



Sheraton®

ALBUQUERQUE UPTOWN



FOREVER STARTS HERE

We invite you to celebrate your wedding day at the Sheraton Albuquerque Uptown. Our enticing menus and superior staff help to make your dream a memory. These packages are designed to guide you through the planning of your big day!

Our offers to you:

- four butler passed hors d'oeuvres
- three course dinner / buffet
- included wedding cake
- one hour open premium bar
- champagne toast

Our gifts to you:

- personal wedding specialist to assist in transforming your day into a memory
- personal retreat for the newlyweds the night of the wedding in a king room with an amenity and breakfast in bed
- tables, banquet chairs, floor length white linen and white overlay, and votive candles
- requested staging for entertainment and lovely dance floor
- elevate your palate with a chef's table for up to four guests

Prices Starting at \$61.00 per person

For additional information and further details call our wedding specialist Cindy at 505.830.5782

a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

RECEPTION

COCKTAIL

Selection of four (4) butler passed hors d'oeuvres
or a selection of two (2) butler passed hors d'oeuvres and one (1) reception display

cold hors d'oeuvres

- . smoked salmon pinwheel in flour tortilla
- . mozzarella, basil & cherry tomato skewer
- . California roll with wasabi aioli & soy
- . brie with fruit compote on crostini
- . tomato bruschetta on warm crostini
- . tuna tartar with mango & chives on garlic toast
- . curried chicken vol-au-vents with sundried tomatoes
- . goat cheese rolled grapes with candied walnut crumble
- . smoked mozzarella profiterole

enhancements + 5pp

- . shrimp cocktail with fresh horseradish cream
- . pepper seared ahi on cucumber with wasabi & pickled ginger

hot hors d'oeuvres

- . fried corn tortilla beef taquitos
- . spanakopita, spinach and feta cheese
- . savory stuffed mushrooms with shrimp and crab
- . cocktail meatballs in savory red chile sauce
- . coconut fried shrimp with tangy sweet & sour
- . vegetable spring rolls with plum dipping sauce
- . tempura bacon nuggets served with a chipotle barbecue
- . boursin quesadilla with wild mushrooms & spinach, fire roasted salsa
- . green chile, cheese, chicken wellington

enhancements + 5pp

- . jumbo lump mini crab cakes
- . bacon wrapped shrimp with a raspberry bbq

reception display

- . **garden vegetable crudité:** cherry tomatoes, celery, baby carrots, broccoli bites, fresh cucumber & green bell peppers served with our own avocado onion ranch dipping sauce and garlic and lemon infused hummus - 6pp
- . **domestic cheese display:** selection of cheddar, pepper jack, muenster, domestic Swiss and Monterey jack cheese cubes garnished with grapes, strawberries and breads and crackers - 7pp

enhancements

- . **antipasto display:** savory sliced genoa salami, capicola ham, and prosciutto, fresh mozzarella and provolone, marinated artichokes, roasted red peppers, calamata olives and pepperoncini - 7pp
- . **seafood display:** oysters on the half shell, jumbo peel n' eat shrimp and crab claws all served with spicy cocktail sauce, lemon wasabi aioli and fresh - 12pp
- . **Mediterranean display:** lemon and garlic infused hummus, pita bread, plates of grilled and marinated eggplant, Portobello mushrooms, red bell peppers, zucchini and yellow squash, marinated hearted and cured olives - 7pp
- . **sushi display:** variety of rolls including spicy tuna, shrimp tempura and vegetables rolls, fresh assortment of sashimi along with fresh ginger, wasabi and soy sauce, served with chop sticks - 20pp

based on 60 minutes of continuous service during cocktail hour
a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

DINNER

BUFFET

Tempting: (2) Starters, (2) Entrees, (2) Sides 66 per person

Irresistible: (3) Starters, (3) Entrees, (2) Sides 76 per person

- . includes dinner rolls with butter, freshly brewed Starbuck's coffee, decaffeinated coffee & hot water with assorted Tazo teas.
- . wedding cake sliced and served (designed by wedding couple)

starters

- . tomato, cucumber & sweet red onion salad
- . mixed greens with cucumber and tomatoes and assortment of dressings
- . classic Caesar salad, sourdough croutons and shredded parmesan with house made dressing
- . goat cheese and baby spinach salad with mandarin oranges and ginger dressing
- . bibb lettuce, mushrooms, and aged Romano cheese with citrus vinaigrette
- . roasted corn & black bean salad, roasted red pepper, red Bermuda onion, cilantro and cumin
- . fresh sliced heirloom tomatoes, buffalo mozzarella cheese and fresh basil drizzles with balsamic & olive oil
- . crispy corn tortilla chips with a variety of fresh salsa

entrées

- . chicken Santa Fe with a charred poblano & cilantro sauce with queso fresco
- . chateau beef tenderloin with sweet pearl onions and mushroom jus li
- . baked white cod with a lemon caper dill sauce and cherry tomatoes
- . green chile cheese or beef enchiladas with savory red chile sauce
- . Mediterranean chicken rubbed with garlic & oregano, with artichoke hearts & grape tomatoes, red pepper sauce
- . chipotle orange glazed pork loin
- . Mediterranean vegetable cous cous stuffed in bell peppers
- . pan seared salmon with a three peppercorn butter sauce & oven roasted tomatoes
- . chipotle skirt steak with tomatillo salsa
- . sizzling chicken fajitas with grilled peppers and sweet onions accompanied by: guacamole, pico de gallo & cheese
- . carne adovado served with flour and corn tortillas

sides

- . calabacitas
- . garlic and parmesan mashed potatoes
- . maple roasted sweet potatoes
- . seasonal steamed vegetables
- . garlic sautéed broccoli
- . pinto beans with red chile
- . toasted pecan wild rice pilaf
- . creamy scalloped potatoes
- . roasted asparagus with lemon zest
- . traditional Spanish rice

wedding cake

- . With our recommended baker you are sure to find your sweetest cake ever:

Cake Odyssey - 505.982.2253

Please call to set up a tasting and learn what is included in your package with the hotel.

based on 90 minutes of continuous service during dinner
a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.

DINNER

PLATED

- . Dinners Include: Salad, Entrée (see selection for package pricing), Wedding Cake, Bread Basket, and Coffee Service.
- . Please note if two entrées are selected the higher price will prevail for all.
- . Maximum of three entrées and all selection choices must be given to manager 14 days in advance of your wedding.

salads

SELECT ONE

- . iceberg & romaine lettuces, teardrop tomatoes, julienne carrots & jicama
- . chopped romaine and tear drop tomatoes, tossed in a creamy Caesar dressing, topped with fresh grated parmesan and red chile & pumpkin seed dusted croutons
- . field greens, teardrop tomatoes, fresh cucumber, green bell peppers & signature croutons, raspberry vinaigrette
- . romaine lettuce, Mediterranean olives, cucumber, teardrop tomatoes and feta cheese with champagne vinaigrette

entrées

- . balsamic glazed salmon served on a bed of creamy Israeli couscous garnished with spring squash & pea shoots 63
- . slow roasted prime rib, beef au jus and horseradish cream with chive whipped potatoes & steamed broccolini 66
- . baked cod with miso glaze, poached Asian greens, shitake mushrooms, pickled daikon & jasmine rice 64
- . grilled herb chicken breast with white wine lemon herb sauce, grilled vegetables & whipped potatoes 62
- . grilled NY strip steak with a mushroom Dijon sauce, parmesan potato soufflé & roasted broccolini 68
- . chipotle rubbed pork loin, bacon, sautéed mushrooms & chipotle raspberry glaze, parsley potatoes & vegetables 62
- . chicken breast stuffed with jack cheese, savory peppers, green chile & corn bread wrapped with hickory smoked bacon topped with a sweet corn sauce served with whipped potatoes and broccolini 62
- . portobello stack, marinated and grilled with seasoned rice and grilled vegetables 61
- . duet plate: beef filet served with a port and raisin reduction paired with two garlic roasted prawns, chive whipped potatoes and seasonal vegetables 80

wedding cake

- . With our recommended baker you are sure to find your sweetest cake ever:

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enhancements

- . appetizer of crab wrapped in delicate phyllo with mango coulis and Fuji apple burn off 5pp
- . appetizer of green chile & cheese en croute 4pp
- . appetizer of jumbo prawn cocktail with house made sauce 6pp
- . intermezzo of sorbet in mini sugar cones 2pp
- . in addition to cake a custom plated dessert 7
- . sweets table, assorted variety 12

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BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

favorite brands

ONE HOUR INCLUDED IN PACKAGE

- . Absolute Vodka
- . Tanqueray Gin
- . 1800 Reposado Tequila
- . Southern Comfort Whiskey
- . Dewar's Scotch
- . Jack Daniels Bourbon
- . Bacardi Silver Rum
- . Domestic brews
- . Imported brews
- . Premium white and red wines
- . Assorted soft drinks and juices

premium brands

UPGRADE YOUR ONE HOUR \$6 PER PERSON

- . Grey Goose Vodka
- . Bombay Sapphire Gin
- . Patron Silver Tequila
- . Crown Royal Whiskey
- . Johnnie Walker Black Scotch
- . Jameson Irish Bourbon
- . Captain Morgan Rum
- . Domestic brews
- . Imported brews
- . Premium white and red wines
- . Assorted soft drinks and juices

additional hours open

- . second hour 15
- . third hour 10
- . each additional hour 9

consumption

- . premium 10 / drink
- . favorite 8 / drink
- . domestic brew 5 / bottle
- . imported brew 6 / bottle
- . premium wine 7 / glass
- . soft drinks & juices 3 / bottle

cash

- . premium 10 / drink
- . favorite 8 / drink
- . domestic brew 5 / bottle
- . imported brew 6 / bottle
- . premium wine 7 / glass
- . soft drinks & juices 3 / bottle

beer & wine bar

- . Budweiser, Bud Light, Coors Light, Miller Lite, Amstel light, Corona, Heineken, St. Pauli (non alcoholic), Fat Tire, Samuel Adams
- . Ravenswood Cabernet Sauvignon, La Terre Cellars Chardonnay, Beringer White Zinfandel
- . first hour 12
- . each additional hour 9

1 bartender required per 75 guests.

Bartender fee of \$75 per bar for the first 4 hour period, additional bartender hourly rate at \$35 / hour. A 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.



PERFECT FINISH

SPECIALTY SWEET DRINKS AND SWEET FINISHES

specialty bars

ADDITIONAL BARTENDER REQUIRED

- margarita bar, beer and wine package: savor the flavors of the southwest, premium tequilas & mixers, including blue curacao, midori melon liqueur, and pama pomegranate. Our full variety of imported and domestic beers, house wines and assorted soft drinks & bottled waters.
first hour 15
each additional hour 10
- blend to order fruit margaritas: enjoy fresh strawberry, mango and pineapple margaritas blended to order, offered with a variety of mixers including: traditional lime and triple sec, blue curacao, midori melon, pama pomegranate liqueurs and white & gold tequilas
first hour 17
each additional hour 12
per drink on consumption 12
- night cap bar: hot Starbuck's coffee, hot cocoa and hot teas with kahlua, frangelico & bailey's Irish cream garnished with peppermint sticks, chocolate shavings and whipped cream
one hour 12
per drink on consumption 11

specialty drink

- our property mixologist will assist you in designing & creating your own signature wedding cocktail to be butler passed during cocktail reception prices range from 9 – 15 /cocktail.

sweet enhancements

- Viennese display: assorted chocolate truffles, petit fours, chocolate covered strawberries, chocolate profiteroles & fruit tartlet's - 11pp
- cake pops: moist vanilla cake wrapped in velvety icing served on stick - 18 / dozen
- sundae bar: vanilla, chocolate and strawberry premium ice cream with chocolate sauce, caramel sauce, sprinkles, crushed Oreo's gummy bears, chopped walnuts, diced peanuts, whipped cream and cherries - 13 pp

1 bartender required per 75 guests.

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ENHANCEMENTS

COCKTAIL RECEPTION

carving stations

MINIMUM OF 50 GUESTS

- . baron of beef, juicy grilled baron of beef, served with horseradish cream & artisan rolls - 8pp
- . orange chipotle glazed bone-in baked ham with artisan rolls - 6pp
- . herb roasted breast of turkey with giblet sage gravy and chipotle cranberry sauce - 6pp
- . cajun spice encrusted pork loin with New Orleans jus lie - 7pp
- . roasted herbs and black pepper prime rib with natural jus & horseradish cream - 14pp



action stations

- . pasta station - choose two pastas: penne, five cheese tortellini, ziti, angel hair / choose two sauces: pesto, alfredo, marinara, white clam sauce, arrabiata / choose two proteins: spicy sausage, meatballs, grilled chicken / served with grated parmesan, sliced black olives, fresh basil and garlic breads - 21pp
- . mac-n-cheese station - cavatappi corkscrew pasta, smoked sausage, popcorn shrimp and diced grilled chicken, served with scallions, crumbled bacon, diced tomatoes, buttered breadcrumbs, jalapenos, ale sharp cheddar cheese sauce and gruyere Swiss cheese - 14pp
- . stir fry wok station - butterfield shrimp sautéed to order with wine, garlic and fresh herbs - 14pp

action station

- . Quesadilla station - chicken, green chile and queso, asadero on a spinach tortilla, wild mushroom and spinach with boursin cheese on a whole wheat tortilla, shredded beef and sharp cheddar cheese on a flour tortilla, served with fire roasted salsa, sour cream and guacamole 18pp

all action stations must be accompanied by a chef at a charge of \$75 each for the 60 minute service during cocktail reception or for late night snack a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

DINNER

REHEARSAL



uptown italian

STARTERS

- . uptown Caesar with hearts of romaine, herb croutons and creamy dressing
- . classic caprese salad with fresh mozzarella, heirloom tomatoes and garden basil with balsamic glaze and extra virgin olive oil
- . Italian green beans with lemon vest

ENTREES

- . chicken saltimbocca style with fried prosciutto and pecan butter sauce
- . penne pasta in olive oil with garlic and crushed red pepper flakes with zucchini, eggplant, red onion and artichoke hearts topped with Romano cheese
- . linguini with mussels, clams and shrimp tossed in a spicy marinara
- . hearty beef lasagna
- . freshly baked rolls & whipped butter

SWEETS

- . Italian genoise cake with cream and berries
- . traditional tiramisu
- . freshly brewed Starbucks coffee and assorted Tazo teas

38pp

local comforts

STARTERS

- . fresh garden salad with assortment of dressings
- . black bean & corn salad tossed in a cumin vinaigrette
- . calabacitas

ENTREES

- . sizzling chicken fajitas with grilled peppers and sweet onions
- . green chile cheese enchiladas

ACCOMPANIMENTS

- . guacamole, salsa, shredded cheese, sour cream, flour tortillas
- . pinto beans with red chile
- . traditional Spanish rice

SWEETS

- . tres leches cake
- . freshly brewed Starbucks coffee and assorted Tazo teas

32pp

custom menu

Do you have a favorite recipe, or a family tradition? We would be delighted to personalize a custom menu.

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BRUNCH

FAREWELL

blissful brunch

MINIMUM OF 20 GUESTS

- . freshly brewed Starbucks coffee, decaffeinated coffee and tazo tea with sweeteners & dairy options
- . selection of chilled juices including orange, apple, cranberry and grapefruit
- . sliced fresh fruit display
- . fluffy scrambled eggs, hollandaise sauce
- . crisp smoked bacon
- . rosemary roasted new potatoes
- . assorted muffins, croissants and bagels with cream cheese, whipped butter & preserves

24pp

enhancements

- . omelet station: prepared to order with a choice of bacon, sausage, ham, cheddar, gouda, tomato, bell peppers, green chile, spinach, mushrooms and onions - 15pp
- . eggs benedict done two ways: traditional and with fresh crab meat - 7pp
- . steel-cut oatmeal bar with brown sugar, pecans, raisins, apples and maple drizzle - 4pp
- . warm cinnamon rolls with cream cheese frosting – 5pp
- . breakfast burrito with scrambled eggs, hickory smoked bacon and New Mexico green chile - 4pp
- . spinach and mozzarella frittata casserole - 7pp
- . Belgian waffles with whipped butter, powdered sugar and warm maple syrup - 4pp

brunch beverages

- . prosecco mimosas or spicy bloody mary's served on consumption - 8/ drink

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