



*Weddings*  
by



**HOTEL ALBUQUERQUE**  
at old town

A Heritage Hotels & Resorts Property



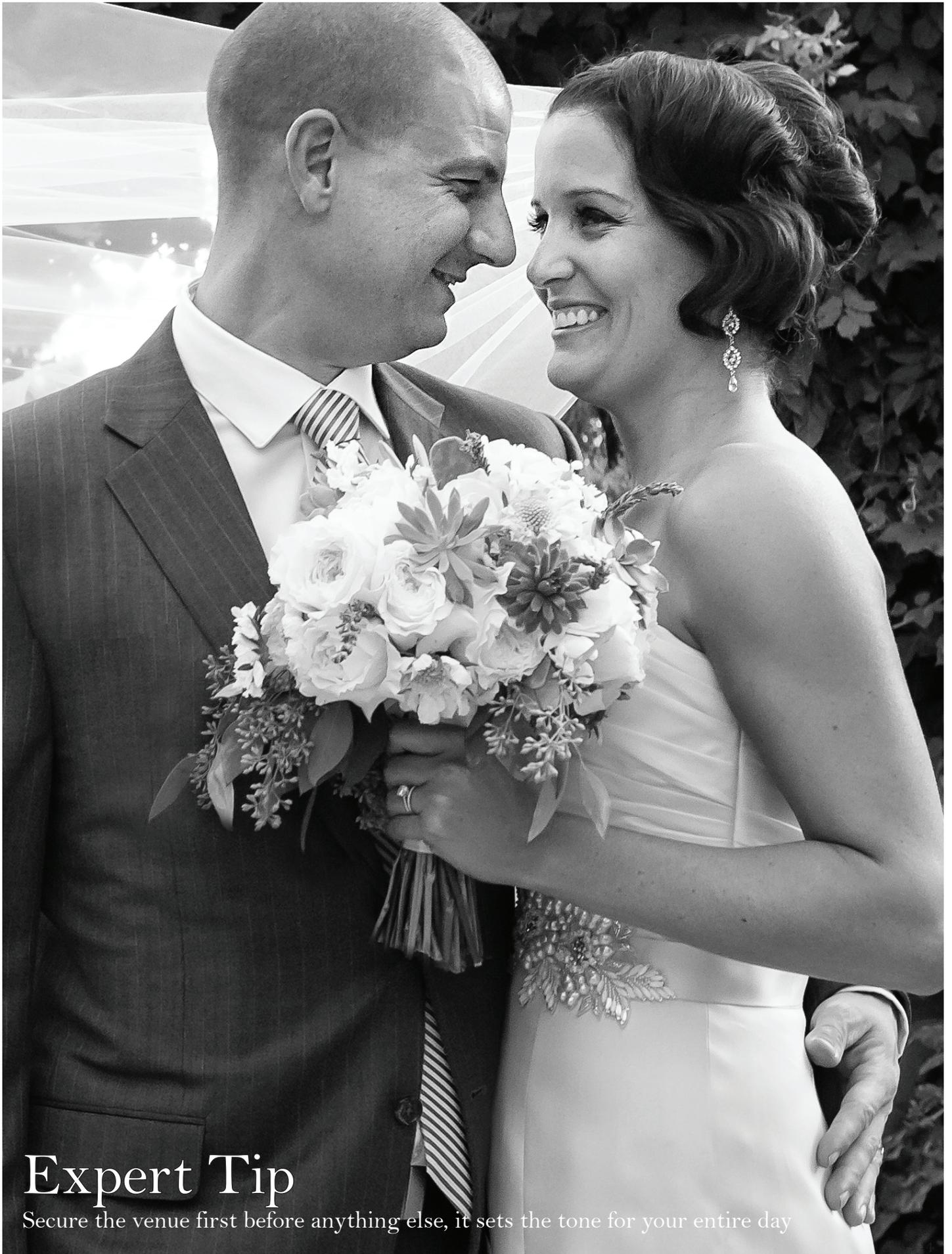
Congratulations! Now that you're engaged, rest assured that you've come to the right place. Weddings are an unforgettable experience, especially with Heritage Hotels & Resorts. We are excited that you are considering Hotel Albuquerque at Old Town and are delighted to provide you with an array of choices for a truly magical day.

Within these pages, you'll find pricing information, menu options, expert tips, and loads of inspiration. We believe that exceptional weddings demand a one-of-a-kind location, exquisite cuisine and attentive service. Through meticulous planning and execution, you can trust that every detail will come together to create a flawless and memorable event. From intimate gatherings to grand galas, we are certain that you will find the grace, style and beauty of Hotel Albuquerque at Old Town an ideal setting for this special day.

Heritage Hotels & Resorts is committed to its cultural causes and community partnerships. A percentage of every room night's revenue is donated to the National Institute of Flamenco to help preserve the time honored tradition and future of this art form.

Call us today at 505-843-6300 to start planning your spectacular event!





## Expert Tip

Secure the venue first before anything else, it sets the tone for your entire day



## reception bookings *include:*

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House made citrus punch during cocktail hour

Champagne and sparkling cider toast with champagne truffles

Professional wedding concierge and dedicated banquet captain on the day of

Full cake-cutting service

Complete table set up to include china, silverware and glassware

White floor-length linens, choice of centerpiece with crystal votive candles

Complimentary dance floor and staging for entertainment

House wine service during dinner

Complimentary suite for the couple with personalized amenities the night of the wedding. *Based on availability.*

Breakfast for two from Garduños

Complimentary parking for all guests

15% discount on all additional wedding related events (engagement party, rehearsal dinner, send-off brunch)

Complimentary 1 night stay on first anniversary. *Based on availability.*

Mini-moon option within Heritage Hotels & Resorts family of properties.  
*Based on availability. See Special Events Manager for Details.*



## Expert Tip

Let your event manager know if you want to save the top tier for later

# event catering *information*

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## Deposits and Billing Schedule

A 25% deposit is due at the time of contracting. Deposits are non-refundable and will confirm your space for your wedding with the contract. The final balance is due at least seven (7) business days prior to the event. The final payment must be paid by credit card, cash or cashier's check. No personal checks will be accepted less than one (1) month prior to the wedding.

## Special Event Parking

Hotel Albuquerque offers complimentary self-parking for all guests.

## Entrée Options

Our wedding packages allow you to give your guests a choice of entrée before your event takes place. The following guidelines apply:

The couple can choose up to three (3) entrées, which includes one (1) vegetarian option and (1) child's option. If there is a price difference in the three entrées, the higher price will prevail. Excluding a child's plate which is offered at a discounted menu price of \$16.00++.

Vegetarian, Vegan and Gluten Free Options Available.

## Food and Beverage Guarantee

A final guarantee of the number of guests is required by 5 p.m. seven (7) business days before your event. Once this number is confirmed, it may not be reduced. If the numbers increase from what was previously guaranteed, the additional entrées will be added to the final charges.

## Junior Suite

A complimentary Junior Suite is included the night of your wedding, based on availability. Check-in is at 3 p.m. Every effort will be made to allow early check-in, however cannot be guaranteed.

## Guest Room Accommodations

A courtesy wedding room block is offered to all guests based on hotel guestroom availability. Please contact your Special Event Manager for more details.



# ceremony locations

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## Chapel Ceremony

Absolutely breathtaking is the San Isidro de Capilla at Hotel Albuquerque, which is designed as an authentic early 19th century-style chapel. This non-denominational chapel can accommodate ceremonies for up to 200 people and features a dramatic vaulted beamed wooden ceiling, massive walls, deep-set windows, wooden chandeliers, hand plastered finishes and an intricate carved and plastered sanctuary.

### Ceremony Rental Fee Includes:

Ceremony rehearsal

Microphone and mixer to amplify ceremony and vows

2 Dressing rooms

Fruit and cheese tray with sparkling cider delivered to each dressing room

### Chapel Reservation Times Available:

11 a.m. – 1 p.m.

2 p.m. – 4 p.m.

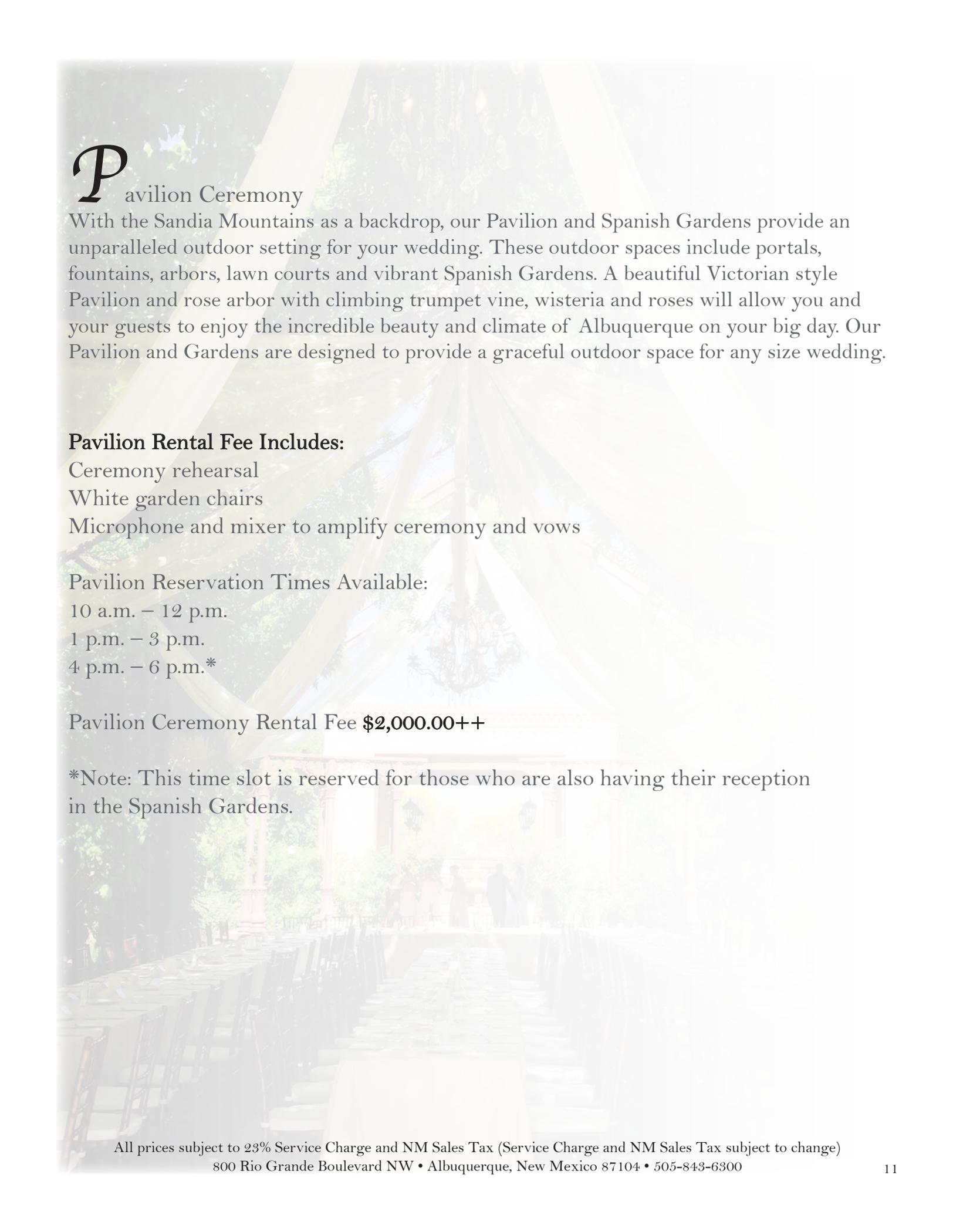
5 p.m. – 7 p.m.

Chapel Ceremony Rental Fee **\$1,800.00++**

All prices subject to 23% Service Charge and NM Sales Tax (Service Charge and NM Sales Tax subject to change)

800 Rio Grande Boulevard NW • Albuquerque, New Mexico 87104 • 505-843-6300





## Pavilion Ceremony

With the Sandia Mountains as a backdrop, our Pavilion and Spanish Gardens provide an unparalleled outdoor setting for your wedding. These outdoor spaces include portals, fountains, arbors, lawn courts and vibrant Spanish Gardens. A beautiful Victorian style Pavilion and rose arbor with climbing trumpet vine, wisteria and roses will allow you and your guests to enjoy the incredible beauty and climate of Albuquerque on your big day. Our Pavilion and Gardens are designed to provide a graceful outdoor space for any size wedding.

### **Pavilion Rental Fee Includes:**

Ceremony rehearsal

White garden chairs

Microphone and mixer to amplify ceremony and vows

### **Pavilion Reservation Times Available:**

10 a.m. – 12 p.m.

1 p.m. – 3 p.m.

4 p.m. – 6 p.m.\*

**Pavilion Ceremony Rental Fee \$2,000.00++**

\*Note: This time slot is reserved for those who are also having their reception in the Spanish Gardens.



# reception locations

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## Alvarado Ballroom

Soaring 22-foot-high ceilings add drama to your event, while custom-designed tin chandeliers, LED lighting and muted southwestern carpeting create an elegant “Old Town” atmosphere.

### Capacity and Pricing - Alvarado Ballroom

One half (7,000 square feet) of our Alvarado Ballroom accommodates up to 350 guests. Reception rental fees are waived with a minimum of **\$12,000++** in food and nonalcoholic beverages and a minimum of **\$2,500++** in bar sales.

One fourth of the Alvarado Ballroom accommodates up to 150 guests. Reception rental fees are waived with a minimum of **\$7,000++** in food and non-alcoholic beverages and a minimum of **\$1,500++** in bar sales.

## Franciscan Ballroom

The ballroom features an elaborate Native American inspired geometric-layered ceiling and wainscoting painted in various shades of cream, ivory and white. Hand-forged thunderbird wall sconces and large scaled wooden chandeliers with mica glass, as well as large multi-paned windows creates an intimate and elegant setting.

### Capacity and Pricing

The Franciscan Ballroom accommodates up to 180 guests. Reception rental fees are waived with a minimum of **\$7,500++** in food and non-alcoholic beverages and a minimum of **\$1,500++** in bar sales.

## Spanish Gardens

Surrounded by native sage, lavender and rosemary, our versatile Spanish Gardens are the perfect place for a wedding reception under the stars. Enchant your guests and dance the night away under our vine-covered Pavilion.

### Capacity and Pricing

The Spanish Gardens accommodate up to 400 guests and are available until 10 p.m. Reception rental fees are waived with a minimum of **\$10,000++** in food and non-alcoholic beverages and a minimum of **\$2,000++** in bar sales.

## Fireplace Room

For intimate weddings in a classic New Mexican setting, consider the Fireplace Room. Stunning views of our Spanish Gardens through French doors and windows, as well as hardwood floors, viga and latilla ceilings and a crackling fire create an atmosphere that is as welcoming as it is unforgettable.

### Capacity and Pricing

The Fireplace Room accommodates up to 50 guests. Reception rental fees are waived with a minimum of **\$2,000++** in food and nonalcoholic beverages and **\$500++** in bar sales.



## Expert Tip

Tastings take place about 4 months out, bring tentative details at this time for review.

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## Rio Grande

### Hors D'oeuvres (choice of 2)

Garden Vegetable Crudités, Gilled Pita, Green Chile Hummus, Red Chile Ranch

Artisan Cheeses, Cinnamon Raisin Baguette, Fig Jam

Seasonally Inspired Fruit Display, Agave Lime Yogurt

### Chips & Dip Trio:

House-made Potato Chips, Crispy Tortillas, Tomatillo, Salsa Fresca, Chile Con Queso

Smoked Chicken Cigar, Sweet Chile Sauce

Crispy Potato, Gorgonzola, Bacon, Green Onion

### Salads (choice of 1)

Southwest Caesar – Romaine, Roasted Red Pepper, Yellow Corn, Sun Dried Tomatoes, Red Chile Croutons, Parmesan

Old Town House – Cherry Tomatoes, English Cucumber, Pickled Carrots & Onions

Baby Spinach – Roasted Butternut Squash, Goat Cheese, Crisp Bacon

Wild Arugula – Mushroom, Blue Cheese Crostini, Prosciutto

### Entrées (choice of up to 3)

Chicken Relleno, Wild Mushroom, Hatch Green Chile

Verlasso Salmon with Ginger Chile Butter

Apple Braised Pork Oso Bucco, Oatmeal Stout Demi

Honey Rosemary Chicken, Lemon Thyme Pan Jus

Wood Grilled New York Steak

Add Blue Corn Cheese Enchiladas, Hatch Green Chile or Chimayo Red Chile to any Entrée for \$2

### Starches (choice of 1)

Brown Sugar Roasted Butternut Squash

Barley Risotto

Rosemary Garlic Fingerling Potatoes

Boursin Mashed Potatoes

Cranberry Apple Harvest Rice

Creamy Honey Polenta

Green Chile Cheddar Mashed Potatoes

### **\$59.95 Per Guest**

Add \$10.00 Per Guest for Family-Style Service

Accompanied By Chef's Choice Seasonal Vegetable. Includes Freshly Baked Green Chile Rustic Loaf,

Freshly Brewed Starbucks Coffee & Tazo Tea Selections

All prices subject to 23% Service Charge and NM Sales Tax (Service Charge and NM Sales Tax subject to change)



# *plated* menus continued

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## Bosque

Hors D'oeuvres (choice of 2)

Smoked Chicken Cigar, Sweet Chile Sauce

Crispy Potato, Gorgonzola, Bacon, Green Onion

Shrimp Cocktail, Tequila, Avocado, Tomato

Spicy Tuna Taco, Kale Slaw

## Salads (choice of 1)

Caesar – Pecorino Romano, Roasted Garlic Crostini, Black Pepper Dressing

Mediterranean – Romaine, Pepperoncini, Olives, Feta Cheese, Cucumber, Tomatoes, Pickled Onions

Wedge – Iceberg Lettuce, Tomato, Black Bean Corn Salsa

Santa Fe – Mixed Greens, Orange, Dried Figs, Chile Dusted Pumpkin Seeds, Goat Cheese

## Entrées (choice of up to 3)

Petite Beef Filet, Shrimp & Scallop Skewer, Merlot Demi

Rosemary Roasted Chicken, Pan Seared Sea Bass, Blackberry Balsamic Demi

Lemon Honey Roasted Game Hen, Sour Cherry Demi Glace

Bleu Cheese-Crusted Sirloin, Peppered Wine Reduction

Mahi Mahi, Charred Pineapple & Green Onion

## Starches (choice of 1)

Brown Sugar Roasted Butternut Squash

Barley Risotto

Rosemary Garlic Fingerling Potatoes

Boursin Mashed Potatoes

Cranberry Apple Harvest Rice

Creamy Honey Polenta

Green Chile Cheddar Mashed Potatoes

## **\$65.95 Per Guest**

Add \$10.00 Per Guest for Family-Style Service

Accompanied By Chef's Choice Seasonal Vegetable. Includes Freshly Baked Green Chile Rustic Loaf,  
Freshly Brewed Starbucks Coffee & Tazo Tea Selections

All prices subject to 23% Service Charge and NM Sales Tax (Service Charge and NM Sales Tax subject to change)



# *plated* menus continued

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## Lavender

Hors D'oeuvres (choice of 3)

Braised Pear, Melted Brie on Cinnamon Raisin Baguette

Cold Smoked Salmon, Asparagus Salad, Lemon Dill Aioli

Citrus Crab Cake, Smoked Bacon Rémoulade

Margarita Flatbread, Heirloom Tomato, Fresh Basil

Salads (choice of 1)

Wild Arugula – Cinnamon Roasted Beets, Goat Cheese, & Pickled Cherries

Caprese – Grilled Eggplant, Tomatoes, Buffalo Mozzarella

Strawberry Fields – Assortment Of Greens, French Brie, Candied Pistachios, Marinated Strawberries

Wedge – Iceberg Lettuce, Heirloom Tomato, Black Bean Corn Salsa

Entrées (choice of up to 3)

Pepper Crusted Filet, Red Chile Roasted Prawns, Cabernet Red Wine Sauce

Honey Glazed Sea Bass, Tomato Chimichurri

Seared Duck Breast, Black Cherry Demi

Pistachio Crusted Rack of Lamb, Blackberry Salsa

10 oz. Bone-in Rib Eye, Garlic Au Jus

Pork Oso Bucco, Golden Raisin Chutney

Starches (choice of 1)

Brown Sugar Roasted Butternut Squash

Barley Risotto

Rosemary Garlic Fingerling Potatoes

Boursin Mashed Potatoes

Cranberry Apple Harvest Rice

Creamy Honey Polenta

Green Chile Cheddar Mashed Potatoes

**\$73.95 Per Guest**

Add \$10.00 Per Guest for Family-Style Service

Accompanied By Chef's Choice Seasonal Vegetable. Includes Freshly Baked Green Chile Rustic Loaf,  
Freshly Brewed Starbucks Coffee & Tazo Tea Selections  
All prices subject to 23% Service Charge and NM Sales Tax (Service Charge and NM Sales Tax subject to change)



## Expert Tip

Your food & music are two details guests will remember long after the party is over

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**Sandia**

Hors D'oeuvres (choice of 2)

Pork Carnita Quesadilla, Jalapeño Crema Fresca

Wild Mushroom & Poblano Empanada, Tomatillo Salsa

Spicy Tuna Tostada, Avocado Relish

Manchego, Serrano Ham, Honey, Roasted Grape

Salads (choice of 2)

Cucumber & Jicama – Mexican Papaya Dressing

Spinach & Arugula – Watermelon Vinaigrette

Southwest Caesar – Romaine, Roasted Red Pepper, Yellow Corn, Sun Dried Tomatoes, Red Chile Croutons, Parmesan

Seasonal Fruit Salad – Lime & Honey Dressing

Entrées (choice of 2)

Whole Roasted Red Snapper, Asada Spice, Pineapple Mango Salsa, Grilled Green Scallion

Beef Fajitas

Green Chile Casserole made with Roasted Chicken & Stone Ground Tortillas

Sides (All Included)

Frijoles Charros Made with Corona & Smoked Bacon

Traditional Spanish Rice

Calabacita Hash with Pepper Jack Cheese

Fresh Flour Tortillas

Chips & Dips:

Crispy Tortillas, Tomatillo, Salsa Fresca, Guacamole, Chile Con Queso

**\$62.95 Per Guest**

Add \$10.00 Per Guest for Family-Style Service

Includes Freshly Baked Green Chile Rolls, Freshly Brewed Starbucks Coffee & Tazo Tea Selections



# buffet menus continued

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## Rosemary

Hors D'oeuvres (choice of 3)

Miniature Beef Wellington, Wild Mushroom & Boursin Cheese

Bacon Wrapped Lobster, Avocado & Tomato

Goat Cheese Flat Bread, Roasted Apples, Onion Jam

Smoked Salmon Tostada, Black Bean Salsa, Green Chile Cream Cheese

Fig Crostini, Cinnamon Raisin Baguette, Candied Pecan, Point Reyes Bleu Cheese

Salads (choice of 2)

Salad Bar: Mixed Greens, Cherry Tomatoes, Cucumbers, Garlic Croutons, Pickled Onions, Crisp Bacon, Smoked Cheddar

Panzanella – Rustic Bread, Heirloom Tomatoes, Olives, Italian Dressing

Antipasto – Cured Meats, Artisan Cheese, Pickled Vegetables, Lemon Basil Vinaigrette

Caprese – Grilled Eggplant, Tomatoes, Buffalo Mozzarella

Caesar – Pecorino Romano, Roasted Garlic Crostini, Black Pepper Dressing

Entrées (choice of 3)

Grilled Pacific Salmon Filet, Mango Chutney

Carved Prime Rib, Au Jus

Honey Rosemary Chicken, Lemon Thyme Pan Jus

Lamb Chops, Mint Demi Glace

Seared Duck Breast, Cointreau & Sundried Cherry Sauce

Sides (choice of 2)

Brown Sugar Roasted Butternut Squash

Barley Risotto

Rosemary Garlic Fingerling Potatoes

Boursin Mashed Potatoes

Cranberry Apple Harvest Rice

Creamy Honey Polenta

Green Chile Cheddar Mashed Potatoes

**\$68.95 Per Guest**

Add \$10.00 Per Guest for Family-Style Service

Accompanied By Chef's Choice Seasonal Vegetable. Includes Freshly Baked Green Chile Rolls,  
Freshly Brewed Starbucks Coffee & Tazo Tea Selections

All prices subject to 23% Service Charge and NM Sales Tax (Service Charge and NM Sales Tax subject to change)



## Expert Tip

Consider a dessert display or late night snacks to kick it up a notch during the reception

**Soda Shoppe\***

Assorted Ice Cream Flavors  
Italian Cream Sodas  
Made-to-Order Floats & Shakes  
Assorted Candy Bars & Sundae Toppings  
**\$17 Per Guest**

**Brulée Bar\***

Flavors (Choice of 3):  
Vanilla Bean, Lemon Blueberry, Mexican Hot Chocolate, Green Tea, Dark Chocolate  
Toppings:  
Seasonal Fruit Compote, Vanilla Bean Sugar, Lemon Peel Sugar  
**\$14 Per Guest**

**Candy Shop**

Assorted Candy Display  
**\$15 Per Guest**

**S'mores Bar\***

S'mores Essentials  
Assorted Dipped Cookies & Toppings  
**\$14 Per Guest**

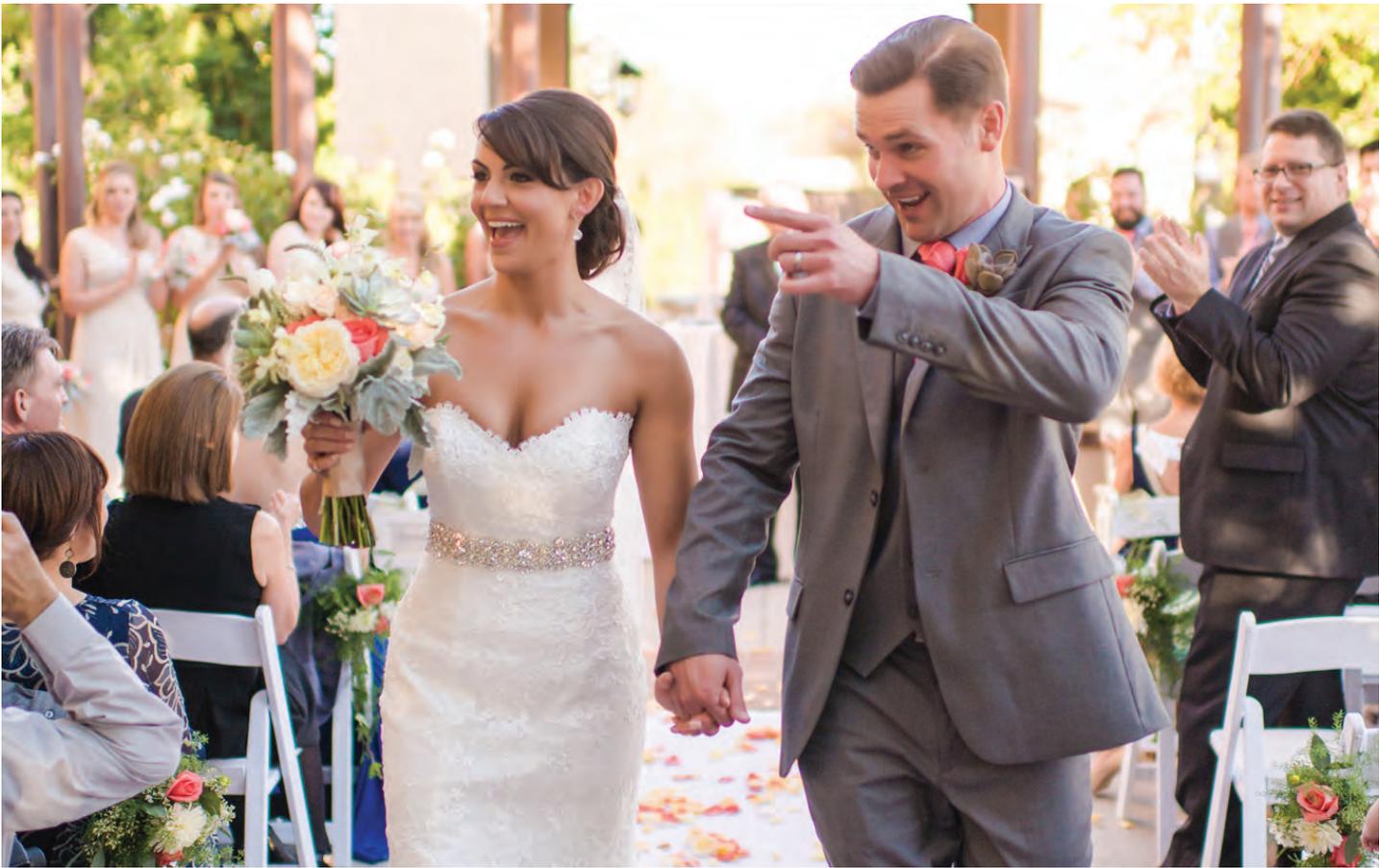
**Carnival Bar**

Sweet & Savory Soft Pretzels & Assorted Dipping Sauces  
Caramel Corn & Cheddar Popcorn  
Cotton Candy  
**\$15 Per Guest**

**French Fry Bar**

Traditional French Fries, Sweet Potato Fries, Truffle Fries  
Assorted Dipping Sauces  
Carne Molida, Chili, Cheese, Sour Cream

**\*Attendant is Required for Dessert Station  
(\$150++ Per Attendant)**



# beverage options & wine list

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## Bars on Consumption

Top Shelf \$12.00  
Premium Well \$9.00  
Domestic Beer \$6.00  
Imported Beer \$7.00  
Wine by the Glass \$8.00  
Juices \$4.00  
Soda \$3.00  
Mineral Water \$3.00

## Beer by the Keg

Budweiser, Bud Light \$395.00  
Coors Light \$395.00  
Fat Tire \$450.00  
Heineken \$475.00  
Miller Light \$395.00  
New Castle Brown Ale \$495.00  
Sam Adams \$450.00  
Santa Fe Pale Ale \$450.00  
Sierra Nevada \$475.00  
Stella Artois \$495.00  
Local options and various sizes also available

## Alcoholic Punch Per Gallon

Margaritas \$120.00  
Sangria \$90.00  
Cranberry Champagne Punch \$95.00  
Non Alcoholic Citrus Punch \$45.00  
Signature drinks also available  
*\*16-20 drinks served per gallon*

## Champagne & Sparkling Wines

Crafted, Sparkling Rose  
New Mexico **\$32 Per Bottle**  
Chateau Ste. Michelle, Sparkling Brut  
Washington **\$32 Per Bottle**

## White Wines

Sycamore Lane, Chardonnay  
California **\$28 Per Bottle**  
Sycamore Lane, Pinot Grigio  
California **\$28 Per Bottle**  
Sycamore Lane, White Zinfandel  
California **\$28 Per Bottle**  
Kendall Jackson, Chardonnay  
California **\$32 Per Bottle**  
Chateau Ste Michelle, Riesling  
Washington **\$28 Per Bottle**  
Joel Gott, Sauvignon Blanc  
California **\$32 Per Bottle**

## Red Wines

Sycamore Lane, Cabernet Sauvignon  
California **\$28 Per Bottle**  
Sycamore Lane, Merlot  
California **\$28 Per Bottle**  
Hann Winery, Pinot Noir  
New Mexico **\$40 Per Bottle**  
Ravenswood Old Vine, Zinfandel  
California **\$32 Per Bottle**  
Chateau St. Jean, Cabernet Sauvignon  
California **\$32 Per Bottle**  
Campo Viejo, Reserva  
Spain **\$38 Per Bottle**  
Montes Alpha, Carmenre  
Chile **\$44 Per Bottle**  
Josh Cellars, Cabernet Sauvignon  
California **\$32 Per Bottle**

# Additional

## Information

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### Local Taxes and Fees

(subject to change)

### Food/Beverage Sales Tax

7.875%

### Service Charge

23%

### Event Details

It is necessary that we receive set requirements, menu and audiovisual selections and any other function details no later than (30) thirty days out from the event.

### Guarantees

Attendance must be specified in writing at least (7) seven business days prior to event date. In the absence of a final guarantee, the agree number of guests specified on the signed contract will apply.

### Audio Visual Equipment

With the exception of privately owned equipment, the group must rent all equipment through our in house AV department.

### Deposits and Cancellations

All deposits are credited toward the total cost of your event. Your Special Events Manager can provide additional information regarding our cancellation policy.

### Food and Beverage

No food and beverage, including liquor may be removed from the hotel. All food and beverage must be provided by Hotel Albuquerque with the exception of your wedding cake.

### Outside Vendors

Outside vendors must be licensed and shall maintain insurance coverage including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring on to hotel premises. Decorations are strictly limited to the areas designated.

Ask your Special Events Manager about our preferred vendor list.

### Photo Credits by Page

1. Talitha Tarro
2. Liz Anne Photography
3. Tony Gambino
4. Talitha Tarro
5. Alicia Padilla, Talitha Tarro
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7. Talitha Tarro
8. Talitha Tarro, Tony Gambino, Liz Anne Photography
9. Talitha Tarro
10. Liz Anne Photography
12. Blue Rose, Talitha Tarro, Tony Gambino, Blue Rose, Tony Gambino, Seth Goodman, Tony Gambino, Liz Anne Photography, Blue Rose
13. Tony Gambino
16. Liz Anne Photography
18. Tony Gambino

### Menu Tasting

A complimentary tasting for up to 4 attendees is offered for weddings booked with guest lists of 40 or more. Tastings are scheduled Tuesday -Thursday between the hours of 11:00 AM and 3:00 PM. Please speak with your Special Events Manager for more details.

### Kind Words From Clients

"We loved the different feel of each location, the authentic atmosphere of the pavilion blended perfectly with the modern ambiance of Casa Esencia."  
-Dustin and Lauren

"We were so impressed by everyone at Hotel ABQ, and all of your help with both of our ceremonies. Everyone at hotel ABQ made our special day perfect."  
-Veing and Robert

"What an awesome experience! The Hotel event planners work with you on every single detail to provide an overall amazing experience. The Chapel they have is so amazingly gorgeous didn't even need decorations! The hotel also provided a 5 star meal! I had a great time and our guests were very impressed!"  
-Mary

"Our experience with Hotel Albuquerque was both enjoyable, unforgettable and the Spanish Gardens and Pavilions were absolutely beautiful, and we couldn't have asked for a more magical setting for our wedding!"  
-Michele and Ken

"I absolutely love Hotel Albuquerque. The hotel is absolutely beautiful, the staff is super friendly, and they are so on top of their work that I had no worries on my special day."  
-Heather

"The entire team went above and beyond to make the event special for my husband and I!"  
-Analisa

"I couldn't thank them enough when the whole night was over!"  
-Kristen