



Sheraton

ALBUQUERQUE AIRPORT HOTEL



A Day To Remember

SHERATON WEDDINGS



Wedding Facilities

Located at the highest point in Albuquerque, the Sheraton Albuquerque Airport Hotel offers enchanting views of the city, including outdoor space with the backdrop of the Sandia Mountains. Our event venues include contemporary spaces, and an elegant ballroom for up to 350 guests.

Our dedicated wedding specialist is on hand to plan everything from your rehearsal dinner to a post-wedding brunch and will take care of every detail. Our Executive Chef and his team will add the perfect finishing touches to your menu.

Accommodations

The Sheraton Albuquerque Airport Hotel features 276 spacious guest rooms. Let us take care of your every need with personalized check in, and a range of additional packages to make your stay extra special.

Our rooms include options to upgrade to the Sheraton Club, the perfect setting to relax with friends or family. The benefits of the Sheraton Club include continental breakfast, pre-dinner drinks and canapes each evening, as well as Wi-Fi Internet access.

Your guest may also enjoy complimentary shuttle service within a three mile radius, including the Nob Hill Shopping and Entertainment District, as well as 24 hour transportation to the airport.



FROM \$42.95 per person

Love Together Plated Dinner

Hand passed hors d'oeuvres (for one hour)

Choice of Salad (one)

Cucumber Wrapped Salad
crisp field greens
green chile ranch or vinaigrette dressing

Caesar Salad

crisp romaine tossed with herbed croutons
caesar dressing topped with grated parmesan

Spinach Salad

fresh spinach, pecans and goat cheese with a bacon vinaigrette

Choice of Entrée (one)

NY Strip & Shrimp
served with a green chile béarnaise, served with roasted yukon gold potatoes

Mesilla Valley Pecan Crusted Salmon - baked to perfection
served with a honey chipotle sauce and garlic mashed potatoes

Chicken Roulade - filled with fresh spinach, goat cheese
served with a chipotle cream sauce and wild rice pilaf

New Mexican – carne asada, chile relleno
served with calabacitas, spanish rice and tortillas

FROM \$35.95 per person

Belong Together Plated Dinner

Choice of Salad (one)

House Salad
Crisp romaine with tomatoes, jicama, julienne carrots
ranch or vinaigrette dressing

Caesar Salad

Crisp romaine tossed with herbed croutons
caesar dressing topped with grated parmesan

Choice of Entrée (one)

Basil Champagne Chicken - herb marinated, grilled breast of chicken in a
champagne basil sauce served with a wild rice pilaf

Mesilla Valley Pecan Crusted Chicken Breast - Lightly breaded Chicken breast
served with a Sun-dried Tomato Cream sauce over a bed of Linguini

Grilled Flank Steak - Ancho rubbed flank steak
served with garlic mashed potatoes

Citrus Grilled Salmon - Salmon filet grilled to perfection
served with a three citrus glaze and a wild rice pilaf

Stuffed Portabella - Grilled and marinated portabella mushroom stuffed
with grilled zucchini, squash and eggplant, with a balsamic reduction
over a bed of basil orzo

Hot plated dinner includes Bread and Butter service, Chef's choice of fresh vegetable, Iced Tea and Starbucks® Coffee or Decaf. Allow your guests a choice of two entrees for an additional \$2.00 per person.

FROM \$45.95 per person

Shared Journey Buffet

Salads

Mixed Baby Greens with Tomatoes and Cucumbers
Tomato Mozzarella with Lemon & Basil
Fruit Ambrosia and Penne Pasta Salad

Entrees (choose three)

Sliced Roasted Beef Tenderloin
Salmon Florentine
Chicken Marsala
Roasted New York Strip Steak
Chile Rubbed Pork Loin
Vegetable Ravioli in Garlic Cream Sauce

Accompaniments

Lemon Basil Rice
Fresh seasonal Vegetables
Dauphinoise Potatoes

FROM \$41.95 per person

Celebration Buffet

Salads

House Salad with choice of Dressings
Penne Pasta Salad
Waldorf Salad

Entrees (choose two)

Basil Champagne Chicken
Ancho rubbed Flank Steak
Tilapia in a Red Chile Apricot Glaze
Chicken Roulade
Orange Ginger Salmon

Accompaniments

Loaded Whipped Potatoes and Wild Rice Pilaf
Fresh seasonal Vegetables

FROM \$37.95 per person

Fiesta Buffet

Salads

House Salad with choice of Dressings
Fruit Ambrosia

Entrees (choose two)

Green Chile Chicken Enchiladas
Red Chile Cheese Enchiladas
Chicken Fajitas
Beef Fajitas

Accompaniments

Pinto Beans
Spanish Rice
Warm Flour Tortillas
House made Tortilla Chips and Salsa



ENHANCEMENTS

International Cheese Display

Gourmet display of imported and domestic Cheeses, garnished with fresh Grapes and Fruit, accompanied with broken Lahvosh, sliced French Bread and assorted Crackers	
Cheese Display Small (serves approximately 25)	175
Cheese Display Medium (serves approximately 50)	325
Cheese Display Large (serves approximately 100)	570

Deluxe Fresh Fruit Display

Seasonal tropical and domestic Fruits	
Seasonal Berries (when available)	
served with Fruit Yogurt Sauce	
Fruit Display Small (serves approximately 25)	170
Fruit Display Medium (serves approximately 50)	295
Fruit Display Large (serves approximately 100)	495

Gourmet Crudités

An assortment of fresh Vegetables	
served with Ranch and French Onion dip	
Crudité Display Small (serves approximately 25)	145
Crudité Display Medium (serves approximately 50)	270
Crudité Display Large (serves approximately 100)	445

Antipasto Display

Prosciutto and Capicola Ham, fresh Mozzarella and Provolone Cheese, marinated and roasted Peppers, marinated Artichoke Hearts, gourmet Olives, Sun Dried Tomatoes, flavored Olive Oils and assorted Artisan Breads	
Antipasto Display Small (serves approximately 25)	200
Antipasto Display Medium (serves approximately 50)	320
Antipasto Display Large (serves approximately 100)	600

Peel & Eat Shrimp

Gulf shrimp served on ice with tangy Horseradish Cocktail Sauce (Minimum of 50 people)	300
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Oysters on the Half Shell

Top this classic with our famous spicy vodka cocktail sauce (Minimum of 50 people)	150
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Southwest Table

Chili con Queso	
Blue, red and yellow Corn Tortilla Chips	
with Guacamole and Salsa	
Beef or Chicken Taquitos	15 pp

Based on 90 Minutes of Continuous Service

Cold Canapés

(may be served buffet style or passed butler style)
Based on 90 minutes of continuous service -- Price per piece

Jalapeño Pinwheels	3.25
Sugared cured Ham and Asparagus rolls	3.75
Roasted Tenderloin Bruschetta with Chimayo Remoulade	4.75
Belgian Endive and Salmon Mousse	4.25
Crab stuffed Cucumber boats	4.25
Crostini del Mar	4.75
Seared Ahi Tuna on a Flatbread Chip with Wasabi Cream Cheese	3.75
Minimum order of 50 pieces per item, all orders must be in increments of 25	

Hot Canapés

(may be served buffet style or passed butler style)
Based on 90 minutes of continuous service -- Price per piece

Bacon wrapped Scallops	4.25
Coconut Fried Shrimp	3.75
Chicken Pot Stickers	3.95
Crab Stuffed Mushroom Caps	4.25
Beef Kabob	4.25
Spanakopita	3.25
Chicken Pineapple Kabob	3.95
Fried Cheese Wedges served with a Marinara Sauce	3.25
Beef or Chicken Taquitos served with Cilantro Sour Cream or Salsa	3.75
Minimum order of 50 pieces per item, all orders must be in increments of 25	

STATIONS

Mozzarella Station

Warm Mozzarella slices filled with your choice of Sundried Tomatoes, Green Onions, Kalamata Olives, wild Caper Berries, or Prosciutto bits and topped with assorted Herbs 14 pp

Fajita Station

Marinated Skirt Steak and seasoned Chicken with warm Tortillas, shredded Cheese, Sour Cream, Guacamole and our zesty Salsa 16 pp

Pasta Station

Prepared to order your choice of two pastas and three sauces*: Penne, Cheese Tortellini, Rotelli or Butternut Squash Ravioli pastas Pesto and Olive Oil, Bolognese, Marinara, Alfredo, Puttanesca or Sun-dried Tomato sauces 13 pp

Carving Stations

Carving stations are complemented with fresh baked Rolls

Mango Barbeque Beef Brisket

Mango Chutney 6 pp

Slow Cooked Prime Rib of Beef

Au Jus and served with a creamy horseradish sauce 14 pp

Ancho Rubbed Roasted Tenderloin

Chipotle Aioli 12 pp

Southwestern NY Strip

Cajun rubbed 9 pp

Hickory Smoked Ham

Classic Bourbon Pineapple sauce 6 pp

Steamship Round of Beef

Rosemary au jus and served with a creamy horseradish sauce 8 pp

Green Chile Roasted Pork Loin

7 pp

Roasted Turkey

Sage and Citrus Brined 7 pp

*Action stations require a fee of \$95 per chef.

To maintain service standards & guest satisfaction, minimum amounts are required on all action stations. Stations are not meant to stand alone as a dinner buffet.



*Blue
Rose*

CASH BAR

Familiar Brands

Bourbon: Jim Beam	
Scotch: J Walker Red	
Vodka: Smirnoff	
Gin: Beefeater	
Whiskey: Seagrams 7	
Tequila: Sauza gold	
Rum: Bacardi Silver*	6.25

Call Brands

Bourbon: Jack Daniels	
Scotch: Dewars	
Vodka: Absolut	
Gin: Tanqueray	
Whiskey: Southern Comfort	
Tequila: 1800 Reposado	
Rum: Bacardi Silver*	6.75

Premium Brands

Bourbon: Jameson Irish	
Scotch: J Walker Black	
Vodka: Grey Goose	
Gin: Bombay Sapphire	
Whiskey: Crown Royal	
Tequila: Patron Silver	
Rum: Captain Morgan*	7.25

Domestic & Non Alcoholic Beers

Budweiser	
Bud Light	
Coors Light	
Michelob Ultra	
Miller Light	
St. Pauli Non Alcoholic*	4.50

Imported and Premium Beer

Amstel light	
Corona	
Heineken	
Fat Tire	
Samuel Adams*	5.50

House wine red or white 6.95

Coca-Cola® brand Soft Drinks	3.00
Pure Life® Bottled Water	3.00

*The bartender fee is \$150.00 per bartender.

HOST BAR

Familiar Brands

Bourbon: Jim Beam	
Scotch: J Walker Red	
Vodka: Smirnoff	
Gin: Beefeater	
Whiskey: Seagrams 7	
Tequila: Sauza gold	
Rum: Bacardi Silver*	5.75

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Miller Light	
St. Pauli Non Alcoholic*	4.25

Imported and Premium Beer

Amstel light	
Corona	
Heineken	
Fat Tire	
Samuel Adams*	5.25

House wine red or white* 6.25

Coca-Cola® brand Soft Drinks	2.75
Pure Life® Bottled Water	2.75

All Host bars include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Coca-Cola® brand soft drinks.

Host bars require a minimum of 40 guests.

KEGS

Domestic Beer Keg Service

Budweiser	
Bud Light	
Coors	
Coors Light	
Miller Light	320

Premium or Microbrew Beer Keg Service

Sierra Nevada	
Heineken	
Fat Tire	
Samuel Adams	410

See your catering manager for other selections.

*The bartender fee is \$150.00 per bartender.
Alcohol is not permitted to be brought onto the premises.

WEDDING INQUIRIES

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