

the EVENT CENTER

SANDIA
Golf Club



Elevated

Exclusive

Elegant

Extraordinary

Experience

www.sandiagolf.com

30 Rainbow Road Northeast
Albuquerque, NM 87113

505.796.7549

Elevated

Say "I do" in style with stunning views and unparalleled sophistication, creating the perfect backdrop for your unforgettable wedding day.

Exclusive

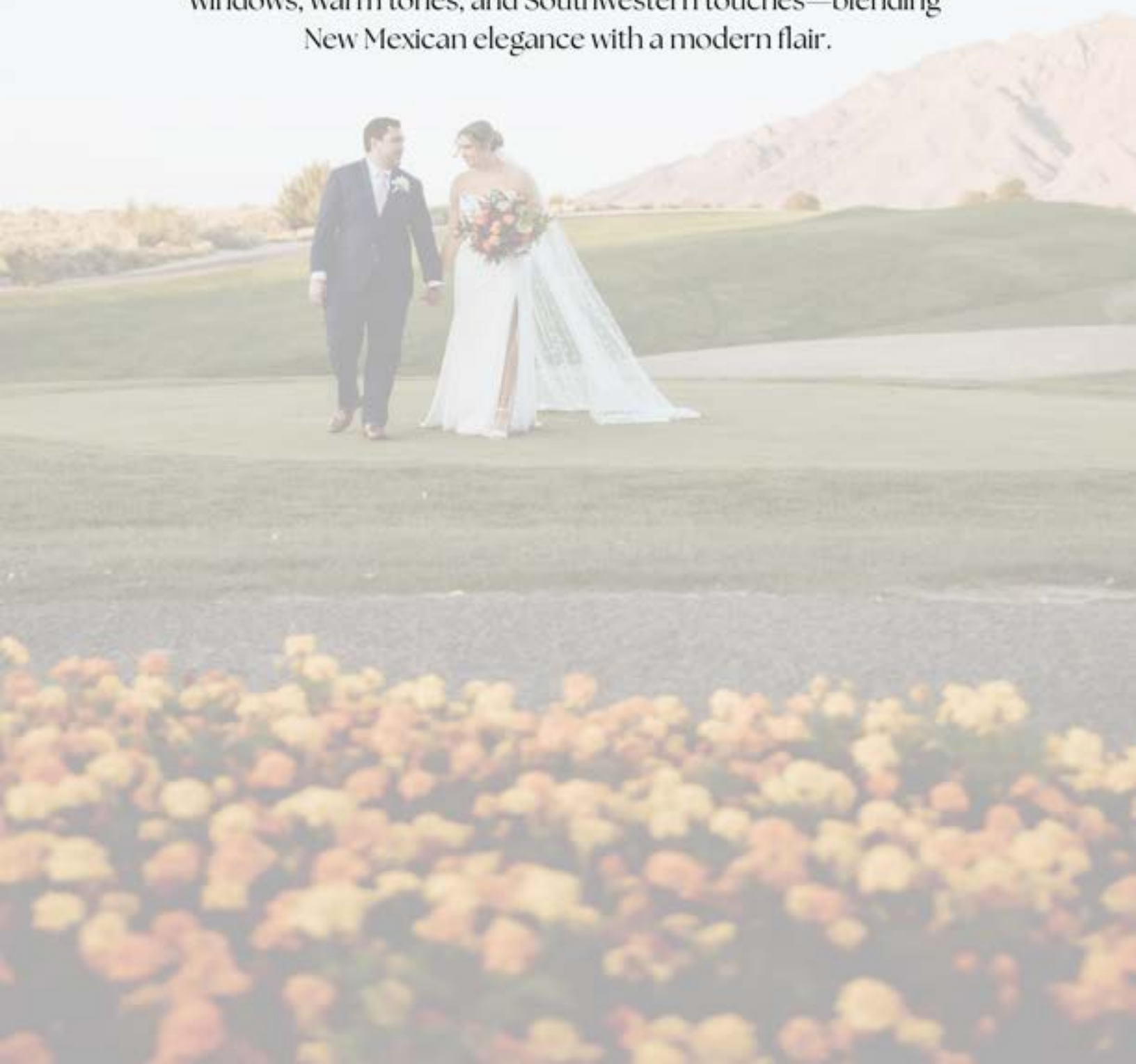
At the Event Center at Sandia Golf Club, your wedding is the star of the day! We ensure a seamless, stress-free celebration tailored just for you.

Extraordinary

Experience the wedding of your dreams with unforgettable moments and a stunning, one-of-a-kind setting!



Every day is a wedding day at The Event Center at Sandia Golf Club. Your journey to a lifetime of happiness begins today. Picture yourself preparing in a private dressing room, seamlessly connected to the Green Reed Spa and The Event Center. As you walk down the aisle, you and your guests will be captivated by the breathtaking views of the Sandia Mountains and the expansive golf course. Then, celebrate your special evening in our exquisite ballroom, featuring floor-to-ceiling windows, warm tones, and Southwestern touches—blending New Mexican elegance with a modern flair.



VENUES



Your wedding venue is more than just a backdrop; it's the canvas for your most treasured memories.
Set the date and watch your dream celebration come to life in style.

CEREMONY

Our standard ceremony site package includes the items listed below.

- Bridal Dressing Room
(available two hours prior to the start of your ceremony)
- White Garden Chairs
- Sound system package to include microphone and speakers
- Infused Water Station
- Designated rehearsal time
(specific time based on availability)
- Dedicated Wedding Coordinator to assist with rehearsal and day of coordination



RESERVATION TIMES

Event Center Lawn 350 guest capacity

4pm

5pm

6pm

\$2000++

Ceremony fee does not include any of the reception cost. Ceremony fees are not included in food and beverage reception prices. All prices are subject to 22% service charge and sales tax (both subject to change).



Receptions

Our reception package offers a carefully curated selection of essentials, ensuring a seamless and unforgettable celebration. It provides a refined foundation for a beautifully effortless event.

- A champagne and sparkling elder toast for you and your guests.
- A beautiful wedding cake of your choice from our professional bakery (cake cutting services included at no additional charge).
- Complete wedding setup, which includes floor-length table linens, a variety of napkin colors, your choice of elegant decorative centerpieces with votive candles, a dance floor, a head table, and staging for entertainment.



- A complimentary stay in a romantic one-bedroom bridal suite will be offered for you on the night of your wedding. (Subject to availability and certain restrictions apply.)
- Discounted hotel room rates for your overnight guests. (Subject to availability and certain restrictions apply.)
- A complimentary round of golf for four people during the week of your wedding. (Subject to availability and certain restrictions apply.)

Everything listed above is included as part of our wedding catalog menus. Reception prices may vary depending on the date and the space reserved.



Food



The Italian

DISPLAYED HORS D'OEUVRES

(Choice of three)

- Fried Arancini with Pomodoro Sauce
- Antipasto skewers with Balsamic Reduction
- Tomato Basil Bruschetta

- Fried Mushroom Ravioli with Fresh Basil Pesto
- All Beef Meatball Sliders with Marinara, with Fresh Mozzarella, Garlic Parmesan, and Brioche Roll

DINNER BUFFET

SOUP:

Italian Wedding Soup

SALAD:

(choice of one)

Roasted Tomato Salad - Baby Arugula and Romaine Blend, Roasted Roma Tomato, Ciliegine Mozzarella, Pignoli Nuts with Olive Oil and Balsamic Vinegar

Italian Salad - Iceberg Lettuce, Red Onion, Black Olives, Cherry Tomatoes, Pepperoncini, Garlic Croutons, and House Made Italian Dressing

Classic Caesar Salad - Crisp Romain Hearts, Shaved Parmesan Cheese, Focaccia Croutons Heirloom Tomato, Fresh Lemons and Creamy Caesar Dressing

ENTRÉES:

(choice of two)

- Four Cheese Lasagna with Beef and Sausage
- Chicken Saltimbocca with Sage, Prosciutto and Butter Wine Sauce
- Spicy Italian Sausage and Peppers with Garlic, Tomatoes and Basil
- Eggplant Parmesan with Pomodoro Sauce
- Veal Piccata with Capers and Lemon

SIDES:

(choice of two)

- Green Bean Almondine
- Italian Squash and Peppers
- Crispy Smashed Baby Potatoes with Gremolata and Olive Oil
- Ricotta Stuffed Manicotti with Pomodoro Sauce, Fresh Buffalo Mozzarella and Basil
- Tricolor Tortellini with Spinach, Tomato and Mushroom tossed with choice of Pomodoro, Alfredo or Basil Pesto



Includes Champagne Toast, Fresh Baked Bread, Coffee, Hot Tea, Iced Tea and Water. Prices are per person unless otherwise specified. All prices are subject to 22% service charge and sales tax (both subject to change)

\$85

Spanish Tapas

An exquisite selection of traditional Spanish small plates, artfully crafted with vibrant flavors and the finest ingredients offering a memorable culinary experience for your special day.

Olive, Pimento, Chorizo
and Almond Salad

Molinete
Espanola

Gazpacho

Champinones al Ajillo

Spanish Mussels in
Tomato Sofrito Sauce

Tortilla de Patatas

Fabes con Gambas

Albondigas Espanola

Patatas Bravas

Pinchos Morunos

Paella Espanola de Marisco



Includes Champagne Toast, Fresh Baked Bread, Coffee, Hot Tea, Iced Tea and Water. Prices are per person unless otherwise specified. All prices are subject to 22% service charge and sales tax (both subject to change)

\$85

LA CASA

DISPLAYED HORS D'OEUVRES

(Choice of three)

- Guacamole, Queso Blanco, Salsa with Blue Corn Tortilla Chips
- Spicy Shrimp Diablo Skewers
- Mini Birria Chimichangas with Pico de Gallo
- Crab OR Chicken Stuffed Jalapeno Poppers Wrapped in Bacon served with Chipotle Mayo and Fresh Cilantro
- Carne Adovada Taquitos with Cotija Cheese, Fresh Cilantro and Guacamole

DINNER BUFFET

SALAD:

(Choice of one)

- Southwest Caesar - Romaine with Roasted Red Pepper, Shaved Parmesan, Roasted Yellow Corn, Sundried Tomatoes, Red Chile Croutons, and Spicy Caesar
- Fiesta Salad - Spring Mix, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Chips, Red Chile Ranch

ENTRÉES:

(Choice of two)

- Chicken Adovada with Chimayo Red Chile, Cotija Cheese and Cilantro
- Red Chile Pork Tamales
- Broiled Salmon with Tequila Lime Beurre Blanc
- Enchiladas choice of one:
 - Shrimp with Hatch Green Chile Blanco Sauce
 - Machaca Beef with Chimayo Red Chile Sauce
 - Three Sisters Vegetarian with Squash, Roasted Corn, Black Beans and Hatch Green Chile Sauce

SIDES:

(Choice of three)

- Cilantro Lime or Spanish Rice
- Papitas with Onion and Cilantro
- Charro Beans
- Traditional Calabacitas

STATIONS:

(Choice of one)

STREET TACO BAR:

- Chicken Tinga
- Carne Asada
- Pork Carnitas

Accompaniments:

Flour and Corn Tortillas, Shredded Cheese, Cotija Cheese, Lime Wedges, Shredded Lettuce, Diced Tomatoes, Cilantro, Tomatillo Salsa, Sour Cream, Salsa, Pico de Gallo, Guacamole

MEXICAN STREET CORN:

- Roasted Yellow Corn & Roasted White Corn

Accompaniments:

Peppers, Sweet Cream Butter, Bay Shrimp, Cotija Cheese, Tajin Chile, Mayonnaise, Crushed FLAMIN' HOT CHEETOS®, Diced Jalapeno, Shredded Jack Cheese, Sliced Red Radish, Chopped Cilantro, Diced Onion



Includes Chaaxpaigne Toast, Fresh Baked Bread, Coffee, Hot Tea, Iced Tea and Water. Prices are per person unless otherwise specified. All prices are subject to 22% service charge and sales tax (both subject to change)

\$85

THE GOURMET

PASSED HORS D'OEUVRES

(Choice of three)

- Crab Cakes with Spiced Caper Remoulade
- Deviled Eggs with Smoked Salmon, Capers and Fresh Dill
- Rosemary Beef Tenderloin Lollipops
- Creme Brie and Fig Bouchee
- Danish Blue Cheese and Prosciutto Crostini
- Lamb Brochette with Apple Mint Glaze

PLATED DINNER

SALAD:

(Choice of one)

- Summer Salad - Spinach with Gorgonzola, Strawberries, Candied Pecans and Strawberry Vinaigrette
- Tuscan Salad - Tuscan Romaine Heirloom Tomatoes, Feta Cheese, Kalamata Olives, Sliced Cucumbers and Greek Dressing
- Gourmet Salad - Gourmet Spring Mix, Ambrosia Apples, Local Goat Cheese, Crispy Prosciutto, and Vidalia Onion Dressing

ENTRÉES:

(Choice of one)

- Panko Crusted Baked Halibut with Lemon Scented Couscous, Haricot Verts and White Wine Beurre Blanc
- Bacon Wrapped Black Angus Filet with Mushroom Ragout, Duck Fat Potatoes, Baby Vegetable Medley
- Bone-In Pork Chop with Calvados Sauce, Apple Chutney, Leek Risotto, and Farmers Market Green Bean Medley
- Split Cornish Game Hen with Rosemary Thyme Risotto, Heirloom Carrots, Poached Asparagus and Whiskey Pan Sauce
- Manhattan Strip Steak with Sangiovese Braised Shallots, Herb Whipped Potatoes, Wilted Rainbow Chard



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\$110

THE FOODIE

PASSED HORS D'OEUVRES:

(Choice of three)

- Mini Beef Wellington
- Carpaccio Wrapped Asparagus
- Baked Oysters Rockefeller
- Cold Water Lobster Roll Sliders on King Hawaiian Rolls
- Greek Olive Tapenade on Sesame Cracker
- Wagyu Beef Sliders on Brioche Bun with French Brie and Maple Bacon Jam
- Asian Spoon with Watermelon, Feta Cheese and Balsamic Reduction

TASTE OF ELEGANCE STATIONS:

- Pan Seared Salmon with Dill Béarnaise Sauce
- Beef Mignonette Au Poivre with Burgundy Demi
- Chicken Lollipops with Rosemary Fig Glaze
- Skillet Braised Brussel Sprouts with Bacon
- Roasted Root Vegetable Milange
- Truffle Fingerling Fries with Asiago

INTERACTIVE DINNER STATIONS:

(Choice of one)

PASTA BAR

Orecchiette Pasta and Pasta Cavatappi
Aglio E Olio, Pomodoro Sauce, Alfredo Sauce,
Heirloom Tomatoes, Kalamata Olives,
Sundried Tomatoes, Asparagus Tips, Sliced
Mushroom, Spinach, Fresh Basil, Fresh Garlic,
Crushed Red Peppers, White Wine, Parmesan
Cheese

RISOTTO BAR

Thyme Scented Risotto, Parmesan, Boursin
Cheese, Chopped Bacon, Diced Chicken,
Lobster, Bay Shrimp, Truffle Oil, Sliced
Mushrooms, Asparagus Tips, Peas, Sundried
Tomatoes

MAC N' CHEESE BAR

Penne, Diced Bacon, Beef Chorizo, Diced
Ham, Parmesan, Pepper Jack Cheese, Bay
Shrimp, Broccoli Florets, Andouille Sausage,
Lobster



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\$109

THE MARKET

PASSED HORS D'OEUVRES

(Choice of three)

- Ratatouille Tartlets
- Candied Berkshire Pork Belly Skewers
- Lumpfish Caviar and Creme Fraiche Vol Au Vents
- Butternut Squash Crostini with Ricotta Cheese and Hazelnuts
- Prosciutto Wrapped Figs with Roquefort Blue Cheese
- Cold Water Lobster Tots with Sriracha Ketchup and creole tartar

PLATED DINNER

SALAD:

(Choice of one)

- Burrata Salad - Arugula and Romaine, Heirloom Baby Tomatoes, Burrata Cheese, Fresh Basil and Balsamic Reduction
- Organic Greens Salad - Fresh Organic Greens, Organic Berries, Toasted Cashews, Fried Local Goat Cheese and Lemon Berry Vinaigrette
- Intermezzo - Limoncello Granita with Gruet Champagne Finished with Raspberry Garnish

ENTRÉES:

(Choice of three)

- Bison Bistro Tender Medallions with Beurre Rouge, Black Truffle Mashed Potato, and Roasted Heirloom Carrots
- Mushroom Poulet Free Range Chicken Breast with Mushroom Poulet Sauce, Herb Ferrotto and Poached Asparagus
- Sustainable Chilean Sea Bass with Lemon Caper Bechamel, Lemon Scented Risotto, and Roasted Market Vegetables
- Bourbon Braised Pork Shank with Butternut Squash and Apple Hash
- 16 oz Bone-In Ribeye with Chimichurri Compound Butter, Asiago Mashed Potato and Roasted Baby Squash Medley



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\$120

ENHANCEMENTS

Mashpotini Bar \$14

Lobster Mac n' Cheese \$12

Lobster Bisque \$9

Sorbet Intermezzo \$5 (plated dinners only)

Substitute Local Buffalo for Beef MKT (plated dinners only)

Add Grilled Prawns to any entrée MKT (plated dinners only)

Add Lobster Tail to any entrée MKT (plated dinners only)

LATE NIGHT SNACKS

Smores Bar \$8

Paleta Bar \$14

Rustic Flat Breads \$7

Bavarian Pretzel Bar \$15

Chip & Dip Trio \$8

House-made Chips \$6
with French Onion, Spinach and
Ranch Dipping Sauce

Mexican Coffee with Donut Holes \$8

Nacho Fry Station \$9
(Beer Battered Sidewinder Fries,
Chile con Queso, Fresh Jalapeños,
Pico de Gallo, Sour Cream, Shredded
Lettuce and Diced Tomato)

Assorted Silver Dollar Pancakes \$8
(Traditional, Red Velvet, Chocolate
Pecan)

Green Chile Cheeseburger Sliders \$8



BRIDAL SUITE OFFERINGS

EACH SELECTION SERVES 15 PEOPLE

Fresh Sliced Fruit, Chilled Melons, Berries, Pineapples and Other Seasonal Fruit \$110

Chocolate Covered Strawberries and Bananas, Mixed Nuts and Dried Berries \$120

Artisan Cheese Board, Domestic and International Cheeses, Fresh Seasonal Fruit and Berries, Assortment of Crackers \$150

Trio of Hummus, Traditional, Basil, Roasted Red Pepper served with Toasted Pita Bread and Crackers \$140

Fresh Seasonal Crudité, Assortment of Seasonal Offerings from Local Vegetable Farms with House-made Dipping Sauces \$80

Assorted Tea Sandwiches, Cucumber and Avocado, Chicken Pecan Salad, Smoked Salmon \$80

Assorted Fruit Juices \$8 each

CHAMPAGNE (prices are per bottle)

Kenwood Yulupa, Brut \$36

Gruet, Blanc de Noir, New Mexico \$40

La Marca, Prosecco, Italy \$40

Moet et Chandon, Brut Imperial, France \$90

Dom Perignon, Brut, France \$350

Louis Roederer Cristal, Brut Premier, France \$400



All prices are subject to 22% service charge and sales tax (both subject to change)

KIDS

\$35

Children from the ages of 3 to 12 years old are eligible to order off the children's menu. Anyone over the age of 13 years old is considered an adult. If you choose to order a meal for your child under 3 years old, children's pricing will apply.

Includes:

Fruit Salad (Grapes, Strawberries and Blueberries)
Fresh Fruit Juice Box

ENTRÉES:

(Choice of three)

- Grilled Chicken Breast
- 6oz Sirloin Steak
- Chicken Tenders
- Spaghetti and Meatballs

SIDES:

(Choice of two)

- Mashed Potatoes
- Mac n' Cheese
- Roasted Wedge Potatoes
- Broccoli with Cheese
- Buttered Corn
- Steamed Carrots



Prices are per person unless otherwise specified

All prices are subject to 22% service charge and sales tax (both subject to change)

THINGS TO KNOW

Deposits and Billing

A non-refundable advance deposit of 25% is required, along with a signed copy of the Agreement, to secure your wedding date and venue. An additional 25% deposit is due 6 months prior to your wedding, with another deposit of 25% required 3 months prior. The remaining balance must be paid in full on or before four days prior to your wedding. Accepted payment methods include cashier's check or credit card. A completed credit card authorization form must be on file for any charges exceeding the estimated amount.

Event Guarantees

The Event Center at Sandia Golf Club must receive the final attendance count by 10:00 a.m. four (4) working days prior to the event. This number will serve as the guarantee and cannot be reduced. Banquet charges will be based on the final guarantee or the actual number of guests served, whichever is greater.

Food and Beverage

We are happy to work with you to customize a complete menu or accommodate substitutions and special requests on all of our wedding menus. Vegetarian and gluten-free options are available and offered at the same price as your selected menu choices. For plated receptions, the bride and groom can choose up to three entrées, excluding the child's option.

Parking

The Event Center at Sandia Golf Club offers complimentary self-parking for all guests.

Menu Tasting

Once your event is booked, a complimentary tasting for up to four attendees is offered 8-10 weeks prior to your wedding, provided the wedding F&B minimum exceeds \$12,000+. For more details, please speak with your Director of Catering.

