



DOUBLE EAGLE

Wedding Packages

Features

- Professional Event Coordinator on Site
- Champagne or Sparkling Cider for the traditional toast to the Bride & Groom.
- Table linen, napkins for your guest tables.
- Ballroom Dance Floor and DJ table.
- Elite list of preferred vendors available to assist you with choosing your Florist, Baker, Entertainment, Make-up & Hair Specialist, Photographer and much more!
For that perfect wedding reception.
- 5-Star trained professional servers to cater to all your needs.
- Complete table set-up to include china, silverware and champagne stem glassware.
- Coordinate with local Lodging for your Special Group Rates for out of town guests.
- Complementary Parking & Maps for your Guest for driving and parking convenience.
- Early access for photo shoots in advance.
- Optional Cocktail arrangements available.
- *Vegetarian, Vegan or Special Dietary Request Accommodated.*

10% savings on your Rehearsal Dinner when you reserve your Double Eagle Wedding Reception with us.

Save 20% on your Wedding Reception when you reserve for selected Sunday (Food Only)

Your Wedding Inspirations

Engagement Parties, Bridal Showers, Rehearsal Dinners, Ceremonies, Receptions/Dances, Late Night Nibbles, After they say “I do” Brunch Or any Celebration

Sparkle your guest with a Bubbly Bar: Champagne, Fruit Juice mixers, Orange Juice, Cranberry, Raspberry and Peach. Fresh Fruit garnish, Strawberries, Sliced Peaches, Raspberries and Blueberries.

Warm-up your guest with a Hot Chocolate Bar: Hot Chocolate, Peppermint Sprinkles, Mini Marshmallows, Cookie Straws, Cinnamon, White and Dark Chocolate Chips and Whipped Cream.

Old Fashioned Popcorn Bar: Snatch, Scoop, Spritz, Sprinkle, Shake and Savor. Old Fashioned Popcorn and Spicy Popcorn, Milk Duds, M&M, Reese Pieces and Peanuts. Sprinkles Seasonings: White Cheddar, Chili Lime, and Ranch & Nacho Flavors.

Spice-Up Late Night Nacho Bar: Flowing Cheesy Queso in a fountain with Chips, Salsa, Diced Tomato, Onion, Black Olives and Jalapeno.

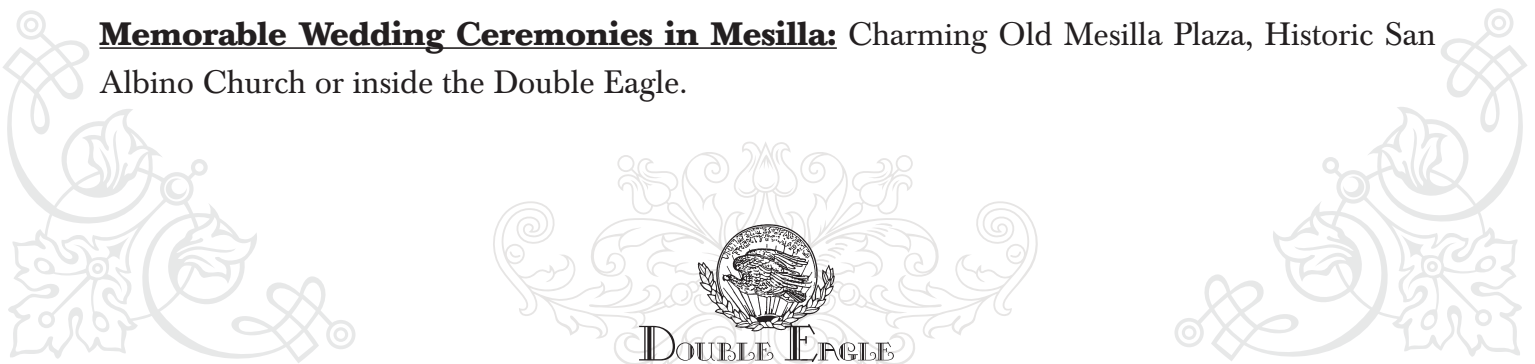
Chocolate Fountain: Large Fountain with Chocolate and Dippers: Marshmallow, Strawberries, Pound Cake, Pretzels, Rice Krispy Squares, Pineapple, Maraschino Cherries and Melon Balls.

Signature Cocktail: Grab your guests’ attention as soon as they arrive! Let our fleet of servers greet your guests at the entrance with a tray of your custom designed cocktail made just for you. The message will be clear, “It’s time to par-tay”.

After they say “I Do” Brunch: Morning after MR. & MRS. Brunch. Enjoy the Famous Double Eagle Sunday Champagne Brunch or let us custom design a brunch for you.

There’s always room for S’mores Love: Graham Crackers, Marshmallows, Peppermint Marshmallows, Chocolate Bars, Caramel Sauce.

Memorable Wedding Ceremonies in Mesilla: Charming Old Mesilla Plaza, Historic San Albino Church or inside the Double Eagle.



Grand Buffet Dinner Packages

Social Hour

International Cheese and Vegetable Crudit  Display
served with Crackers and Southwest Ranch Dip.

Salad

Salad Station to include Fresh Garden Salad with assorted dressings,
Fresh Fruit Salad, Pasta Seafood Salad.

Entr e Selections

(Choice of Two)

Chicken Breast with Champagne Cream Sauce
Seafood Newburg with Wild Rice
Roasted Chicken Breast with Herb Bread Stuffing
Baked Ham with Apricot Glaze
Sliced Roast Top Sirloin of Beef with Bordelaise Sauce
Mesilla Chicken with Saut ed Sweet Onions, Hatch Green Chile, and Monterey Jack Cheese
Saut ed Chicken Marsala
Roasted Sliced Pork Loin with Granny Apple Brandy Sauce
Fillet of Salmon with Lemon Dill Butter Sauce
Cactus Roasted BBQ Brisket
Chicken or Beef Fajitas
Red or Green Chile Enchiladas
Beef Sirloin Tips in Burgandy Sauce

\$36.95 per Person

(Add an Additional Entr e for \$5.00 per person)

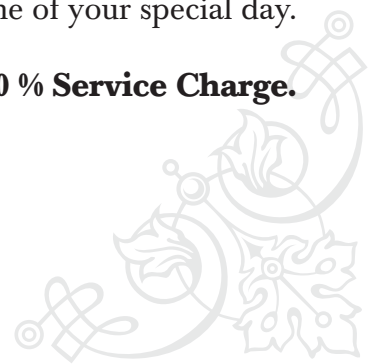
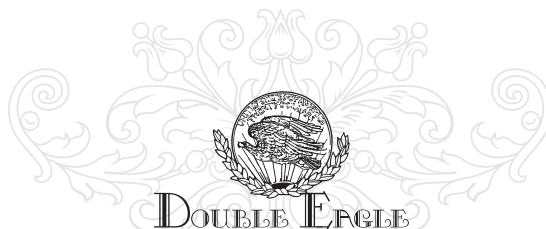
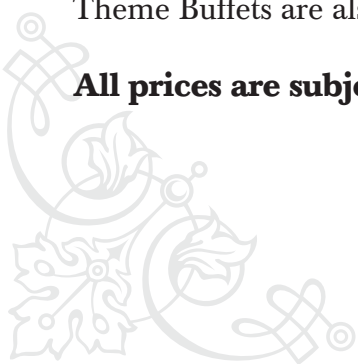
Carving Station to Complement your Buffet

Roasted Prime Rib of Beef au jus served with Horseradish \$5.50
Roasted Pork Loin with Roasted Red Pepper and Grilled Apple Sauce \$4.50
Carved Tenderloin of Beef \$6.00
(Extra Per Person)

Dinner will be served with Chefs complementing Potato and Fresh Seasonal Vegetables,
Freshly Baked Rolls and Butter
Starbucks Seattle Best Coffee, Decaf Coffee, and Ice Tea.

Theme Buffets are also available – Let us custom design a menu to suit the theme of your special day.

All prices are subject to New Mexico Gross Receipt Tax (8.1875%) and 20 % Service Charge.



Charming Old Mesilla Package

Serviced Dinners

Butler-Serviced Hors D'oeuvres first hour.

(Choice of Two)

Assorted Mini Quiche, Green Chile Cheese Wontons with Pineapple Jalpeño Salsa
Spicy Stuffed Mushrooms Caps, Parmesan Asparagus Rolls, Chicken Salad Puffs
Southwest Pinwheels, Fruit Brochettes

Salad (Choice one)

Freshly Tossed Garden Salad
Mixed Greens, Tomato, Cucumber, Olives and Garlic Croutons
Caesar Salad
Crisp Romaine with Croutons, Parmesan Crisp, Caesar Dressing
Spinach Salad
Baby Spinach, Feta Chees Crumbles, Tomato, Bacon, Mushrooms

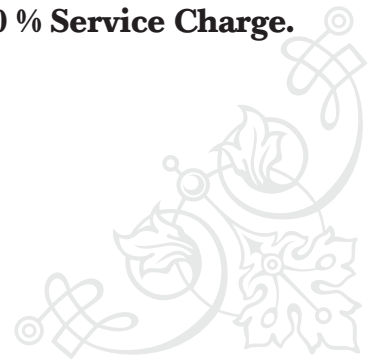
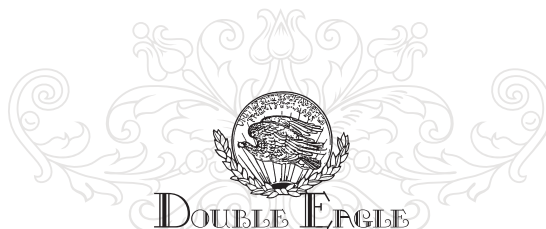
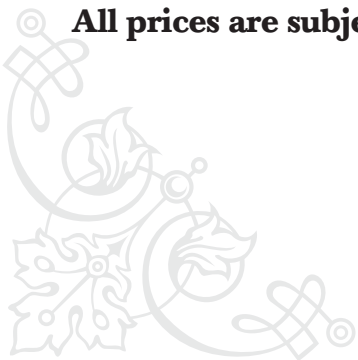
Entrée (Choice of one) Plated

Sautéed Breast of Chicken Marsala ~ Sliced Roast Top Sirloin of Beef with Bordelaise Sauce ~
Chicken Mesilla ~ Grilled Salmon with Lemon Dill Butter ~ Beef Bourguignon ~
Sliced Cactus Roasted BBQ Beef Brisket ~
Chicken Jerusalem ~ Top Sirloin 8 oz. ~ Sirloin Tips with Red Wine Bordelaise Sauce ~
Sliced Pork Loin with a Cranberry Orange Sauce
\$30.95 per Person

\$1.75 Surcharge per Person for Served Split Menu

Dinners will be served with Chef's complementing Potato and Seasonal Vegetable,
Freshly Baked Rolls and Butter,
Starbucks Seattle Best Coffee, Decaf Coffee, Herbal Teas and Ice Tea.

All prices are subject to New Mexico Gross Receipt Tax (8.1875%) and 20 % Service Charge.



Double Eagle Wedding Package

Elegant Served Dinners

Butler-Serviced Hors D`oeuvres first hour. (Choice of Three)

Assorted Mini Quiche, Green Chile Cheese Wontons with Pineapple Jalpeño Salsa
Crab Stuffed Mushrooms Caps, Parmesan Asparagus Rolls, Chicken Salad Puffs
Southwest Pinwheels, Tomato Basil Bruschetta,
Mini Antipasto Skewers, Brie Cheese and Marmalade Puffs

Salad (Choice one)

Freshly Tossed Garden Salad
Spring Mix Salad with Mandarin Oranges and Walnuts
Mixed Green, Cranberries, Feta cheese and Pecans

Optional Lemon or Raspberry, Sorbet Intermezzo Course \$3.00

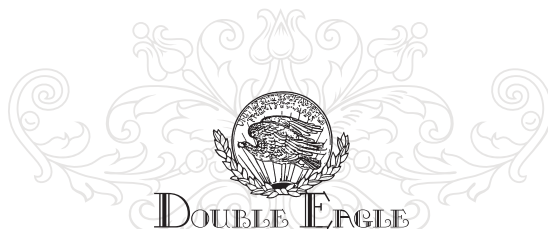
Entrees (Choice one)

Roasted Prime Rib of Beef ~ Grilled Petit Filet with Cabernet Reduction ~ 12 oz. New York Strip ~
Grouper Vera Cruz ~ Salmon with Citrus Chipotle Chile Sauce~ Crab Stuffed Shrimp~
Chicken Saltimbocca ~ Jalapeno Cilantro Rubbed Flat Iron Steak ~
Stuffed Pork Loin with Spinach, Pine Nuts Cranberry Sauce ~ Chicken Cordon Blue ~Grilled Chicken
Breast with a Champagne Dijon Sauce ~ Grilled Rib-Eye with Cognac Sauce
\$39.25 per Person

\$1.75 Surcharge per Person for Served Split Menu

Dinners will be served with Chef's complementing Potato and Seasonal Vegetable,
Freshly Baked Rolls and Butter,
Starbucks Seattle Best Coffee, Decaf Coffee, Herbal Teas and Ice Tea.

All prices are subject to New Mexico Gross Receipt Tax (8.1875%) and 20 % Service Charge.



Cocktail Service

Beverage Services for your event can be handled in several different ways.
Your guest must be 21 or older to enjoy beverages from the bar.

Hosted Open Bar

The client is billed for each drink ordered by their guest. Tax and Gratuity is added to the bar total

Hosted Open Bar with restrictions

Client can limit the selection of drinks hosted, i.e... Just beer, wine and soft drinks.

Ticket Bar

Part Cash and part Hosted client can issue limited numbers of hosted drink tickets once tickets are used up the bar turns to a cash bar.

Cash Bar

Each attendee pays for their own drinks.

All bars require a \$25.00 per hour bartender fee per bartender. Fee is waived if Bar total is \$500.00 or more.

Premium Liquors Include:

Stolichnaya Vodka, Jack Daniels Bourbon, Seagram VO, Tangueray Gin, Sauza Tequila, Dewar's White Label Scotch, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Amaretto, Coffee Liquor, Peach Schnapps

Top Shelf Liquors Include:

Grey Goose Vodka, Bombay Sapphire Gin, Malibu Rum, Cuervo 1800 Tequila, Maker's Mark Bourbon, Crown Royal, Chivas Regal Scotch, Cointreau, Amaretto Di Saronno, Kahlua, Bailey's

Domestic Beers Include:

Bud, Bud Light, Coors, Coors Light, Miller Light, Michelob Ultra, O'Doul's, Shiner Bock

Import Beers Include:

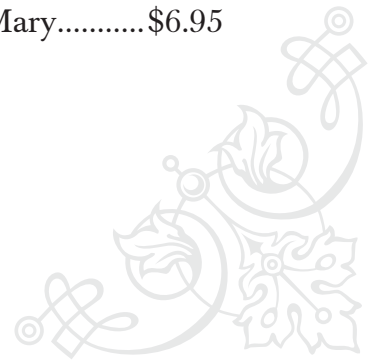
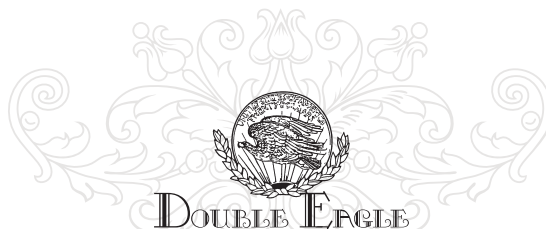
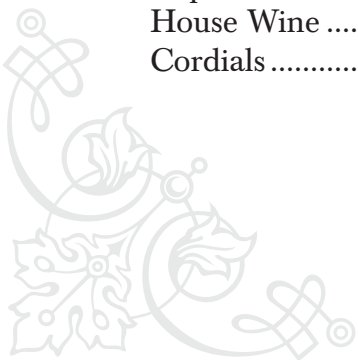
Corona Extra, Dos Equis Larger, Heineken, Omer Belgian, Petrus Cherry Casked Red Ale, Santa Fe Nut Brown Ale, Goose Island, Crazy Horseshoes, Blue Moon White Ale.

Other Specialty Beer List Available, Please Request.

Award Winning Wine List Available, Please Requests

Prices

Premium Liquor	\$6.00	Soft Drinks	\$2.55
Top Shelf Liquor.....	\$8.00	Bottle Water	\$2.55
Domestic Beer	\$4.00	House Margarita.....	\$6.50
Import Beer.....	\$5.00	Flavored Margarita	\$7.95
House Wine	\$6.00	Green Chile Bloody Mary.....	\$6.95
Cordials	\$7.00 to 9.00		



DOUBLE EAGLE BANQUET & CATERING

TERMS & AND CONDITIONS

Welcome to the premier location for wedding, anniversaries, meeting and other special events in Las Cruces. We are pleased that you are considering our facility for your upcoming event and it is with great pleasure that the Double Eagle and special events team present your guests with the finest professional service and culinary delights. We look forward to making your special event a most pleasant and enjoyable experience.

MENU PRICING: We will confirm specific menu items prices 90 days prior to your function, and any prices quoted prior are subject to change. In the event of increased cost of menu items, we may, at our option, make a reasonable substitution.

FOOD AND BEVERAGE: No food or alcoholic beverages of any kind may be brought into the Double Eagle. Exception is wedding cakes.

FINAL GUARANTEE NUMBERS: Final numbers are due 48 hours in advance of event date. This number will be considered the Guarantee. If no final number is given to the Special Events Team, the last number discussed will become the Guarantee.

SERVICE CHARGE: All food, beverage and incidental charges are subject to 20% service charge and New Mexico Gross Receipt Tax of 8.1875%.

BANQUET CHECK: An itemized guest check will be presented at the conclusion of the event for your review and signature. By signing the itemized guest check, you agree to pay all charges. Payment is expected at the conclusion of the event by cash or credit card.

FACILITY USE AGREEMENT: In order to reserve your space and date, a special event contract agreement must be signed along with a deposit paid as stipulated by the Agreement.

FACILITY USE FEE: The Facility Use Fee is determined by the number of guest, hours of use and food and beverage purchased.

DEPOSIT and CANCELLATIONS: All events require a deposit, set by the Double Eagle, in order to reserve a date or space. If the event is canceled more than 30 days before the event date, 50% Deposit will be refunded. The Deposit is not refundable if event is canceled within 30 days of the event.

DAMAGE: Any damage to or loss of Double Eagle property which is incurred as a result of your event and or the guests, vendors or any one else that is invited to your function is the event clients responsibility. The Double Eagle is not responsible for any loss or damage, no matter how it is caused to any displays, properties or personal effects brought in the Double Eagle.

DECORATION / ENTERTAINMENT: Our Catering Service Department will be happy to assist you with your floral, decorating and entertainment needs. If you select your own decorating company approval must be obtained for the decorating plan. All signs and banners must be approved by the General Manager. Nothing may be posted, attached or stuck to the walls, light fixtures or any decor within the Double Eagle. Plants /decor can not be moved. Candles must be enclosed in a votive glass or shielded glass container. Glitter, sprinkles or any other small disposable decoration cannot be used. Sound levels for entertainment will be controlled by the Double Eagle event staff.

Client: _____ Date: _____ Catering Director: _____

