

THE CANYON CLUB

at FOUR HILLS



Weddings at The Canyon Club

Start your new life together with the best Albuquerque can offer!

With complete Wedding Packages, Creative Menus and your Personal Wedding Consultant, your day will be one you and your guests will always remember.



Wedding Packages

The Ceremony

PACKAGE INCLUDES

Choose one of the following areas for your wedding:

Sandia Ballroom

Poolside (weather permitting)

Driving Range (weather permitting)

White Padded Chairs (outside weddings only)

Wedding Arch

Wedding Columns to hold your Florals and create a Chapel feel

Infused Water Station for your Guests (outside weddings only)

Private Area for the Bridal Party to gather prior to the Ceremony

One Hour Rehearsal

All Set-up and Tear-down Fees are included

Free On-site Parking

Golf Cart Available for Photos

Concierge Service Available

PACKAGE PRICE

INDOOR CEREMONY

\$1,000 ++

OUTDOOR CEREMONY

\$1,800 ++

*Outdoor package includes additional cost for indoor backup room

++All items subject to 22% gratuity and state tax

Revised 10/24/2018



Wedding Packages

The Reception

PACKAGE INCLUDES

Personalized Menu and Reception Planning

Menu Tasting

Champagne Toast for the Head Table

Chef's Choice of Passed Hors d'oeuvres – 1st Hour

White, Ivory or Black Table Linens

Ivory or Black Chair Covers

Tables, Chairs, and Table Setting

Club Centerpieces: Mirror Tile and Votive Candles

Cake Cutting Services: up to two cakes

Dance Floor

Holding Salon for the Bridal Party

Onsite Security

10% Discount on the Rehearsal Dinner, Bridal Shower and Gift-Opening Brunch or Other Related Events

PACKAGE PRICE

RECEPTION SPACE

Rio Grande Ballroom

\$1,600++

*Required minimum of 76 guests to use the Rio Grande Ballroom

Sandia Ballroom

\$1,200++

*If having ceremony and reception, Rio Grande ballroom will be utilized.

++All items subject to 22% gratuity and state tax

Revised 10/24/2018



Reception Menu

Plated

INCLUDES

Choice of One Salad
Plated Entrée
Chef's Choice of Seasonal Vegetable
Rolls and Butter
Coffee, Iced Tea, and Water Service

SALADS

(Choice of One, Choice of Two Dressings)

HOUSE

crisp romaine, tomato, cucumber, carrot & choice of dressing

CAESAR

hearts of romaine, parmesan cheese, herbed croutons & caesar dressing

ORZO SALAD

fresh greens, cucumbers, dried cranberries, sundried tomato, candied nuts

ENTRÉES

CHICKEN ASADA \$20++

chimayo red chile, cilantro & lime
broccoli, brussels sprout, kale, radicchio & carrot medley
served with spanish rice

CHICKEN SANTA FE \$20 ++

grilled chicken breast, calabacitas, smothered in green chile sauce & pepper jack cheese
served with spanish rice and calabacitas

CINNAMON SEARED PORK LOIN \$20 ++

dried fruit and apple ginger
served with garlic mashed potatoes

CHAMPAGNE CHICKEN BASIL \$20 ++

herb marinated grilled breast of chicken in champagne basil sauce
served with a wild rice pilaf

FILET OF TILAPIA \$20 ++

topped with dried fruit
served with rice pilaf

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CHICKEN MARSALA \$20 ++

chicken topped with fresh forest mushrooms, roasted garlic and marsala wine sauce
served with capellini pasta

CHICKEN PECAN \$20 ++

pecan crusted breast of chicken with sherry mushroom reduction
served with wild rice pilaf

SLICED LONDON BROIL \$25 ++

marinated london broil with hunter sauce
served with garlic mashed potatoes

VEGETARIAN LASAGNA \$22 ++

blend of mascarpone, ricotta, mozzarella, parmesan, seasoned Italian bread crumb
choice of marinara or alfredo sauce

STUFFED MANICOTTI \$22 ++

rolled pasta stuffed with a four-cheese blend
choice of zesty marinara OR alfredo sauce

STUFFED PORTABELLA \$24 ++

grilled portabella stuffed with roasted spaghetti squash and mixed vegetable
dressed with balsamic reduction wild rice and apple gastrique

LEMON PEPPER SALMON \$29 ++

6oz salmon filet oven baked
served with mashed potatoes, sautéed garlic & asparagus

PECAN CRUSTED SALMON \$33 ++

6oz salmon filet lightly breaded in new mexico pecans, chipotle cream sauce
served with wild rice pilaf

SHRIMP AND SIRLOIN \$38 ++

tequila marinated shrimp skewers, 8oz grilled top sirloin
served with loaded twice baked potato

PRIME RIB OF BEEF \$45 ++

(minimum guarantee of 50 people)
prime rib of beef au jus, creamy horseradish sauce
served with garlic mashed potatoes, broccolini & baby carrots

GRILLED BLOCK CUT N.Y STEAK \$48 ++

roasted mushroom burgundy demi-glace
served with roasted potatoes and asparagus

GRILLED BEEF FILET MIGNON \$50 ++

grilled beef tenderloin, gorgonzola cheese, wild mushroom risotto, grilled asparagus and a red wine demi-glace

PISTACHIO ENCRUSTED SEABASS \$74 ++

cilantro lime butter champagne
served with white rice and roasted root vegetable

++All items subject to 22% gratuity and state tax

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Reception Menu

Buffet

INCLUDES

Coffee, Iced Tea, and Water Service

— FAJITA BUFFET —

\$28 ++

Choice of Grilled Chicken or Beef

Flour Tortillas

Sautéed Bell Pepper & Onions

Shredded Cheddar Cheese

Shredded Lettuce and Diced Tomatoes

Sour Cream, Guacamole, Salsa

Choice of Dessert

Upgrade Add Spanish Rice & Beans \$2/pp

Upgrade Add Fresh Tortilla Chips & Queso \$4/pp

— ITALIAN —

\$33 ++

Garden Salad w/ Choice of Dressing

Choice of Pasta:

Penne, Linguini, Bowtie

Choice of Protein:

Chicken, Italian Sausage, Portobello Mushroom, Bolognaise

Shrimp – Upgrade \$4/pp

Marinara and Alfredo Sauce

Mixed Vegetable Medley

Parmesan Cheese

Garlic Bread and Butter

— TRADITIONAL —

\$39 ++

Garden Salad w/ Choice of Dressing

Roasted Turkey Breast

Pineapple Glazed Ham

Garlic Mashed Potatoes & Brown Gravy

Cranberry Dressing

Green Bean Almandine

Rolls and Butter

++All items subject to 22% gratuity and state tax

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— SOUTHERN FLAIR —

\$39 ++

Garden Salad w/ Choice of Dressing
Slow Cooked Pork Spare Ribs
Fried Chicken
Potato Salad OR Coleslaw
Baked Beans
Buttermilk Buttered Corn-on-the-Cob
Corn Bread and Butter

— LOCAL FLAVORS —

\$39 ++

Mixed Field Greens with Corn Relish
Choice of Dressing
Choice of Posole OR Green Chile Pork Stew
Choice of Carne Adovada OR Red Chile Pork Tamales
Choice of Beef, Chicken or Cheese Enchiladas with Red or Green Chile
Spanish Rice and Beans
Sopapilla and Flour Tortillas
Sour Cream, Guacamole, Salsa
And Garnish

Upgrade Add Fresh Tortilla Chips & Queso \$4/pp

— SEAFOOD FEAST —

\$42 ++

Garden Salad w/ Choice of Dressing
Shrimp Cocktail
Seasoned Grilled Salmon with Lemon Dill Veloute
Coleslaw
Mixed Vegetable Medley
Rolls and Butter

— PRIME —

\$55 ++

Garden Salad w/ Choice of Dressing
Slow Cooked Herb Encrusted Prime Rib with Au Jus
Creamy and Regular Horseradish
Roasted Red Potatoes
Bahama Blend Vegetables
Wild Rice
Rolls and Butter

++All items subject to 22% gratuity and state tax

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Bar Menu

Cash Bar

*Requires a bartender fee of \$100 ++ per bartender
*1 bartender per every 75 guests
Alcohol is not permitted to be brought onto the premises.

LIQUOR

Bourbon, Scotch, Vodka, Gin, Whiskey, Tequila and Rum

CALL \$8

Jack, Dewar's, Tito's, Tanqueray, Sauza, Bacardi Silver

PREMIUM \$10

Bombay Sapphire, Crown Royal, Patron Silver, Grey Goose

BEER

DOMESTIC \$5

12 oz.

Budweiser, Bud Light, Coors Light, Michelob Ultra and Miller Light

IMPORTED & CRAFT \$6 / \$7

12 oz./16 oz.

Amstel Light, Corona, Corona Light, Fat Tire, Marble Double White, Stella, Blue Moon, Heineken,
Bosque (IPA, Lager and Scotia), La Cumbre (IPA, Slice of Hefen and Malpais Stout),
Dos Equis Amber Lager and Modelo Especial

WINE, SODA & WATER

HOUSE WINES \$8

CK Mondavi | Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Pinot Grigio, Moscato

Yellow Tail | Shiraz

Sutter Home | Riesling

Beringer | White Zinfandel

SODA & WATER \$2

Assorted Soft Drinks and Bottled Water

++All items subject to 22% gratuity and state tax

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Bar Menu

Host Bar

INCLUDES

Domestic and Imported Beers
House Wines
Juices and Mixers
Assorted Coca-Cola Soft Drinks and Bottled Water

*All host bars require a minimum of 40 guests
*Requires a bartender fee of \$100 ++ per bartender
*1 bartender per every 75 guests
Alcohol is not permitted to be brought onto the premises.

———— LEVEL 1 ————

Call Brands of Mixed Drinks, Beer and Wine

First Hour: \$18 ++ per person
Second Hour: \$16 ++ per person

———— LEVEL 2 ————

Margaritas, Beer and Wine

First Hour: \$16 ++ per person
Second Hour: \$14 ++ per person

———— LEVEL 3 ————

Beer and Wine

First Hour: \$14 ++ per person
Second Hour: \$12 ++ per person

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Signature Cocktails

\$75 ++ Per Gallon

6-8 oz. serving size, about 24 servings per gallon

PRICKLY PEAR MARGARITA

PINK

Tequila, Triple Sec, Fresh Lime Juice, Simple Syrup and Prickly Pear Puree

BLUSHING BRIDE MALIBU RUM PUNCH

PINK

Coconut Rum, Grenadian, Pineapple Juice and Cranberry Juice

LEMON DROPS

YELLOW OR PINK

Citron Vodka, Triple Sec, Fresh Lemon Juice, Simple Syrup and Sprite

SANGRIA PUNCH

PURPLE

Red Wine, Orange Juice, Sprite, Lemon Juice and Fresh Strawberry, Lemon, Orange and Apple Slices

BLUE MARGARITA

BLUE

Tequila, Blue Curacao, Lime Juice, Sweet and Sour

BLUE HAWAIIAN PUNCH

BLUE or GREEN

Vodka, Midori (optional for green), Blue Curacao, Sweet and Sour, Pineapple Juice and Sprite

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Beer Keg Service

16 oz. serving size, about 122-126 servings

————— **DOMESTIC** —————

\$350 ++

Budweiser
Bud Light
Coors
Coors Light
Miller Light
Michelob Ultra

————— **IMPORTED or CRAFT** —————

\$425 ++

Sierra Nevada
La Cumbre
Heineken
Fat Tire
Stella
Marble
Bosque
Samuel Adams
Blue Moon
Dos Equis
Shiner Bock

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Banquet Wine Menu

White Wine

CHAMPAGNE & SPARKLING WINE

Wycliff Brut & Rose \$15
La Marca Prosecco 375 ml \$10
Schramsberg Blanc de Blancs \$35
G.H. Mumm "Brut" \$40
Domaine Carneros \$50

CHARDONNAY

CK Mondavi \$20
Chateau Ste Michelle Vintage Reserve 2014 \$24
Kendal Jackson Winters Reserve 2014 \$30
Butter by Jam Cellars \$35

SAUVIGNON BLANC

CK Mondavi \$20
Kim Crawford \$32
Marques De Riscal \$35

PINOT GRIGIO

CK Mondavi \$20
Prophecy \$24

REISLING

Sutter Home \$20
Cupcake Riesling \$24
Chateau Ste Michelle Vintage Reserve 2014 \$24
Kung Fu \$24

ROSÉ

CK Mondavi Moscato \$20
Beringer White Zinfandel \$20
Whole Cluster-Rosé \$32

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Banquet Wine Menu

Red Wine

MERLOT

CK Mondavi \$20
Rodney Strong \$32

CABERNET SAUVIGNON

CK Mondavi \$20
Spoken Barrel \$32
Prophecy \$32
Joseph Carr 2012 \$100
Silver Oak 2012 \$100
Krupp Brothers 2009 \$100
Cakebread 2013 \$100
Caymus Napa Valley 2014 \$145

PINOT NOIR

Sycamore Lane \$20
Prophecy \$32

OTHER INTERESTING REDS

Montes Malbec \$35
Coppola Claret 2015 \$35
Coppola Vendetta Cab Malbec \$35