

Wedding Ceremonies & Receptions



Santa Ana Star
CASINO · HOTEL



Ceremonies at Cedar Greens



Thank you for your interest in Santa Ana Star Casino Hotel for your special day. Let the glow of the Sandia Mountains be the stunning backdrop to your beautiful event at our Cedar Greens outdoor ceremony space. An exquisite setting for ceremonies up to 400 guests, Cedar Greens is the perfect setting to compliment the beauty of your memorable event.

Our Outdoor Ceremony Package includes:

Decorated Arch Wired Microphone & Speakers Package
Bridal Cottage Courtesy Shuttle between Hotel & Cedar Greens
White Folding Chairs Bottled Water for Guests

Outdoor Ceremony Package \$1,500

**Ask your Sales Professional about our wide selection of amenity upgrades*





Indoor Ceremonies



Our Indoor Ceremony Package includes:

Decorated Arch

White Pipe & Drape Backdrop

Banquet Chairs

Aisle Runner

Wired Microphone

Speaker Package

Indoor Ceremony Package \$500

**Ask your Sales Professional about our wide selection of amenity upgrades*



From intimate gatherings to extravagant celebrations, Santa Ana Star Casino Hotel has a medley of options to accommodate your special day. You will be able to enjoy a picturesque view of the mountain range with comfort and convenience, and without the worry of undesirable weather and temperatures. Each room in the Vista Grande Ballroom adorns modern lighting and minimalist decor for you to customize and create your dream day.

Wedding Reception

Let our wedding professionals make your special day memorable and stress-free by holding your reception in the luxurious Vista Grande Ballroom. Our experienced staff will provide exceptional service throughout your reception.

Star Wedding Package Includes:

*Dedicated Wedding Professional to Assist with Planning & Rehearsal
Complimentary Stay in Our Hotel for the Happy Couple
Discounted Room Block for Guests
Dedicated Banquet Captain
Complimentary Set Up & Tear Down of Banquet Room with Dance Floor
Complimentary Champagne Toast for the Happy Couple
Waived Bartender Fee
Waived Cake Cutting Fee
Use of Venue for Ceremony Rehearsal
Complimentary Valet & Overnight Parking
Courtesy Honeymoon Transportation to the Airport*

**Ask our Sales Professional about our wide selection of amenity upgrades*





Wedding Packages



Eternity Package

- *A table service plated dinner or a three entrée buffet*
 - *Cocktail reception with a hosted or cash bar*
 - *Three selections of butler passed or elegantly displayed hors d' oeuvres (3 per person)*
 - *Two selections from the reception display menu*
- \$90 per person*

Forever Package

- *A table service plated dinner or a two entrée buffet*
 - *Cocktail reception with a hosted or cash bar*
 - *Two selections of butler passed or elegantly displayed hors d' oeuvres (3 per person)*
- \$80 per person*

Classic Package

- *A table service plated dinner or a two entrée buffet*
- \$70 per person*

Plated Entrée Selections

**Please select up to (3) three entrées, (1) one salad
& (2) two accompaniments.**

Chicken Roulade

*Chicken Breast stuffed 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*

Grilled Beef Tenderloin

*Cilantro Green Chile Chimichurri
Sauce*

Strip Steak

*Bourbon Mushroom & Caramelized Sweet
Onion Sauce*

Pan-Seared Salmon

*Ginger Pineapple Glaze & Toasted
Sesame Seed Citrus Salsa*

Filet Mignon & Shrimp

Skewer

Red Wine Demi-Glace

Shrimp Scampi

*White Wine Lemon Reduction &
Garlic Herb*

*Includes fresh baked rolls with butter, coffee, hot & iced tea service.
Add a second entrée to the same plate for an additional \$5 per plate.

Accompaniments

Roasted Garlic Mashed Potatoes

Creamy Parmesan Risotto

Toasted Pine Nut Wild Rice Pilaf

Asparagus with Roasted Red Peppers

Seasonal Roasted Vegetables

Roasted Purple Potatoes

Green Beans Almondine

Sautéed Broccoli

Calabacitas

Spanish Rice

Refried Beans

Cranberry Balsamic Brussels Sprouts



Salads

Classic Caesar Salad

Romaine, Parmesan & Herbed Crouton

Garden Salad

Mixed Greens, Carrot, Tomato & Cucumber

Spinach Salad

Strawberry, Feta & Candied Walnut

Greek Pasta Salad

Feta, Red Onion, Kalamata Olive & Pine Nut

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

Wedding Buffets

***Please select up to (3) three entrées, (1) one salad
& (2) two accompaniments.***

Green & Red Chile Enchiladas

Choose Beef, Chicken or both

Carne Adovada

Slow Smoked Brisket

Texas Style BBQ Sauce

Barbecue Pulled Pork

Kahlua Slow Pit Roasted Pork

Halibut

Ginger Soy Sauce

Teriyaki Chicken

Macadamia Nut-Crusted Mahi Mahi

Coconut Curry

Seasoned Fajitas

Choice of Steak, Chicken or Shrimp

Grilled Pineapple Chicken

Sweet Soy Ginger Sauce

Tequila Lime Chicken

Roasted Corn Salsa

Sliced Beef Tenderloin

Mushroom & Sweet Onion Port Sauce

Lemon Pepper Chicken

Sliced New York Steak

Chimichurri Sauce

Pan-Seared Salmon

Kiwi Mango Salsa

Includes hot fresh artisan rolls, soup or salad, freshly brewed coffee, hot & iced tea service.



Accompaniments



Roasted Garlic Mashed Potatoes

Purple Roasted Potatoes

Creamy Parmesan Risotto

Toasted Pine Nut Wild Rice Pilaf

Sautéed Broccoli

Asparagus with Roasted Red Peppers

Seasonal Roasted Vegetables

Cranberry Balsamic Brussels Sprouts

Island Vegetable Medley

Calabacitas

Pinto Beans

Barbecue Baked Beans

Corn on the Cob

Green Beans Almondine

Pineapple Fried Rice

Spanish Rice

Soups & Salads

Classic Caesar Salad

Romaine, Parmesan & Herbed Crouton

Garden Salad

Mixed Greens, Carrot, Tomato & Cucumber

Spinach Salad

Strawberry, Feta & Candied Walnut

Greek Orzo Pasta Salad

Feta, Red Onion, Kalamata Olive & Pine Nut

House-made Tortilla Soup

Red Chile Pork Posole

Green Chile Stew

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

Hors d'Oeuvres

Chilled Selections

Antipasto Skewer
Garlic Tomato Bruschetta
Grilled Shrimp with Gazpacho Shooter
Caprese Skewer
Fig & Caramelized Onion Flatbread

Shrimp Cocktail Shooter
Ceviche Style
Bleu Cheese Crostini
Balsamic Grapes
Sesame Seared Ahi Tuna Skewer

Hot Selections

Spanikopita
*Honey Sriracha Chicken Meatball**
Tomato Soup Shooter
with Grilled Cheese Bite
Barbecue Pulled Pork Quesadilla
Sweet Chili Sauce
Coconut Shrimp
Marmalade
*Vegetable Spring Roll**
Sweet Chili Sauce
Beef Empanada
Roasted Tomato Salsa

Bacon-Wrapped Jalepeño Chicken
Pineapple Glaze
*Polynesian Meatball**
Thai Chicken Satay
Basil Curry Rub
Beef Tenderloin & Arugula Crostini
Horseradish & Herb Creme
*Pork Belly Bite**
Bacon-Wrapped Scallop
*Vegetable Egg Roll**
Sweet Chili Sauce

*Items may be passed or stationary, *Available only as stationary*





Reception Displays

Domestic Cheese**

Cheddar, Swiss, Pepper Jack, Colby Jack & an assortment of Crackers

Artisan Cheese**

Brie, Muenster, Gouda, Boursin, Aged Gruyere, Dried Apricot, Fresh Grape, Artisan Crackers & sliced Baguette

Vegetable Crudités*

Carrot, Broccoli, Cauliflower, Celery, Cucumber, Cherry Tomato, Buttermilk Ranch Dressing & Sesame Hummus

Fresh Fruit*

Sliced Seasonal Fruit & Berries served with Honey Drizzle

Mediterranean Antipasto**

Prosciutto, Capicola, Genoa Salami, Provolone, Aged Gruyere, Balsamic & Thyme-Marinated Olive, Olive Tapenade, Hummus & assortment of Flatbreads & Crackers

Salsa Bar*

Fire-Roasted Salsa, Pico de Gallo, Roasted Corn Salsa, Guacamole, Queso Blanco, Corn Tortilla Chips & choice of Chicken or Beef Taquitos

**Minimum 25 Guests **Minimum 50 Guests*



Flavorful Enhancements



Late Night Snacks • \$15 per person
Cheeseburgers, Mini Corn Dogs & Chicken Wings
Buffalo, BBQ, Ranch, Teriyaki & Parmesan Garlic Sauces

The Candy Bar • \$15 per person
Soft Pretzels with Cheese & Mustard, Gourmet Popcorn & assorted Full-size Candy Bars

Chocolate Dipped Assortment • \$20 per person
Rice Crispy Bites, Pound Cake, Fresh Fruit, Pretzels & Marshmallows

Cakes & Cookies • \$7 per person
Various Cakes, Cookies & Brownies

Minimum 25 guests. Based on continuous 60 minutes of service





Wines

Sparkling Wines & Champagnes

Korbel Brut \$27

Gruet Blanc de Noirs \$36

Chandon Rose \$63

Veuve Clicquot Brut \$95

Moet Chandon Nectar Imperial \$99

Dom Perignon \$199

Red Wines

Cabernet Sauvignon

J. Lohr \$30

Simi \$48

Mt. Veeder \$84

Stags Leap Artemis \$115

Silver Oak \$125

Pinot Noir

Gruet \$36

Erath Resplendent \$36

Golden Eye, Duckhorn \$98

Merlot

William Hill \$22

Napa Cellars \$47

Decoy, Duckhorn \$98

Unique Reds

Ravenswood, Zinfandel \$24

Familiar Reds/Red Blends

Decoy, Red Blend \$48

White Wines

Chardonnay

Drumheller \$24

Kendall-Jackson \$30

Familiar Whites

Beringer, White Zinfandel \$15

Kim Crawford, Sauvignon \$35

Sparkling Wine Toast \$3

Sparkling Cider Toast \$2

Beverage Selections

Appreciated Wines • \$10

Chardonnay (Drumheller)

Pinot Grigio (Placido)

Cabernet Sauvignon (J. Lohr)

Merlot (William Hill)

Pinot Noir (Gruet)

Riesling (Chateau St. Michelle)

Bottled Wine Service \$60

House Wines • \$7

White Zinfandel

Chardonnay

Pinot Grigio

Merlot

Cabernet Sauvignon

Beer Kegs

Imported & Craft \$650

Marble Red Ale

La Cumbre IPA

Blue Moon

Dos Equis Lager

Domestic \$500

Michelob Ultra

Bud Light

Budweiser

Beer & Soda

Domestic Beer \$6

Non-Alcoholic Beer \$6

Import & Specialty Beer \$8

Assorted Coke Products \$3

Bottled Dasani Water \$3

Red bull Energy Drink \$4

Premium Liquors • \$8

Bacardi Light Rum

Tanqueray Gin

Absolut Vodka

Tito's Vodka

Jack Daniel's Tennessee Whiskey

Disaronno Amaretto

Jameson Irish Whiskey

Malibu Caribbean Rum

Jose Cuervo Gold Tequila

Premium Liquor Ticket \$8

Appreciated Liquors • \$10

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 Whisky

Appreciated Liquor Ticket \$10

Cash and hosted bars require a minimum of 50 guests. One bartender per 100 guests is required at the rate \$75 for a 4-hour period, and each additional hour is \$35 per hour.

Special request options are available, based on availability and include \$50 fee. Special Requests must be placed no later than 60 days from the event date to ensure availability.

Bartender fees will be waived at hotel's discretion or with hosted bar options. Alcohol service is available everyday between 7a-12a. Must be 21+ years of age with a valid picture identification to consume alcohol. Management has the right to refuse alcohol service.





Check List

Thank you for selecting Santa Ana Star Casino Hotel as the venue for your special day!

Below is a monthly checklist to help make your wedding planning stress-free.



6 - 8 months before your special day

- _ Plan your honeymoon*
- _ Shop for & order your bridesmaid dresses*
- _ If you are making your own wedding vows, start doing so now*
- _ Meet with bakeries to arrange cake tasting*

Check List

4 - 6 months before your special day

- _ Send save-the-date announcements or call out of town guests*
- _ If you are purchasing wedding favors, do so now*
- _ Start planning your rehearsal dinner*
- _ Register for gifts*
- _ Select bakery & finalize cake design*
- _ Order invitations - Remember to include RSVP cards, envelopes & Thank You notes*
- _ Select groom's & groomsmen's attire*
- _ Purchase your wedding rings*
- _ Buy gifts for your wedding party, parents & each other*



Check List



The month of your special day

- _ Get marriage license*
- _ Have your final gown fitting*
- _ Contact your vendors (officiant, bakery, photographer, florist, DJ) to confirm arrival & delivery times*
- _ Contact any guests who have not RSVP'd*
- _ Contact your Santa Ana Star Casino Hotel Wedding Professional two weeks prior your wedding to go over final details*
- _ Finalize your rehearsal dinner details*



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Santa Ana Star
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