



“We couldn’t have asked
for a more magical setting
for our wedding!”

WEDDINGS BY


HERITAGE
HOTELS & RESORTS, INC.

HeritageHotels.com
(505) 539-7282



The perfect day

Weddings are an unforgettable experience, especially at Heritage Hotels & Resorts. We are excited that you are considering Hotel Albuquerque at Old Town and are delighted to provide you with an array of choices for a truly magical day.

We believe that exceptional weddings demand a one-of-a-kind location, exquisite cuisine, and attentive service. Through meticulous planning and execution, you can trust that every detail will come together to create a flawless and memorable event. From intimate gatherings to grand galas, we are certain you will find the grace, style, and beauty of Hotel Albuquerque at Old Town an ideal setting for this special day.

Start planning today (505) 539-7282





“Everyone at Hotel ABQ
made our special day perfect.”

RECEPTION BOOKINGS INCLUDE:

Champagne and sparkling cider toast with a sweet bite
for your guests

Complete table set up to include china, silverware,
and glassware

Choice of white, ivory, or black floor length linens

Selection of wedding themed centerpieces

Dance floor and staging

Full cake-cutting and service

Complimentary guestroom for the night before and
night of the wedding. *Based on availability*

Breakfast for two in our restaurant

15% discount for all additional wedding-related events
(engagement party, rehearsal dinner, send-off brunch)

Complimentary one (1) night stay on the couple's
1st anniversary at their wedding location

Professional wedding team to assist with all details
of your wedding day



“Our experience with
Hotel Albuquerque was both
enjoyable and unforgettable.”



CEREMONY LOCATIONS

San Isidro de Capilla Chapel up to 150 guests

This non-denominational chapel is absolutely breathtaking. Designed as an authentic early 19th-century style chapel, it features a dramatic vaulted beam wooden ceiling, massive walls, deep-set windows, wooden chandeliers, hand-plastered finishes, and an intricate carved and plastered sanctuary.

Ceremony Rental Fee Includes:

- Ceremony rehearsal
- 2 dressing rooms
- Fruit and cheese tray with sparkling cider delivered to each dressing room

Chapel Reservation Times Available:

11am – 1pm / 2pm – 4pm / 5pm – 7pm

\$3,000++

Pavilion and Gardens up to 200 guests

With the Sandia Mountains as your backdrop, our Pavilion and Spanish Gardens provide an unparalleled setting for your wedding, featuring portals, fountains, arbors, and lawn courts surrounded by vibrant gardens.

Ceremony Rental Fee Includes:

- Ceremony rehearsal
- White garden chairs

Pavilion Reservation Times Available:

10am – 12pm / 1pm – 3pm / 4pm – 6pm*

*Note: This time slot is reserved for those who are also having their reception in the Spanish Gardens.

\$5,000++

Ceremony must be paired with a reception.

RECEPTION LOCATIONS

Alvarado Ballroom (full) up to 600 guests (half) up to 275 guests

The ultimate expression of Southwest style and elegance, this 14,000 sq. ft. ballroom features soaring 22-foot ceilings, hand-stamped tin chandeliers, hand-plastered walls, Navajo rug-style carpeting, and historic photographs of the Southwest.

Full: \$35,000++ Food Min / \$8,000++ Bev Min

Half: \$20,000++ Food Min / \$5,000++ Bev Min

Franciscan Ballroom up to 150 guests

A refined example of the Pueblo Deco period from the 1930s and 1940s in the Southwest, this venue features a Native American-inspired geometric layered ceiling, hand-forged wall sconces shaped like thunderbirds, and large wooden chandeliers.

\$12,000++ Food Min / \$3,000++ Bev Min

Pavilion, Gardens, and Fireplace Room up to 300 guests

This gracefully landscaped outdoor wedding venue provides a magical setting for wedding ceremonies and receptions, offering a multitude of options when planning your wedding. This space is available until 10 pm.

\$15,000++ Food Min / \$5,000++ Bev Min

Casa Esencia up to 100 guests

An 18th century hacienda that has been transformed into a sophisticated contemporary event venue. Our lush gardens and courtyard add to the venue's chic ambiance. It is an unforgettable setting for the day you will always remember.

\$10,000++ Food Min / \$2,000++ Bev Min



LATE NIGHT BITES

Three Selections for \$21.00++ Per Guest

Five Selections for \$27.00++ Per Guest

All Late Night Bite Packages Include
Coffee, Decaf, Hot Tea, Water

Flatbread Pizza

Four Cheese, Pepperoni

Heritage Beef Sliders

Caramelized Onions, White Cheddar, Garlic Aioli

Buffalo Chicken Sliders

Blue Cheese Dressing, Shaved Celery

Truffle Fries

Parmesan, Garlic Aioli Dipping Sauce

Mini Hot Dogs

Mustard, Hatch Green Chile Relish, Brioche Bun

Mini Chicken Taquitos

Guacamole, House-Made Salsa, Sour Cream, Queso

Cookie Bar

Mexican Wedding Cookies, Biscochitos,
Black and White Cookies

Churros

Cajeta Filled Churros with Milk Chocolate Whipped Cream

HORS D'OEUVRES

PASSED HORS D'OEUVRES

Hot Canapés

Petite Quiche Florentine, Roasted Tomato

Mushroom Crostini, Truffle Boursin Cheese,
Ciabatta, Baby Arugula

Beef Empanada, Tomatillo Salsa

Vegetable Samosa, Mint Yogurt Dip

Chicken Spring Rolls, Spicy Plum Sauce

BBQ Honey Jalapeño Chicken Skewer

Coconut Shrimp, Pineapple Chile Sauce

Red Chile Shrimp Satay, Avocado Cilantro Sauce

Green Chile Arancini, Red Chile Tomato Sauce

Barbacoa Beef Taquito, Paprika Queso

Brisket and Cheddar Quesadillas, Guacamole

Cold Canapés

Caprese Skewer, Balsamic Reduction, Basil Oil

Spicy Cucumber Gazpacho Shooter

Watermelon Skewer, Feta, Balsamic, Basil

Curried Chicken Salad, Crushed Peanuts, Cucumber

Prosciutto Wrapped Grilled Asparagus

Smoked Salmon Rillettes, Herb Crostini

Tuna Tartare, Avocado Purée, Blue Corn Tostada

Chilled Shrimp, Tequila Cocktail Sauce

Seared Pepper Steak, Chimichurri, Endive

DISPLAY STATIONS

Cheese and Charcuterie

Selection of International / Local Cheeses and Cured Meats
Presented with Seasonal Preserves, Roasted Nuts,
Artisanal Bread, Crackers, Local Honey

Taste of New Mexico

Hatch Red Chile Pork Tamalitos, Green Chile Chicken Taquitos,
Warm Roasted Poblano Queso, Fresh Guacamole,
Corn Tortilla Chips

Vegetable Crudités

Carrots, Baby Tomatoes, Bell Peppers, Jicama,
Cucumbers, Seasonal Vegetables,
Sun-Dried Tomato Aioli, Cilantro-Lime Ranch

Mediterranean

Assorted Roasted Vegetables,
Roasted Eggplant Baba Ganoush,
Roasted Bell Pepper Hummus,
Marinated Feta Cheese, Assorted Olives,
Crispy Lavash, Warm Pita with Infused Olive Oil

PLATED DINNER PACKAGES

Include Warm Rolls & Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Champagne & Sparkling Cider Toast

COTTONWOOD

\$89.00++ Per Guest

Cocktail Reception to Include:

Two Passed Hors d'Oeuvres (p6)

Dinner to Include:

Selection of One Soup or Salad
Selection of Two Entrées

LILAC

\$99.00++ Per Guest

Cocktail Reception to Include:

Three Passed Hors d'Oeuvres (p6)

Dinner to Include:

Selection of One Soup or Salad
Selection of Two Entrées
Wine Service with Dinner

HONEYSUCKLE

\$109.00++ Per Guest

Cocktail Reception to Include:

Champagne Passed upon Arrival
Two Passed Hors d'Oeuvres (p6)
One Displayed Hors d'Oeuvre (p6)

Dinner to Include:

Selection of One Soup or Salad
Selection of Three Entrées
Wine Service with Dinner

PLATED ENTRÉE SELECTIONS

Herb Roasted Free-Range Chicken, Lemon-Thyme Honey Sauce

Stuffed Chicken Breast, Boursin Cheese, Spinach,
Red Peppers, Mushrooms, Lemon Pesto

Double Cut Pork Chop, Local Beer Mustard Sauce

7oz Flat Iron Steak, Red Chile Demi-Glace

6oz Prime Filet Mignon+, Candied Shallot-Sherry Demi-Glace

Grilled New York Strip+, Signature Rosemary Steak Sauce

Colorado Rack of Lamb+, Mustard Gremolata

Pan Seared Salmon, Lemon Herb Sauce

Grilled Mahi Mahi, Pineapple Salsa

Macadamia Crusted Sea Bass+, Pasilla Beurre Blanc

Eggplant Cannelloni, Roasted Seasonal Vegetable Ratatouille,
Pomodoro Sauce

Squash Enchilada, Hatch Red Chile Sauce

Stuffed Roasted Red Pepper, Quinoa, Black Beans,
Red Pepper Coulis

Butternut Squash Ravioli, Roasted Wild Mushrooms,
Swiss Chard, Pecorino Cheese, Black Pepper

+Additional \$6 per person

*Duo Entrées Additional \$10 Per Person

ACCOMPANIMENTS

Starch Selections

Choose one (1)

Creamy Parmesan
Reggiano Polenta

Potato Gratin

Herb Roasted Petite
Potato Medley

Roasted Sweet Potato

Boursin Mashed Potatoes

Green Chile Risotto Cake

Creamy Orzo Risotto

Vegetable Selections

Choose one (1)

Seasonal Vegetable
Succotash

Baby Squash Calabacitas

White Wine Braised
Swiss Chard

Chile Glazed Carrots

Lemon Roasted Asparagus

Spicy Green Beans

Roasted Tri-Color Cauliflower

PLATED SOUP & SALAD SELECTIONS

Roasted Sweet Corn Bisque, Ancho Chile Cream,
Toasted Pumpkin Seeds

Fire Roasted Plum Tomato Bisque, Spiced Croutons, Basil Pesto

Potato Leek Soup, Parmesan Cracker, Herb Oil

Southwestern Tortilla, Monterey Jack Cheese, Crispy Tortillas

Classic Salad, Heirloom Tomatoes, Cucumbers, Julienned Carrots,
House Made Croutons, Champagne Vinaigrette

Wedge Salad, Bacon, Tomatoes, Pickled Red Onions,
Blue Cheese Dressing

Sweet Gem Lettuce, Strawberries, Watermelon Radish,
Feta Cheese, Balsamic Vinaigrette

Heritage Greens, Candied Pecans, Dried Apricots,
Shaved Fennel, Sherry Vinaigrette

Traditional Caesar Salad, Homemade Croutons,
Shaved Parmesan, Caesar Dressing

Chop Salad, Heirloom Tomatoes, Watermelon Radish,
Cucumbers, Carrots, Blue Cheese, Tarragon Vinaigrette

Baby Spinach and Grilled Endive, Toasted Almond Slivers,
Pickled Onions, Goat Cheese, Dried Cherries,
Lemon Honey Vinaigrette

BUFFET PACKAGES

Include Warm Rolls & Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Champagne & Sparkling Cider Toast

WILDFLOWER BUFFET

\$109.00++ Per Guest

Cocktail Reception to Include:

Two Passed Hors d'Oeuvres (p6)

Dinner to Include:

Selection of Buffet Menu

MAGNOLIA BUFFET

\$129.00++ Per Guest

Cocktail Reception to Include:

Three Passed Hors d'Oeuvres (p6)

Dinner to Include:

Selection of Buffet Menu

Wine Service with Dinner

BUFFET MENU SELECTIONS

RIO GRANDE

Tortilla Soup, Avocado, Pico de Gallo, Cilantro Oil, Tortilla Strips

Heritage Greens, Tomatoes, Cucumbers, Corn, Jicama, Frijoles Negros, Olives, Red Onions, Monterey Jack, Cotija, Spiced Pinoñs, Chipotle Ranch, Prickly Pear Vinaigrette

Pork Tamales, Manchego Cheese, Hatch Red Chile Sauce

Green Chile Chicken Enchilada Casserole, Shredded Lettuce, Cheese, Pico de Gallo, Tomatoes

Asada Seared Flat Iron, Hatch Green Chile Lime Butter, Lump Crab Pico de Gallo

Stewed Pinto Beans

Santa Fe Rice

Roasted Baby Squash and Zucchini

Cornbread Muffins, Honey

STEAKHOUSE

Wedge Salad, Hard-Boiled Egg, Tomatoes, Bacon, Scallions, Blue Cheese Dressing

Spinach and Romaine Chop Salad, Red Onions, Garbanzo Beans, Feta, Tomatoes, Cucumbers, Croutons, Mustard Vinaigrette

Herb and Sea Salt Crusted Top Round (Carver Fee)*
Seasonal Accompaniments and Dinner Rolls

CHOICE OF

a) **Bourbon Glazed Salmon**, Sage-Maple and Stone Ground Mustard

b) **Herb Roasted Half Chicken**, Lemon Thyme Pan Sauce

Twice Baked Potato, Sour Cream, Scallions, Cheddar

Caramelized Onions and Mushrooms

Roasted Broccoli and Cauliflower

*Carver Fee of \$250 per station per 150 guests.

MESO

Charcuterie Assortment of Domestic/Imported Cheese, Cured Meat, Calabrian Peppers, Giardiniera, Assorted Crispy Flatbreads, Crackers

Crisp Romaine Salad, Cherry Tomatoes, English Cucumbers, Shaved Carrots, Asparagus, Lemon Basil Vinaigrette

Seared Salmon, Capers, San Marzano Tomatoes, Kalamata Olives, White Wine Sauce

Seared Breast of Chicken, White Balsamic Demi-Glace

Roasted Fingerling Potatoes

Crispy Gnocchi, Herbs and Brown Butter Sauce

Roasted Asparagus, Red Drop Peppers

HOSTED BAR BEVERAGE AND WINE LIST

Cash bar and additional options available. Please discuss with your Special Events Manager.

	Glass	Bottle
HOUSE WINE		
Dom Ste Vincent, Brut Rosé, New Mexico	12	40
Dom Ste Vincent, Brut, New Mexico	12	40
Martín Códax, Albariño, Spain	14	46
Craggy Range, Sauvignon Blanc, 'Te Muna', New Zealand	15	60
Mondavi Private Select, Sauvignon Blanc, California	12	40
Mondavi Private Select, Pinot Noir, California	12	40
Mondavi Private Select, Merlot, California	12	40

SPARKLING & CHAMPAGNE

Dom Ste Vincent, Brut, New Mexico	40
Dom Ste Vincent, Brut Rosé, New Mexico	40
Gruet, Brut Rosé, Blanc de Blancs, New Mexico	48
Jeio, Prosecco, 1542, Italy	40
Nicolas Feuillatte, Brut, Champagne, France	70
Nicolas Feuillatte, Rosé, Champagne, France	90

WHITE WINE

St M, Riesling, Washington	40
Gruet, Chardonnay, New Mexico	40
Duckhorn, Sauvignon Blanc, Napa Valley	56
Santa Margherita, Pinot Grigio, Alto Adige, Italy	60
Duckhorn, Chardonnay, Napa Valley	60
Stag's Leap Winery, Chardonnay, Napa Valley	75
Louis Latour, Chardonnay, Grand Ardèche, France	60

ROSÉ

DAOU, Rosé, Paso Robles	48
Belle Glos, Rosé, Oeil De Perdrix, Sonoma	56
Gérard Bertrand, Grenache, Syrah and Cinsault, 'Côte des Roses', France	40

RED WINE

Benton Lane, Pinot Noir, Willamette Valley	64
Louis Latour, Pinot Noir, Domaine de Valmoissine, France	45
Flora Springs, Merlot, Napa Valley	60
Ferrari-Carano, Merlot, Sonoma County	86
Duckhorn, Merlot, Napa Valley	120
Decoy, Cabernet Sauvignon, Sonoma County	60
Napa Cellars, Cabernet Sauvignon, Napa Valley	64
Seghesio, Zinfandel, Sonoma County	64
Cline, Zinfandel, Ancient Vines	52
Caymus-Suisun Grand Durif, Suisun Valley	70
Pine Ridge, Cabernet Sauvignon, Napa Valley	90
Caymus, Cabernet Sauvignon, Napa Valley	150
Cune, Rioja Reserva	68
Selvapiana, Chianti Classico, Chianti Rufina	48
Kermit Lynch, Côtes Du Rhône, France	46

LIQUOR

Tier 1	12
Svedka Vodka, Bacardi Rum, Los Poblanos Gin, Jim Beam Bourbon, Jose Cuervo Tradicional Tequila	

Tier 2	14
Tito's Vodka, Bacardi Silver, Espolòn Blanco, Los Poblanos Gin, Crown Royal, Patrón Citrónge, Maker's Mark, Dewar's White Label	

Tier 3	16
Grey Goose, Bacardi Gran Rsv Rum, Hendrick's Gin, Grand Marnier, Glenfiddich, Knob Creek Single Barrel, El Tesoro Single Barrel Heritage Select	

BEER

Domestic	7
Bud/Bud Light, Coors Light, Miller Light	

Imported	8
Modelo Negra, Modelo Especial, Corona, Dos XX Lager/Amber	

New Mexico	8
Bosque Brewing Lager, Marble Double White, Santa Fe 7K IPA, Santa Fe Pale Ale	





SPECIAL EVENT CATERING INFORMATION

Deposit

A 25% deposit is required on contracted food, beverage, and rental.

Billing Schedule

The final balance is due at least seven (7) business days prior to the event. The final payment must be paid by credit card or cashier's check. No personal checks or cash will be accepted.

Contract and Method of Payment

Hotel requires a signed contract and completed credit card authorization to confirm.

Local Taxes and Fees

Food, beverage, rental, New Mexico sales tax, and service charge (23%). *Service charge and tax are subject to change.*

Event Details

It is necessary that we receive set requirements, menu, audiovisual selections, and any other function details no later than thirty (30) days prior to the event.

Outside Vendors

Outside vendors must be licensed and shall maintain insurance coverage

including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring on to hotel premises. Decorations are strictly limited to the areas designated. Ask your Special Events Manager about our preferred vendor list.

Food and Beverage

No food or beverage, including liquor, may be removed from the hotel. All food and beverage must be provided by the hotel with the exception of your wedding cake.

Entrée Options

Our plated wedding packages allow you to give your guests a choice of entrée before your event takes place. The following guidelines apply:

- An additional Vegan/Vegetarian entrée option will be offered as needed.
- A child's plate will be offered at a discounted menu price of \$25.00++.
- The group is responsible for providing a meal placecard indicator for each guest for plated menu items.

Food and Beverage Guarantees

A final guarantee of the number of guests is required by 5 p.m. ten (10) business days before your event. Once this number is confirmed, it may not be reduced. If the numbers increase from what was previously guaranteed, the additional entrées will be added to the final charges. In the absence of a final guarantee, the agreed upon number of guests specified on the signed contract will apply.

Complimentary Guestroom

A complimentary guestroom is included for the night before and night of your wedding, based on availability. Check-in is at 4 p.m. Every effort will be made to allow early check-in, however cannot be guaranteed.

Guest Room Accommodations

Please contact your Special Event Manager for more details.

Enjoy a day of pampering
before you say, “I do!”



SPA AT CHACO

From thoughtfully curated treatments infused with functional botanicals inspired by the native herbs and plants of the high desert region to the healing energy of a holistic wellness journey, your experience at the Spa at Chaco will be like no other.

BOOK YOUR APPOINTMENT TODAY

HotelChaco.com (505) 318-3990



ALBUQUERQUE

Hotel Albuquerque at Old Town, 800 Rio Grande Boulevard NW

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