



We invite you to celebrate your
wedding day at the
Sheraton Albuquerque
Uptown!



SHERATON

Albuquerque Uptown



For additional information, please contact:
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Our enticing menus and experienced staff will help to
make your dream a reality.

Our packages are designed to guide you through the
planning of your big day!



*be our
guest*



Ceremony

Choose from a section of our stunning ballroom with crystal chandeliers or a more intimate setting in our Roxy or Baldwin rooms.

Rentals include ceremony rehearsal time, theater style seating, chair covers (up to 150) and a 12' backdrop behind the couple.

1,200 ++



Love
you

Afternoon Weddings



*I'm in
love
with you*

*Afternoon weddings are booked after 10am and finish before 4pm

Uptown Brunch Buffet

BRUNCH BUFFET (INCLUDES ALL ITEMS LISTED)

Seasonal Fresh Fruit & Berry Display

Assorted Breakfast Breads Danish pastries | muffins | croissants

Fluffy Scrambled Eggs chile | cheese

Crispy Seasoned Potatoes & bell peppers

Hardwood Smoked Bacon

Breakfast Medley Sausage

Sautéed Ham and Asparagus Casserole

Waffles sweet Cream | syrup

Warm Flour | Corn Tortillas

38 per person ++

* Add a Mimosa or Bloody Mary bar for 7 per drink
(after 12pm on Sunday's)

* Bartender fee applies



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Afternoon Elegance Buffet

SALAD (CHOICE OF 2)

Mixed Field Greens & Brussel Sprout Salad vegetables
teardrop tomatoes

Bibb Lettuce & Cucumber Feta Salad tomatoes
red onions | basil | roasted garlic balsamic dressing

Caesar Salad sourdough croutons | shredded parmesan cheese

ENTREES (CHOICE OF 2)

Green Chile Chicken OR Red Chile Beef Enchiladas

Grilled Chicken & Tortellini Casserole chicken supreme sauce
artichoke spinach medley

Cajun Dusted Pork Loin chile coconut glaze
sweet pepper medley

Pan Seared Salmon Newberg velvet cream sabayon
caramelized onions

Sesame Ginger Chicken crunchy chow mein vegetables

Chicken Dijonnaise breaded chicken parmesan

Dijon Cognac mustard cream sauce

Baked Tomatillo Tilapia black bean & roasted corn
relish

BUFFET INCLUDES:

Artisan rolls & butter
fresh seasonal vegetables
chef's choice of starch
rolls and butter

Chef's dessert table

Starbucks coffee, decaffeinated coffee and iced tea

42 per person ++



*Afternoon weddings are booked after 10am and finish before 4pm

Evening Weddings



The Love Story Package



hors d'oeuvres display during cocktail hour

sparkling wine or cider toast

cake cutting | service

house Centerpiece | mirror tile | 2 votive candles
tall cylinder vase w/ filler

white floor length linen | white or black overlay

suite for the night of the wedding.
sparkling wine | chocolate covered strawberries amenity
breakfast in bed

special group room rates

personalized event coordinator

Marriott Bonvoy rewards

The Now and Forever Package



butler passed or displayed hors d'oeuvres
during cocktail hour

one (1) hour open bar—favorite brands
*additional hours \$9.00 per hour per guest

sparkling wine or cider toast

cake cutting | service

suite for the night of the wedding | sparkling wine | chocolate covered strawberries amenity
breakfast in bed

special group room rates

personalized event coordinator

Marriott Bonvoy Rewards



The Endless Love Package

butler passed or displayed hors d'oeuvres
during cocktail hour

one (1) hour open bar—favorite brands
*additional hours \$8.00 per hour per guest

sparkling wine or cider toast

cake cutting | service

black | white | grey or ivory chair covers and floor length table linens

custom wedding cake
from our preferred vendor (includes a tasting for 2)

suite for the night of the wedding | sparkling wine | chocolate covered strawberries amenity
breakfast in bed

special group room rates

personalized event coordinator

Marriott Bonvoy Rewards



Plated Dinner

Poultry

Love Story
45.00 ++

Uptown Grilled Chicken Breast
tangy lemon caper volute

Mediterranean Chicken Airline Breast
tangy garlic | oregano | feta cheese | lemon parsley butter sauce

Chicken Relleno
stuffed with chorizo | cotija cheese | artichokes | green chile sauce

Chicken Corona
jack cheese | savory peppers | green chile cornbread stuffing
wrapped with hickory smoked bacon | sweet corn sabayon

Parmesan Crusted Chicken Dijonnaise
Dijon Cognac mustard cream sauce

Maple Bourbon Pecan-Crusted Chicken Breast
Dijon mustard glaze

Now and Forever
55.00 ++

Endless Love
65.00 ++



*Prices on a per person basis

Plated Dinner

Beef

Love Story

48.00 ++

Pan Seared Beef Sirloin Steak
mushroom madeira reduction

Grilled Flank Steak

Louisiana braised corn maux choux cream

Red Chile & Tequila Marinated Carne Asada

tequila jus | piquant salsa

Sirloin Gorgonzola Melt

Gorgonzola | tawny port
raisin reduction

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Now and Forever

58.00 ++

Endless Love

68.00 ++

Flat Iron Pepper Steak
spicy three peppercorn

Grilled New York Strip Steak

creamy mushroom ragout

Slow Roasted Prime Rib

garlic au jus | horseradish cream

Beef Tenderloin Steak

port wine raisin



*Prices on a per person basis

Plated Dinner

Seafood

Love Story

49.00 ++

Pan Seared Fillet of Salmon Florentine
spinach fondue

Pan Seared Salmon Newberg
velvet cream sabayon | caramelized onions

Baked Tomatillo Tilapia
black bean | roasted corn relish

Now and Forever

59.00 ++

Endless Love

69.00 ++

Baked Salmon Fillet
garlic leek cream

Pan Seared Salmon Rockefeller
crispy bacon | bell peppers | red onions

Pan Seared Sea Bass
quinoa | potato ragout | Blue Lake green beans



*Prices on a per person basis

Combination Specialties

Love Story

52.00 ++

Now and Forever

62.00 ++

Endless Love

72.00 ++

our dual entrée plate features a beef tenderloin steak accompanied by your choice of:

Uptown Grilled Chicken Breast

tangy lemon caper volute

Baked Salmon Fillet

garlic leek cream

Lemon Ginger Shrimp

garlic cream



*Prices on a per person basis

Accompaniments

(choose one from each category)

Plated Dinners Include: Artisan rolls, iced tea and Starbuck's coffee

Starch

Fresh Whipped Yukon Gold Potatoes

Cilantro Rice

Wild Rice Pilaf

Roasted Red Wedge Potato

Parmesan Polenta

Potatoes Lyonnaise

Baby Yukon Gold Potato Medley

Scallions | Roasted Garlic

Fruited Israeli Couscous

Parsley | Green Lentils

Garlic Whipped Yukon Potatoes

Quinoa

Potato Ragout

Mixed Herb Mushroom Risotto

Vegetable

Honey Glazed Brussel Sprouts

Green Bean | Artichoke Medley

Buttered Asparagus

Steamed Maple Glazed Carrots

Roasted Seasonal Vegetables

Butterd Broccoli | Red Peppers

Green Bean Almandine

Steamed Broccolini Provincial

*Love
you*

Salads

(choose one)

New Mexican Wedding Salad

iceberg lettuce | roasted corn | black beans | diced tomatoes | bell peppers

Classic Caesar Salad

sourdough croutons | shredded parmesan

The Uptown Salad:

field greens | cucumbers | teardrop tomatoes | shredded carrots | jicama | roasted corn kernels
red cabbage

Fruited Baby Spinach and Arugula Salad:

strawberries | cranberries | mandarin oranges | candied walnuts | bleu cheese

Mediterranean Salad:

romaine | iceberg | kalamata olives | cucumber | teardrop tomatoes | feta cheese | capers

Fiesta Mixed Salad

tortilla strips | shredded cheese | cucumbers | olives | teardrop tomatoes

Choice of Dressings:

Caesar | Ranch | Raspberry Vinaigrette | Golden Italian | Champagne Vinaigrette
Balsamic Vinaigrette | Black Olive Feta | Cilantro Lime Vinaigrette

*Save
the
Date*

Buffet

El Clásico Buffet

Love Story

49.00 ++

Salads

Fiesta Mixed Salad

tortilla strips | shredded cheese | cucumbers | olives
teardrop tomatoes | cilantro lime vinaigrette

Roasted Corn & Black Bean Salad

roasted red pepper | red Bermuda onion | cilantro | cumin

Buffet Accompaniments

tortilla chips | house made salsa | chile con queso
peppers & red chile charro beans
traditional spanish rice
traditional calabacitas
Starbucks coffee | iced tea

Now and Forever

59.00 ++

Endless Love

69.00 ++

Entrees

Red Chile & Tequila Marinated Carne Asada

tequila jus | piquant salsa

Chicken Fajitas

flour tortillas | salsa | jalapeno | sour cream | guacamole
shredded cheese

Red or Green Chile Cheese Enchiladas



*Prices on a per person basis

Buffet

Uptown Dinner Buffet

Love Story

51.00 ++

Salad (choose 2)

Mixed Garden Salad | carrots | jicama | red cabbage
teardrop tomatoes | cucumber

Fiesta Mixed Salad | tortilla strips | shredded cheese
cucumbers | olives | teardrop tomatoes | cilantro lime
vinaigrette

Baby Spinach Salad | strawberries | red onions | tomatoes
blue cheese | raspberry vinaigrette

Classic Caesar Salad | sourdough croutons
shredded parmesan

Now and Forever

61.00 ++

Endless Love

71.00 ++

Entrees (choose 2)

Pan-Seared Tilapia | parsley garlic butter cream

Baked Salmon | Dijon mustard cream sauce

Chicken Santa Fe | Hatch green chile | three cheese melt

Chicken Picata | lemon caper cream

Three Cheese Tortellini | seasonal vegetables

London Broil | cabernet reduction | sautéed onions

Roasted Beef Strip Loin | sautéed wild mushroom | onion

Cinnamon Seared Pork Loin | dried fruit | apple ginger glaze

Buffet Accompaniments

roasted red potatoes lyonnaise or Yukon gold fresh whipped potatoes

wild rice pilaf

roasted seasonal vegetables

Artisan rolls

Starbucks coffee & iced tea



*Prices on a per person basis

Hors d'Oeuvres

Passed

Choose two for 12++ (3 per guest)

Green chile cream cheese
stuffed shrimp

Baja shrimp shooters

Deviled chicken bouchee

Smoked duck & Swiss cheese skewers

Andouille sausage & shrimp skewers

Macaroni & smoked gouda cheese bites

Green chile cheese chicken wellington

Red onion & maytag blue cheese

Bruschetta



Display

Choose one for 10++

Domestic Cheese & Cracker Display

cheddar | pepper jack | muenster | Swiss | Monterey jack | grapes | strawberries
bread | crackers

Mediterranean Display

hummus | pita bread | grilled eggplant | Portobello mushrooms | red bell pepper
zucchini | yellow squash | artichoke hearts | cured olives

Vegetable Crudité Display

tomato | celery | carrots | broccoli | cucumber | bell pepper | avocado ranch
lemon infused hummus

*Prices on a per person basis

Enhancements

Carving Station

Baron of Beef | Horseradish Cream

10 ++

Orange Chipotle Glazed Bone-in Baked Ham

8 ++

Herb Roasted Breast of Turkey

8 ++

Cajun Spice Crusted Pork Loin

8 ++

Roasted Herbs & Black Pepper Prime Rib

Horseradish Cream

19 ++



Action Station

Pasta Station | choose 2 pastas, 2 sauces & 2 proteins

19 ++

Mac'n'cheese Station | smoked sausage | popcorn shrimp | grilled chicken |
scallions | crumbled bacon | diced tomatoes | jalapenos | ale sharp
cheddar cheese sauce | gruyere Swiss cheese

14 ++

Quesadilla Station | choice of chicken | wild mushroom
spinach or shredded beef

18 ++



*Prices on a per person basis

Enhancements Cont...

SWEETS

Custom Wedding Cake

from Sheraton's preferred baker | includes a tasting for 2

5 ++

Viennese Display

assorted chocolate truffles | petit fours | chocolate covered strawberries

11 ++

Mini Dessert Display

assorted cakes | brownies | cookies

10 ++

Chocolate Fondue Station

white & dark chocolate fondue | a full spread of fruits | berries | pound cake | pretzels | marshmallows

14 ++

Sundae Bar

Vanilla | chocolate | strawberry premium ice cream | chocolate sauce | caramel sauce | sprinkles | crushed Oreo's
candies | chopped walnuts | diced peanuts | whipped cream | cherries

15 ++

*Prices on a per person basis



Enhancements Cont...

Late Night Snacks

Pizza

sausage | pepperoni | or vegetable

25++ per 16" pizza

Sliders

house-made chips | choice of beef or chicken

5++ each

Assorted Finger Sandwiches

48++ per dozen

Taquitos

beef or chicken

24++ per dozen

Chicken Cornucopia Quesadilla

38++ per dozen

Pork and Vegetable Eggrolls

sweet chile sauce

30++ per dozen



Signature Drinks

Sparkling Lemon Drop Punch

lemons | sparkling wine | sugar | vodka | candied lemon peels

Strawberry Rosé Punch

strawberries | pink Moscato | lemon-lime soda | simple syrup

Minty Moscow Mule

vodka | fresh lime juice | ginger beer | simple syrup | mint garnish

“The Blushing Bride” Sparkling Cocktail

passion fruit nectar | sparkling wine | grenadine | berries

Honey, I Do Honeydew Martini

vodka | midori | triple sec

Something Blue Blue Curacao Cocktail

vodka | blue curacao | lemonade | garnished lemon slice

Just Rosemarried Tequila Cocktail

fresh rosemary | blackberries | tequila | lime juice | simple syrup

100 ++ per gallon



Beverages

Bartender fee of \$150.00 per bartender (1 bartender for every 100 guests)



Familiar Brands

Bourbon: Jim Beam

Scotch: J&B

Vodka: Smirnoff

Gin: Beefeater

Whiskey: Seagrams 7

Tequila: Sauza Silver

Rum: Cruzan

Hosted Bar (by hour)

First Hour 13++ per person

Additional Hours 9++ per person

Hosted Bar (on consumption)

Cocktails starting at 7.50++/drink

Domestic Beer 4.50++/bottle

Imported/Craft Beer 5.50++/bottle

House Wine 7.50++/glass - 40++/bottle

Keg

Imported Beer 1/2 500++

Domestic Beer 1/2 375++

Beverages

Bartender fee of \$150.00 per bartender (1 bartender for every 100 guests)

Favorite Brands

Bourbon: Jack Daniel's

Scotch: Johnny Walker Red

Vodka: Tito's

Gin: Tangueray

Whiskey: Crown Royal

Tequila: Hornitos

Rum: Bacardi Silver



Hosted Bar (by hour)

First Hour	14++ per person
Additional Hours	10++ per person

Hosted Bar (on consumption)

Cocktails	starting at	9.50++/drink
Domestic Beer		4.50++/bottle
Imported/Craft Beer		5.50++/bottle
House Wine		7.50++/glass - 40++/bottle

Keg

Imported Beer 1/2	500++
Domestic Beer 1/2	375++

Beverages

Bartender fee of \$150.00 per bartender (1 bartender for every 100 guests)



Appreciated Brands

Bourbon: Basil Haydens

Scotch: Johnnie Walker Black

Vodka: Grey Goose

Gin: Bombay Sapphire

Whiskey: Jameson

Tequila: Patron

Rum: Sailor Jerry

Hosted Bar (by hour)

First Hour 15++ per person

Additional Hours 10++ per person

Hosted Bar (on consumption)

Cocktails starting at 11.50++/drink

Domestic Beer 4.50++/bottle

Imported/Craft Beer 5.50++/bottle

House Wine 7.50++/glass - 40++/bottle

Keg

Imported Beer 1/2 500++

Domestic Beer 1/2 375++

Getting Ready Packages

Packages Include

Two nights in a suite
water | orange Juice | coffee | iced tea (day of wedding)
additional mirrors available upon request
meals for up to 12 guests (day of wedding)

Breakfast Package (Choose 1):

Seasonal fruit bowls | yogurt | assorted pastries

Seasonal fruit bowls | breakfast burritos |
assorted pastries

700++

Breakfast & Lunch Package

(Choose 1 option for each breakfast and lunch):

Lunch

Turkey wraps with house-made potato chips

Chicken Caesar salad

Pizza

Slider Sandwiches

900++



Décor



Backdrops

white or ivory with accent color (priced per ft.)	30++
custom (priced per ft.)	35++

Ceiling Treatment

center of room “all over” - 1 color	950++
1/2 Ballroom—2 colors	1150++
full Ballroom—2 colors	1350++

Chair Covers & Table Accessories

spandex chair cover white, grey, ivory or black	2.50++
spandex chair cover (any other color)	3.50++
spandex chair band (any color)	1.25++
satin chair cover white, champagne, ivory or black	2.50++
satin chair tie (any color)	1.50++
satin overlays	7.50++
specialty overlays	Starting at 15.00++
satin table runners	6.00++
specialty table runners	Starting at 7.00++
napkins (poly)	0.25++
napkins (specialty)	Starting at 0.65++
charger plates (gold, silver or white wash)	1.25++
charger plates (clear glass beaded)	5.00++

*Prices on a per item basis

*Additional Décor Items Available—Just Ask!