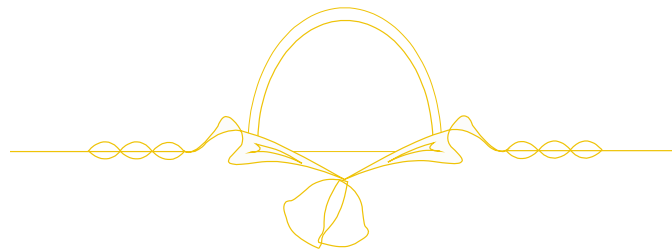




HOTEL  
ANDALUZ

WEDDING  
PACKAGES



# RECEPTION PACKAGES

**Signature Package** | \$80 per person

## Reception (one hour)

- ~Two tray-passed hors d'oeuvres
- ~Hosted house wines, standard domestic beers, sodas and bottled water

## Dinner & Dancing (up to five hours)

### Dinner

~Plated dinner with choice of two entrees, including prime rib, OR

~Buffet dinner with three entrees

Champagne Toast

~Also includes sparkling cider

Wedding Cake by Simply Sweet by Darci

~Tiered round cake

~Complimentary cake tasting for two

~Cake cutting included

## Additional Package Inclusions

~Upgrade to chiavari chair or chair covers

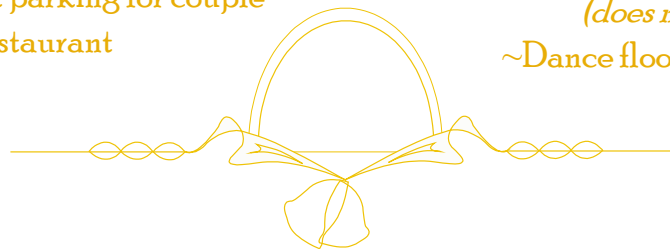
~Centerpieces-floating candle or decorative gold plate

~Complimentary valet parking for local day guests  
*(does not extend to overnight lodging guests)*

~Dance floor, DJ table, cake table, gift table, guest book table, ivory linens and napkins

## Guest Room

- ~Upgraded accommodations on your wedding night
- ~Turn-down amenity
- ~Complimentary overnight valet parking for couple
- ~Breakfast for two in our MÁS restaurant



# RECEPTION PACKAGES

## Deluxe Package | \$70 per person

### Reception (one hour)

- ~Two tray-passed hors d'oeuvres
- ~Hosted house wines, standard domestic beers, sodas and bottled water

### Dinner & Dancing (up to four hours)

#### Dinner

- ~Plated dinner with choice of two entrees, *OR*
- ~Buffet dinner with three entrees

#### Cake Cutting Fee Discounted

~\$2 per person

#### Champagne Toast

- ~Also includes sparkling cider



## Premier Package | \$55 per person

### Reception (one hour)

- ~Display of domestic cheeses and crackers
- ~Hosted iced tea, sodas and bottled water

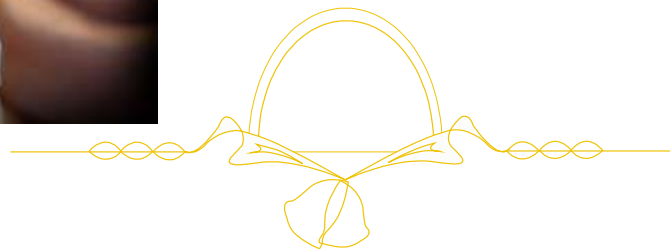
### Dinner & Dancing (up to four hours)

#### Dinner

- ~Plated dinner with choice of two entrees, *OR*
- ~Buffet dinner with two entrees

## Deluxe & Premier Packages also Include:

- ~Complimentary valet parking for local day guests  
*(does not extend to overnight lodging guests)*
- ~Dance floor, DJ table, cake table, gift table, guest book table, ivory linens and napkins



# ENHANCEMENTS

## Chiavari Chairs|\$5 each

Gold chair with ivory cushion

For parties of up to 210 guests

Add a dramatic finish with a touch of elegance



## Chair Covers|\$3 each

Ivory satin cover

For parties of up to 105 guests

Dress up our lovely banquet chairs



## Centerpieces|\$10 each

Hotel floating candle vase on 12" round mirror  
*(the only Fire Marshal approved live flame)*

~or~

Elegant gold plate  
with three decorative gold spheres



# WEDDING MENUS

## Reception Tray-Passed Hors d'oeuvres

### Vegetarian

Roma Tomato & Basil Bruschetta  
*with extra virgin olive oil*

Spinach & Feta Puffs

Caprese Skewer (*gluten-free*)  
*tomato, fresh mozzarella, basil*

Quinoa Mushroom Caplets (*vegan, gluten-free*)  
*mushrooms stuffed with seasoned quinoa*

Artichoke, Mozzarella & Tomato Skewers  
*(gluten-free)*

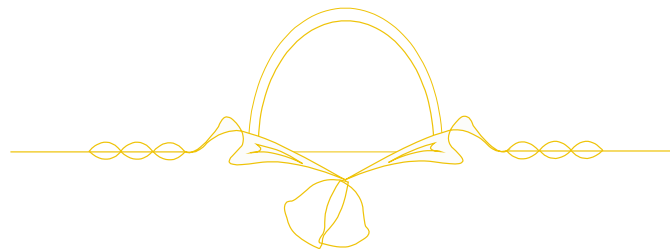
### Land & Sea

Miniature Twice Baked Potatoes (*gluten-free*)  
*bacon, sour cream, chives*

Classic Stuffed Mushrooms  
*mozzarella, spinach & chicken sausage stuffing*

Smoked Salmon with American Caviar (*gluten-free*)  
*on English cucumber, with lemon chive crème fraiche*

Fig, Manchego & Jamon skewers (*gluten-free*)  
*with paprika-infused olive oil drizzle*



# WEDDING MENUS

## Plated Dinners ~ Salads

Plated dinner include one salad

### Andaluz House Salad

Mixed Greens, Cherry Tomatoes, English Cucumbers, Shredded Carrots, Toasted Croutons, Saffron-Pimenton Dressing

### Baby Spinach Strawberry Salad

Goat Cheese Crumbles, Sliced Strawberries and Marcona Almonds, Chipotle Strawberry Vinaigrette

### Watercress Salad (vegan)

Watercress Leaves with Sliced Mango, Raspberries and Fresh Spinach Grapefruit Vinaigrette

### Cesár Española

Crisp Romaine, Aged Manchego Cheese, Fried Garbanzos Spicy Caesar (*pimentón-paprika*) Dressing

### New Mexican Salad

Iceberg Lettuce, Diced Tomatoes, Cotija Cheese Crumbles, Roasted Poblano Chile, Mango and Jicama Slices and Red Chile Roasted Piñon, Cumin Lime Vinaigrette

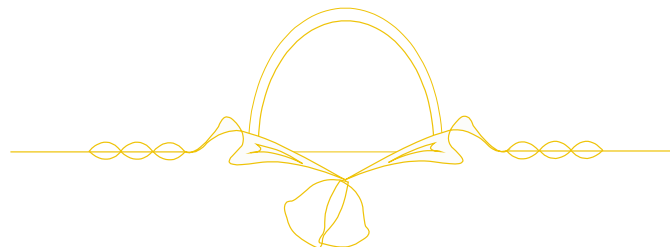
### Greek Salad

Romaine Hearts, English Cucumbers, Cherry Tomatoes, Calamata Olives, Pickled Red Onion, Feta Cheese Tzatziki Vinaigrette

### Plated Dinners Include:

Warm Rolls and Butter

Iced Tea, Ice Water, Coffee Service



## Plated Dinners ~ Entrées

~Select up to two entrées to offer your guests

~See guidelines, last page, for important information

~Entrées include a seasonal vegetable

~Select one side to accompany both entrees

### Salmón a la Naranja

Orange Glazed Pan Seared Salmon  
Caramelized Shallot Orange Sauce

### Snapper Veracruz

Herbed Grilled Red Snapper Fillet  
Spicy Veracruz Sauce  
(red & green chile, capers,  
olives, vegetables)

### Vegetables en Croute (vegetarian)

Grilled Eggplant, Red Bell Pepper,  
wilted Spinach, Zucchini and Goat  
Cheese in flaky Puff Pastry  
Wild Mushroom Sauce

### Seared Sesame Tofu (vegan)

Pan seared Sesame -encrusted Tofu  
Stir Fried Vegetables and Brown Rice

### Flank Steak Roulade

Tenderized Flank Steak stuffed with Wild  
Mushrooms, wilted Spinach and Smoked  
Gouda  
Burgundy Sauce

### Pollo con Tocino

Orange and Cumin Marinated Chicken  
Breast, Cheesy Cornbread stuffing,  
Smoky Bacon wrapped, with a Creamy  
Poblano Sauce

### Roasted Chicken

Roasted Chicken Quarter  
Thyme-infused Cream Sauce

### Grilled Bone-in Pork Chop

with a Vanilla Bourbon Sauce

### Slow Roasted Prime Rib

Included with Signature Package  
Other Packages Add \$6 per person

Prepared Medium  
Herbed Natural Jus and  
Caramelized Shallots

### Sides

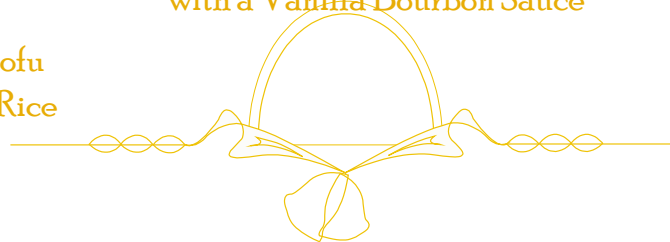
Whipped Cheddar Potatoes

Creamy Risotto

Oven Roasted Red Potatoes

Rice Pilaf

Green Chile Potatoes au Gratin



## Buffet Dinners

### Conrad's New Mexico Buffet

Green Chile Cornbread

#### ~Salads (choose 2)~

Corn and Black Bean Salad

Southwestern Caesar Salad

*crisp romaine, roasted corn, cotija cheese,  
red chile caesar dressing*

New Mexican Salad

*fresh greens, tomatoes, queso fresco, tortilla strips,  
green chile vinaigrette*

#### ~Sides (choose 2)~

Mojito Rice *(lime, mint and cilantro)*

Spanish Rice

Green Chile Potatoes au Gratin

Refried Beans

Pinto Beans

Green Chile Calabacitas

#### ~Entrées~

*Signature & Deluxe Packages include 3  
Premier Package includes 2*

Chicken Santa Fe

*grilled chicken breast, pepper jack cheese, poblano  
pepper, roasted corn cream sauce*

Shrimp Fajitas OR Beef Fajitas

*marinated with onions and poblano peppers, flour  
tortillas, guacamole, sour cream*

Carne Asada

*tenderized grilled flank steak with charred pico de gallo*

Vegetable Red Chile Cheese Enchiladas

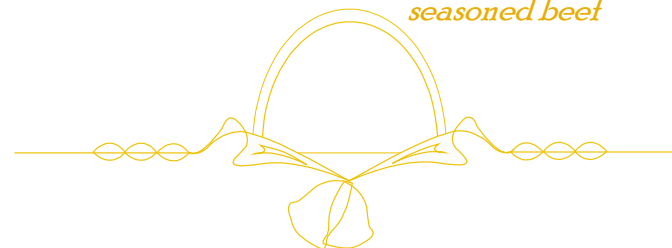
Carne Adovada *braised pork loin, red chile marinade*

New Mexican-style stuffed Chile Rellenos *with taco-  
seasoned beef*

**Buffet Dinners Include:**  
Iced Tea, Ice Water, Coffee Service



A N D A L U Z





## Buffet Dinners

### Italiano Buffet

Breadsticks and Garlic-paprika Bread

#### ~Salads (select 2)~

Tuscan Caesar Salad

*crisp romaine, manchego cheese, garlic croutons,  
classic caesar dressing*

Italian House Salad

*fresh greens, burrata cheese, tomato,  
classic italian vinaigrette*

Grilled Vegetable Salad

*arugula, red onion, zucchini, yellow squash, red peppers,  
balsamic vinaigrette*

#### ~Sides (choose 2)~

Italian Pasta *pasta shells, fresh diced tomato, basil, garlic*

Oven Roasted Red Potatoes

Sauteed Zucchini and Squash

Grilled Asparagus *red pepper & almond romesco sauce*

Seasonal Vegetable *chef's choice of local vegetable*

#### ~Entrées~

*Signature & Deluxe Packages include 3*

*Premier Package includes 2*

Chicken Piccata Milanese

*lightly breaded boneless chicken breast with caper,  
artichoke and mushroom cream sauce*

Chicken Marsala *pan-seared chicken breast, mushroom  
wine sauce*

Classic Chicken Parmesan

Eggplant Parmesan

Sicilian Roasted Salmon Fillet *with tomatoes, olives,  
capers and anchovies*

Roast Pork Loin Pepperonata *stewed peppers, red wine  
vinegar*

#### Buffet Dinners Include:

Iced Tea, Ice Water, Coffee Service



## Buffet Dinners

### Espana Buffet

Breadsticks and Garlic-paprika Bread

#### ~Salads (select 2)~

Cesár Española

*crisp romaine, aged manchego cheese, fried garbanzos, spicy caesar (pimentón-paprika) dressing*

Andaluz House Salad

*mixed greens, cherry tomatoes, English cucumbers, shredded carrots, toasted croutons, saffron pimenton (paprika) dressing*

Andalucía Piccada

*tomato and cucumber gazpacho salad*

#### ~Sides (choose 2)~

Grilled Asparagus *red pepper & almond romesco sauce*

Oven Roasted Red Potatoes

Tortilla Espanola *Spanish egg, potato and onion torte, served room temperature*

Seasonal Vegetable *chef's choice of local vegetable*

#### ~Entrées~

*Signature & Deluxe Packages include 3*

*Premier Package includes 2*

Viva Madrid Chicken

*breaded chicken breast, jamon (dry-cured Spanish ham) and cheese stuffing, pimenton (paprika) cream sauce*

Salmon a la Naranja

*orange glazed salmon with caramelized shallots and chives*

Andaluz Signature Paella

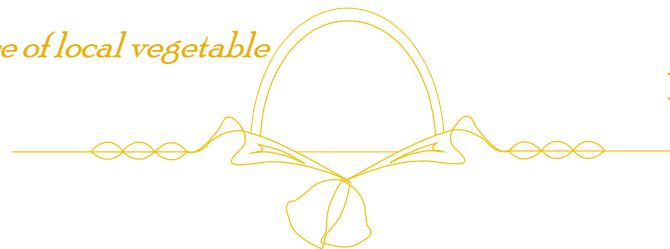
*seasoned saffron rice with clams, chicken thighs, chorizo and shrimp*

Vegetarian Paella

*seasoned saffron rice with pimenton (paprika), artichokes, kale and mushrooms*

#### Buffet Dinners Include:

*Iced Tea, Ice Water, Coffee Service*



## Buffet Dinners

### \*Zsa Zsa Buffet

\*Offered with the Signature & Deluxe Packages only  
(not included with Premier Package)

Dinner Rolls

~Salads (select 2)~

Chef's Salad Bowl

*fresh field greens, jicama, red bell pepper, chopped mango, charred poblano, cotija cheese, grape tomatoes, carrot curls, roasted shallot vinaigrette*

Saffron Orzo Pasta Salad

*eggplant, portobello mushroom, charred red bell peppers, fresh basil, shredded manchego cheese*

Andaluz House Salad

*mixed greens, cherry tomatoes, English cucumbers, shredded carrots, toasted croutons, saffron pimenton (paprika) dressing*

~Sides (choose 2)~

*Thyme Roasted Brussels Sprouts with red bell peppers and caramelized onions*

*Manchego Potatoes au Gratin*

*Grilled Asparagus red pepper & almond romesco sauce*

*Oven Roasted Red Potatoes*

*Seasonal Vegetable chef's choice of local vegetable*

~Entrées (includes all 3)~

*Chicken Piccata Milanese*

*lightly breaded boneless chicken breast with caper, artichoke and mushroom cream sauce*

*Château Beef Medallions*

*tender beef medallions, sweet pearl onions, burgundy demi glace*

*Vegetarian Paella*

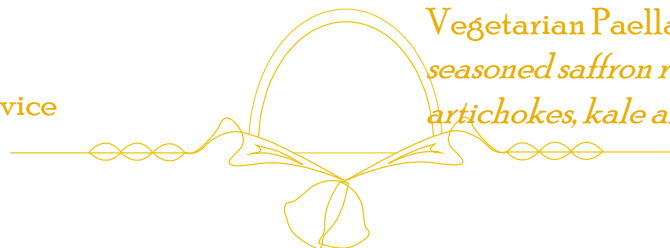
*seasoned saffron rice with pimenton (paprika), artichokes, kale and mushrooms*

**Buffet Dinners Include:**

Iced Tea, Ice Water, Coffee Service



ANDALUZ



# LIBATIONS



All beverage service must be provided by Hotel Andaluz  
Guests must be 21 years of age or older with proper ID to procure, purchase, and/or consume alcohol  
Hotel Andaluz reserves the right to refuse service of alcohol to anyone

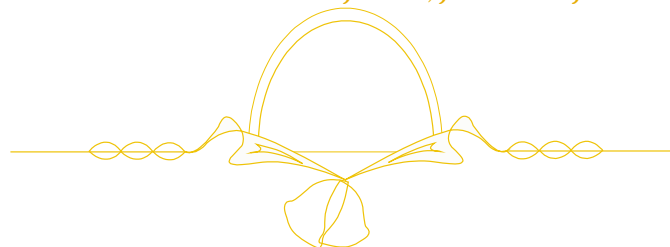
Wedding Packages include a one hour reception with  
hosted house wines, standard domestic beers, sodas and bottled water

Bars require a bartender/bar setup fee of \$150  
Bars are scheduled for a service period of up to four (4) hours  
Bartender fee of \$50 per hour applies for additional time

## WINE SELECTIONS

	gl	btl
House Red: Las Valles ( <i>Tempranillo, Garnacha, Syrah blend</i> ), Spain	7	28
House White: Las Valles ( <i>Chardonnay, Viura blend</i> ), Spain	7	28
House Sparkling: Martini & Rossi Asti Spumante	7	28

*For additional options, please request a current copy of the M&S Wine List*



# LIBATIONS

## BEER SELECTIONS

### Domestic | 4 per bottle

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- St. Pauli Girl Non-Alcoholic

### Microbrews | 6 per bottle

- Marble Brewery IPA
- Marble Brewery Red Ale
- Marble Brewery Wildflower Wheat
- Fat Tire

### Imports | 6 per bottle

- Dos Equis Lager
- Corona Extra
- Heineken
- Stella Artois

## SPIRIT SELECTIONS

### Standard Brands

- Gin: New Amsterdam
- Tequila: Sauza Blue
- Whisky: Jim Beam
- Canadian: Seagram's 7
- Vodka: Skyy
- Rum: Appleton
- Scotch: Dewar's White Label

*Assorted Cordials and Mixers*

### std | prem

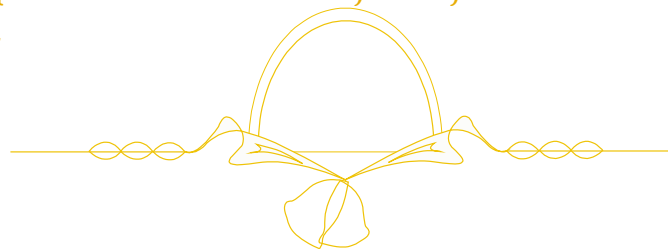
- Cocktail 7 10
- Martini 9 12
- Soft Drink 3 3
- Bottled Water 4 4

*Specialty spirits and cordials are available upon request.*

### Premium Brands

- Gin: Hendricks
- Tequila: Patron Silver
- Whisky: Maker's Mark
- Canadian: Crown Royal
- Vodka: Grey Goose
- Rum: Bacardi Silver
- Scotch: The Glenlivet 12 year

*Assorted Cordials and Mixers*



# FOR YOUR CONSIDERATION

## Ceremonies & Rehearsals

- ~Availability of ceremony space for rehearsal is subject to availability
- ~If available, space may be provided on a complimentary basis for up to one (1) hour rehearsal
- ~Rehearsals must start promptly on time
- ~Your ceremony officiate is responsible for conducting the rehearsal
- ~A list of the wedding processional (names, in order) is required day prior to rehearsal
- ~Ceremonies must start promptly on time

## Plated Dinners

- ~When offering a choice of entrées, parties must provide entrée cards visually indicating each guest's choice.
- ~Entrée choices to be indicated as follows:  
B=Beef, C=Chicken, F=Fish,  
V=Vegetarian, K=Child
- ~Catering Manager must pre-approve any deviation from this entrée coding
- ~Date final guaranteed counts are required will be outlined in your Wedding Agreement.
- ~All entrée cards should be alphabetized by last name and provided to the Catering Manager one day in advance.

## Planning & Decorating

- ~Hotel Andaluz strongly recommends all couples consider using the services of a professional wedding planner.
- ~A list of vendors preferred by Hotel Andaluz is available.
- ~Any swagging or other decorative treatments must be done by a *licensed professional decorator*.
- ~Nothing may be attached to the walls or ceilings.
- ~Live flame (with the exception of the Hotel's floating candle arrangements) and smoke machines are not permitted.
- ~Items not permitted include real flower petals, confetti and glitter.

