



# 2018 WEDDING MENUS

For additional information on  
booking your wedding, please call  
our Wedding Specialist, Lindsay  
Caldwell, at 505.830.5782.



**Sheraton**<sup>®</sup>  
ALBUQUERQUE UPTOWN





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



### **PACKAGES INCLUDE:**

Personal Wedding Specialist to assist in making your day memorable!

\*Deluxe King room for the newlyweds the night of the wedding & breakfast in bed the following morning

Tables, banquet chairs, floor length white linen with white/black overlays, dance floor, risers & house centerpieces

Champagne toast

Cake cutting and service

\*Not included in Daytime or Brunch Packages

\*All banquet charges subject to 23% service fee and 7.5% NM State Tax





## UPTOWN BRUNCH BUFFET

**\$38**

### **BRUNCH BUFFET (INCLUDES ALL ITEMS LISTED)**

**Seasonal Fresh Fruit & Berry Display**

**Assorted Breakfast Breads** to include fresh baked Danish pastries, muffins & croissants

**Fluffy Scrambled Eggs** with sides of chile & cheese

**Crispy Seasoned Potatoes** with sweet bell peppers

**Hardwood Smoked Bacon**

**Breakfast Medley Sausage**

**Sautéed Ham and Asparagus Casserole**

**Waffles** and sweet Cream with syrup

**Warm Flour & Corn Tortillas**

\*Add mimosas for \$7 per guest







## DAYTIME ROMANCE PLATED

\$36

### **SALAD (CHOICE OF 1)** - Served with Artisan Rolls & Butter

- New Mexican Wedding Salad** with iceberg lettuce, roasted corn, black beans, diced tomatoes & bell peppers
- Togetherness Garden Salad** with bibb lettuce, cucumbers, tomatoes, carrots & feta cheese
- Classic Caesar Salad** with sourdough croutons & shredded parmesan cheese
- Choice of Dressings:** Caesar, Ranch, Raspberry, Golden Italian, Catalina, Balsamic Vinaigrette, Port Wine, Black Olive Feta

### **ENTREES (CHOICE OF 1)**

- Uptown Chicken** with a tangy lemon caper volute
- Maple Bourbon Pecan-Crusted Chicken Breast** with a light maple Dijon mustard glaze
- Pan-seared Beef Sirloin Steak** with a mushroom madeira reduction
- Red Chile & Tequila Marinated Carne Asada** with a piquant salsa topping
- Pan Seared Filet of Salmon Florentine** with a spinach fondue sauce

### **VEGETABLE SIDE (CHOICE OF 1)**

- Assorted Seasonal Steamed Vegetables
- Buttered Broccolini Spears
- Green Bean Almandine
- Steamed Buttered Asparagus
- Steamed Honey-Glazed Carrots

### **STARCH SIDE (CHOICE OF 1)**

- Fresh Whipped Yukon Gold Potatoes
- Cilantro Rice
- Wild Rice Pilaf
- Roasted Potato Wedges
- Creamy Parmesan Polenta



\*Afternoon wedding receptions must be scheduled between 11:00am and 3:00pm





## AFTERNOON ELEGANCE BUFFET

\$38

### **SALAD (CHOICE OF 1)** - Served with Artisan Rolls & Butter

**Mixed Field Greens & Brussel Sprout Salad** with julienned vegetables & grape tomatoes

**Bibb Lettuce & Cucumber Feta Salad** with tomatoes, red onions, basil & roasted garlic balsamic dressing

**Caesar Salad** with sourdough croutons & shredded parmesan cheese

### **ENTREES (CHOICE OF 2)**

**Green Chile Chicken OR Red Chile Beef Enchiladas**

**Traditional Beef Lasagna** served with a hearty marinara sauce

**Grilled Chicken & Tortellini Casserole** served in a mild chicken supreme sauce & artichoke spinach medley

**Cajun Dusted Pork Loin** served with a chile coconut glaze & sweet pepper medley

**Pan Seared Salmon Newberg** served with a velvet cream sabayon & caramelized onions

**Sesame Ginger Chicken** served on a bed of crunchy chow mien vegetables

**Chicken Dijonnaise** breaded chicken parmesan moistened with a mild Dijon cognac mustard cream sauce

**Baked Tomatillo Tilapia** with a black bean and roasted corn relish

### **VEGETABLE SIDE (CHOICE OF 1)**

Seasonal Steamed Vegetables

Garlic Sautéed Broccolini

Green Bean Almandine

### **STARCH SIDE (CHOICE OF 1)**

Yukon Garlic Whipped Potatoes

Wild Rice Pilaf

Roasted Red Potatoes Lyonnais

Sweet & Baby Yukon Gold Potato Medley with Scallions and Roasted Garlic

Fruited Israeli Cous Cous with Parsley and Green Lentils



\*Afternoon wedding receptions must be scheduled between 11:00am and 3:00pm





## THE UPTOWN PLATED

\$40

### SALAD (CHOICE OF 1)

**The Uptown Salad:** field greens, cucumbers, grape tomatoes, shredded carrots, jicama, roasted corn kernels & red cabbage

**Hearts of Romaine Salad:** romaine fillet, sourdough croutons & shaved parmesan cheese

### ENTREES (CHOICE OF 2)

**Baked Salmon Fillet** with garlic leek cream sauce

**Uptown Grilled Chicken Breast** with a tangy lemon caper volute

**Mediterranean Chicken Airline Breast** with a tangy garlic, oregano & feta cheese scented, lemon parsley butter sauce

**Grilled Flank Steak** with a Louisiana braised corn maux choux cream

**Red Chile & Tequila Marinated Carne Asada** with a tequila jus & piquant salsa topping

### VEGETABLE SIDE (CHOICE OF 1)

Assorted Roasted Seasonal Vegetables

Butter Broccoli & Red Peppers

Green Bean Almandine

### STARCH SIDE (CHOICE OF 1)

Fresh Whipped Yukon Potatoes

Fruited Wild Rice Pilaf

Roasted Red Potatoes Lyonnaise



\$49 to include choice of passed hors d'oeuvres (3 pieces/guest)





# THE SHIMMER PLATED

\$47

## 1 HOUR RECEPTION

Domestic Cheese Display with Crackers and Baguette  
Vegetable Crudité Platter with Ranch and Red Pepper Dips

## SALAD (CHOICE OF 1)

**Fruited Baby Spinach and Arugula Salad:** strawberries, cranberries, mandarin oranges, candied walnuts & blue cheese crumbles

**Mediterranean Romaine Salad:** Kalamata olives, cucumber, teardrop tomatoes feta cheese crumbles & crispy capers

**Broccoli Floweret & Red Grape Salad:** Swiss cheese, pine nuts & sunflower seeds

**Fruited Couscous Salad:** dried fruit, bell peppers, grape tomatoes, roasted corn & feta cheese crumbles

## ENTREES (CHOICE OF UP TO 2)

**Black Pepper Tilapia and Shrimp:** pepper crusted tilapia, soy balsamic glaze & roasted scallion shrimp

**Buccaneer Chicken Breast:** wild rice & red bean stuffed chicken breast with a mild coconut curry sauce

**Sirloin Gorgonzola Melt:** pan-seared with melted gorgonzola, tawny port & raisin reduction

**Beef Sirloin Pepper Steak** with a spicy three peppercorn sauce

**Grilled New York Strip Steak** with a creamy mushroom ragout

## VEGETABLE SIDE (CHOICE OF 1)

Buttered Asparagus

Steamed Maple Glazed Carrots

## STARCH SIDE (CHOICE OF 1)

Fruited Israeli Cous Cous with Parsley & Green Lentils

Steamed Quinoa and Potato Ragout



\$56 to include choice of passed hors d'oeuvres (3 pieces/guest)

\*May also select from choices on Uptown Plated menu





# THE CHANDELIER PLATED

**\$52**

## **1 HOUR RECEPTION**

Domestic Cheese Display with Crackers and Baguette  
Vegetable Crudité Platter with Ranch and Red Pepper Dips

## **WINE SERVICE WITH DINNER**

A choice of red or white wine served with your dinner

## **SALAD (CHOICE OF 1)**

**Bibb Lettuce & Feta Salad:** cucumbers, tomatoes, red onions, basil & feta cheese crumbles  
**Coconut Rice and lemon grass Salad:** red onion, grape tomatoes, bean sprouts, mint & coriander leaves  
**Jicama Honeydew Melon Salad:** red onions, grape tomatoes, green onions & cilantro

## **ENTREES (CHOICE OF UP TO 2)**

**Yellowfin Tuna & Salmon Cakes:** saffron roulade sauce  
**Pan Seared Salmon Rockefeller:** salmon fillet topped with crispy bacon, bell peppers & sautéed red onions  
**Pan-seared Sea Bass:** Served on a bed of quinoa and potato ragout with Bluelake green beans  
**Chicken Corona:** stuffed with jack cheese, savory peppers, green chile corn bread, wrapped with hickory smoked bacon, sweet corn sabayon  
**Slow Roasted Prime Rib:** slow roasted, garlic au jus, horseradish cream  
**Beef Tenderloin Steak:** port wine raisin sauce  
**Roast Rack of Lamb:** parmesan and herb crusted, garlic jus

## **VEGETABLE SIDE (CHOICE OF 1)**

Honey Glazed Brussel Sprouts  
Green Bean & Artichoke Medley

## **STARCH SIDE (CHOICE OF 1)**

Baby Yukon Gold & Sweet Potato Medley with Scallions and Roasted Garlic  
Creamy Mushroom Risotto with Mixed Herbs

## **DUET PLATES (MAY ENHANCE ENTREES BY SELECTING A DUET PLATE FOR PRICE LISTED)**

Beef Tenderloin and Chicken	\$54
Beef Tenderloin and Jumbo Shrimp	\$56
Beef Tenderloin and Salmon	\$57
Chicken and Salmon	\$54

**\$61 to include choice of passed hors d'oeuvres (3 pieces/guest)**

**\*May also select from choices on Uptown Plated and Shimmer Plated menus**





## EL CLÁSICO BUFFET

\$44

### **SALAD (CHOICE OF 2)** - Served with Artisan Rolls & Butter

**Mixed Garden Salad** with julienne carrots, jicama, red cabbage, grape tomatoes & cucumber crescents

**Roasted Corn and Black Bean Salad** with roasted red pepper, red Bermuda onion, cilantro & cumin

**Spicy Caesar Salad** with shredded parmesan cheese, roasted yellow corn, red chile croutons & spicy Caesar dressing

**Baby Spinach Salad** with strawberries, red onions, tomatoes and blue cheese crumbles with raspberry vinaigrette

**Fiesta Mixed Salad** with tortilla strips, shredded cheese, cucumbers, mixed olives, grape tomatoes with cilantro lime vinaigrette

**Jicama Mango Salad** with citrus & cilantro vinaigrette

### **ENTREES (CHOICE OF 2)**

**Baked Salmon** with lemon & sautéed peppers

**Pan-seared Tilapia** fillet with parsley garlic butter cream sauce

**Chicken Santa Fe** chicken breast topped with hatch green chile & 3 cheese melt

**NM Rolled Enchiladas** chicken OR beef with red or green chile sauce

**Chicken Fajitas** with grilled peppers & sweet onions accompanied by guacamole, pico de gallo & shredded cheese

**Chicken Picata** with a lemon caper cream sauce

**Three Cheese Tortellini** with grilled chicken & vegetables

**Chipotle Skirt Steak** with tequila jus & tomatillo

**Jambalaya Pasta** with chicken sausage & shrimp

**London Broil** with a cabernet reduction & sautéed onions

**Roasted Beef Strip Loin** with sautéed wild mushroom & onions

**Cinnamon Seared Pork Loin** with dried fruit & apple ginger glaze

### **VEGETABLE SIDE (CHOICE OF 1)**

Traditional Calabacitas

Charro Beans with Peppers and Red Chile

Seasonal Roasted Vegetables

Blue Lake Green Bean Almandine

### **STARCH SIDE (CHOICE OF 1)**

Roasted Red Potato Lyonnaise

Yukon Gold Fresh Whipped Potatoes

Fruited Wild Rice Pilaf

Creamy Mushroom Risotto & Mixed Herbs

Traditional Spanish Rice



**\$53 to include choice of passed hors d'oeuvres (3 pieces/guest)**



# ENHANCEMENTS & HORS D'OEUVRES

**HORS D'OEUVRES (Choice of 2 based on 3 pieces per guest): Add \$9 to any package**

**Domestic Cheese & Cracker Display**

**Mediterranean Display:** Traditional hummus, pita bread, grilled & marinated eggplant, Portobello mushrooms, red bell pepper, zucchini & yellow squash, marinated artichoke hearts & cured olives

**Vegetable Crudit  Display** with black pepper ranch

**Red Onion and Maytag Bleu Cheese Bruschetta**

**Green Chile Cream Cheese Stuffed Shrimp**

**Blackberry Cucumber Caprese Skewers**

**Baja Shrimp Shooters**

**Deviled Chicken Bouchee**

**Smoked Duck and Swiss Cheese Skewers**

**Tomato and Goat Cheese Bruschetta**

**Crispy Beef Taquitos**

**Curried Chicken and Tofu Pastry Rolls**

**Vegetable Spring Rolls**

**Green Chile Cheese Chicken Wellington**

**Macaroni & Smoked Gouda Cheese Bites**

**Andouille Sausage and Shrimp Skewers**

## CARVING STATIONS

**Baron of Beef** served with horseradish cream

8pp

**Orange Chipotle Glazed Bone-in Baked Ham**

6pp

**Herb-roasted Breast of Turkey**

6pp

**Cajun Spice Encrusted Pork Loin**

7pp

**Roasted Herbs & Black Pepper Prime Rib** served with horseradish cream

14p

## ACTION STATIONS

**Pasta Station:** choose 2 pastas, 2 sauces & 2 proteins

21pp

**Mac-n-cheese Station:** served with smoked sausage, popcorn shrimp, grilled chicken, scallions, crumbled bacon, diced tomatoes, jalapenos, ale sharp cheddar cheese sauce & gruyere Swiss cheese

14pp

**Stir-Fry Wok Station:** shrimp saut ed to order

14pp

**Quesadilla Station:** choose from chicken, wild mushroom & spinach or shredded beef

18pp

## SWEET ENHANCEMENTS

**Custom Wedding Cake:** from Sheraton preferred vendor, includes tasting for 2

5pp

**Viennese Display:** assorted chocolate truffles, petit fours, chocolate covered Strawberries

11pp

**Sundae Bar:** vanilla, chocolate & strawberry premium ice cream with chocolate sauce,

13pp

caramel sauce, sprinkles, crushed Oreos, candies, chopped walnuts, diced peanuts, whipped cream & cherries

**Chocolate Covered Strawberries**

48/dozen

**\*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**



# BEVERAGES

## FAVORITE BRANDS

Absolute Vodka  
Tanqueray Gin  
1800 Reposado Tequila  
Southern Comfort Whiskey  
Dewar's Scotch  
Jack Daniels Bourbon  
Bacardi Silver Rum

## PREMIUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Crown Royal Whiskey  
Johnnie Walker Black Scotch  
Jameson Irish Bourbon  
Captain Morgan Rum

## HOURLY BAR

First hour	<b>15pp</b>
Additional hours	<b>10pp</b>

## CASH BAR

Premium	<b>12/drink</b>
Favorite	<b>10/drink</b>
Domestic Brew	<b>5/bottle</b>
Imported Brew	<b>6/bottle</b>
Premium Wine	<b>8/glass</b>
	<b>40/bottle</b>

## 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

<b>First hour</b>	<b>12pp</b>
<b>Additional hours</b>	<b>9pp</b>

\*One bartender required per 75 guests. Bartender fee of \$100 per bartender.



## SPECIALTY BARS

### **MARGARITA BAR** w/ Beer and Wine Package

Premium Tequilas and Mixers, including Blue Curacao, Midori Melon, and Pama Pomegranate. Enjoy our full variety of imported and domestic beers, house wines & assorted soft drinks and bottled waters.

**First hour**                      **15pp**

**Additional hours**            **10pp**

### **BLEND TO ORDER FRUIT MARGARITA BAR**

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 & white & gold tequilas.

**First hour**                      **17pp**

**Additional hours**            **12pp**

**Per drink**                      **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 & whipped cream.

**One hour**                      **12pp**

**Per drink**                      **12**

### **SPECIALTY DRINK**

Our property mixologist will assist you in designing and creating your own signature wedding cocktail to be butler passed during your cocktail reception.

**Prices range from 9-15/cocktail.**