

CASA ESENCIA

WEDDINGS



CASA ESENCIA

Weddings are an unforgettable experience, especially with Heritage Hotels & Resorts. We are excited that you are considering Casa Esencia for your wedding celebration.

Casa Esencia is an 18th century hacienda that has been transformed into a sophisticated contemporary event venue. With its elegant rooms, historic architectural details, modern furnishings and hardwood floors throughout, Casa Esencia provides a rich visual backdrop for all of your festivities. Our lush gardens and courtyard add to the venue's chic ambiance. It is an unforgettable setting for the day you will always remember.

Much like entertaining guests in your own home, Casa Esencia allows you to design each and every detail exactly as you envision. Our experienced wedding specialists will work with you to prepare a customized wedding itinerary.

Additionally, the Hotel Albuquerque at Old Town just adjacent to Casa Esencia offers a wonderful option for a unique wedding ceremony venue. The hotel provides a charming on-site Wedding Chapel as well as Spanish Gardens and Pavilion for an outdoor setting. Ask your Special Events Manager for more details.

From intimate gatherings to grand galas, we are confident that you will find the exceptional grace, style and beauty of Casa Esencia an ideal setting for your spectacular affair.

For additional information or to arrange a private tour, please contact us today at 505.843.6300.

Say, "I do", to a glamorous and chic wedding at Casa Esencia.



CASA ESENCIA

Wedding Reception Packages include:

- One hour full hosted bar
- Champagne and sparkling cider toast
- Freshly brewed Starbucks Coffee and Tazo Tea selection
- On-site Wedding Concierge and Banquet Captain
- Full cake-cutting service
- Fully furnished private venue
- Customized bar menu
- Access to elite preferred vendor list
- Satellite music and integrated sound system
- Customized lighting
- Complimentary suite for the couple with a personalized amenity for the night of the wedding
- Breakfast for two in bed or in our Café Plazuela Restaurant
- Complimentary parking for all guests



Our Special Events Manager can also assist you with any of the following personalized a la carte amenities for an additional fee:

- Invitations
- Specialized linens, china and glassware
- Ice carving
- Specialized desserts
- Floral design
- Lighting design
- Audio visual equipment
- Photography
- Videography
- Entertainment: Live music, living art, models, celebrity hosts
- Security
- Transportation
- Valet Parking



CASA ESENCIA

Deposits and Billing Schedule

Deposits are due at the time of contracting. Deposits are non-refundable and will confirm your space with the contract. The final balance is due at least three (3) business days prior to the event. The final payment must be paid by credit card, cash or cashier's check. No personal checks will be accepted less than one (1) month prior to the event.

Special Event Parking

Casa Esencia offers complimentary self-parking for all guests.

Menus

All of our menus are in a reception station format. Therefore, we do not offer plated dinners or buffets. Ask your Special Events Manager for menu options. A children's menu is available for a discounted price of \$20 per child.

Food & Beverage Guarantee

A final guarantee of the number of guests is required by 5 p.m. four (4) business days before your event. Once this number is confirmed, it may not be reduced. Banquet charges will reflect the final guarantee or the actual number of guests served, whichever is greater.

Junior Suite

A complimentary Junior Suite is included the night of your wedding. Check-in is at 3 p.m. Every effort will be made to allow early check-in, however cannot be guaranteed.

Guest Room Accommodations

Hotel Albuquerque can provide a courtesy room block to all guests, based on availability. Please contact your Special Events Manager for more details.



CASA ESENCIA

LA BELLA

CARVING STATION (Choice of One)

All Served with Mini French Dinner Roll

- Herb-rubbed Pork Loin baked in New Mexico Clay Rosemary-Juniper Demi Glace
- Whole Roasted Salmon
Tropical Fruit Salsa; Chimayo Red Chile Aioli
- Piñon-crusted Roasted Turkey
Fresh Cranberry-Orange Chipotle Relish

DISPLAY STATIONS (Choice of Two)

Soup (choice of one)

- Roasted Poblano Bisque with Asiago Cheese Fritter
- Posole with Mini Flour Tortillas, Cilantro, Onions & Limes

Guacamole & Salsa

Fresh Avocados Mashed with Jalapeños, Vine-ripened Tomatoes, Onion, Fresh Cilantro & Lime Served with Red & Blue Corn Tortilla Chips, Fire-Roasted Yellow Tomato Salsa, Mango Salsa & Fresh Roma Tomato Salsa

Artisan Cheese Board

Imported and Domestic Cheeses, Dried Fresh Fruit, Lavosh, Breads & Crackers

Grilled Vegetable Market Stand

Asparagus, Zucchini, Belgian Endive, Squash, Roasted Red and Green Peppers and Other Seasonal Vegetables with Balsamic Drizzle, Hummus, Grilled Pita Bread, Focaccia & Chimayo Red Chile Ranch dipping sauce

Mashpotini Bar

Garlic Mashed Potatoes served in Martini Glasses.
Accompaniments: Whipped Butter, Sour Cream, Shredded Cheese, Bacon & Chives.

HORS D'OEUVRES (Choice of Four)

Cold Hors D'oeuvres

- Boursin Cheese & Pecans on Endive Leaf
- Pecan Chicken Salad on a Cucumber Round
- Vine-ripened Tomato, Sundried Tomato & Fresh Basil Bruschetta
- Red Bliss Potato, Gorgonzola, Smoked Bacon & Crème Fraiche
- New Mexico Goat Cheese & Fig Crostini
- Herbed Local Goat Cheese Flatbread
- Dry Fig Stuffed with Roquefort Blue Cheese, Pecan & Honeycomb Drizzle
- Tomatillo Gazpacho, Watermelon & Cucumber Salsa
- Yellow Tomato New Mexico Gazpacho

Hot Hors D'oeuvres

- Mini Vegetarian Spring Rolls with Plum Sauce
- Portobello Mushroom Purse in Phyllo
- Pot Sticker & Spicy Soy Sauce
- Chicken Wellington
- Beef Wellington
- Pear & Brie in Puff Pastry
- Spanakopita
- Baked Brie, Fresh Raspberry & Puff Pastry
- Pulled Pork Spring Roll, Apricot & Curry Jam
- Bacon Wrapped-Jalapeño Chicken

\$63 per person



CASA ESENCIA



LA LUZ



CARVING STATION (Choice of One)

All Served with Mini French Dinner Roll

- Herb-rubbed Pork Loin baked in New Mexico Clay Rosemary-Juniper Demi Glace
- Whole Roasted Salmon
Tropical Fruit Salsa; Chimayo Red Chile Aioli
- Piñon-crusted Roasted Turkey
Fresh Cranberry-Orange Chipotle Relish
- Roasted Round of Beef
Argentine Chimichurri Sauce

SOUP (Choice of One)

- Butternut Squash Soup
with Golden Raisins and Sundried Cranberry Chutney
- Roasted Poblano Bisque
with Asiago Cheese Fritter
- Posole with Mini Flour Tortillas,
Cilantro, Onions & Limes
- Green Chile Stew
with Mini Flour Tortillas

CHEF PREPARED (Choice of One)

VIP Quesadilla Station (Choice of Three)

Uniformed Chef warming flour tortillas on the griddle with your choice of:

- Marinated Duck & Orange-Mango Salsa
- Wild Mushroom & Roasted Garlic and Poblano Peppers
- Lime-Cumin Grilled Flank Steak & Pico de Gallo
- Pork Carnitas & Tomatillo Salsa
- Grilled Chicken & Avocado Salsa

Gourmet Pasta Station

Selection of Gourmet Pastas, Cheese Fondue, Mexican Gulf Shrimp, Smoked Chicken, Grilled Baby Vegetables, Variety of Butters, White Truffle Oil, Sea Salt & Fresh Herbs. Assorted toppings: Toasted Parmesan, Fried Prosciutto & Scallions

Pacific Rim

Create your own lettuce wraps with choice of Chicken or Pork in Bibb lettuce with your choice of toppings, including: Cashews, Carrots, Green Onions, Rice Noodles & Water Chestnuts. Accompanied by Vegetarian Spring Rolls & Pot Stickers with Asian dipping sauces.



CASA ESENCIA



LA LUZ
continued



DISPLAY STATIONS (Choice of One)

Guacamole & Salsa

Fresh Avocados Mashed with Jalapeños, Vine-ripened Tomatoes, Onion, Fresh Cilantro & Lime Served with Red & Blue Corn Tortilla Chips, Fire-Roasted Yellow Tomato Salsa, Mango Salsa & Fresh Roma Tomato Salsa

Taste the Garden

Selection of Fresh Sliced Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Vinegar, Sea Salt & Olive Oils, Seasonal Garnishes including: Radishes, Sweet Onions, and Butter Croutons. Assorted Greens with House Made Dressings

Artisan Cheese Board

Imported and Domestic Cheeses, Dried Fresh Fruit, Lavosh, Breads & Crackers

Grilled Vegetable Market Stand

Asparagus, Zucchini, Belgian Endive, Squash, Roasted Red and Green Peppers and Other Seasonal Vegetables with Balsamic Drizzle, Hummus, Grilled Pita Bread, Focaccia & Chimayo Red Chile Ranch dipping sauce

Mashpotini Bar

Garlic Mashed Potatoes served in Martini Glasses. Accompaniments: Whipped Butter, Sour Cream, Shredded Cheese, Bacon & Chives.



HORS D'OEUVRES (Choice of Four)

Cold Hors D'oeuvres

- Boursin Cheese & Pecans on Endive Leaf
- Pecan Chicken Salad on a Cucumber Round
- Vine-ripened Tomato, Sundried Tomato & Fresh Basil Bruschetta
- Red Bliss Potato, Gorgonzola, Smoked Bacon & Crème Fraiche
- New Mexico Goat Cheese & Fig Crostini
- Herbed Local Goat Cheese Flatbread
- Dry Fig Stuffed with Roquefort Blue Cheese, Pecan & Honeycomb Drizzle
- Tomatillo Gazpacho, Watermelon & Cucumber Salsa
- Yellow Tomato New Mexico Gazpacho

Hot Hors D'oeuvres

- Mini Vegetarian Spring Rolls with Plum Sauce
- Portobello Mushroom Purse in Phyllo
- Pot Sticker & Spicy Soy Sauce
- Chicken Wellington
- Beef Wellington
- Pear & Brie in Puff Pastry
- Spanakopita
- Baked Brie, Fresh Raspberry & Puff Pastry
- Pulled Pork Spring Roll, Apricot & Curry Jam
- Bacon Wrapped-Jalapeño Chicken

\$70 per person



CASA ESENCIA

LA MARQUESA

CARVING STATION (Choice of One)

All Served with Mini French Dinner Roll

- Slow Roasted Prime Rib of Beef
Creamy Horseradish; Au Jus
- Herb Roasted Leg of Lamb
Demi Glace
- Cracked Peppercorn Beef Tenderloin
Wild Mushroom Demi Glace; Red Chile Béarnaise
- Herb-rubbed Pork Loin baked in New Mexico Clay
Rosemary-Juniper Demi Glace
- Whole Roasted Salmon
Tropical Fruit Salsa; Chimayo Red Chile Aioli
- Piñon-crusted Roasted Turkey
Fresh Cranberry-Orange Chipotle Relish

SOUP (Choice of One)

- Butternut Squash Soup
with Golden Raisins and Sundried Cranberry Chutney
- Roasted Poblano Bisque
with Asiago Cheese Fritter
- Posole with Mini Flour Tortillas,
Cilantro, Onions & Limes
- Green Chile Stew
with Mini Flour Tortillas

CHEF PREPARED (Choice of One)

VIP Quesadilla Station (Choice of Three)

Uniformed Chef warming flour tortillas on the griddle with your choice of:

- Marinated Duck & Orange-Mango Salsa
- Wild Mushroom & Roasted Garlic and Poblano Peppers
- Lime-Cumin Grilled Flank Steak & Pico de Gallo
- Pork Carnitas & Tomatillo Salsa
- Grilled Chicken & Avocado Salsa

Gourmet Pasta Station

Selection of Gourmet Pastas, Cheese Fondue, Mexican Gulf Shrimp, Smoked Chicken, Grilled Baby Vegetables, Variety of Butters, White Truffle Oil, Sea Salt & Fresh Herbs. Assorted toppings: Toasted Parmesan, Fried Prosciutto & Scallions

Pacific Rim

Create your own lettuce wraps with choice of Chicken or Pork in Bibb lettuce with your choice of toppings, including: Cashews, Carrots, Green Onions, Rice Noodles & Water Chestnuts. Accompanied by Vegetarian Spring Rolls & Pot Stickers with Asian dipping sauces.



CASA ESENCIA



LA MARQUESA

continued



DISPLAY STATIONS (Choice of One)

The Tuscan Table

Sopresatta, Prosciutto, Cappicola, Toscano Salami, Marinated Artichoke Hearts, Mediterranean Olives, Roasted Red Peppers, Foccacia, Artisan Breads, Olive Oils & Gourmet Mustards

Taste the Garden

Selection of Fresh Sliced Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Vinegar, Sea Salt & Olive Oils, Seasonal Garnishes including: Radishes, Sweet Onions, and Butter Croutons. Assorted Greens with House Made Dressings

Guacamole & Salsa

Fresh Avocados Mashed with Jalapeños, Vine-ripened Tomatoes, Onion, Fresh Cilantro & Lime Served with Red & Blue Corn Tortilla Chips, Fire-Roasted Yellow Tomato Salsa, Mango Salsa & Fresh Roma Tomato Salsa

Artisan Cheese Board

Imported and Domestic Cheeses, Dried Fresh Fruit, Lavosh, Breads & Crackers

Grilled Vegetable Market Stand

Asparagus, Zucchini, Belgian Endive, Squash, Roasted Red and Green Peppers and Other Seasonal Vegetables with Balsamic Drizzle, Hummus, Grilled Pita Bread, Foccacia & Chimayo Red Chile Ranch dipping sauce

Margarita Shrimp Ceviche

With El Tesoro Platinum, Vine Ripened Tomato Salsa. Condiments to Include: Shredded Lettuce, Diced Avocados, Cilantro, Lime, Plantain Crisps, Lavosh and Flatbreads

Mashpotini Bar

Garlic Mashed Potatoes served in Martini Glasses. Accompaniments: Whipped Butter, Sour Cream, Shredded Cheese, Bacon & Chives



HORS D'OEUVRES (Choice of Six)

Cold Hors D'oeuvres

- Boursin Cheese & Pecans on Endive Leaf
- Pecan Chicken Salad on a Cucumber Round
- Vine-ripened Tomato, Sundried Tomato & Fresh Basil Bruschetta
- Red Bliss Potato, Gorgonzola, Smoked Bacon & Crème Fraiche
- New Mexico Goat Cheese & Fig Crostini
- Herbed Local Goat Cheese Flatbread
- Dry Fig Stuffed with Roquefort Blue Cheese, Pecan & Honeycomb Drizzle
- Tomatillo Gazpacho, Watermelon & Cucumber Salsa
- Yellow Tomato New Mexico Gazpacho
- Serrano Ham Wrapped Asparagus & Dill Aioli
- Smoked Salmon & Boursin Cheese on Crostini
- Salmon Roe Caviar Canapé
- Poached Atlantic Salmon on Crostini & Mango Salsa
- Seared Lamb Noisette & Minted CousCous
- Shrimp Ceviche

Hot Hors D'oeuvres

- Mini Vegetarian Spring Rolls with Plum Sauce
- Portobello Mushroom Purse in Phyllo
- Pot Sticker & Spicy Soy Sauce
- Chicken Wellington
- Beef Wellington
- Pear & Brie in Puff Pastry
- Spanakopita
- Baked Brie, Fresh Raspberry & Puff Pastry
- Pulled Pork Spring Roll, Apricot & Curry Jam
- Bacon Wrapped-Jalapeño Chicken
- Blue Corn Pancake with Duck Confit & Piñon Syrup
- Ancho Barbecue Short Ribs, Jalapeño Corn Fritter & Micro Green Slaw
- Chicken Lollipops & Grilled Peach Salsa
- Bacon Wrapped Sea Scallop & Chile Lime Aioli
- Wonton Wrapped Shrimp

CASA ESENCIA

LA ESENCIA

SUPER PREMIUM CARVING (Choice of One)

- Slow Roasted Prime Rib of Beef
Creamy Horseradish; Au Jus
- Herb Roasted Leg of Lamb
Demi Glace
- Cracked Peppercorn Beef Tenderloin
Wild Mushroom Demi Glace; Red Chile Béarnaise
- Coffee Rubbed Buffalo Tenderloin
Whole Grain Dijon; Cognac Demi Glace

All Served with Mini French Dinner Roll

PREMIUM CARVING (Choice of One)

- Herb-rubbed Pork Loin baked in New Mexico Clay Mole; Rosemary-Juniper Demi Glace
- Whole Roasted Salmon
Tropical Fruit Salsa; Chimayo Red Chile Aioli
- Piñon-crusted Roasted Turkey
Fresh Cranberry-Orange Chipotle Relish

SOUP (Choice of One)

- Butternut Squash Soup
with Golden Raisins and Sundried Cranberry Chutney
- Roasted Poblano Bisque
with Asiago Cheese Fritter
- Posole with Mini Flour Tortillas,
Cilantro, Onions & Limes
- Green Chile Stew
with Mini Flour Tortillas

CHEF PREPARED (Choice of One)

VIP Quesadilla Station (Choice of Three)

Uniformed Chef warming flour tortillas on the griddle with your choice of:

- Marinated Duck & Orange-Mango Salsa
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- Pork Carnitas & Tomatillo Salsa
- Grilled Chicken & Avocado Salsa

Gourmet Pasta Station

Selection of Gourmet Pastas, Cheese Fondue, Mexican Gulf Shrimp, Smoked Chicken, Grilled Baby Vegetables, Variety of Butters, White Truffle Oil, Sea Salt & Fresh Herbs. Assorted toppings: Toasted Parmesan, Fried Prosciutto & Scallions

Guacamole & Salsa

Fresh Avocados Mashed with Jalapeños, Vine-ripened Tomatoes, Onion, Fresh Cilantro & Lime Served with Red & Blue Corn Tortilla Chips, Fire-Roasted Yellow Tomato Salsa, Mango Salsa & Fresh Roma Tomato Salsa

Pacific Rim

Create your own lettuce wraps with choice of Chicken or Pork in Bibb lettuce with your choice of toppings, including: Cashews, Carrots, Green Onions, Rice Noodles & Water Chestnuts.

Accompanied by Vegetarian Spring Rolls & Pot Stickers with Asian dipping sauces.



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PREMIUM DISPLAY (Choice of One)

The Tuscan Table

Sopresatta, Prosciutto, Cappicola, Toscano Salami, Marinated Artichoke Hearts, Mediterranean Olives, Roasted Red Peppers, Focaccia, Artisan Breads, Olive Oils & Gourmet Mustards

Taste the Garden

Selection of Fresh Sliced Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Vinegar, Sea Salt & Olive Oils, Seasonal Garnishes including: Radishes, Sweet Onions, and Butter Croutons. Assorted Greens with House Made Dressings

Artisan Cheese Board

Imported and Domestic Cheeses, Dried Fresh Fruit, Lavosh, Breads & Crackers

Grilled Vegetable Market Stand

Asparagus, Zucchini, Belgian Endive, Squash, Roasted Red and Green Peppers and Other Seasonal Vegetables with Balsamic Drizzle, Hummus, Grilled Pita Bread, Focaccia & Chimayo Red Chile Ranch dipping sauce

Margarita Shrimp Ceviche

With El Tesoro Platinum, Vine Ripened Tomato Salsa. Condiments to Include: Shredded Lettuce, Diced Avocados, Cilantro, Lime, Plantain Crisps, Lavosh and Flatbreads

Mashpotini Bar

Garlic Mashed Potatoes served in Martini Glasses. Accompaniments: Whipped Butter, Sour Cream, Shredded Cheese, Bacon & Chives



SUPER PREMIUM DISPLAY (Choice of One)

Sushi (minimum of 50 ppl, 6 pieces Per Guest)

California Roll, Ahi Tuna, Hamachi (Yellowtail), Ebi (Shrimp), New Mexico Roll (Green Chile, Salmon, Cream Cheese)

Seafood Margarita Ceviche

Condiments to Include: Shredded Lettuce, Diced Avocados, Cilantro, Lime, Plantain Crisps, Lavosh and Flatbreads

- Scallops with Cointreau, Sauza Hornitos, Mango Salsa
- Shrimp with El Tesoro Platinum, Vine Ripened Tomato Salsa
- Lobster with Patron, Roasted Poblano & Sweet Corn Salsa

Oysters & Shellfish

Shucked Oysters, Prawns, Crab Claws, Mussels, Clams, House Made Condiments including: Mignonette, Cocktail Sauce, Horseradish Cream, Crispy Flatbreads, Citrus & Bloody Mary Shooters



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HORS D'OEUVRES (Choice of Six)

Cold Hors D'oeuvres

- Boursin Cheese & Pecans on Endive Leaf
- Pecan Chicken Salad on a Cucumber Round
- Vine-ripened Tomato, Sundried Tomato & Fresh Basil Bruschetta
- Red Bliss Potato, Gorgonzola, Smoked Bacon & Crème Fraiche
- New Mexico Goat Cheese & Fig Crostini
- Herbed Local Goat Cheese Flatbread
- Dry Fig Stuffed with Roquefort Blue Cheese, Pecan & Honeycomb Drizzle
- Tomatillo Gazpacho, Watermelon & Cucumber Salsa
- Yellow Tomato New Mexico Gazpacho
- Serrano Ham Wrapped Asparagus & Dill Aioli
- Smoked Salmon & Boursin Cheese on Crostini
- Salmon Roe Caviar Canapé
- Poached Atlantic Salmon on Crostini & Mango Salsa
- Seared Lamb Noisette & Minted CousCous
- Shrimp Ceviche
- Chilled Prawns & Chipotle Cocktail Sauce
- Seared Lamb Noisette, Olive Oil drizzled Crostini & Candied Red Onion
- Lump Crabmeat on English Cucumber
- Seared Rare Tuna with Wakaiame Seaweed Salad
- Sliced Duck with Chambord Glaze & Fresh Raspberry
- Seared Scallop with Candied Citrus Zest
- Chama Honey & Red Chile Glazed Jumbo Shrimp

Hot Hors D'oeuvres

- Mini Vegetarian Spring Rolls with Plum Sauce
- Portobello Mushroom Purse in Phyllo
- Pot Sticker & Spicy Soy Sauce
- Chicken Wellington
- Beef Wellington
- Pear & Brie in Puff Pastry
- Spanakopita
- Baked Brie, Fresh Raspberry & Puff Pastry
- Pulled Pork Spring Roll, Apricot & Curry Jam
- Bacon Wrapped-Jalapeño Chicken
- Blue Corn Pancake with Duck Confit & Piñon Syrup
- Ancho Barbecue Short Ribs, Jalapeño Corn Fritter & Micro Green Slaw
- Chicken Lollipops & Grilled Peach Salsa
- Bacon Wrapped Sea Scallop & Chile Lime Aioli
- Wonton Wrapped Shrimp
- Espresso Cup Pot Pies with choice of Beef or Chicken in Puff Pastry
- Crab Cakes & Chile Lime Mayonnaise
- Char-Grilled Baby Lamb Chops
- Chimayo Red Chile Dusted Shrimp & Wrapped in Prosciutto

\$110 per person



CASA ESENCIA

BEVERAGE SELECTIONS

SCULPTURED ICE LUGE \$195.00

LET OUR EXECUTIVE CHEF CARVE A UNIQUE ICE SCULPTURE FOR AN ICE COLD, MADE TO ORDER MARTINI.

BEER BY THE KEG

BUDWEISER, BUD LIGHT	\$350.00
COORS LIGHT	\$350.00
FAT TIRE	\$450.00
HEINEKEN	\$475.00
MILLER LIGHT	\$350.00
NEW CASTLE BROWN ALE	\$495.00
SAM ADAMS	\$425.00
SANTA FE PALE ALE	\$425.00
SIERRA NEVADA	\$475.00
STELLA ARTOIS	\$495.00

FOUNTAINS OF PUNCH

PER GALLON	
MARGARITAS	\$75.00
SANGRIA	\$75.00
CRANBERRY CHAMPAGNE PUNCH	\$65.00
NON ALCOHOLIC CITRUS PUNCH	\$45.00

HOSTED BAR PACKAGE

TOP SHELF

Grey Goose, Chivas Regal, Crown Royal, Makers Mark, Bombay Sapphire, Patron Silver, Captain Morgan, Assorted Red & White Wines (Kendall Jackson Chardonnay, Brancott Sauvignon Blanc, Benzinger Cabernet, Hahn Estates Pinot Noir), Cordials, Imported and Domestic Beers, Soft Drinks, Juice, Bottled Water

First Hour

\$17 per person

Each Additional Hour

\$12 per person

PREMIUM WELL

Sobieski, Dewars, Seagram's 7, Jack Daniels, Tanqueray, Jose Cuervo Gold, Bacardi Silver, Assorted Red & White Wines (Chateau Ste. Michelle Chardonnay, Beringer White Zinfandel, Alamos Cabernet, Snoqualmie Merlot), Imported and Domestic Beers, Soft Drinks, Juice, Bottled Water

First Hour

\$16 per person

Each Additional Hour

\$11 per person

BEER & WINE

Imported and Domestic Beers, Assorted Wines, Soft Drinks, Juice, Bottled Water

First Hour

\$14 per person

Each Additional Hour

\$10 per person

CONSUMPTION BAR

(client is billed for exactly what is consumed)

Premium	\$10
Top Shelf	\$12
Cordials	\$11
Domestic Beer	\$5
Imported Beer	\$7
Wine By The Glass	\$8
Sparkling Wine (By The Glass)	\$11
Assorted Fruit Juices	\$4
Soft Drinks	\$3
Bottled Water	\$3

Minimum \$150 Bartender Fee per Bar/Bartender.

Please note the Bartender fee will be waived with a minimum of \$500 in Bar Sales (per Bar/Bartender).

All prices subject to 22% Service Charge and State Sales Tax

800 Rio Grande Blvd. NW • Albuquerque, NM 87104 • 505.843.6300

CASA ESENCIA

BEVERAGE SELECTIONS

continued

WINE LIST

CHAMPAGNE & SPARKLING WINES

GRUET BRUT, NEW MEXICO	\$36
POEMA, CAVA, SPAIN	\$33
DOMAINE CHANDON, BRUT, NAPA, CA	\$45
MOET & CHANDON, WHITE STAR, FRANCE	\$95
VEUVE CLICQUOT, PONSARDIN, BRUT, FRANCE	\$125

WHITE WINES

CALINA, CHARDONNAY, RESERVE, CHILE	\$26
CHALONE, CHARDONNAY, MONTEREY, CA	\$30
CHATEAU STE. MICHELLE, CHARDONNAY, WASHINGTON	\$33
DISTANT BAY, CHARDONNAY, MONTEREY, CA	\$26
FERRARI CARANO, CHARDONNAY, SONOMA, CA	\$45
GRUET, CHARDONNAY, NEW MEXICO	\$33
HESS COLLECTION, CHARDONNAY, CA	\$29
KENDALL JACKSON, VINTNERS RESERVE, CHARDONNAY, CA	\$32
LA CREMA CHARDONNAY, CA	\$42
MONTES ALPHA, CHARDONNAY, CHILE	\$48
RAYMOND, R COLLECTION, CHARDONNAY, CA	\$29
ROBERT MONDAVI, COASTAL PRIVATE SELECTION, CHARDONNAY, CA	\$31
ROSEMOUNT, DIAMOND LABEL, CHARDONNAY, AUSTRALIA	\$27
SONOMA CUTRER, RUSSIAN RIVER RANCHES, CHARDONNAY, CA	\$44
BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND	\$31
KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND	\$36
VERAMONTE, SAUVIGNON BLANC, CHILE	\$29
ROBERT MONDAVI, FUME BLANC, CA	\$33
ACROBAT, PINOT GRIS, OREGON	\$32
ECCO DOMANI, PINOT GRIGIO, ITALY	\$28
LAGARIA, PINOT GRIGIO, VENETO, ITALY	\$29
SANTA MARGHERITA, PINOT GRIGIO, ITALY	\$56
CASA RONDENA, SERENADE, (RIESLING-GEWURZÜAMINER), NM	\$29
SAINT M, RIESLING, GERMANY	\$26

RED WINES

SNOQUALMIE, ORGANIC, MERLOT, WA	\$32
CHATEAU STE. MICHELLE, MERLOT, WASHINGTON	\$33
DISTANT BAY, MERLOT, WASHINGTON	\$26
FLORA SPRINGS, MERLOT, NAPA, CA	\$44
HOGUE CELLARS, GENESIS, MERLOT, COLUMBIA VALLEY, WA	\$31
MONTES, CLASSIC SERIES, MERLOT, CHILE	\$29
ST. FRANCIS, MERLOT, SONOMA, CA	\$38
A ACACIA, PINOT NOIR, CA	\$35
ARGYLE, PINOT NOIR, WILLAMETTE VALLEY, OREGON	\$54
ANGELINE, PINOT NOIR, CA	\$32
CHALONE, PINOT NOIR, MONTEREY, CA	\$36
HAHN ESTATES, PINOT NOIR, CA	\$36
LA CREMA, PINOT NOIR, SONOMA, CA	\$42
WILD HORSE, PINOT NOIR	\$40
CLINE, SYRAH, CA	\$32
PENFOLDS, THOMAS HYLAND, SHIRAZ, AUSTRALIA	\$33
LAYER CAKE, SHIRAZ, AUSTRALIA	\$36
ROSEMOUNT ESTATE, SHIRAZ, AUSTRALIA	\$29
CASA RONDENA, MERITAGE, NEW MEXICO	\$45
ROSENBLUM, VINTNERS CUVÉE XXX, ZINFANDEL, CA	\$36
XYZIN, 10-YEAR OLD VINES, GEYSERVILLE, CA	\$39
NAVARRO CORREAS, MALBEC, ARGENTINA	\$36
BROQUEL, MALBEC, ARGENTINA	\$39
TERRAZAS, MALBEC, ARGENTINA	\$33
ALAMOS, CABERNET SAUVIGNON, ARGENTINA	\$29
CANYON ROAD, CABERNET SAUVIGNON, CA	\$27
CASA LAPOSTOLLE, CABERNET SAUVIGNON, CHILE	\$34
CHATEAU STE. MICHELLE, CABERNET SAUVIGNON, WASHINGTON	\$33
FERRARI CARANO, CABERNET SAUVIGNON, SONOMA, CA	\$60
FIVE RIVERS, CABERNET SAUVIGNON, CA	\$30
KENDALL JACKSON, VINTNERS RESERVE, CABERNET SAUVIGNON, CA	\$33
ROBERT MONDAVI, COASTAL PRIVATE SELECTION, CA	\$32
TRUMPETER, CABERNET SAUVIGNON, MENDOZA, ARGENTINA	\$30

All prices subject to 22% Service Charge and State Sales Tax

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