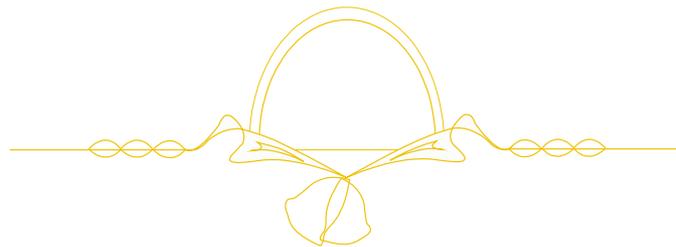




HOTEL
ANDALUZ

WEDDING
PACKAGES



RECEPTION PACKAGES

Signature Package | \$80 per person

Reception (one hour)

- ~Two tray-passed hors d'oeuvres
- ~Hosted house wines, standard domestic beers, sodas and bottled water

Dinner & Dancing (up to five hours)

Dinner

~Plated dinner with choice of two entrees, including prime rib, OR

~Buffet dinner with three entrees

Champagne Toast

~Also includes sparkling cider

Wedding Cake by Simply Sweet by Darci

~Tiered round cake

~Complimentary cake tasting for two

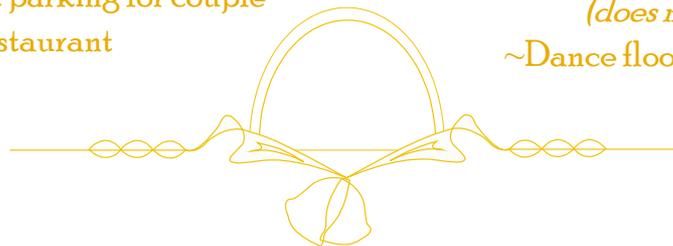
~Cake cutting included

Guest Room

- ~Upgraded accommodations on your wedding night
- ~Turn-down amenity
- ~Complimentary overnight valet parking for couple
- ~Breakfast for two in our MÁS restaurant

Additional Package Inclusions

- ~Upgrade to chiavari chair or chair covers
- ~Centerpieces-floating candle or decorative gold plate
- ~Complimentary valet parking for local day guests
(does not extend to overnight lodging guests)
- ~Dance floor, DJ table, cake table, gift table, guest book table, ivory linens and napkins



RECEPTION PACKAGES

Deluxe Package | \$70 per person

Reception (one hour)

- ~Two tray-passed hors d'oeuvres
- ~Hosted house wines, standard domestic beers, sodas and bottled water

Dinner & Dancing (up to four hours)

Dinner

- ~Plated dinner with choice of two entrees, *OR*
- ~Buffet dinner with three entrees

Cake Cutting Fee Discounted

~\$2 per person

Champagne Toast

~Also includes sparkling cider



Premier Package | \$55 per person

Reception (one hour)

- ~Display of domestic cheeses and crackers
- ~Hosted iced tea, sodas and bottled water

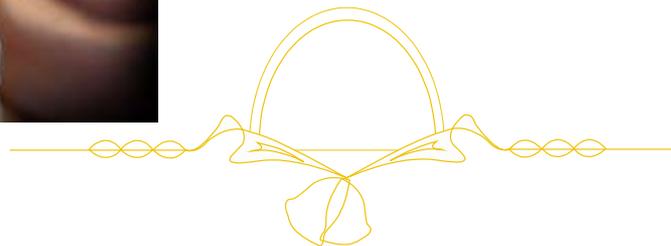
Dinner & Dancing (up to four hours)

Dinner

- ~Plated dinner with choice of two entrees, *OR*
- ~Buffet dinner with two entrees

Deluxe & Premier Packages also Include:

- ~Complimentary valet parking for local day guests
(does not extend to overnight lodging guests)
- ~Dance floor, DJ table, cake table, gift table, guest book table, ivory linens and napkins



ENHANCEMENTS

Chiavari Chairs|\$5 each

Gold chair with ivory cushion

For parties of up to 210 guests

Add a dramatic finish with a touch of elegance

Chair Covers|\$3 each

Ivory satin cover

For parties of up to 105 guests

Dress up our lovely banquet chairs



Centerpieces|\$10 each

Hotel floating candle vase on 12" round mirror
(the only Fire Marshal approved live flame)

~or~

Elegant gold plate
with three decorative gold spheres



WEDDING MENUS

Reception Tray-Passed Hors d'oeuvres

Vegetarian

Roma Tomato & Basil Bruschetta
with extra virgin olive oil

Spinach & Feta Puffs

Caprese Skewer (*gluten-free*)
tomato, fresh mozzarella, basil

Quinoa Mushroom Caplets (*vegan, gluten-free*)
mushrooms stuffed with seasoned quinoa

Artichoke, Mozzarella & Tomato Skewers
(gluten-free)

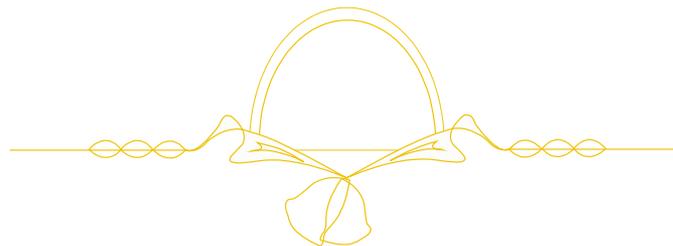
Land & Sea

Miniature Twice Baked Potatoes (*gluten-free*)
bacon, sour cream, chives

Classic Stuffed Mushrooms
mozzarella, spinach & chicken sausage stuffing

Smoked Salmon with American Caviar (*gluten-free*)
on English cucumber, with lemon chive crème fraiche

Fig, Manchego & Jamon skewers (*gluten-free*)
with paprika-infused olive oil drizzle



WEDDING MENUS

Plated Dinners ~ Salads

Plated dinner include one salad

Andaluz House Salad

Mixed Greens, Cherry Tomatoes, English Cucumbers, Shredded Carrots, Toasted Croutons, Saffron-Pimenton Dressing

Baby Spinach Strawberry Salad

Goat Cheese Crumbles, Sliced Strawberries and Marcona Almonds, Chipotle Strawberry Vinaigrette

Watercress Salad (vegan)

Watercress Leaves with Sliced Mango, Raspberries and Fresh Spinach Grapefruit Vinaigrette

Cesár Española

Crisp Romaine, Aged Manchego Cheese, Fried Garbanzos Spicy Caesar (*pimentón-paprika*) Dressing

New Mexican Salad

Iceberg Lettuce, Diced Tomatoes, Cotija Cheese Crumbles, Roasted Poblano Chile, Mango and Jicama Slices and Red Chile Roasted Piñon, Cumin Lime Vinaigrette

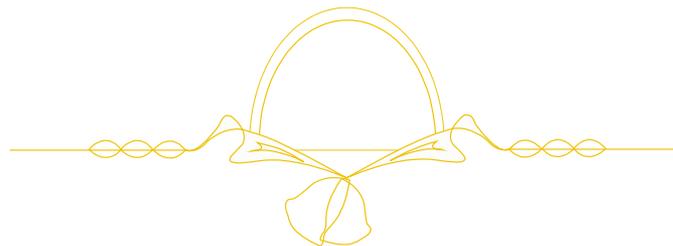
Greek Salad

Romaine Hearts, English Cucumbers, Cherry Tomatoes, Calamata Olives, Pickled Red Onion, Feta Cheese Tzatziki Vinaigrette

Plated Dinners Include:

Warm Rolls and Butter

Iced Tea, Ice Water, Coffee Service



Plated Dinners ~ Entrées

~Select up to two entrées to offer your guests

~See guidelines, last page, for important information

~Entrées include a seasonal vegetable

~Select one side to accompany both entrees

Salmón a la Naranja

Orange Glazed Pan Seared Salmon
Caramelized Shallot Orange Sauce

Snapper Veracruz

Herbed Grilled Red Snapper Fillet
Spicy Veracruz Sauce
(red & green chile, capers,
olives, vegetables)

Vegetables en Croute (vegetarian)

Grilled Eggplant, Red Bell Pepper,
wilted Spinach, Zucchini and Goat
Cheese in flaky Puff Pastry
Wild Mushroom Sauce

Seared Sesame Tofu (vegan)

Pan seared Sesame -encrusted Tofu
Stir Fried Vegetables and Brown Rice

Flank Steak Roulade

Tenderized Flank Steak stuffed with Wild
Mushrooms, wilted Spinach and Smoked
Gouda
Burgundy Sauce

Pollo con Tocino

Orange and Cumin Marinated Chicken
Breast, Cheesy Cornbread stuffing,
Smoky Bacon wrapped, with a Creamy
Poblano Sauce

Roasted Chicken

Roasted Chicken Quarter
Thyme-infused Cream Sauce

Grilled Bone-in Pork Chop
with a Vanilla Bourbon Sauce

Slow Roasted Prime Rib

Included with Signature Package
Other Packages Add \$6 per person

Prepared Medium
Herbed Natural Jus and
Caramelized Shallots

Sides

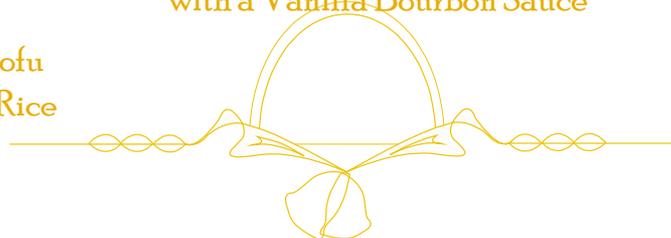
Whipped Cheddar Potatoes

Creamy Risotto

Oven Roasted Red Potatoes

Rice Pilaf

Green Chile Potatoes au Gratin



Buffet Dinners

Conrad's New Mexico Buffet

Green Chile Cornbread

~Salads (choose 2)~

Corn and Black Bean Salad

Southwestern Caesar Salad

*crisp romaine, roasted corn, cotija cheese,
red chile caesar dressing*

New Mexican Salad

*fresh greens, tomatoes, queso fresco, tortilla strips,
green chile vinaigrette*

~Sides (choose 2)~

Mojito Rice *(lime, mint and cilantro)*

Spanish Rice

Green Chile Potatoes au Gratin

Refried Beans

Pinto Beans

Green Chile Calabacitas

~Entrées~

*Signature & Deluxe Packages include 3
Premier Package includes 2*

Chicken Santa Fe

*grilled chicken breast, pepper jack cheese, poblano
pepper, roasted corn cream sauce*

Shrimp Fajitas OR Beef Fajitas

*marinated with onions and poblano peppers, flour
tortillas, guacamole, sour cream*

Carne Asada

tenderized grilled flank steak with charred pico de gallo

Vegetable Red Chile Cheese Enchiladas

Carne Adovada *braised pork loin, red chile marinade*

New Mexican-style stuffed Chile Rellenos *with taco-
seasoned beef*

Buffet Dinners Include:
Iced Tea, Ice Water, Coffee Service



Buffet Dinners

Italiano Buffet

Breadsticks and Garlic-paprika Bread

~Salads (select 2)~

Tuscan Caesar Salad

*crisp romaine, manchego cheese, garlic croutons,
classic caesar dressing*

Italian House Salad

*fresh greens, burrata cheese, tomato,
classic italian vinaigrette*

Grilled Vegetable Salad

*arugula, red onion, zucchini, yellow squash, red peppers,
balsamic vinaigrette*

~Sides (choose 2)~

Italian Pasta *pasta shells, fresh diced tomato, basil, garlic*

Oven Roasted Red Potatoes

Sauteed Zucchini and Squash

Grilled Asparagus *red pepper & almond romesco sauce*

Seasonal Vegetable *chef's choice of local vegetable*

~Entrées~

Signature & Deluxe Packages include 3

Premier Package includes 2

Chicken Piccata Milanese

*lightly breaded boneless chicken breast with caper,
artichoke and mushroom cream sauce*

Chicken Marsala *pan-seared chicken breast, mushroom
wine sauce*

Classic Chicken Parmesan

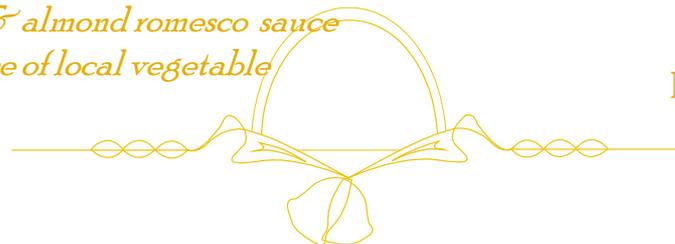
Eggplant Parmesan

Sicilian Roasted Salmon Fillet *with tomatoes, olives,
capers and anchovies*

Roast Pork Loin Pepperonata *stewed peppers, red wine
vinegar*

Buffet Dinners Include:

Iced Tea, Ice Water, Coffee Service



Buffet Dinners

Espana Buffet

Breadsticks and Garlic-paprika Bread

~Salads (select 2)~

Cesár Española

crisp romaine, aged manchego cheese, fried garbanzos, spicy caesar (pimentón-paprika) dressing

Andaluz House Salad

mixed greens, cherry tomatoes, English cucumbers, shredded carrots, toasted croutons, saffron pimenton (paprika) dressing

Andalucía Piccada

tomato and cucumber gazpacho salad

~Sides (choose 2)~

Grilled Asparagus *red pepper & almond romesco sauce*

Oven Roasted Red Potatoes

Tortilla Espanola *Spanish egg, potato and onion torte, served room temperature*

Seasonal Vegetable *chef's choice of local vegetable*

~Entrées~

Signature & Deluxe Packages include 3

Premier Package includes 2

Viva Madrid Chicken

breaded chicken breast, jamon (dry-cured Spanish ham) and cheese stuffing, pimenton (paprika) cream sauce

Salmon a la Naranja

orange glazed salmon with caramelized shallots and chives

Andaluz Signature Paella

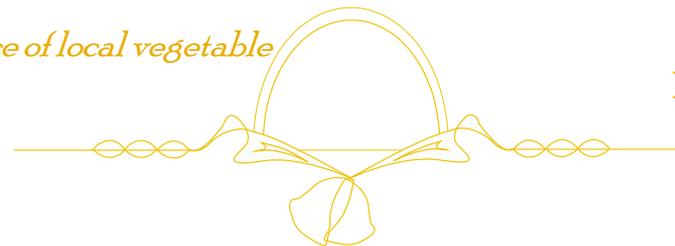
seasoned saffron rice with clams, chicken thighs, chorizo and shrimp

Vegetarian Paella

seasoned saffron rice with pimenton (paprika), artichokes, kale and mushrooms

Buffet Dinners Include:

Iced Tea, Ice Water, Coffee Service



Buffet Dinners

*Zsa Zsa Buffet

**Offered with the Signature & Deluxe Packages only
(not included with Premier Package)*

Dinner Rolls

~Salads (select 2)~

Chef's Salad Bowl

fresh field greens, jicama, red bell pepper, chopped mango, charred poblano, cotija cheese, grape tomatoes, carrot curls, roasted shallot vinaigrette

Saffron Orzo Pasta Salad

eggplant, portobello mushroom, charred red bell peppers, fresh basil, shredded manchego cheese

Andaluz House Salad

mixed greens, cherry tomatoes, English cucumbers, shredded carrots, toasted croutons, saffron pimenton (paprika) dressing

~Sides (choose 2)~

Thyme Roasted Brussels Sprouts with red bell peppers and caramelized onions

Manchego Potatoes au Gratin

Grilled Asparagus red pepper & almond romesco sauce

Oven Roasted Red Potatoes

Seasonal Vegetable chef's choice of local vegetable

~Entrées (includes all 3)~

Chicken Piccata Milanese

lightly breaded boneless chicken breast with caper, artichoke and mushroom cream sauce

Château Beef Medallions

tender beef medallions, sweet pearl onions, burgundy demi glace

Vegetarian Paella

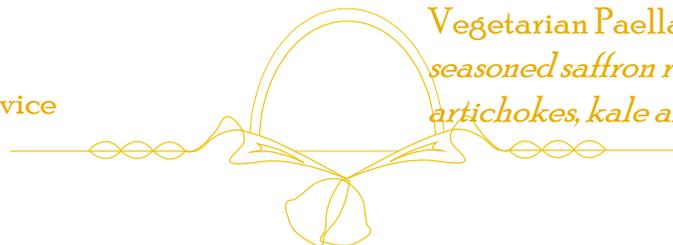
seasoned saffron rice with pimenton (paprika), artichokes, kale and mushrooms

Buffet Dinners Include:

Iced Tea, Ice Water, Coffee Service



ANDALUZ



LIBATIONS



All beverage service must be provided by Hotel Andaluz
Guests must be 21 years of age or older with proper ID to procure, purchase, and/or consume alcohol
Hotel Andaluz reserves the right to refuse service of alcohol to anyone

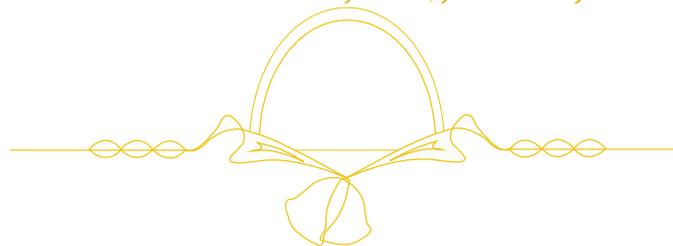
Wedding Packages include a one hour reception with
hosted house wines, standard domestic beers, sodas and bottled water

Bars require a bartender/bar setup fee of \$150
Bars are scheduled for a service period of up to four (4) hours
Bartender fee of \$50 per hour applies for additional time

WINE SELECTIONS

	gl	btl
House Red: Las Valles (<i>Tempranillo, Garnacha, Syrah blend</i>), Spain	7	28
House White: Las Valles (<i>Chardonnay, Viura blend</i>), Spain	7	28
House Sparkling: Martini & Rossi Asti Spumante	7	28

For additional options, please request a current copy of the MAS Wine List



LIBATIONS

BEER SELECTIONS

Domestic | 4 per bottle

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- St. Pauli Girl Non-Alcoholic

Microbrews | 6 per bottle

- Marble Brewery IPA
- Marble Brewery Red Ale
- Marble Brewery Wildflower Wheat
- Fat Tire

Imports | 6 per bottle

- Dos Equis Lager
- Corona Extra
- Heineken
- Stella Artois

SPIRIT SELECTIONS

Standard Brands

- Gin: New Amsterdam
- Tequila: Sauza Blue
- Whisky: Jim Beam
- Canadian: Seagram's 7
- Vodka: Skyy
- Rum: Appleton
- Scotch: Dewar's White Label

Assorted Cordials and Mixers

std | prem

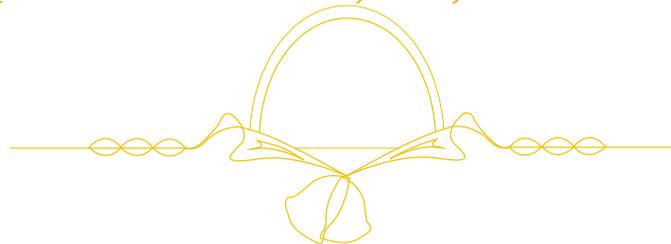
- Cocktail 7 10
- Martini 9 12
- Soft Drink 3 3
- Bottled Water 4 4

Specialty spirits and cordials are available upon request.

Premium Brands

- Gin: Hendricks
- Tequila: Patron Silver
- Whisky: Maker's Mark
- Canadian: Crown Royal
- Vodka: Grey Goose
- Rum: Bacardi Silver
- Scotch: The Glenlivet 12 year

Assorted Cordials and Mixers



FOR YOUR CONSIDERATION

Ceremonies & Rehearsals

- ~Availability of ceremony space for rehearsal is subject to availability
- ~If available, space may be provided on a complimentary basis for up to one (1) hour rehearsal
- ~Rehearsals must start promptly on time
- ~Your ceremony officiate is responsible for conducting the rehearsal
- ~A list of the wedding processional (names, in order) is required day prior to rehearsal
- ~Ceremonies must start promptly on time

Plated Dinners

- ~When offering a choice of entrées, parties must provide entrée cards visually indicating each guest's choice.
- ~Entrée choices to be indicated as follows:
B=Beef, C=Chicken, F=Fish,
V=Vegetarian, K=Child
- ~Catering Manager must pre-approve any deviation from this entrée coding
- ~Date final guaranteed counts are required will be outlined in your Wedding Agreement.
- ~All entrée cards should be alphabetized by last name and provided to the Catering Manager one day in advance.

Planning & Decorating

- ~Hotel Andaluz strongly recommends all couples consider using the services of a professional wedding planner.
- ~A list of vendors preferred by Hotel Andaluz is available.
- ~Any swagging or other decorative treatments must be done by a *licensed professional decorator*.
- ~Nothing may be attached to the walls or ceilings.
- ~Live flame (with the exception of the Hotel's floating candle arrangements) and smoke machines are not permitted.
- ~Items not permitted include real flower petals, confetti and glitter.

