



Where You Belong

Congratulations! Thank you for choosing The Sheraton Albuquerque Uptown to host Your Special Day, the perfect place to connect with friends and family.

Our professional staff has spent countless hours helping newlyweds, so relax and allow us to take care of all the details – while you enjoy the most important day of your life.

Our Wedding Package I includes:

- * Complimentary hors d'oeuvres to include domestic cheeses and vegetable platter
- * Complimentary lemonade fountain
- * Complimentary champagne toast
- * Cash bar available during reception
- * Complimentary cutting and serving of wedding cake
- * Complimentary elegant centerpieces
- * Complimentary room rental
- * Complimentary setup of the reception to include staging and dance floor
- * Complimentary parking
- * Special room block for friends and family
- * Complimentary accommodations for the Bride and Groom with a breakfast for two the next morning



Plated Wedding Entrées

Each plated entrée is accompanied with a choice of Garden, Caesar, Greek or Asian salad

Grilled Chicken Pomadora
on a bed of angel hair pasta accompanied
with Italian style green beans
\$35.95

Seared Chicken Scaloppini
accompanied with delicate orzo pasta,
baby peas and oven roasted carrots
\$35.95

Southwestern Tortilla Chicken
stuffed with chorizo and corn stuffing
with spicy tomatillo sauce,
spanish rice and calabacitas
\$35.95

Herb Roasted Half Chicken
drizzled with citrus pan sauce,
accompanied with wild rice pilaf and
seasonal sautéed fresh baby vegetables
\$36.95

Herb Rubbed Prime Rib
slow roasted prime rib with herb au jus,
boursin herb mashed potatoes and fresh
steamed asparagus
\$43.95

Peppered Grilled Flat Iron Steak
with cracked peppercorn demi-glace,
oven roasted red potatoes, fresh
broccoli and mushroom sauté
\$39.95

Mint Rubbed Rack of Lamb
with a mint and herb demi-glace, roasted
corn polenta, sautéed squash and peppers
\$44.95

Grilled Lime Marinated Salmon
served with jicama, cilantro and
peanut slaw , fresh steamed broccoli
and baby carrots
\$38.95

Seared Tilapia Piña
infused with sweet pineapple soy glaze,
served with basmati rice pilaf and
stir fried vegetables
\$37.95

Romano Stuffed Pork Loin
pork loin stuffed with fresh spinach,
olives, roasted peppers and Romano
cheese on a bed of pene pasta and
ratatouille dusted with parmesan
\$37.95

Sirloin and Shrimp Albuquerque
tender cut sirloin accompanied with
tequila orange shrimp, dauphinois
potatoes and fresh steamed asparagus
\$48.95

Chicken and Shrimp Santa Fe
seared chicken breast with green chile
boursin cream sauce accompanied with
pepper grilled shrimp, whipped potatoes
and fresh steamed baby vegetables
\$44.95

All entrees include tea, coffee, decaffeinated coffee, specialty dinner breads and butter

All prices subject to a service charge and sales tax

Royal Buffet

Choice of two salads, starches, vegetables and entrées

Salads

(choice of two)

Fresh Garden Salad

spring mix, cherry tomatoes, julienne carrots, cucumber slices, jicama and choice of dressing

Traditional Caesar Salad

crisp romaine tossed with parmesan, croutons, and Caesar dressing

Asian Citrus Salad

baby spinach, mandarin oranges, cucumbers, grilled onions, gorgonzola cheese, candied walnuts and raspberry walnut vinaigrette dressing

Uptown Cajun Chicken Salad

sliced marinated chicken breast, Fusilli pasta, Cajun seasoning, and diced pineapple

Classic Waldorf Salad

Washington apples, raisins, celery, walnuts, lime juice and mayonnaise

Sweet Ambrosia Salad

whipped cream, diced oranges, pineapple, bananas, grapes and coconut flakes

Authentic Greek Salad

mixed greens, artichoke hearts, Italian parsley, kalamata olives, plum tomatoes, feta cheese, red wine vinegar and extra virgin olive oil

Southwestern Piñon Salad

spring mix, piñon nuts, grilled onions, roasted corn, cucumbers, shredded carrots, cherry tomatoes, and chipotle ranch

Buffet Starches

(choice of two)

- parmesan potato gratin
 - roasted red potatoes
 - garlic whipped potatoes
- wild rice pilaf with shitake mushrooms
 - apple walnut stuffing
- pene pasta and diced tomatoes topped with parmesan

Buffet Vegetables

(choice of two)

- steamed seasonal fresh vegetables
 - broccoli and mushrooms sauté
 - seasonal squash medley
 - Italian green beans
 - steamed herbed asparagus
 - roasted baby carrots
 - broccoli gratin

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Wedding Buffet Entrées

(choice of two)

\$46.95 per person

Grilled Alaskan Salmon
marinated in ginger and soy
teriyaki sauce

Chicken Parmigiana
parmesan cheese breaded chicken
breast with wild mushroom
marinara sauce

Blackened Mahi Mahi
grilled filet of mahi mahi with hazelnut
dijon mustard sauce

Procciatto Wrapped Chicken
stuffed with mozzarella cheese,
artichoke hearts, spinach,
kalamata olives and parsley

Tilapia Almandine
almond breaded tilapia filet served with
citrus mango chutney

Seared Hazelnut Cajun Chicken
chicken breast rubbed with hazelnut
and Cajun spices seared to perfection

Red Chili Glazed Pork Loin
red chili rubbed pork loin with
apple cinnamon ginger demi-glace and
whipped herb potatoes

London Broil
thin sliced tender beef marinated in
chef's special Asian sauce

Sliced Prime Rib
herb rubbed and slow roasted prime rib
served with garlic au jus

Sliced Sirloin
lemon pepper and garlic rubbed, slow
roasted sirloin served with
mushroom demi-glace

Carving Stations

(carving stations can be added to any buffet)

\$6.95 per person

Roasted Leg of Lamb
leg of lamb rubbed with mint and
seasoning with a rosemary au jus

Honey Clove Ham
served with grilled pineapples,
pineapple glaze, and pretzel rolls

Garlic Rosemary Prime Rib
served with rosemary au jus, sliced
dinner rolls and appropriate condiments

Tomato Roasted Turkey
served with biscuits, chipotle cranberry
sauce and turkey gravy

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