



EVENTS

Embassy Suites, 1000 Woodward Place NE, Albuquerque NM 87102

Albuquerque.embassysuites.com | (505) 245-7100



BREAKFAST

BREAKFAST

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply.



Plated Breakfast

Priced Per Person

Rise and Shine Breakfast | \$27

Scrambled eggs, choice of bacon OR sausage links,
Hash brown potatoes, fresh fruit and danish OR croissants center piece,
preserves and butter,
Chilled orange juice, freshly brewed starbucks coffee and international herbal teas

Red and Green Plate | \$29

Scrambled eggs, papitas, cheese enchiladas with christmas chile, bacon, warm flour tortillas, chilled fruit juices, brewed regular and decaffeinated starbucks coffee, international herbal teas

Keto - scrambled eggs, bacon, avocado and berries OR roasted mushrooms

Vegetarian – spinach and mushroom scramble, vegan breakfast patty, papitas and tortillas

Vegan – tofu scramble, sliced avocado and roasted tomato, plant-based breakfast patty and skillet potatoes

Gluten Free – Spinach and mushroom scramble, vegan breakfast patty bagel sandwich, fruit and hash browns

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



BREAKFAST

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply.

Sandia Morning Buffet | \$35

Chilled orange juice
Sliced fresh fruit
Southern-style biscuits and sausage gravy
Scrambled eggs with cheddar cheese
Smoked bacon and sausage links
Breakfast potatoes
French toast
Brewed regular and decaffeinated starbucks coffee
International herbal teas

Southwest Buffet | \$34

Chilled orange & cranberry fruit juices
Fresh fruit salad
Muffins, and danish
Scrambled eggs
Sausage and chorizo
Skillet potatoes with pepper and onions
Red Chile & Green Chile
Shredded cheddar jack cheese
Warm flour tortillas
Brewed regular and decaffeinated starbucks coffee
International herbal teas

All Breakfast Buffets are based on 1 Hour Service

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

BREAKFAST

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply.

Fresh and Free Buffet | \$34

Chilled orange & cranberry fruit juices
Fresh fruit salad
Hard boiled eggs
Whole grain breads and bagels with butter, preserves and cream cheese
Spinach and cheese baked frittata
Turkey sausage
Breakfast potatoes
Brewed regular and decaffeinated starbucks coffee
International herbal teas

Continental Breakfast Buffet | \$26

Chilled orange juice
Sliced fresh fruit
Assorted yogurts
Assorted breakfast breads
Brewed regular and decaffeinated starbucks coffee
International herbal teas

Add On's:

Assorted bagels; cream cheese | \$53 per dozen
Assorted dry cereals; milk | \$4 per person
Hard boiled eggs | \$36 per dozen
Halved breakfast burritos; egg, potato, bacon, green chile and cheese | \$6 each
Full-size breakfast burritos; egg, potato, bacon, green chile and cheese | \$11 each
Breakfast sandwich; croissant, egg, bacon and cheese | \$8 per person
Oatmeal; brown sugar, nuts, dried cranberries and milk | \$8 per person
Omelet Station - \$10 per person + \$150 Attendant Fee

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



BREAKS

BREAKS



All-day Beverage Package | \$30

Unlimited freshly brewed regular and decaffeinated starbucks coffee, herbal teas, bottled water and assorted soft drinks

Consumption Beverages

Starbuck's fresh brewed regular and decaf starbucks coffee | \$67

Assorted tazo teas | \$57

Iced tea, fruit punch OR lemonade | \$54

Bottled water | \$5

Sparkling mineral water | \$7

Soft drinks | \$5

Red bull/energy drinks/iced starbucks coffee | \$7

Snacks by the dozen

Assorted muffins OR assortment of pastries | \$51

Assorted bagels with cream cheese | \$53

Assorted cookies | \$51

Fudge brownies | \$51

BREAKS

All breaks include one hour of fresh brewed regular and decaffeinated starbucks coffee, and orange juice OR fresh brewed iced tea. Additional beverages can be purchased as enhancements.



Choose 3 items | \$23

Choose 4 items | \$27

Yogurt parfaits

Novelty ice cream bars

Assorted fresh baked cookies

Fudge brownies

Assorted candy bars

Bagels with flavored cream cheeses

Turkey & green chile pinwheels (cauliflower tortillas – GF Option – add \$1 per person)

Large soft pretzel; honey mustard and hot queso

Freshly popped buttered popcorn and assorted seasonings

Assorted granola and energy bars

Chips, queso and house-made salsa

Domestic cheese display

Hummus; flat bread, mini pretzels, carrots, celery sticks

Build-your-own trail mix; assorted nuts, dried cranberries, raisins and mini pretzels

Assorted individual servings of chips, cracker jacks, and cheez-its

Assorted fruit yogurts with granola

Sliced fresh fruit tray

Fresh whole fruit; apples, oranges, bananas

Boiled eggs – KETO Option

Assorted sweet breads and muffins; butter and preserves

Halved breakfast burritos

Bacon, egg and cheese biscuit

ALL BREAKS ARE FOR A MAXIMUM OF 1 HOUR

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



LUNCH

PLATED HOT LUNCH

All plated hot meals come with our garden salad **OR** caesar salad, and chefs' selection of dessert, fresh baked rolls on hot entrees, fresh brewed starbucks coffee and tea.

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply. **Higher priced entrée selection applies when selecting two entrées.**



Vegetarian – Grilled vegetable stack; tomato, tofu, zucchini, red onion, eggplant and portobello with roast red pepper sauce

Vegan – Grilled jerk tofu and pineapple salsa, coconut rice and asian vegetables

GF & Keto – Stir fry, beef and broccoli sauté with cauliflower rice and asian vegetable

New Mexico Traditions Plate | \$38

Green chile chicken enchiladas paired with borracho beans and spanish rice

Chicken Piccata Plate | \$38

Breast of chicken; fresh herbs, lemon, caper and pinot grigio reduction
chefs' selection of appropriate starch, seasonal vegetables

Polynesian Glazed Chicken Breast Plate | \$39

With peppers & onions, fried rice, asian vegetables

Roma Chicken Plate | \$39

Grilled breast of chicken topped with creamy marsala sauce
chefs' selection of appropriate starch, seasonal vegetables

El Pollo Relleno Plate | \$39

Fresh breast of chicken; Monterey jack cheese and green chile mornay sauce
chefs' selection of appropriate starch, seasonal vegetables

Polynesian Glazed Salmon Plate | \$45

Black sesame seeds, fried rice, Asian vegetables

Roasted Salmon | \$45

Creamy dilled chardonnay sauce
chefs' selection of appropriate starch, seasonal vegetables

London Broil Sliced Beef Plate | \$47

With mushroom sauce

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



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PLATED COLD LUNCH

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply.



Assorted gourmet cookies center piece

Regular and decaffeinated starbucks coffee and iced tea

Limit of two sandwich selections. Side selection and cookie will be the same for all.

Gourmet Sandwich Plate or Salad Plate | \$34

Choice of one: chicken tortilla soup, tomato basil soup, orzo pasta salad **OR** potato salad

Accompanied with assorted chips **OR** garden salad;

Choice of pre-made sandwich:

- Turkey and brie; cranberry mayo and arugula
- Napa chicken salad on croissant; house-made chicken salad, dried cranberries, pecans, celery with herb mayonnaise dressing
- New Mexico chopped salad
- California chicken cobb; greens, chicken, avocado, crumbled bacon, bleu cheese, boiled egg

Or any selection from boxed lunch menu:

- Vegetarian Serenade** | Herb wrap, red pepper hummus spread, grilled zucchini & squash, portabella mushroom, shredded carrot, leafy lettuce and avocado
- The Deli** | Freshly baked hoagie, salami, pastrami, provolone, shaved red onion and shredded lettuce, pepperoncini, tomato and dijonaise
- South Valley** | Croissant, boars head ham, Swiss cheese, green chile mayo, lettuce and tomato
- Thai Garden** | Herb wrap, thai chile basil chicken, slaw, scallions, red bell peppers and spicy peanut sauce
- All Wrapped up** | Flour wrap, roasted turkey, lettuce, tomato, provolone, bacon and avocado ranch dressing
- Vegan** | Pita bread, hummus, falafel, tzitki sauce and dolmas add: \$3 per person

BUFFET LUNCH

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply
Buffets include: Fresh brewed regular and decaffeinated starbucks coffee and iced tea



Deli Buffet | \$37

A variety of boars head deli meats; turkey, roast beef, honey-cured ham, tuna **OR** chicken salad

A variety of boars head cheeses; american, swiss, and cheddar cheeses

Mustard, mayonnaise and dijon mustard

Leaf lettuce, sliced tomatoes and pickle spears

Sliced ciabatta rolls, white and wheat breads and sliced croissants

Potato chips, pasta salad, chef's garden bar

Assorted desserts

Regular and decaffeinated starbucks coffee and iced tea

Soup **OR** fresh fruit - **additional \$5**

Any sauce can be made GF

Mix and Match | \$45 pick two \$52 pick three

Starters - Choose 2 or 3

Green chile stew * tortilla soup * garden salad with ranch & italian dressings * caesar salad with caesar dressing * traditional pasta salad * potato salad *chips and salsa
***Jicama slaw – VEGAN Option**

Entrees - Choose 2 or 3

Green chile chicken **OR** red chile beef enchiladas

Meat lasagna **OR** Vegetarian lasagna **OR** Baked sausage ziti

Chipotle barbeque glazed chicken

Sliced steak with burgundy mushroom sauce

Roasted salmon with beurre Blanc

Chicken piccata

Chicken with herbed pesto sauce

Chicken fajitas

Tofu pad thai – VEGAN Option

Sides Choose 2

Garlic & chive mashed potatoes * wild rice * roasted red potatoes *

green chile & white cheddar mashed potatoes *

pinto beans * Spanish rice * calabacitas * roasted seasonal vegetables *

baked mac and cheese * coconut rice * asian vegetables

Served with: Rolls **OR tortillas, iced tea, starbucks coffee station and**

Chef's selection of desserts

Keto – Asian glazed turkey meatballs, over zucchini noodles

BUFFET LUNCH

*Minimum of 35 people required – if less than 35 people, \$10.00 fee per person will apply



New Mexico 505 | \$42

Garden green salad with assorted vegetables; chipotle ranch dressing and vinaigrette

Chips and salsa

Choose 2:

Green chile chicken enchiladas

Red chile beef enchiladas

Carne adovada

Ground beef tacos (toppings include: shredded lettuce; shredded cheese; pico de gallo; salsa; sour cream; Served with corn tortilla shells and warm flour tortillas)

Chicken fajitas (with shredded cheese and pico de gallo)

Includes:

Pinto Beans, spanish rice, calabacitas

Warm flour tortillas

Chefs' selection of desserts

Iced tea and fresh brewed starbucks coffee station

ALL LUNCH BUFFETS ARE FOR A MAXIMUM OF 1.5 HOURS

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

BOXED LUNCH

\$ 3 8 p e r p e r s o n

Limit of two choices includes chips, cookie OR brownie OR string cheese OR fresh fruit cup, and bottled water OR canned soda

Vegetarian Serenade |

Herb wrap; red pepper hummus spread, grilled zucchini & squash, portabella mushroom, shredded carrot, leafy lettuce and avocado

The Deli |

Freshly baked hoagie; salami, pastrami, provolone, shaved red onion and shredded lettuce, pepperoncini, tomato and dijonaise

South Valley |

Croissant; boars head ham, swiss cheese, green chile mayo, lettuce and tomato

Vegan |

Pita bread; hummus, falafel, tzitki sauce and dolmas add: \$3 per person

Thai Garden |

Herb wrap; thai chile basil chicken, slaw, scallions, red bell peppers and spicy peanut sauce

All Wrapped up |

Flour wrap; roasted turkey, lettuce, tomato, provolone, bacon, and avocado ranch dressing

Napa Chicken Salad Sandwich |

Croissant; house-made chicken salad; dried cranberries, pecans, celery with herb mayonnaise dressing

GF | Keto

Chopped cobb salad; greens, chicken, avocado, crumbled bacon, bleu cheese, boiled egg

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



DINNER

Mix and Match Dinner

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply

*Buffet Served with fresh seasonal vegetables and chef's selection of desserts; dinner rolls; fresh brewed starbucks coffee and iced tea service

2 Entrées \$52 | 3 Entrées \$68



Choose 2 |

Mixed field greens with ranch & vinaigrette

Caesar salad with caesar dressing

Fruit salad

Bow tie pasta salad

Rustic potato salad

Choose 2 or 3 |

Grilled chicken breast with lemon cream sauce

Chicken marsala

Sliced herb-roasted steak with burgundy mushroom sauce

Roasted pork loin with whole-grain mustard tarragon demi-glace

Filet of salmon with herb and garlic cream sauce

Shrimp vera cruz over pappardelle

Choose 2 |

Rice and grain medley

Baked macaroni & cheese

Roasted red potatoes

Garlic mashed potatoes

Roasted sweet potatoes

* Children for Buffets ages 3 – 9 years old - \$20 per child

ALL DINNER BUFFETS ARE FOR A MAXIMUM OF 1.5 HOURS

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

DINNER BUFFET

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply
*Buffet Served with; dinner rolls; fresh brewed starbucks coffee and iced tea service

The Rancher | \$67

Pasta salad, mixed greens salad with ranch and Italian dressing, coleslaw

Applewood smoked brisket in honey chipotle sauce,

Baked BBQ chicken breast

Borracho beans, cheddar bacon potato casserole, charred grilled corn and peppers, corn bread

Apple pie, pecan pie, cobbler

That's Italian | \$67

Tuscan vegetable pasta salad

Caesar salad with croutons, parmesan and Caesar dressing

Roasted sirloin with mushroom marsala sauce

Chicken cacciatore

Penne pasta primavera

Roasted garlic and red pepper flake asparagus

Garlic bread sticks

Tiramisu and cannoli

Vegan | Vegetarian

Portobello, pepper and onion fajita

Santa Fe Trail | \$67

Tri colored corn tortilla chips with house made salsa and chile con queso

Mixed field greens with tequila lime vinaigrette and green chile ranch dressing

Pasta salad

Smoked serrano marinated flank steak asada,

Chicken breast with poblano cream sauce

Red chile cheese enchiladas

Spanish rice and calabacitas

Flour tortillas

Biscochitos, empanadas, tres leches cake

Enhancement | add \$12

Beef and chicken fajitas served with flour tortillas, pico de gallo, sour cream, guacamole and shredded cheddar cheese (only available with full buffet)

The 505 | \$50

Garden green salad with assorted vegetables, chipotle ranch dressing and vinaigrette

Chips and salsa

Choose 2:

Green chile chicken enchiladas

Red chile beef enchiladas

Carne adovada

Ground beef tacos (toppings include: shredded lettuce; shredded cheese; pico de gallo; salsa; sour cream; served with corn tortilla shells and warm flour tortillas)

Chicken Fajitas (with shredded cheese and pico de gallo)

Includes: pinto beans, spanish rice, calabacitas; warm flour tortillas

Chefs' selection of desserts

ALL DINNER BUFFETS ARE FOR A MAXIMUM OF 1.5 HOURS

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.



Plated Dinner

All plated meals come with choice of salad, chef's selection of starch (green chile & cheddar mashed potatoes or garlic mashed potatoes or roasted yukon potatoes or rice & grain medley), seasonal vegetables, choice of dessert, fresh baked rolls, fresh brewed starbucks coffee and tea.

*** When selecting two entrees, higher priced entrée price applies**

Plated Dinner

*see next page for salad and dessert options

*Minimum of 35 people required – if less than 35 people, \$10.00 per person fee will apply.



Roasted Salmon | \$52

With Maître d' butter

Mediterranean Salmon | \$52

OR

Mediterranean Chicken | \$50

White wine cream sauce with sundried tomatoes, goat cheese, basil

Duet: 6 oz Airline Chicken & Filet | \$68

Sherry mushroom sauce

Duet: 5 oz Salmon & Filet | \$72

Salmon with creamy dill sauce & Filet with sherry mushroom sauce

Rosemary Sage Rubbed Chicken | \$48

Creamy balsamic dijon sauce

Sautéed Chicken Piccata | \$47

Breast of chicken with, lemon, caper and pinot grigio reduction

Sautéed El Pollo Relleno | \$49

Fresh breast of chicken topped with Monterey Jack cheese and green chile mornay sauce

Marinated Rib-eye Steak | \$60

with cabernet jus and horseradish cream

8 oz Petite Filet | \$62

Red wine demi-glace & roasted mushrooms

10 oz New York Strip | \$58

Au poivre with dijonnaise demi-glace

7 oz London Broil | \$52

Marsala mushroom sauce

Vegetarian / Vegan Option |

Grilled vegetable stack with portobello mushroom served with a red pepper sauce

Add 3 jumbo shrimp to any entrée | \$18

KETO | GF

Spicy chicken stir-fry over cauliflower rice

Children's Plates 3 – 9 years old | \$20 per child

Chicken tenders, french fries with ketchup, fruit cup



DINNER

*salad and dessert options for plated dinners



Signature Dessert Selection |

Key lime pie

New york cheesecake with caramel sauce

Flour-less chocolate cake *GF

Lemon layer cake

Triple chocolate cake with raspberry sauce

Carrot cake with apricot coulis

Red velvet cake

Signature Salad |

Fresh field greens, julienned vegetables and cucumber, cherry tomatoes, ranch and vinaigrette dressings

Caesar Salad |

Romaine hearts, red chile dusted croutons, freshly grated parmesan cheese and caesar OR chipotle caesar dressing

SW Cobb | add \$5

Iceberg wedge, shredded pepper jack cheese, black beans, chopped red onion, cherry tomatoes, roasted corn, tortilla strips and chipotle ranch

Napa Salad | add \$6

Mixed greens, cranberries, chopped apple, pecans, feta with red wine vinaigrette



Reception

A minimum of 50 people required for stations, minimum 1 station as dinner buffet add on, minimum 2 stations for a reception, minimum of 3 stations if this is to be used as a dinner option

Reception | Carved to Order



Upgraded Carving Station | \$30 per person

Tenderloin cut of beef cooked to perfection, accompanied by whole-grain rosemary mustard, roasted garlic mayonnaise, horseradish cream, au jus and silver dollar rolls

Note: All beef is cooked to medium-rare unless specified otherwise; each item requires a culinary attendant at \$125 per 100 people

Carving Stations are based on 1.5 hours of service

Bourbon Molasses Glazed Pit Ham | \$16 per person

Slow-roasted bone-in ham with a bourbon molasses glaze, accompanied by whole-grain grilled pineapple mayo and honey mustard with silver dollar rolls

Smoked Pork Loin | \$22 per person

Center-cut pork loin smoked for a sweet and smokey flavor, accompanied by whole-grain rosemary mustard with ruby port wine jus and silver dollar rolls

Herb-Roasted Top Round | \$26 per person

Marinated with herbs and garlic and slowly roasted, accompanied with whole grain rosemary mustard, horseradish cream, au jus and silver dollar rolls

Whole Turkey Breast | \$21 per person

Smoked over assorted fruit woods, accompanied by whole-grain rosemary mustard, orange-cranberry relish and silver dollar rolls

R e c e p t i o n s

Price is per piece (unless otherwise stated) with a minimum order of 50 pieces per item

\$6 per piece

Antipasto skewers
Honey garlic sauce glazed chicken skewers
Chimichurri beef skewers
Phyllo triangles
Boursin-stuffed mushroom caps
Cocktail tamales
Asian vegetable spring rolls with sweet chile sauce & chinese mustard
Beef **OR** chicken taquitos with salsa
Coconut crusted chicken skewer with marmalade
Black bean, corn and green chile quesadilla
Wild mushroom tarts
Korean BBQ chicken satay
Andouille and pepper sausage skewer
Brie, grape and prosciutto bites

\$11 per piece

Jumbo shrimp shooter
Bacon wrapped scallops
Mini lobster rolls
Skirt steak crostini w/boursin cheese & concord grape reduction

\$8 per piece

Crab cakes with chipotle aioli
Blue cheese and walnut canape
Fiery asian chile marinated grilled shrimp on skewer
Brie and poached pear in phyllo
Fried calamari spoon with arrabiata sauce
Coconut shrimp and sweet chile orange marmalade

\$15 per person

Imported and domestic cheeses, fresh berries, grapes and chutney with assorted crackers and flatbreads

\$12 per person | Choice of

Sliced seasonal fruit with yogurt honey, vanilla sauce
Vegetable display with ranch dip and hummus,
New Mexico style chips and salsa (add guacamole \$5 per person **OR** queso at \$4 per person)

Antipasto | \$16 per person

Bistro station to include a selection of imported and domestic meats and cheeses, marinated roasted vegetables with assorted dipping sauces, water crackers and breads, garnished with fresh fruit

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.
ALL RECEPTIONS ARE FOR A MAXIMUM OF 1.5 HOURS

Reception Packages

\$46 per person ~ with a 1.5 Hour Replenishment



COLD DISPLAY (choose 2)

- Vegetable crudité
- Chips, salsa & guacamole
- Antipasto display
- Gourmet cheese display
- Gourmet fresh fruit display

Hot Pick-Ups (choose 3)

- Honey garlic sauce glazed chicken skewers
- Chimichurri beef skewers
- Korean BBQ chicken satay
- Asian vegetable spring rolls with sweet chile sauce & Chinese mustard
- Boursin-stuffed mushroom caps
- Coconut shrimp & sweet chile orange marmalade

Cold Pick-Ups (choose 3)

- Antipasto skewers
- Brie, grape and prosciutto bites
- Blue cheese & walnut canape
- Brie & poached pear in phyllo

ADD ON'S \$16 per person++ (per station)

- Sweet Fondue Station (see page 26) * Savory Fondue Station (see page 26)
- Assorted Flat Breads (see page 25) * Gourmet Dessert & Coffee Station (see page 26)

ADD On: Chilled Seafood Station \$19 per person++

- Jumbo shrimp cocktail, assorted sushi, smoked mussels

Reception Stations

Choose 4 for \$55 | choose 3 for \$45 | choose 2 for \$38 | per person

A minimum of 50 people required for stations, minimum 1 station as dinner buffet add on, minimum 2 stations for reception, minimum of 3 stations if this is to be used as a dinner option, 1.5 hours of service.



Fajita Bar |

Seasoned beef & chicken with peppers and onions, sautéed bellas (vegan), warm flour tortillas, salsa, pico de gallo, sour cream, guacamole, and jalapeños

Flatbread Pizza Station |

Margherita, BBQ chicken with grilled pineapple and red onion, spicy Italian, and buffalo chicken

Slider Station |

Beef and cheddar with barbecue, buffalo chicken with blue cheese spread, turkey and smoked gouda with cranmayo, french fries, sweet potato fries, and chipotle ketchup

Chilled Seafood | add \$15 to above pricing

Fresh gulf shrimp, Alaskan snow crab claws, smoked mussels, spicy cocktail sauce, remoulade, lemon, tabasco and gourmet crackers

Mac and Cheese Bar | *if attendant required add \$150* |

Vermont white cheddar cheese sauce and Chef's special selected cheese sauce

With toppings to include: crisp ham, applewood bacon bits, grilled chicken, sweet peas and sautéed mushrooms

Enhancements | add shrimp \$3 or flat iron steak \$6

Pasta Station *if attendant required add \$150* |

Mini penne rigate, tri-colored cheese tortellini and linguine pasta served with alfredo sauce, marinara sauce and pesto sauces with toppings to include grilled chicken, italian sausage, baby spinach, artichokes, mushrooms, black olives, parmesan cheese, crushed red pepper flakes and garlic breadsticks

Enhancements | add shrimp \$6

Prices are per person. A 25% taxable service charge and sales tax will be added to prices.

Reception Stations

Choose 4 for \$55 | choose 3 for \$45 | choose 2 for \$38 | per person

A minimum of 50 people required for stations, minimum 1 station as dinner buffet add on, minimum 2 stations for reception, minimum of 3 stations if this is to be used as a dinner option, 1.5 hours of service.



Dessert station | *if attendant required add \$150* |

assorted miniature cakes and cheesecakes bites, dessert tarts and mousses, custards and chocolate strawberries with fresh brewed starbucks coffee, flavored syrups, chocolate shavings and whipped cream

SWEET FONDUE STATION

Dark Chocolate Sauce * White Chocolate Sauce * Caramel Sauce

Mini Churros * Cubed Pound Cake * Cubed Brownies * Strawberries

Large Marshmallows * Pineapple Chunks * Chopped Nuts



SAVORY FONDUE STATION

Green chile, smoked gouda with cumin bechamel

Aged cheddar with garlic and marble double-white

Spinach Artichoke; spinach, artichoke, garlic fontina, white cheddar, white wine

Pretzel knots (bites) * cubed French bread * cubed loaf of rye bread *

Assorted crudité; carrots, cauliflower, broccoli, dried apples

Reception Station Enhancements

These must accompany a dinner reception station. A minimum of 50 people required for stations

French Station | \$15

Macarons; handmade fruit and custard tarts, and chocolate dipped strawberries

Bananas Foster Station | \$15 | attendant required - \$125

sautéed bananas, spiced rum, butter, brown sugar and vanilla bean ice cream

Gourmet Starbucks Coffee and Hot Chocolate Station | \$12

Rich hot chocolate and brewed starbucks coffee regular and decaf, served with caramel, hazelnut and french vanilla flavored syrups, whipped cream, chocolate shavings, cinnamon shaker and assorted sugars

Salad station | your choice of selections

\$9 per salad selection, per person

Texas Caesar Salad |

With jalapeno croutons and parmesan

Winter Green Salad |

With mixed lettuces, julienne carrots, cherry tomatoes and croutons with ranch dressing

Baby Spinach and Endive Salad |

Spiced walnuts, dried cranberries, shaved asiago with cranberry vinaigrette dressing

Harvest Salad |

Select fine field greens with spiced pecans and cranberries and golden raisins with sweet herb vinaigrette



breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology



BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

Hosted or Cash Bar | per consumption

Per drink unless otherwise specified



Well Tier

Conciere Vodka
Conciere Rum
Conciere Gin
Conciere Bourbon
Conciere Tequila
Sycamore Lane Cabernet | Merlot |
Chardonnay and Pinot Grigio

Liquor | \$12 per guest

Wine | \$10 per guest

Premium Tier

Crown Royal
Patron Tequila
Malibu Rum
Jack Daniels
Titos Vodka
Chloe Cabernet | Merlot | Chardonnay |
Pinot Grigio

Liquor | \$14 per guest

Wine | \$12 per guest

Super Premium Tier

Hendricks Gin
Maker's Mark
Johnny Walker Black

Ask for options | Benziger Merlot |
Copain Chardonnay | Banfi Pinot Grigio

Liquor | \$16 per guest

Wine | \$14 per guest

Bartender fee of \$175 per bartender (under 50 guests)

{1 bartender per 100 guests required}

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

Well - Conciere | \$10

Premium brands | \$12 Super premium brands | \$14

Keg of Beer | \$550.00

BEVERAGE



Beer and Add-ons

Domestic | \$7

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

Import | \$7

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

Add On Selections:

Add Night Cap package for \$14 per drink or \$4 to any tier and will include the following:

Hennessey | Courvoisier | Bailey's | Kalua Cream Whiskey

BEVERAGE

Hosted Hourly Bar

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



Package Pricing

Beer and Wine:

1 hour: \$17
2 hours: \$23
3 hours: \$31
4 hours: \$38

Well Tier:

1 hour: \$19
2 hours: \$25
3 hours: \$32
4 hours: \$40

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: \$51

Mimosa Bar

La Marca Prosecco

Real- Strawberry, Raspberry, Mango, Peach

Margarita Bar

Patron Silver, Casamigos Reposado, Milagro Anejo

Real- Strawberry, Mango, Pineapple

1 hour: \$19
2 hours: \$23
3 hours: \$27
4 hours: \$31

[breakfast](#)

[breaks](#)

[lunch](#)

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TECHNOLOGY

PROJECTION PACKAGES

Projection packages include a projector of appropriate size, a screen of appropriate size, AV cart w/skirt and power, and 6' HDMI cable.

Small Room Projection Package	\$525
Medium Room Projection Package	\$750
Large Room Projection Package	\$1,200

Podium or Tech-Table A/V Cable Drop	\$125
Dual Screen Cables and Adapters Package	\$250

PROJECTION SUPPORT PACKAGES

Projection support packages include a screen of appropriate size, AV cart w/skirt and power, and 6' HDMI cable). Please note, a projector is not included.

Small Room Support Package	\$225
Medium Room Support Package	\$300
Large Room Support Package	\$425

TELEVISIONS/MONITORS

65" LED Television w/Stand	\$350
75" LED Television w/Stand	\$425
85" LED Television w/Stand	\$500
Upgrade to Truss TV Stand	\$150

Confidence Monitor (Presentation View)	\$450
Confidence Monitor (Notes View)	\$550

PODIUM MICROPHONE PACKAGE

Package includes wired gooseneck microphone, 4-channel mixer and a house sound patch. \$325

LAPTOP AUDIO PACKAGE

Package includes 4-channel mixer, DI box and a house sound patch. \$275

MICROPHONES

Wired Gooseneck Microphone	\$100
Wireless Lav or Handheld Microphone	\$150

AUDIO MIXERS

4-Channel Mixer	\$125
8-Channel Mixer	\$175

SPEAKERS AND AUDIO PATCHES

House Sound Patch (Includes 4-Channel Mixer)	\$225
1000 Watt Powered Speaker w/ Stand	\$125
Computer Audio Patch (DI Box)	\$50
Audio Interface for Livestream	\$125

LIGHTING

UP-LIGHTING PACKAGE	\$600
8 LED Up-lights, Control Unit and Cabling	

STAGE SUPPORT LIGHTING PACKAGE	\$600
2 LED Lekos on Lighting Trees w/ DMX Transceivers, cabling & Lighting Controller	

PRESENTATION EQUIPMENT

Windows Laptop w/ MS Office	\$200
Conference Phone	\$150
Display Easel	\$25
Flipchart with Pad and Markers	\$75
Stick-EZ Pad for Flipchart	\$40
Wireless Power Point Remote	\$75
3X4 Whiteboard or Corkboard	\$75
4X6 Whiteboard	\$125
Power Drop	\$50
Podium	\$100
Hardwire Internet	\$100

LABOR RATES

Half Day (Up to 5 Hours)	\$350
Full Day (Up to 10 Hours)	\$650
Overtime (Over 10 Hours)	\$100/hr

*This price list does not reflect our entire inventory. Please contact us if you have any questions regarding specs on equipment packages, for full custom quotes, or if you are looking for an item that is not featured on this price list.

**Please contact us directly for all livestream/hybrid events.

***All equipment rentals are subject to a corresponding labor charge for transportation, setup and tear-down.



Hotel Policies

Outside Food & Beverage

Due to health regulations, no outside food or beverage is permitted in the hotel meeting spaces or public area

Pricing Changes/Supply Chain Constrictions

All food pricing and menu selection are subject to change. There may be increases in prices due to unforeseen changes in market condition at the time of your event.

We will communicate these increases to you at least 30 days in advance unless menu selection are submitted within 30 days of your event, at which point pricing changes will be communicated on BEO. Due to supply chain constrictions, menu substitutions may be required and will be communicated within 72 hours of arrival

Final Guarantee & Menu Changes

The guarantee of your attendees is due at least five (5) business days before your event. If you have not provided, the contracted expected number of attendees will default as the guarantee.

Miscellaneous Information

The Hotel is not a nut free facility, we will not add nuts as an ingredient but cannot guarantee environment is free of nuts

The Hotel will not over set a banquet room by more than 10% of the F&B Final guarantee. There will be an \$8 per person fee to preset over the guarantee for plated meals

We can alternate desserts however there will be a maximum of 2 desserts.

All breaks are scheduled for 60 minutes. Nonperishable items may be left out for up to 2 hours upon client's request.

All Food & Beverages services are provided by Embassy Suites by Hilton Albuquerque.

Use of outside catering services, "take-out" or delivery services including bringing in your own food & beverage is strictly prohibited in all meeting & banquet spaces. If this policy is breached in any way additional fees will be assessed and event may be shut down. Special occasion cakes (i.e. wedding cakes) will be the only exception.

Food & Beverage cannot be removed from the hotel's banquet areas due to local health guidelines

All beef steak meals are prepared medium, unless otherwise specified

All prices are subject to 25% service charge and current sales tax (subject to change without notice)

All Breaks are for a Maximum of 1 Hour * All Lunch Buffets are for a Maximum of 1 hour * All Dinner Buffets & Receptions are for a Maximum of 1.5 hours

All BREAKFAST; LUNCH; AND DINNERS must commence within: ONE HOUR OF DOORS OPENING

Prohibited Items

No fireworks or incendiary devices, confetti may be used indoors at the Hotel. Any event that has fueled cooking demonstrations or lasers must have a certified permit from the local Fire Marshall. We do not allow glitter, confetti, smoke or fog machines in any of our event spaces unless it is permitted such as above. Additional cleanup fee will be applied to event orders for use of confetti.

Additional Equipment:

If additional equipment is necessary that exceeds Hotel's inventory, you agree to pay for the cost of renting the additional equipment

Confirmation of Set-up Requirements:

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.