

# Paradise Hills Memorable Events Menu

Paradise Hills Golf Course Event Center is a full-service venue offering the finest amenities including décor, in-house catering, and a premium bar. Our beautiful location overlooks the scenic golf course, the views of the Sandia Mountains and the breathtaking Albuquerque city lights.



Our personalized menu created by our executive chef and professional banquet team is sure to make your next meeting or special event truly memorable.



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# Room Rentals

## Fairway Room:

\$1,750

*250 Person Capacity*

## Greens Room:

\$1,000

*95 Person Capacity*

## Overlook Room:

\$250

*45 Person Capacity*

5-hour rental includes:

Set up, clean up, linens, chairs, tables, dishes, glassware, silverware, and access to vase closet.

# Breakfast Options

## Continental Breakfast

*\$7.99 per person*

Fresh fruit, muffins, bagels, yogurt, and English muffins

## Breakfast Burrito Bar

*\$9.99 per person*

Large flour tortilla served with eggs, hash browns, cheese, green chile and red chili, with your choice of bacon, sausage or carnitas

## Traditional Breakfast

*\$10.99 per person*

Eggs, bacon, sausage, pancakes and French toast, served with maple syrup

*\*\*All breakfast options are served with a choice of milk, orange juice or coffee\*\**

# Appetizers

Choose 3 options for \$12.00 Per Person

OR

Choose 4 options for \$15.00 Per Person

- Chips and Salsa station
- Taquitos
- Green chile and cheese quesadillas
- Swedish meatballs
- Pot stickers
- Fresh fruit platter
- Fresh veggie platter
- Cubed cheese and cracker plate
- Bruschetta with crostini

OR

- Nacho Bar with fixings \$12.95 per person

# Lunch & Dinner Buffet Options

## Sandwich Platter

*\$13.99 per person*

Your choice of 3 different types of sandwiches; roast with American, ham with cheddar, and turkey with swiss, all served with chips, fresh fruit and a cookie

## Burger, Beer Brat or Chicken Sandwich Bar

*\$14.99 per person*

Your choice of two of the three: Beer boiled brats, grilled chicken or a 1/3 pound green chile cheese burger served with baked beans, and potato salad

## Taco Bar

*\$14.99 per person*

Ground beef tacos served with lettuce, tomatoes, onions, shredded cheese, sour cream, and salsa, accompanied by Spanish rice and pinto beans

## Southwestern Buffet

*\$16.99 per person*

Green chile chicken and red chili beef enchiladas served with pinto beans and Spanish rice

## Barbeque Buffet

*\$21.99 per person*

BBQ brisket and BBQ ribs served with baked beans, potato salad, coleslaw and fresh dinner rolls

## Pasta Bar

*\$16.99 per person*

Your choice of two types of pasta:

Fettuccini, spaghetti, cheese ravioli, or lasagna served with

Your choice of sauce:

Marinara, meat sauce or alfredo served with

Your choice of protein:

Chicken, meatballs or sausage, served with salad and garlic bread

## Carving Station

*\$39.00 per person*

Served with your choice of two of the following meats:

Roast beef, smoked ham, smoked pork, or roasted turkey

served with your choice of two sides

*\*\* All buffet options may be plated for \$2.00 more per person\*\**

## Children's Menu

For children 10 years and under

*Choose any option for \$10.99 per child*

- Chicken nuggets with French fries
- Spaghetti with garlic bread
- Sliders and French fries

or

- A reduced portion of the adult meal

# Sides

## Vegetables:

House blend veggies, Asparagus, California blend veggies, or Green beans.

## Starches:

Mashed potatoes, rice pilaf, scalloped potatoes, roasted red potatoes, or Spanish rice.

## Salads:

House, Caesar, Cobb, Spinach

## Dressings:

Ranch, Caesar, Blue Cheese, Greek, Raspberry Vinaigrette, and Italian

# Desserts

Chocolate covered strawberries

*\$29.95 per Dozen*

Chocolate fountain with accoutrements

*\$250.00 per 100 guests*

# Non-Alcoholic Drinks

*\*\*Tea and water is included with any room rental\*\**

Soda, fruit punch or lemonade

*\$1.50 per person*

Coffee or hot tea

*\$1.50 per person*

Sparkling Cider

*\$1.50 per person*



# Alcohol and Bar Options

## Private Cash Bar

*\$100 per event*

Private bar set-up and bartender for the duration of the event with beer, wine and liquor options for guest purchase

*\*\*Private Bar Required for Any Event with Pre-paid Alcohol Listed Below\*\**

## Hosted Bar

*\$14.00 per person, per hour*

Per person price includes choice of any two drinks during the duration of a cocktail hour

## Drink Tickets

*\$7.00 per ticket*

Drink tickets redeemable for any drink at the bar during the duration of the event

## Specialty Drinks

*\$50 per gallon*

Margaritas

Rum Punch

Sangria

## **Domestic Keg**

*\$300 per keg*

(Full keg= 120 beers)

Budweiser, Bud Light, Miller, Miller Light, Coors and Coors  
Light

## **Import and Premium Keg**

*\$375 per keg*

(Full keg= 120 beers)

Heineken, Sierra Nevada, New Castle, Fat Tire, Guinness, Dos  
Equis Lager, Dos Equis Amber, Sam Adams, Corona, Marble  
IPA, Le Cumbre Elevation, Blue Moon, Lagunitas, IPA  
Traveler, Angry Orchard, and Crispin

## **Bottles of Wine**

*\$20.50 per bottle*

Chardonnay

Moscato

Pinot Grigio

Riesling

Merlot

Cabernet

## **House Champagne**

*\$1.50 per person*

## **Bottle of Champagne**

*\$25 per bottle*

# Additional Rental Items

Additional color of ceiling draping

*\$300.00 per color*

Chair covers with sash

*\$3.00 per chair*

Table overlays or runners

*\$4.00 per table*

Cocktail table

*\$8.00 per table*

Additional Hours

*\$150.00 per hour after 5 hours*

## Service Charge and Tax

A 21% service charge, on top of a 7.875% gross receipts tax will be automatically added to each event. This service charge is non-refundable and includes gratuity.

## Deposits

A minimum of \$250 is required to reserve any date. An additional \$1,000 is due 3 months before the event. The total remaining balance is due 2 weeks before the event.

\*\* All deposits/ payments are non-refundable but transferable to a new date or event\*\*

## Outside Catering/ Alcohol

Paradise Hills does not allow any outside food or beverages, including outside catering or alcohol. Cakes, candy, or cookies may be brought in upon approval.

## Security

A security guard is required for all events over 100 guests. The security must be scheduled by Paradise Hills and is a \$200 charge.