



*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 SUV's or sedans

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)
\$70.00 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 7)
\$80.00 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 with Crackers & Baguettes, a Kaleidoscope of fresh Seasonal Fruit and your choice of a plated dinner (from page 6) or the three-entrée buffet dinner (from page 7)
\$90.00 per person

ALL OF THE ABOVE PACKAGES INCLUDE:

Plated dinners include a salad course
All dinners (plated or buffet) include rolls and butter, regular and decaffeinated coffee 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

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Plated Entree Selections

Includes fresh baked rolls with butter, coffee, decaffeinated coffee and hot and iced tea service.
Please select up to (3) entrées, one (1) salad, one (1) starch and one (1) vegetable from the accompaniments

Grilled Filet of Beef 7 oz.

Filet of Beef Tenderloin served with Demi-Glace

Grilled Ribeye 12 oz.

Peppercorn Demi-Glace

Slow Roasted Prime Rib

With Au Jus and Horseradish Cream

Mediterranean Chicken

Boneless Breast of Chicken topped with Mushrooms, Sundried Tomatoes, and Artichoke Hearts

Chicken Roulade

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

Chicken with Green Chile Cream Sauce

Airline Chicken Breast topped with Green Chile Cream Sauce

Pan Seared Salmon Fillet

With a Citrus Beurre Blanc

Grilled Jumbo Shrimp

Eight Jumbo Tiger Prawns served with an Agave Mango Glaze

Grilled New York Strip Sirloin 10 oz.

Peppercorn Encrusted New York Sirloin Strip with a Veal Demi-Glace

Pan Seared Sea Bass (*additional \$5 per person)

With a Mango Beurre Blanc

Vegetable Wellington (*Plated Entrée Only)

Grilled Vegetables, Basil Pesto and Parmesan Cheese, Wrapped in Puff Pastry atop Asparagus and Red Bell Pepper Coulis

Quinoa-Stuffed Bell Pepper

Bell Pepper Roasted with Grilled Vegetables and Quinoa atop Asparagus with Marinara Sauce

Vegetable Ragout Pasta

Stewed Rustic-Cut Eggplant, Squash, Zucchini, and Heirloom Tomatoes atop Penne Pasta

Cheese Stuffed Ravioli

With Pesto Cream Sauce and Fresh Seasonal Vegetables

Eggplant Parmesan

With Angel Hair Pasta, Marinara Sauce, Mozzarella and Parmesan Cheeses

Portobello Mushroom Tower

Grilled Vegetables stacked between two Portobello Mushrooms atop Marinara Sauce

Curried Lentils & Cauliflower

With Jasmine Rice

Vegetarian Enchiladas

Stuffed with Black Beans, Corn, Zucchini and Yellow Squash with a choice of New Mexico Red or New Mexico Green Chile. Served with Spanish Rice

ACCOMPANIMENTS

PLEASE CHOOSE ONE STARCH:

Roasted Garlic Mashed Potatoes
Parmesan Mashed Potatoes
New Mexico Green Chile Cheddar Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Sweet Potato Hash
Dried Fruit Harvest Rice
Herb Roasted Fingerling Potatoes
Wild Rice Pilaf

PLEASE CHOOSE ONE VEGETABLE:

Asparagus
Broccolini
Roasted Brussels Sprouts with Balsamic Vinegar
Mixed Seasonal Vegetables
Calabacitas
Haricot Verts
Brown Sugar Glazed Baby Carrots

SALAD SELECTIONS (Choose one)

Market Greens House Salad

Julienne Carrots, Cucumbers, Baby Tomatoes

Classic Caesar Salad

Hearts of Romaine, House-made Croutons and Shaved Parmesan Cheese

Southwest Caesar Salad

Hearts of Romaine, New Mexico Red Chile Dusted Croutons, Roasted Corn and Shaved Parmesan with New Mexico Red Chile Caesar Dressing

Spinach Salad

Spinach, Dried Cranberries, Candied Pecans, Goat Cheese

Radicchio Cup

Mixed Baby Greens, Frisee, Pinon Nuts and Goat Cheese

DRESSINGS:

Ranch
Caesar
Italian
Southwest Ranch
Balsamic Vinaigrette
Tequila Mango Vinaigrette
Blood Orange Vinaigrette
New Mexico Red Chile Caesar



DUEL 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 (*Upgrade to Sea Bass for an additional \$5)

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



Wedding Buffet

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

SALAD SELECTIONS (Choose one)

Market Greens House Salad

Julienne Carrots, Cucumbers, Baby Tomatoes

Classic Caesar Salad

Hearts of Romaine, House-made Croutons and Shaved Parmesan Cheese

Southwest Caesar Salad

Hearts of Romaine, New Mexico Red Chile Dusted Croutons, Roasted Corn and Shaved Parmesan with New Mexico Red Chile Caesar Dressing

Spinach Salad

Spinach, Dried Cranberries, Candied Pecans, Goat Cheese

DRESSINGS:

- Ranch
- Caesar
- Italian
- Southwest Ranch
- Balsamic Vinaigrette
- Tequila Mango Vinaigrette
- Blood Orange Vinaigrette
- New Mexico Red Chile Caesar

SOUP SELECTIONS:

Creamy Green Chile Chicken Chowder

Roasted Red Pepper Bisque

New Mexico Red Chile Pork Posole

Creamy Tomato Soup

New Mexican Green Chile Stew

- Minestrone
- Butternut Squash Bisque with Toasted Pumpkin Seeds
- Wild Mushroom Bisque

GRILLED VEGETABLE DISPLAY

CHOOSE THREE:

Herb-Seared Salmon with Citrus Cream Sauce

Parmesan Crusted Cod with Pesto Cream Sauce

Mediterranean Chicken topped with Mushrooms, Sundried Tomatoes, and Artichoke Hearts

Grilled Chicken Breast with New Mexico Green Chile Cream Sauce

Bistro Filet of Beef with New Mexico Red Chile Demi-Glace

Herb Grilled Flank Steak with Mushroom Demi-Glace

Roasted Pork Loin with Honey Dijon Glaze
Vegetable Ragout Pasta Stewed Rustic. Cut Eggplant, Squash, Zucchini and Heirloom Tomatoes atop Penne Pasta

Vegetarian Enchiladas – Corn Tortillas stuffed with black beans, corn, zucchini and yellow squash with New Mexico Red or New Mexico Green Chile

Curried Lentils and Cauliflower Served with Jasmine Rice

CARVING STATIONS (Beef is Certified Angus):

Smoked Ham \$300

Honey Mustard and Mini French Rolls
Serves 50 guests*

Herb-Roasted Tenderloin of Beef \$300

Peppercorn Demi-Glace, Chipotle Béarnaise and Mini French Rolls
Serves 15-25 guests*

Mesquite Smoked Turkey Breast \$250

Chipotle Aioli, Jalapeno Cranberry Relish and Mini French Rolls
Serves 20 guests*

Slow Roasted Herb Prime Rib of Beef \$375

Creamy Horseradish, Au Jus, Whole Grain Mustard and Mini French Rolls Serves 35 guests*

Whole Roasted Salmon with New Mexico Red Chile Aioli*

Sliced Prime Rib Au Jus *

*Additional \$5 per person and \$100 Carver Fee

** Upgrade to Sea Bass for additional \$5 per person

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Parmesan Mashed Potatoes

New Mexico Green Chile Cheddar Mashed Potatoes

Herb Roasted Yukon Gold Potatoes

Sweet Potato Hash

Dried Fruit Harvest Rice

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf

Asparagus

Broccolini

Roasted Brussels Sprouts with Balsamic Vinegar

Mixed Seasonal Vegetables

Calabacitas

Haricot Verts

Brown Sugar Glazed Baby Carrots



Hors D'oeuvres Selections



Hot Hors D'oeuvres

Hot Hors d'Oeuvres

Miniature Chicken and New Mexico Green Chile Quesadillas with Salsa

Miniature Crab Cakes with Lemon Caper Aioli

Vegetable Spring Rolls with Golden Plum Sauce

Coconut Shrimp with Sweet Chili Sauce

Spinach Purse

Portobello Mushroom in Phyllo Dough

Bacon Wrapped Shrimp & New Mexico Green Chile

Mini Beef Wellington with Béarnaise Sauce

Bacon Wrapped Chicken with Jalapeno

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

Tenderloin of Beef Crostini, Horseradish Aioli

Pecan Chicken Salad Bouchee

Brie & Apricot Relish Crostini

Prosciutto & Melon Canapé

Shrimp & Avocado Ceviche

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):*

Classic Cheese Display \$11

An impressive array of Domestic and Imported Cheese with dried fruit served with an assortment of gourmet crackers and baguettes

Kaleidoscope of Fresh Seasonal Fruit \$10

Seasonal Melons, Berries and Pineapple

Local Farmer's Harvest of Garden Vegetables with Classic Hummus and Ranch Dip \$10

Antipasto Platter Display \$20

Selection of Sliced Italian Meats, Marinated Mozzarella, Assorted Grilled and Pickled Vegetables, Olives, Pickled Peppers with Artisan Breads, Lavosh and Flatbread

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 and Lemon Wedges

Chips & Dips \$13

Tortilla Chips, Fire Roasted Salsa, Guacamole and New Mexico Green Chile con Queso

Assorted Sushi Display \$20

Assorted Maki Rolls with Wasabi, Pickled Ginger, Regular & Light Soy Sauce, Seaweed Salad Sriracha and Fortune Cookies

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 \$15 per person

Assorted Petite Fours, Truffles, Mini French Pastries, Regular & Decaffeinated Coffee

The After Party \$12 per person

Crisp Tortilla Chips, Fire Roasted Salsa, Guacamole and New Mexico Green Chile con Queso, Traditional Buffalo Wings with Ranch, Carrots and Celery

OR

Mini Cheeseburger Sliders with New Mexico Green Chile and Pickles, Mini Hot Dogs served with House-Made Kettle Chips

Ice Sculptures

*Please consult with your catering manager about our customized ice sculptures

Pricing does not include 22% service charge or sales tax





Beverage Selections

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.

	Host	Cash
Premium Brands	\$9.00	\$9.50
Call Brands	\$8.00	\$8.50
Wine by the Glass	\$7.00	\$7.50
Imported & Premium Beer	\$5.75	\$6.75
Domestic Beer	\$5.25	\$5.75
Cordials	\$9.00	\$10.00
Soda	\$3.50	\$3.75
Juice	\$3.50	\$3.75
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

Specialty Beverage Selections

Margarita, Beer & Wine Bar \$16 per person per hour

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

A Taste of New Mexico \$16 per person per hour

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.

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



Sparkling

Gruet, Blanc de Noir, New Mexico

Grut, Brut, Rose, New Mexico

Moet et Chandon, Brut Imperial, France

Per Bottle

\$36

\$40

\$85

White Wines

Calina, Reserve, Chardonnay, Chile

Robert Mondavi, Private Collection, Chardonnay, CA

Kendall Jackson, Vintner's Reserve, Chardonnay, CA

La Crema, Chardonnay, Sonoma, CA

Sonoma Cutrer, Russian River Ranches, Chardonnay, CA

Ferrari Carano, Chardonnay, Sonoma, CA

Kim Crawford, Sauvignon Blanc, New Zealand

Brancott, Sauvignon Blanc, New Zealand

Ecco Domani, Pinot Grigio, Italy

Alta Luna, Pinot Grigio, Italy

Pacific Rim, Riesling, Washington

Per Bottle

\$29

\$33

\$32

\$42

\$45

\$48

\$36

\$32

\$29

\$32

\$32

Red Wines

14 Hands, Merlot, Washington

Montes, Merlot, Chile

Coppola, Diamond Collection, Merlot, CA

Angeline, Pinot Noir, CA

Belle Glos, (Caymus), Meomi, Central Coast, CA

Wild Horse, Pinot Noir, Central Coast, CA

Layer Cake, Shiraz, Australia

Cline, Ancient Vines, Zinfandel, Sonoma, CA

Terrazas, Alto, Malbec, Argentina

Kaiken, Ultra, Malbec, Mendoza, Argentina

Alamos, Cabernet Sauvignon, Mendoza, Argentina

Casa Lapostolle, Cabernet Sauvignon, Chile

Casa Lapostolle, Cabernet Sauvignon, Chile

Robert Mondavi, Private Collection, Cabernet Sauvignon, CA

Trumpeter, Cabernet Sauvignon, Argentina

Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon, CA

Montoya, Cabernet Sauvignon, Napa, CA

Simi, Cabernet Sauvignon, Alexander Valley, CA

Per Bottle

\$29

\$32

\$39

\$32

\$42

\$46

\$38

\$36

\$32

\$40

\$29

\$36

\$36

\$33

\$32

\$34

\$39

\$45



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

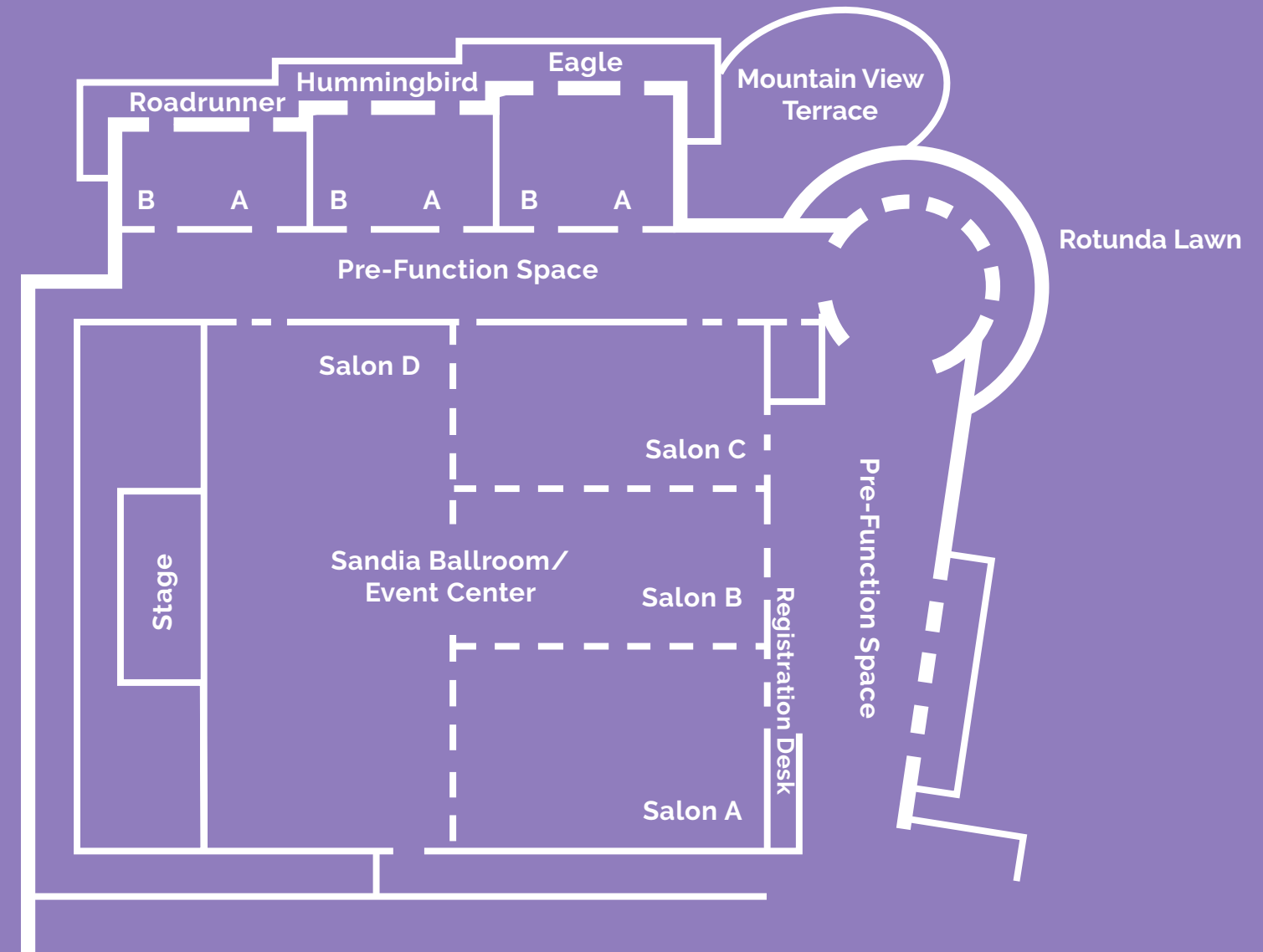
- ___ Meet with your officiant to discuss the wedding ceremony
- ___ Mail your wedding invitations
- ___ Think about your wedding hair and make-up. If you're doing your own, try out hairstyles, purchase any extra makeup, consider a "makeover party"
- ___ Book your hairstylist and/or makeup artist, if 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

- 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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