



# Banquets

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## VENUE

The Event Center at Sandia Golf Club provides a beautiful, one-of-a-kind event location with extraordinary views of the Sandia Mountains and the beautifully manicured golf course. This location offers a uniquely private, flexible indoor and outdoor event space to accommodate multiple breakout sessions or larger social gatherings. This venue also offers the rare feature of a private dressing room. Meeting planners and brides can relax knowing they can retreat to their private dressing room to prepare for their big event without having to leave the property. The Event Center can accommodate groups of up to 500 for a meeting and up to 350 for a plated meal or buffet.

In the spring, summer and fall guests can enjoy the outdoor patio with the amazing feature of Lanai doors that open up to the immaculately landscaped Event Lawn. The interior space is flooded with natural light from floor-to-ceiling windows leading to the patio. Guests also can enjoy dinner and dancing under the New Mexican moon lit sky on our outdoor Event Lawn.

The space is available for year-round events!

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



# PLATED BREAKFAST

Breakfast includes Fruit Muffins, Croissants, Orange Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas. Prices are per person.

## LA LUZ HUEVOS RANCHEROS

Fluffy Farm Fresh Scrambled Eggs on top of Corn Tortillas  
Smothered with Chimayo Red Chile or Hatch Green Chile  
Refried Beans, Fried Papitas  
Flour Tortillas and Butter

**\$22**

## EGGS BENEDICT

Two Halves of an English Muffin each topped with Farm Fresh Poached Eggs  
Thick Cut Ham and Hollandaise Sauce  
Potatoes O'Brien  
Fresh Fruit Garnish

**\$25**

## BIEN MUR EGGS BENEDICT FLORENTINE

Two Halves of an English Muffin each topped with Farm Fresh Poached Eggs  
Wilted Spinach  
Roasted Tomato and Red Chile Hollandaise  
Potatoes O'Brien  
Fresh Fruit Garnish

**\$26**

## SANDIA SUNRISE

Fluffy Farm Fresh Scrambled Eggs  
Lyonnaisse Potatoes  
Thick Cut Bacon, Black Forest Ham or Green Chile Turkey Sausage  
Housemade Salsa  
Fresh Fruit Garnish

**\$24**

## GOLF CLUB FRITTATA

Spinach, Ricotta Cheese, Andouille Sausage and Tomato Frittata  
Grilled Asparagus  
Lyonnaisse Potatoes  
Fresh Fruit Garnish

**\$23**

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# PLATED BREAKFAST

Breakfast includes Fruit Muffins, Croissants, Orange Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas. Prices are per person.

## GOVERNOR'S FRENCH TOAST

Thick Cut French Toast

Berry Compote

Maple Syrup

Thick Cut Bacon

Fresh Fruit Garnish

**\$25**

## SMOTHERED BREAKFAST BURRITO

Fluffy Farm Fresh Scrambled Eggs

Hash Browns

Choice of Applewood Smoked Bacon, Green Chile Turkey Sausage, Beef Red Chile Chorizo, or Grilled Black Forest Ham

Chimayo Red Chile or Hatch Green Chile Sauce

Cheddar Cheese

Lettuce and Tomato

**\$24**

## WESTERN OMELET

Cheddar Cheese Omelet Filled with Crumbled Bacon, Sautéed Onions, Peppers and Mushrooms

Cast Iron Skillet Potatoes

Fresh Fruit Garnish

**\$22**

## CARNE ADOVADA ENCHILADAS AND EGGS

Stone Ground Corn Tortillas rolled with Traditional Carne Adovada and Cheddar Cheese Scrambled Eggs

Fried Papitas

Shredded Lettuce, Diced Tomato and Onion

Flour Tortillas

**\$25**

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## BREAKFAST BUFFET

Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

### CLUB HOUSE CONTINENTAL (No minimum required)

Sliced Seasonal Fresh Fruit and Organic Berries

Assorted Greek Yogurts

Housemade Granola with Nuts and Dried Berries

Fruit Muffins

Assorted Danishes and Scones

Honey Butter and Orange Marmalade Jam

**\$29**

### CHAMPIONS CLUB CONTINENTAL

Fresh Organic Whole Strawberries

Fuji Apples

Seedless Globe Grapes

Assorted Greek Yogurts

Housemade Granola with Nuts and Dried Berries

Assorted Fruit and Grain Muffins

Bagel Assortment with Flavored Cream Cheese

Buttermilk Biscuit Sandwich with Sausage and Cheddar Cheese

**\$31**

Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply. Prices are per person.  
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## BREAKFAST BUFFET

Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

### SANDIA TRAILS HEALTHY START

Rolled Oats  
Sun Dried Cranberries  
Toasted Almonds  
Brown Sugar  
Almond and 2% Milk  
Sliced Seasonal Fresh Fruit and Organic Berries  
Assorted Greek Yogurts  
Boiled Eggs  
Assorted Fruit and Grain Muffins  
**\$27**

### NEW MEXICO CONTINENTAL

Sliced Seasonal Fresh Fruit and Organic Berries  
Assorted Bagels  
Flavored Cream Cheeses, Honey Butter, Strawberry Jam  
Apple & Cherry Empanadas  
Mini Breakfast Burritos with Bacon, Hash Browns, Chimayo Red or Hatch Green Chile and Shredded Cheddar Cheese  
**\$27**

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## BREAKFAST BUFFET

Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

### RIO GRANDE

Sliced Seasonal Fresh Fruit and Organic Berries  
Farm Fresh Scrambled Eggs  
Potatoes O'Brien  
Thick Cut Bacon  
Green Chile Turkey Sausage  
Housemade Salsa  
Hatch Green Chile Sauce  
Flour Tortillas and Cinnamon Rolls  
**\$30**

### SANDIA PEAK

Sliced Seasonal Fresh Fruit and Organic Berries  
Farm Fresh Scrambled Eggs  
Potatoes O'Brien  
Sliced Hickory Smoked Ham  
Green Chile Turkey Sausage  
Country Gravy and Buttermilk Biscuits  
**\$30**

### NEW MEXICAN

Sliced Melons  
Farm Fresh Scrambled Eggs  
Fried Papitas  
Jalapeño Bacon  
Carne Adovada  
Hatch Green Chile Sauce  
Flour Tortillas  
Apple & Cherry Empanadas  
**\$30**

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## BREAKFAST BUFFET

Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

### EAST COAST

Sliced Seasonal Fresh Fruit and Organic Berries

Eggs Benedict

Ricotta Stuffed Cheese Blintz with Warm Apple Topping

Potatoes O'Brien

Rolled Oats

Sun Dried Cranberries

Toasted Almonds

Brown Sugar

Almond and 2% Milk

Croissants

Honey Butter and Orange Marmalade Jam

**\$35**

### WEST COAST

Sliced Seasonal Fresh Fruit and Organic Berries

Heirloom Tomatoes

Sliced Avocado

Cottage Cheese

Individual Greek Yogurts

Assorted Fruit and Grain Muffins

Farm Fresh Scrambled Eggs with Mushrooms, Chives and Asparagus

Cinnamon Raisin French Toast with Warm Maple Syrup

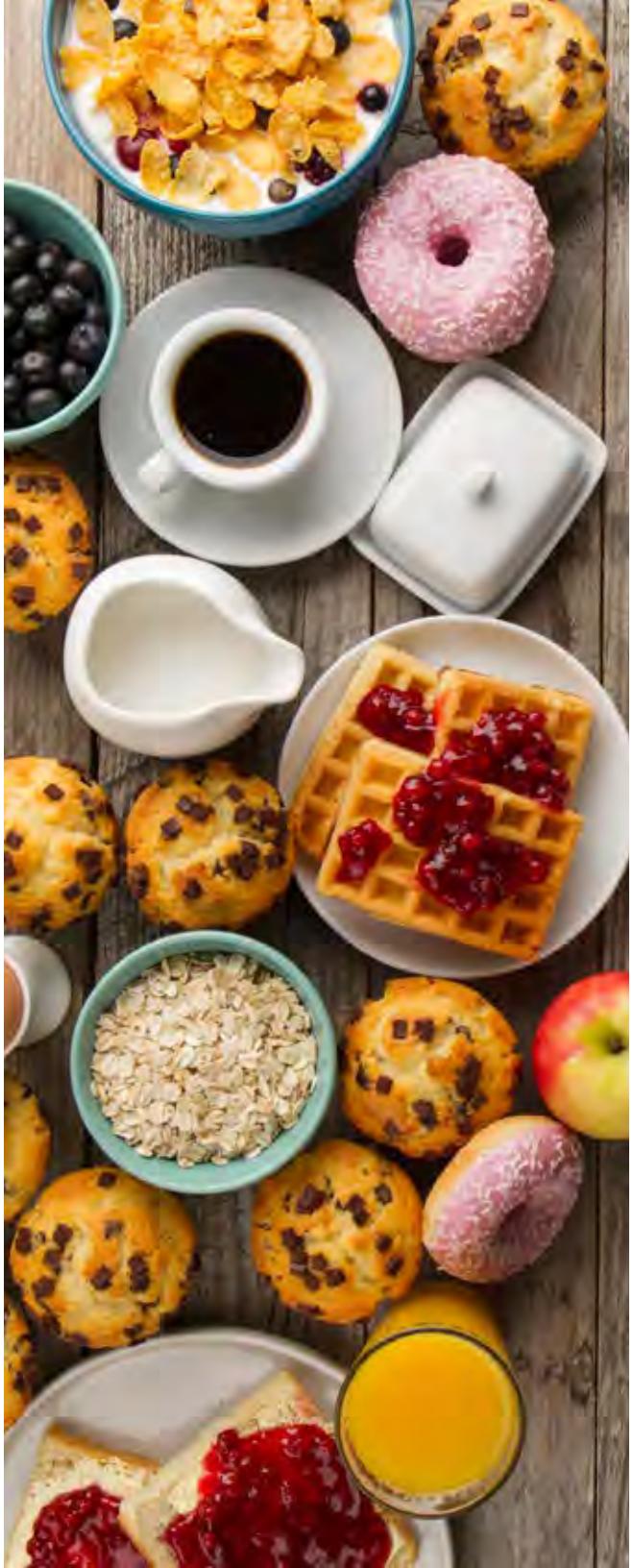
Roasted Herb Potatoes

Pork Sausage

Thick Cut Bacon

**\$38**

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# BUFFET BREAKFAST

## ENHANCEMENTS

Purchase to compliment your continental or breakfast buffet. Prices are per person.

### CEREAL BAR

Rolled Oats  
Toasted Almonds  
Dried Fruits  
Organic Berries  
Local Honey & Brown Sugar  
Assorted Cereals  
Almond and 2% Milk

**\$13**

### BREAKFAST SANDWICH

Buttermilk Biscuit, English Muffin or Croissant  
Egg and American Cheese  
Choice of Sausage, Bacon, or Canadian Bacon  
**\$9**

### MINI BREAKFAST BURRITOS

Farm Fresh Scrambled Eggs  
Cast Iron Skillet Potatoes  
Bacon Crumbles  
Cheddar Cheese  
Choice of Chimayo Red or Hatch Green Chile  
**\$7**

### OMELET STATION

Crumbled Bacon  
Diced Ham  
Green Chile Turkey Sausage  
Chopped Hatch Green Chile  
Mushrooms, Spinach, Onion, Tomato, Bell Peppers, Cheddar Cheese

**\$15** (Attendant Required, \$100 per attendant)

### WAFFLE STATION

Whipped Butter  
Warm Maple Syrup  
Organic Berries  
Vanilla Chantilly Cream  
Almonds  
Pecans  
Chocolate Shavings  
Powdered Sugar

**\$14** (Attendant Required, \$100 per attendant)

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## À LA CARTE

### FRESH FROM THE BAKERY

(DOZEN)

Bagels **\$60**

Danish **\$60**

Fruit Muffins **\$76**

Croissants **\$38**

Cinnamon Rolls **\$38**

Apple and Cherry Empanadas **\$60**

### SWEET STREET

Assorted Otis Spunkmeyer® Cookies **\$44** dz

Double Fudge Brownies **\$46** dz

Assorted Dessert Bars **\$54** dz

Biscochito Cookies **\$34** dz

Cinnamon Apple Filled Churros **\$34** dz

Assorted Candy Bars **\$5** ea

Ice Cream Sandwiches and Bars **\$6** ea

### SALTY

Assorted Taos Mountain Energy Bars **\$7** ea

Miss Vickies® Assorted Kettle Chips **\$4** ea

Salsa and Tortilla Chips (1 Quart Serves 25) **\$52** qt

Queso and Tortilla Chips (1 Quart Serves 25) **\$80** qt

Guacamole and Tortilla Chips (1 Quart Serves 25) **\$90** qt

Spinach and Artichoke Dip, Fried Pita Chips

(1 Quart Serves 25) **\$75** qt

Jumbo Soft Pretzels with Aged Cheddar Cheese Sauce and Hot Mustard **\$36** dz

Fresh Popped Popcorn & Popcorn Machine **\$5** per person

Trail Mix **\$5** per individual serving

Cajun Spiced Candied Mixed Nuts **\$5** per individual serving

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



# À LA CARTE

## BEVERAGES

Starbucks Coffee **\$60** gal

Assorted Hot Tazo® Tea **\$4** ea

Mexican Coffee **\$80** gal

Iced Tea **\$50** gal

Peach Iced Tea **\$55** gal

Lemonade or Fruit Punch **\$50** gal

Aguas Frescas (Watermelon, Horchata, Pineapple, Cucumber & Ginger) **\$60** gal

Assorted Coca-Cola Products **\$4** ea

Mexican Coke Bottles **\$6** ea

Fiji Water® **\$6** ea

Bottled Water **\$3** ea

Tropicana® Bottled Fruit Juices **\$7** ea

Red Bull® Energy Drinks **\$7** ea

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# SPECIALTY BREAKS

Prices are per person.

## EARLY BIRD

Breakfast Sandwich with Toasted English Muffin, Sausage and Cheddar Cheese  
Banana & Strawberry Smoothie Shots  
Fresh from the Bakery Danishes and Fruit Muffins  
Assorted Tropicana® Bottled Fruit Juices  
Starbucks Coffee, Assorted Tazo® Hot Teas and Bottled Water  
**\$33**

## THE BIRDIE

Planters® Cajun Trail Mix  
Whole Fresh Fruit  
Taos Mountain® Energy Bars  
Assorted Tropicana® Bottled Fruit Juices  
Starbucks Coffee, Iced Tea, Assorted Tazo® Hot Teas and Perrier® Sparkling Water  
**\$29**

## TEE BOX

Warm Cinnamon Rolls  
Granola and Fruit Yogurt Parfaits  
Sliced Assorted Melons  
Assorted Tropicana® Bottled Fruit Juices  
Starbucks Coffee, Iced Tea, Assorted Tazo® Hot Teas and Bottled Water  
**\$24**

## THE SLICE

Vegetable Crudité with Red Chile Ranch & Green Goddess Dipping Sauce  
International Cheese Board, Petite French Breads and Gourmet Crackers  
Biscochito Cookies and Cinnamon Churros  
Peach Iced Tea, Assorted Coca-Cola® Products, and Perrier® Sparkling Water  
**\$28**

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# SPECIALTY BREAKS

Prices are per person.

## LONGEST DRIVE

French Onion Beef Sliders - Local Beef, Sautéed Onions, Swiss Cheese  
Spinach & Artichoke Dip, Fried Pita Chips  
Assorted Dessert Bars  
Assorted Coca-Cola® Products, Red Bull® Energy Drinks and Bottled Water  
**\$29**

## CADDY SHACK

Guacamole and House Made Tortilla Chips  
Chocolate Dipped Jumbo Otis Spunkmeyer® Cookies  
Fresh Double Fudge Brownies  
Starbucks Coffee, Assorted Coca-Cola® Products and Perrier® Sparkling Water  
**\$24**

## DRIVING RANGE

Jumbo Soft Pretzels with Aged Cheddar Cheese Sauce and Hot Mustard  
Buffalo Wings and Celery Sticks with Bleu Cheese and Ranch Dressing  
Ice Cream Sandwiches and Bars  
Assorted Coca-Cola® Products, Red Bull® Energy Drinks and Bottled Water  
**\$32**

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# MEETING PLANNER PACKAGE

Add Lunch to any Meeting Planner Package and receive a 10% discount on the Lunch Menu Price. Prices are per person.

## FRONT NINE

### CONTINENTAL BREAKFAST

Sliced Seasonal Fresh Fruit and Organic Berries  
Assorted Fruit Muffins and Croissants  
Chilled Fruit Juices, Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas and Bottled Water

### AM REFRESHMENTS

Whole Fresh Fruit  
Taos Mountain Energy Bars  
Apple & Cherry Empanadas  
Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas, Iced Tea, Assorted Coca-Cola Products and Bottled Water

### AFTERNOON REFRESHMENTS

Biscochito Cookies  
Fresh Popped Popcorn and Popcorn Machine  
Queso Blanco, Housemade Tortilla Chips  
Starbucks Regular & Decaf Coffee, Assorted Coca-Cola Products and Perrier® Sparkling Water

**\$49**

## BACK NINE

### DELUXE CONTINENTAL BREAKFAST

Sliced Seasonal Fresh Fruit and Organic Berries  
Assorted All Natural Yogurts with Housemade Granola with Nuts and Dried Berries  
Regular & Green Chile Bagels  
Cream Cheese, Honey Butter, Orange Marmalade Jam  
Croissant Breakfast Sandwiches with Farm Fresh Scrambled Eggs, Sliced Ham and Cheddar Cheese  
Chilled Fruit Juices, Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas and Bottled Water

### AM REFRESHMENTS

Caramel Apple Slices  
Celery and Carrot Sticks, Red Chile Ranch Dipping Sauce  
Agua Fresca (Choice of 1 flavor)  
Starbucks Coffee, Assorted Coca-Cola Products, Iced Tea and Bottled Water

### AFTERNOON REFRESHMENTS

Spinach & Artichoke Dip, Fried Pita Chips  
Bacon Wrapped Jalapeño Poppers  
Chocolate Dipped Strawberries  
Starbucks Coffee, Assorted Coca-Cola Products, Red Bull Energy Drinks, Iced Tea and Perrier® Sparkling Water

**\$53**

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# RAIL RUNNER EXPRESS LUNCH

Boxed Lunches include Assorted Coca Cola Products and Bottled Water, Miss Vickie's Chips, Whole Fresh Fruit, Condiments, and a Fresh Baked Otis Spunkmeyer® Cookie. Prices are per person.

## BOXED LUNCHES

**Choice of Two** (If guest count is below 60)

**Choice of Three** (If guest count is 60 or more)

## SANDWICHES | \$29

### DELI SUB SANDWICH

Genoa Salami, Black Forest Ham, Oven Roasted Turkey and Provolone Cheese on a Hoagie with Red Leaf Lettuce, Tomato and Oregano Dressing

### TURKEY CLUB CROISSANT

Oven Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese and Mayonnaise on a Buttery Croissant with Red Leaf Lettuce and Tomato

### ROAST BEEF AND CHEDDAR

Roast Beef, Sharp Cheddar Cheese and Creamy Dijon Horseradish Sauce on an Onion Roll with Red Leaf Lettuce and Tomato

### SMOKED CHICKEN & WALNUT SALAD

Slow Roasted Chicken with Walnuts, Cranberries, Apples and Celery on a Ciabatta Roll

### GRILLED VEGETABLE WRAP

Marinated and Grilled Zucchini, Squash, Bell Peppers and Portobello Mushrooms, stuffed inside a Spinach Wrap with Avocado Slices and Chipotle Aioli

## SALADS | \$31 *Does not include chips and fruit*

### SOUTHWEST CHICKEN CAESAR

Crisp Romaine Hearts, Sun-Dried Tomatoes, Roasted Corn, Shaved Romano Cheese, Red Chile Croutons, Seasoned Chicken Breast and House Made Caesar Dressing

### COBB SALAD

Crisp Romaine Hearts, Crumbled Bacon, Cubed Black Forest Ham, Roquefort Blue Cheese, Diced Tomato, Purple Onion, Hass Avocado, Hard Boiled Egg and Buttermilk Ranch Dressing

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# SOUP & SANDWICH PLATED LUNCH

Included: Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and Choice of Dessert.  
Select Sandwich with Choice of Soup or Salad (see options on accompaniments page). Prices are per person.

## SANDWICH AND SOUP OR SALAD

### DELI SUB SANDWICH

Genoa Salami, Black Forest Ham, Oven Roasted Turkey and Provolone Cheese on an Italian Hoagie with Red Leaf Lettuce and Tomato

### TURKEY CLUB CROISSANT

Oven Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese, Avocado and Mayonnaise on a Buttery Croissant with Red Leaf Lettuce and Tomato

### ROAST BEEF AND CHEDDAR

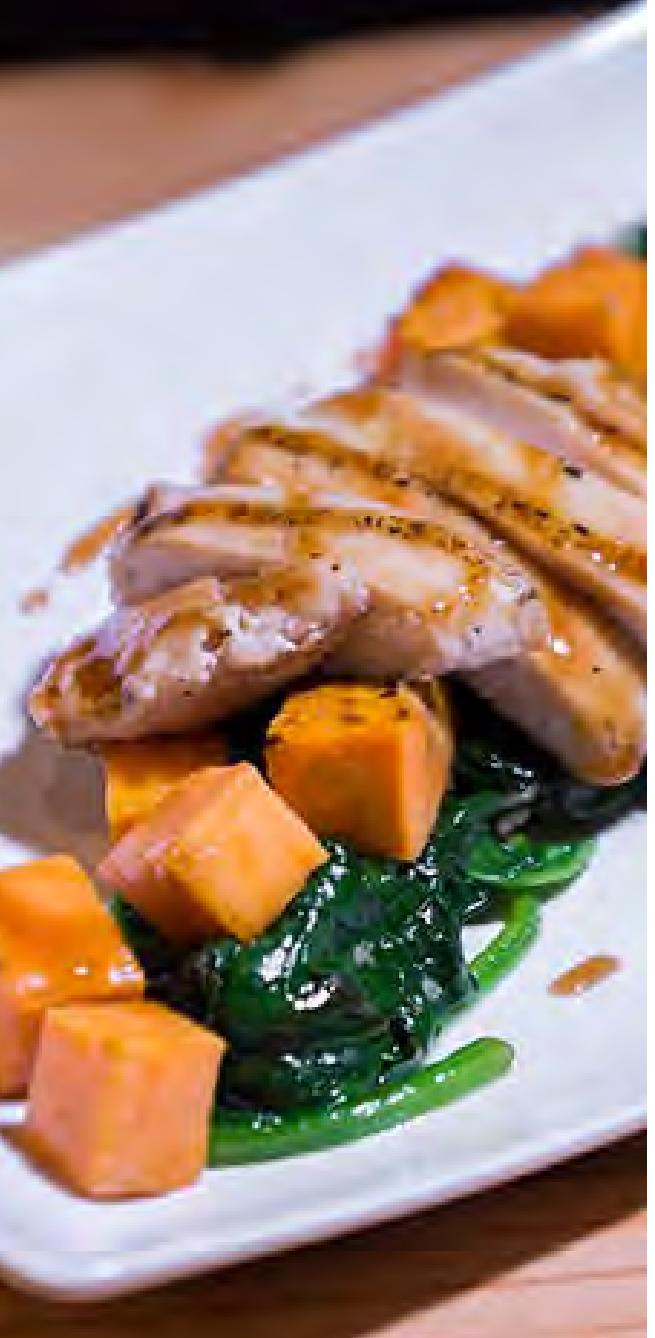
Roasted Beef, Sharp Cheddar Cheese, and Creamy Dijon Horseradish Sauce on an Onion Roll with Red Leaf Lettuce and Tomato

### GRILLED VEGETABLE WRAP

Marinated & Grilled Zucchini, Squash, Bell Peppers and Portobello Mushrooms Marinated and Grilled Stuffed Inside a Spinach Wrap with Avocado Slices and Chipotle Aioli

**\$49**

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



# PLATED LUNCH

Lunch includes Choice of Salad, Fresh Baked Rolls, Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and choice of Dessert. Prices are per person.

## BRAISED BONELESS BEEF SHORT RIBS

Horseradish Mashed Potatoes

Roasted Root Vegetables

**\$59**

## THYME-ROASTED CHICKEN BREAST

Fingerling Potatoes

Grilled Asparagus

Thyme Infused Jus

**\$52**

## CRANBERRY & APPLE STUFFED CHICKEN BREAST

Harvest Rice

Broccolini

Spinach Bechamel

**\$50**

## STEAK & ENCHILADAS

Grilled Ribeye

Red Chile Cheese Enchiladas

Calabacitas

Beans

**\$72**

## SESAME GINGER SALMON

Jasmin Rice Pilaf

Braised Baby Bok Choy

Teriyaki Reduction

**\$55**

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## PLATED LUNCH

Lunch includes Choice of Salad, Fresh Baked Rolls, Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and choice of Dessert. Prices are per person.

### FLAME BROILED FLANK STEAK

Green Chile Au Gratin Potatoes  
Grilled Asparagus  
Red Wine Reduction  
**\$49**

### CHICKEN PARMESAN & RAVIOLI

Ricotta Cheese Stuffed Ravioli  
Tequila Piñon Cream Sauce  
Spinach, Heirloom Tomatoes and Mushroom  
**\$49**

### GREEN CHILE CHICKEN FETTUCCINI ALFREDO

Green Chile Fettuccini Alfredo  
Sliced Grilled Chicken Breast  
**\$46**

### GRILLED VEGETABLE WELLINGTON

Layers of Marinated and Grilled Zucchini  
Carrot  
Pimento  
Mushrooms  
Baked in a Puff Pastry  
Roasted Tomato Coulis  
Quinoa served on the side  
**\$42**

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## BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection.

### BUILD YOUR OWN FRY BREAD TACO

Roasted Corn and Black Bean Chowder

Traditional Fry Bread

Seasoned Ground Beef

Refried Beans

Spanish Rice

Fried Papitas

Hatch Green and Chimayo Red Chile

Shredded Lettuce and Cheddar Cheese

Diced Tomato and Onion

Guacamole, Sour Cream

Housemade Salsa

Biscochitos and Churros

**\$36**

### BOSQUE PICNIC

Sliced Melon & Whole Strawberries

Bacon Avocado Pasta Salad

Garden Salad with Buttermilk Ranch and Citrus Vinaigrette

Roasted Turkey Breast, Black Forest Ham, Genoa Salami, Smoked Chicken Salad

Swiss, Sharp Cheddar, and Provolone Cheeses

Assorted Artisan Breads

Kosher Pickles, Sliced Tomatoes, Sliced Red Onions, Red Leaf Lettuce

Housemade Potato Chips

Apple and Cherry Empanadas

**\$38**

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## BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection.

### FARMERS MARKET

Minestrone Soup  
Creamy Green Chile Chicken Soup  
Baby Mixed Greens and Crisp Hearts of Romaine  
Heirloom Grape Tomatoes, Cucumbers, Julienne Carrots,  
Boiled Eggs, Crumbled Bacon, Pickled Jalapeños, Black Olives,  
Diced Black Forest Ham, Diced Herb Roasted Chicken,  
Garlic Croutons, Cheddar Cheese and Shaved Parmesan  
Creamy Buttermilk Ranch, Jalapeño Thousand Island and  
Classic Caesar Dressings  
Fresh Baked Green Chile Rolls and Butter  
Chocolate Dipped Strawberries

**\$42**

### WESTERN BBQ

Garden Salad with Buttermilk Ranch and Jalapeño Thousand Island Dressing  
Sliced Watermelon  
Cabbage Pineapple Slaw  
Green Chile Cheddar Mac & Cheese  
Roasted Corn on the Cob  
Baked Beans with Smoked Bacon, Local Honey, Brown Sugar and Red Peppers  
Smoked BBQ Brisket  
BBQ Chicken  
Traditional Cornbread  
Shortcake Station  
**\$60**

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## BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection.

### ALL AMERICAN

Sliced Melon and Whole Strawberries  
Creamy Potato Salad  
Housemade Potato Chips  
Grilled Burgers  
Grilled Beef Hot Dogs  
Crisp Iceberg Lettuce, Sliced Tomatoes, Red Onion, Pickles  
Chopped Green Chile  
Assorted Cheeses, Grilled Onions and Sauerkraut  
Shortcake Station

**\$41**

### NEW MEXICAN

Southwest Caesar Salad, Classic Caesar and Red Chile Ranch Dressings  
Housemade Queso and Salsa, Housemade Tortilla Chips  
Refried Beans and Spanish Rice  
Calabacitas  
Green Chile Chicken Enchiladas  
Beef Fajitas – Flour Tortillas, Guacamole, Sour Cream, Salsa, Cheddar Cheese and Diced Tomato  
Sopapillas and Local Honey  
Apple & Cherry Empanadas

**\$40**

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# PLATED DINNERS

Entrées Include Salad or Soup, Fresh Baked Bread, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

## ENTRÉES

### FLANK STEAK ROULADE

Spinach, Bell Pepper and Asiago Cheese  
Porcini Pan Sauce  
Lemon Oregano Roasted Red Potato  
Sautéed Brussels Sprouts  
**\$55**

### 12 OUNCE RIBEYE

Mushroom Medley with Red Wine Reduction  
Potato Gratin  
Buttered Broccolini with Parmesan  
**\$79**

### PAN SEARED BEEF TENDERLOIN

Classic Twice Baked Potatoes  
Herb Roasted Rainbow Carrots  
Peppercorn Demi  
**\$93**

### SPINACH & MUSHROOM CHICKEN EN CROUTE

Green Chile Cheddar Mashed Potatoes  
Fresh Green Beans with Bacon and Pearl Onions  
Classic Bearnaise Sauce  
**\$54**

### HERB ROASTED PRIME RIB OF BEEF

Mashed Potatoes  
Fresh Asparagus  
Au Jus and Red Chile Horseradish Sauce  
**\$74**

### POACHED ATLANTIC SALMON

Roasted New Potatoes  
Haricot Verts  
Classic Hollandaise  
**\$56**

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## PLATED DINNERS

Entrées Include Salad or Soup, Fresh Baked Bread, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

### ENTRÉES

#### PIÑON CHICKEN

Sea Salt Roasted Fingerling Potatoes

Market Fresh Vegetable Medley

Piñon Pan Sauce

**\$49**

#### GRILLED PORTOBELLO MUSHROOM STACK

Marinated & Grilled Zucchini

Peppers

Onions

Tomatoes

Set between Two Portobello Mushroom Caps

Red Skinned Garlic Mashed Potatoes

Balsamic Reduction

**\$44**

#### GARLIC SHRIMP & SCALLOP LINGUINE

Spinach, Baby Tomato and Mushroom

Butter Wine Sauce

Red Pepper Flakes

**\$56**

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



## DUETS

Entrées Include Salad or Soup, Fresh Baked Rolls, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

### BEEF TENDERLOIN AND GRILLED JUMBO SHRIMP

Potato Gratin  
Asparagus  
Cracked Pepper Demi  
Garlic Scampi Sauce  
**\$89**

### GRILLED BEEF TENDERLOIN AND SEA BASS

Dauphinoise Potatoes  
Haricot Vert  
Burgundy Demi  
Citrus Butter  
**\$94**

### HERB ROASTED CHICKEN BREAST AND PIÑON CRUSTED LOLLIPOP LAMB CHOPS

Green Chile Potato Gratin  
Wilted Spinach  
Apple Mint Demi/Piñon Sauce  
**\$69**

### CHARRED RIBEYE AND SEARED ATLANTIC SCALLOPS

Twice Baked Potatoes  
Sautéed Asparagus  
Red Wine Reduction  
Citrus Butter  
**\$92**

### SEARED BEEF TENDERLOIN AND MAINE LOBSTER TAIL

Mashed Potato Cake  
Brussel Sprouts  
Oven-Roasted Tomato  
Red Wine Reduction  
Lemon Beurre Blanc  
**Market Price**

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



## ACCOMPANIMENTS

### SOUPS

GREEN CHILE STEW

ROASTED POBLANO BISQUE

TRADITIONAL RED CHILE PORK POSOLE

HEARTY VEGETABLE

SMOKED TOMATO AND BASIL BISQUE

CHICKEN ANDOUILLE GUMBO

### SALADS

#### GARDEN SALAD

Mixed Greens, English Cucumbers, Heirloom Cherry Tomatoes, Julienne Carrots, Garlic and Herb Croutons

#### CAPRESE

Tomatoes, Fresh Buffalo Mozzarella, Micro Basil and Balsamic Reduction

#### SPINACH

Organic Baby Spinach, Strawberries, Candied Walnuts, Crumbled Feta Cheese

#### TRADITIONAL CAESAR

Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons

#### SOUTHWEST CAESAR

Crisp Romaine Hearts, Roasted Red Pepper, Roasted Corn, Sun Dried Tomatoes, Parmesan, Red Chile Croutons

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

### DESSERTS

BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE

DOUBLE LAYER CHOCOLATE CAKE WITH BERRIES

TURTLE CHEESECAKE

CARAMEL BROWNIE CHEESECAKE

LIMON TRES LECHES CAKE

LEMON BERRY MASCARPONE CAKE

CHOCOLATE DREAMIN CAKE (GLUTEN FREE)

**Specialty Dressings:** Ranch, Italian, Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Caesar, Poppy Seed, Red Chile Ranch, Sundried Tomato Oregano, Honey Raspberry, Chipotle Caesar, Greek



# BUFFET DINNER

Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

## OLD TOWN

Green Chile Stew

Southwest Salad with Baby Mixed Greens, Roasted Corn, Black Beans, Shredded Cheese and Corn Tortilla Strips with Red Chile Ranch

Tomato Cucumber Salad with Red Onions, Lime and Cilantro

Chimayo Red Chile Beef or Hatch Green Chile Chicken Enchiladas

Hatch Green Chile Rellenos

Chicken or Beef Fajitas with Shredded Cheese, Pico de Gallo, Sour Cream and Guacamole

Refried Beans

Spanish Rice

Warm Tortillas and Sopapillas with Honey

Mexican Sopa and Mini Flan

**\$64**

## RIO GRANDE

Red Chile Pork Posole

Southwest Caesar Salad

Roasted Corn and Black Bean Pasta Salad

Slow Roasted Pork Carne Adovada

Green Chile Chicken Enchilada Casserole

Red Chile Pork Tamales

Michoacán Beans

Spanish Rice

Calabacitas

Warm Tortillas and Sopapillas with Honey

Arroz Con Leche and Limon Tres Leches Cake

**\$59**

*Prices are per person and do not include tax and service charge.*

*Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.*

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



# BUFFET DINNER

Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

## TAILGATE

Hearty Vegetable Soup  
Baked Potato Salad  
Baked Beans  
Housemade Potato Chips  
Grilled 1/4 lb Hamburgers  
Grilled 1/4 lb All Beef Hot Dogs  
Lettuce, Tomato, Red Onion, Pickles, Sauerkraut, Sweet Relish and Chopped White Onions  
American, Cheddar and Swiss Cheese  
Warm Cherry Cobbler  
Warm Peach Cobbler

**\$47**

## BURQUE BBQ *(Choice of Two Entrées)*

Southern Style Red Bliss Potato Salad  
Farmers Market Salad with Balsamic Vinaigrette and Ranch Dressing  
House Smoked BBQ Brisket  
Grilled BBQ Chicken Breast  
Smoked Pulled Pork  
Smoked Sausage  
Petite Grilled Corn on the Cob  
Green Chile Mac 'N' Cheese  
Baked Black Beans and Bacon  
Traditional Cornbread  
Fresh Seedless Watermelon  
Warm Peach Cobbler

**\$57**

*Prices are per person and do not include tax and service charge.*

*Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.  
All prices are subject to 22% service charge and sales tax (both subject to change)*



# BUFFET DINNER

Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

## MAMA MIA!

Smoked Tomato and Basil Bisque

Traditional Caesar Salad

Caprese Salad with Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze

Roasted Italian Squash and Peppers

Chicken Parmesan

Green Chile Fettuccini Alfredo

Sausage, Cheese and Basil Lasagna

Garlic Knots

Tiramisu and Cannolis

**\$57**

## ASIAN GRILL

Spring Mix with Mandarin Oranges and Edamame Wontons

Citrus Vinaigrette & Sesame Ginger Dressings

Asian Noodle Salad

Jasmine Rice

Egg Rolls with Sweet Plum and Spicy Soy Dipping Sauce

Asian Vegetable Stir Fry

Orange Chicken

Sesame Ginger Salmon, Teriyaki Reduction

Fresh Baked Rolls and Butter

Ube Cheesecake with Matcha Whipped Topping and Fortune Cookies

**\$63**

*Prices are per person and do not include tax and service charge.*

*Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.*

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



# BUFFET DINNER

Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

## LOCAL FLAVOR

Green Chile Stew

Southwest Caesar Salad - Romaine Hearts, Roasted Red Pepper, Roasted Corn, Sun Dried Tomatoes, Red Chile Croutons

Chipotle Caesar Dressing

Refried Beans and Spanish Rice

Green Chile Chicken Enchiladas

Build your own Street Taco Station with Carne Asada, Tinga Chicken or Shrimp Tacos (choice of two) served with Guacamole, Salsa, Pico de Gallo, Tomato, Lettuce, Cheddar Cheese, Sour Cream, Flour and Yellow Corn Tortillas

**\$5** per head upcharge for shrimp

Sopapillas with Honey

Limon Tres Leches Cake and Biscochitos

**\$77**

## BOURBON STREET

Chicken Andouille Gumbo

Farmer's Market Salad, Buttermilk Ranch and Creamy Italian Dressing

Jambalaya

Red Beans and Rice

Corn Maque Choux

Carved Blackened Prime Rib of Beef

Au Jus and Orange Marmalade Horseradish

Fresh Baked Rolls and Butter

Bourbon Pecan Pie and King's Cake

**\$85**

*Prices are per person and do not include tax and service charge.*

*Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.*

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



# BUFFET DINNER

Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

## GOVERNOR'S GRAND

### ENTRÉES (CHOICE OF TWO OR THREE)

Braised Beef Short Ribs

Thyme-Roasted Chicken Breast, Natural Herb Jus

Carved Baron of Beef, Au Jus, Creamy Horseradish

Scallop and Crab Stuffed Sole

Pan Seared Flank Steak, Red Wine Reduction

Chicken Saltimbocca with White Wine Butter Sauce

Garlic Shrimp and Scallop Linguini

### INCLUDES

Choice of Salad

Choice of Soup

Whipped Mashed Potatoes

Green Chile Potato Gratin

Jasmine Rice Pilaf

Farmers Market Vegetable Medley

Fresh Baked Rolls and Butter

Choice of Dessert

**\$77 - Two Entrées \$88 - Three Entrées**

*Prices are per person and do not include tax and service charge.*

*Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.*

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



# RECEPTION STATIONS

Can be added to any Buffet. Prices are per person.

## FAJITA STATION

Marinated Beef and Chicken Strips  
Sautéed Bell Peppers and Onions  
Flour Tortillas  
Sour Cream  
Shredded Cheddar Cheese  
Diced Tomato  
Pico de Gallo, Guacamole and Salsa  
**\$22** (Attendant Required, \$100 per attendant)

## PASTA STATION

Penne Pasta & Linguini  
Pomodoro Sauce  
Alfredo Sauce  
Artichoke Hearts  
Sundried Tomatoes  
Ripe Olives  
Mushrooms  
Crushed Red Pepper, Fresh Garlic, Olive Oil and Parmesan Cheese  
**\$21** (Attendant Required, \$100 per attendant, 100 person minimum)

## MASHPOTINI BAR

Garlic Mashed Potatoes served in Martini Glasses.  
Accompaniments:  
Whipped Butter  
Sour Cream  
Shredded Cheddar Cheese  
Crumbled Bacon  
Chives  
Local Green Chile  
**\$16** (Attendant Required, \$100 per attendant, 100 person minimum)

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

# RECEPTION STATIONS

Can be added to any Buffet. Prices are per person.

## TACO BAR *choice of one*

Carne Asada, Tinga Chicken or Shrimp Tacos

Accompaniments:

Salsa

Pico De Gallo

Avocado

Sour Cream

Shredded Cheddar and Lettuce

Diced Tomato

Crunchy and Soft Taco Shells

**\$29 (\$6 upcharge for shrimp)**

## SWEET STREET

Assorted Mini Cheesecakes

Chocolate Dipped Strawberries

Mini Mixed Berry Tarts

Mini French Pastries

Chocolate Dipped Cookies

**\$20**

## BRUSCHETTA BAR

Crostini

Roasted Red Peppers

Prosciutto

Figs

Balsamic Marinated Heirloom Tomatoes

Sliced Apples

Local Goat Cheese

Mascarpone and Brie Cheese

**\$17**

## CHIPS & DIP STATION

Housemade Tortilla Chips

Housemade Salsa

Housemade Queso Blanco

Housemade Guacamole

**\$15**

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



## CARVING STATION

Serves 50. • Chef Attendant Fee of \$100 applies to Carving Enhancement Station.

### ROASTED TENDERLOIN OF BEEF

Petite Cocktail Rolls  
Red Chile Horseradish  
Merlot Peppercorn Demi  
**\$1100**

### APPLEWOOD SMOKED HAM

Petite Cocktail Rolls  
Spicy Mustard  
**\$500**

### SLOW ROASTED PRIME RIB OF BEEF

Petite Cocktail Rolls  
Red Chile Horseradish  
Roasted Garlic Au Jus  
**\$800**

### HICKORY HOUSE SMOKED TURKEY BREAST

Petite Cocktail Rolls  
Jalapeño Cranberry Relish  
**\$500**

### RED CHILE RUBBED PORK LOIN

Petite Cocktail Rolls  
Honey Red Chile Demi  
**\$400**

### BARON OF BEEF

Petite Cocktail Rolls  
Red Chile Horseradish  
Roasted Garlic Au Jus  
**\$675**

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



# DISPLAYED HORS D'OEUVRES

Serves 50.

## MARINATED AND GRILLED VEGETABLE PLATTER

Asparagus  
Red and Green Peppers  
Zucchini  
Squash  
Baby Carrots  
Portobello Mushrooms  
Red Chile Ranch and Green Goddess Dip  
**\$425**



## FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit  
Organic Berries  
Marshmallow Cream Dip  
**\$350**

## FRESH VEGETABLE PLATTER

Cherry Tomatoes  
Cucumber  
Celery  
Carrots  
Broccoli  
Bell Peppers  
Asparagus  
Red Chile Ranch and Green Goddess Dip  
**\$350**



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



# DISPLAYED HORS D'OEUVRES

Serves 50.

## ANTIPASTO PLATTER

Prosciutto  
Genoa Salami  
Cheeses  
Artichoke Hearts  
Roasted Red Peppers  
Sundried Tomatoes  
Kalamata Olives  
Baguette and Crackers

**\$500**



## GOURMET CHEESE MEDLEY

Smoked Gouda  
Wisconsin Sharp Cheddar  
French Cremé Brie  
Irish Cheddar  
Danish Blue English Sage Derby  
Assorted Gourmet Crackers and Toasted Baguettes  
Dried Fruit and Fresh Berries

**\$425**

## CHARCUTERIE BOARD

Assorted Meats and Cheeses  
Assorted Olives  
Gherkins  
Mixed Nuts  
Berries  
Artisan Crackers, Baguette  
Assorted Preserves

**\$525**



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

# HORS D'OEUVRES

Priced per 50 pieces.

## COLD

- Very Berry Fruit Skewers with Marshmallow Drizzle **\$175**
- Sundried Tomato Tapenade on Rye Crostini **\$175**
- Seared Ahi Tuna with Asian Sauce on Crispy Wonton **\$300**
- Smoked Salmon on Cucumber Round with Creme Fraiche and Fresh Dill **\$350**
- Tomato and Whipped Feta Crostini **\$175**
- Strawberry and Ricotta Bruschetta with Fresh Mint **\$190**
- Smoked Gouda & Apple Crostini with Honey Drizzle **\$175**
- Antipasto Skewers **\$185**
- Shrimp Cocktail Shooters **\$300**
- Lobster Salad Tartlets **\$400**

## HOT

- Balsamic Glazed Steak Rolls **\$200**
- Piñon Crusted Lollipop Lamb Chops, Mint Jalapeño Jelly **\$425**
- Crab Stuffed Baby Bella Mushrooms **\$300**
- Bacon-Wrapped Jalapeño Poppers **\$225**
- Chicken Wings with Housemade Wing Sauce **\$300**
- Bacon-Wrapped Shrimp Poppers **\$300**
- Jalapeno Bacon-Wrapped Chicken **\$250**
- French Onion Beef Sliders (Local Beef, Caramelized Onions, Swiss Cheese) on Brioche Slider Bun **\$300**
- Maple Soy Braised Pork Belly Lollipops **\$175**
- Asparagus Puff Pastry Bundles with Prosciutto and Gruyere **\$225**
- Pommes Duchesse Sweet Potato **\$175**
- Chicken Kushikatsu with Oyster Sauce **\$400**

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

# BEVERAGE - TIERS

Prices are per person.

## 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

*On all bars (host and cash), the bartenders fee is \$100.00 per bartender (plus tax). If a guarantee of \$750.00 is met at each bar, this fee will be waived. We recommend one (1) bartender for every 75 guests. No outside alcoholic beverages are allowed. Prices do not include 22% service charge. You must be 21 years of age or older to order, receive or consume alcoholic beverages.*

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

## 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 Saronno  
Bailey's Irish Cream  
Grand Marnier  
Kahlua

## ADDITIONAL BEVERAGES

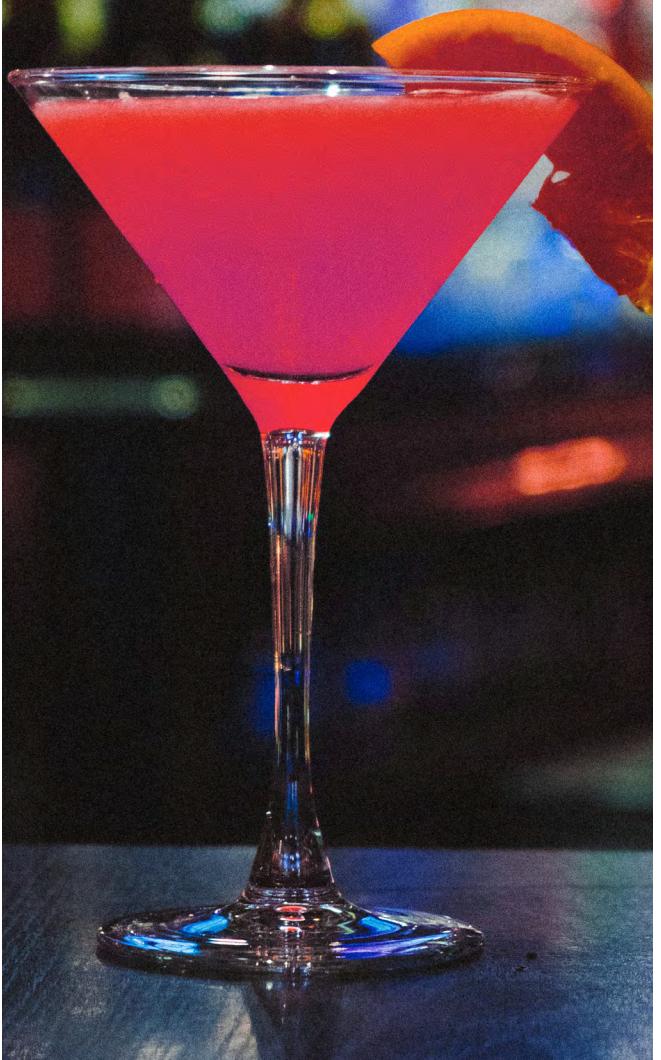
Craft Beer \$7  
Domestic Beer \$5  
Imported Beer \$6  
Soft Drinks \$4  
Juices \$3  
Red Bull \$7

## 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.





## AUDIO VISUAL SERVICES

### AUDIO

#### MICROPHONE PACKAGE

Wireless Handheld Microphone  
Meeting Room House Sound  
**\$65++**

#### HOUSE SOUND \$100++

### VISUAL

#### COMPUTER DISPLAY PACKAGE

Audio/Video Cable Lot  
Meeting Room LCD Hanging Projector (**7,000 Lumens**)  
12'x 8' Meeting Room Screen  
Add a Wireless Presenter/Laser Pointer for **\$45**  
**\$250++ (Per Screen)**

# SMALL PRINT

## GUARANTEE COUNTS

The Catering Office must receive final attendance no later than 10:00 a.m. three (3) 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.

## 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 EVENTS

The Golf Course and surrounding paths/roads are restricted areas for any and all guests and attendees.

## 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 charge 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.