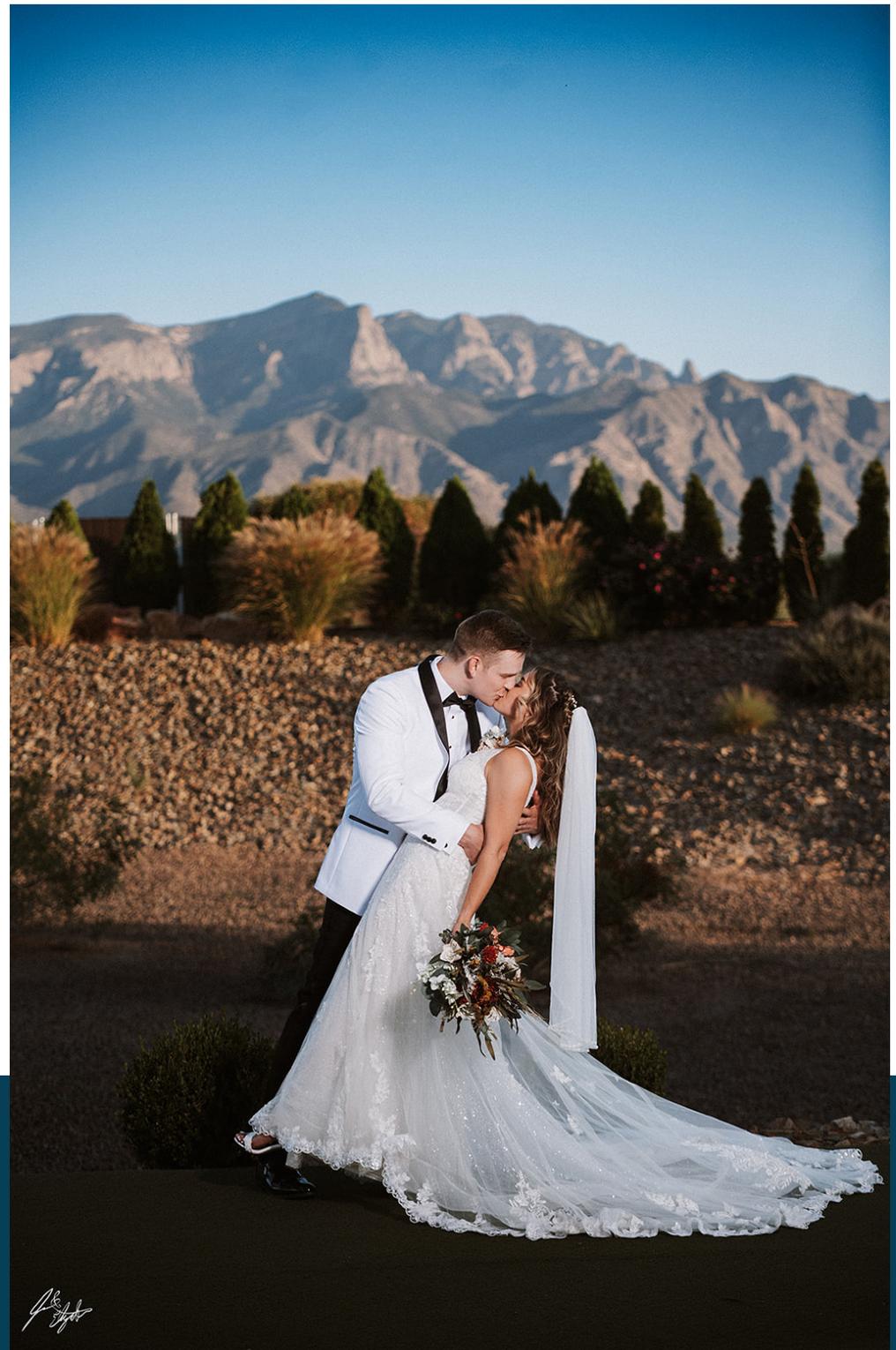


The beauty of forever starts with an
unforgettable day.



Welcome

Nestled in the picturesque Pueblo of Santa Ana and the Rio Grande Bosque, Santa Ana Star Casino Hotel offers the perfect setting for your upcoming ceremony and reception. Our venues provide everything needed to create a unique and unforgettable experience for your guests.

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

Best regards,

Santa Ana Star Casino Hotel Sales & Catering Team



Ceremony



Cedar Greens Outdoor Ceremony

platinum

- Bridal cottage | \$2,500 |
- White folding chairs
- Wireless microphone & sound system package
- Bottled water
- Fully decorated arch with drapery, greenery, flowers
- Aisle Décor – chair décor – max 8
- Shuttle services provided between hotel and wedding venue

gold

- Bridal cottage | \$2,000 |
- White folding chairs
- Wireless microphone & sound system package
- Bottled water
- Black or white arch drapery
- Shuttle services provided between hotel and wedding venue



Indoor Ceremony

platinum

- White aisle runner | \$1,500 |
- Chairs with white or black chair covers
- Wireless microphone & sound system package
- Bottled water
- Fully decorated arch with drapery, greenery, flowers
- Aisle Décor – chair décor – max 8

gold

- White aisle runner | \$1,000 |
- Chairs with white or black chair covers
- Wireless microphone & sound system package
- Bottled water
- Black or white arch drapery



Reception



Classic

- Plated dinner or two entrée buffet
- Choice of one reception display
 - Fruit, vegetable or domestic cheese
- Cash or Hosted bar

| \$80 per person |

Forever

- Plated dinner or two entrée buffet
- Two selections of butler-passed hors d'oeuvres
- Cash or Hosted bar

| \$90 per person |

Eternity

- Plated dinner or three entrée buffet
- Three selections of butler-passed hors d'oeuvres
- One reception display
- Champagne toast
- Cash or Hosted bar
- Your choice of any centerpiece
- Chair covers

| \$100 per person |

Reception Packages

Package Details

- Experienced event team to assist with venue specifications
- Complimentary stay in one of our beautiful hotel suites | one night |
- Discounted room block for guests
- Dedicated banquet captain
- Complimentary set up and tear down of ballroom including dance floor
- Choice of black, white or ivory floor length linen
- Choice of napkin colors and folds
- Selection of centerpieces
- Menu tasting
- Complimentary champagne toast for the happy couple
- Complimentary bartenders
- Complimentary use of venue for ceremony rehearsal Sunday – Thursday
- Ask your sales and catering professional about our selection of amenity upgrades



Together,
life tastes better.



Plated Entrées

Select up to |3| proteins, |1| salad & |2| accompaniments
Served with fresh baked artisan rolls, coffee, hot & iced tea

Chicken Roulade

- Filled with spinach, mozzarella & prosciutto with lemon white wine pan demi-glace

Pecan Chicken

- Maple vanilla bean glaze

Caribbean Chicken

- Citrus sugarcane rum & spicy tropical salsa

Cranberry Rosemary Chicken

- Pan-seared chicken marinated in fresh rosemary & garlic oil topped with cranberry sauce

Cinnamon Chile-rubbed Pork

- Pork loin rubbed with smoky spices

Orange Achiote Salmon

- Jalapeno citrus glaze

Pan-Seared Salmon

- Ginger pineapple glaze & toasted sesame seed citrus salsa

Grilled Beef Tenderloin

- Cilantro green chile chimichurri sauce

Strip Steak

- Bourbon mushroom & caramelized sweet onion sauce

Filet Mignon & Shrimp Skewer

- Red wine demi-glace

 *Gluten Free*

Accompaniments

- Roasted Garlic Mashed Potatoes 
 - Green Chile Mashed Potatoes 
 - Roasted Rosemary Fingerling Potatoes 
 - Spanish Rice 
 - Creamy Parmesan Risotto 
 - Wild Rice Pilaf 
 - Potato Au Gratin 
- Asparagus with Roasted Red Peppers 
 - Seasonal Roasted Vegetables 
 - Green Beans Almondine 
 - Sautéed Broccoli 
 - Calabacitas 
 - Cranberry Balsamic Brussels Sprouts 
 - Ribbon Carrots 

Salads

Classic Caesar Salad

- Romaine, parmesan & herbed croutons

Farmers Market Salad

- Spinach leaf, strawberries, walnuts & feta

Santa Ana Blue Corn Salad

- Mixed greens, cherry tomato, cucumber, shredded carrots & blue corn croutons

| Dressings: Ranch, Green Chile Ranch, Vinaigrette, Italian, Caesar & Thousand Island |

Buffet Entrées

Select up to |3| proteins, |1| soup or salad & |2| accompaniments
Served with fresh baked artisan rolls, coffee, hot & iced tea

Green & Red Chile Enchiladas

- Choice of beef, chicken or both

Slow Smoked Brisket

- Texas style BBQ sauce

Seasoned Fajitas

- Choice of steak or chicken

Chicken Mole

- Toasted sesame seeds

Tuscan Salmon

- Caper, onion, garlic & white wine cream sauce

Carne Adovada

- Diced pork with red chile sauce

Sliced Beef Tenderloin

- Cilantro green chile chimichurri sauce

Sliced New York Steak

- Bourbon mushroom & caramelized sweet onion sauce

Pan-Seared Salmon

- Kiwi mango salsa

Grilled Pineapple Chicken

- Sweet soy ginger sauce

Tequila Lime Chicken

- Roasted corn salsa

Lemon Pepper Chicken

- Grilled chicken marinated in freshly sliced lemon, fresh garlic & lemon pepper oil

Based on 90 minutes of service

 *Gluten Free*

Accompaniments

- Roasted Garlic Mashed Potatoes 
- Green Chile Mashed Potatoes 
- Roasted Rosemary Fingerling Potatoes 
- Spanish Rice 
- Creamy Parmesan Risotto 
- Wild Rice Pilaf 
- Potato Au Gratin 

- Asparagus with Roasted Red Peppers 
- Seasonal Roasted Vegetables 
- Green Beans Almondine 
- Sautéed Broccoli 
- Calabacitas 
- Cranberry Balsamic Brussels Sprouts 
- Pinto Beans 

Soups & Salads

Chicken Tortilla Soup

- Shredded chicken, corn, roasted tomato, roasted onion, roasted jalapenos topped with tortilla strips

Red Chile Pork Posole

- Hominy corn, diced pork & red chile topped with cilantro, diced onion & lime

Green Chile Stew

- Ground beef, potato, tomato & green chile

Classic Caesar Salad

- Romaine, parmesan & herbed croutons

Farmers Market Salad

- Spinach leaf, strawberries, walnuts & feta

Santa Ana Blue Corn Salad

- Mixed greens, cherry tomato, cucumber, shredded carrots & blue corn croutons

| Dressings: Ranch, Green Chile Ranch, Vinaigrette, Italian, Caesar & Thousand Island |



Savor Love.
Share Joy.

Hors d'oeuvres

Chilled Selection

Antipasto Skewer 

Garlic Tomato Bruschetta

Grilled Shrimp 

- With Gazpacho Shooter

Caprese Skewer 

Fig & Caramelized Onion Flatbread

Shrimp Cocktail Shooter 

- Ceviche style

Charcuterie Cup

- Cubed cheese, capicola, salami, kalamata olives, cherry tomato, pretzel sticks & strawberry

Hot Selection

Spanakopita

Honey Sriracha Chicken Meatball

Pork Belly Bites 

Tomato Soup Shooter

- With grilled cheese bites

BBQ Pulled Pork Quesadilla

- Sweet Chili Sauce

Coconut Shrimp

- Marmalade

Crab Cake

- Remoulade

Vegetable Spring Roll

- Sweet chili sauce

Beef Empanada

- Roasted tomato salsa

Bacon-wrapped Jalapeno Chicken 

- Pineapple glaze

Beef Tenderloin & Arugula Crostini

- Horseradish & herb crème

Pesto Flatbread

- Pesto, mozzarella & basil

Potato Croquette

Reception Displays

Domestic Cheese

- Cheddar, Swiss, pepper jack & an assortment of crackers

Artisan Cheese

- Brie, muenster, gouda, Boursin, aged gruyere, dried apricot, fresh grape, artisan crackers & sliced baguette

Mediterranean Grazing Table

- Prosciutto, capicola, genoa salami, provolone, aged gruyere, balsamic & thyme-marinated olive, olive tapenade, hummus & assortment of flatbreads & crackers

Charcuterie Cup

- Cubed cheese, capicola, salami, kalamata olive, cherry tomato, pretzel stick & strawberry

Fresh Fruit

- Sliced seasonal fruit & berries served with honey drizzle

Vegetable Crudités

- Carrot, broccoli, cauliflower, celery, cucumber, cherry tomato, buttermilk ranch dressing & sesame hummus

Salsa Bar

- Fire-roasted salsa, pico de gallo, roasted corn salsa, guacamole, queso blanco, corn tortilla chips & choice of chicken or beef taquitos

Mash “a tini” Station

- Selection of one potato - additional \$3 potato
Mashed sweet potato, garlic mashed potato or classic mashed potato
- Assorted toppings
Bacon bits, green chile, cheese, sour cream, chives, butter & mini mash potatoes

 *Gluten Free*

Enhancements

- Late Night Snack | \$20 per person |
- Cheeseburger sliders, mini corn dogs & chicken wings with buffalo, bbq, ranch, teriyaki & parmesan garlic sauce
- The Candy Bar | \$19 per person |
- Soft pretzels with cheese & mustard, gourmet popcorn & assorted full-size candy bars
- Chocolate Dipped Assortment | \$25 per person |
- Rice crispy bites, pound cake, fresh fruit, pretzels & marshmallows served with chocolate fountain
- Pizza | \$20 per pizza |
- 16-inch cheese pizza with one topping. \$1.75 additional toppings
 - Pepperoni, sausage, bacon, green chile, black olive, mushroom & pineapple
- Ice Cream Bar | \$12 per person |
- Choice of chocolate, vanilla or strawberry - \$3 additional flavors
 - Served with chocolate sauce, whipped cream, cherries, sprinkles, M&Ms, graham crackers & marshmallows
- Cookies & Brownies | \$9 per person |
- Assorted cookies & fudge brownies

Based on 90 minutes of service

Spirits, Wine & Beer



House Wine | \$10 |

- White Zinfandel
- Chardonnay
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- Moscato
- Pinot Noir

Premium Liquors | \$10 |

- Bacardi Light Rum
- Malibu Caribbean Rum
- Tanqueray Gin
- Absolut Vodka
- Tito's Vodka
- Jack Daniel's Tennessee Whiskey
- Jameson Irish Whiskey
- Jose Cuervo Gold Tequila
- Disaronno Amaretto

Signature Cocktails | \$250 per gallon |

Toasts

- Sparkling Cider Toast |\$2|
- Champagne Toast |\$3|

Appreciated Wine | \$12 |

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Moscato

Appreciated Liquors | \$12 |

- Bombay Sapphire Gin
- Grey Goose Vodka
- Hennessy VSOP Cognac
- Johnny Walker Red Scotch Whisky
- Patron Silver Tequila
- Maker's Mark Bourbon Whiskey
- Crown Royal Canadian Whiskey

Beer & Soda

- Domestic Beer | \$6 |
- Import & Specialty Beer | \$8 |
- Domestic Keg | \$500 |
 - Budweiser, Bud Light, Michelob Ultra
- Imported or Craft Keg | \$600 |
 - Dos Equis Lager, Blue Moon, La Cumbre Elevated IPA
- Non-Alcoholic Beer | \$6 |
- Assorted Coke Products | \$3 |
- Red Bull Energy Drink | \$4 |

Special Event Catering Information

Deposit

- A 25% deposit is required upon signing of contract. Deposit is based on contracted food & beverage minimum and rental.

Billing Schedule

- The final balance is due at least five (5) days prior to event. The final payment can be made with credit card, debit card, cash, check or money order.

Local Taxes & Fees

- Food, beverage, rental, audio visual are subject to sales tax (7.2%) and service charge (24%). Service charge and tax are subject to change.

Event Details

- It is necessary that we receive room set up requirements, menu, audio visual selections, and any other function details no later than fourteen (14) days prior to event.

Food & Beverage Policy

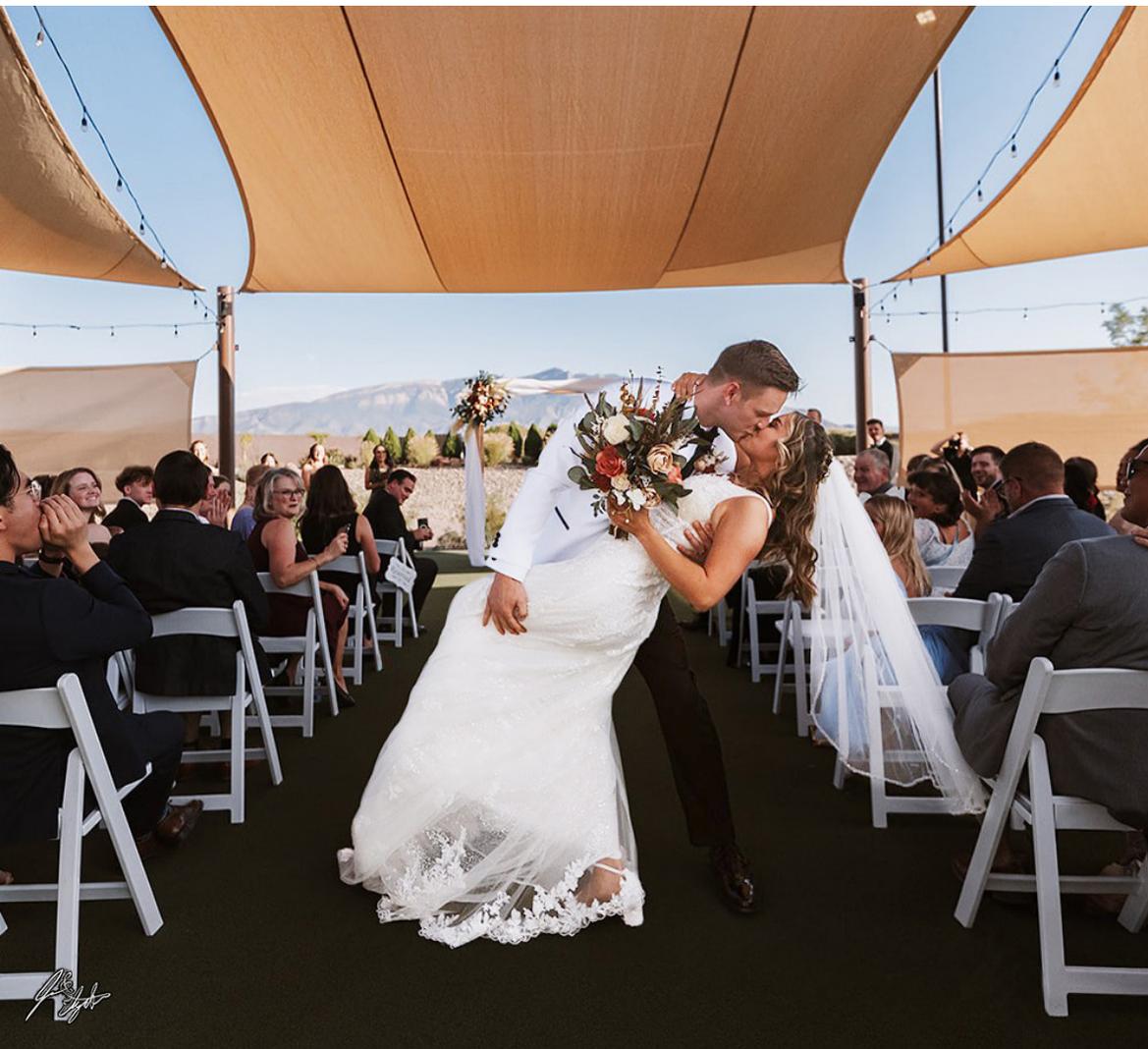
- No food or beverage, including liquor, provided by Santa Ana Star Casino Hotel may be removed from the venue. All food & beverage must be provided by Santa Ana Star Casino Hotel with the exception of wedding cakes.

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 increase, if needed.

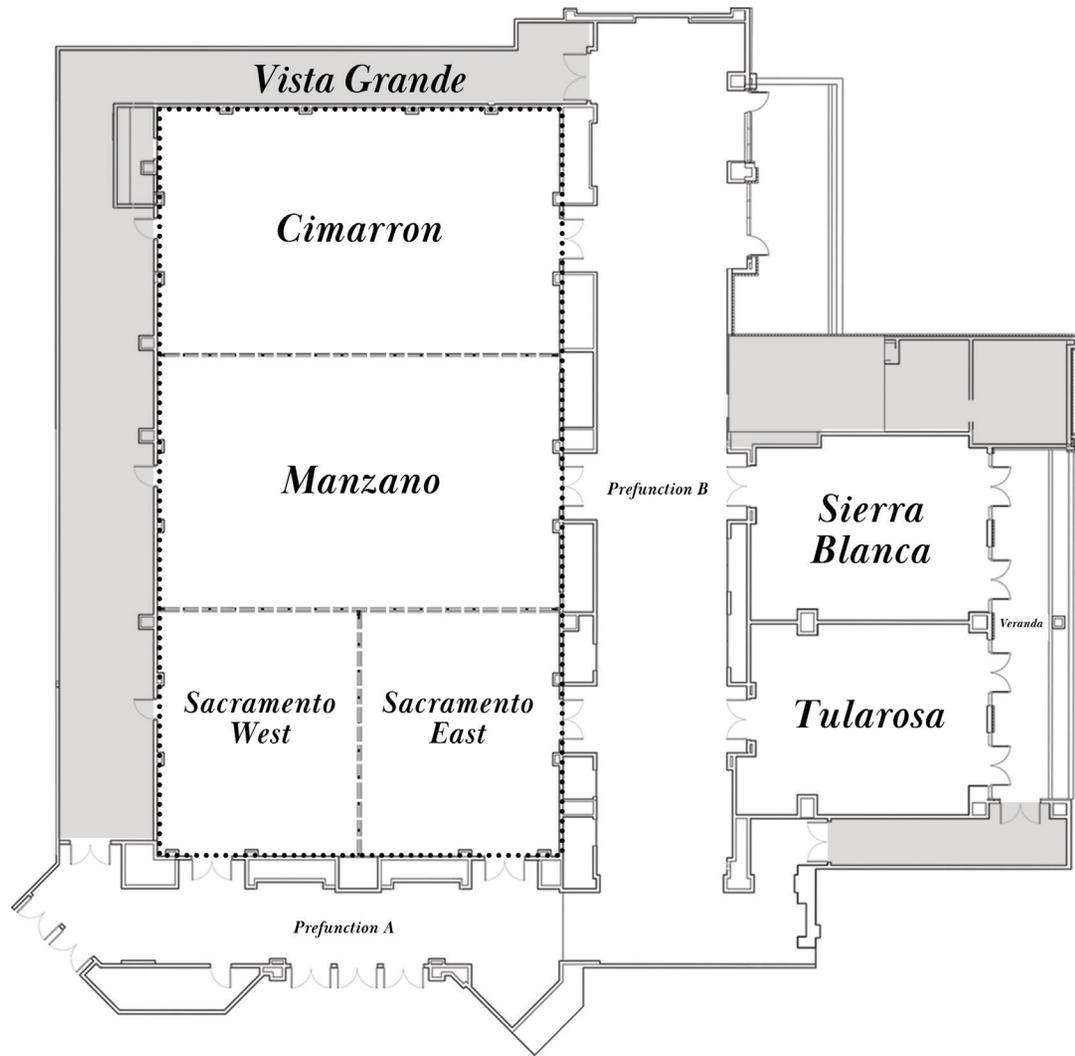
Day-of Wedding Adjustments

- Any changes made to wedding the day of will have a \$150 accommodation fee applied. This fee applies to, but is not limited to, modifications to the guest count, room setup, or audio visual.



Celebrating
love, joy, laughter
& the beauty of your
happily ever after

Event Spaces



Notes



54 Jemez Canyon Dam Road – Santa Ana Pueblo – NM 87004
505.337.2001 – Sales@santaanastar.com – SantaAnaStar.com