

WEDDING COLLECTION



HOTEL
PASO DEL NORTE
EL PASO, TX

AUTOGRAPH COLLECTION®
HOTELS

HOTEL PASO DEL NORTE



Ordinary is Not an Option.

Understanding your dreams is always our first priority. We want you, your family, and your friends to walk away from your event radiating excitement and delight because of the extraordinary celebration you hosted. We accomplish that by developing original concepts, floor plans, and culinary offerings that truly represent who you are as a couple.

Everything You Need. All in One Place.

Enjoy stylish accommodations, epicurean delights, a variety of settings, and unique experiences all in one elegant downtown hotel. Add bespoke event services, concierge, complimentary airport pickup and drop-offs, outstanding "scratch" kitchens, full service spa and yoga studios, a Grand Ballroom, and an elegant downtown bi-national location and you have all the elements you need to plan an outstanding experience with the peace of mind that comes from working with a reliable wedding expert.

You Focus on What's Important While We Handle the Details.

Our experienced wedding professionals will design a custom wedding collection specifically tailored to your needs, making the entire process of bringing your dream wedding to life.

This isn't Just a Job, it's My Passion.

You have many things to consider when it comes to selecting your venue: Location, service, quality. We are here for the long haul -- with you every step of the way. We are determined and committed to providing you with the most satisfactory service. Our team is built of individuals driven by dedication who come to work every day energized, motivated, imaginative, and thoughtful. Ready to deliver an "experience that is carefully crafted and like nothing else."



Radiant Wedding Collection

\$85++ PER PERSON

Includes the following:

4-hour event

(50-person minimum)

Dance Floor

Cake Table

Gift Table

White or Navy Floor Length Linens

White or Navy Linen Napkins

Hotel Paso Del Norte Accent Centerpieces

Plated Meal - Starter & Entree

(Choose one plus vegetarian)

Wine Service during Dinner

(Traditional level House Wine -1 glass per person Red or White)

Cake Cutting Service

(Cake at an additional charge)

Champagne Toast for all Guests

Coffee Station

Service Staff and Bartenders

Wedding Night Accommodations for Bride and Groom

Special Overnight Rates for Guests

Menu Tasting Prior to your Wedding

(up to two people)

Autograph Collection Event Expert

Access to Room Diagramming and Seating Assignment Software

(Your Event Expert will give you more details)

Bartender Fee - \$100 per bartender. All packages and upgrades are subject to 8.25% sales tax and a taxable 22% service fee.

Food and beverage minimums required on all social functions



Exquisite Collection

\$115++ PER PERSON

Includes the following:

4-hour event

(50-person minimum)

Dance Floor

Cake Table

Gift Table

Specialty Table Linens

Specialty Linen Napkins

Hotel Paso Del Norte Accent Centerpieces

Choice of Imperial/Domestic Cheese display,

OR

Fresh Fruit Display during reception

Plated Meal - Starter and Entree

(Choose two protein choices -plus vegetarian)

Wine Service during Dinner

(Up to two glasses per person Red or White)

Cake Cutting Service

(Cake at an additional charge)

Champagne Toast for all Guests

Coffee Service

Service Staff and Bartenders

Wedding Night Accommodations for Bride and Groom

Special Overnight Rates for Guests

Menu Tasting Prior to your Wedding

(up to two people)

Autograph Collection Event Expert

Access to Room Diagramming and Seating Assignment Software

(Your Event Expert will give you more details)

All packages and upgrades are subject to 8.25% sales tax and a taxable 22% service fee.

Food and beverage minimums required on all social functions



Indulgent Collection

\$125++ PER PERSON

Includes the following:

5-hour event

(50-person minimum)

Dance Floor

Cake Table

Gift Table

White or Navy Floor Length Linens

White or Navy Linen Napkins

Hotel Paso Del Norte Accent Centerpieces

One Hour Beer, Wine & Soft Drinks Reception

Choice of Imperial/Domestic Cheese display,
OR

Fresh Fruit Display during reception

Plated Meal - Starter and Entree

(Two protein choices -plus vegetarian)

Wine Service during Dinner

(Selected Wines -1 glass per person Red, White, or Sparkling)

Cake Service

(Cake at an additional charge)

Champagne Toast for all Guests

Coffee Service

Service Staff and Bartenders

Wedding Night Accommodations for Bride and Groom

Special Overnight Rates for Guests

Menu Tasting Prior to your Wedding

(up to two people)

Autograph Collection Event Expert

Access to Room Diagramming and Seating Assignment Software

(Your Event Expert will give you more details)

All packages and upgrades are subject to 8.25% sales tax and a taxable 22% service fee.

Food and beverage minimums required on all social functions

PASSED HORS D'OEUVRES

MINIMUM 5 DOZEN PER SELECTION

VEGETARIAN - \$60 per dozen

Fava Bean Hummus, Goat Cheese, Oven-Dried Tomato, Crostini

Beet Confit, House Made Ricotta, Micro Mint, Crostini

Yukon Gold Potato Fritter, Mushroom Fricassee, Tarragon, Mustard (GF, DF)

Saffron Risotto Arancini, Grana Panano, Lemon Chive Aioli

Caprese Skewer, Mozzarella, Tomato, Basil Pesto, Balsamic Reduction (GF)

Edamame Hummus, Red Quinoa, Pico De Arbol, Wonton Shell (DF)

SEAFOOD - \$60 per dozen

Lump Crab Cake, Piquillo, Orange Jam, Cilantro

Jumbo Shrimp, House Seasoning, Bloody Mary Cocktail Sauce (GF, DF)

Tuna Poke, Soy Pearls, Micro Wasabi, Sesame Crisp (DF)

New England Lobster Salad, Old Bay, Celery Leaves, Hawaiian Roll

MEAT - \$60 per dozen

Chicken Croquette, Bacon, Mushrooms, Herb Mousse

Pesto Crusted Lamb Lollipop, Balsamic Reduction (DF)

Blue Corn Tostada, Beef Barbacoa, Cilantro Poblano Crema (GF)

Pork Pot Stickers, Ponzu Gastrique, Spiced Cashews (DF)

Beef Meatballs, Arebietta Sauce, Basil

Beef Tartar, Parmesan Aioli, Pickled Mustard Seed, Pumpernickel

PLATTERS & DISPLAYS

Hummus Board \$10 - per person

Edamame, White Bean, Red Pepper, Flatbread Crackers, Crudité (V, DF)

Antipasto Platter \$12 – per person

Marinated Baby Artichokes, Roasted Sweet Peppers, Grilled Crimini Mushroom Caps, Pesto Marinated Mozzarella Balls

Mixed Olives, Pepperoncini Peppers, Crostini, Bread Sticks (V)

Charcuterie Board \$15 – per person

Assorted Meats, Spanish Cheeses, Olives, White Bean Puree, Giardiniera, Crostini

Gourmet Cheese Board \$15 – per person

Fruit Mostarda, Chili Toasted Pecans, Red Grapes, Assorted Crackers (V)

Fresh Vegetable Crudité \$8 – per person

Served with Green Goddess, Blue Cheese Dip (V)

Shrimp Cocktail \$60 – per dozen

Spicy Cocktail Sauce, Citrus Remoulade, Lemon Wedges, (GF)

Add Oysters with Mignonette \$60 – per dozen

Add Snow Crab Claws \$60 – per person

Pork Loin Bahn Mi \$14 – per person

Hoisin Sauce, Cucumber – Carrot Salad, Cilantro Ginger Aioli, Mini Telera Rolls

Brie en Croute \$60 – per wheel (Serves approximately 15 people)

Bourbon Raspberry Jam, Assorted Crackers

Wedding Meals

All wedding meals include choice of rice, potatoes, or pasta, seasonal vegetables, dinner rolls and butter, water, and coffee and iced tea service upon request.

Two-Course Menu – First course starter & Entrée

Add an Entrée \$10 per person (Max One, priced to the higher value)

SALAD – Please select one

Mixed Field in cucumber Bundle, Orange Supremes, Toasted Hazelnuts, House Made Ricotta, Ranch Blossoms, Orange Gastrique, Herb Vinaigrette (GF)

Baby lettuce, Gold Beets, Shaved Fennel, Gorgonzola, Balsamic Vinaigrette (V, GF)

Arugula, Carrot Ribbons, Walnuts, Goat Cheese, Orange Tarragon Vinaigrette (V, GF)

Baby Spinach, Vanilla Mascarpone Mousse, Almonds, Compressed Strawberries, Dried Cherries, Poppy Seed Vinaigrette (V, GF)

Napa Cabbage, Crispy Wonton, Edamame, Cashews, Sweet Chile Miso Dressing (V)

Baby Romaine, Grana Padano, Garlic Crouton, Parmesan Vinaigrette (V)

ENTRÉES – Please select one

A vegetarian option is available with all selections.

Vegetarian / Pastas

Grilled Marinated Portabella, Corn Salsa, Quinoa Pilaf, Piquillo Ragu (Vegan, GF)

Goat Cheese Polenta Cake, Peperonata, Asparagus, Mint Chimichurri (V)

Rigatoni, Fresh Ricotta, Acorn Squash, Marinara, Fresh Oregano, Citrus Bread Crumb

Fish & Seafood

Salmon, Lemon Tarragon Butter (GF)

Pacific Halibut, Port Sauce (GF)

Wedding Meals

Chicken & Pork

10oz Airline Chicken Breast, Wholegrain Mustard Jus

10oz Airline Chicken, Citrus Glazed Baby Carrots, Parsley Potato Cake, Hunter Sauce

Chicken Prosciutto Rollatini, Sauce Arrabiata

Half Chicken Baked, peppercorn Sauce

Rosemary Brined Pork Chop, Wholegrain Mustard Jus

Fennel Roast Pork Loin, Tobacco onions, Natural Jus

Beef

Coffee Rub Ribeye, Mole Demi (GF)

Add \$15 – per person

Herb-Marinated Sirloin, Au Poivre Sauce (GF)

Southwest Grilled Flank Steak, Chimichurri (DF, GF)

Striploin Baseball Cut, 1700° Steak Sauce (GF)

Tenderloin, French Onion Jus (GF)

Game (Market Price)

Coriander Rack of Lamb, Port Black Olive Sauce, Micro Mint

Grilled Bison Ribeye, Fig Balsamic Demi

Seared Duck Breast, Confit Leg Meat, Coconut Curry Broth

Juniper Sage Crust Venison Chop, Cranberry Mostarda, Tobacco Onion

Wedding Meals

Duets Add \$20 per person

Braised Beef Short Ribs & Grilled Chicken, Piquillo Pepper Jus

Beef Striploin-Baseball Cut & Charred Corn Ragu

Beef Tenderloin & Jumbo Mexican Prawns, Caper Béarnaise

Children's Meals \$20 – per person

Served with Fruit and Buttered corn, Green Salad or Tater Tots

Select One Entree

Chicken Tenders

Kids Hamburger

Mac and Cheese

Bar Selections

Our team practices safe and responsible alcohol service. Bartenders are required to ID guests of any age prior to serving. No one under the age of 21 is allowed to consume alcohol on the property. Only alcohol purchased by the facility is allowed to be consumed at the event.

Bar prices are per drink or per person and include all appropriate mixers and garnishes.

CALL BAR PRICING

Hosted Open Call Bar

Priced per hour & per person; 1st Hour \$18 / 2nd Hour \$15 / 3rd Hour \$10 / 4th Hour \$7

PREMIUM BAR PRICING

Hosted Open Premium Bar

Priced per hour & per person; 1st Hour \$25 / 2nd Hour \$17 / 3rd Hour \$14 / 4th Hour \$9

Hosted Bar per Drink (Minimum \$500 per Bar)

Mixed Drinks \$8-\$12

Import and Craft Beers \$8-10

Domestic Beers \$7

Non-alcohol Beers \$6

Wine by the glass \$8-10

Cordials \$9-15

Soft Drinks and Bottled Water \$3

Cash Bar (Minimum \$500 per Bar)

Mixed Drinks \$9-13

Import and Craft Beers \$8-\$10

Domestic Beers \$8

Non-alcohol beers \$7

Wine by the glass \$10-12

Cordials \$17

Soft Drinks and Bottled Water \$4

Hosted Beer & House Wine Bar (Minimum \$300 per Bar)

Priced per hour; first hour \$20 per person and additional hours \$8

Cash Beer, Wine, & Soda Bar (Minimum \$300 per Bar)

(One bartender per 75 guests hosted bars and one bartender per 100 guests for cash bars. \$100 bartender charge for each bar.)

Call Bar

SPIRITS

Skyv vodka, Beefeater Gin, Bacardi Rum, Dewars White Label Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Sauza Silver Tequila, El Silencio Mezcal, Irish Cream, DeKuyper cordials, Martini & Rossi Vermouth, El Presidente Brandy, Kahlua and Midori

(Some brands may be substituted based on availability for equal or higher value brands)

BEER

Rotating brands of Domestic Beer (6) and Imported (2) and O'Douls.

WINE

House Chardonnay and Cabernet

House Sparkling Wine

Premium Bar

SPIRITS

Absolut Vanilla Vodka, Grey Goose Vodka, Hanson Meyer Lemon Vodka, Tanqueray Gin, Mt Gay Eclipse Gold Rum, Bacardi Rum, Captain Morgan Rum, Johnny Walker Black Scotch, Chivas Regal Scotch, Makers Mark Bourbon, Jack Daniels Whiskey, Bulleit Rye, Patron Silver, Corralejo Reposado, Milagro Tequila, Gracias a Dios Pina Mescal, Baileys Irish Cream, DeKuyper cordials, Martini & Rossi Vermouth, El Presidente Brandy, Kahlua, Midori, Frangelico, Campari, Pama Pamagranite, Grand Marnier and Courvoisier VSOP.

(Some brands may be substituted based on availability for equal or higher value brands)

BEER

Rotating brands of Domestic Beer (5), Imported (3) Craft and Micros (2), and O'Douls.

WINE

House Chardonnay, Cabernet, Merlot, and Sauvignon Blanc

(Other Specialty Wines and Champagnes available by the bottle at wine list pricing.)