

Here you will have your perfect "I do"

At the Event Center at Sandia Golf Club your "I DO" will be the only one we focus on. We vow to host only one wedding per day to provide you and your guests with the stress-free and private wedding experience you deserve.

30 Rainbow Rd NE Albuquerque, NM 87113 505.796.7549 sandiagolfevents.com

# Every Day is a Wedding Day at The Event Center at Sandia Golf Club

Your lifetime of happiness starts today. Imagine getting ready in a private dressing room connected to the Green Reed Spa and The Event Center. As you walk down the aisle, you and your guests will have a breathtaking view of the Sandia Mountains and sweeping views of the beautiful golf course. Then celebrate your evening in our stunning ballroom with floor-to-ceiling windows, warm tones and Southwestern features – providing New Mexican Elegance with a modern feel.

"Your wedding venue is more than just a setting, it is the place where memories are made, so set the date, then let your imagination take over."

# **(EREMONY**

Our standard ceremony site package includes the items listed below. You can select this for the basic or upgrade by adding on of our stylized décor packages.

- Bridal Dressing Room
   (available two hours prior to the start of your ceremony)
- White Garden Chairs
- Sound system package to include microphone and speakers
- Infused Water Station
- **Designated rehearsal time** (specific time based on availability)
- Dedicated Wedding Coordinator to assist with rehearsal and day of coordination

# **RESERVATION TIMES**

Event Center Lawn 250 guest capacity

10am - 12noon

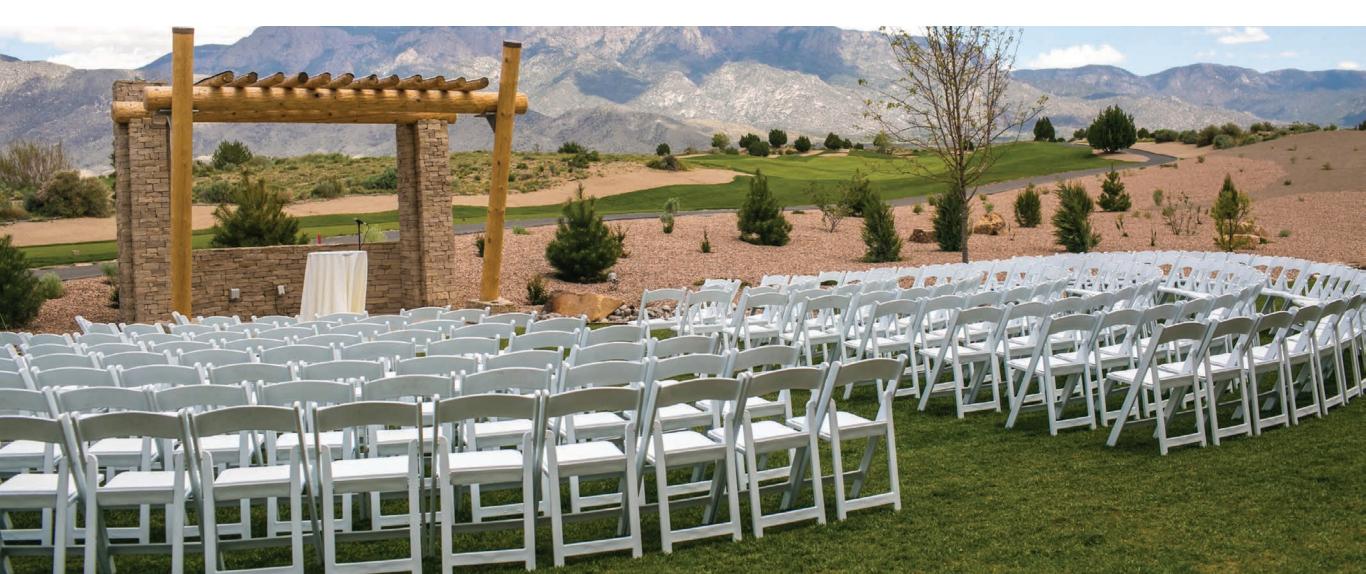
1pm - 3pm

4pm - 6pm\*

\* Note: This time slot is reserved for those who are also having their reception in the Event Center Ballroom

#### \$2000++ ceremony fee

Ceremony fee does not include any of the reception costs. Ceremony fees are not included in food and beverage reception prices. See Catering Manager for further pricing information. All prices are subject to 22% service charge and sales tax (both subject to change).



# ENHANCED CEREMONY

**Twelve hanging vases or vine baskets** on shepherd's hooks with floral to coordinate with the wedding flowers. Choice of vase.

Alter swagged in white or ivory. Custom colors upon request, inquire for pricing.

Alter swagged with silk & fresh mixed garland across the top front.

add \$525

# **EXTRAS**

**Ten hanging vases** with floral or electric votives hung inside the alter ceiling. Can be half floral, half votives add \$250

**Ten small hanging lanterns** with electric votives hung inside the alter ceiling **add \$150 Ten hanging glass votives** with floral or electric votives hung inside the alter ceiling. Can be half floral, half votives **add \$250** 

Center top front floral arrangement for alter add \$175 6000 Fresh petals for the aisle add \$400



# **RECEPTION**

Our standard reception package includes the items listed below. You can select this for the basics or upgrade by adding one of our stylized decor packages.

- Champagne and sparkling cider toast for you and your guests.
- A lovely wedding cake that you can choose from with our professional bakery Cake cutting service included complimentary.
- **Complete Wedding Setup** Which includes floor-length table linens, a variety of napkin colors, and choice of lovely decorative centerpieces on mirror tiles with votive candles, dance floor, head table and staging for entertainment. See Catering Manager for details.
- A complimentary stay will be offered for a romantic one bedroom bridal suite for you on the night of your wedding Subject to availability and restrictions do apply.
- **Discounted hotel room rates for your overnight guests** Subject to availability and restrictions do apply.
- Complimentary round of golf for four people during the week of your wedding Subject to availability and restrictions do apply.

Everything listed above is included as part of the wedding catalog menus. Reception prices vary by date and space reserved. See Catering Manager for further pricing information.



# **RUSTIC** "The best things in life are rustic, loved and rescued."



## **STYLE 1**

Fruitwood Folding Chairs Polyester Burlap Table Runner with Lace

add \$75 per 10 guests

# STYLE 2

Tuscan Farmhouse Chairs Polyester Burlap Overlay Moss Runner

add \$200 per 10 guests

## **ENHANCEMENTS**

#### Wooden Box, Hollow Log or Twig

**Centerpiece** with assorted forest elements, fiddle head fern, moss, mushrooms, succulents, orchids, roses & assorted floral. Will be a mix of containers **\$65 each** 

Faux Wood Charger or Vintage Round Charger in choice of colors \$5 each

# **ROMANTIC** "I love being one-half of a romantic couple."



# **STYLE 1**

Crush Taffeta Chair Bag ivory, white, black, chocolate or gold Floral Veil Overlay ivory, white, black, champagne or gold add \$110 per 10 guests

# STYLE 2

Chiavari Chairs silver, gold or white Bengaline Cushions ivory, white or black Organza or Curly Willow Chair Embellishment choice of colors

Shantung Floor Length Linens choice of colors Shantung Napkins choice of colors

add \$190 per 10 guests

## **ENHANCEMENTS**

Silver or Gold Mercury Glass Floral and Candlestick Centerpieces with assorted containers & romantic blooms \$75 each 7 Mercury Glass Votives with LED votive \$30/set Fancy Lacquer Charger vintage round charger in choice of colors \$5 each Silver and Crystal Candelabras 24" or 48" inquire for pricing

All prices are subject to 22% service charge and sales tax (both subject to change). Prices do not include delivery fee, service charge or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.

# **VINTAGE** "Vintage means pre-loved."



# **STYLE 1**

Organza Chair Drape assorted colors Crush Taffeta Floor Length Linens assorted colors Antique Lace Runner or 20" Round Doily

ivory or white

add \$75 per 10 guests

# STYLE 2

Limewash or Fruitwood Chiavari Chairs white or ivory cushions Chair Cape or Drape assorted styles and colors Crush Taffeta Floor Length Linens assorted colors Antique Lace Runner or 20" Round Doily ivory or white add \$170 per 10 guests

# **ENHANCEMENTS**

Lace Design Tin Punched Centerpiece with assorted containers & vintage blooms and foliage \$50 each

Royal Antique Ivory Charger \$5 each Vintage Round Charger champagne, gold, white or silver \$5 each

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# MODERN

"May your love be modern enough to survive the times, but old fashioned enough to last forever."



STYLE 1 Madrid Spandex Chair Covers ivory, white or black Pintuck Taffeta Runner choice of colors add \$65 per 10 guests

## STYLE 2

Chiavari Chairs black, silver, gold or white Bengaline Cushions ivory, white or black Crush or Pintuck Taffeta Floor Length Linens choice of colors Crush or Pintuck Taffeta Napkins choice of colors add \$185 per 10 guests

## **ENHANCEMENTS**

Stemmed Halo Glass Centerpieces with stems of orchids or mini calas lit from within \$95 each

5" Square Clear Glass Block Centerpiece with a variety of floral lit from within \$35 each Mirrored Cube Centerpiece with floral \$35 each Fancy Lacquered Charger Round beaded edgeblack, gold, champagne or silver; Square charger - choice of colors available \$5 each Glass Candlesticks inquire for pricing

All prices are subject to 22% service charge and sales tax (both subject to change). Prices do not include delivery fee, service charge or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.



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now let's eat!

"People who love food are always the best people"

# THE COMFORT

#### DISPLAYED HORS D'OEUVRES choice of three

Mini Pulled Pork Sandwiches with Housemade Pickles Smoked Tomato Bisque Shooters with Grilled Cheese Crouton Mini Chicken Pot Pies Mini Chicken & Waffles with Maple Butter Turkey and Corn Bread Stuffing Hushpuppies

#### **DINNER BUFFET**

SALAD choice of one
 Spinach Garlic Croutons, Shaved Red Onion, Pecans, Warm Bacon Dressing
 Chopped Iceberg Lettuce with Chopped Tomatoes, Bleu Cheese and Bacon, Bleu Cheese Dressing
 House Salad Spring Mix with Baby Heirloom Tomatoes, Julienne Carrots, English Cucumbers, Croutons, Housemade Ranch and Balsamic Vinaigrette

ENTRÉES choice of two Root Beer Braised Short Ribs with Mirepoix Vegetables Carved House Smoked Prime Rib with Crispy Kaiser Rolls, Red Chile Horseradish and Rosemary au Jus Southern Style Smothered Chicken with Onion Pan Gravy Crispy Baked Monkfish with Caper Dill Sauce Herb Roasted Pork Loin with Honey Garlic Glaze SIDES choice of three Farmers Market Vegetable Medley Brussel Sprouts with Bacon and Onions Roasted Asparagus Four Cheese Mac n' Cheese Loaded Twice Baked Potatoes Browned Butter Mashed Potatoes

\$70

# LA (ASA

## DISPLAYED HORS D'OUEVRES choice of three

Guacamole, Chile con Queso, Salsa with Blue Corn Tortilla Chips Spicy Shrimp Diablo Skewers Jalapeño Bacon Wrapped Chicken Bacon Wrapped Jalapeño Poppers with Cream Cheese and Chorizo White Fish Ceviche on Fresh Cucumber

# **DINNER BUFFET**

 $\ensuremath{\mathsf{SALAD}}$  choice of one

Southwest Caesar Romaine with Roasted Red Pepper, Roasted Yellow Corn, Sundried Tomatoes, Red Chile Croutons, and Spicy Caesar Fiesta Salad Spring Mix, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Chips, Red Chile Ranch

ENTRÉE choice of two Seared Rojo Chicken with Tomato and Garlic Red Chile Pork or Vegetarian Tamales Broiled Salmon with Tequila Lime Beurre Blanc Enchiladas choice of one

- o Shrimp with Hatch Green Chile Blanco Sauce
- o Machaca Beef with Chimayo Red Chile Sauce
- Three Sisters Vegetarian with Squash, Roasted Corn, Black Beans and Hatch Green Chile Sauce

# **STATIONS** choice of one

#### STREET TACO BAR choice of one

Chicken Tinga

Carne Asada

#### **Pork Carnitas**

**Accompaniments:** Flour and Corn Tortillas, Shredded Cheese, Cotija Cheese, Lime Wedges, Shredded Lettuce, Diced Tomatoes, Cilantro, Tomatillo Salsa, Sour Cream, Salsa, Pico de Gallo, Guacamole

#### **MEXICAN STREET CORN**

Roasted Yellow Corn, Roasted White Corn and Peppers, Sweet Cream Butter, Bay Shrimp, Cotija Cheese, Tajin Chile, Mayonnaise, Crushed FLAMIN' HOT CHEETOS®, Diced Jalapeno, Shredded Jack Cheese, Sliced Red Raddish, Chopped Cilantro, Diced Onion

# \$75

Includes bread service, coffee, hot tea, ice tea and water. Prices are per person unless otherwise specified. All prices are subject to 22% service charge and sales tax (both subject to change)

SIDES choice of three Cilantro Lime or Spanish Rice Papas a la Mexicana Charro Beans Red Chile Dusted Piñon Green Beans

# THE GOURMET

#### PASSED HORS D'OEUVRES choice of three

Crab Cakes with Caper Remoulade Brie and Pear Stuffed Phyllo Rosemary Beef Tenderloin Lollipops Smoked Salmon Bruschetta with Garlic and Herb Cheese Guinness Braised Onion and Goat Cheese Crostini Sticky Marmalade Duck Skewers

### **PLATED DINNER**

#### $\ensuremath{\mathsf{SALAD}}$ choice of one

Summer Spinach with Gorgonzola, Strawberries, Candied Pecans and Strawberry Vinaigrette
 Tuscan Romaine Heirloom Tomatoes, Feta Cheese, Kalamata Olives, and Greek Dressing
 Gourmet Spring Mix, Ambrosia Apples, Local Goat Cheese, Crispy Pancetta, and Vidalia Onion Dressing

#### ENTRÉES choice of three

Bone-In NY Strip with Sangiovese Braised Shallots, Herb Whipped Potatoes, Wilted Swiss Chard
Black Angus Filet Mignon with Mushroom Ragout, Duck Fat Potatoes and Baby Vegetable Medley
Bone-In Pork Chop with Calvados Sauce, Apple Chutney, Leek Risotto, and Farmer Market Green Bean Medley
Chipotle Broiled Salmon with Lemon Thyme Risotto, and Broccolini with Shaved Parmesan

\$85

# THE FOODIE

#### PASSED HORS D'OEUVRES choice of three

Mini Beef Wellington Carpaccio Wrapped Asparagus Kobe Beef Meatballs with Chimichurri Sauce Lobster Roll Sliders on King Hawaiian Rolls Poke Tuna on Wonton with Sriracha Mayo Manchego Arancini with Pomidoro Sauce Antipasto Skewers

### **DINNER** heavy hors d'oeuvres stations

Pan Seared Salmon with Dill Béarnaise Sauce Beef Mignonette Au Poivre with Burgundy Demi Honey Rosemary Glazed Pork Drummet Skillet Braised Brussel Sprouts with Bacon Roasted Root Vegetable Milange Truffle Fingerling Fries with Asiago

# STATIONS choice of one PASTA BAR

\$85

Orecchiette Pasta and Pasta Cavatappi, Aglio E Olio, Pomodoro Sauce, Alfredo Sauce, Heirloom Tomatoes, Kalamata Olives, Sundried Tomatoes, Asparagus Tips, Sliced Mushroom, Spinach, Fresh Basil, Fresh Garlic, Crushed Red Peppers, White Wine, Parmesan Cheese

#### RISOTTO BAR

Thyme Scented Risotto, Parmesan, Boursin Cheese, Chopped Bacon, Diced Chicken, Lobster, Bay Shrimp, Truffle Oil, Sliced Mushrooms, Asparagus Tips, Peas, Sundried Tomatoes

#### MAC N' CHEESE BAR

Penne, Diced Bacon, Beef Chorizo, Diced Ham, Parmesan, Pepper Jack Cheese, Bay Shrimp, Broccoli Florets, Andouille Sausage, Lobster

# THE MARKET

### PASSED HORS D'OEUVRES choice of three

Ratatouille Tartlets Candied Pork Belly Skewers Kobe Beef Sliders with Roasted Garlic Aioli and Stout Braised Onions Duck Confit Bouchee with Local Goat Cheese and Pomegranate Molasses Butternut Squash Crostini with Ricotta Cheese and Hazelnuts Avocado Toast with Black Lumpfish Caviar and Radish Pommes Duchesse

## **PLATED DINNER**

#### SALAD choice of one Burruta Salad Arugula and Romaine, Heirloom Baby Tomatoes, Burrata Cheese, Fresh Basil and Balsamic Reduction Organic Greens Diced Apples, Candied Pecans, Local Goat Cheese, Croutons and Lemon-Berry Vinaigrette

Intermezzo Limoncello Granita

#### ENTRÉES choice of three

Bison Bistro Tender Medallions with Beurre Rouge, Black Truffle Mashed Potato, and Roasted Heirloom Carrots Mushroom Poulet Free Range Chicken Breast with Mushroom Poulet Sauce, Herb Ferrotto and Poached Asparagus Sustainable Chilean Sea Bass with Saffron Béchamel, Lemon Risotto, and Roasted Market Vegetables Bourbon Braised Pork Shank with Butternut Squash and Apple Hash

16 oz Bone-In Ribeye with Chimichurri Compound Butter, Asiago Mashed Potato and Roasted Baby Squash Medley

\$95

# ENHANCEMENTS

Mashpotini Bar \$12 Lobster Mac n' Cheese \$10 Lobster Bisque \$7 Sorbet Intermezzo \$3 (plated dinners only) Substitute Local Buffalo for Beef MKT (plated dinners only) Add Grilled Prawns to any entrée MKT (plated dinners only) Add Lobster Tail to any entrée MKT (plated dinners only)

# LATE NIGHT SNACKS

S'mores Bar \$6 Paleta Bar \$12 Cookies and Milk \$5 Rustic Flat Breads \$5 Bavarian Pretzel Bar \$13 Walkers Popcorn Bar \$8 Chip & Dip Trio \$5 Housemade Chips \$5 with French Onion, Spinach and Ranch Dipping Sauce

#### Mexican Coffee with Glazed Donut Holes \$5

#### Nacho Fry Station \$6 (Beer Battered Sidewinder Fries, Chile con Queso, Fresh Jalapeños, Pico de Gallo, Sour Cream, Shredded Lettuce and Diced Tomato)

Assorted Silver Dollar Pancakes \$6 (Traditional, Red Velvet, Chocolate Pecan)

#### Green Chile Cheeseburger Sliders \$5



# BRIDAL SUITE OFFERINGS

#### EACH SELECTION SERVES 15 PEOPLE

Fresh Sliced Fruit, Chilled Melons, Berries, Pineapples and Other Seasonal Fruit \$60

Chocolate Covered Strawberries and Bananas, Mixed Nuts and Dried Berries \$100

Artisan Cheese Board, Domestic and International Cheeses, Fresh Seasonal Fruit and Berries, Assortment of Crackers \$130

Trio of Hummus, Traditional, Basil, Roasted Red Pepper served with Toasted Pita Bread and Crackers \$115

Fresh Seasonal Crudité, Assortment of Seasonal Offerings from Local Vegetable Farms with Housemade Dipping Sauces \$60

Assorted Tea Sandwiches, Cucumber and Avocado, Chicken Pecan Salad, Smoked Salmon \$60

Assorted Fruit Juices \$5 each

## CHAMPAGNE (prices are per bottle)

Kenwood Yulupa, Brut \$32 Gruet, Blanc de Noir, New Mexico \$36 La Marca, Prosecco, Italy \$40 Moet et Chandon, Brut Imperial, France \$80 Dom Perignon, Brut, France \$350 Louis Roederer Cristal, Brut Premier, France \$400

All prices are subject to 22% service charge and sales tax (both subject to change)



## \$25

Children from the ages of 3 to 12 years old are eligible to order off the children's menu. Anyone over the age of 13 years old is considered an adult. If you choose to order a meal for your child under 3 years old, children's pricing will apply.

Includes Fruit Salad (Grapes, Strawberries and Blueberries) Fresh Fruit Juice Box

## ENTRÉES choice of one

Grilled Chicken Breast 60z Sirloin Steak Chicken Tenders Spaghetti and Meatballs

#### SIDES choice of two

Mashed Potatoes Mac n' Cheese Roasted Wedge Potatoes Broccoli with Cheese Buttered Corn Steamed Carrots



"Because no good story starts with a salad"

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# THE BAR

# LUXURY SELECTIONS \$12

Grey Goose Vodka Auchentoshan Scotch (American Oak) Laphroaig Scotch (Single Malt) Johnny Walker Black Scotch (Blended) Basil Hayden's Bourbon Woodford Reserve Bourbon Crown Royal Whisky Crown Royal Apple Whisky Jameson Irish Whiskey Patron Silver Patron Anejo Appleton Reserve Blend Rum Hendrick's Gin

### CORDIALS \$12

Amaretto Di Sarrono Bailey's Irish Cream Fireball Chambord Jagermeister Grand Marnier Kahlua Tuaca Midori Frangelico

# CLASSIC SELECTIONS \$10

Titos Handmade Vodka Dewars White Label Blended Scotch Makers Mark Bourbon Jack Daniels Whiskey Espolon Blanco Tequila Bacardi Rum Captain Morgan Rum Malibu Rum Bombay Sapphire Gin

#### COGNACS

Courvoisier VS \$15 Hennessy VSOP \$18

## WINE SELECTIONS \$8

14 Hands Chardonnay
14 Hands Merlot
14 Hands Cabernet Sauvignon
Robert Mondavi, Private Select Sauvignon Blanc
Robert Mondavi, Private Select Pinot Grigio
Robert Mondavi, Private Select Pinot Noir

For wine service with dinner, please select from our Banquet Wine List.

#### PORTS

Taylor Fladgate \$12 Grahams Six Grapes \$15

## **ADDITIONAL BEVERAGES**

Domestic Beer \$5 Imported Beer \$6 Craft Beer \$7 Perrier Water \$5 Soft Drinks \$3 Juices \$3 Red Bull \$6

# THE HOST

# FULL HOST BAR

	First Hour	Each Additional Hour
Luxury	\$28	\$21
Classic	\$22	\$16

#### THEMED COCKTAILS choice of two

Cranberry Kiss Spiced Rum, Collins Mix, Cranberry Juice, Lemon Something Blue Vodka, Blue Curacao, White Cranberry Juice, Lime Sandia Sunset Margarita Tequila, Watermelon Liqueur, Organic Margarita Mix Ball & Chain Lemonade Whiskey, Fresh Lemon & Lime, Simple Syrup, Triple Sec, Sprite Blushing Kiss Gin, St. Germain, Grapefruit Juice

#### THE PUB

First HourEach Additional Hour\$17\$13

A selection of Domestic, Imported, Local Craft Beers and a variety of Red and White Wines. Bar setup also includes Soda.

#### THEMED COCKTAILS choice of two

Beermarita Pale Ale, Tequila, Limeade
Lemon Shandy Pilsner, Lemonade, Lemon Slice
Watermelon Bellinis Frozen Watermelon, Sugar, Fresh Lemon Juice, Prosecco
Sparkling Sangria Red Sangria, Sparkling Wine, Fresh Fruit

# SIGNATURE PUNCH

\$85 each/ per gallon

Margarita Red Wine Sangria White Wine Sangria Texas Spiked Tea Champagne Punch

# **KEG STATION**

Bosque Lager \$600 Bosque Jetty Jack (amber) \$600 Santa Fe Brewing 7K IPA \$600 Marble Double White \$600 Craft Room Sandia Cider (Watermelon) \$600 Blue Moon \$600 Dos XX Lager \$575 Stella Artois \$575 Bud Light \$400 Coors Light \$400 Michelob Ultra \$450

# EAT, DRINK & BE MARRIED

## MANHATTAN AND BRIDETINI

\$14 per drink/ charged based on consumption

Break out the good stuff, your guests will be flocking here all evening long to satisfy their taste buds by creating classic drinks, but with a twist!

# OLD FASHION AND TONIC/ SODA BAR

\$14 per drink/ charged based on consumption

Allow your guests the choice of either ordering their favorite drink made using their choice of flavored fizzy water or tonics, alcohols, bitters and garnishes for a truly personalized experience.

## MICHELADA BAR AND SANGRIA

\$6 per drink/ charged based on consumption

Serving your favorites just got a whole lot cooler! Sure, you can set up a bar devoted just to the drinks you love, but why not offer something special with local New Mexican flavors!



# "Happily ever after starts here."

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## STAG DINNER \$42

Shrimp Ceviche paired with Dos Equis Lager Tossed Caesar Salad paired with Peroni

#### ENTRÉE choice of one

Pan Seared Salmon Filet paired with Marble Brewery Wheat 8 oz Bone-In Pork Chop paired with Santa Fe Brewery Nut Brown 10 oz NY Strip paired with Santa Fe Brewery Pale Ale

Accompanied by Chef's Selection of Starch & Vegetables, Bread and Coffee Service

## **GOLF LUNCHEON** \$19

House Smoked Pulled Pork Southwest Marinated Roasted Chicken Corn on the Cob Potato Salad Ranch Style Beans Jalapeño Corn Bread Double Chocolate Brownies

Add BBQ Pork Ribs \$5 Add Bottle Domestic Beer \$4

\*Golf Outings please inquire about golf rates and availability.





# GIRL'S NIGHT OUT \$38

Antipasto Platter Cured Meats, Marinated Vegetables, Fresh Baguette Lemon Vodka Poached Prawns with Spicy Basil Cocktail Sauce Chicken Puttanesca Crostinis Lobster Ravioli with Tomato-Caper Vodka Sauce

CHOICE OF MARTINIS two per guest Classic Dry Vodka or Gin, Dry Vermouth, Olive Brine and Jumbo Olives Sour Apple Vodka, Apple Pucker, Sweet and Sour Blue Martini Vodka or Gin, Blue Curacao and Lemon Twist Custom please inquire for additional options

# TEA SANDWICHES & PASTRIES \$38

#### FINGER SANDWICHES

Moroccan Chicken Salad Cashews, Raisins, Yogurt and Lime, Whole Grain Ciabatta Southwest Tuna Salad Celery, Green Chile, Fresh Lime, Cilantro and Avocado Mayo, Whole Wheat Portobello Balsamic Roasted Caps Grilled Red Peppers, Boursin Spread, Micro Greens, Sourdough ABQ BLT Sugar Cured Apple Wood Bacon, Chipotle Mayo, Avocado, Tomato, Butter Lettuce

Assorted Mini Desserts & Pastries Chef's Selection Gourmet Assorted Teas



# YOURS

## PLATED REHEARSAL DINNER \$48

Romaine Caesar Lemon-Anchovy Dressing, Ciabatta Croutons and Shaved Parmesan

ENTRÉE choice of one

Petit Filet with Potato Purée, Wilted Spinach, Cabernet Demi and Pearl Onions Pan Seared Salmon with Baby Finger and Leek Potatoes, Haricot Vert and Citrus Beurre Blanc Oven Roasted Bone-In Chicken Breast with Herbed Wild Mushroom Cream, Chive Potatoes and Grilled Asparagus

**Cinnamon-Pecan Bread Pudding** with Brandied Cream **House Wine Pour with Dinner** one glass per guest

## BUFFET REHEARSAL DINNER \$55

**Club House** Beefsteak Tomatoes, Hot House Cucumbers, Carrots, House Croutons, Organic Cheddar with Buttermilk Dressing

ENTRÉE choice of two

White Wine and Fresh Herb Perfumed Bone-In Chicken Breast with Natural Jus Beef "Lasagna" Tapenade Crusted Halibut with Lemon Olive Oil Roasted Asparagus Grilled Antipasto Vegetables Roasted Garlic Potatoes Chocolate Tuxedo Cake House Wine Pour with Dinner one glass per guest



# YOURS cont.

# BRUNCH \$38

Assorted Muffins & Danish Chocolate Croissants & Cinnamon Rolls Assorted Pancakes Applewood Smoked Bacon Country Sausage Patties Omelet Station Fresh Peppers, Onions, Green Chiles, Ham, Bacon, Spinach, Feta, Cheddar, Salsa Pear and Apple Salad with Pecans, Bleu Cheese and Chianti Vinaigrette Smoked Prime Rib with Cabernet Jus and Creamy Horseradish Au Gratin Potatoes with Gruyere, Garlic and Thyme Green Beans Almandine Seasonal Fruit Display Build-Your-Own Sundae Station Mimosa one per person



# THINGS TO KNOW

#### **Deposits and Billing**

A non-refundable advance deposit of 25% is required along with a signed copy of the Agreement to guarantee the date and space for your wedding. We will require an additional deposit of 25%, 6 months prior and three months prior to your wedding. Payment in full is required on or before four days prior to your wedding. Forms of acceptable payment methods are cash, cashier's check or credit card. A completed credit card authorization form is required to be on file for any charges in excess of the estimated amount.

#### **Event Guarantees**

The Catering Office must receive final attendance no later than 10:00 a.m. four (4) working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction. Banquet charges will reflect final guarantees or the actual number of guests served, whichever is greater.

#### Food and Beverage

We are also happy to customize a complete menu with you or allow for substitutions and special requests on all of our wedding menus. Vegetarian or gluten free options are available and offered at the same price as your menu selections. For plated receptions the bride and groom can choose up to three entrees, excluding a child's option.

#### Parking

The Event Center at Sandia Golf Club offers complimentary self-parking for all guests.

#### Menu Tasting

Once your event is booked a complimentary tasting for up to four attendees is offered 8-10 weeks prior to your wedding. Tastings are scheduled Tuesday -Thursday between the hours of 11:00 AM and 3:00 PM. Please speak with your Events Manager for more details.



HERE, THERE'S ONLY ONE BRIDE AT THE PARTY

Some days just cannot be shared. Your wedding is one of them. At the Event Center at Sandia Golf Club, you and your guests will have exclusive access to our event space and all the luxuries we have to offer. Our team will give you their undivided attention to bring to life the day you've been dreaming of for years.

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