



Sheraton
Albuquerque
UPTOWN

HOLIDAY

THE CELEBRATION STARTS HERE

Become the “ holiday rock star” of your office in 2015, by letting us do all the work. Our wonderful event venues are perfect for your holiday party of 40 to 400. With delicious food, specialty cocktails and our ‘take the elevator home’ discounted room blocks the Sheraton Albuquerque is your perfect Holiday location.

Our offers to you:

butler passed hors d'oeuvres
plated, buffet and station options
bars big and small, hosted or cash
sweets and bubbles to finish the night

Our gifts to you:

catering specialist to make the planning seamless
“take the elevator home” discounted room rates
tables, banquet chairs, white floor length linen & votive candles
requested staging for entertainment and lovely dance floor
complimentary parking

a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

RECEPTION

COCKTAIL

Hors d'oeuvres— 3 selections \$15pp; 4 selections \$17pp; 5 selections \$20pp (minimum 50 guests)

Displays—each display serves 50 guests

cold hors d'oeuvres

oysters on the half with spicy vodka cocktail sauce

southwestern vegetable & cheese pinwheels

fresh mozzarella, basil & cherry tomato skewers

smoked salmon & dilled cream cheese pinwheel

spicy bloody mary shrimp cocktail shooter

tartlet filled with herbed goat cheese topped with dried cranberries and candied walnuts

Italian antipasti skewer, hard salami, aged provolone and melon

shrimp and cream cheese vol-au-vent

hot hors d'oeuvres

mini fry bread topped with refried beans, queso fresco and green chile

chicken and mushroom en croute

spinach & feta stuffed mushroom caps

coconut fried shrimp with sweet & sour sauce

beef tip skewer with pearl onions

green chile chicken quesadillas with roasted salsa

cajun crab cake with caper lemon aioli sauce

tempura bacon bites with sweet red chili dressing

wild mushroom and spinach boursin tartlet

chicken satay in spicy peanut sauce

display tables

Mediterranean display - lemon and garlic infused hummus, pita chips & bread, olive tapenade, grilled & marinated vegetables, artichoke hearts and cured olives - \$300 per order

artisan cheese display - assorted gourmet & artisan cheeses served with water crackers, grapes, dried fruits and nuts - \$350 per order

homemade assorted sushi rolls, with fresh ginger, soy sauce and wasabi along with chopsticks - \$180 per order

antipasti - grilled marinated vegetables, cured Italian meats, fresh bocconcini, provolone cheese and winter melons - \$350 per order

vegetable crudité - assorted raw vegetables with avocado ranch and French onion dip - \$250 per order

seafood display—oysters on the half shell, jumbo peel-n-eat shrimp, pesto infused steamed mussels, ginger scented clams and calamari with assorted dipping sauce - \$550 per order

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DINNER

STATIONS

Stations package: Build your own experience, minimum of 2 stations

2 stations - \$40per person / 3 stations - \$57per person / 4 stations - \$72per person

Asian station

Thai rice noodle salad with peanut sauce & seasonal vegetables

traditional fried rice with egg, peas, carrots and sprouts

wok fried glass noodles with shrimp

steamed sesame ginger chicken

wonton chips and plum dipping sauce

fortune cookies & lemon bars

ABQ uptown station

home made posole with red chile

spanish rice and pinto beans

green chile cheese enchiladas

fresh steamed pork tamales

fresh tortillas chips and salsa

bizcochito & churros

Italian station

antipasto with cured cappicola, salami, fresh bocconcini, & grilled vegetables

pesto glazed gnocchi

ziti pasta baked with arrabbiata sauce, and cheeses

chicken marsala with wine, capers and mushrooms

fresh breadsticks and breads with butter

tiramisu & NY cheesecake

Traditional station

shaved brussel sprout & kale salad, bacon & sautéed peppers

sliced turkey with cranberry sauce and sage scented gravy

green bean casserole

pecan crusted baked yams

chive whipped potatoes

Fresh rolls and breads with butter

pumpkin & pecan pies

finishing touches

hot apple cider and hot cocoa station - \$5pp

Viennese Table (based on 4 pieces per person) - \$12pp

gourmet coffee station - \$6pp

butler passed eggnog - \$3pp

based on 90 minutes of continuous service during dinner

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DINNER

BUFFET

autumn harvest - \$44pp

autumn greens with walnuts, celeriac spaghetti, and green apples with house vinaigrette

winter caesar salad with shaved parmesan, red chile and pumpkin dusted croutons

traditional baby greens salad with chef's selection of dressing

roasted turkey with pan gravy and cranberry sauce

sliced roast beef striploin with caramelized onions and jus

southern baked ham with pineapple bourbon glaze
sausage & mushroom dressing

old fashioned whipped potatoes

green bean casserole

fresh dinner rolls and butter

assorted holiday themed desserts

Starbucks regular & decaf coffee and teas

new Mexican holiday - \$42pp

walnut celeriac and green apple salad

mixed baby greens salad with chef's selection of dressing

posole with fresh flour tortillas

red chile pork tamales

green chile chicken enchiladas

carne asada with pico-de-gallo

cilantro rice with pinto beans

calabacitas casserole

fresh dinner rolls and butter

assorted holiday themed desserts

Starbucks regular & decaf coffee and teas

uptown grand - \$46pp

spinach, blue cheese crumbles, poached pear slices, candied walnuts, balsamic vinaigrette

orzo pasta salad with dried cranberries, feta, basil ribbons and pine nuts

mixed baby greens salad with chef's selection of dressings

baked salmon with sautéed spinach, bacon, and creamy parmesan sauce

chicken breast with roasted red peppers, roasted artichoke hearts & grape tomatoes

beef tenderloin with caramelized onions & mushroom sauce

mushroom rice pilaf

holiday vegetable medley

old fashioned whipped potatoes

green bean casserole

fresh dinner rolls and butter

assorted holiday themed desserts

Starbucks regular & decaf coffee and teas

based on 90 minutes of continuous service during dinner

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DINNER

PLATED

Dinners Include: Salad, Entrée (see selection for package pricing), One plated dessert, Bread Basket, & Coffee Service. Please note if two entrées are selected the higher price will prevail for all. Maximum of three entrées and all selection choices must be given to manager 14 days in advance

salads

SELECT ONE

winter caesar salad, crisp romaine hearts, shaved parmesan, red chile and pumpkin dusted croutons

mixed greens salad, iceberg & romaine, shredded carrots, cherry tomatoes & julienned jicama served with ranch & raspberry vinaigrette

baby spinach salad with candied walnuts, strawberries, mandarin oranges, blue cheese crumble served with balsamic vinaigrette

\$2.00pp upgrade - autumn greens, sliced green apple, celeriac spaghetti, walnuts, fresh goat cheese, with sun dried tomato vinaigrette

entrées - (all entrées accompanied with seasonal vegetable and carbohydrate)

duet of grilled filet mignon with roasted jumbo shrimp port wine and raisin glaze \$48 pp

rolled stuffed flank steak stuffed with portobello mushrooms, spinach and roasted peppers, provolone cheese and creamy three peppercorn sauce \$36pp

stuffed chicken breast filled with crispy pancetta, swiss chard & Havarti cheese, caper infused lemon cream \$34pp

roasted breast of turkey dried fruit and celery dressing with traditional pan gravy & zesty cranberry sauce \$35pp

prime rib of beef served with herb and garlic au jus \$38pp

grilled salmon tarragon infused with lobster sauce \$38pp

dessert

pumpkin pie caramel crème anglaise

bourbon pecan pie, brandy butter glaze

tres leches cake crème Chantilly

NY cheesecake with cranberry citrus marmalade

gluten free chocolate gateau with caramel glaze

finishing touches

hot apple cider and hot cocoa station - \$5pp

Viennese Table (based on 4 pieces per person) - \$12pp

gourmet coffee station - \$6pp

butler passed eggnog - \$3pp

based on 90 minutes of continuous service during dinner

BEVERAGES

CHAMPAGNE SPARKLES AND GUESTS ARE AGLOW

bubbles

Charles de fere, blanc de blancs, cuvee - \$33 / bottle

Domaine Ste. Michelle, Brut - \$25 / bottle

Non Alcoholic sparkling cider - \$26/ bottle

appreciated brands

Jameson Irish Whiskey, Johnny Walker black Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Patron Silver Tequila, Captain Morgan's Rum, Bud light, Budweiser, Coors light, Michelob ultra, Miller light, Amstel light, Corona, Fat Tire, Heineken, Samuel Adams and St. Pauli (non alcoholic), premium house wines, soft drinks, juices and bottled waters

on consumption or cash - \$3 - \$10/ drink

hosted -1 hour - \$15pp / 2 hours - \$25pp /

3 hours - \$35pp / 4 hours - \$45pp

beer & wine bar

Bud light, Budweiser, Coors light, Michelob ultra, Miller light, Amstel light, Corona, Fat Tire, Heineken, Samuel Adams and St. Pauli (non alcoholic), premium house wines, soft drinks, juices and bottled waters

on consumption or cash - \$3 - \$6/ drink

hosted -1 hour - \$12pp / 2 hours - \$21pp /

3 hours - \$30pp / 4 hours - \$39pp

favorite brands

Jack Daniels Whiskey, Dewars Scotch, Absolut Vodka, Tanqueray Gin, Southern Comfort, 1800 Reposado Tequila, Bacardi Silver Rum, Bud light, Budweiser, Coors light, Michelob ultra, Miller light, Amstel light, Corona, Fat Tire, Heineken, Samuel Adams and St. Pauli (non alcoholic), premium house wines, soft drinks, juices and bottled waters

on consumption or cash - \$3 - \$8/ drink

hosted -1 hour - \$14pp / 2 hours - \$23pp /

3 hours - \$32pp / 4 hours - \$41pp

specialty bars

ADDITIONAL BARTENDER REQUIRED

margarita bar: variety of fresh margarita's made with patron silver, 1800 reposado and sauza gold, salted, unsalted, flavored or original - \$12 / drink on consumption

micro brew bar: featuring local brew house beer, with a selection of six available - \$9/ bottle on consumption

spiked egg nog butler passed - \$10 / drink

signature holiday cocktail: work with our in house mixologist to create your companies specialty cocktail or holiday themed drink - \$12 / drink

1 single bar and 1 bartender per 100 guests - bartender fee of \$75/ each

our hosted bars do not include specialty drinks like frozen drinks and martinis/ margaritas

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