

Weddings & Events
SANDIA
Resort & Casino





WEDDING CEREMONIES

- Thank you for your interest in Sandia Resort for your special day. We have several lovely outdoor ceremony locations where you will share that special moment. Each of our ceremony locations have breathtaking views of the Sandia Mountains and provide the picture perfect backdrop for your stunning wedding photos. Sandia Resort ceremony locations are the perfect venue to say, "I do" and can accommodate guest lists of all sizes.
- Our ceremonies include set-up of our white chairs and a draped table for your clergy or officiant
- A location will be reserved the day prior to your wedding, for your ceremony rehearsal
- A wired microphone, mixer and speakers will be provided for your ceremony
- All of the above amenities will be provided to you for a \$2,000 ceremony fee. This ceremony fee does not include any of the reception costs

*Regretfully we are unable to accommodate wedding ceremonies without hosting your reception or dinner
Pricing does not include applicable tax




WEDDING RECEPTIONS

Whether you would like to say "I do" at the foothills of the Sandia Mountains or celebrate in style with your reception at our resort, we can make your "Picture Perfect" day come true. The grounds are beautiful and pictures here really are worth a thousand words. We have top notch ballrooms, luxurious sleeping rooms and all the amenities you would need right here. We pride ourselves with exceptional service and our resort speaks for itself, this is what makes Sandia Resort second to none!

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING AMENITIES:

- Your choice of a fabulous plated dinner or a three entrée-buffet at your reception
- The champagne or sparkling cider toast for you and your guests to enjoy at your wedding reception
- A lovely wedding cake that you choose from one of our professional bakeries, to include complimentary cake cutting service
- The complete set-up of your ballroom which includes: floor length table linens, a variety of napkin colors, a lovely candle centerpiece, dance floor, head table on a riser and any other set-up needs you may have
- A romantic one-bedroom, bridal suite for you on your wedding night. A special discounted rate will be offered for your suite the night before the "Big Day"
- Champagne and delicious chocolate-covered strawberries waiting for you in your bridal suite after the reception
- Special discounted hotel room rates for your overnight guests (subject to availability)
- Complimentary roundtrip airport transportation for any of your guests staying with us
- Use of one of our Sandia Resort limousines

Pricing does not include 22% service charge or sales tax



Wedding Menus & Packages

SANDIA MOUNTAIN PACKAGE

Choose a plated dinner (from page 6) or the three-entrée buffet dinner (from page 9)

\$65.00 per person

SUNSET PACKAGE

At your cocktail reception the Sunset Package includes three selections of passed or elegantly displayed hors d'oeuvres (from page 8) (2 per person will be served) and your choice of a plated dinner (from page 6) or the three-entrée buffet dinner (from page 9)

\$75.00 per person

DIAMOND PACKAGE

At your Cocktail reception, the Diamond Package includes three selections of passed or elegantly displayed hors d'oeuvres (from page 8) (2 per person will be served) an International Cheese Display, a kaleidoscope of fresh seasonal fruit and your choice of a plated dinner (from page 6) or the three-entrée buffet dinner (from page 9)

\$85.00 per person

ALL OF THE ABOVE PACKAGES INCLUDE:

Plated dinners include a salad course, a vegetable selection and a starch selection.
All dinners (plated or buffet) include rolls and butter, coffee, decaf and iced tea service
Champagne and/or sparkling cider toast for all of your guests
And last but certainly not least...
Your stunning wedding cake

Pricing does not include 22% service charge or sales tax

Plated Entree Selections

Choice of up to three (3) entrees. Includes fresh baked rolls with butter, coffee, decaffeinated coffee and hot and iced tea service. Please select one (1) starch and one (1) vegetable from Accompaniments.

Grilled Filet of Beef

Filet of Beef Tenderloin served with Demi-Glace

Grilled Ribeye

Peppercorn Demi-Glace

Slow Roasted Prime Rib

Slow roasted and Sliced Prime Rib of Beef, Au Jus and Horseradish Cream

Mediterranean Chicken

Boneless Breast of Chicken topped with Mushrooms, Sundried Tomatoes, and Artichoke Hearts served with a Lemon Caper Beurre Blanc

Chicken Roulade

Rolled Free Range Boneless Breast of Chicken stuffed with Spinach, Mozzarella and Parmesan Cheeses, served with a warm Tomato Relish

Pan Seared Salmon Fillet

Pan seared with a Maple Glaze

Grilled Jumbo Shrimp

Eight Jumbo Tiger Prawns served with an Agave Mango Glaze

Grilled New York Strip Sirloin

Peppercorn Encrusted NY Sirloin Strip with a Veal Demi-Glace



ACCOMPANIMENTS

PLEASE CHOOSE ONE STARCH:

Roasted Garlic or Parmesan Mashed Potatoes
NM Green Chile Cheddar Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Garlic and Herb Polenta Cakes
Sweet Potato Hash
Wild Rice with Cranberries
Herbed Basmati Rice
Herb Roasted Fingerling Potatoes

PLEASE CHOOSE ONE VEGETABLE:

Steamed Asparagus
Broccolini
Braised Brussels Sprouts, Bacon and Sweet Onion
Sautéed Squash and Zucchini
Mixed Seasonal Vegetables
Braised Greens – Baby Spinach and Swiss Chard,
Bacon & Onions
Brown Sugar Glazed Baby Carrots

DUET PLATE ENTREES

For an additional \$5.00 per person, entrées can be combined on one plate to create a duet plate consisting of two entrées

Surf & Turf

Petite Filet of Beef with Demi-Glace and three grilled
Agave Mango-glazed Jumbo Shrimp

Beef & Salmon

Petite Filet Mignon and Salmon Fillet with Apricot
Glaze

Beef & Chicken

Petite Filet of Beef and Grilled Chicken Breast with
Rosemary Demi-Glace

Chicken & Salmon

Grilled Breast of Chicken and Salmon Fillet with
Tropical Fruit Jalapeno salsa



Three Entree Wedding Buffet



Buffet dinner includes fresh baked rolls with butter, coffee, decaffeinated coffee and hot and iced tea service

Market Greens Salad, Baby Tomatoes, Cucumbers, Shredded Carrots
Grilled Vegetable Display
Traditional Caesar Salad with Parmesan Cheese and Garlic Croutons

CHOOSE THREE:

Herb-Seared Salmon Mandarin Orange Salsa
Parmesan Crusted Cod with Citrus Beurre Blanc
Mediterranean Chicken
Rosemary Seared Chicken Breast with Cranberry
Demi-Glace
Bistro Filet of Beef

Sliced Prime Rib Au Jus
Grilled Ranchero Strip Loin
Herb Grilled Flank Steak
Grilled Petite Pork Chops with Cinnamon Apples
Roasted Pork Loin with Honey Dijon Glaze

ACCOMPANIMENTS

Sun-Dried Fruit Harvest Rice
Buttermilk Mashed Potatoes
Fresh Seasonal Vegetables
Soft Yeast Rolls and Butter Flake Rolls

Hors D'oeuvres Selections

SUNSET & DIAMOND PACKAGES

Hot Hors D'oeuvres

Skewers of Beef Tenderloin with Creamy Horseradish
Toasted Sesame Chicken Skewers with Hoisin Sauce
Miniature Chicken and Green Chile Quesadillas
Miniature Crab Cakes with Lemon Caper Aioli
Vegetable Spring Rolls with Golden Plum Sauce
Crab-Stuffed Mushrooms
Spanakopita
Portobello Mushroom in Phyllo Dough
Bacon Wrapped Shrimp & New Mexico Green Chile

Cold Hors D'oeuvres

Basil, Roasted Red Pepper and Goat Cheese Pinwheels
Smoked Salmon & Boursin Cheese on Crostini
Port Wine Glazed Pears and Gorgonzola Cheese Crostini
Mozzarella Caprese Crostini
Prosciutto-Wrapped Asparagus
Coronets of Genoa Salami
Tenderloin of Beef Crostini, Horseradish Aioli
Cucumber Round topped with Pecan Chicken Salad
Brie & Apricot Relish Crostini
Prosciutto & Melon Canapé

FOOD FOR THOUGHT...

At Sandia Resort, we are happy to customize any menu or package. Below are some additional suggestions including displayed hors d'oeuvres, carving stations and action stations

DISPLAYED HORS D 'OEUVRES *(prices listed are per person):*

International Cheese Display \$10

An Impressive Array of Domestic and Imported Cheese Served with an Assortment of Gourmet Crackers and Sliced French Bread

Kaleidoscope of Fresh Seasonal Fruit with Yogurt Dressing \$7

Local Farmer's Harvest of Garden Vegetables with Spinach Yogurt Dip, Classic Hummus and Bleu Cheese Dip

Antipasto Platter Display \$19

Assorted Grilled Fresh Vegetables, Italian Meats and Cheeses Garnished with Olives, Pepperoncini and Artisan Breads

Chocolate Fondue \$12

Raw Bar Display **Please consult with your Wedding Coordinator for current Market Price*

Shrimp, Gulf Coast Oysters on the Half Shell, Crab Claws, Lemons and Cocktail Sauce

Chips & Dips \$12

Tortilla Chips, Salsa Fresca, Tropical Fruit & Jalapeno Salsa, Guacamole and Chile Con Queso

Pricing does not include 22% service charge or sales tax

CARVERY ENHANCEMENT

\$120.00 Carving Station Chef fee per station/chef

Boars Head Smoked Ham

Honey Mustard and Mini French Rolls

Serves 50 guests

\$300

Roasted Tenderloin of Beef

Peppercorn Demi-Glace, Chipotle Béarnaise and Mini French Rolls

Serves 15-25 guests

\$300

Mesquite Smoked Turkey Breast

Chipotle Aioli, Jalapeno Cranberry Relish and Mini French Rolls

Serves 50 guests

\$250

Slow Roasted Herb Prime Rib of Beef

Horseradish Cream, Au Jus, Whole Grain Mustard and Mini French Rolls

Serves 35 guests

\$375

Baked Salmon Florentine

Florentine Parmesan Stuffed with Chipotle Béarnaise

Serves 15 guests

\$125.00

Pricing does not include 22% service charge or sales tax

ENHANCEMENTS

Chocolate Covered Strawberries

\$36 per dozen

Biscochitos

\$32 per dozen

Wedding Cookies

\$32 per dozen

After Dinner Viennese Table

Assorted Petite Fours, Chocolate Dipped Strawberries, Truffles, Mini French Pastries, Regular & Decaf Coffee

\$15 per person

The After Party

Salsa Fresca, Tortilla Chips, Tropical Fruit Salsa, Guacamole and Chile con Queso

\$12 per person

Assorted Mini Cocktail Sandwich Sliders

Ham, Turkey, Chicken Salad, Dill, Cream Cheese and Cucumber

\$36 per dozen

Pricing does not include 22% service charge or sales tax

A champagne glass filled with bubbly champagne and a small orange garnish, next to a bottle of Ruet champagne and some appetizers.

Beverage Selections

	Host	Cash
Call Brands	7.00	7.50
Premium Brands	8.00	8.50
Domestic Beer	5.00	5.25
Imported & Premium Beer	5.25	5.75
Wine by the Glass	7.50	8.00
Cordials	9.50	10.00
Juice	3.50	3.75
Soda	3.00	3.25
Mineral Water	3.50	3.75

CALL BRANDS:

Sobieski Vodka
 Cuervo Gold Tequila
 Bacardi Rum
 Beefeater Gin
 Jim Beam Bourbon
 Seagram 7 Blended Whiskey
 Dewar's Scotch

PREMIUM BRANDS:

Absolut Vodka
 Sauza Conmemorativo Tequila
 Bacardi Rum
 Tanqueray Gin
 Jack Daniel's Bourbon
 Crown Royal Blended Whiskey
 Chivas Regal Scotch

On all bars (host and cash), the bartenders fee is \$100.00 per bartender (plus tax). If a guarantee of \$750.00 is met at each bar, this fee will be waived. We recommend one (1) bartender for every 100 guests. No outside alcoholic beverages are allowed. Prices do not include 22% service charge. You must be 21 years of age or older to order, receive or consume alcoholic beverages.

SPECIALTY BEVERAGE SELECTIONS

Margarita, Beer & Wine Bar

A selection of premium tequilas of varying styles - Blanco, Reposado, and Anejo, for you to savor the flavor of creating your own Margarita – Patron, Don Julio, El Tesoro, Jose Cuervo, and a variety of Juices and Mixers such as Blue Curacao, Patron Citronge, Cointreau, Watermelon Liqueur. Bar set up also includes a selection of Red and White Wines, Imported and Domestic Beer and Soda

\$16 per person per hour

A Taste of New Mexico

A Celebration of our talented local craft brewers and winemakers of New Mexico, along with an assortment of Domestic and Imported Beers, Soda, and Bottled Water. Items featured may include products from Marble Brewery, La Cumbre, Rio Grande Brewery, Gruet and Milagro Wineries.

\$16 per person per hour

PUNCH BOWLS

\$125 per gallon

Margarita Punch

Don Julio Silver Tequila, Patron Citronge, and Limonada - a fresh Lemon-Limeade infused with fresh Pineapple

Sandia Sangria

Red - Merlot, Brandy, Triple Sec, Simple Syrup, fresh Fruits, Club Soda

White - Sauvignon Blanc, St. Germain Elderflower Liqueur, Peach Schnapps, fresh Fruits

Poolside Punch

Light and Dark Rums, OJ, fresh Lime Juice, Simple Syrup, fresh Fruits

Champagne Punch

Lemonade, Orange Juice, Pineapple Juice, Lime Juice, Ginger Ale & Champagne garnished with Lime and Orange Slices

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WINE LIST OPTIONS

Bubbles

	Per Bottle
Gruet, Blanc de Noir, New Mexico	\$36
Grut, Brut, Rose, New Mexico	\$40
Moet et Chandon, Brut Imperial, France	\$85

White Wines

	Per Bottle
Calina, Reserve, Chardonnay, Chile	\$29
Robert Mondavi, Private Collection, Chardonnay, CA	\$33
Kendall Jackson, Vintner's Reserve, Chardonnay, CA	\$32
La Crema, Chardonnay, Sonoma, CA	\$42
Sonoma Cutrer, Russian River Ranches, Chardonnay, CA	\$45
Ferrari Carano, Chardonnay, Sonoma, CA	\$48
Kim Crawford, Sauvignon Blanc, New Zealand	\$36
Brancott, Sauvignon Blanc, New Zealand	\$32
Ecco Domani, Pinot Grigio, Italy	\$29
Alta Luna, Pinot Grigio, Italy	\$32
Pacific Rim, Riesling, Washington	\$32

Red Wines

	Per Bottle
14 Hands, Merlot, Washington	\$29
Montes, Merlot, Chile	\$32
Coppola, Diamond Collection, Merlot, CA	\$39
Angeline, Pinot Noir, CA	\$32
Belle Glos, (Caymus), Meomi, Central Coast, CA	\$42
Wild Horse, Pinot Noir, Central Coast, CA	\$46
Layer Cake, Shiraz, Australia	\$38
Cline, Ancient Vines, Zinfandel, Sonoma, CA	\$36
Terrazas, Alto, Malbec, Argentina	\$32
Kaiken, Ultra, Malbec, Mendoza, Argentina	\$40
Alamos, Cabernet Sauvignon, Mendoza, Argentina	\$29
Casa Lapostolle, Cabernet Sauvignon, Chile	\$36

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Wedding Checklist



Congratulations on selecting Sandia Resort as the venue for your wedding day. Below are some helpful hints to keep your planning on track. Of course your Wedding Specialist is always available for recommendations and advice, however, please call ahead to schedule an appointment to ensure that you will receive our undivided attention to your questions.

8-12 MONTHS BEFORE THE BIG DAY

- ___ Select your wedding colors
- ___ Select and reserve your wedding officiant
- ___ Select bridesmaids, groomsmen, flower girl, ring bearer and ushers
- ___ Meet with and select your florists, DJs or band and photographers
- ___ Shop for and order your bridal gown

6-8 MONTHS BEFORE THE BIG DAY

- ___ Plan your honeymoon
- ___ Shop for and order your bridesmaid dresses
- ___ If you're making your own wedding favors, start doing so now
- ___ Meet with bakeries and arrange a tasting
- ___ Arrange your tasting with Sandia Resort



4-6 MONTHS BEFORE THE BIG DAY

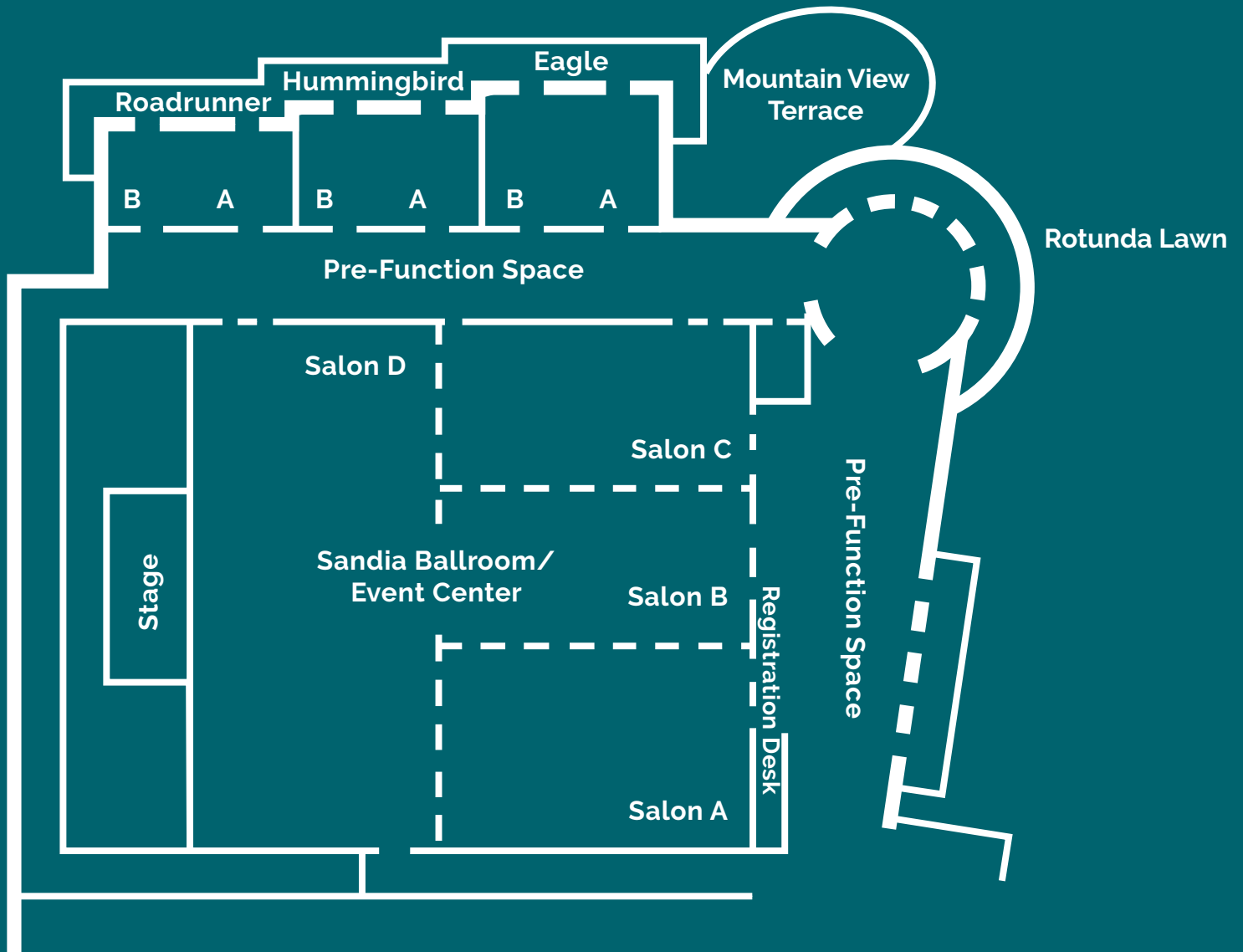
- ___ Send save-the-date announcements, or call out of town guests, to let them know the final date, time, and location of the wedding
- ___ If you're purchasing wedding favors, do so now
- ___ Start planning your rehearsal dinner, give the host(s) your guest list
- ___ Register for gifts
- ___ Select your bakery if you haven't already and select your wedding cake design
- ___ Order invitations, to include RSVP cards and envelopes and thank you notes
- ___ Select a calligrapher, if you're using one
- ___ Select the groom's and groomsmen's attire
- ___ Purchase your wedding rings
- ___ Buy gifts for your wedding party, parents and each other.
- ___ If you're changing into "going away outfits" before you leave the reception, purchase those now

2-3 MONTHS BEFORE THE BIG DAY

- ___ Meet with your officiant to discuss the wedding ceremony
- ___ Mail your wedding invitations
- ___ Think about your wedding hair and make-up. If you're doing your own, try out hairstyles, purchase any extra makeup, consider a "makeover party"
- ___ Book your hairstylist and/or makeup artist, if you're using them. Meet with each of them to experiment with styles and colors
- ___ Finalize your rehearsal dinner details
- ___ Send wedding announcements to local newspapers

THE MONTH OF THE WEDDING!

- ___ Get your marriage license
- ___ Have your final gown fitting. It's helpful to have a bridesmaid with you to learn how to bustle your train and fasten any tricky buttons
- ___ Check with your bridesmaids and groomsmen to make sure they've arranged their wedding day attire
- ___ Contact your vendors (officiant, bakery, photographer, videographer, florist, musicians, transportation) to confirm arrival and delivery times.
- ___ Write and print your wedding programs
- ___ Write thank you cards as you receive wedding gifts
- ___ Ask your mother or maid of honor to contact any guests who have not RSVP'd
- ___ Meet with Sandia Resort the week prior to the wedding to go over final details
- ___ Relax, perhaps get a massage and look forward to your special day!



Convention Center Map

- 50,000 square feet of indoor/outdoor event space
- 10 event rooms
- State-of-the-art light and sound available



SANDIA
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