



Happiness shines through every detail



Embassy Suites Albuquerque

Hotel & Spa

505-245-7100



Here comes the Happily Ever After

You've dreamed of your wedding day: the friends, the food and the memories.

We are committed to making your dream come true. Our beautiful facilities accommodate groups from 10 to 600 and our knowledgeable staff will help guide you through every step, allowing you to be a guest at your own event.

Let's celebrate

Select from one of our many catering packages offering formal sit down dinners, and bountiful buffets. You may prefer to allow our Wedding Specialist to design a custom event for you. It's your day, express your individuality. Whatever you choose, we promise exquisite food, dedicated staff and the perfect backdrop for your special day and an experience your guests will never forget. Come on, let's celebrate!

Everything in between

From rehearsal dinners & bridal showers, to welcome receptions & brunches, we have beautiful and distinctive banquet space that is perfect for any occasion. We also have deluxe guest suites for your out-of-town guests, ideally suited for the weekend traveler. And with Spa Botanica in the hotel and our close proximity to shopping & recreation, we have all the activities for a great weekend together in one location.





Embassy Suites wedding reception packages feature:

Select a formal multi-course plated meal or a bountiful buffet.

*Complimentary guest suite accommodations for the bride & groom

Bottle of champagne and chocolate dipped strawberries in bridal suite

Perfectly sized dance floor, elevated head table, illuminated cake and gift tables

Table décor of white linens and elegant floating candle centerpiece

China, stemware, and silverware

Champagne toast

Cake cutting service and presentation

Complimentary parking for all guests

Complimentary Breakfast Buffet for all over night guests

Menu & reception consultation, referral service for wedding coordinators, officiates, florist, bakers, photographers, musicians, disc jockeys, and more

*Guest suite based on availability.

\$ 1,000 + tax and service charge

Available Enhancements

Special group room rates for you guest

Spa services at Spa Botanica

Sound packages

Special effect lighting packages

Ice carvings

Specialty linens

Chair covers and sashes

Ceiling swaging

Candy, smores, or soda bar

Ceremony Package \$1,500 + tax and service charge

Use of hotel atrium or ballroom between 1PM & 4PM

Bridal suite from 12PM to 3PM

Chairs, chair covers, and aisle runner



At Last Plated Dinners

Select one salad and one entrée or one of our package options below.



Butler Passed Hors D'oeuvres option served during the cocktail reception

Cucumber Rounds with Herbed Cream Cheese

Green Chile Cheese Pinwheels

Spanakopita

Herbed Hummus on Pita

Tomato & Basil Bruschetta

Genoa Salami Coronets

Salad Course

Caesar Salad Hearts of romaine, garlic herb croutons, parmesan ribbons, cherry tomatoes & black olives, classic Caesar dressing

Chopped Salad Medley of iceberg & romaine, roma tomato, chopped cucumber, jalapeno slices, shredded Jack Cheese, tri-colored tortilla strips, and creamy salsa ranch dressing.

Single Entrée Selections

Chicken Breast Chasseur mushroom, tomato, tarragon, cognac

Cajun Seasoned Tilapia lemon butter sauce

Roasted English Cut Strip Loin burgundy sauce

Marinated Grilled Flank Steak amagnac & argo dolce

Pollo Relleno with manchego and chorizo, lightly breaded fresh poblano with EEVO.

Chicken Penne Alfredo with parmesan, garlic butter and chive

New Mexico Traditions Cheese Enchiladas with chile, paired with Carne Adovada or Arroz con Pollo. barracho beans, spanish rice and condiments.

Chimichurri Ranch Steak (6oz) poblano corn salsa and calabacitas

Dual Entrée Selections

Pan Seared Salmon paired with **Pecan Crusted Chicken**, bourbon maple cream +\$7

Cumin Dusted Chicken paired with **Shrimp Brochette**, cilantro lime glaze. +\$7

or pair any of our "single entrée selections:" for an additional \$5

All entrées are accompanied by chef's selection of appropriate side dishes, or as stated, warm artisan rolls with butter, coffee and water service.

\$ 46.95 per person with **One Hour of Hosted Premium Cocktail Service***

\$ 49.95 per person with **One Hour of Hosted Premium Cocktail Service & Two butler passed hors d oeuvres selections**

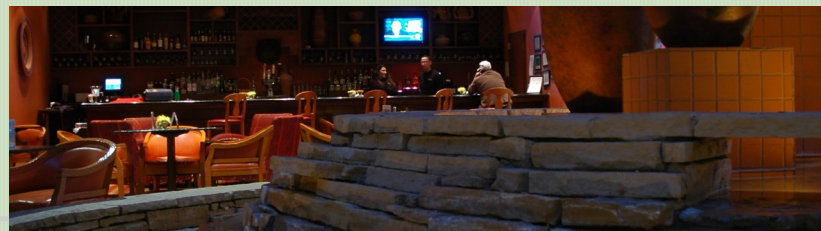
\$ 42.95 **Dinner Only**

All prices are subject to taxable 23% service charge and applicable taxes.



Dreams Come True Plated Dinners

Select one salad and one entrée or one of our package options below.



Butler Passed Hors D'oeuvres

option served during the cocktail reception

Smoked Salmon & Dill Mouse on English Cucumber

Petite Quiche Lorraine

Rosemary Chicken Canapes

Traditional Ramaki

Caramelized Onion Tarts

Gorgonzola, pear and pecan canape drizzled with honey

Salad Course

Spinach Salad Organic Greens, fresh strawberries, crisp bacon, feta cheese, and toasted almonds.

Poached Pear Salad Medley of field greens, poached pear, bleu cheese and spiced pecans, apple cider vinaigrette.

*Salads from At Last menu also available

Single Entrée Selections

Pecan Crusted Chicken bourbon maple cream

Pan Seared Salmon leek beurre blanc

Guinness Sirloin (8oz) with Stout Jus

Chicken Saltimbocca with prosciutto ham, gruyere cheese, lemon butter

French Chicken Breast herb rubbed with lemon caper sauce

Chive Crusted Salmon fresh fruit salsa

Chicken Roulade rolled with spinach, blend of Italian herbs and cheeses.

New York Strip Steak black truffle butter

Dual Entrée Selections

Petite Filet Mignon, truffle butter +\$8

Himalayan Salt rubbed Filet Mignon paired with **Lump Crab Cake** +\$8

or pair any of our "single entrée selections:" for an additional \$6

All entrées are accompanied by chef's selection of appropriate side dishes, or as stated, warm artisan rolls with butter, coffee and water service.

\$ 51.95 per person with **One Hour of Hosted Premium Cocktail Service***

\$ 54.95 per person with **One Hour of Hosted Premium Cocktail Service & two butler passed hors d oeuvres selections**

\$ 47.95 **Dinner Only**

All prices are subject to taxable 23% service charge and applicable taxes.



Buffet Dinner

All Buffets include your choice of two salads, entrees and three side accompaniments
artisan rolls with butter, fresh brewed coffee and iced tea



Salad Selections (select two)

- Organic spinach, fresh strawberries, crisp bacon, feta cheese and toasted almonds, blood orange vinaigrette
- Classic caesar salad with hearts of romaine, garlic herb croutons and parmesan ribbons
- Medley of greens with julienne vegetables, roma tomatoes, herb balsamic and bacon ranch dressings
- Couscous with almonds, dried cranberries and blueberries
- Chopped iceberg wedge with ranch and balsamic drizzle with bacon shards

Entrée Selections

- Grilled breast of chicken, brandied peppercorn sauce
- Pecan crusted chicken breast, with Dijon cream
- Herb roasted pork loin, whole grain mustard sauce
- Napa salmon, goat cheese, fresh herb & basil pesto
- Bell peppers stuffed with quinoa and wild rice
- Baked ziti with Italian sausage
- Rosemary sage chicken, garlic & mushroom pan gravy
- Grilled chicken breast with pancetta, spinach, artichoke, marsala mushroom jus
- Slow roasted flank steak, will mushroom demi
- Roasted sliced strip loin with cabernet sauce
- Traditional New Mexico style chicken enchiladas or pork carnitas

Side Accompaniment Selections (select three)

- Rosemary roasted potatoes
- Potatoes whipped with sweet cream, butter & snipped chives
- Wild rice pilaf with dried cranberries and pecans
- Maple infused sweet potatoes
- Smoked cheddar mashed potatoes
- Asparagus seasoned with sea salt
- Calabasita's or barracho pinto Beans
- Green beans sautéed with julienne carrots
- Roasted Brussel sprouts, balsamic glaze
- Steamed broccoli with garlic caper butter
- Medley of zucchini, squash, red pepper & asparagus

2 Entrée
\$ 46.95 per person with One Hour of Hosted Premium Cocktail Service*
\$ 38.95 Buffet Dinner Only

3 Entrée
\$52.95 per person with One Hour of Hosted Premium Cocktail Service*
\$44.95 Buffet Dinner Only



Host Bar Hourly Package

Unlimited consumption of cocktails, beer, wine, soft drinks and bottle water

Premium Brands

Two Hour	\$35.00 per person
Each additional hour	\$8.00 per person

Super Premium Brands

Two Hour	\$40.00 per person
Each additional hour	\$8.00 per person

Beer & Wine Only

Two Hour	\$24.00 per person
Each Additional Hour	\$6.00

Host Bar by the Drink

Premium Cocktail	\$6.25 each
Super Premium	\$8.00 each
Cordials and Liqueurs	\$9.00 each
Premium Signature Cocktail	\$10.00 each
Domestic Beers	\$4.25 each
Imported-Premium Beer	\$5.25 each
Choice Wine	\$6.75 per glass
Premium Wine	\$10.00 per glass
Soft Drink	\$2.50 each
Bottled Water	\$2.50 each

Bartender

First three hour period	\$100 each
Each Additional Hour	\$ 50.00

Bar Selections

* Premium Brands

Pinnacle Vodka, Cruzan Rum, J&B Scotch,
Canadian Club, Jim Beam Bourbon,
Sauza Gold Tequila and New Amsterdam Gin

Super Brands

Absolut Vodka, Bacardi Superior Rum, Dewar's White Label Scotch,
Crown Royal Blended Whiskey, Jack Daniels Bourbon, Sauza Blue Silver Tequila,
Bombay Sapphire Gin

Domestic Beers

Budweiser, Bud Light, Michelob Ultra,

Import Beers

Corona, Dos Equies, Marble (NM Micro Brew)

House Choice Wines

Canyon Road Chardonnay, Cabernet Sauvignon, Merlot and Moscato

Premium Wines

Clos du Bois North Coast Chardonnay, Mirassou Monterey Pinot Noir,
Ecco Domani Pinot Grigio, Toasted Head Cabernet Sauvignon, Red Rock Merlot

Cordials

Bailey's Irish Cream, Grand Marnier, Kahlua and Amaretto di Saronno

PLEASE ASK ABOUT CASH BAR PRICING

All Host Bar prices are subject to taxable 23% service charge and applicable taxes.



Wedding Packages

Spa
Botanica

Bridal Beauty \$350

Mink Eyelash Extensions

Revitalize Facial

Tan Application

Shellac Manicure

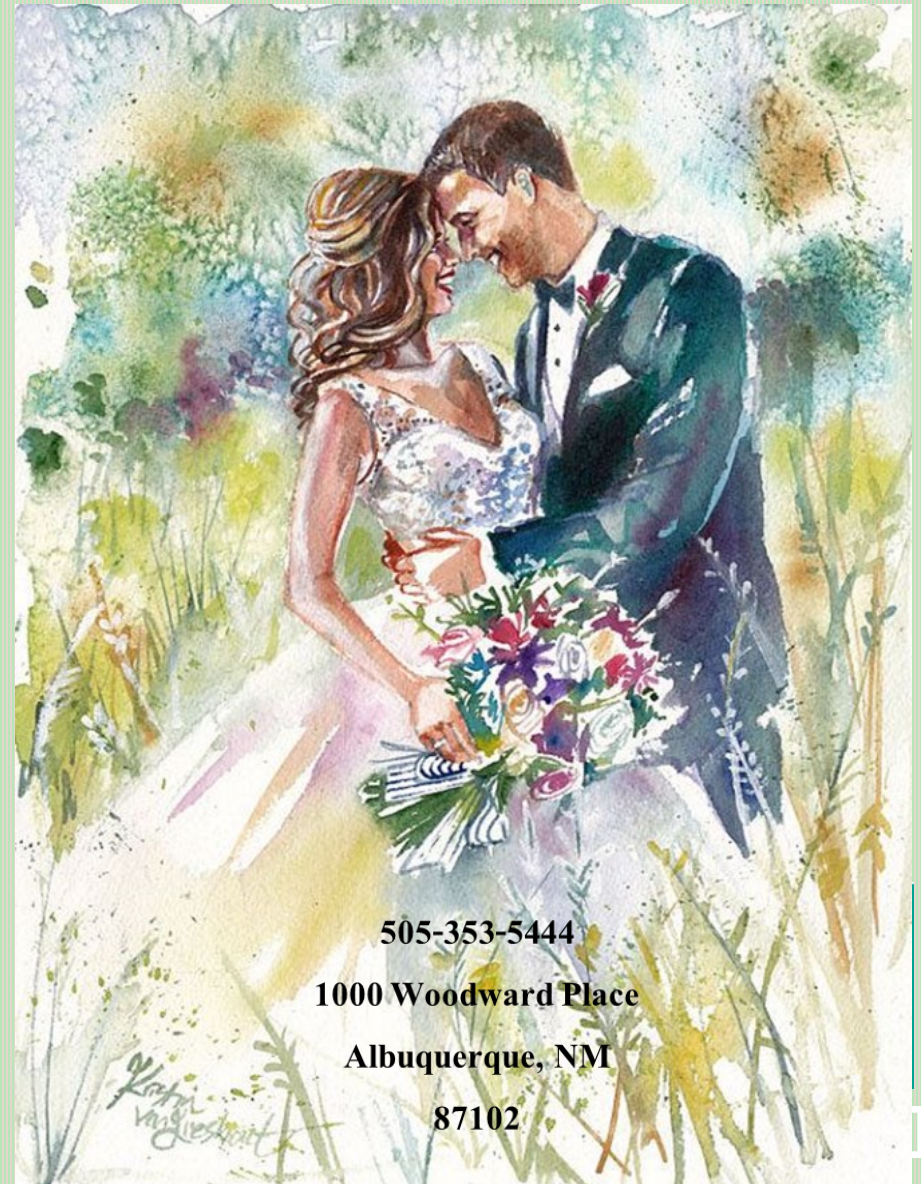
Relaxation Package \$275

50 Minute Relax Swedish

Glow Body Treatment

Calming Facial

Spend	Receive
\$75 - \$150	10% Off
\$150 - \$300	15% Off
\$300 - \$500	20% Off
\$500 or more	25% Off



505-353-5444

1000 Woodward Place

Albuquerque, NM

87102

General Information

Service Charge & Tax

Food, beverage, room rental, audio visual and services are subject to a 23% taxable service charge and applicable sales tax

Deposit & Payment

To secure space on a definite basis, a non-refundable deposit of **\$750** is due at contract signing.
Full pre-payment for all charges must be received no later than **7** days prior to the wedding event date.
Payment for items which are to be billed upon consumption must be guaranteed by a credit card.

Group Rooms

The Embassy Suites offers special discounted guest suite rates for 10 suites or more.
Embassy Suites also features a personal group webpage link for your guests to book directly from your block.
Ask your sales manager for more details.

Guarantee

A final guarantee for the number of guest expected at the banquet function must be received no later than 10:00AM, three business days prior to the function.
This confirmed number constitutes the final guarantee and is not subject to reduction.
Should the attendance exceed the final guarantee a surcharge of up to \$10 per person above the meal price may apply.

Buffets, food stations and culinary displays are offered for a maximum of 1.5 hours

