



Wedding

RECEPTION PACKAGES

Las Cruces
Convention
Center



Amenities

The Following Items Are Complimentary
To You and Your Guests

Event Manager to Assist you in your Planning
Process of your Reception

Open Lobby Space for Cocktail Reception

Choice of White or Black Table Linens

Choice of In-House Colored Linen Napkins

Black Backdrop for Head Table

Catering by our Executive Chef

Tasting for the Bride and Groom

Couple's Name on the Marquee

Professional Service Staff

China, Flatware and Glassware





Happily Ever After Package



Six-Hour Event Usage

Butler Passed Hors D'oeuvre

Elevated Seating to Accommodate Wedding Party

Head Table, Cake Table, Gift Table

Tablecloth with Colored Overlay and Napkins

Chair Cover with Colored Organza Sash

Champagne Toast for Bride and Groom

Cake-Cutting Service

Dance Floor

5 LED Up Lights

Ceiling Organza

Event Insurance

Event Security

Buffet - \$45++

Plated- \$48++

Prices Subject to sales Tax of 8.3125% and a 20% Administrative Fee.

Prices Subject to Change Without Notice. Updated March 2021

*Custom colors available for an additional charge



At the Las Cruces Convention Center our in-house Executive Chef and their culinary team are dedicated to creating an exceptional culinary experience for you and your guests



Please Select One of the Following:

Cold Hors D'oeuvres

Green Chile Sharp Cheddar Pimento Cheese on Grilled

Crostini Chicken Salad in a Phyllo Cup

Lemon Hummus Stuffed Cherry Tomato

Fruit Brochettes

Caprese Bruschetta with Fig Balsamic Glaze

Hot Hors D'oeuvres

Vegetable Spring Rolls with Sweet Chili Sauce

Mini Chicken Cordon Blue Bites

Chorizo Stuffed Date wrapped with Bacon

Italian Sausage, Parmesan Stuffed Button Mushrooms

Shrimp, Green Chile and Chees Quesadilla Bites with Salsa





Reception Options

All Entrees Include:
Fresh Vegetables, One Side Item, Rolls and Butter, Iced Tea and Coffee Service

Choice of One Salad

LAS CRUCES HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Matchstick Carrots

CAESAR SALAD

Crisp Romaine, Croutons, Parmesan Cheese, Lemon Wedge

Choice of One Entree

SOUTHWEST CHICKEN

Oven Roasted Southwest Rubbed Chicken Breast with Ancho Chili Cream
Sauce

ROASTED PORK LOIN

Herb Roasted Pork Loin with a Chardonnay Apple Glaze

MARGARITA CHICKEN

Margarita Chicken topped with a Zesty Lime Corn Relish

CHICKEN ALFREDO

Grilled Chicken Alfredo with Roasted Vegetables and Penne Pasta

FIRE ROASTED ROTINI

Rotini with Fire Roasted & Sliced Portobello in a Light Tomato Sauce
topped with Parmesan

PECAN SALMON*

Pecan Crusted Salmon Filet with a Lemon Glaze (add \$3)

PETIT SIRLOIN*

Grilled Petit Sirloin with a Cabernet Mushroom Demi Glaze (add \$3)



Alcohol Selections

Domestic Beer

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA

Import Beer

DOS XX

House Wine

CHARDONNAY | MOSCATO | PINOT GRIGIO

Select Wine

KENDALL JACKSON CHARDONNAY | NEW AGE RED

Premium Liquor

BACARDI | BULLDOG GIN | CAPTAIN MORGAN BLACK | EFFEN CUCUMBER
HORNITOS BLACK | JACK DANIELS | MALIBU | PENDLETON | SAUZA BLUE
SMIRNOFF VANILLA | SOBIESKI

Super Premium Liquor

CAZADORES | CHIVAS REGAL | CROWN | CROWN APPLE | BEEF EATER 24
FIREBALL | HENDRICKS | JAMESON | JOHNNY WALKER RED
JOHNNY WALKER BLACK | KETTLE ONE | PATRON SILVER | TANQUERAY

Cash Bar and Hosted Bar Options Available

Bottled Wine Service Available at Bar

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General Information



Facilities

Our space is generally available from 6 pm to Midnight for the evening reception.

Deposit Schedule

We require a \$1,000 deposit with a signed contract to hold your wedding date, with a planned payment schedule. The final payment will be due 5 (five) business days prior to the wedding date.

Table Standards

Standard meal service is planned for round tables of 10 with a ratio of one server per 30 guests.

For buffet meals, the standard is one per 60 guests.

Service Ware

Meals are served with china, flatware, and glassware unless otherwise specified.

Guarantees

A guaranteed number of guests for catering equal or greater to the food and beverage minimum will be due 5 business days in advance of the wedding date.

The guarantee may be increased 3 business days in advance with a 15% surcharge. Once the guarantee is given it may not be decreased.

Prices & Menu Items area subject to change without notice.



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WEDINLASCRUCES.COM



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