



2017 WEDDING MENUS



Sheraton®

ALBUQUERQUE UPTOWN

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

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 overlays, dance floor, risers & house centerpieces

Champagne Toast

Cake cutting and service

*Not included in Daytime or Brunch Packages



DAYTIME ROMANCE (PLATED)

STARTING AT \$36

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

Mixed Greens with cucumbers, tomatoes & shredded carrots

Caesar Salad with sourdough croutons & shredded parmesan cheese

ENTREES (CHOICE OF 1)

Uptown Chicken grilled & served with a white wine lemon herb sauce

Red Chile Pecan-Crusted Chicken with a ginger orange sherry sauce

Beef Flank Steak sliced & served with a mushroom madeira reduction

Carne Asada marinated & topped with robust charred tomato salsa

Pan Seared Salmon topped with basil pesto aioli

SIDES (CHOICE OF 2)

Seasonal steamed vegetables

Garlic sautéed broccoli

Green bean almandine

Yukon garlic whipped potatoes

Cilantro rice

Wild rice pilaf

Roasted red potatoes



*Afternoon wedding receptions must be scheduled between 11:00am and 4:00pm



AFTERNOON ELEGANCE (BUFFET)

STARTING AT \$42

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

Mixed Greens with cucumbers, tomatoes & shredded carrots

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

Beef Flank Steak sliced & served with a mushroom madeira reduction

Carne Asada marinated & topped with robust charred tomato salsa

Pan Seared Salmon topped with basil pesto aioli

SIDES (CHOICE OF 2)

Seasonal steamed vegetables

Garlic sautéed broccoli

Green bean almandine

Yukon garlic whipped potatoes

Cilantro rice

Wild rice pilaf

Roasted red potatoes



***Afternoon wedding receptions must be scheduled between 11:00am and 4:00pm**



SUNDAY BRUNCH (BUFFET)

STARTING AT \$37

BRUNCH BUFFET (INCLUDES ALL ITEMS LISTED)

Seasonal Fresh Fruit & Berry Display
Assorted Danishes, Muffins & Breakfast Breads
Mini Belgian waffles with maple syrup
Fluffy scrambled eggs with sides of red & green chile
Homestyle Potatoes
Hardwood Smoked Bacon & Turkey Sausage
Warm Flour & Corn Tortillas

*Add mimosas for \$7 per guest



****Weddings must be booked on a Sunday for the \$37 per person price. Client may book this package on a Saturday for \$47 per person**



THE UPTOWN (PLATED)

STARTING AT \$47

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

Mixed Greens with cucumbers, tomatoes & shredded carrots

Caesar Salad with sourdough croutons & shredded parmesan cheese

Fruited Baby Spinach and Arugula Salad with strawberries, cranberries, mandarin oranges, candied walnuts & blue cheese crumbles with raspberry honey dressing

ENTREES (CHOICE OF 2)

Uptown Chicken grilled & served with a white wine lemon herb sauce

Red Chile Pecan-Crusted Chicken with a ginger orange sherry sauce

Chicken Corona - chicken breast stuffed with jack cheese and green chile corn bread, wrapped with hickory smoked bacon and served with a sweet corn sauce

Flank Steak sliced & served with a mushroom madeira reduction

Carne Asada marinated & topped with robust charred tomato salsa

Pan Seared Salmon topped with basil pesto aioli

SIDES (CHOICE OF 2)

Seasonal steamed vegetables

Garlic sautéed broccoli

Green bean almandine

Yukon garlic whipped potatoes

Cilantro rice

Wild rice pilaf

Roasted red potatoes





EL CLÁSICO (BUFFET PACKAGE)

STARTING AT \$60

DISPLAYED HORS D'OEUVRES (CHOICE OF 2)

Green Chile, Cheese, Chicken Wellington
Boursin Quesadilla with wild mushrooms and spinach, fire roasted salsa
Tomato Bruschetta on warm crostini
Fried corn tortilla beef taquitos
Crispy corn tortilla chips with fresh salsa & guacamole
Domestic Cheese Display
Vegetable Crudit 

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

Mixed Greens with cucumbers, tomatoes & shredded carrots
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 with spicy Caesar dressing

ENTREES (CHOICE OF 2)

Chipotle Skirt Steak with tomatillo salsa
Chicken Santa Fe with a charred poblano and cilantro sauce with queso fresco
Green Chile Chicken OR Red Chile Beef Enchiladas
Chipotle Orange Glazed Pork Loin
Chicken Fajitas with grilled peppers & sweet onions accompanied by guacamole, pico de gallo & shredded cheese

SIDES (CHOICE OF 2)

Calabacitas
Pinto beans with red chile
Traditional Spanish Rice
Yukon green chile whipped potatoes
Seasonal Steamed Vegetables

*Custom wedding cake included



THE CHANDELIER (PLATED PACKAGE)

STARTING AT \$68

PASSED HORS D'OEUVRES (CHOICE OF 2)

Savory stuffed mushroom with shrimp and crab
Spanakopita, spinach and feta cheese
Tempura bacon nuggets served with a chipotle barbeque
Coconut fried shrimp with tangy sweet and sour
Tuna tartar with mango and chives
Brie with fruit compote on crostini
Smoked Salmon pinwheel in flour tortilla

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

Spinach salad with dried cranberries, candied walnuts, crumbled feta, sliced red onion with a balsamic vinaigrette
Chopped romaine and tear drop tomatoes, tossed in a creamy Caesar dressing, topped with freshly grated parmesan and red chile & pumpkin seed dusted croutons
Field greens salad with teardrop tomatoes, fresh cucumber, green bell peppers & Sheraton signature croutons, raspberry vinaigrette
Romaine lettuce, Mediterranean olives, cucumber, teardrop tomatoes & feta cheese with champagne vinaigrette

ENTREES (CHOICE OF UP TO 3)

Balsamic Glazed Salmon served on a bed of creamy Israeli couscous garnished with spring squash & pea shoots
Slow Roasted Prime Rib with beef au jus and horseradish cream, chive whipped potatoes & steamed broccolini
Grilled New York Strip Steak with a mushroom Dijon sauce, parmesan potato soufflé & roasted broccolini
Chicken Corona - chicken breast stuffed with jack cheese, savory peppers, green chile and corn bread wrapped with hickory smoked bacon topped with a sweet corn sauce served with whipped potatoes & broccolini
Sea Bass with miso glaze, poached Asian greens, shitake mushrooms, pickled daikon & jasmine rice
Mediterranean Chicken rubbed with garlic and oregano, with artichoke hearts & grape tomatoes, with red pepper sauce

*Custom wedding cake included

ENHANCEMENTS

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	14pp

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 sautéed 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, chocolate profiteroles & fruit tartlets	11pp
Cake pops - moist vanilla cake wrapped in velvety icing served on a stick	18/dozen
Sundae bar - vanilla, chocolate & strawberry premium ice cream with chocolate sauce, caramel sauce, sprinkles, crushed Oreo's, gummy bears, chopped walnuts, diced peanuts, whipped cream & cherries	13pp

***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

APPRECIATED BRANDS

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

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

HOURLY BAR

First hour	18pp
Second hour	15pp
Third hour	10pp
Additional hours	9pp

CASH BAR

Premium	12/drink
Favorite	10/drink
Domestic Brew	5/bottle
Imported Brew	6/bottle
Premium Wine	8/glass

First hour	12pp
Additional hours	9pp

*One bartender required per 75 guests. Bartender fee of \$100 per bar for the first 4 hour period, additional bartender hourly rate at \$35/hour.

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 Starbucks 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.**

*One bartender required per 75 guests. Bartender fee of \$100 per bar for the first 4 hour period, additional bartender hourly rate at \$35/hour.