



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
sandia golf.com

A bride and groom are standing on a green golf course, facing each other. The groom is wearing a grey suit and the bride is wearing a white wedding dress and holding a large bouquet of flowers. In the background, there are sand traps, green trees, and the Sandia Mountains under a blue sky with light clouds.

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 have a breathtaking view of the Sandia Mountains and sweeping views of the 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

A close-up photograph of a wedding bouquet. The bouquet is composed of several large, multi-petaled white roses, interspersed with smaller, delicate pink roses. Green hydrangea clusters and eucalyptus leaves are used as filler. The bouquet is held in a white vase. The background is a warm, out-of-focus indoor setting with wooden paneling.

“Your wedding venue is more than just a setting, it is the place where memories are made, so set the date, then let your imagination take over.”

CEREMONY

Our standard ceremony site package includes the items listed below. You can select this for the basic or upgrade by adding on of our stylized décor packages.

- **Bridal Dressing Room**
(available two hours prior to the start of your ceremony)
- **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**

RESERVATION TIMES

Event Center Lawn 250 guest capacity

10am - 12noon

1pm - 3pm

4pm - 6pm*

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

\$2000++ ceremony fee

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).



ENHANCED CEREMONY

Twelve hanging vases or vine baskets on shepherd's hooks with floral to coordinate with the wedding flowers. Choice of vase.

Alter swagged in white or ivory. Custom colors upon request, inquire for pricing.

_____ or _____
or

Alter swagged with silk & fresh mixed garland across the top front.

add \$600

EXTRAS

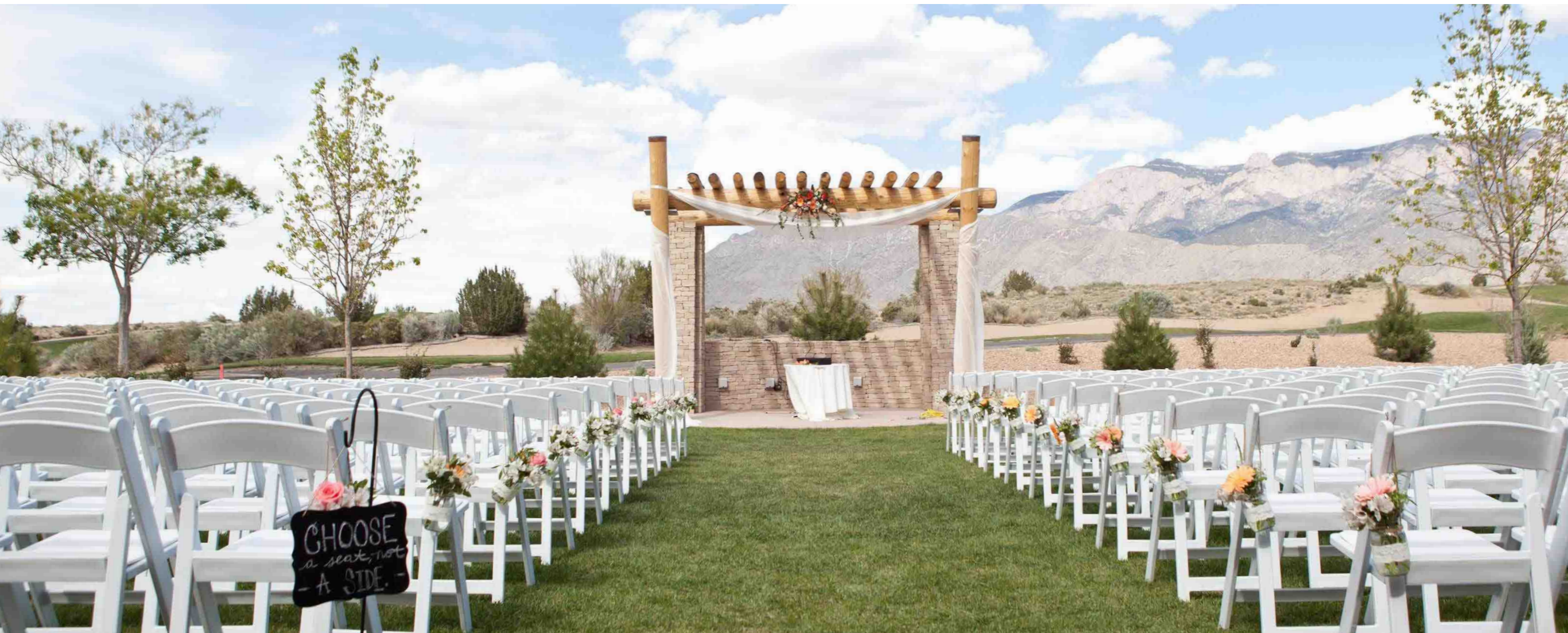
Ten hanging vases with floral or electric votives hung inside the alter ceiling. Can be half floral, half votives **add \$300**

Ten small hanging lanterns with electric votives hung inside the alter ceiling **add \$250**

Ten hanging glass votives with floral or electric votives hung inside the alter ceiling. Can be half floral, half votives **add \$250**

Center top front floral arrangement for alter **add \$225**

6000 Fresh petals for the aisle **add \$600**



RECEPTION

Our standard reception package includes the items listed below. You can select this for the basics or upgrade by adding one of our stylized decor packages.

- **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.
- **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.

*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

A still life photograph with a wine glass in the foreground, a bottle in the middle ground, and a sign on the right. The background is filled with greenery and oranges. The word 'FOOD' is written in large, white, outlined letters in the top left corner.

*We're
Hungry*



**NOW
let's eat!**

“People who love food are always the best people”

Julia Child

THE COMFORT

DISPLAYED HORS D'OEUVRES choice of three

Mini Pulled Pork Sandwiches with Housemade Pickles
Smoked Tomato Bisque Shooters with Grilled Cheese Crouton
Mini Chicken Pot Pies

Mini Chicken & Waffles with Maple Butter
Turkey and Corn Bread Stuffing Hushpuppies

DINNER BUFFET

SALAD choice of one

Spinach Garlic Croutons, Shaved Red Onion, Pecans, Warm Bacon Dressing

Chopped Iceberg Lettuce with Chopped Tomatoes, Bleu Cheese and Bacon, Bleu Cheese Dressing

House Salad Spring Mix with Baby Heirloom Tomatoes, Julienne Carrots, English Cucumbers, Croutons, Housemade Ranch and Balsamic Vinaigrette

ENTRÉES choice of two

Burgundy Braised Short Ribs with Mirepoix Vegetables

Carved House Smoked Prime Rib with Crispy Kaiser Rolls, Red Chile Horseradish and Rosemary au Jus

Southern Style Smothered Chicken with Onion Pan Gravy

Crispy Fried Catfish with Caper Dill Sauce

Herb Roasted Pork Loin with Honey Garlic Glaze

SIDES choice of three

Farmers Market Vegetable Medley

Brussel Sprouts with Bacon and Onions

Roasted Asparagus

Four Cheese Mac n' Cheese

Loaded Twice Baked Potatoes

Browned Butter Mashed Potatoes

\$85

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
Jalapeño Bacon Wrapped Chicken

DINNER BUFFET

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, Red Chile Ranch

ENTRÉE choice of two

Seared Rojo Chicken with Tomato and Garlic

Red Chile Pork or Vegetarian 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

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

\$85

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)

Bacon Wrapped Jalapeño Poppers

with Cream Cheese and Chorizo

White Fish Ceviche on Fresh Cucumber

SIDES choice of three

Cilantro Lime or Spanish Rice

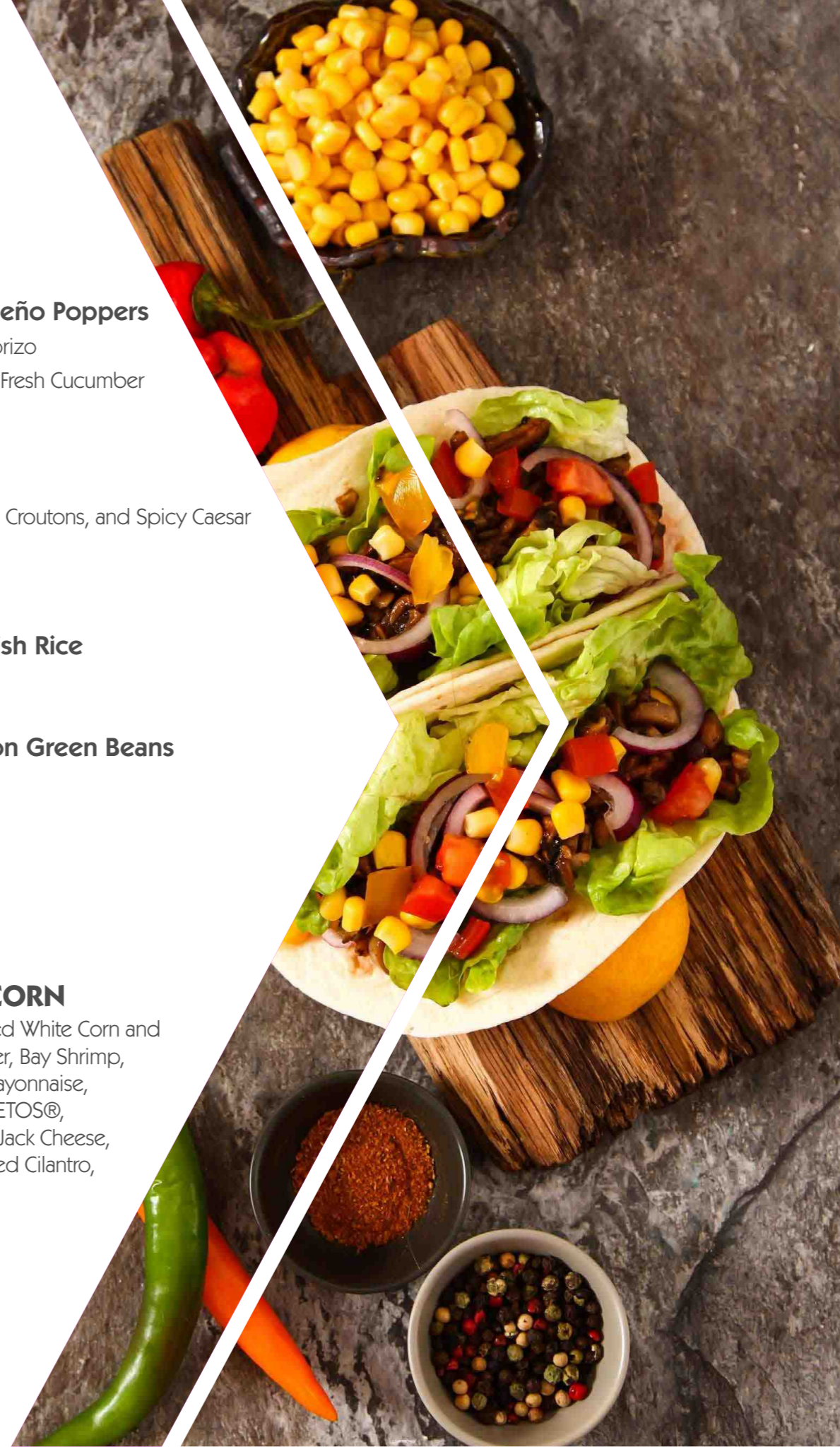
Papas a la Mexicana

Charro Beans

Red Chile Dusted Piñon Green Beans

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, Shredded Jack Cheese, Sliced Red Raddish, Chopped Cilantro, Diced Onion



THE GOURMET

PASSED HORS D'OEUVRES choice of three

Crab Cakes with Caper Remoulade

Brie and Pear Stuffed Phyllo

Rosemary Beef Tenderloin Lollipops

Smoked Salmon Bruschetta with Garlic and Herb Cheese

Guinness Braised Onion and Goat Cheese Crostini

Sticky Marmalade Duck Skewers

PLATED DINNER

SALAD choice of one

Summer Spinach with Gorgonzola, Strawberries, Candied Pecans and Strawberry Vinaigrette

Tuscan Romaine Heirloom Tomatoes, Feta Cheese, Kalamata Olives, and Greek Dressing

Gourmet Spring Mix, Ambrosia Apples, Local Goat Cheese, Crispy Pancetta, and Vidalia Onion Dressing

ENTRÉES choice of three

Bone-In NY Strip with Sangiovese Braised Shallots, Herb Whipped Potatoes, Wilted Rainbow Chard

Black Angus Filet Mignon with Mushroom Ragout, Duck Fat Potatoes and Baby Vegetable Medley

Bone-In Pork Chop with Calvados Sauce, Apple Chutney, Leek Risotto, and Farmer Market Green Bean Medley

Chipotle Broiled Salmon with Lemon Thyme Risotto, and Broccolini with Shaved Parmesan

Pinon Chicken with Rosemary Thyme Risotto, Roasted Heirloom Carrots and Asparagus

\$105

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)



THE FOODIE

PASSED HORS D'OEUVRES choice of three

Mini Beef Wellington

Carpaccio Wrapped Asparagus

Kobe Beef Meatballs with Chimichurri Sauce

Lobster Roll Sliders on King Hawaiian Rolls

Green Olive Tapenade on Sesame Cracker

Manchego Arancini with Pomodoro Sauce

Antipasto Skewers

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

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)



THE MARKET

PASSED HORS D'OEUVRES choice of three

Ratatouille Tartlets

Candied Pork Belly Skewers

Kobe Beef Sliders with Roasted Garlic Aioli and Stout Braised Onions

Duck Confit Bouchee with Local Goat Cheese and Pomegranate Molasses

Butternut Squash Crostini with Ricotta Cheese and Hazelnuts

Avocado Toast with Black Lumpfish Caviar and Radish

Pommes Duchesse

PLATED DINNER

SALAD choice of one

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

Organic Greens Diced Apples, Candied Pecans, Local Goat Cheese, Croutons and Lemon-Berry Vinaigrette

Intermezzo Limoncello Granita

ENTRÉES choice of three

Bison 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 Ferretto and Poached Asparagus

Sustainable Chilean Sea Bass with Saffron Béchamel, Lemon Risotto, and Roasted Market Vegetables

Bourbon Braised Pork Shank with Butternut Squash and Apple Hash

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)



ENHANCEMENTS

Mashpotini Bar \$14

Lobster Mac n' Cheese \$12

Lobster Bisque \$9

Sorbet Intermezzo \$5 *(plated dinners only)*

Substitute Local Buffalo for Beef MKT *(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

Donut Wall \$8

Rustic Flat Breads \$7

Bavarian Pretzel Bar \$15

Popcorn and Candy \$12

Chip & Dip Trio \$8

Housemade Chips \$6

with French Onion, Spinach and Ranch Dipping Sauce

Mexican Coffee with Glazed Donut Holes \$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

Prices are per person unless otherwise specified.

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



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

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 13 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 Box

ENTRÉES choice of one

Grilled Chicken Breast

6oz Sirloin Steak

Chicken Tenders

Spaghetti and Meatballs

SIDES choice of two

Mashed Potatoes

Mac n' Cheese

Roasted Wedge Potatoes

Broccoli with Cheese

Buttered Corn

Steamed Carrots

Prices are per person unless otherwise specified.

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



DRINK

A close-up photograph of several beer bottles chilling in a metal tray filled with crushed ice. The bottles are of various colors, including brown and dark red. The labels on the bottles are colorful and feature illustrations of people. The word "DRINK" is overlaid in large, white, sans-serif capital letters in the upper left corner of the image.

“Because no good story starts with a salad”

THE BAR

LUXURY SELECTIONS \$12

Grey Goose Vodka
Auchentoshan Scotch (American Oak)
Laphroaig Scotch (Single Malt)
Johnny Walker Black Scotch (Blended)
Basil Hayden's Bourbon
Woodford Reserve Bourbon
Crown Royal Whisky
Crown Royal Apple Whisky
Jameson Irish Whiskey
Patron Silver
Patron Anejo
Appleton Reserve Blend Rum
Hendrick's Gin

CORDIALS \$12

Amaretto Di Sarrono
Bailey's Irish Cream
Fireball
Chambord
Jagermeister
Grand Marnier
Kahlua
Tuaca
Midori
Frangelico

CLASSIC SELECTIONS \$10

Titos Handmade Vodka
Dewars White Label Blended Scotch
Makers Mark Bourbon
Jack Daniels Whiskey
Espolon Blanco Tequila
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Bombay Sapphire Gin

COGNACS

Courvoisier VS \$15
Hennessy VSOP \$18

WINE SELECTIONS \$8

14 Hands Chardonnay
14 Hands Merlot
14 Hands Cabernet Sauvignon
Ruffino Lumina Pinot Grigio
Robert Mondavi, Private Select Pinot Noir
Charles & Charles Rosé
St. Clair Mimbres Pink Moscato

For wine service with dinner, please select from our Banquet Wine List.

PORTS

Taylor Fladgate \$12
Grahams Six Grapes \$15

ADDITIONAL BEVERAGES

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

*Prices are per drink unless otherwise specified.
All prices are subject to change and 22% service charge and sales tax.*



THE HOST

FULL HOST BAR

	First Hour	Each Additional Hour
Luxury	\$35	\$28
Classic	\$29	\$23

THEMED COCKTAILS **choice of two**

Cranberry Kiss Spiced Rum, Collins Mix, Cranberry Juice, Lemon

Something Blue Vodka, Blue Curacao, White Cranberry Juice, Lime

Sandia Sunset Margarita Tequila, Watermelon Liqueur, Organic Margarita Mix

Ball & Chain Lemonade Whiskey, Fresh Lemon & Lime, Simple Syrup, Triple Sec, Sprite

Blushing Kiss Gin, St. Germain, Grapefruit Juice

THE PUB

First Hour	Each Additional Hour
\$24	\$20

A selection of Domestic, Imported, Local Craft Beers and a variety of Red and White Wines. Bar setup also includes Soda.

THEMED COCKTAILS **choice of two**

Beermarita Pale Ale, Tequila, Limeade

Lemon Shandy Pilsner, Lemonade, Lemon Slice

Watermelon Bellinis Frozen Watermelon, Sugar, Fresh Lemon Juice, Prosecco

Sparkling Sangria Red Sangria, Sparkling Wine, Fresh Fruit

Prices are per person unless otherwise specified.

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

SIGNATURE PUNCH

\$100 each/ per gallon

Margarita

Red Wine Sangria

White Wine Sangria

Texas Spiked Tea

Champagne Punch



EXPERIENCES

A group of people, likely at a wedding reception, are clinking champagne glasses at a long table. The table is decorated with pink flowers and several bottles of wine and champagne. The scene is festive and celebratory.

“Happily ever after starts here.”

HIS

STAG DINNER \$68

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 Wheat**

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

10 oz NY Strip paired with **Santa Fe Brewery Pale Ale**

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

DESSERT

New York-Style Cheesecake with **Assorted Fruit Toppings**

GOLF LUNCHEON \$34

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

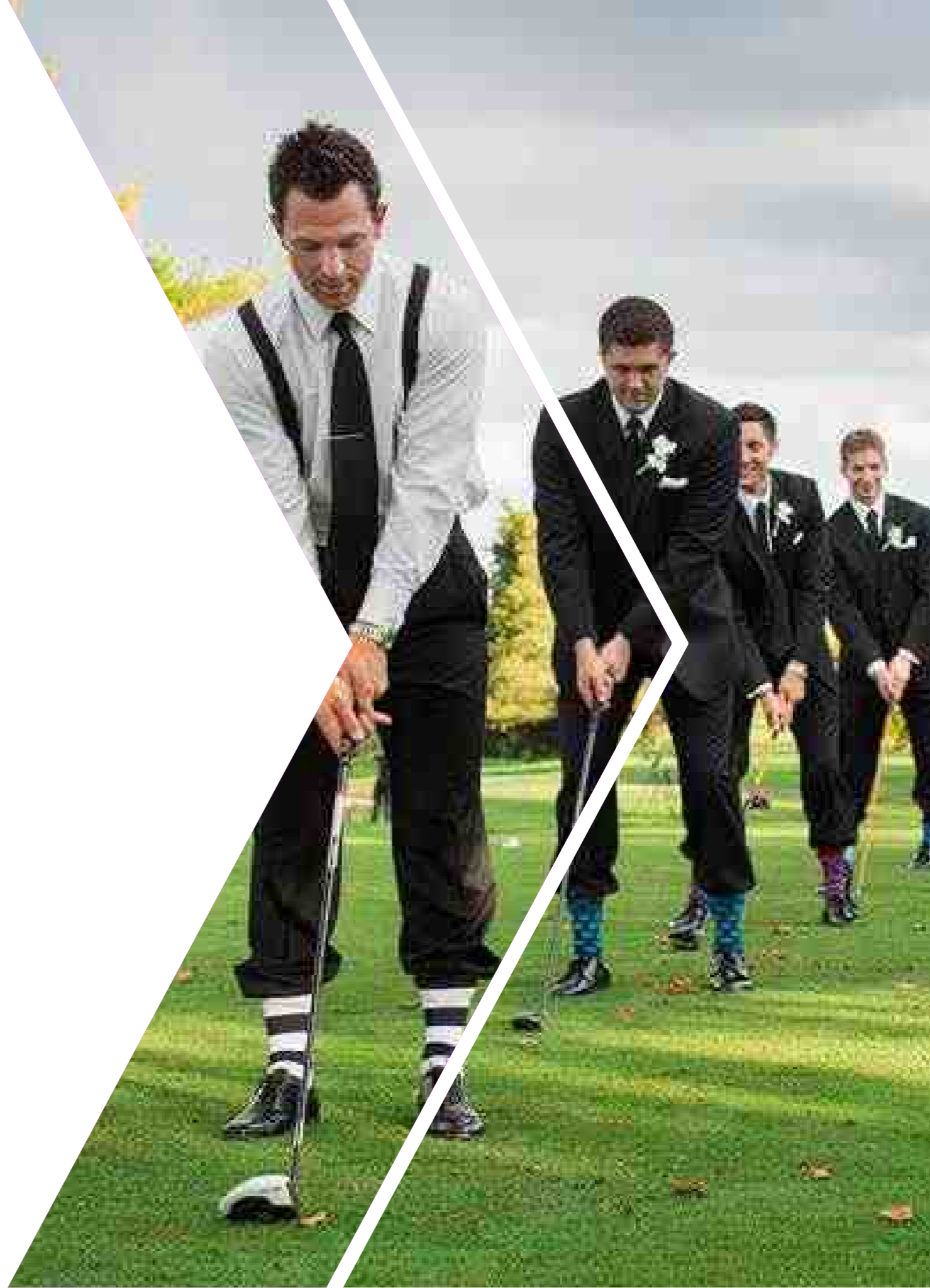
Add BBQ Pork Ribs \$5

Add Bottle Domestic Beer \$4

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

Prices are per person unless otherwise specified.

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



HERS

GIRL'S NIGHT OUT \$60

Antipasto Platter Cured Meats, Marinated Vegetables, Fresh Baguette

Lemon Vodka Poached Prawns with Spicy Basil Cocktail Sauce

Chicken Puttanesca Crostinis

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 \$46

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

Prices are per person unless otherwise specified.

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



YOURS

PLATED REHEARSAL DINNER \$72

Romaine Caesar Lemon-Anchovy Dressing, Ciabatta Croutons and Shaved Parmesan

ENTRÉE choice of one

Petit Filet with Potato Purée, 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 Brandied Cream

House Wine Pour with Dinner one glass per guest

BUFFET REHEARSAL DINNER \$79

Minimum 20 people

Club House Beefsteak Tomatoes, Hot House Cucumbers, Carrots, House Croutons, Organic Cheddar with Buttermilk Dressing

ENTRÉE choice of two

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

Beef "Lasagna"

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

Prices are per person unless otherwise specified.

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



YOURS cont.

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 Almandine

Seasonal Fruit Display

Build-Your-Own Sundae Station

Mimosa one per person

Prices are per person unless otherwise specified.

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



THINGS TO KNOW

Deposits and Billing

A non-refundable advance deposit of 25% is required along with a signed copy of the Agreement to guarantee the date and space for your wedding. We will require an additional deposit of 25%, 6 months prior and three months prior to your wedding. Payment in full is required on or before four days prior to your wedding. Forms of acceptable payment methods are cashier's check or credit card. A completed credit card authorization form is required to be on file for any charges in excess of the estimated amount.

Event Guarantees

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.

Food and Beverage

We are also happy to customize a complete menu with you or allow for substitutions and special requests on all of our wedding menus. Vegetarian or gluten free options are available and offered at the same price as your menu selections. For plated receptions the bride and groom can choose up to three entrees, excluding a child's option.

Parking

The Event Center at Sandia Golf Club offers complimentary self-parking for all guests.

Menu Tasting

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 ++. Tastings are scheduled Tuesday - Thursday between the hours of 11:00 AM and 3:00 PM . Please speak with your Events Manager for more details.

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.



30 Rainbow Rd NE
Albuquerque, NM 87113
505.796.7549
sandiaGolfevents.com