



# *Wedding Menu*

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# *Area Information and Hotel Amenities*

*Situated in an area rich with heritage, culture and art, guests will be delighted with our hotel's Southwest design and decor. The Rio Grande Inn proudly displays the talent of local artists featuring handcrafted Southwestern Style furniture, lighting, and art in all 173 guest rooms and throughout the hotel. The Inn is bordered by I-40 to the North, the Downtown District to the East, Route 66 to the South, and the Rio Grande River to the West. The Inn resides in the Historic Old Town District with over 150 unique shops, restaurants, and art galleries nestled around the Albuquerque Plaza.*

*For the convenience and comfort of our guests, we offer numerous amenities:*

- Year-round swimming and whirlpool*
- 173 sleeping rooms with handcrafted furniture*
- Albuquerque Bar & Grill and Zia Lounge Located on Property*
- Workout room, business center, and guest laundry facility*
- Toll free reservation line and complimentary parking*
- Complimentary wireless high-speed Internet, refrigerators, hair dryers, coffee makers, iron/iron boards in every room*
- Complimentary wireless high-speed Internet hot spots in most public areas (meeting rooms, restaurant, bar...)*
- Complimentary shuttle service to and from the Albuquerque International Airport from 7:00am to 10:00pm daily*

## *Area Attractions*

- New Mexico Museum of Natural History & Science*
- Albuquerque Museum of Art & History*
- American International Rattlesnake Museum*
- Turquoise Museum*
- Explora! Science Center and Children's Museum*
- Indian Pueblo Cultural Center*
- Rio Grande Zoo, Albuquerque Aquarium, and Rio Grande Botanic Garden*
- Petroglyph National Monument and Rio Grande Nature Center*

## *Area Restaurants*

- Seasons Rotisserie & Grill*
- St. Clair's Wine Bistro*
- Garduno's New Mexican*
- High Noon Restaurant and Saloon*
- Starbucks*
- La Placita Dining Room*

# *Reception Venue*

## *The Rio Grande Ballroom*

*Accommodations for up 160 guests  
A permanent handcrafted bar stocked with essential wine, beer, and spirits  
Artist David Schumann's Southwest drawings that adorn  
the walls ensure an authentic New Mexican atmosphere*

## *One Level of Service*

*First-class cuisine with menus tailored to your needs  
Entertainment coordinating  
Full-Service custom wedding packages  
Cake cutting and champagne toast services available  
Complimentary room set-up and breakdown*

## *Unlimited Expectations*

*Dreams do come true...  
In the heart of Albuquerque's history and engulfed in its  
culture, the Rio Grande Inn provides your Old Town dream wedding at a realistic price. An intimate  
ceremony at the plaza gazebo in San Felipe de Neri Church precludes the festivities that will ensue. An  
experienced staff that is aware of your event's most minute detail and sympathetic to your day's importance  
provides an ease of mind.*

# Preferred Vendors

## **Bakery**

ABC Cake Shop  
1830 San Pedro NE  
255-5080  
[www.abccakeshop.com](http://www.abccakeshop.com)

Unique Cakes by Karyn  
6920 4<sup>th</sup> Street NW  
268-2998  
[www.uniquecakesbykaryn.com](http://www.uniquecakesbykaryn.com)

Bridal Gowns  
Bridal Elegance By Darlene  
4100 Menaul Blvd NE  
830-2110

David's Bridal  
3101 Menaul Blvd  
837-2800

## **Entertainers/DJ**

Too Hot To Stop (21 years in the Business)  
Mobile DJ Service  
480-4601 and 899-6001  
[www.toohottostop.com](http://www.toohottostop.com)

CR Music & Entertainment  
DJ's/Bands  
508-4443  
[www.crmusicandentertainment.com](http://www.crmusicandentertainment.com)

Royal Promotions ABQ  
505-615-1203  
[www.royalpromotionsabq.webs.com](http://www.royalpromotionsabq.webs.com)

JAE RHYME Productions  
505-730-1788  
[www.facebook.com/jaerhymeproductions](http://www.facebook.com/jaerhymeproductions)

## **Florists**

Manning Florists  
625 Amherst Dr. NE  
888-3360  
[www.manningflorist.com](http://www.manningflorist.com)  
[jim@manningflorist.com](mailto:jim@manningflorist.com)

## **Limousine Service**

Lucky Boyz Limousine  
3200 Vista Grande  
836-4035  
[www.luckyboyzlimos.com](http://www.luckyboyzlimos.com)

Star Limo  
848-9999  
[www.505starlimo.com](http://www.505starlimo.com)

## **Men's Formal Wear**

Suits Unlimited  
5406 Menaul Blvd. NE  
883-1060  
[www.suitesunlimitednm.com](http://www.suitesunlimitednm.com)

Men's Wearhouse  
10 260 Coors Bypass NW  
890-5667  
[www.menswearhouse.com](http://www.menswearhouse.com)

## **Photography**

Wedding's By Pat Hoffman  
856-2544  
[www.weddingsbypathoffman.com](http://www.weddingsbypathoffman.com)

Bryan's Photography  
890-0179  
[www.bryansphotography.com](http://www.bryansphotography.com)

Affordable Wedding Photography & Photobooth  
505-331-5311  
[www.awpnm.com](http://www.awpnm.com)

Sweet William Photography  
505-363-2391  
[www.Sweetwilliamphoto.com](http://www.Sweetwilliamphoto.com)

The vendors listed are recommended on past quality of service provided to the Rio Grande Inn's guests. Guests are in no way obligated to use any vendor listed, nor does the Rio Grande Inn receive any compensation for its recommendation. The Inn cannot guarantee services or satisfaction provided by any of the recommended vendors.

# Refreshments a la Carte

## Beverages

Freshly brewed Starbucks coffee & decaffeinated coffee; assorted Tazo teas - \$26 per gallon

Iced Tea with Lemon - \$21 per gallon

Lemonade - \$21 per gallon

Fruit punch - \$21 per gallon

## For the Reception

### Cold hors d'oeuvres priced per item (minimum 40 pieces)

Vegetable bruschetta topped with parmesan cheese, tomato, mushroom, zucchini, onion & garlic on top of toasted French bread @ \$1.50 each

Iced jumbo shrimp with cocktail sauce @ \$3 each

Assorted petite rolls - tuna salad, curried chicken salad, turkey & Swiss, ham & cheese @ \$2.50 each

Mini croissants with chicken & tuna salad @ \$2.50 each

Fruit & cheese kebab @ \$2.50 each

Salami coronets @ \$2.50 each

Tortilla cup with spicy chicken salad @ \$3 each

Green chile deviled eggs @ \$1.50 each

### Hot hors d'oeuvres priced per item (minimum 40 pieces)

Assorted chicken & shrimp quesadillas @ \$2 each

Coconut shrimp with sweet & sour sauce @ \$2 each

Vegetable spring rolls @ \$1.50 each

Miniature crab cakes with Remoulade sauce @ \$3 each

Spanakopita - phyllo dough with spinach & feta cheese filling @ \$3 each

Beef or chicken peanut Satays @ \$2.50 each

Assorted beef & chicken empanadas @ \$2.50 each

Spicy buffalo wings with bleu cheese dressing @ \$2.00 each

Mushroom caps with vegetable filling @ \$1.50 each

Please enquire about our Suggested add-ons to any Buffet



All items priced per person and do not include gratuity of 19% and current state and local taxes: prices valid for 60 days

# *Dinner Buffets*

*All Dinner Buffet's are served  
Freshly Brewed Starbucks Coffee and Tazo Iced Tea  
Minimum 50 people required*

## *The New Mexican*

*Garden Salad  
Freshly Cut Seasoned Fruit Salad*

*Beef, Chicken, or Cheese Enchiladas  
served with Red or Green Chile*

*Beef or Chicken Fajitas with all the  
trimmings*

*Served with:  
Spanish Rice and Pinto Beans*

*Flour Tortillas*

*\$24 per person*

## *A Taste of Italy*

*Caesar Style Salad  
Seasoned Fresh Fruit Kebobs*

*Eggplant Parmesan*

*Three Cheese Meat Lasagna*

*Served with:  
Fresh Vegetable Medley  
Garlic Bread*

*\$24 per person*

*See Build your own menu below, specility stations, and special presentation stations*



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local taxes: prices valid for 60sdays*

# *Dinner Buffets*

*All Dinner Buffet's are served  
Freshly Brewed Starbucks Coffee and Tazo Iced Tea  
Minimum 50 people required*

## *BBQ Goodness*

*Traditional Garden Salad  
Creamy Coleslaw*

*Hand Rubbed Barbecued Pork Ribs  
Barbecued Whole Chicken Pieces*

*Served with:  
Roasted Potatoes  
Corn O'Brien*

*Green Chile Corn Bread*

*\$25.00 per person*

## *The Classic*

*Spinach and Pear Salad  
Tray of Crudites*

*New York with a Mushroom Sauce  
Salmon with a Fruit Salsa*

*Served with:  
Roasted Baby Red Potatoes  
Green Beans, Red Bell Pepper & Pecans  
Assorted Dinner Rolls*

*\$28.00 per person*

*See Build your own menu below, specility stations, and special presentation stations*



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# *Dinner Buffets*

*All Dinner Buffet's are served  
Freshly Brewed Starbucks Coffee and Tazo Iced Tea  
Minimum 50 people required*

## *The Rio Grande*

*(Additional \$65 Carver's Fee)*

*Spinach and Mushroom Salad  
Assorted Fruit Tray*

*Peppercorn Roasted N.Y. Sirloin  
Santa Fe Bleu Chicken*

*Rosemary Garlic Mashed Potatoes  
Steamed Asparagus*

*Assorted Dinner Rolls*

*\$27.00 per person*

## *The Aztec*

*(Additional \$65 Carver's Fee)*

*Tomato Salad  
Garden Salad*

*Slow Roasted Baron of Beef  
Salmon fillet with Citrus Salsa*

*Served with:  
Roasted Baby Red Potatoes  
Fresh Vegetable Medley*

*Assorted Dinner Rolls*

*\$28.00 per person*

*See Build your own menu below, speciality stations, and special presentation stations*



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# *Dinner Buffets*

Minimum 40 people Dinner buffets include:

choice of 2 salads, 1 starch, 1 vegetable, rolls & whipped margarine, Starbucks coffee service & iced tea, price is by the entree or entrees selected.

## *Salads*

*Garden salad - crisp greens, with carrots, cucumbers & tomatoes*

*Caesar style - romaine lettuce, croutons, parmesan cheese & Caesar dressing*

*Spinach, pear & pecan salad - with bleu cheese crumbles*

*Italian tomato salad - tomato wedges, red onions, black olives, bleu cheese crumbles in an Italian dressing*

*Spinach and mushroom salad with red onion slices & selection of dressings*

*Creamy coleslaw*

*Traditional mustard potato salad*

*Pasta with veggies*

*Fruit Salad*

*Tray of crudité's*

## *Starch*

*Roasted baby red potatoes with rosemary*

*Garlic mashed potatoes*

*Green chile smashed potatoes*

*Spanish rice*

*Rice pilaf*

*Pinto beans*

*Refried beans*

*Herbed pasta*

## *Vegetable*

*Calabacitas*

*Fresh vegetable medley*

*Green beans with red bell pepper and pecans*

*Stir-fried vegetables*

*Corn O'Brien*



*All items priced per person and do not include gratuity of 19% and current state and local taxes: prices valid for 60 days*

**Entree Selections @ \$23.00 per person, or \$5.00 extra per person with additional entree**

*Chicken Marsala –  
boneless breast of chicken with a Marsala & mushroom sauce*

*Chicken ranchero –  
breast of chicken in a mildly spicy tomato based sauce*

*Chicken mole –  
chicken with a delicately spicy chocolate & red chile sauce*

*Barbecued whole chicken pieces*

*Chicken teriyaki*

*Enchiladas-  
Your choice of Beef, Chicken, or Cheese  
with Red or Green Chile*

*Beef fajitas with all the trimmings*

*Make your own beef & chicken tacos*

*Carne adovada al horno –  
oven cooked pork marinated in red chile sauce*

*Pork tamales smothered in red or green chile*

*Sliced country ham with grilled pineapple slices*

*Barbecued pork ribs*

*Sweet & sour pork*

*Meat lasagna*

*Beef bourguignon*

*Beef stroganoff*

*Baked tilapia with a tropical fruit salsa*

*Eggplant parmesan*

*Vegetable lasagna*

*Spaghetti with marinara sauce & parmesan cheese*

**Entree Selections @ \$26.00 per person, or \$6.00 extra per person with additional entree**

*Santa Fe bleu chicken –  
breast of chicken wrapped around green chile, sundried tomatoes  
& bleu cheese*

*Sliced sirloin of beef au jus*

*Salmon fillet with citrus salsa*

*Peppercorn roasted New York sirloin*

*Roasted loin of pork –  
stuffed with spinach, sundried tomatoes, & bleu cheese*

## ***Recommended Enhancements***

*Carver's Fee \$65.00*

*Chef carved whole roasted turkey-basted with sage butter & served with miniature rolls & condiments @ \$8.00 per person (serves 25)*

*Chef carved Top Round with au jus -served with miniature rolls, horseradish sauce & condiments @ \$8.00 per person (serves 75)*

*Chef carved smoked ham basted with a Dijon mustard & brown sugar glaze - served with miniature rolls, citrus salsa & condiments @ \$7.00 per person (serves 40)*

*Assorted cold cuts - sliced ham, turkey & salami plus sliced cheese with miniature rolls & condiments @ \$7.00 per person (30 person minimum)*

## ***Presentation Displays***

*International cheese display of imported & domestic selections with fresh berries & crackers*

*\$250.00 (serves 50) \$475.00 (serves 100)*

*Crudités - an assortment of crisp raw vegetables served with 2 dipping sauces*

*\$150.00 (serves 50) \$275.00 (serves 100)*

*Antipasto platter - artichoke hearts, grilled peppers & mushrooms, salami, pepperoni, olives, provolone & mozzarella cheeses & Italian breads*

*\$250.00 (serves 50) \$475.00 (serves 100)*

*Fresh fruits - a colorful & flavorful assortment of fresh fruits & berries with yogurt dips*

*\$175.00 (serves 50) \$325.00 (serves 100)*



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# Specialty Stations

Served for 1 hour with attendant; priced per guest; 75 minimum guests required; must be accompanied by a minimum of 4 hot and/or cold hors d'oeuvres

Beef & chicken fajitas - sizzling, marinated meats, grilled peppers & onions, warm tortillas, shredded cheese, chopped tomatoes & black olives, sour cream & our homemade salsa

\$8.00 per person

Tacos Locos - spiced beef, shredded chicken, taco shells, shredded Monterey Jack & cheddar cheeses, homemade salsa, & condiments of lettuce, tomatoes & onions

\$7.00 per person

Pasta Basta - beef ravioli, penne pasta, linguini with sauces of marinara with meat, basil cream, & pesto served with assorted breads & fresh parmesan cheese

\$8.00 per person

Baked Potato Bar - split Yukon gold baked potatoes. Toppings of cheese sauce, broccoli, bacon bits, jalapenos, salsa, shredded cheddar cheese, sour cream, chopped chives & chopped green chile

\$6.00 per person

Foster station - warm bananas or peaches sautéed with caramelized sugar & rum with vanilla ice cream

\$7.00 per person

Coffee Station - freshly brewed Starbucks coffee with a selection of quality teas, whipped cream, chocolate shavings, cinnamon sticks, honey & lemons

\$5.00 per person



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# ADDITIONAL SERVICES

- 1.) *Champagne Toast: Sparkling White Wine or Sparkling Cider \$3 per person.*
- 2.) *Cake cutting services: Customers may bring in their own wedding cake with a service fee of \$2.00 per person plus tax and gratuity. This service fee includes china plates, forks and disposable napkins and labor to cut and serve the cake.*
- 3.) *Upgraded Linens Available: Please ask your sales representative about special linens for your banquet tables, head table and napkins.*
- 4.) *Favors/Centerpieces: Small individually wrapped guest favors are permitted. Beverages, alcoholic beverages, confetti, and glitter are not permitted into the reception by costumer or their guests. Ask your sales representative about special fresh flower centerpieces.*
- 5.) *Equipment: Dance Floor \$100. Champagne/Fruit Punch Fountain \$60. Bar fee \$50. Bartender fee \$50*
- 6.) *Security: The Rio Grande Inn Must Provide Security guard(s) for each bar. The cost is \$50.00 per hour, per security guard(s), and the security must be provided for a minimum of 4 hours.*
- 7.) *Complimentary Tables: Skirted cake, skirted DJ table, skirted fountain table, skirted head table, skirted gift table and skirted guest book table.*

## EACH CATERED EVENT INCLUDES

- *Round Tables of ten with white, black, ivory, or burgundy linen tablecloths, white black, ivory, or burgundy linen napkins.*
- *Head Table to accommodate your wedding party (up to 14) topped with linen tablecloths and white or black skirting.*
- *Gift, Cake, and Small Guest Book Table topped with white or black skirting.*
- *Tables will be set with cutlery, glasses, and linen napkins.*
- *Standard centerpieces.*

## AVAILABLE BEVERAGES

*Prices Range from \$4.00 to \$10.00*

<i>Domestic Beer</i>	<i>House Wines</i>
<i>Imported Beer</i>	<i>Soft Drinks</i>
<i>Well Drinks</i>	<i>Bottled Waters</i>
<i>Call Drinks</i>	<i>Premium Drinks</i>