

Coral Diamonds

PACKAGES • LA ISLA





A wedding is one of the most significant moments in a couple's life, an experience that will remain in their memory *forever*.

At ***Hotel Coral & Marina***, we are committed to providing everything you need to ensure that your day is perfect from beginning to end.



WHAT IS INCLUDED IN OUR PACKAGES?

CORAL DIAMOND BANQUET

- Includes tasting (For up four people)
- Appetizer one hour service
- Rent fee for venue.
- Essential lighting.
- Maitre, waiter and bartending service.
- White table linens.
- China and glassware (Silverware, china, white charger, water & wine glasses).
- Round table seating for ten.
- White garden chairs.
- Wooden Dance floor.
- VIP transportation.
- Basic white draping.
- Seven-hour full service
- Grand Tent (Three levels).
- Specialized staff for the event operation and logistic.
- White gazebo for ceremony.
- Security guard.
- 15% off in our CSPA and beauty salon.
- County permit.
- VIP lavatories.
- Free parking.
- Maximun capacity: 500 people, (Minimum 100).

Complimentary: One night in Jr. Suite with breakfast included, romantic decoration, and welcome wine to celebrate your wedding in a perfect setting.

Coral DIAMONDS

Basic



Select between **Appetizer or Late Night Snack**. *Appetizer (choose 3 options)*

- Traditional** ceviche barquette
- Marlin** filled puff pastry.
- Coconut shrimp** whit mango sauce.
- Chorizo** sopecitos.
- Fried** pork rind tlacoyos.
- Crab fried tacos**.
- Crispy** crab bites.
- Sweet & sour** crispy shrimp
- Smoked marlin petite quesadillas**.

SELECT ONE OPTION PER COURSE

- CAESAR SALAD
- CITRIC SALAD
- BLUE CHEESE SALAD
- CREAM OF CORN
- ENDIVE SALAD WITH RED BERRIES
- POTATO CREAM SOUP WITH CARAMELIZED ONIONS
- LUSH AND VELVETY LOBSTER BISQUE
- ZUCCHINI SHELL-FISH CREME

- BONELESS RIB IN ARTISAN MOLE
- CHICKEN BREAST IN SUNDRIED TOMATO SAUCE
- SWEET & SOUR CHICKEN BREAST
- SHORT RIB IN HOISIN
- BEEF TENDERLOIN SEARED IN REGIONAL WINE
- FETUCCINI WITH CHICKEN BREAST AND PORTOBELLO
- SURF AND TURF
- TARRAGON MINT SALMON
- THREE PEPPER BEEF TENDERLOIN

MIDNIGHT MENU (SELF-SERVE) . *Select one option from the following:*

- Asorted** burritos
- Pambasitos**
- Asorted** hot steamed tacos.

UNLIMITED COST-FREE CORKAGE (7 HOURS)

(Ice, Sodas, Tonic and Sparkling Water Included).

Liquor provided by client must bear a "Marbete" (Liquor Tax Sale).

Per person coast:

\$138 USD PER PERSON

Our prices include V.A.T. and 15% Service.







Coral DIAMONDS

Upgrade



Select between **Appetizer or Late Night Snack**. *Appetizer (choose 3 options)*

- Traditional** ceviche barquette
- Marlin** filled puff pastry.
- Coconut shrimp** whit mango sauce.
- Chorizo** sopecitos.
- Fried** pork rind tlacoyos.
- Crab fried tacos**.
- Crispy** crab bites.
- Sweet** & sour crispy shrimp
- Smoked marlin petite quesadillas**.

SELECT ONE OPTION PER COURSE

- CAESAR SALAD
- CITRIC SALAD
- BLUE CHEESE SALAD
- CREAM OF CORN
- ENDIVE SALAD WITH RED BERRIES
- POTATO CREAM SOUP WITH CARAMELIZED ONIONS
- LUSH AND VELVETY LOBSTER BISQUE
- ZUCCHINI SHELL-FISH CREME

- BONELESS RIB IN ARTISAN MOLE
- CHICKEN BREAST IN SUNDRIED TOMATO SAUCE
- SWEET & SOUR CHICKEN BREAST
- SHORT RIB IN HOISIN
- BEEF TENDERLOIN SEARED IN REGIONAL WINE
- FETUCCINI WITH CHICKEN BREAST AND PORTOBELLO
- SURF AND TURF
- TARRAGON MINT SALMON
- THREE PEPPER BEEF TENDERLOIN

MIDNIGHT MENU (SELF-SERVE) . *Select one option from the following:*

- Asorted** burritos
- Pambasitos**
- Asorted** hot steamed tacos.

MIXOLOGY *1 hour service and three drinks to choose:*

- RED BERRIES GIN
- MANGO MARGARITA
- SANGRIA OF THE HOUSE
- MOJITO
- TAMARIND MOJITO
- PINK PALOMA
- MARGARITA OF THE HOUSE
- INFUSED WATER

OPEN BAR (6 HOURS)

- Tequila
- Beer
- Ron
- Wine
- Whisky
- Basic Mixers included

Per person coast:

\$158 USD PER PERSON

Our prices include V.A.T. and 15% Service.







Coral DIAMONDS

Upgrade Deluxe



Include Appetizer Menu *Appetizer (choose 3 options)*

- Traditional** ceviche barquette
- Marlin** filled puff pastry.
- Coconut shrimp** whit mango sauce.
- Chorizo** sopecitos.
- Fried** pork rind tlacoyos.
- Crab fried tacos.**
- Crispy** crab bites.
- Sweet & sour** crispy shrimp
- Smoked marlin petite quesadillas.**

SELECT ONE OPTION PER COURSE

- CAESAR SALAD
- CITRIC SALAD
- BLUE CHEESE SALAD
- CREAM OF CORN
- ENDIVE SALAD WITH RED BERRIES
- POTATO CREAM SOUP WITH CARAMELIZED ONIONS
- LUSH AND VELVETY LOBSTER BISQUE
- ZUCCHINI SHELL-FISH CREME

- BONELESS RIB IN ARTISAN MOLE
- CHICKEN BREAST IN SUNDRIED TOMATO SAUCE
- SWEET & SOUR CHICKEN BREAST
- SHORT RIB IN HOISIN
- BEEF TENDERLOIN SEARED IN REGIONAL WINE
- FETUCCINI WITH CHICKEN BREAST AND PORTOBELLO
- SURF AND TURF
- TARRAGON MINT SALMON
- THREE PEPPER BEEF TENDERLOIN

MIDNIGHT MENU (SELF-SERVE) . *Select three option from the following:*

- Asorted** burritos
- Pambasitos**
- Asorted** hot steamed tacos.
- Menudo**
- Pozole**
- Chilaquiles**
- Frijoles**

MIXOLOGY *1 hour service and three drinks to choose:*

- RED BERRIES GIN
- MANGO MARGARITA
- SANGRIA OF THE HOUSE
- MOJITO
- TAMARIND MOJITO
- PINK PALOMA
- MARGARITA OF THE HOUSE
- INFUSED WATER

OPEN BAR (6 HOURS)

- Tequila
- Beer
- Ron
- Wine
- Whisky
- Basic Mixers included

Per person coast:

\$178 USD PER PERSON

Our prices include V.A.T. and 15% Service.









HOTEL CORAL & MARINA

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