

Wedding Reception Packages



For your special occasion, our Executive Chef and Director of Food and Beverage have created wedding reception packages in which each succeeding course complements each other. Our packages not only make your planning easier, but they also help your wedding planner include all the important touches that make your occasion a day to remember.

All of our packages include the following:

- Chef's choice of butler-passed and stationed hors d'oeuvres for up to one hour
- Linens and napkins in your choice of 35 different colors
- China, glassware, silverware
- Cake Cutting & Serving
- Certified Alcohol servers
- Artisan breads, Colombian Regular and Decaffeinated coffees, Hot Tea, milk and iced tea (upon request)
- All travel, set up and clean up
- Our wedding specialist who can also recommend florists, entertainment, ice carvings, lighting and audio-visual upgrades, and lodging arrangements



FAIRY TALE – PLATED WEDDING PACKAGE

\$39 per person

FAIRY TALE WEDDING PACKAGE BUTLER-PASSED HORS D'OEUVRES

Please choose **three** from our featured selections.

Spicy Chicken Satay

Spiced Chicken Skewers with a Spicy
Thai Peanut Sauce

Pesto Shrimp Skewer

Marinated Pesto Shrimp Skewers and
Tomato-Olive Tapenade

Spanakopita

Handmade Phyllo Pastries Filled with
Fresh Spinach and Feta Cheese

Smoked Salmon Canapés

House-smoked Salmon Mousse Served
on Fresh Endive Leaves

Melon and Prosciutto

Shaved-prosciutto-wrapped Melon

California Rolls

Vegetable Sushi Rolls with Wasabi and Soy Sauce

Please choose **one** from our featured hors d'oeuvres stations.

Colombian

Assortment of Aged Cheeses From Around the
World with Sliced Breads and
a Selection of Herbal Crackers

Antipasto Platter

Assortment of Salami, Provolone, Dry Salami
Grilled Vegetables, Fresh Mozzarella Cheese,
Marinated Artichoke Hearts, and Mixed Olives

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruit and Fresh Berries

Vegetable Crudities

Assortment of Raw and Pickled Vegetables
with a Bleu-cheese Dipping Sauce

SALADS/STARTERS (choose one)

House Mixed Green Salad

Tortilla Soup

ENTREES (choose one)

POULTRY

Grilled Breast of Chicken

Roasted Pepper and Cilantro Alfredo Sauce with
Asparagus Risotto with Seasonal Vegetables

Breast of Chicken

Hatch Green Chile topped with Jack & Cheddar
Cheese

SEAFOOD

Salmon Filet

Pan Seared Salmon Fillet
with a Citrus Tarragon-Beurre Blanc,
Wild Rice Pilaf and Seasonal Vegetables

BEEF

Roasted Prime Rib

Herb Crusted, Au Jus and Creamy Horseradish

Filet Mignon

With King Oyster Madeira Sauce, Fennel Roasted
Fingerling Potatoes
and Seasonal Vegetables

DINNER MEDLEY

Duet of Petite Filet Mignon and Halibut

Served on Sautéed Spinach, Caramelized Shallots, Thyme Butter,
Yellow Tomato-Garlic Sauce, Potatoes Au Gratin and Seasonal Vegetables

LA FONDA BUFFET WEDDING PACKAGE

Your wedding package, priced at \$47.50 per person, includes additional amenities:

- mirrored centerpieces with votive candles
- Skirted Head Table, Cake, Gift Table, & Sign in Guest Table

Please choose **three** from our featured selections.

Spicy Chicken Satay

Spiced Chicken Skewers with a Spicy Thai Peanut Sauce

Pesto Shrimp Skewer

Marinated Pesto Shrimp Skewers and Tomato-Olive Tapenade

Spanakopita

Handmade Phyllo Pastries Filled with Fresh Spinach and Feta Cheese

Smoked Salmon Canapés

House-smoked Salmon Mousse Served on Fresh Endive Leaves

Melon and Prosciutto

Shaved-prosciutto-wrapped Melon

California Rolls

Vegetable Sushi Rolls with Wasabi and Soy Sauce

Please choose **one** from our featured hors d'oeuvres stations.

Colombian

Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Herbal Crackers

Antipasto Platter

Assortment of Salami, Provolone, Dry Salami Grilled Vegetables, Fresh Mozzarella Cheese, Marinated Artichoke Hearts, and Mixed Olives

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruit and Fresh Berries

Vegetable Crudities

Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

LA FONDA BUFFET

Please select from each category the number of items indicated in parentheses.
(50-Person Minimum)

ENTREES (Select Two)

For a third buffet entree choice, add \$5.25 per person.

Grilled Porcini Chicken with Marsala Wine Sauce	London Broil With A Wild Mushroom Sauce
Grilled Salmon Fillets with Glazed Chipotle Onions and a Pinot Noir Beurre Blanc	Grilled Halibut Fillet with Fruit Salsa
Chicken Fajitas	Steak Fajitas
Chicken Flautas	Beef Flautas
Chicken Enchiladas	Beef Enchiladas
Maple and Sage Roasted Pork Loin with a Sun-Dried Cherry Sauce	Teriyaki Flank Steak with a Pineapple-Teriyaki Sauce

ACCOMPANIMENTS (Select Two)

Fresh Seasonal Vegetables	Roasted Red Potatoes
Kansas Style Wild Rice Medley	Pesto Orzo
Warm Couscous Pilaf	Potatoes Au Gratin
Spanish Rice	Refried Beans
Roasted-Garlic Whipped Potatoes	Charro Beans

ADDITIONAL BUFFET ENHANCEMENTS WITH CARVING ATTENDANT

Carved London Broil \$6.50 per person	Carved Turkey Breast \$4.50 per person
Carved Roast Sirloin \$6.50 per person	Carved Pitt Ham \$4.50 per person
Carved Prime Rib \$10.50 per person	Carved Rack of Lamb \$7.75 per person

DEL BOSQUE BUFFET WEDDING PACKAGE

Del Bosque Wedding package, priced at \$59.50 per person, also includes the following:

- Skirted Head Table, Cake, Gift Table, & Sign in Guest Table
- Your beautifully appointed room will include mirrored centerpieces with votive candles

DEL BOSQUE WEDDING PACKAGE BUTLER-PASSED HORS D'OEUVRES

Please choose **three** from our featured selections.

Spicy Chicken Satay

Spiced Chicken Skewers with a Spicy Thai Peanut Sauce

Pesto Shrimp Skewer

Marinated Pesto Shrimp Skewers and Tomato-Olive Tapenade

Spanakopita

Handmade Phyllo Pastries Filled with Fresh Spinach and Feta Cheese

Smoked Salmon Canapés

House-smoked Salmon Mousse Served on Fresh Endive Leaves

Melon and Prosciutto

Shaved-prosciutto-wrapped Melon

California Rolls

Vegetable Sushi Rolls with Wasabi and Soy Sauce

Please choose **two** from our featured hors d'oeuvres stations.

Domestic and Imported Cheese Presentation

Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Herbal Crackers

Antipasto Platter

Assortment of Salami, Provolone, Dry Salami Grilled Vegetables, Fresh Mozzarella Cheese, Marinated Artichoke Hearts, and Mixed Olives

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruit and Fresh Berries

Vegetable Crudities

Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

DEL BOSQUE DINNER BUFFET

(50-Person Minimum)

SALADS/STARTERS (Select Three)

Fresh Seasonal Fruit Platter with Fresh Berries	House Mixed Green Salad	Imported and Domestic Cheese Platter
Northwest Seafood Chowder	Tuscany Bean Soup	Red Potato Salad
Roma Tomato and Cucumber Salad	Artichoke and Mushroom Salad	Fresh Mozzarella and Tomato Salad
Wild Mushroom Salad	Pesto Orzo and Shrimp Salad	Caesar Salad

ENTREES(Select Two)

For a third buffet entree choice, add \$5.25 per person.

Grilled Porcini Chicken with Marsala Wine Sauce	London Broil With A Wild Mushroom Sauce
Grilled Salmon Fillets with Glazed Chipotle Onions and a Pinot Noir Beurre Blanc	Grilled Halibut Fillet with Fruit Salsa
Maple and Sage Roasted Pork Loin with a Sun-Dried Cherry Sauce	Teriyaki Flank Steak with a Pineapple-Teriyaki Sauce

ACCOMPANIMENTS (Select Two)

Fresh Seasonal Vegetables	Roasted Red Potatoes
Kansas Style Wild Rice Medley	Pesto Orzo
Warm Couscous Pilaf	Potatoes Au Gratin
Roasted-Garlic Whipped Potatoes	Saffron Risotto

ADDITIONAL BUFFET ENHANCEMENTS WITH CARVING ATTENDANT

Carved London Broil \$6.50 per person	Carved Turkey Breast \$4.50 per person
Carved Roast Sirloin \$6.50 per person	Carved Pitt Ham \$4.50 per person
Carved Prime Rib \$10.50 per person	Carved Rack of Lamb \$7.75 per person

RUBY WEDDING PACKAGE (PLATED)

Your Ruby Wedding package, priced at \$70.00 per person, also includes the following:

- Your selection of one appetizer, starter and dinner entrée
- Skirted Head Table, Cake, Gift Table, & Sign in Guest Table
- Mirrored centerpieces with votive candles

RUBY WEDDING PACKAGE BUTLER PASSED HORS D' OEUVRES

Choose three selections from our unique selections showcased.

Chicken Satay
With a Spicy Peanut Sauce

Smoked Salmon Roulades
With Dill Cream Cheese and Capers

Hawaiian Beef Teriyaki Skewers
With a Pineapple Teriyaki Sauce

Coconut Shrimp
Sweet Thai Chili Sauce

Artichokes Stuffed with Crab Meat

**Buffalo Mozarella
and Tomato Basil Skewers**

Asparagus wrapped with Pepper Beef

RUBY WEDDING PACKAGE DINNER APPETIZERS

Start your wedding reception dining experience with your choice of the selections below.

New Zealand Lamb Chop
With Au Gratin Potatoes
Dijon Demi-Glace

Seafood Crepes
Medley of Dungeness Crab, Shrimp, Bay
Scallops and Lobster Cream Sauce

Wild Mushroom Strudel
Sautéed Wild Mushrooms, Spinach, Herbed
Goat Cheese and Roasted Red Pepper Coulis

Ravioli Florentine
Spinach and Cheese stuffed Raviolis with a
Tomato, Caper and Basil Salad

RUBY WEDDING PACKAGE DINNER STARTERS

Please select one of the following to accompany your entree selection.

Northwest Seafood Chowder
Spring Pea with Pepperoni Crisp

Roasted Corn and Crab Bisque

Mixed Greens Salad
Seasonal Lettuce with Cucumbers, Tomatoes and
Champagne Mustard Vinaigrette

Bibb lettuce with Asparagus
Roasted Peppers, Orange Segments
and Walnut Vinaigrette

Asian Greens and Almond Salad
Napa Cabbage, Carrots, Snow Peas,
Mandarin Oranges, Toasted Almonds
and Sesame Ginger Vinaigrette

Caesar Salad
Crisp Romaine Lettuce with Focaccia
Croutons, Parmesan Cheese and a Creamy
Caesar Dressing

A KayTahRing Company 5659 Jefferson St., NE, Albuquerque, NM, 87109, 505-908-9711
Prices do not include applicable state sales tax or 21% service charge

RUBY WEDDING PACKAGE ENTRÉE CHOICES

POULTRY

Grilled Breast of Chicken

Roasted Pepper and Cilantro Alfredo Sauce with
Asparagus Risotto with Seasonal Vegetables

Grilled Stuffed Breast of Chicken

Stuffed with Goat Cheese, Wild
Mushrooms and Spinach with Corn Veloute
and Kansas Medley Rice Pilaf

SEAFOOD

Halibut and Crab

Baked Herbed Halibut Fillet with Crab Meat,
Spinach, Tarragon Cream Sauce, Seasonal
Vegetables and Orzo with Kalamata Olive Pesto

Salmon Fillet

Pan Seared Salmon Fillet
with a Citrus Tarragon-Beurre Blanc,
Wild Rice Pilaf and Seasonal Vegetables

BEEF

Bone in Rib Eye Steak

Char Grilled Bone-in Rib Eye Steak with Au Jus,
Horseradish Cream, Seasonal Vegetables and Garlic
Roasted Baby Red Potatoes

Filet Mignon

With King Oyster Madeira Sauce, Fennel Roasted
Fingerling Potatoes
and Seasonal Vegetables

PORK & LAMB

Herb Marinated Lamb Chops

Topped with Porcini Mushrooms,
Jus Le, Garlic Mashed Potatoes
and Seasonal Vegetables

Sage Karabuto Pork Chop

Grilled Marinated Pork Chop with
Sun Dried Cherry Reduction, Corn Cakes
and Seasonal Vegetables

DINNER MEDLEY

Duet of Petite Filet Mignon and Grilled Prawns

Served on Sautéed Spinach, Caramelized Shallots, Thyme Butter,
Yellow Tomato-Garlic Sauce, Potatoes Au Gratin and Seasonal Vegetables

PRINCESS WEDDING PACKAGE (PLATED)

Your Princess Wedding package, priced at \$80 per person, also includes the following:

- Your selection of one signature appetizer, starter, and dinner entrée
- Skirted Head Table, Cake, Gift Table, & Sign in Guest Table
- Mirrored centerpieces with votive candles

PRINCESS WEDDING PACKAGE BUTLER-PASSED AND STATIONED HORS D'OEUVRES

Choose **three** butler passed featured selections.

Smoked Salmon Canapés

House-smoked Salmon Mousse served on Fresh Endive Leaves

Spanakopita

Handmade Phyllo Pastries Filled with Fresh Spinach and Feta Cheese

Chicken Satay

Spiced Chicken Skewers with a Thai Peanut Sauce

California Rolls

Vegetable Sushi Rolls with Wasabi and Soy Sauce

Petite Beef Wellington

Bite Size Puff Pastry Wrapped Beef Tenderloin with Mushroom Duxelles and Béarnaise Dipping Sauce

Melon and Prosciutto

Shaved-prosciutto-wrapped Melon

Choose **two** from our featured hors d'oeuvres stations.

Domestic and Imported Cheese Presentation

Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Crackers

Antipasto Platter

Grilled Vegetables with Dry Salami , Provolone, Fresh Mozzarella Cheese, Marinated Artichoke Hearts and Mixed Olives

Vegetable Crudités

Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

Fresh Fruit Presentation

Selection of Seasonal Sliced Fruit and Fresh Berries

PRINCESS WEDDING PACKAGE DINNER APPETIZERS

Start your wedding reception dining experience with one of the selections below.

Dungeness Crab Cakes

Pan Seared Crab Cakes on a Bed of Jicama, Radicchio Salad, Serrano-chilies Beurre Blanc and Balsamic Reduction

Seafood Crepes

French Style Thin Crepe Filled with Scallops, Shrimp, Spinach and Herbs with a Lobster-brandy Cream Sauce

Wild Mushroom Strudel

Sautéed Wild Mushrooms, Spinach, Herbed Goat Cheese and Roasted Red Pepper Coulis

Ravioli Florentine

Spinach-and-cheese-stuffed Ravioli with a Tomato, Capers and Basil Sauce

PRINCESS WEDDING PACKAGE DINNER STARTERS

Please select **one** of the following to accompany your entrée selection.

House Market Salad

Fresh Wedge of Bibb Lettuce with Tomato, Cucumber, Carrots and Italian Herb Dressing

Hilton Bellevue Steakhouse Salad

Iceberg Lettuce Wedge with Stilton Cheese and Buttermilk Ranch Dressing

Soup du Jour or Northwest Clam Chowder

Mixed Greens Salad

Seasonal Baby Greens with Pear Tomato, English Cucumber Champagne Mustard Vinaigrette

Tossed Caesar Salad

With Focaccia Croutons, Parmesan Cheese and Caesar Dressing

PRINCESS WEDDING PACKAGE ENTREE CHOICES

Our Princess Wedding package dinners include Chef's selected accompaniments of artisan bread, Colombian regular and decaffeinated coffee, hot tea, milk and iced tea (upon request).

Please choose **one** entree for your group.

POULTRY

Chicken Oscar

Grilled Chicken Breast with Dungeness Crab Meat, Asparagus and Sauce Béarnaise, Rice Pilaf and Seasonal Vegetables

Chicken Boursin

Roasted Supreme of Chicken Filled with Boursin Cheese Spinach, Herb and Wild Mushrooms Cream Sauce Seasonal Vegetables and Orzo Pilaf

SEAFOOD

North Pacific Halibut

Oven-poached Alaskan Halibut Fillet with Red Pepper Coulis Orzo with Kalamata Olive Pesto and Seasonal Vegetables

Pepper-Crusted Salmon

Horseradish-crusted Wild Salmon Fillet with a Chive Beurre Blanc, Wild-rice Pilaf and Seasonal Vegetables

BEEF

Tenderloin Medallions

Choice Tournedos of Beef with a Forest Mushroom Medley, Madeira Demi-glace, Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Prime Rib Au Jus*

Slow-roasted Chef's Cut of Prime Rib with au Jus, Horseradish Cream, Seasonal Vegetables and Garlic-roasted Baby Red Potatoes

PORK AND LAMB

Sage Karabuto Pork Chops

Grilled Marinated Pork Chops with a Sun Dried Cherry Reduction, Corn Cakes and Seasonal Vegetables

Lamb Chops

Fresh Thyme Marinated Lamb Chops with Red Wine Reduction Demi-glace Roasted Fingerling Potatoes and Seasonal Vegetables

DINNER MEDLEY

Tournedos and Salmon Filet*

Tournedos of Beef with Wild-mushroom Demi-glace and Salmon Fillet with Citrus Beurre Blanc, Kansas Style Rice Pilaf and Seasonal Vegetables