

EMBASSY SUITES -ALBUQUERQUE



**W E D D I N G
P A C K A G E**

1000 Woodward Place NE; Albuquerque, NM 87102 | 505-353-5368 |

AT LAST PLATED DINNER PACKAGE

- 6 Hour reception
- Two Butler Passed hors d' oeuvres during cocktail hour
- Plated dinner with choice of entrée & salad
- Cake cutting & service
- Champagne & sparkling cider toast
- \$44.95 per person | \$52.95 per person with 1-Hour Hosted Premium Bar

DREAMS COME TRUE PACKAGE

- 6 Hour reception
- Three Butler Passed hors d' oeuvres during cocktail hour
- Plated dinner with choice of entrée & salad
- Cake cutting & service
- Champagne & sparkling cider toast
- \$50.95 per person | \$58.95 per person with 1-Hour Hosted Premium Bar

BOUQUET BUFFET PACKAGES

- 6 Hour reception
- 1 Hors d' Oeuvre stationed during cocktail hour
- Buffet dinner with two entrée \$47.95pp | \$53.95pp with 1-Hour Hosted Premium Bar
- Buffet dinner with three entrées \$58.95pp | \$66.95pp with 1-Hour Hosted Premium Bar
- Cake cutting & service
- Champagne OR sparkling cider toast

ALL PACKAGES INCLUDE:

Dance Floor; Option to use Hotel Center Pieces; White Linens;
Head Table or Sweetheart Table

25% SERVICE CHARGE AND APPLICABLE

TAXES WILL BE APPLIED



WEDDING CEREMONY

Ceremony Package: Atrium or Meeting Space: \$750
Includes aisle runner, chairs, staging, and wireless microphone with sound

Atrium Package: \$1800

Includes white carpet aisle runner, waterfall backdrop, candles, and flowers

Chair covers: \$2.50 each + \$1.75 chair band each

Atrium Backdrop Alone: \$500

Large Flower Arrangements \$300 for (2)

6 Spoke Ceiling Treatment over Dance Floor: \$800

Prices do not include tax or service charge





AT LAST STARTERS

Pick Two (2)

Antipasto Skewers

Vegetable Spring Rolls

Caprese Skewers

Green Chile Cheese Pinwheels

Thai Chicken Satays

Tequila Lime Chicken Skewers

DREAMS COME TRUE STARTERS

Pick Three (3)

Crab Cakes w/chipotle aioli

Bacon Wrapped Shrimp

Teriyaki Pineapple & Beef Skewers

Wild Mushroom Tarts

Beef en Croute

Raspberry Brie en Croute

BOUQUET BUFFET STARTERS

Pick One (1)

Chips, Salsa, & Guacamole Display

Domestic Cheeses Display

Vegetable Crudit 

"And I wish to you, joy, and happiness. But above all this, I wish you love"
-Dolly Parton



AT LAST - SALADS

Pick One (1)

CAESAR SALAD | Romaine Hearts, Red Chile Croutons, Shaved Parmesan, Sun Dried Tomatoes, Caesar Dressing

GARDEN SALAD | Mixed Greens, Matchstick Carrots, Grape Tomatoes, European Cucumbers, Ranch Dressing & Balsamic Vinaigrette

CHOPPED SALAD | Mixed Greens, Tear Drop Tomatoes; Chopped Cucumber; Red Onion; Jalapenos; Shredded Jack Cheese, Tri-Colored Tortilla Strips & Creamy Salsa Ranch Dressing



DREAMS COME TRUE - SALADS

Pick One (1)

Caprese Salad | Layered Beefsteak Tomatoes & Mozzarella Served Over Spinach with Fresh Basil & Balsamic Vinaigrette

POACHED PEAR SALAD | Medley of Field Greens, Poached Pear, Cranberries, & Spiced Pecans with Apple Cider Vinaigrette

Or Choose from the AT LAST Salads



"Food is symbolic of love when words are inadequate"

-Alan D. Wolfelt

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AT LAST PLATED ENTRÉE SELECTIONS

Entrée Selections

Chicken Piccata breast of chicken with fresh herbs and lemon caper pinot grigio sauce

Baked Salmon with fresh creamy dilled Chardonnay sauce

Pan Seared Ball Tip Steak Burgundy mushroom sauce

Marinated Grilled Flank Steak peppercorn demi


Pollo Relleno chicken breast topped with Monterey jack cheese and green chile Mornay sauce

Polynesian Glazed Salmon or Chicken Breast topped with pineapple salsa

New Mexico Traditions Green chile chicken enchiladas paired with borracho beans OR calabacitas and Spanish rice

Chimichurri Ranch Steak (6oz) poblano corn salsa

All entrées are accompanied by warm artisan rolls with butter, coffee and water service.



***consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Chef's choice of vegan, vegetarian, gluten and/or dairy free offerings in keeping with the season are available upon request. Menu items are subject to availability.**



DREAMS COME TRUE PLATED

ENTRÉE SELECTIONS

Entrée Selections

Airline Chicken crispy skin, cherry wine sauce paired with 2 jumbo shrimp in lemon herb sauce

Pan Seared Mediterranean Snapper burst tomato and lemon sauce with capers, artichoke hearts and olives

Petite Filet with a mushroom burgundy sauce or Stout jus

New York Strip with chimichurri sauce and corn salsa

New Mexico Chicken Roulade Monterey cheese, chorizo, corn bread stuffing and creamy chipotle glaze

Delicately Roasted Salmon miso ginger glazed salmon

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BOUQUET BUFFET

ENTRÉE SELECTIONS



GRILLED BREAST OF CHICKEN, LEMON CREAM SAUCE

ROSEMARY SAGE CHICKEN, GARLIC & MUSHROOM PAN GRAVY

PECAN CRUSTED CHICKEN BREAST, WITH DIJON CREAM SAUCE

ROASTED SIRLOIN WITH SPINACH AND GORGONZOLA

HERB ROASTED PORK LOIN, HONEY DIJON SAUCE

SLOW ROASTED FLANK STEAK, MUSHROOM DEMI

FILET OF ATLANTIC SALMON WITH LEMON & WHITE WINE HERB SAUCE

ROASTED SLICED STRIP LOIN WITH BURGUNDY SAUCE

VEGETARAIN BAKED ZITI

TRADITIONAL NEW MEXICO STYLE GREEN CHILE CHICKEN OR RED CHILE BEEF ENCHILADAS

CHICKEN OR BEEF FAJITAS

SHRIMP VERA CRUZ OVER PAPPARDELLE

GRILLED CHICKEN BREAST, PANCETTA, SPINACH, JACK CHEESE, MARSALA JUS

Salad Selections (select two)

Layered caprese salad with balsamic and EVOO and fresh basil

Spinach, fresh strawberries, red onion, crisp bacon, feta cheese and toasted almonds,

balsamic vinaigrette

Classic Caesar salad with hearts of romaine, red chile herb croutons and parmesan ribbons

Medley of greens with julienned vegetables, teardrop tomatoes, herb balsamic and chipotle ranch

Orzo pasta salad with basil ribbons, dried cranberries, feta cheese and pecans in a creamy balsamic dressing

Bow tie pasta salad with colorful peppers, olives, cucumbers, feta and tomatoes in a Greek Vinaigrette

Side Accompaniment Selections (select two)

rosemary roasted potatoes | smoked cheddar & green chile mashed potatoes | maple whipped sweet potatoes
whipped potatoes with sweet cream, butter & snipped chives

wild rice pilaf with dried cranberries and pecans | borracho pinto beans | Spanish rice

green beans almandine | Brussel sprouts with bacon | seasonal vegetables | calabacitas

steamed broccolini or asparagus with garlic butter

BAR OPTIONS

H o s t e d H o u r l y B a r

All listings include liquors, domestic and imported beers, house red and white wine, soft drinks, juice and bottled water.

Prices per person.

Beer and Wine:

1 hour: \$17

2 hours: \$23

3 hours: \$27

4 hours: \$31

Well Tier:

1 hour: \$19

2 hours: \$25

3 hours: \$30

4 hours: \$32

Premium Tier:

1 hour: \$20

2 hours: \$27

3 hours: \$35

4 hours: \$46

Super Premium Tier:

1 hour: \$22

2 hours: \$30

3 hours: \$40

4 hours: \$45

Mimosa Bar

La Marca Prosecco

Real- Strawberry, Raspberry, Mango, Peach

Margarita Bar

Patron Silver, Casamigos Reposado, Milagro Anejo

Real- Strawberry, Mango, Pineapple

1 hour: \$17

2 hours: \$23

3 hours: \$27

Drink tickets (good for beer, wine or mixed drinks)

Well | \$8 Premium Brands | \$10 Super Premium Brands | \$12



Well Tier

Conciere Vodka

Conciere Rum

Conciere Gin

Conciere Bourbon

Conciere Tequila

Sycamore Lane Cabernet | Merlot |
Chardonnay and Pinot Grigio

Liquor | \$10 per guest

Wine | \$8 per guest



Premium Tier

New Amsterdam Vodka

Bacardi Rum

Gordon's Gin

Jim Beam Bourbon

Camarena Tequila

Johnny Walker Red

Chloe Cabernet | Merlot | Chardonnay |
Pinot Grigio

Liquor | \$12 per guest

Wine | \$10 per guest

Super Premium Tier

Ketel One Vodka

Bacardi Rum

Hendricks Gin

Maker's Mark

Patron Silver Tequila

Johnny Walker Black

Decoy Cabernet | Benziger Merlot | Copain
Chardonnay | Banfi Pinot Grigio

Liquor | \$14 per guest

Wine | \$12 per guest

Beer and Add-ons

Domestic | \$5

Bud Light, Coors Light, Dogfish Head 60 IPA, Michelob Ultra, Miller Lite, Stone IPA, Truly

Import | \$6

Guinness, Heineken, Dos XX Lager, Modelo, Corona Light, Blue Moon Weihenstephaner Hefe Weissbier

Add On Selections:

Add Night Cap package for \$11 per drink or \$4 to any tier and will include the following:

Hennessey | Courvoisier | Bailey's | Kalua Cream Whiskey

Keg of Beer | \$550.00

Bartender fee of \$150 per bartender (under 50 guests)

GENERAL INFORMATION:

Function Room & Meal Service Timelines

Meal service is for a maximum of :TWO HOURS.

Lunch or Dinner service must commence within one hour of doors opening

Function Space usage is for a MAXIMUM OF SIX HOURS.

There will be a \$500 per hour labor fee for any function: LASTING MORE THAN 6 HOURS.

Complimentary cake cutting and champagne toast must be scheduled within one-hour of meal service to avoid any additional charges

Any delay in meal service over forty-five will also be subject to \$500 per hour labor charge.

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Service Charge & Tax

Food, beverage, room rental, audio visual and services are subject to a 25% taxable service charge and applicable sales tax

Deposit & Payment

To secure space on a definite basis, a non-refundable deposit of 25% of food and beverage minimum is due at contract signing.

Full pre-payment for all charges must be received no later than 5 working days prior to the wedding event date.

Payment for items which are to be billed upon consumption must be guaranteed by a credit card.

An authorization for all charges will be placed on the credit card no later than 5 working days prior to the event.

Personal checks will not be accepted as a form of payment for final payment.

Group Rooms

The Embassy Suites offers special discounted guest suite rates for 10 suites or more.

Embassy Suites also features a personal group webpage link for your guests to book directly from your block.

Ask your sales manager for more details.

Guarantee

A final guarantee for the number of guests expected at the banquet function must be received no later than 10:00AM, five (5) business days prior to the function.

This confirmed number constitutes the final guarantee and is not subject to reduction.

Up to (2) entrée selections may be made for plated meal (not including vegetarian or gluten free). The same accompaniments must be selected and the higher meal price will prevail.

*There will be an additional fee of \$1.00 per chair for hotel staff to place chair covers – pending Staff available



Embassy Suites by Hilton Albuquerque | 505-353-5368 |

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