Exquisitely Unconventional

Weddings at the Albuquerque Convention Center

CONVENTION CENTER
Albuquerque

Welcome to the

Albuquerque Convention Center

Where your special day can be as *magical* as you can imagine.
Where every sense is catered to with *perfection.*
Where you will make *lifelong* memories.

Where you begin your

happily ever after.

ALBUQUERQUE CONVENTION CENTER | 401 SECOND ST. NW | ALBUQUERQUE, NM 87102 | WWW.ALBUQUERQUECC.COM | (505) 768-4575

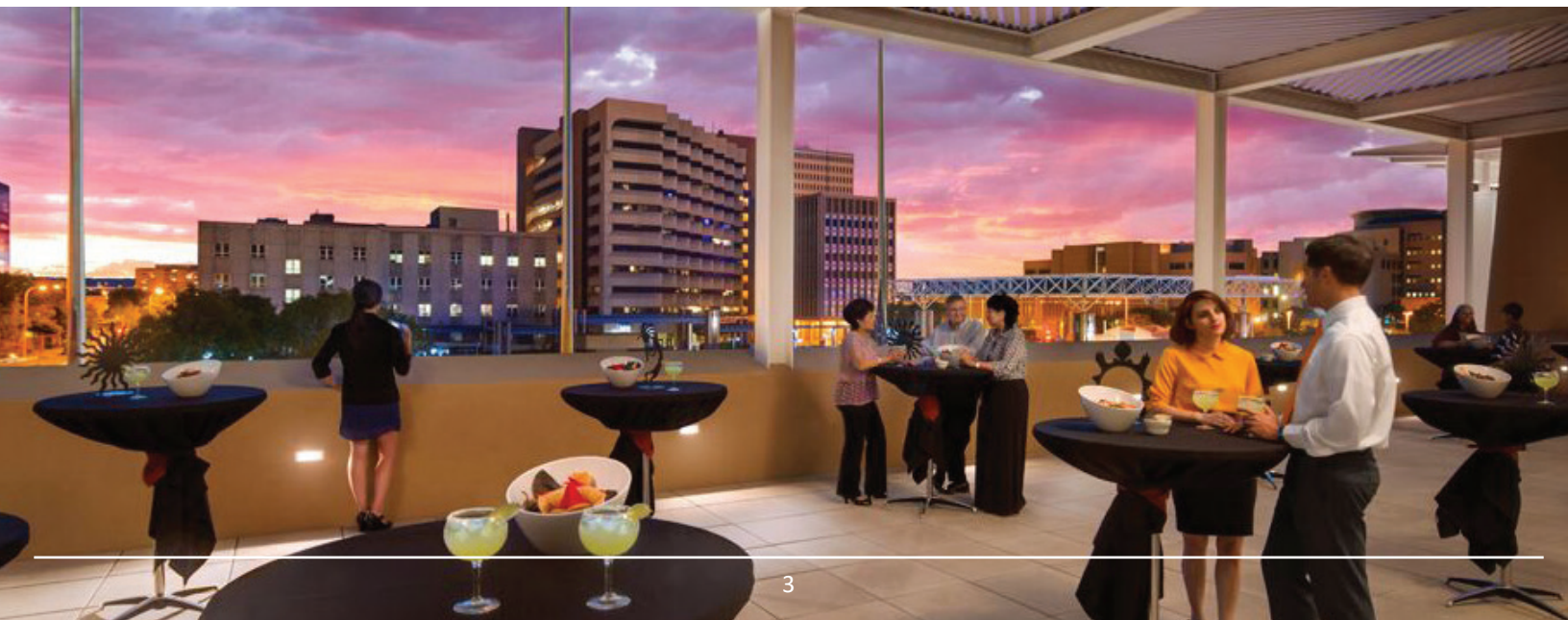


Table of Contents

ABOUT THE FACILITY 6

POLICIES 7

SALAD SELECTIONS 8

PLATED ENTREE SELECTIONS 9

TRADITIONAL BUFFET SELECTIONS 10

ENHANCED BUFFET SELECTIONS 11

FAMILY STYLE SELECTIONS 12

HORS D'OEUVRES & CARVING STATION SELECTIONS 13

BAR SERVICE 14

About the Facility

The Albuquerque Convention Center is a multi-purpose event complex with over 270,000 square feet of flexible event space. We are located in the heart of vibrant downtown Albuquerque and are proudly managed by SMG. The ACC, one of the premier venues in the Southwest, is nestled between the breathtaking Sandia Mountains and the majestic Rio Grande River.

The ACC offers 27 flexible rooms which can hold an intimate gathering of 10 people or a large celebration for 1,800. Our stunning Ballroom offers 31,000 square feet and features fully customizable colored LED lighting to perfectly match your theme.

Our professional staff is here to assist you at every phase of planning your wedding celebration. From menu selection and décor to hotel accommodations and preferred vendor referrals, we stop at nothing to deliver a most memorable occasion.

We invite you to explore our website to find out what makes the Albuquerque Convention Center exquisitely unconventional!

www.AlbuquerqueCC.com

POLICIES

Catering by SMG is the exclusive food and beverage provider for the Albuquerque Convention Center. No food or beverage of any kind will be permitted in the Facility by Licensee or any of the Licensee's guests or invitees.

Banquet Event Orders (BEO)

The BEO will outline the menu, expected attendance, beverage services, special services and pricing based on Licensee's provided requirements and shall be considered incorporated into the terms and conditions of the Use License Agreement. The pricing for menu items, equipment rentals, specialty linen and any other food and beverage services are not guaranteed until the execution of a signed Banquet Event Order (the "BEO"). Licensee agrees to pay the greater of actual or guaranteed attendance.

Bar Service

SMG recommends one (1) bar every 150 guests. Every event is different and SMG will work with you on effective bar staffing. SMG reserves the right to determine bar staffing. For parties with less than 150 guests a bar sales minimum of $350 will apply. If minimum sales amount is not met a bartender fee of $125 will be charged. An additional bartender fee will be charged for any services over six hours. SMG practices responsible alcohol service and therefore reserves the right to refuse alcohol service to anyone, including the right to terminate the service of alcoholic beverages of your event if deemed necessary by SMG.

Service Fee & Taxes

A taxable 21% service charge will be applied to all food and beverage sales and the current New Mexico Gross Receipts Tax will be added to all food, non-alcoholic & alcoholic beverages, labor, rental, floral and service charges.

Payments

A deposit of 50% of total estimated catering charges is due fifteen (15) business days prior to the Event move-in. Final catering guarantee, signed Banquet Event Order(s) (BEO), and remaining balance is due five (5) business days prior to Event move-in. Any additions or add-on services during the event will be provided with a credit card authorization on file and are due and payable at the conclusion of the event. If the catering function is canceled less than (15) business days prior to Event move-in, 25% of the deposit will be forfeited. 100% of the deposit will be forfeited for any catering services canceled less than five (5) business days prior to Event move-in.

What's Included

All weddings include the following in the listed menu price:

- 12' x 16' Stage
- Dance floor up to 30' x 30'
- 2 bottles of sparkling wine or sparkling cider for head table
- Tables, chairs, linen—black or white 90" x 90" round, Napkins—black or white (specialty sizes and colors available for additional fee)
- Event insurance
- Cake cutting service
- Security
- One complimentary hotel room at DoubleTree by Hilton Hotel Downtown Albuquerque *(subject to availability)*

SMG is the "gold standard" in public facility management. No municipality or outside management company can match the breadth and range of our capabilities. Since SMG was founded in 1977, we have brought facilities under management worldwide. A measure of the confidence we inspire among clients is our unparalleled record of client retention.

SMG is known as a tireless advocate for the municipalities we represent. We have the programs, systems and talent in place to ensure that all SMG-managed facilities run smoothly and every event we host feels like a celebration to patrons, fans and guests. Stadiums and arenas, convention centers, performing arts theaters and recreational events centers are the signatures of a city. They create a vibrant cultural life for residents, build tourism, and foster a robust local economy. A city's reputation depends on the excellence of its public facilities – and so does ours.

WWW.SMGWORLD.COM

Salad Selections

Choice of Salad (one included with plated entrée and traditional buffet selections)

1. Tossed Mixed Baby Greens and Romaine Hearts topped with Cherry Tomatoes, Matchstick Carrots, English Cucumbers and Fresh Made Garlic Croutons, served with Vinaigrette and Buttermilk Ranch Dressing

2. Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan and Fresh Made Garlic Croutons, served with Caesar Dressing

3. Tossed Salad with Roasted Red Bell Pepper Strips, Kalamata Olives and Feta Cheese, served with a Lemon, Dill Vinaigrette

4. Bibb and Red Leaf Lettuces topped with Toasted Pine Nuts, English Cucumbers, Grape Tomatoes and Chipotle Smoked Gouda Croutons, served with Tomatillo Vinaigrette

5. Mixed Baby Lettuces, English Cucumbers, Grape Tomatoes and Queso Asadero Croutons, served with a Smoky Chimayo Tomato Vinaigrette

6. Kentucky Bibb Lettuce Wedge topped with Mandarin Orange, Jicama and English Cucumbers, served with Lemon Basil Vinaigrette

Optional Enhanced Salads (add $1.50 per guest)

7. Hearts of Romaine Wedge topped with Julienne English Cucumbers, Diced Heirloom Tomatoes, Bacon Lardons, Cotija Cheese and Toasted Pepitas, served with Cucumber Buttermilk Dressing

8. Bibb Lettuce Wedge topped with Smoked Jicama, Matchstick Carrot, Broccoli Slaw and Brisket Corn Bread Croutons, served with Tomatillo Buttermilk Dressing

9. Bibb Lettuce Wedge topped with Julienne Carrots, Red Grapes, Candied Almonds and Stilton Blue Cheese, served with Green Goddess Dressing

Plated Entrée Selections

All plated entrées include one salad selection (see page 6).

Chicken

- Green Chile Chicken Enchiladas paired with Carne Adovada served with Pinto Beans and Spanish Rice—$32.00
- Grilled Achiote Chicken topped with Chipotle Cream Sauce served with Roasted Red Potatoes and Seasonal Vegetables—$35.00
- Chorizo-Stuffed Chicken topped with Avocado Béchamel Sauce, paired with Tequila Shrimp Medallion served with Manchego and Green Chile Potato Puree and Asparagus—$38.00

Pork

- Coconut Milk Marinated Roasted Pork Tenderloin with Miso, Orange Ginger Tamari Sauce, served with Jasmine Rice and Sautéed Baby Bok Choy—$42.00

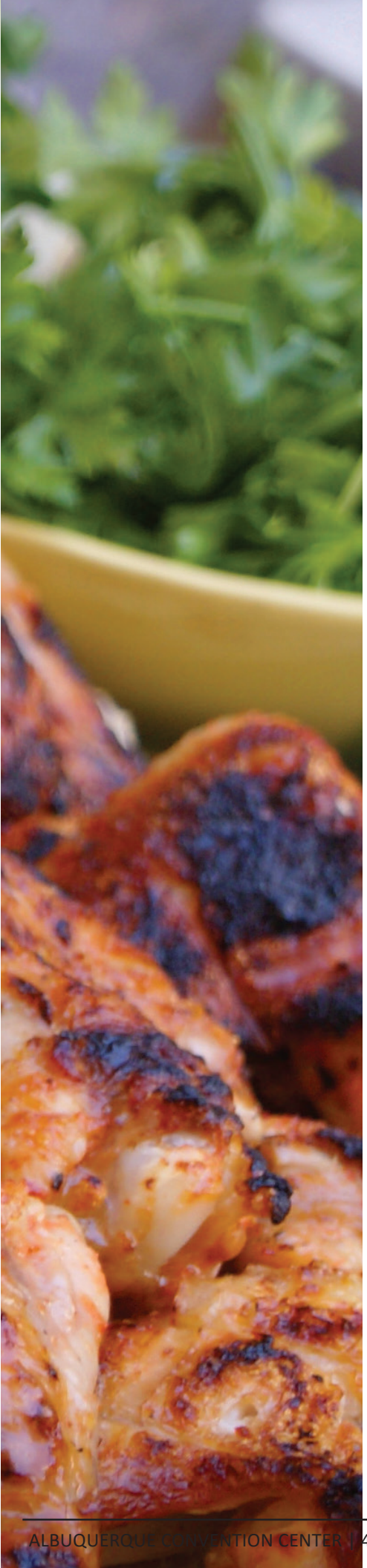
Beef

- Horseradish Marinated Flank Steak with Portobello Burgundy Demi-Glace served with Garlic Mashed Potatoes and Sautéed Green Beans—$39.00
- Blackened Grilled Strip Loin with Jus Lié topped with Red Onion Jalapeño Marmalade served with Roasted Fingerling Potatoes and Seasonal Vegetables—$50.00
- Grilled Beef Filet topped with Veal Jus Lié and Tomatillo Bacon Jam, served with Crème Frâiche-Arugula Mash and Asparagus—$65.00
- Grilled Bone-In Ribeye with Perigueux Sauce, served with Parsnip Puree and Sautéed Haricots Verts—$69.00
- Brisket and Green Chile Wrapped Beef Filet topped with Rhubarb Demi served with Smoked Gouda Mac and Cheese and Corn Succotash—$72.00

Fish

- Blackened Tilapia with Tequila Lime Beurre Blanc, served with Sweet Potato Fingerlings and Roasted Carrots—$32.00
- Grilled Wild Caught Salmon with Salsa Verde, served with Wild Mushroom Risotto and Bouquetière of Seasonal Vegetables—$44.00
- Grilled Wild Caught Halibut with Chipotle Romesco Sauce, served with Domino Potatoes and Roasted Brussels Sprouts with Spanish Chorizo Lardons—$68.00

Optional Entrée Enhancement: Grilled Shrimp Medallion (add $4.00 per guest)



Traditional Buffet Selections

All traditional buffets include one salad selection (see page 6).

Classic

Grilled Marinated Chicken topped with Creamy Tarragon Veloute
Creamy Garlic whipped Potatoes and Green Beans
Dinner Rolls and Butter
$38.00

New Mexican

Beef and Red Chile Enchiladas
Chicken and Green Chile Enchiladas
Spanish Rice, Refried Beans, Calabacitas
Fresh Salsa, Tortilla Chips, Flour Tortillas
Diced Tomato, Shredded Lettuce and Sour Cream
$40.00

Fajitas

Marinated Chicken and Beef with Sautéed Peppers and Onions
Spanish Rice, Refried Beans, Fresh Salsa, Tortilla Chips, Flour Tortillas
Diced Tomato, Shredded Lettuce and Sour Cream
$42.00

Southwestern

Marinated Beef and Chicken with Sautéed Peppers and Onions
Green Chile and Red Chile Cheese Enchiladas
Carne Adovada, Beans and Spanish Rice
Chips and Salsa, Flour and Corn Tortillas
Sour Cream, Diced Tomatoes, Shredded Lettuce
$48.00

Italiano

Rigatoni with Pesto Vinaigrette, Roma Tomatoes,
Shaved Parmesan, Olives, Sundried Tomatoes
Chicken Piccata with Lemon Caper Sauce
Pork Milanese with Cremini Tomato Sauce
Saffron Risotto and Rosemary Roasted Potatoes
Steamed Baby Carrots, Broccolini and Cauliflower Medley
$54.00

Deluxe

Grilled Marinated Chicken Breast with Chimayo Sweet Cream Sauce
Slow Roasted Sliced Sirloin topped with Chipotle Blackberry Bordelaise Sauce
Wild Rice Pilaf with Split Peas and Orzo
Creamy Yukon Gold Mash and Grilled Vegetable Medley
$56.00

Enhanced Buffet Selections

All enhanced buffets include your choice of two hors d'oeuvres (see page 11).

Gourmand

Mixed Baby Lettuces with Strawberries, Watermelon, Feta, Toasted Pepitas, Charred Lemon Vinaigrette
Tossed Mixed Baby Greens and Romaine Hearts topped with Cherry Tomatoes, Matchstick Carrots, English Cucumbers, and Fresh Garlic Croutons, served with Buttermilk Ranch Dressing
Grilled Marinated Chicken Breast with Sundried Tomato Pesto Cream Sauce
Horseradish Crusted sliced Ribeye with Rhubarb Red Wine Demi-Glace
Creamy Root Vegetable Mash
Wild Rice Pilaf with Cranberries, Cherries, Apricots and Toasted Pine Nuts
Roasted Butternut Squash
Roasted Baby Vegetables in Caramelized Shallot, Thyme Butter
$76.00

Art Culinaire

Classic Caesar Salad with Chopped Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan, house made Croutons, served with Caesar Dressing
Mixed Baby Lettuces topped with Roasted Red Bell Peppers, Marinated Artichoke Hearts, Kalamata Olives and Toasted Pine Nuts, served with Basil Vinaigrette
Wild Caught Grilled Salmon with Puttanesca Sauce
Roasted Strip Loin topped with Marsala Mushroom Sauce
Roasted Tricolored Fingerling Potatoes
White Bean Puree topped with Pancetta Lardons
Braised Broccolini
$80.00

Opulence

Choice of three hors d'oeuvres (see page 11)
Bibb Lettuce Wedge topped with English Cucumbers, Diced Heirloom Tomatoes, Crispy Serrano Ham Strips, Cotija Cheese, Toasted Pepitas, served with Avocado Buttermilk Dressing
Classic Caesar Salad with Creamy Anchovy Vinaigrette
Grilled Oscar Filet of Beef with Spicy Tomatillo Béarnaise topped with Lump Crab Meat
Dauphinoise Potatoes
Roasted Asparagus
$92.00

Family Style Selections

A fun and engaging option for service, family style selections are presented as one shared serving per table of ten (10) guests, encouraging your guests to interact and enjoy a richer dining experience.

La Famiglia

Small Antipasto Platter with Charcuterie
Cheeses and grilled Vegetables
Classic Caesar Salad
Shrimp Scampi with Linguine
Rigatoni with Sunday Gravy and Beef Braciole
Sausage with Sweet Peppers and Onion
Breadsticks
$59.00

BBQ

Roasted Corn Salad with Grilled Corn, Tomatoes,
Cucumbers, Cotija and Lime Vinaigrette
Coleslaw
Roasted Buttermilk-brined Chicken
Beef Brisket with Smoked Sausage
24 hour slow roasted Pork Shoulder
Red Chile Pinto Beans
Sautéed Green Beans with chopped Garlic
Jalapeño & Cheddar Corn Bread
$55.00

New England Boil

Linguica Sausage
Cape Cod Little Neck Clams
Lobster Tail
Peel and eat deveined Shrimp
Corn
Red Potato
Cocktail Sauce, Lemon Wedges and Hot Sauce
$92.00

Cajun Boil

Andouille Sausage
Peel and eat Gulf Shrimp
Crawfish
Corn
Red Potato
Cocktail Sauce, Lemon Wedges and Hot Sauce
$65.00

Enhancement Options Add King Crab Legs $20.00, 1 leg per guest
Add Snow Crab Legs $30.00 per pound

Hors d'Oeuvres & Carving Stations

Chilled Hors d'Oeuvres

Gourmet Selection of Seasonal Fresh Vegetables with Balsamic Ranch and Creamy Hummus
$4.75 per guest

Seasonal Fresh Fruit Display
$5.50 per guest

Gourmet Selection of Foreign and Domestic Cheeses served with Assortment of Crackers
$6.75 per guest

Antipasto Skewer
$4.50 per piece

Prosciutto wrapped Asparagus with Balsamic Glaze and Fresh Basil
$4.75 per piece

Warm Hors d'Oeuvres

Red Chile Plum Glazed Chicken Satay
$4.25 per piece

Curry Chicken Satay with Tomato Yogurt Sauce $4.50 per piece

Serrano Ham & Potato Croquette with Garlic Aioli
$5.50 per piece

Wild Caught Salmon Cakes with Avocado Crème Frâiche
$6.50 per piece

Crab-stuffed Shrimp seasoned with Thai Chiles, Coconut Milk and Tamarind
$7.00 per piece

Carving Stations

All carving stations served with accompanying condiments and warm dinner rolls.
A carving attendant fee of $150.00 will be assessed.

Marsala Wine and Brown Sugar Glazed Ham (Serves 50)
$350.00

Roasted NM Spiced Leg of Lamb with Chimayo Orange Reduction and Cilantro Gremolata (serves 20)
$600.00

Steamship of Beef (Serves 200)
$1,000.00

Bar Service

SMG recommends one (1) bar every 150 guests. Every event is different and SMG will work with you on effective bar staffing. SMG reserves the right to determine bar staffing. For parties with less than 150 guests a bar sales minimum of $350 will apply. If minimum sales amount is not met a bartender fee of $125 will be charged. An additional bartender fee will be charged for any services over six hours. SMG practices responsible alcohol service and therefore reserves the right to refuse alcohol service to anyone, including the right to terminate the service of alcoholic beverages of your event if deemed necessary by SMG.

- Domestic Beer $6
- Imported & Local Craft Beer $6
- House Cocktail $7
- Premium Cocktail $9
- House Wine $7
- Premium Wine $9
- Non-alcoholic Drinks (Coca-Cola Products) $3

Hosted bar, keg service, and bottled wine service options available. Specific brands vary based on availability. Please discuss your preferences with our catering specialist.

CONVENTION CENTER
Albuquerque