



1901 University Blvd NE. Albuquerque, NM 87102
Please call 505-998-6401



*Exquisite details...
for spectacular events*

a Wedding Package just for you...

*Our attention to detail, excellent service, food presentation,
and elegant atmosphere will set your Wedding apart from the rest*

- ~Wedding night Accommodations with Concierge access for the Bride & Groom,
Bottle of Champagne, Chocolate Covered Strawberries, Comp Valet Parking
- ~Certificate for Breakfast for two the next morning
- ~Discounted room rates for your Wedding guests
- ~Complimentary Self Parking
- ~Special discounted Children's menus
- ~Complimentary Cake cutting Service
- ~Heart shaped Archway for your Ceremony or Reception
- ~Banquet rounds will comfortably accommodate 10 to 12 guests

Receive a 10% discount when you book your Engagement Party,
Rehearsal Dinner, Send off Breakfast, Bridesmaid Luncheon, or Bridal Shower
with us. Receive 20% discount on Wine ordered for all events listed above.

All prices are subject to a 21% service charge and applicable State tax



the classic celebration

A beautiful way to share your joy with the people who matter most!

Your dinner includes your choice of one salad and one entree

Salad (select one)

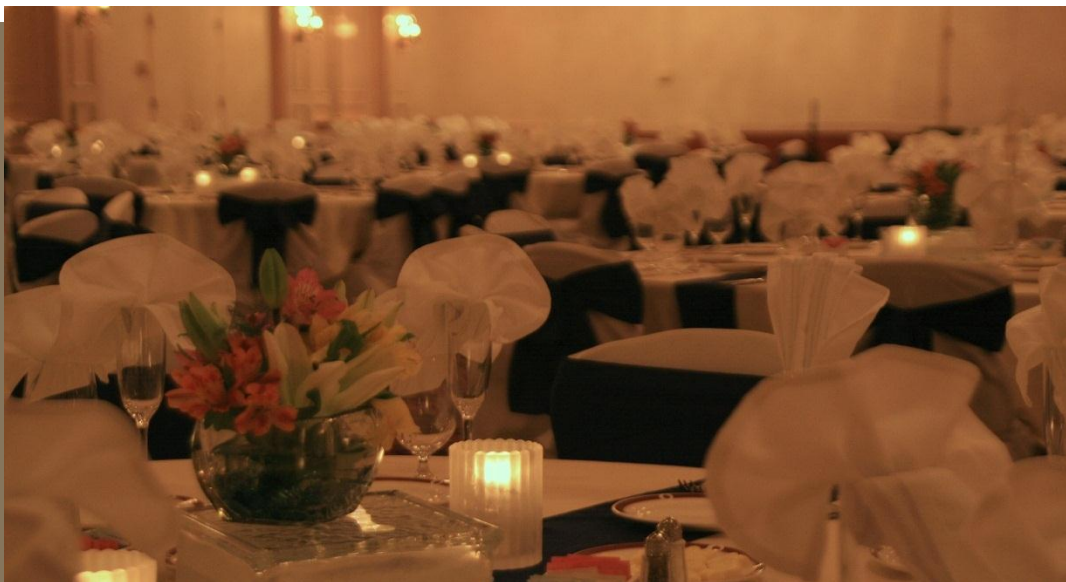
- ~Seasonal Greens, Cherry Tomatoes, Crisp Cucumbers, Radish, Roasted Pine Nuts, Choice of Dressing
- ~Iceberg Wedge, Tomatoes, Applewood Smoked Bacon, Bleu Cheese
- ~Classic Caesar, Hearts Of Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
- ~Chopped Salad, Crisp Iceberg Lettuce, Tomato, Cucumber, Radish, Bell Peppers, Red Onions, House Buttermilk Dressing

Entrees

- ~Chicken Wellington, Wild Mushroom Duxelle, Seasoned Rice Pilaf, Roasted Chicken Jus
- ~Garlic Shrimp Sautéed with White Wine, Garlic, Lemon, Mushroom Risotto, Caramelized Cauliflower
- ~Bacon-Wrapped Pork Tenderloin, Gingered Sweet Potato Puree, Spiced Baby Carrots, Mandarin Orange Butter, Scallion Oil
- ~Grilled Flank Steak "Carne Asada", Peppers and Onions, Spanish Rice, Seasonal Vegetables, Charred Tomato Salsa

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$43 per person



superb Food

impeccable Service

wonderful Ambiance

the wedding wish

*The Wedding Wish includes an hour of complimentary
Hors D'Oeuvres for you and all your guests.*

Hors D'Oeuvres (select three)

- ~Artichoke Beignet, Meyer Lemon Aioli
- ~Tomato Basil Bruschetta
- ~Gingered Beef Satay Teriyaki Style
- ~Prosciutto wrapped Asparagus
- ~Crab stuffed Crimini Mushrooms
- ~Vegetable Spring Rolls
- ~Roasted Peppers, Goat Cheese Crostini
- ~Gorgonzola Stuffed Figs
- ~Antipasto Display
- ~Vegetable Crudite

Salad (select one)

- ~Seasonal Greens, Cherry Tomatoes, crisp Cucumbers, Radish, Roasted Pine Nuts and Choice of Dressing
- ~Iceberg Wedge with Tomatoes, Applewood Smoked Bacon, Bleu Cheese Dressing
- ~Caesar Salad, Hearts Of Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
- ~Classic Chopped Salad, Crisp Iceberg Lettuce, Tomato, Cucumber, Radish, Bell Peppers, Red Onions, House Buttermilk Dressing

Entrees

- ~Santa Fe Chicken Oscar, Black Bean & Corn Pilaf, Asparagus, Crab Meat, Green Chile Hollandaise
- ~Grilled Atlantic Salmon Filet, Shrimp Enchilada, Seasonal Market Vegetables, Jalapeno-Cilantro Cream
- ~Bacon wrapped Pork Tenderloin, Gingered Sweet Potato Puree, Spiced Baby Carrots, Mandarin Orange Butter, Scallion Oil
- ~Strip Loin of Beef, Fricassee of Wild Mushrooms, Asparagus Tips, Potato Gratin, Red Wine Reduction

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$49 per person



Enchanted Elegance

*The Enchanted Elegance includes an hour of complimentary
Hor D'Oeuvres for you and all your guests*

Hors D' Oeuvres (select three)

- ~Oysters Rockefeller
- ~Petite Crab Cake, Basil Crème Fraiche
- ~Mini Jack Cheese & Green Chile Quesadilla
- ~Prosciutto wrapped Asparagus
- ~Crab stuffed Crimini Mushrooms
- ~Seared Rare Ahi Tuna, Seaweed Salad Soy Sauce
- ~Roasted Peppers, Goat Cheese Crostini
- ~Grilled Shrimp Skewers, Spiced Chimichurri

Salad (select one)

- ~Seasonal Greens, Cherry Tomatoes, crisp Cucumbers, Radish, Roasted Pine Nuts, Choice of Dressing
- ~Iceberg Wedge, Tomatoes, Applewood Smoked Bacon, Bleu Cheese Dressing
- ~Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
- ~Classic Chopped Salad, Iceberg Lettuce, Tomato, Cucumber, Bell Peppers, Red Onions & House Buttermilk Dressing

Champagne Toast

Entrees

- ~Rib Eye Steak, Char-Grilled with Pepper, Asiago Crust, Smoked Bacon Mashed Potatoes, Seasonal Market Vegetables, Roasted Tomato Veal Stock Reduction
- ~Roasted Petite Filet Mignon with Char Grilled Chicken Breast, Chive Mashed Potatoes, Grilled Seasonal Vegetables, Whole Grain Mustard Sauce
- ~Grilled Parmesan Crusted Chicken Breast with Garlic Roasted Jumbo Shrimp, Wilted Spinach, Basil Risotto, Charred Tomato Sauce
- ~Grilled Atlantic Salmon Fillet, Shrimp Enchilada, Seasonal Market Vegetables, Jalapeno-Cilantro Cream

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$65 per person



The Total Package

*The Total Package includes an hour of complimentary
Hors D'Oeuvres for you and all your guests.*

Host Bar, One Hour

Deluxe and Premium Liquors, Red and White Wines,
Imported & Domestic Beers, Waters, Juices, Mixers

Hors D'Oeuvres (select three)

- ~Oysters Rockefeller
- ~Petite Crab Cake, Basil Crème Fraiche
- ~Mini Jack Cheese & Green Chile Quesadilla
- ~Prosciutto wrapped Asparagus
- ~Crab Stuffed Crimini Mushrooms
- ~Seared Rare Ahi Tuna, Seaweed Salad Soy Sauce
- ~Roasted Peppers and Goat Cheese Crostini
- ~Grilled Shrimp Skewers, Spiced Chimichurri

Salad (select one)

- ~Seasonal Greens, Cherry Tomatoes, Crisp Cucumbers,
Radish, Roasted Pine Nuts, Choice of Dressing
- ~Iceberg Wedge, Tomatoes, Applewood Smoked Bacon,
Bleu Cheese Dressing
- ~Hearts of Romaine, Garlic Croutons, Parmesan Cheese,
Caesar Dressing
- ~Classic Chopped Salad, Iceberg Lettuce, Tomato, Cucumber,
Bell Peppers, Red Onions and House Buttermilk Dressing

Entrées

- ~Char-Grilled Filet Mignon with Fire Roasted Jumbo Shrimp,
Potato Croquette, Vegetables Confetti, Roasted Shallot Demi Glace
- ~Grilled Salmon, Wild Mushroom Risotto, Fresh Wilted Spinach,
Lemon Buerre Blanc
- ~Char-Grilled Filet Mignon and a Jumbo Lump Crab Cake,
Smoked Paprika Aioli
- ~Grilled Mediterranean Chicken Breast, Artichoke Kalamata Olive
Caper Sauce, Petite Pan Squash, Black Truffle Mashed Potato

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$89 per person



the New Mexican Buffet

Salads

- ~Mixed Greens, Assorted Dressings
- ~Cucumber, Tomatoes, Red Onion Salad, Lemon Herb Vinaigrette
- ~Charred Tomato Salsa, Guacamole, White Corn Chips
- ~Black Bean, Corn and Tomato Salad

Entrees

- ~Grilled Skirt Steak "Carne Asada"
- ~Chicken Enchiladas, Red and Green Chile Sauces

Sides

- ~Spanish Rice
- ~Charro Black or Pinto Beans
- ~Fresh Tortillas

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$38 per person



Perfect Harmony Buffet

Salads (select three)

- ~Watermelon, Jicama Salad, Cilantro Lime Dressing
- ~Chilled Seasonal Fruit, fresh Mint
- ~Cucumber, Tomatoes, Red Onion Salad, Lemon Herb Vinaigrette
- ~Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing
- ~Marinated Grilled Vegetables, Balsamic Vinaigrette
- ~Baby Greens, Tomatoes, Cucumber, Red Onions, fresh Vegetables, Ranch and Italian Dressings
- ~Cheese Tortellini Salad, Tomatoes, Jalapeno, Scallions, Green Chile-Lime Vinaigrette

Entrees (select two)

- ~Grilled Skirt Steak, Caramelized Onions, Pico de Gallo
- ~Sliced Roasted Sirloin of Beef, Sautéed Mushrooms, Thyme Jus
- ~Honey Roasted Loin of Pork, Sage Madeira Glaze
- ~Sautéed Breast of Chicken, Artichokes, Sun-Dried Tomatoes, Roasted Red Peppers
- ~Herb Seared Salmon Fillet, Shellfish Beurre Composé

Sides

Each buffet includes

- ~Sautéed Seasonal Market Vegetables (select two)

- ~Roasted Garlic Mashed Potatoes
- ~Three Cheese au Gratin Potatoes
- ~Wild Rice Pilaf

Freshly Brewed Regular,

Decaffeinated Coffee, Iced Tea

\$43 per person



Tale of Two Hearts Buffet

Hors D'Oeuvres (select three)

Served during cocktail hour

- ~Artichoke Beignet, Meyer Lemon Aioli
- ~Tomato Basil Bruschetta
- ~Gingered Beef Satay Teriyaki Style
- ~Prosciutto wrapped Asparagus
- ~Crab stuffed Crimini Mushrooms
- ~Vegetable Spring Rolls
- ~Antipasto Display
- ~Artisan Cheese Platter

Salads (select three)

- ~Watermelon and Jicama Salad, Cilantro Lime Dressing
- ~Chilled Seasonal Fruit, fresh Mint
- ~Cucumber, Tomatoes and Red Onion Salad, Lemon Herb Vinaigrette
- ~Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing
- ~Marinated Grilled Vegetables, Balsamic Vinaigrette
- ~Baby Greens, Tomatoes, Cucumber, Red Onions, fresh Vegetables, Ranch, and Italian Dressings
- ~Cheese Tortellini Salad, Tomatoes, Jalapeno, Scallions, Green Chile-Lime Vinaigrette

Entrees (select three)

- ~Grilled Skirt Steak, Caramelized Onions, Pico de Gallo
- ~Sliced Roasted Sirloin of Beef, Sautéed Mushrooms, Thyme Jus
- ~Honey Roasted Loin of Pork, Sage Madeira Glaze
- ~Sautéed Breast of Chicken with Artichokes, Sun Dried Tomatoes, Roasted Red Peppers
- ~Herb-Seared Salmon Fillet, Shellfish Beurre Composé

Sides

Each buffet includes

~Sautéed Seasonal Market Vegetables
(select two)

- ~Roasted Garlic Mashed Potatoes
- ~Three Cheese au Gratin Potatoes
- ~Wild Rice Pilaf

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$52 per person



The Total Package Buffet

Host Bar, One Hour

Deluxe and Premium Liquors, Red & White Wines,
Imported, Domestic Beers, Waters, Juices, & Mixers

Hors D'Oeuvres (select four)

Served during cocktail hour

- ~Oysters Rockefeller
- ~Petite Crab Cake, Basil Crème Fraiche
- ~Mini Jack Cheese and Green Chile Quesadilla
- ~Prosciutto wrapped Asparagus
- ~Crab stuffed Crimini Mushrooms
- ~Seared Rare Ahi Tuna, Seaweed Salad Soy Sauce
- ~Roasted Pepper, Goat Cheese Crostini
- ~Grilled Shrimp Skewers, Spiced Chimichurri

Salads (select three)

- ~Watermelon and Jicama Salad, Cilantro Lime Dressing
- ~Chilled Seasonal Fruit, fresh Mint
- ~Cucumber, Tomatoes, Red Onion Salad, Lemon Herb Vinaigrette
- ~Romaine Hearts, Croutons, Parmesan Cheese, Caesar Dressing
- ~Marinated Grilled Vegetables, Balsamic Vinaigrette
- ~Baby Greens, Tomatoes, Cucumber, Red Onions, fresh Vegetables, Ranch and Italian Dressings

Entrees (select three)

- ~Grilled Skirt Steak, Caramelized Onions, Pico de Gallo
- ~Sliced Roasted Sirloin of Beef, Sautéed Mushrooms, Thyme Jus
- ~Honey Roasted Loin of Pork, Sage Madeira Glaze
- ~Sautéed Breast of Chicken, Artichokes, Sun-Dried Tomatoes, Roasted Red Peppers
- ~Herb Seared Salmon Fillet, Shellfish Beurre Composé

Sides

Each buffet includes

- ~Sautéed Seasonal Market Vegetables
(select two)

- ~Roasted Garlic Mashed potatoes,
- ~Three Cheese au Gratin Potatoes, or Wild Rice Pilaf

The Total Package also includes a Custom Candy Table. We'll make your Candy Table the same color as your Wedding Colors!

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea

\$89 per person



Candy Favor Table

Special display of candies and treats to match your wedding colors
Starting from \$5 per person

Signature Wedding Drink

Custom designed drink especially themed for your wedding
Starting from \$7 per drink

Fruit Tree

Starting from \$4 per person

Deluxe Hosted Bar for One Hour

\$15 per person

Our Catering Design Team will be happy to provide custom proposals for any event including all charges, so there are no surprises.

Call us today at 505-998-6401



Reception Hors D'Oeuvres and Snacks

Each Dip is one quart, Serving 15 guests

Fire Roasted Salsa White Corn Tortilla Chips \$30

Chile con Queso White Corn Tortilla Chips \$42

Guacamole White Corn Tortilla Chips \$47

Vegetable Crudite

Crisp Garden Vegetables, Avocado Green Goddess Dressing
\$7 per person

Fresh Fruit Platter

Fresh Melons, Pineapples, Seasonal Berries,
Yogurt Dipping Sauce
\$8 per person

Antipasto Display

Prosciutto, Cappicola, Genoa Salami, Pepperoni, Provolone,
Marinated Vegetables, Pepperoncini Peppers, Olives,
fresh Italian Breads
\$8 per person

Artisan Cheese Platter

Five Artisan Cheese Selections, Chile Roasted Pecans,
Sliced Apples, Assorted Crackers, Breads
\$9 per person

all prices below based on 100 pieces

- ~Artichoke Beignet, Meyer Lemon Aioli - \$195
- ~Grilled Shrimp Skewers, Spiced Chimichurri - \$200
- ~Tempura Oysters, Citrus Avocado Sauce - \$225
- ~Oysters Rockefeller - \$395
- ~Petite Crab Cake, Basil Crème Fraiche - \$250
- ~Chorizo and Cheddar stuffed Mushrooms - \$175
- ~Gingered Beef Satay Teriyaki - \$195
- ~Poached Jumbo Mexican Shrimp & Cocktail Sauce - \$375
- ~Seared Rare Ahi Tuna, Seaweed Salad, Soy Sauce - \$250
- ~Crab Stuffed Crimini Mushrooms - \$200
- ~Roasted Peppers and Goat Cheese Crostini - \$175
- ~Tomato Basil Bruschetta - \$175
- ~Curried Chicken Salad en Bouche - \$175
- ~Prosciutto wrapped Asparagus - \$195
- ~Vegetable Spring Rolls - \$175
- ~Mini Jack Cheese & Green Chile Quesadilla - \$225
- ~Charred Lobster and Tomato Crostini - \$400
- ~Gorgonzola Stuffed Figs - \$250



Bars and Beverages

Host Bar–

Charged per drink for the number of drinks poured

Deluxe Brands	\$7.00 per drink
Premium Brands	\$6.00 per drink
Cordials	\$8.00 per drink
Imported Beers	\$5.00 per drink
Domestic Beers	\$4.50 per drink
Crowne Select Wines	\$6.00 per drink
Soft Drinks & Juices	\$3.00 each
Bottled Water	\$3.00 each

Open Bar–

Priced per guest per hour for a specified amount of time

Fully Stocked Signature Bar

1 Hour	\$15.00
2 Hours	\$24.00
4 Hours	\$32.00
5 Hours	\$39.00

Cash Bar–

Drinks are purchased by the guest ordering the drink

Deluxe Brands	\$7.50 per drink
Premium Brands	\$6.50 per drink
Cordials	\$8.00 per drink
Imported Beers	\$5.50 per drink
Domestic Beers	\$5.00 per drink
Crowne Select Wines	\$6.50 per drink
Soft Drinks & Juices	\$3.00 each
Bottled Water	\$3.00 each

Our bartenders use a 1¼ ounce pour to measure all standard drinks.

Our wedding couples are not charged bartender or bar set up fees... it's one of our gifts to you!



Deluxe Brands

Cruzan Light Rum
Dewar's White Label
Jim Beam Bourbon
Svedka Vodka
Bombay Gin
Sauza Tequila
Seagram's 7 Whiskey

Premium Brands

Crown Royal
Grey Goose Vodka
Captain Morgan Rum
Jack Daniels Whiskey
Patron Silver Tequila
JW Red Scotch
Bombay Sapphire Gin

Crowne Plaza Select Wines

Canyon Road Chardonnay,
White Zinfandel, Merlot,
Cabernet Sauvignon

Crowne Plaza Deluxe Wines

Blackstone Chardonnay,
Cabernet Sauvignon, Pinot Noir \$32

Crowne Plaza Premium Wines

Kendal Jackson Vintner's Reserve
Chardonnay \$34
Kendal Jackson Vintner's Reserve
Cabernet Sauvignon \$39

Chardonnay

La Terra \$19
Camelot \$20
Hess Monterey \$28
Clos du Bois Special Select \$30
Toasted Head Dunnigan Hills \$32
La Crema \$40
Franciscan Caneros Napa \$40
Sonoma Cutrer \$45

Merlot

Hogue Cellars \$24
Rays Station \$32
Murphy Goode \$45

Pinot Noir

Mirrasou \$26
Frei Brothers \$45

Pinot Grigio / Sauvignon Blanc

Ecco Domani Pinot Grigio \$25
Canyon Road Sauvignon Blanc \$19
Monkey Bay Sauvignon Blanc \$31
Kim Crawford Sauvignon Blanc \$42

Champagne

Wycliff \$24
Korbel Brut \$31

Cabernet Sauvignon

Rex Goliath \$19
Louis Martini \$30
Estancia \$42
Franciscan Estate Napa \$54

