

RAMADA[®]
PLAZA
BY WYNDHAM


Wedding Menu

505-884-2511

Ramada Plaza Hotel
2020 Menaul Blvd NE Albuquerque, NM



Ramadahotelabq.com



**Let the creative professionals at the Ramada Albuquerque Midtown
plan the wedding of your dreams.**

Our experienced and friendly banquet staff will pamper you and your guests, while our Executive Chef designs a culinary menu that will make yours an event to remember.

We can also assist you with the events that accent your wedding, such as

Engagement Party | Bridesmaids' Luncheon | Grooms' Luncheon | Bridal Shower | Rehearsal Dinner

Our Wedding Packages start at \$1750 and includes the following:

Space for up to 250 Guests & Discounted Room Rates for Wedding Parties

Chair Covers | Chair Ties | Security for Event | Cash Bar Setup and Service

China & Glassware | Crisp Linens | Choice of Colored Napkins | Wedding Centerpieces

Head Table Setup | Gift Table Setup | Guest Book Table Setup

Dance Floor & Staging for Entertainment | Complimentary Guest Parking | Airport Shuttle

With Food & Beverage Purchase

Complimentary Bridal Suite for Bride and Groom Including Breakfast for Two & Romance Package

Complimentary Champagne/Sparkling Cider Toast for Head Table

Complimentary Cake Cutting Service

Ramada Plaza Hotel

2020 Menaul Blvd NE Albuquerque, NM 87107

Wedding Packages

All Plated Entrees start with a fresh Dinner Salad and are served with your choice of Garlic Mashed Potatoes, Oven Roasted Potatoes, Baked Potatoes or Rice Pilaf | Medley of Fresh Vegetables
Warm Rolls & Butter | Gourmet, Regular or Decaffeinated Coffee or Iced Tea

Sapphire

Plated Entrées

Pasta Primavera | \$18.95 ++ per person

Fettuccine Pasta with Sautéed Garlic and Vegetables Topped with Alfredo Sauce and Parmesan Cheese

Chicken Marsala | \$26.95 ++ per person

Chicken Breast Cooked to Perfection, Finished with Marsala Wine Sauce

Chicken Scallopini | \$27.95 ++ per person

Chicken Breast Cooked to Perfection, Finished with Lemon Caper Cream Sauce or Green Chile

Marinated London Broil | \$27.95 ++ per person

Cooked to Perfection, Topped with Red Wine, Peppercorn Brandy, or Wild Mushroom Cream Sauce

Grilled Tilapia | \$27.95 ++ per person

Topped with a Lobster Cream Sauce or Lemon Buerre Blanc Sauce

Other Vegetarian or Special Dietary Plates Available upon Request

All prices are subject to a 22% Service Charge and applicable New Mexico Sales Tax.

Subject to change at any time.

Wedding Packages

All Plated Entrees start with a Fresh Dinner Salad and are served with your choice of Garlic Mashed Potatoes, Oven Roasted Potatoes, Baked Potatoes or Rice Pilaf | Medley of Fresh Vegetables
Warm Rolls & Butter | Gourmet, Regular or Decaffeinated Coffee or Iced Tea

Ruby

Plated Entrées

Pan Seared Airline Chicken | \$29.95 ++ per person

Pan Roasted Airline Chicken Breast with Wild Mushroom Demi Glaze

Chicken Saltimbocca | \$29.95 ++ per person

Chicken Breast Stuffed with Asiago & Prosciutto | Finished with Sage Buerre Blanc

Poached Salmon Filet | \$29.95 ++ per person

Served with Orange Brandy Sauce

Marinated London Broil | \$27.95 ++ per person

Grilled to Perfection, Finished with a Merlot Demi Glaze

Herb Roasted Prime Rib of Beef | \$32.95 ++ per person

Cooked to Perfection, Topped with Au Jus & Creamy Horseradish Sauce

New York Steak Diane | \$31.95 ++ per person

Grilled to Perfection, Served with a Creamy Mushroom Sauce

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Wedding Packages

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Warm Rolls & Butter | Gourmet, Regular or Decaffeinated Coffee or Iced Tea

Emerald

Plated Entrées

Petite Filet with Chicken | \$30.95 ++ per person

5oz Filet of Beef with Demi-Glace Served with Grilled Chicken Breast

Petite Filet with Flaky Cod | \$30.95 ++ per person

5 oz Filet of Beef served with Flaky Cod & a Dill Buerre Blanc Sauce

Grilled Chicken with Shrimp | \$30.95 ++ per person

Grilled Chicken Breast Served with Grilled Shrimp & Herbed Butter Sauce

Grilled Chicken with Salmon | \$ 30.95 ++ per person

Grilled Chicken Breast Served with Grilled Salmon & Dill Buerre Blanc

Petite Filet with Shrimp | \$33.95 ++ per person

5 oz Filet of Beef Served with Tiger Shrimp & Béarnaise Sauce

Other Vegetarian or Special Dietary Plates Available upon Request

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Wedding Packages

All Buffets start with a Fresh Dinner Salad

Warm Rolls & Butter | Gourmet, Regular or Decaffeinated Coffee or Iced Tea

Diamond Buffets

Minimum of 40 Guests or \$2 ++ Surcharge Will Apply

Southwest Special | \$27.95 ++ per person

Tamales | Cheese Enchiladas | Green Chile Chicken Breast | Picadillo | Beans & Spanish Rice

Flour Tortillas | Shredded Lettuce | Tomatoes | Sour Cream | Shredded Cheddar Cheese | Chips & Salsa

Italian Feast | \$28.95 ++ per person

Tomato & Fresh Mozzarella Salad | Eggplant Parmigiana | Chicken Cacciatore

Penne Pasta Italian Sausage | Peppers & Marinara Sauce | Spaghetti with Meatballs

Roasted Zucchini with Tomatoes & Olives | Garlic Bread

Other Vegetarian or Special Dietary Plates Available upon Request

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Wedding Packages

All Buffets start with a fresh dinner salad and
Warm Rolls & Butter | Gourmet, Regular or Decaffeinated Coffee or Iced Tea

Ramada Buffets

Minimum of 40 Guests or \$2 ++ Surcharge Will Apply

Mediterranean Sampler | \$28.95 ++ per person

Broiled Salmon | Margherita Chicken

Wild Rice Pilaf | Garlic Mashed Potatoes

Fresh Seasonal Vegetable Medley

Rustic Provincial | \$29.95 ++ per person

Sliced Roasted Prime Rib | Chicken Marsala

Garlic Mashed Potatoes | Baby Green Beans Amandine | Caesar Salad

Other Vegetarian or Special Dietary Plates Available upon Request

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Wedding Packages

Hors d'Oeuvres

Chicken Skewers with Teriyaki Dipping Sauce

\$95 Small | Serves 25 \$190 Medium | Serves 50 \$380 Large | Serves 100

Fried Mozzarella Sticks with Marinara Sauce

\$85 Small | Serves 25 \$170 Medium | Serves 50 \$340 Large | Serves 100

Green Chile Meatballs

\$80 Small | Serves 25 \$170 Medium | Serves 50 \$320 Large | Serves 100

Boursin Cheese

\$75 Small | Serves 25 \$150 Medium | Serves 50 \$300 Large | Serves 100

Green Chile Cream Cheese Pinwheels

\$80 Small | Serves 25 \$160 Medium | Serves 50 \$320 Large | Serves 100

Vegetable Spring Rolls

\$80 Small | Serves 25 \$160 Medium | Serves 50 \$320 Large | Serves 100

Assorted Canapes

\$95 Small | Serves 25 \$190 Medium | Serves 50 \$380 Large | Serves 100

Fresh Fruit Display

\$115 Small | Serves 25 \$165 Medium | Serves 50 \$265 Large | Serves 100

Fresh Vegetable Crudite

\$100 Small | Serves 25 \$155 Medium | Serves 50 \$250 Large | Serves 100

International Cheese Board

\$110 Small | Serves 25 \$175 Medium | Serves 50 \$350 Large | Serves 100

Carving Stations | \$85 Carver's Fee Applies

\$325 Top Round of Beef with Au Jus & Creamy Horseradish Sauce | Serves 50

\$250 Boneless Roasted Turkey with Gravy & Cranberry Relish | Serves 50

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Wedding Packages

Bar Options

Host & Cash Bar Drink Prices

Premium Brand Cocktails	\$7.25 Glass
Call Brand Cocktails	\$6.25 Glass
Imported Beer	\$5.25 Glass
Domestic Beer	\$4.75 Glass
O'Douls Non-Alcoholic Beer	\$4.00 Glass
Wine (House)	\$6.25 Glass \$31.00 Bottle
Sodas	\$2.25 Glass
Bottled Water	\$2.25 Each

Domestic Keg (Host Bar Only) **\$400**

Budweiser | Bud Light | Coors | Coors Light | Miller | Miller Light | Amber Bock

Hotel Wine List Provided Upon Request

Sangria	\$4.00 Glass
Champagne	\$4.50 Glass
Non-Alcoholic Cider	\$2.00 Glass

Fountain of Sangrias or Margaritas **\$150.00**

Setup fee plus the cost of beverage choice

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Wedding Packages

Children's Menu

Ages 4-12

Children Under Four (4) Eat Free

Plated or Buffet Options Available

Corn Dog | \$10.95 ++ per person

French Fries | Rolls & Butter | Choice of Milk or Juice

Chicken Fingers | \$10.95 ++ per person

French Fries | Rolls & Butter | Choice of Milk or Juice

Macaroni & Cheese | \$10.95 ++ per person

French Fries | Rolls & Butter | Choice of Milk or Juice

Diced Fruit Cup – Upon Request

Veggie & Ranch – Upon Request

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