**Los Altos Golf Course Banquet Options**

We here at Los Altos Golf Course are passionate about great food and great service! We specialize in banquets (weddings, anniversaries, graduations, etc), business meetings, as well as tournament packages. Here, you'll find our rates for banquet-room rental/setup/cleanup, as well as menu options for catering your event. With a variety of accommodations to choose from, we're sure you'll find everything you need to make your occasion a memorable one!

Located minutes from downtown Albuquerque with a majestic view of the Sandia Mountains, our facility will make you forget the hustle and bustle of city life, and put you in a relaxing environment to enjoy your special event.

Please feel free to contact our Food and Beverage Director, Matt, at 505-298-1879, regarding your booking needs. And of course, all accommodations and menus can be modified to fit your preferences!

**ROOM RENTAL**

**$300 half day / $500 full day (room rental fee)** – Includes room only.

**ADDITIONS**

**$15 per person (formal)** - Includes tables, chairs, linen, formal table set up (including chair sashes), clean up, dance floor.

**$10 per person (informal)** - Includes tables, chairs, linen, informal table set up (for buffet-style eating, and no chair sashes), clean up, dance floor.

**$5 per person (meeting/presentation/casual party setup)** – Includes, tables (round or rectangular), chairs, and table linen only. Projector screen optional.

**Bartender Fee - $200**

\*All parties are subject to a 20% gratuity

\*Pricing does NOT yet include NM State Tax

\*20% non-refundable deposit required upon booking

**MENU OPTIONS**

**\*Pricing is for Buffet-Style Presentation**

**\*For Plated Presentation add $1 per person, per course (not per selection)**

**\*Outside Catering is allowed for a fee of $5 per person**

**Appetizers ($5 per person)**

Antipasto Platter - assorted meats, cheeses, olives, nuts, crackers, compotes

Meatballs w/ Marinara - 2 per person

Chicken Wings w/ choice of glaze - 4pp

Stuffed Mushrooms - 2pp

Bacon-Wrapped Chevre-Almond Stuffed Dates - 3pp

Caprese Skewers - 3pp

Bruschetta (Caprese, Olive Tapenade, or Smoked Fish) - 2pp

Sliders (Chicken or Pork) - 2pp

Tilapia-Lime Ceviche w/ House Tortilla Chips - 2oz pp

**Salads/Soups ($5 per person)**

Mixed Green Salad w/ Cherry Tomatoes, Kalamata Olives, and Parmesan-Asiago Cheese

Caprese Salad

Caesar Salad

Seasonal Chopped Salad

Pear & Dry Cherry Mixed Green Salad w/ Gorgonzola Crumbles & Walnuts

Jalapeno & Cilantro-Lime Coleslaw

Bacon & Charred Green Onion Potato Salad w/ Grain Mustard Vinaigrette

Fruit Salad

Red Chile Posole w/ Pork

Green Chile Stew w/ Pork or Chicken

Sweet Corn & Potato Chowder

**Dressings:** Balsamic Vinaigrette, Creamy Gorgonzola, Greek Goddess, Red Wine Vinaigrette, Honey Vinaigrette, Herb Buttermilk Ranch, Caesar

**Entrees**

Linguine Marinara **($7 per person)**...w/ Meatballs **($12 per person)**

Fettuccine Chicken Alfredo **($12 per person)**

Vegetarian Lasagne **($10 per person)**

Four-Meat Lasagne **($12 per person)**

6oz. Grilled Atlantic Salmon w/ choice of sauce **($12 per person)**

6oz. Grilled Top Sirloin w/ choice of sauce **($12 per person)**

8oz. Slow-Roasted Herbed Chicken Breast or Pork Loin w/ choice of sauce **($12 per person)**

Braised Short Ribs - 2pp - **($13 per person)**

BBQ Spare Ribs - 4 ribs pp - **($12 per person)**

6oz. BBQ Brisket **($12 per person)**

Pulled Pork/Chicken Sliders - 2pp - **($10 per person)**

Taco Bar - 3 tacos pp - **($8 per person)**

Burger Bar - 1 pp - **($8 per person)**

Hot Dog Bar - 1pp - **($5 per person)**

8oz. Green Chile Chicken or Beef Enchilada Casserole **($8 per person)**

\*Beef Tenderloin, Prime Rib, Ribeye, or NY Strip available upon request **(Market Price)**

**Sauces/Glazes:** Orange-Chileflake-Honey, Sweet-Lime Teriyaki, Veal Demiglace, Bourbon-BBQ, Basil Pesto, Smoked Tomato, Beurre Blanc, Au Jus, Picatta Sauce, Green Chile Sauce, Red Chile Sauce

**Sides ($4 per person)**

Roasted Root Vegetables

Thyme-Sauteed Julienned Yellow Squash, Carrot, Zucchini

Pan-Fried Brussels Sprouts w/ Sage, Bacon & Lemon

Sweet-Roasted "Candy" Cauliflower w/ Charred Red Onion & Cherry Tomato

Braised Red Cabbage w/ Bacon & Tart Apples

Pecan-Garlic Sauteed Hericot Verts

Grilled Asparagus

Roasted New Potatoes

Garlic Whipped Potatoes

Whipped Sweet Potatoes

French Fries

Scalloped Potatoes or Yams

Herbed Jasmine Rice

Spanish Rice

Polenta Triangles

Borlato Beans

Baked Beans

Pinto or Black Beans

Charred Sweet Corn w/ Red Bell Pepper & Shallot

Green Chile-Cheddar Cornbread

**Desserts ($5 per person)**

Almond-Crusted Cheesecake w/ Strawberry Coulis & Whipped Cream

Tiramisu w/ Espresso Whipped Cream

Flourless Chocolate Torte w/ Chocolate Ganache & Whipped Cream

Mixed Berry Crumble w/ Vanilla Bean Ice Cream

Gelato or Ice Cream

**Breakfast**

Scrambled Eggs **($3 per person)**

Bacon / Sausage / Carne Adovada / Ham **($5 pp)**

Roasted Red Potatoes or Hash Browns **($3 pp)**

Breakfast Sandwiches **($7 pp)**

Breakfast Burritos **($7 pp)**

Sirloin-Bacon-Potato Hash **($10 pp)**

Frittata or Breakfast Casserole **($10 pp)**

Yogurt w/ Granola & Mixed Berries **($8)**

Bagels w/ Assorted Condiments **($3 per bagel, $2 per smear flavor, $5 pp for smoked salmon/caper/red onion/lemon)**

Fruit Platter **($5 pp)**

Avocado **($2 pp)**

Red Chile Sauce, Green Chile Sauce, Salsa, Pico de Gallo, Sour Cream **($2 pp)**