink
Robert Mondavi Cabernet Sauvignon, Napa \$41.00	Barton Gin. \$5.00/drink
Penfolds Rawson's Retreat Merlot	
Burlwood Merlot	Bottled Beers
Sterling Merlot	Bud Light
Opus One	Coors Light
Willman Quatro	Bud
Greg Norman Shiraz	Miller Genuine Draft
	Corona\$6.00/bottle
Wine by the Glass	
Burlwood Chardonnay\$5.00	Soft Drinks and Bottled Water
Burlwood Merlot	Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper,
Burlwood White Zinfandel	Bottled Water \$2.00/drink
Burlwood Cabernet	









AUDIO-VISUAL PRICE LIST

	\$35 \$45 \$65 \$130 \$200	1500w peak power 132dB SPL (suggested for event center functions) BATTERY-OPERATED SMALL PORTABLE SOUND (All-in-one unit-speaker, wireless mic, iPod dock Good for small area outdoors where there is not small area.	king.
	\$50 \$75 \$100	Microphones SHURE SM58 OR PG58 WIRED MIC	\$35 \$35
AUDIO PACKAGE 1 Includes 2 ch mixer, 1 wired mic, house sound	\$75		\$125
Included 2 ch mixer, 1 wireless mic handheld or lavalier, house sound	\$150 \$240	Countryman headset available for lavalier	\$125 \$125
AUDIO PACKAGE 4 Include 2 ch mixer, 1 wireless mic (handheld or lavaliere) 1 wired mic, house sound Add a podium for \$40 to packages	\$180	MICROPHONE FLOOR STANDS MICROPHONE TABLETOP STAND CUSTOM SOUND PACKAGES Call for qu	\$10 \$5 uote
PATCH INTO HOUSE SOUND Available in Mescalero Ballrooms A-F and 6 th floor meeting rooms JBL POWERED SPEAKER W/STAND \$7	\$35 5 EA		
125w low frequency, 50w high frequency	3 EA		







AUDIO-VISUAL PRICE LIST (CONT.)

Podiums SMALL PODIUM LARGE PODIUM Projectors LCD PROJECTOR For newer laptops that have only HDMI connections customer must provide HDMI cannections customer must provide HDM	\$40 \$50 \$200 ables	FLIPCHART W/1 PAD AND MARKERS FLIPCHART W/1 POST-IT PAD AND MAR FLIP CHART PAPER PLAIN FLIP CHART POST-IT PAPER 4' X 6' DRY ERASE BOARD w/ Markers LUXOR MOBILE WHITEBOARD 30"x 39.5"	\$45 KERS \$50 \$30 \$40 \$40
OVERHEAD PROJECTOR W/CART	\$50	AV CART LARGE	
DIGITAL DOCUMENT CAMERA	\$75	w/ Power Strip	\$25
Requires LCD projector		AVCART	
		No power strip (n/c if other AV ordere	
Video		Dell Laptop Computer	\$150 per day
27" MULTIMEDIA MONITOR	\$45	Camananiantian	
52" RCA HDTV	\$175	Communication	
DVD/VCR PLAYER	\$40	CONFERENCE PHONE	\$75
Screens		24 PORT SWITCH (wired internet) (Must be ordered 2 weeks in advance for programming)	\$250
4' x 5' INSTA SCREEN	\$50	INTERNET ACCESS	
6' X 8' TRUSS SCREEN	\$100	(wired or wireless)	\$50 per day
60' X 80' VERSATROL TRIPOD	\$65		
62' X 92' PICTURE KING TRIPOD	\$75	Miscellaneous	
Presentation TRIPOD EASEL	\$12	MDA 3V COMPOSITE VIDEO DISTRIBUTION AMPLIFIER SVGA DISTRIBUTION AMPLIFIER	\$25 \$25
DECORATIVE WOODEN EASEL	\$12	KVM SWITCH	\$10







AUDIO-VISUAL PRICE LIST (CONT.)

Power-Extension Cables		Adapters, Converters, Cab	les
EXTENSION CORD 3 PRONG 25'	\$10	VGA M2M 10'	\$4
EXTENSION CORD 3 PRONG 50'	\$20	VGA M2M 50'	\$25
EXTENSION CORD 3 PRONG 100'	\$40	15-PIN VGA M TORGB 5BNC M	\$20
POWER STRIP/SURGE PROTECTOR	\$5	XELLON MINI DISPLAYPORT TO VGA ADAPTER	\$7
Staging		STAR TECH DISPLAYPORT TO VGA VIDEO ADAPTER CONVERTER	\$10
8' X 12'	\$75	BELKIN HDMI TO VGA VIDEO ADAPTER	\$10
12' X 16' ADDITIONAL 4' X 6' PANELS	\$150 \$30	CABLEMATTERS ACTIVE HDMI TO VGA W/USB POWERCABLE	\$20
STANDARD DANCE FLOOR 18' X 24'	\$250	XELLON HDMI TO VGA ADAPTER	\$8
Custom stage sizes - call for quote	\$250	APPLE MINI DVI TO VGA ADAPTER	\$20
3		HDMI TO HDMI 1.5'	\$2
Lighting		HMDI TO HDMI 15'	\$5
Call for packages for wall wash accent lights.		XLR MIC CABLES 25'	\$7
Podium accent lighting		XLR MIC CABLE 50'	\$12

XLR TO 3.5 MINI 1'

Pipe and Drape

3.5 MINI STEREO TO 2 MONO 1/4" PLUG 3.5 MINI TO 2 RCA 25' WIDE SECTIONS \$65 EA SECTION 3.5 MINI TO 2 RCA 6'

Exhibit Booth

10' X 10' BACKDROP AND DRAPED SIDES

\$100 EA \$125 W/ ELECTRICITY





\$2

\$3

\$6

\$2



AUDIO-VISUAL PRICE LIST (CONT.)

Packages

(Discounted 20%. All packages include necessary cabling.)

DACIC			
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4x5 screen, LCD projector Substitute a 60" x 80" tripod screen for \$10 more, or picture king for \$15 more

\$240 LARGE ROOM PACKAGE

\$504 Podium, Wireless microphone (handheld or lavalier), House Sound, 6x8 truss screen, Podium Mic, LCD Projector, 2 ch mixer

LARGE ROOM PROJECTION PACKAGE

6x8 Truss Screen, LCD Projector

EVENT CENTER PACKAGE

\$1.016

SMALL ROOM PACKAGE \$364

Podium, Podium Mic, House Sound, 4x5 screen, LCD Projector, 2 ch mixer

Substitute a wireless mic for podium mic \$435 Podium, Podium Mic, 1 wireless handheld mic, 2 JBL Speakers, 2 6x8 truss screens, 12x16 stage, 2 LCD Projectors, Distribution Amplifier, 2 ch Mixer

Quantities are limited. Please place order in advance to assure availability.

\$280

Cancellation of Audio-Visual is subject to a 50% cancellation fee if made within 24-48 hours prior to scheduled event. Full payment is required no less than 24 hours before event. No allowance is made for items ordered and delivered but not used.

> Equipment damaged or lost by renter will be subject to a replacement fee. All Audio-Visual is subject to a 20% service charge and all applicable taxes.







BANQUET ROOM RENTAL RATES

The Event Center Room Rentals are based on approximately \$4.00 per 10 square feet. The Inn of the Mountain Gods reserves the right to relocate your function(s) to another room.

Mescalero Ballroom A 748 square feet *Can be joined together 1,056 square feet \$300.00 per day

\$600.00 per day Mescalero Ballroom B 782 square feet

\$300.00 per day

The Fifth Floor Reception Room Rental: Mescalero Ballroom C 1,375 square feet \$500.00 per day Sierra Blanca Room 2.310 square feet

\$4,500.00 per day Mescalero Ballroom D 1,399 square feet

\$500.00 per day White Mountain Room 2,310 square feet \$4,500.00 per day Mescalero Ballroom E 1,484 square feet

\$500.00 per day

Last-Minute Room Setup Changes are billed at

Mescalero Ballroom F 1,534 square feet \$150.00 per hour. \$500.00 per day

Exhibit Room 14,000 square feet \$5,600.00 per day

Pre-Function Area 4,500 square feet

\$1,800.00 per day

Full Convention Center 29,074 square feet \$12,000 per day

The Sixth Floor Meeting Room Rentals

Based on Approximately \$6.00 per 10 Square Feet

The Board Room (next page) 1,056 square feet Includes A/V \$500.00 per day San Juan Meeting Room 528 square feet

\$300.00 per day

Natzille, Magoosh, Cadete

or Peso Meeting Room 528 square feet (each room)

\$300.00 per day







THE BOARD ROOM

This Executive Board Room seats 16 comfortably and is the perfect setting for your next private meeting. The Board Room features the latest in state-of-the-art technology at your fingertips. Catering Service available to make your working lunch a productive one.

Options:

- Latest generation Cisco conference phone with 2 wireless microphones
- 4 LED High Definition TVs w/ satellite programming [(3) 70", (1) 80"]
- HDMI table connections to display video on all TVs simultaneously and transmit audio over in-room overhead speakers
 - Adapters for most non-HDMI devices in order for our system to work with a variety of applications including VGA, DVI, DisplayPort, Mini HDMI, Mini DisplayPort, and 30-pin/Lightning connectors for older and newer generation iPods/iPhones
- Automatic Device Detection (when plugged into the table, can send video/audio signal to TVs and speakers)
- IN-TABLE
 - Powered USB ports
 - (10) Power outlets
 - Microphone connection
 - Audio-only connectors (i.e. just want to play music from an MP3 player or cell phone but not display video from it)
- IN-ROOM WIFI
 - Dedicated wireless access point
 - 6 wired in-table Internet connections

Call our Sales team at 575.464.7062 for rates and availability.







WEDDINGS

Inn of the Mountain Gods features the natural beauty and environment in a setting that is both elegant and memorable. Transport your guests to an "old world" destination of true romance as you exchange vows at our picturesque rotunda ceremony venue overlooking Lake Mescalero and the Sacramento Mountains. The surroundings are conducive to inspiring love, laughter and memorable life experiences.

Starting at only \$89 per person Sun-Thur and \$99 per person Fri-Sat. Plus tax and gratuity, based on availability. Some restrictions apply.

Wedding Packages

Includes:

- INDOOR OR OUTDOOR CEREMONY
- CEREMONY & RECEPTION SETUP
- ARCH FOR BRIDE & GROOM
- SEATING*: Includes Tables, Chairs, China, Glasses, Silverware and Linens
- PLATED MEAL*
- HOUSE CHAMPAGNE TOAST*
- WEDDING CAKE*
- MICROPHONE, SPEAKERS & CD PLAYER
- DANCE FLOOR
- SECURITY GUARD*
- BAR WITH BARTENDER*

*\$89 price point based on minimum 25 guests OPTIONS & UPGRADES AVAILABLE.

NOT INCLUDED: Decorations • Music • Marriage License Choose from one of the two food options featuring two dishes each:

Option 1

Salad, Dinner Rolls with Butter, Coffee and Iced Tea Included in the Price

Chilean Sea Bass

Green Olive Purée, Grilled Onions, Sauteed Spinach and Saffron Vinaigrette

Filet Mignon Au Poivre

Grilled with Peppercorn Melange and Cognac with Cabernet Reduction and Garlic Butter

Option 2

Chicken Breast

Pan-Roasted Chicken Breast and Veloute

Pork Loin

Chorizo and Pine Nut-Stuffed Pork Loin with Bordeaux Lingonberry Demi Served with Chef's Vegetables

Upgrades available, please contact Jessi Pino (575) 464-7062 for a quote.





Notes:	



