

BREAKFAST





Zia Park Continental \$18 per person

Assorted fresh sliced fruits
Assorted individual yogurts
Assorted bagels & cream cheese
Chef's selection of danishes & donuts
Chilled orange juice
Coffee, decaf & assorted of teas

Track Side Breakfast Buffet \$25 per person

Fluffy scrambled eggs
Scrambled eggs with chorizo
Oatmeal or grits or cream of wheat
Bacon & sausage patties
Breakfast Potatoes: Diced potatoes with green chiles & onions topped with cheddar cheese
Sliced fruit with yogurt dipping sauce
Assortment of danishes, bagels & breads
Chilled orange juice
Coffee, decaf & assorted teas

Hobbs Breakfast Buffet \$24 per person

Breakfast Burrito Bar: *Scrambled eggs, chorizo, shredded cheese, green chiles, jalapeños, refried beans, sour cream & house made salsa*

Breakfast Potatoes: *Diced potatoes with green chiles & onions topped with cheddar cheese*

Sliced fruit with yogurt dipping sauce

Assortment of danishes & donuts

Chilled orange juice

Coffee, decaf & assorted teas

Breakfast Enhancements

Breakfast burrito \$4 each

Bacon, egg & cheese croissant \$4 each

Yogurt parfait \$4 each

Mimosas \$3 each

Bloody Mary's \$6 each

Omelet station \$100 set up fee
& \$8 per person



MEETING



Ice Cream Break \$8 per person

Assorted ice cream bars
Freshly baked house cookies
Assorted soft drinks & bottled water

Sweet & Salty \$8 per person

Popcorn
Pretzels
Freshly baked house cookies
Fudge brownies
Assorted soft drinks & bottled water & milk

Energy \$11 per person

Sliced fresh fruit
Assorted power bars
Chilled Red Bull, sugar-free Red Bull & Red Bull Zero
Bottled water
Add coffee, decaf & assorted hot teas for \$2 per person



COCKTAILS & HORS D'OEUVRES

Appetizers selections are served for a maximum of 2 hours

Choice of 3 \$16 per person

Choice of 4 \$20 per person

Choice of 5 \$25 per person

Jumbo Shrimp Cocktail (add \$1 per person)

Vodka cocktail sauce

Bacon Wrapped Jalapeños

Coconut Shrimp

Orange marmalade

Chicken Wings

(Buffalo, honey sriracha, or root beer barbecue)

Blue cheese dressing or ranch dressing

Vegetable Egg Rolls

Sweet & sour sauce

South West Chicken Egg Rolls

Avocado ranch sauce

Miniature Beef Wellington

Mini Meatballs

Barbecue, Swedish, or marinara

Chicken Pot Stickers

Taquitos

Chicken or beef

Spanikopita

Mini Empanadas

Pork chile verde, steak adobo,

or southwest chicken

Chicken Tenderloins

Mini Crab Cakes (add \$1 per person)

Rémoulade sauce

Tomato Bruschetta

Toast points

Displays

Smoked Salmon (add \$1 per person)

Cream cheese, diced red onion, capers, hard boiled egg, diced tomato, crackers & toast points

Meat Tray

Ham, turkey, genoa salami, pepperoni, banana peppers, black olives & crackers

Domestic Cheese Tray

Swiss, cheddar & pepper jack cheese, grapes & crackers

Imported Cheese (add \$1 per person)

Selection of imported cheese, strawberries, grapes, dried fruit & crackers

Vegetable Tray

Fresh vegetables, ranch dipping sauce

Standard Fruit Tray

Sliced melon, grapes, oranges & pineapples

Deluxe Fruit Tray (add \$1 per person)

Melon, pineapple, strawberries, grapes, fresh & dried berries (in season)

Chips & Salsa

Tortilla chips, house made salsa

Chips & Queso

Tortilla chips, queso dip

Dessert Platter

Assorted mini cheese cakes, honey nut bars, & s'mores bars

Fruit Tree

*\$100 set up fee & an additional \$3 per person
Includes melon, pineapple, strawberries & dipping sauce*

Ice Cream Station

*\$100 set up fee & an additional \$2 per person
Chef-manned cold stone station, vanilla ice cream with hot chocolate fondue, caramel & strawberry toppings & assorted mix-ins including cookies, candy, fruit & sprinkles*



Cocktail Reception Enhancements

Roast Prime Rib of Beef
Serves approximately 25 \$250

Beef Tenderloin
Serves approximately 20 \$250

Roasted Turkey Breasts
Serves approximately 30 \$150

Roast Pork Loin
Serves approximately 20 \$160

Honey Glazed Ham
Serves approximately 40 \$160

Special Stations

Pasta Bar \$7 per person
Made to order pastas

Basil pesto, marinara & alfredo sauces, served with tomatoes, olives, capers, jalapeños, green chiles, peppers, onions & artichokes with a choice of chicken, shrimp, Italian sausage served on penne, linguine & fuseli pastas

Mashed Potato Bar \$7 per person

Idaho & sweet potatoes with a selection of chives, bacon, sour cream, sweet butter, marshmallows, brown sugar, broccoli, cauliflower, chicken & cheese sauce

LUNCH & DINNER



Choice of 2 Entrees.....\$35 per person

Choice of 3 Entrees.....\$40 per person

All buffets include:

Mixed green salad with tomato, cucumber, onion, cheese, croutons & three dressings, sweet yeast rolls with butter, coffee & ice tea station. Two choices of vegetables, two choices of starches & a selection of desserts.

Vegetables

Fiesta corn medley (corn, peppers)

Creamy corn with green chile

Corn on the cob

Green beans with bacon & onions

Green bean casserole

Zucchini & squash

Oriental vegetable blend

Cauliflower with cheese sauce

Broccoli with cheese sauce

Cauliflower & broccoli medley
with carrots & squash

Squash, zucchini, peppers
& onions medley

Squash & onions

Honey glazed carrots

Peas & carrots

Starches

Mashed potatoes with white or brown gravy

Wild rice pilaf

Roasted red potatoes

Au gratin potatoes

Baked macaroni & cheese

Jalapeño corn bread stuffing

Broccoli rice casserole

Potato O'Brian

Baked potatoes with fixings

Bird nest angel-hair pasta

Penne pasta

Sweet potato casserole

Entrees

Chicken marsala

Chicken sherry cream with mushrooms

Chicken piccata

Chicken parmesan

Sliced sirloin with mushrooms & onions

Sliced sirloin with demi sauce

Sliced pork loin

Pot roast with vegetables

Honey baked ham with pineapple glaze

Sliced turkey with gravy
(side of cranberry relish)

Fried chicken

Chicken fried steak

Lemon pepper cod

Italian sausage & peppers

Chef-manned prime rib station

Desserts

Mini s'more brownies

Mini Boston cream pie with strawberries

Assorted petit fours

New York cheesecake (assorted flavors)

Carrot cake

Chocolate cake

German chocolate cake

Assorted bundt cakes

Fajita Buffet \$35 per person

Mixed green salad with tomato, cucumber, onion, cheese, croutons, & three dressings

Spanish rice

Ranchero beans or refried beans

Chips with salsa, pico-de-gallo, queso

Full Salsa Bar

Tortillas

Chicken & beef with peppers & onions

Tilapia Veracruz

Pork Ranchero

(for an additional \$5 per person)

Assorted desserts

Family Style Menu \$30 per person

All menus include the following pre-set items:

Dinner salad, rolls with butter, dessert (see below for choice), ice tea & water

Coffee served upon request

CHOICE OF TWO ENTREES:

Herb roasted chicken

Sliced roast turkey breast with gravy

Honey baked ham with pineapple glaze

Sliced roast pork loin with gravy

Sliced roast beef with au jus

Italian sausage with peppers & onions

Oven roasted cod

(choice of lemon pepper or blackened)

CHOICE OF ONE:

Mashed potatoes with gravy

Rice pilaf

Linguini with red sauce

Baked ziti

Corn bread dressing with gravy

Macaroni & cheese

CHOICE OF ONE:

Mixed vegetables

Corn on the cob

Green beans with bacon & onion

Peas & carrots

Corn with green chiles & cream cheese

Roasted asparagus (add \$1 per person)

CHOICE OF ONE:

New York cheesecake with raspberry sauce

Mini Boston cream pie with strawberries

Chocolate mousse cake



BEVERAGE



Domestic & Imported Beers
(included in all packages)

Budweiser
Bud Light
Coors Light
Miller Lite
Sam Adams

Heineken
Corona
Michelob Ultra
Dos Equis
Shiner Bock

Premium Spirits Bar

Pinnacle Vodka
Jose Cuervo
Bacardi Rum
Baileys
Amaretto
Canadian Club

Seagram's 7
Beefeater Gin
Kahlua
J&B Scotch
Jim Beam
Southern Comfort

Premium Bar Package Per Hour
(Min. 2 hours-soft drinks & juice included)

1st hour \$13.50 per person
2nd hour additional \$6 per person
3rd hour additional \$6 per person
4th hour additional \$6 per person

Top Shelf Spirits Bar

Pinnacle Vodka
Crown Royal
Jose Cuervo
Beefeater Gin
Bacardi Rum
Bailey's
Amaretto Disaronno
Hennessy VS
J.W. Black
Canadian Club

Absolut Vodka
Seagram's 7
Seagram's VO
Malibu
Kahlua
J&B Scotch
Jim Beam
Jack Daniels
Tanqueray Gin
Southern Comfort

Top Shelf Bar Package Per Hour
(Min. 2 hours-soft drinks & juice included)

1st hour \$14.50 per person
2nd hour additional \$7 per person
3rd hour additional \$7 per person
4th hour additional \$7 per person

Super Premium Top Shelf

Canadian Club
Pinnacle Vodka
Grey Goose
Crown Royal
Jose Cuervo
Beefeater Gin
Bacardi Rum
Captain Morgan
J&B Scotch
Jim Beam
Jack Daniels
Tanqueray Gin
Remy Martin VSOP
Grand Marnier
Crown Royal Reserve
Drambuie

Southern Comfort
Absolut Vodka
Patron Silver
Seagram's 7
Seagram's VO
Malibu
Kahlua
Bailey's
Amaretto Disaronno
Hennessy VS
J.W. Black
Bombay Sapphire
Chivas Regal
Chambord
Maker's Mark
Glenlivet

Super Premium Bar Package Per Hour (Min. 2 hours-soft drinks Red Bull & juice included)

1st hour \$15.50 per person
2nd hour additional \$8 per person
3rd hour additional \$8 per person
4th hour additional \$8 per person

Cash Bar

Domestic Beer

Budweiser
Coors Light
Miller Lite

Premium Spirit

Pinnacle Vodka
Jose Cuervo
Bacardi Rum
Amaretto
Southern Comfort

Super Premium Top Shelf

Grey Goose
Amaretto Disaronno
Remy Martin VSOP
Grand Marnier
Crown Royal Reserve
Maker's Mark

\$5

Bud Light
Michelob Ultra

\$6

Seagram's 7
Beefeater Gin
J&B Scotch
Jim Beam
Canadian Club

\$8

Patron Silver
Bombay Sapphire
Chivas Regal
Chambord
Drambuie
Glenlivet

Premium & Import Beer

Heineken
Sam Adams
Dos Equis

Top Shelf Spirits

Absolut Vodka
Crown Royal
Seagram's VO
Captain Morgan
Jack Daniels
Tanqueray Gin

Premium Wine by the Glass

Red Bull

Soft Drinks & Juice

Bottled Water

\$6

Corona
Shiner Bock

\$7

Kahlua
Bailey's
Malibu
Hennessy VS
J.W. Black

\$7

\$4

\$3

\$2

Speciality Beers available with advanced request

INFORMATION & POLICIES



FOOD & BEVERAGE

The current banquet prices are indicated on the enclosed menus & do not include tax. All food & beverage must be supplied by Zia Park. Zia Park is the only authorized licensee to sell & serve food, liquor, beer & wine on premises. All food, beverage, room rentals, audio visual rentals & packages are subject to a 20% service charge & applicable New Mexico sales tax.

GUARANTEE

We need your assistance in making your event a success. Zia Park requests that you notify your Banquet Sales Manager with the exact number of guests attending the function at least seven business days prior to your function. This will be your guaranteed number & payment in full of the guaranteed number will be required seven business days prior to your function. If more than your guaranteed number attends your function we will make every effort to accommodate the additional guests but at the sole discretion of Zia Park Management, we may limit the amount of additional guests to what can be handled appropriately. All additional charges for additional guests must be paid prior to the conclusion of the event by cash or credit card; personal checks will not be accepted the day of your event.

MENU SELECTIONS

To ensure that every detail is handled in a professional manner, Zia Park requires that your menu selection & specific details be finalized 7 business days prior to your function. You will receive a copy of the Banquet Event Order at the time of your booking the event. You can make changes up to 7 business days prior. Once you have made your final selections you will need to sign the event order, this will serve as your contract for your event.

ROOM RENTALS/MINIMUM SPENDS

The following prices for the rooms are with the assumption that there will be a minimum spend in Food & Beverage room rentals.

Annex \$1,000.00 plus \$300.00 for security (if a bar is ordered)

Mezzanine \$500.00

Ballroom \$500.00

Steakhouse \$300.00

MINIMUM SPEND

In addition to the room rental charge your group must spend at least the following based on the room you choose.

The Mezzanine & Ballroom have a minimum food & beverage spend of \$500.00 in addition to the room rental.

The Steakhouse minimum spend is \$400.00

The annex has a minimum food spend of \$2,000.00

Minimum spends do not include tax & service charges.

LIQUOR LIABILITY

Zia Park supports Responsible Alcohol Service. Anyone who does not have appropriate identification will not be served alcohol. Anyone who in the sole discretion of Zia Park Management is considered to be visibly intoxicated will be cut off from service & asked to leave the property.

Zia Park Casino, Hotel & Racetrack supports responsible gaming. Call the New Mexico Gambling Crisis Hotline at 1-800-572-1142. Must be 21 to enter the Casino and 18 to wager on horses.