



HERE YOU WILL HAVE YOUR PERFECT "I DO"

At the Event Center at Sandia Golf Club your "I DO" will be the only one we focus on. We vow to host only one wedding per day to provide you and your guests with the stress-free and private wedding experience you deserve.

30 Rainbow Rd NE
Albuquerque, NM 87113
505.796.7549 • sandiagolf.com

Every Day is a Wedding Day at The Event Center at Sandia Golf Club

Your lifetime of happiness starts today. Imagine getting ready in a private dressing room connected to the Green Reed Spa and The Event Center. As you walk down the aisle, you and your guests will enjoy a breathtaking view of the Sandia Mountains and sweeping views of our beautiful golf course. Then celebrate your evening in our stunning ballroom with floor-to-ceiling windows, warm tones and Southwestern features – providing New Mexican Elegance with a modern feel.



VENUES

**Your wedding
venue is more than
just a setting, it is
the place where
memories are made!**

**So set the date, and
let your imagination
take over.**



CEREMONY

- **Bridal Dressing Room**
(available two hours prior to the start of your ceremony)
(additional hours may be purchased at \$250/hr, subject to availability)
- **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**

Our standard ceremony site package includes the items listed below.

RESERVATION TIMES

Event Center Lawn 300 guest capacity

10am – 12pm (noon) (Tee time purchase optional)

1pm – 3pm (Tee time purchase optional)

4pm – 6pm*

** Note: This time slot is reserved for those who are also having their reception in the Event Center Ballroom*

\$2200++

ceremony fee
(with reception package)
(no décor included)

\$3500++

2 hour max
ceremony only fee
(no décor included)

FEE INCLUDES:

- wireless microphone
- champagne toast
- patio setup
- infused water station

- 1 hour bridal suite usage
- golf course access for photos (bride and groom only)

Ceremony fee does not include any of the reception costs. Ceremony fees are not included in food and beverage reception prices. See Catering Manager for further pricing information. All prices are subject to 22% service charge and sales tax (both subject to change).



RECEPTION

- **Champagne and sparkling cider toast for you and your guests**
- **A lovely wedding cake that you can choose from with our professional bakery** Cake cutting service included complimentary
- **Complete Wedding Setup** Which includes floor-length table linens, a variety of napkin colors, and choice of lovely decorative centerpiece with votive candles, dance floor, head table and staging for entertainment. See Catering Manager for details

Our standard reception package includes the items listed below.

- **A complimentary stay will be offered for a romantic one bedroom bridal suite for you on the night of your wedding** Subject to availability and restrictions do apply
- **Discounted hotel room rates for your overnight guests** Subject to availability and restrictions do apply
- **Complimentary round of golf for four people during the week of your wedding** Subject to availability and restrictions do apply
- **Security** \$100 per hour / per guard

Everything listed above is included as part of the wedding catalog menus.

Reception prices vary by date and space reserved.

See Catering Manager for further pricing information.



FOOD



"People who love food are always the best people"

Julia Child

THE ITALIAN

DISPLAYED HORS D'OEUVRES choice of three

Fried Prosciutto Arancini with Pomodoro Sauce

Antipasto Skewers with Balsamic Reduction

Tomato Basil Bruschetta

Fried Mushroom Ravioli with Fresh Basil Pesto

Italian Meatball Slider with Marinara, Fresh Mozzarella and Garlic Parmesan on a Brioche Roll

DINNER BUFFET

Italian Wedding Soup

SALAD choice of one

Roasted Tomato Salad Baby Arugula and Romaine Blend, Roasted Roma Tomato, Ciliegene 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 Romaine Hearts, Shaved Parmesan Cheese, Focaccia Croutons, Heirloom Tomato, Fresh Lemons and Creamy Caesar Dressing

ENTRÉE 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

Tricolor Tortellini with Spinach, Tomato and Mushroom tossed with choice of Pomodoro, Alfredo or Basil Pesto

\$90

1

Includes bread service, coffee, hot tea, ice 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)



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 Jalapeño Poppers

wrapped in Bacon with Chipotle Mayo and Fresh Cilantro

Carne Adovada Taquitos with Cotija Cheese, Fresh Cilantro

and Guacamole

DINNER BUFFET

ENTRÉE 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

- **Creamy Green Chile Chicken**

SALAD choice of one

Southwest Caesar Romaine with Roasted Red Pepper, Roasted Yellow Corn, Sundried Tomatoes, Red Chile Croutons, and Spicy Caesar

Fiesta Salad Spring Mix, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Chips, and Red Chile Ranch

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 choice of one

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

\$90

8 Includes bread service, coffee, hot tea, ice tea and water. Prices are per person unless otherwise specified.
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MEXICAN STREET CORN

Roasted Yellow Corn, Roasted White Corn and Peppers, Sweet Cream Butter, Bay Shrimp, Cotija Cheese, Tajin Chile, Mayonnaise, Crushed FLAMIN' HOT CHEETOS®, Diced Jalapeno, Sliced Red Radish, Chopped Cilantro, Diced Onion



THE GOURMET

PASSED HORS D'OEUVRES choice of three

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

PLATED DINNER

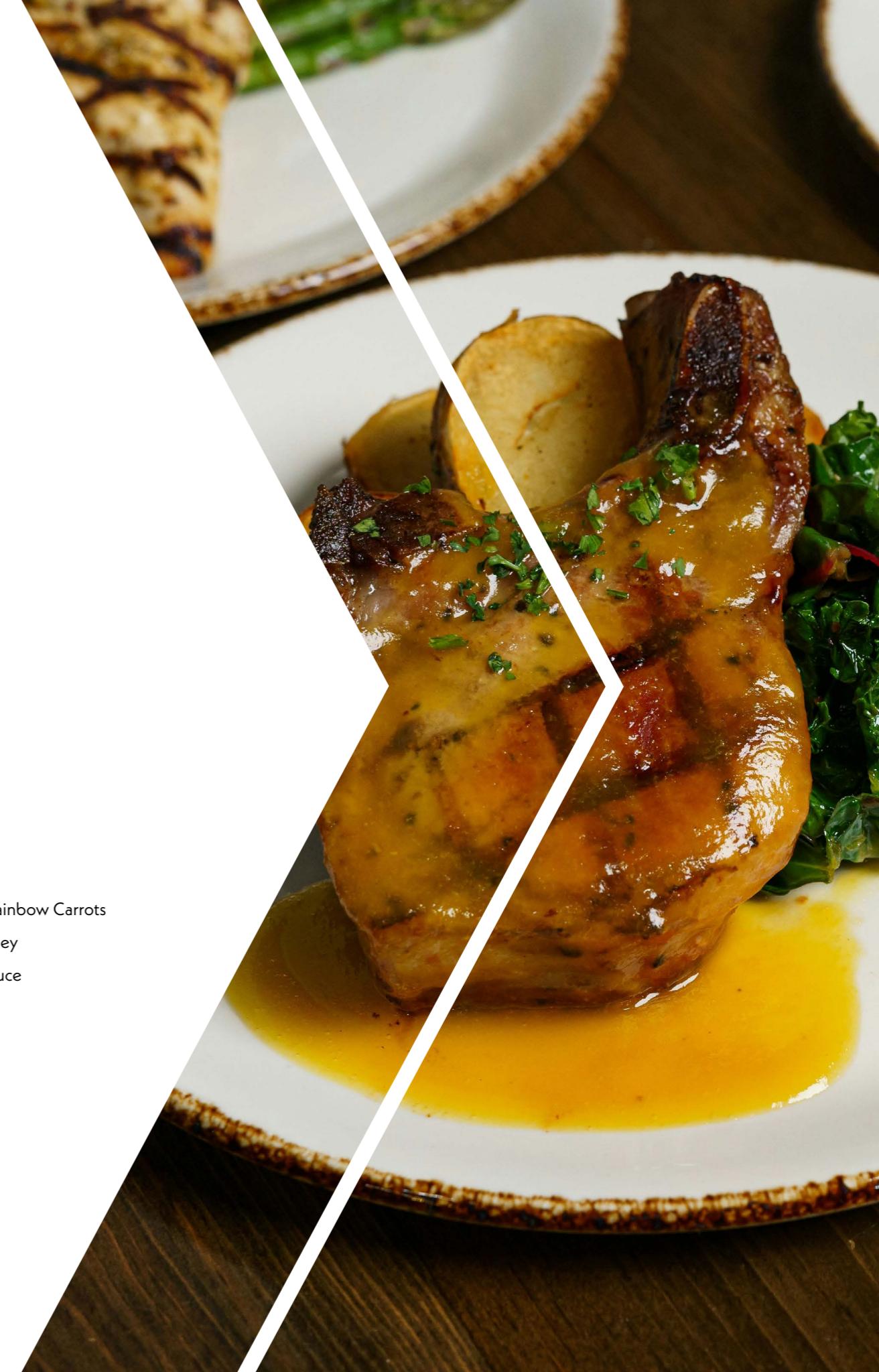
SALAD choice of one

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

ENTRÉES choice of three

- Panko Crusted Baked Halibut** with Charred Tomato Orzo, Haricot Verts and White Wine Beurre Blanc
- Bacon Wrapped Black Angus Filet** with Bourbon Peppercorn Sauce, Duck Fat Potatoes, Herb Roasted Rainbow Carrots
- Bone-In Pork Chop** with Calvados Sauce, Apple Chutney, Leek Risotto, and Farmers Market Green Bean Medley
- 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

\$115



THE FOODIE

PASSED HORS D'OEUVRES choice of three

- Mini Beef Wellington**
- Carpaccio Wrapped Asparagus**
- Baked Oysters Rockefeller**
- Lobster Roll Sliders** on King Hawaiian Rolls
- Green 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

DINNER heavy hors d'oeuvres 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

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

\$109

10

Includes bread service, coffee, hot tea, ice tea and water. Prices are per person unless otherwise specified.
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THE MARKET

PASSED HORS D'OEUVRES choice of three

Ratatouille Tartlets

Candied Berkshire Pork Belly Skewers

Butternut Squash Crostini with Ricotta Cheese and Hazelnuts

Prosciutto Wrapped Figs with Roquefort Blue Cheese

Cold Water Lobster Tots with Sriracha Ketchup

PLATED DINNER

SALAD choice of one

Burrata Salad Arugula and Romaine, Heirloom Baby Tomatoes, Burrata Cheese, Fresh Basil and Balsamic Reduction

Fresh Organic Greens Organic Berries, Toasted Cashews, Fried Local Goat Cheese and Lemon Berry Vinaigrette

Intermezzo Limoncello Sorbet

ENTRÉES choice of three

Black Angus 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 Ferotto and Poached Asparagus

Sustainable Chilean Sea Bass with Lemon Caper Bechamel, Lemon Scented Risotto and Roasted Market Vegetables

Bourbon Braised Pork Osso Bucco with Parsnip Mashed Potatoes and Roasted Butternut Squash

16 oz Bone-In Ribeye with Chimichurri Compound Butter, Asiago Mashed Potato and Roasted Baby Squash Medley

\$120

Includes bread service, coffee, hot tea, ice 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)



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 12 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

ENTRÉES choice of one

Grilled Chicken Breast

6oz Sirloin Steak

Chicken Tenders

Cheeseburger

SIDES choice of two

Mashed Potatoes

Mac n' Cheese

Roasted Wedge Potatoes

Broccoli with Cheese

Buttered Corn

Steamed Carrots

French Fries

Green Beans



ENHANCEMENTS

Mashpotini Bar \$14

Lobster Mac n' Cheese \$12

Lobster Bisque \$9

Sorbet Intermezzo \$5 (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

S'mores Bar \$8

Paleta Bar \$14

Rustic Flat Breads \$7

Bavarian Pretzel Bar \$15

Chip & Dip Trio \$8

Housemade Chips \$6

with French Onion, Spinach and Ranch Dipping Sauce

Mexican Coffee with Cinnamon Churros \$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 Crudit , Assortment of Seasonal Offerings from Local Vegetable Farms with Housemade 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



DRINK



Because no good story starts with a salad!

THE BAR

CLASSIC SELECTIONS \$10

Titos Vodka
Bacardi Silver Rum
Captain Morgan Rum
Hard Truth Toasted Coconut Rum
Espolon Tequila
Tanqueray Gin
Bombay Sapphire Gin
Jack Daniels Whiskey
Makers Mark Whisky
Dewars White Label Scotch

NEW MEXICO SPIRITS \$12

Rolling Still Vodka (Taos)
Hollow Spirits Rum (Albuquerque)
Dry Point Sundown
Teqils Agave Spirit (Mesilla)
Nikle Gin (Albuquerque)
Dry Point Dry Spell Bourbon (Mesilla)
Santa Fe Spirits Colkegan
Single Malt Whiskey (Santa Fe)

COGNACS

Courvoisier VS \$15
Hennessy VSOP \$19

PREMIUM SELECTIONS \$14

Grey Goose Vodka
Planteray 'Stiggin's Fancy
Pineapple Rum
Patron Silver
Hendrick's Gin
Crown Royal Whisky
Crown Royal Apple Whisky
Crown Royal Peach Whisky
Jameson Irish Whiskey
Basil Hayden Bourbon
Buffalo Trace Bourbon
Woodford Reserve Whiskey
Johnny Walker Black Scotch

CORDIALS \$14

Amaretto Di Sarrono
Bailey's Irish Cream
Grand Marnier
Kahlua

ADDITIONAL BEVERAGES

Craft Beer \$7
Domestic Beer \$5
Imported Beer \$6
Soft Drinks \$4
Juices \$3
Red Bull \$7

ULTRA PREMIUM SELECTIONS \$18

Belvedere Vodka
Appleton Estate 'Rare Cask'
12yr Rum
Casamigos Blanco
Casamigos Anejo
Casamigos Reposado
Monkey 47 Gin
The Botanist Gin
Angel's Envy 'Triple Oak' Bourbon
Blanton's 'Single Barrel' Bourbon
Oban 14yr Scotch
Mcallan 12yr Scotch

WINE SELECTIONS

Please consult with your Catering Coordinator. Wines available upon request.



EXPERIENCES

A photograph of a bride and groom in wedding attire standing on a stone bridge. The bride is in a white dress with a blue bouquet, and the groom is in a dark suit. They are positioned in front of a large, rugged mountain range under a clear blue sky. The bridge is made of light-colored stone and has a dark metal railing. The water of the stream is visible below, with rocks and some greenery in the background.

Happily ever after starts here.

STAG DINNER \$75

Shrimp Ceviche paired with **Dos Equis Lager**

Tossed Caesar Salad paired with **Peroni**

ENTRÉE choice of one

Pan Seared Salmon Filet paired with **Marble Brewery Double White**

12 oz Bone-In Pork Chop paired with **Santa Fe Brewery Nut Brown**

16 oz NY Strip paired with **Ex Novo Mass Ascension IPA**

Accompanied by Chef's Selection of Starch & Vegetables, Bread and Coffee Service

DESSERT

New York-Style Cheesecake with Assorted Fruit Toppings

GOLF LUNCHEON \$38

Minimum 20 people

House Smoked Pulled Pork

Southwest Marinated Roasted Chicken

Corn on the Cob

Potato Salad

Ranch Style Beans

Jalapeño Corn Bread

Double Chocolate Brownies

Add BBQ Pork Ribs \$6

Add Bottle Domestic Beer \$5

***Golf Outings** please inquire about golf rates and availability.



GIRLS' NIGHT OUT \$66

Antipasto Platter Cured Meats, Marinated Vegetables, Fresh Baguette

Lemon Vodka Poached Prawns with Spicy Basil Cocktail Sauce

Chicken Puttanesca Crostinis

Fried Lobster Ravioli with Tomato-Caper Vodka Sauce

CHOICE OF MARTINIS two per guest

Classic Dry Vodka or Gin, Dry Vermouth, Olive Brine and Jumbo Olives

Sour Apple Vodka, Apple Pucker, Sweet and Sour

Blue Martini Vodka or Gin, Blue Curacao and Lemon Twist

Custom please inquire for additional options

TEA SANDWICHES & PASTRIES \$50

FINGER SANDWICHES

Moroccan Chicken Salad Cashews, Raisins, Yogurt and Lime, Whole Grain Ciabatta

Southwest Tuna Salad Celery, Green Chile, Fresh Lime, Cilantro and Avocado Mayo, Whole Wheat

Portobello Balsamic Roasted Caps Grilled Red Peppers, Boursin Spread, Micro Greens, Sourdough

ABQ BLT Sugar Cured Apple Wood Bacon, Chipotle Mayo, Avocado, Tomato, Butter Lettuce

Assorted Mini Desserts & Pastries Chef's Selection

Gourmet Assorted Teas



YOURS

PLATED REHEARSAL DINNER \$74

Minimum 20 people

Romaine Caesar Housemade Caesar Dressing, Ciabatta Croutons and Shaved Parmesan

ENTRÉE choice of one

Petit Filet with Yukon Mashed Potatoes, Wilted Spinach, Cabernet Demi and Pearl Onions

Pan Seared Salmon with Baby Finger and Leek Potatoes, Haricot Vert and Citrus Beurre Blanc

Oven Roasted Bone-In Chicken Breast with Herbed Wild Mushroom Cream, Chive Potatoes and Grilled Asparagus

Cinnamon-Pecan Bread Pudding with Brandy Cream

House Wine Pour with Dinner one glass per guest

BUFFET REHEARSAL DINNER \$79

Minimum 20 people

Club House Salad Beefsteak Tomatoes, Hot House Cucumbers, Carrots, House Croutons, Organic Greens with Buttermilk Ranch Dressing

ENTRÉE choice of two

White Wine and Fresh Herb Perfumed Bone-In Chicken Breast with Natural Jus

Tapenade Crusted Halibut with Lemon Olive Oil

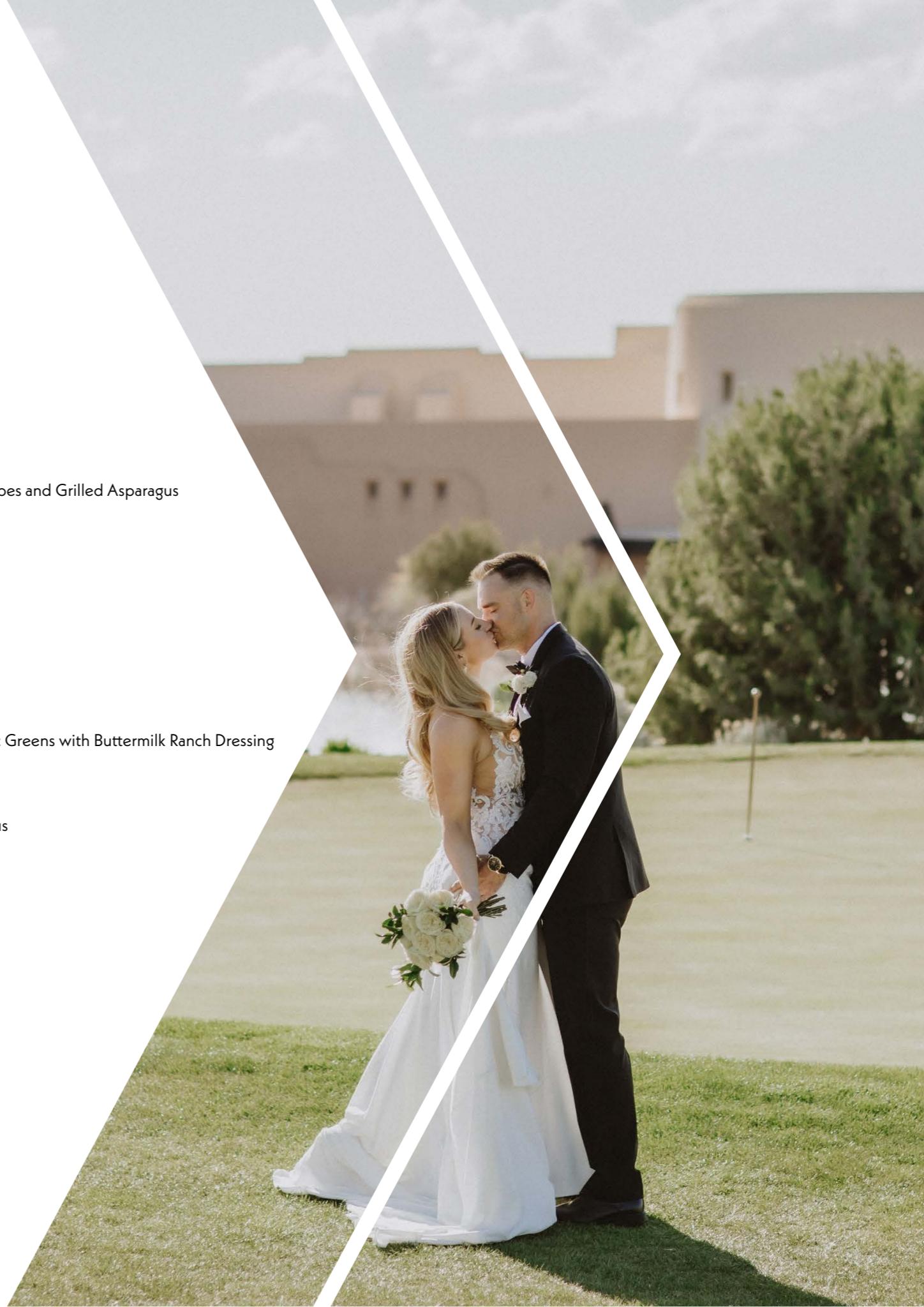
Roasted Asparagus

Grilled Antipasto Vegetables

Roasted Garlic Potatoes

Chocolate Tuxedo Cake

House Wine Pour with Dinner one glass per guest



BRUNCH \$65

Assorted Muffins & Danish
Chocolate Croissants & Cinnamon Rolls

Assorted Pancakes

Applewood Smoked Bacon

Country Sausage Patties

Omelet Station Fresh Peppers, Onions, Green Chiles, Ham, Bacon, Spinach, Feta, Cheddar, Salsa

Pear and Apple Salad with Pecans, Bleu Cheese and Chianti Vinaigrette

Smoked Prime Rib with Cabernet Jus and Creamy Horseradish

Au Gratin Potatoes with Gruyere, Garlic and Thyme

Green Beans Almondine

Seasonal Fruit Display

Build-Your-Own Sundae Station

Mimosa one per person





SMALL PRINT

“True love stories never have endings.”

Richard Bach

GUARANTEE COUNTS

The Catering Office must receive final attendance no later than 10:00 a.m. four (4) working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction. Banquet charges will reflect final guarantees or the actual number of guests served, whichever is greater. If SGC does not receive final guarantees by 11:00 a.m. four working days prior to event SGC will consider the last provided estimated attendance as the guarantee.

A finalized, signed Banquet Event Order (BEO) will be required to confirm all of the above. The signed BEO will also ensure enough time to order required food and schedule required staff. Please note: All foods are subject to availability due to vendor shortages. The signed BEO must also include any special requests.

SGC will be prepared to serve 3% more than the guaranteed number of attendees. If the guarantee is raised within the 72 hours, the 3% over set will not apply, and the guarantee then becomes the set.

PRICING & BILLING INFORMATION

A 22% Service Charge shall be added to all event charges including but not limited to food and beverage, audio-visual, rental fees, and labor fees.

Applicable sales and gross receipts taxes which may be imposed on goods and services provided by SGC are in addition to the prices herein agreed upon, and the Customer agrees to pay them.

The food and beverage (non-alcohol beverages) minimum does not include cash or host bar revenue, guestroom charges, service charges, tax, labor charges, audio visual, or any other miscellaneous charges incurred. Should your final count drop below the approximate number of guests listed above, we will be happy to advise you on additional alternatives in food and beverage which will bring you back up to the agreed upon minimum revenue figures for your function or applied as an additional room rental fee.

Menu prices are subject to change.

Billing of incidentals, including host bar charges, will occur two (2) working days after event and will be billed to the card on file for the final payment.

CHEF ATTENDANT & BARTENDER FEES

A Chef Attendant Fee of \$100++ is required for each Chef Attendant needed for buffet, action or service stations, per 100 attendees. The Chef Attendant Fee is based on two (2) hours of service.

On all bars (host and cash), the bartender fee is \$100 per bartender (plus tax & gratuity). If a guarantee of \$750 is met at each bar, this fee will be waived. We provide one (1) bartender for every 75 guests. No outside Alcoholic beverages are allowed. If outside liquor is found it will be confiscated and the retail price will be charged to the groups master. You must be 21 years of age or older to order, receive or consume alcoholic beverages. All guests must have non-vertical ID on them to order to be served. No exceptions will be made. Sandia Golf Club and Event Center, have the right to refuse service and close bar as deemed necessary based on alcohol consumption. No shots and no double are permitted in Event Center. Per NM State law, only two (2) drinks may be purchased per person, at one time. Last call will be performed hour prior to contracted event end time.

SGC reserves the right to deny service of alcoholic beverages to any guest deemed intoxicated and close the bar at any time during an event based on the discretion of SGC management or certified bartending staff employed by SGC.

ROOM RESET FEE

Requests to substantially alter an agreed-upon room set after final set has been executed will result in additional setup fees ranging from \$100++-\$500++.

OUTSIDE FOOD AND BEVERAGE & CORKAGE FEES

No food and beverage of any kind may be brought into SGC by the Customer or any of the Customer's guests or invitees with the exception of wedding cakes or food-related items in lieu of a wedding cake. Wedding cakes are provided by preferred vendors only.

Upon approval, a \$5.00++ per person Corkage Fee is applied per unit/serving of food and/or non-alcoholic beverage. Approval will not be granted for food prepared in personal, non-commercial kitchens. Corkage Fees do not apply to party favors or other items intended to be taken home by guests and not opened or consumed on Sandia property.

SGC is not responsible for any loss or damage to wedding cakes or other food-related items brought on property. Wedding cakes will not be stored after event. Cake toppers are stored in the walk-in refrigerator until the following business day at the latest.

REQUEST FOR MULTIPLE ENTREES (PLATED MEALS) & FOOD DISPLAY INFORMATION

If multiple plated entrees are requested for meal functions, the following stipulations will apply: 1) No more than three entrees can be selected including a vegetarian entrée; 2) If there is a price discrepancy between entrees, the higher price will prevail for all entrees; 3) Guarantee numbers for each entrée are required by the Food and Beverage Guarantee Deadline, as outlined in "Guarantee Counts;" 4.) To ensure excellent service, Group is required to submit color-coded place markers for each place setting to identify the placement of entrée selections during service.

The same salad, sides and dessert courses for all guests are required. Separate salad and dessert courses will result in additional fees based on selections.

All food displays, along with passed food items, have a time allowance of up to 120 minutes of service in order to comply with food safety requirements. Any leftover food prepared by SGC may not be removed from SGC property. To go boxes will not be provided under any circumstances.

MENU TASTINGS

Once your event is booked a complimentary tasting for up to four attendees is offered 8-10 weeks prior to your wedding, if the wedding F&B minimum is above \$12,000++. Weddings with a F&B minimum that is below \$12,000++ may have a menu tasting at an additional cost. Pricing will vary based on menu options chosen. Tastings are scheduled Tuesday – Thursday between the hours of 11:00 a.m. and 3:00 p.m. based on availability. All menu tastings are prepared for exactly four (4) guests/attendees. Menu Tastings will not be available for stations requiring an attendant (i.e.: Prime Rib Carving Station, Pasta Station; Food Bars such as Street Tacos, etc.). Please speak with your Event Manager for more details.

FOOD ALLERGIES & CUSTOMIZATIONS

The Catering Team are happy to customize menus, additional charges may apply. Please speak with your Event Manager for details and options. Please note that all menu customizations and substitutions are subject to review and approval by the Executive Chef.

Vegetarian or gluten free options are available and will be the same price as your menu selections. The higher price will prevail for all entrees.

The Sandia Golf Club and Event Center strives to accommodate any guest with dietary restrictions. In the event that any guests require a special meal/plate due to dietary restrictions, the client shall inform the Event Manager upon negotiating the BEO. All dietary restrictions are subject to approval from the Executive Chef.

GOLF COURSE ACCESS FOR WEDDINGS

Access to the Sandia Golf Course for photos is granted only to the married couple, photographers and coordinators. The Golf Course and surrounding paths/roads are restricted areas for any other guests and attendees. No access allowed past the bridge at west end of Clubhouse, or beyond Hole #1 tee box, unless approved by on-site Sandia Event Coordinator. Standing on putting greens is not permitted. Client is responsible for any damages to Golf Course.

OUTDOOR FUNCTIONS & WEATHER

A rain backup/ indoor facility for outdoor events is not provided or guaranteed. In the event of inclement weather all efforts will be made to accommodate the group. The staff at Sandia reserves the right to move any outdoor event(s) to indoor space(s) if inclement weather is approaching or present. This may be done without approval from the client, in order to preserve the health and safety of guests and staff.

SHIPPING & RECEIVING

The delivery of any items to SGC is solely the responsibility of the client. All return shipping must be arranged by the client through a shipment and/or transportation company. Storage of any delivered items is contingent upon the availability of space available. SGC does not guarantee the availability of storage space. SGC is not responsible for any shipment that is delivered to the Event Center, and reserves the right to refuse any delivery or shipment. Materials which are perishable, flammable or deemed suspicious or potentially harmful will not be accepted.

DECORATIONS (INDOOR & OUTDOOR)

Groups requesting to decorate indoor or outdoor function space must submit a request to Catering Department, including a comprehensive outline of all planned decorations, at least (30) working days prior to event start date. SGC reserves the right to decline requests that may damage SGC property; for this reason, SGC strongly suggests that requests are submitted as early as possible.

Approved vendors must be used for all decorating services, including tenting and lighting services.

Nothing may be attached or affixed to the walls, floors or ceilings of the Event Center. The use of push pins, nails, staples, or any other abrasive attachment tools is prohibited. There is a banner fee of \$100++ for each banner hung outside the venue using the building's structure. Easels are provided at no cost, based on availability.

Confetti, bird seed, rice, glitter and open flames (including open flame candles) may not be used on the property of Sandia. A clean up fee of up to \$500++ and/or the cost of damages will be charged if prohibited items are used. Any displayed items or signage must be acceptable for general audiences, and may not contain any offensive or inappropriate images or messages. Sandia reserves the right to refuse any decorations, displays or signage it deems to be within these restrictions.

Sandia will not be responsible for damaged or lost items brought into the facility, or for any items left unattended, before, during or after any events.

SECURITY

Security is available upon request at a rate of \$100 per hour per man.

HERE, THERE'S ONLY ONE BRIDE AT THE PARTY

Some days just cannot be shared. Your wedding is one of them. At the Event Center at Sandia Golf Club, you and your guests will have exclusive access to our event space and all the luxuries we have to offer. Our team will give you their undivided attention to bring to life the day you've been dreaming of for years.



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