

SANDIA

Resort & Casino

Far from Ordinary Weddings



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 back drop 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
- An indoor banquet room will also be reserved as your "back-up" room in the event of any inclement weather
- 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 \$2,500 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

\$65.00 per person

Choose a plated dinner (from page 6) or the three-entrée buffet dinner (from page 7)

Sunset Package

\$75.00 per person

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)

Diamond Package

\$85.00 per person

At your Cocktail reception, the Diamond Package includes three selections of passed or elegantly displayed hors d'oeuvres (from page 8) (2 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 7)

All of the above packages include:

Plated dinners include a salad course

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

Includes fresh baked rolls with butter, coffee, decaffeinated coffee and hot and iced tea service

Grilled Filet of Beef

Filet of Beef Tenderloin served with Cherry Sauce

Beef Wellington

Tenderloin of Beef wrapped in a Puff Pastry and Mushroom Duxelle

Traditional Prime Rib

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

Mediterranean Chicken

Boneless Breast of Chicken topped with Mushrooms, Sundried Tomatoes, and Artichoke Hearts served with a Lemon Capers Buerre 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

Fillet of Salmon pan seared with a Maple Glaze

Grilled Jumbo Shrimp

Eight Jumbo Tiger Prawns served with a Sherry Garlic Buerre Blanc

Grilled New York Strip Sirloin

Peppercorn encrusted NY Sirloin Strip with a Veal Demi-Glaze

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 and Turf

Petite Filet of Beef and three grilled Jumbo Shrimp

Beef and Chicken

Petite Filet of Beef and grilled Chicken Breast

Beef and Salmon

Petite Filet Mignon and Salmon Fillet

Chicken and Salmon

Grilled Breast of Chicken and Salmon Fillet

Three Entree Wedding Buffet

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

Salads

Seasonal Mixed Green Salad with Assorted Dressings
Grilled Vegetable Pasta Salad
Tomato, Mozzarella and Fresh Basil Salad

Entree Selections

Please select three entrées

Sautéed Breast of Chicken accompanied by Mushrooms, Olives, Spinach, and served with a White Wine and Lemon Sauce
Grilled Breast of Chicken topped with Bay Shrimp Salsa and Red Chile Cream Sauce
Grilled Atlantic Salmon with a Chardonnay Cream Sauce
Citrus Grilled Mahi Mahi accompanied by a Tropical Fruit Salsa
Peppercorn Encrusted Sliced New York Strip Loin of Beef with Cabernet Demi-Glaze
Garlic and Rosemary Sliced Tender Flank Steak with a Wild Mushroom Brandy Sauce
Cheese Tortellini with choice of Alfredo Sauce, Pesto Cream or Roasted Tomato Sauce

Accompaniments

Roasted Garlic Mashed Potatoes
Sautéed Fresh Seasonal Vegetables

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 Cajun Remoulade
Vegetable Spring Rolls with Sweet and Sour Sauce
Crab-Stuffed Mushrooms
Spanikopita

Cold Hors D'oeuvres

Basil, roasted Red Pepper and Goat Cheese Pinwheels
Smoked Salmon and Dill Tartar on English Cucumber
Port Wine Glazed Pears and Gorgonzola Cheese Crostini
Sun Dried Tomato, Basil and Buffalo Mozzarella Crostini
Prosciutto-Wrapped Asparagus
Coronets of Genoa Salami



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

International Cheese Display

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

Small (serves 25 guests) - \$150.00

Medium (serves 50 guests) - \$300.00

Large (serves 100 guests) - \$600.00

Kaleidoscope of Fresh Seasonal Fruit with Yogurt Dressing

Small (serves 25 guests) - \$125.00

Medium (serves 50 guests) - \$250.00

Large (serves 100 guests) - \$500.00

Local Farmer's Harvest of Garden Vegetables with Herb Dip

Small (serves 25 guests) - \$100.00

Medium (serves 50 guests) - \$200.00

Large (serves 100 guests) - \$400.00

Antipasto Platter Display

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

\$700.00 Each (serves 100 guests)

Chocolate Fondue

Chocolate Fondue with Strawberries, Pineapples, Apples, Banana Bread, Cookies, Chopped Nuts and Brownies

\$12.00 per person

Pricing does not include 22% service charge or sales tax

Carvery Enhancement

\$120.00 Carving Station Chef fee per station/chef

Baked Sugar Cured Ham

Served with Sour Dough Rolls, Mayonnaise and Spicy Mustard

\$175.00

Serves 40 guests

Roasted Tenderloin of Beef

Served with Basil Aioli, Mustard and Assorted Breads

\$250.00

Serves 15-25 guests

Whole Roasted Tom Turkey

Served with Cranberry Sauce, Mustard and Mayonnaise

\$200.00

Serves 25-30 guests

Prime Rib of Beef

Served with Horseradish Cream and Herb Au Jus, Mustard, Mayonaise and Assorted Breads

\$350.00

Serves 30-40 guests

Baron of Beef

Served with Horseradish Cream, Mustard, Mayonaise and Assorted Breads

\$600.00

Serves 120-150 guests

Pricing does not include 22% service charge or sales tax

Show Stopping Action Stations to enhance your Cocktail Reception and/or Wedding Dinner

\$125.00 Saute Chef fee per station/chef

Shrimp Provencal

Sautéed with Garlic, White Wine and Butter

\$16.00 Per Person

Pasta Station

Selection of Tortellini, Penne and Fussili Pasta sautéed with a Selection of Vegetables and Herbs and Served with Alfredo, Marinara and Pesto Sauce

\$14.00 Per Person

Stir Fry Station

Stir Fry Chicken and Beef with Soba Noodles, Vegetables and Thai Chili Sauce

\$15.00 Per Person

Fajita Station

Marinated Strips of Beef and Chicken, Grilled Peppers and Onions accompanied by Warm Flour Tortillas, Shredded Cheddar Cheese, Sour Cream, Guacamole, Sliced Jalapenos and Salsa

\$15.00 Per Person

Pricing does not include 22% service charge or sales tax

Beverage Selections

	Host	Cash
Call Brands	7.00	7.50
Premium Brands	8.00	8.50
Domestic Beer	4.75	5.00
Imported & Premium Beer	5.25	5.75
Wine by the Glass	7.00	7.50
Cordials	9.00	9.50
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

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

Texas Tea

Barenjager Liqueur, Jim Beam Honey Tea, and freshly brewed Sweet Tea, lemons

Champagne Punch

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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
Distant Bay, Chardonnay, WA	\$27
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
Distant Bay, Merlot, Washington	\$27
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
Robert Mondavi, Private Collection, Cabernet Sauvignon, CA	\$33
Trumpeter, Cabernet Sauvignon, Argentina	\$32
Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon, CA	\$34
Montoya, Cabernet Sauvignon, Napa, CA	\$39
Simi, Cabernet Sauvignon, Alexander Valley, CA	\$45

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Wedding Checklist



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

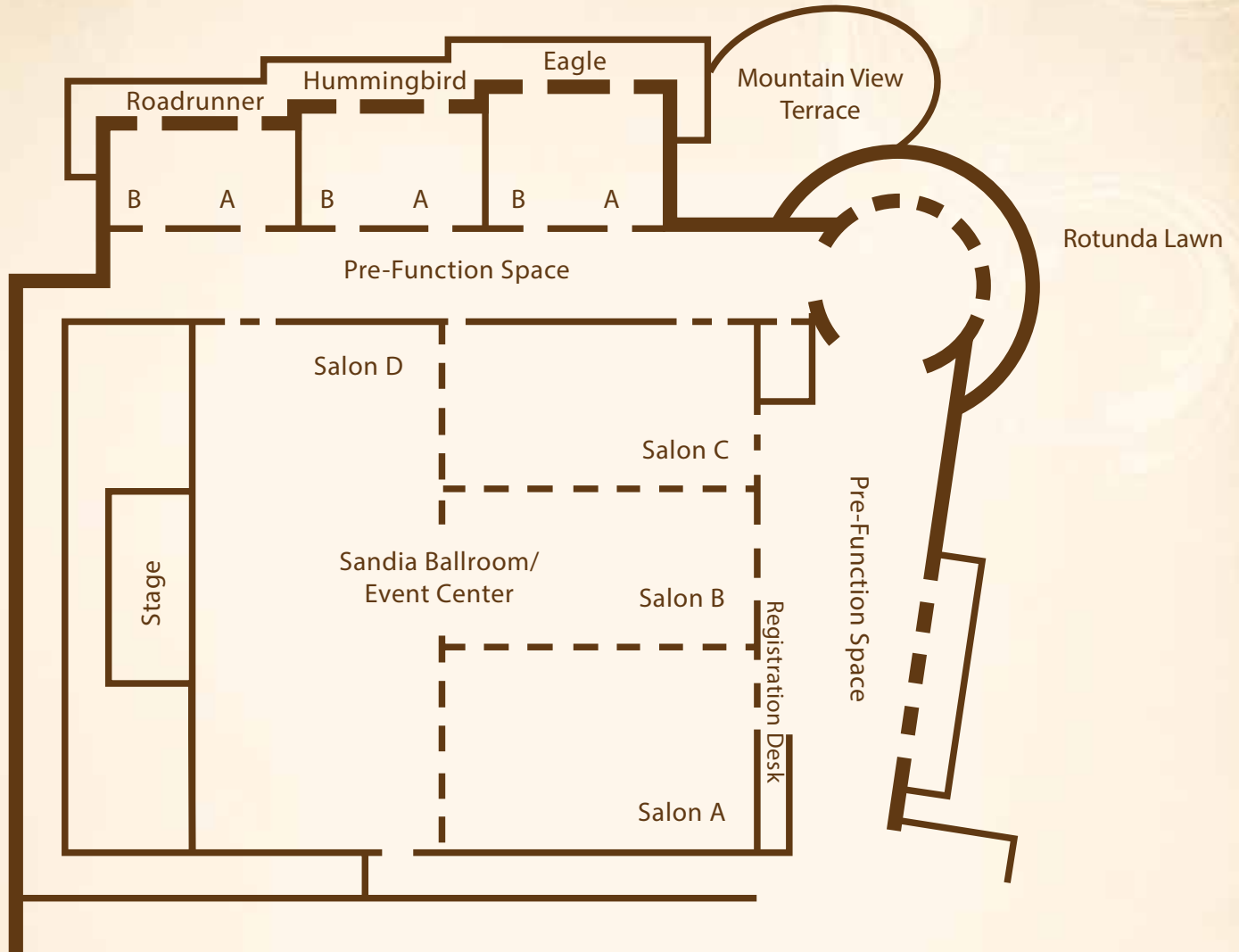
- ___ *Send save-the-date announcements, or call out of town guests, to let them know the final date, time, and location of the wedding*
- ___ *If you're purchasing wedding favors, do so now*
- ___ *Start planning your rehearsal dinner, give the host(s) your guest list*
- ___ *Register for gifts*
- ___ *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!*



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

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