

Paradise Hills Wedding Menu

Paradise Hills Golf Course Event Center is a full-service venue offering the finest amenities including décor, an experienced wedding coordinator, in-house catering, and a premium bar. We are personally involved throughout the entirety of your event, assisting in planning and coordinating with your other vendors to keep the event flowing smoothly on your special day.



Our beautiful outdoor location for ceremonies overlooks views of the Sandia Mountains and our elegant facility showcases a spectacular, sweeping view of our golf course framed by the breathtaking Albuquerque city lights.

Our convenient Westside location, tailored menu created by our Chef, an assortment of wedding packages, a professional wedding planner and specialized banquet staff are just a few of the reasons why Paradise Hills is the perfect choice for your ceremony and reception.



10035 Country Club Lane NW
Albuquerque, NM 87114
(505)792-8630
www.paradisehills.golf

Room Rentals

Green's Tent: \$8,000

350 Person Capacity

Fairway Room: \$3,000

250 Person Capacity

(can be extended into the Overlook Room to seat 298)

Overlook Room: \$1,000

48 Person Capacity

All 5-hour rental includes: Set up, clean up, linens, chairs, tables, and access to vase closet.

Ceremonies

Indoor Ceremony: \$700

80 Person Capacity

Outdoor Ceremony: \$800

150 Person Capacity

One Hour Ceremony Block Includes: Set up, Clean up, 150 White Wood Ceremony Chairs, Archway, Bridal Suite, and a Full Rehearsal

** Additional Chairs for the Ceremony: \$4 per chair*

Orchid Package

\$79.00 Per Person

Choice of plated dinner:

Eight-ounce filet Oscar, topped with crab and asparagus béarnaise sauce

or Ten-ounce rock lobster tail

or Premium surf and turf served with a six-ounce filet and a six-ounce Maine lobster tail

All served with choice of two sides, salad and rolls

This package also includes:

Champagne toast

Choice of two appetizers

Chocolate fountain with accoutrements

Private bartender

Lily Package

\$69.00 Per Person

Choice of plated dinner:

Ten-ounce Ribeye topped with gorgonzola

or Eight-ounce filet with a demi glaze

All served with choice of two sides and a salad

Served with fresh rolls and butter

This package also includes:

Champagne toast

Choice of two appetizers

Private bartender

Peony Package

\$59.00 Per Person

Buffet Option:

Prime rib carving station

or

Choice of plated dinner:

Ten-ounce pan seared salmon

or

Ten-ounce grilled Ribeye

All served with your choice of salad and two sides

Served with fresh rolls and butter

This package also includes:

Champagne/Sparkling cider toast for all guests

Wine for the wedding party

Private bartender

Rose Package

\$49.00 Per Person

Buffet Option:

Carving station served with your choice of Roast Beef, Smoked Ham, Smoked Pork or
Roasted Turkey served with your choice of two sides and salad

Served with fresh rolls and butter

Or

Chicken, Shrimp, and Beef Fajitas served with tortillas, beans, Spanish rice, Pico de Gallo
sour cream and shredded cheese

Served with chips, salsa, and guacamole

** All buffet options can be plated for \$3.00 more per person **

This package also includes:

Champagne/Sparkling cider toast for all guests

Private bartender

Sunflower Package

\$39.00 Per Person

Traditional Buffet

Your choice of two meats: Roast Beef, Smoked Ham, Smoked Pork, Roasted Turkey or Roasted Chicken, served with gravy and your choice of two sides

Or

Chicken Cordon blue with a white mushroom gravy served with your choice of two sides

Served with fresh rolls and butter

Southwestern Buffet

Green chili chicken and red chili beef enchiladas, served with beans, Spanish rice, shredded lettuce, diced tomatoes, and sour cream

Or

Street Taco Bar

Your choice of three: Chicken, Carne Asada, Pork Carnitas, Brisket, or Calabacitas

Served with Corn and Flour Tortillas, shredded cheese, lime wedges, lettuce, diced tomatoes, salsa, sour cream, and Pico de Gallo

Served with chips and salsa

Italian Buffet

Your choice of two Pastas: Green Chile chicken Alfredo, Spaghetti with marinara, meat sauce, or meatballs, cheese or beef raviolis with marinara, or lasagna served with salad and garlic bread

Served with veggie crudité or bruschetta with crostini

** All buffet options can be plated for \$3.00 more per person**

This package also includes:

Bottle of champagne for the bride and groom

Additional Options

To Be Added to Any Package

\$15.00 Per Person

Street Taco Bar

Your choice of two: Chicken, Carne Asada, Pork Carnitas, Brisket, or Calabacitas
Served with Corn and Flour Tortillas, shredded cheese, lime wedges, lettuce, diced tomatoes, salsa, sour cream, and Pico de Gallo

Fresh Fruit, Veggie, and Assorted Cheese Bar

A beautifully carved display of various seasonal fruits, a selection of cheeses, crackers, breads, and dips

Late Night Snacks

Bavarian Pretzel Bar, Queso and Mustard *\$7 per person*

Nacho Bar: Tortilla Chips, White Queso, and Jalapeños *\$5 per person*

Milk and Assorted Cookies *\$4 per person*

*****All packages include the cake cutting service, iced tea, and water*****

Children's Menu

For children 10 years and under

Choose any option for \$11.99 per child

- ♥ Chicken tenders with French fries
 - ♥ Spaghetti and garlic bread
 - ♥ Cheeseburger and French fries
- ♥ Mac and Cheese with a side of veggies

OR

- ♥ A reduced portion of the adult meal

Sides

Vegetables:

House blend mix, asparagus, California blend veggies, or green bean almandine

Starches:

Garlic Mashed potatoes, rice pilaf, risotto, scalloped potatoes, roasted red potatoes, or Spanish rice

Salads:

House with tomatoes and cucumbers, Caesar with parmesan cheese and crotons, Spinach with fruit and nuts

Dressings:

Ranch, Caesar, Blue Cheese, Greek, Raspberry Vinaigrette, Lemon Vinaigrette, and Italian

Vegan, Gluten Free, and Vegetarian Plates available upon request

Desserts

\$30 Per Dozen

Chocolate covered strawberries

\$250.00 Per 100 guests

Chocolate fountain with accoutrements

S'more's Bar

\$7 per person

Cheesecake with fruit topping

\$5 per person

Assorted dessert bar – Includes lemon, chocolate peanut butter, Chocolate caramel, and raspberry granola

Large Chocolate Chip cookies

Blood Orange and Dark Chocolate Bread Pudding

Appetizers

\$5 per person

Taquitos with salsa

Green Chile and cheese quesadillas

Fresh veggie crudité platter

Assorted cheese and cracker plate

Bruschetta with crostini

\$7 per person

Swedish meatballs

Mini Pulled Pork Sandwiches

Pot stickers with dipping sauce

Fresh seasonal fruit platter

Honey Siracha Glazed Brussel Sprouts

\$10 per person

Bacon Wrapped Scallops

Mini Falafel with Tzatziki and Pickled Red Onions

Mini Shrimp cocktail

Bridal Suite Options

Small \$49 (serves 6), Large \$69 (Serves 10)

Pick One of the Following

Seasonal Fruit, assorted cheeses, and mixed breads crudité

Chocolate covered strawberries and mixed nuts

Pick Two Assorted Tea Sandwiches: Cucumber and Avocado, Chicken Pecan Salad,
Deviled Egg, Ham and Brie with Apple, or Caprese

Bruschetta Avocado Crostini's

Mimosa Bar

\$28 per bottle

A chilled bottle of Champagne served with assorted juices

Non- Alcoholic Drinks

Tea and water is included with any room rental with food purchase

Soda, fruit punch, or lemonade

\$1.50 per person

Coffee or hot tea

\$1.50 per person

Sparkling Cider

\$1.50 per person

Agua Fresca's Bar- Choices include Sandia, Cantaloupe, Cucumber, Jalapeño Lemonade

\$25 Per Gallon per flavor

Alcohol and Bar Options

Private Cash Bar

\$100 per event

(more than 200 guests will require 2 bars)

Private bar set-up and bartender for the duration of the event with beer, wine and liquor options for guest purchase

Private Bar Required for Any Event with Pre-Paid Alcohol Listed Below

Hosted Bar

\$14.00 per person, per hour

Per person price includes choice of any two drinks during the duration of a cocktail hour

Drink Tickets

\$8 Per Ticket

Drink tickets redeemable for any drink that is priced less than \$12 at the bar during the duration of the event

Specialty Drinks

\$50.00 per gallon

Margaritas

Rum Punch

Sangria

Domestic Keg

\$300 per keg

(Full keg= 120 beers)

Budweiser, Bud Light, Miller, Miller Light, Coors and Coors Light

Import and Premium Keg

\$375 per keg

(Full keg= 120 beers)

Heineken, Sierra Nevada, New Castle, Fat Tire, Guinness, Dos Equis Lager, Dos Equis Amber, Sam Adams, Corona, Marble IPA, Le Cumbre Elevation, Blue Moon, Lagunitas, IPA Traveler, Angry Orchard, and Crispin

Bottles of Wine

\$28 Per Bottle

Chardonnay, Moscato, Pinot Grigio, Riesling, Merlot, Cabernet

House Champagne

\$2 per person

Bottle of Champagne

\$28 per bottle

Additional Rental Items

Additional color of ceiling draping

\$500 per color

Full Length White Chair Covers

\$3 per chair

Chair covers with sash

\$6 per chair

Table overlays or runners

\$6 per table

Additional ceremony chairs

\$4.00 per chair

Cocktail table

\$12 per table

Service Charge and Tax

A 21% service charge, on top of a 7.875% state tax will be automatically added to each event. This service charge is non-refundable and includes gratuity.

Deposits

A minimum of \$500 is required to reserve any date. An additional \$1,000 is due three months before the event. The total remaining balance is due two weeks before the event.

*** All deposits/ payments are non-refundable but transferable to a new date or event***

Outside Catering/ Alcohol

Paradise Hills does not allow any outside food or beverages, including outside catering or alcohol. Cakes, cupcakes, and candy, may be brought in upon approval.

Security

A security guard is required for all events. The security must be scheduled by Paradise Hills and is a \$200 charge.