

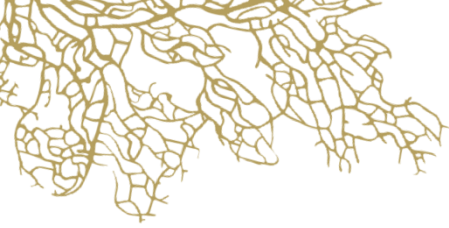
Intimate Weddings

Our packages include:

- 🐚 6 Hours full service
- 🐚 Maitre, waiter and bartending service
- 🐚 Executive in charge the day of the event
- 🐚 Basic furniture (Round table, white linens, white garden chairs and white linen napkins)
- 🐚 China and glassware (Silverware, china and wine glasses)
- 🐚 Country permit
- 🐚 Security guard
- 🐚 Free Parking

(Less than 100 people)





ARRECIFE MENU

(One choice per course)

CAESAR SALAD

Crisp Romaine, grated parmesan, croutons and Caesar dressing

BLUE CHEESE SALAD

Assorted lettuce, fresh spinach, crunchy walnut pieces and blue cheese dressing

CREAM OF CORN

Poblano pepper and zesty croutons

POTATO CREAM SOUP WITH CARAMELIZED ONIONS

Baby potatoes seeped in Brandy in a base of creamy béchamel with a hint of thyme



BONELESS RIB IN ARTISAN MOLE

Gently simmered pork served on a creamy risotto and capped with artisan black mole

SWEET AND SOUR CHICKEN BREAST

Permeated in a savory tamarind sauce, topped with a blend of roasted veggies and rice




CHICKEN BREAST IN SUNDRIED TOMATO

Distinctively marinated, served with a cauliflower and broccoli puree and sundried tomato sauce

TARRAGON FISH

Served on a creamy risotto bed, buttered vegetables with a delicate tarragon sauce

COCKTAIL & AMBIGU 1 HOUR

-  Poblano pepper strip quesadillas
-  Chorizo sopecitos
-  Fried pork rind tlacoyos

Price per person with corkage fee: \$1,985.00M.N.

Price per person with national open bar: \$2,302.00M.N.

Minimum 50 people for open bar.





ANTARES

(One choice per course)

ENDIVE SALAD WITH RED BERRIES

Strawberries, cranberries, caramelized walnuts, Julienne strips of jicama and hibiscus dressing

SPINACH SALAD WITH GOAT CHEESE

Red cabbage, mushrooms, crispy bacon, and balsamic Dijon vinaigrette

POTATO LEEK CREAM SOUP

Aux fines herb's, white wine, and spiced béchamel

ZUCCHINI SHELLFISH CREME

Regional white wine, scallions, fresh thyme, and savory croutons



STUFFED CHICKEN SUPREME

With sautéed mushrooms and spinach on a bed of wild rice, vegetables and tarragon sauce

FISH IN SEAFOOD SAUCE

Seasonal catch served on a green risotto with parmesan and buttered mixed vegetables

SYMPHONY OF THE SEA

Catch of the season with mussel sauce, shrimp in white wine, and clam sauce

Served with wild rice and a mix of buttered vegetables

BEEF TENDERLOIN SEARED IN REGIONAL WINE




Grilled, baked zucchini, savory mashed potatoes, and a tinge of mustard

STEAK IN A BLANKET WITH MANCHEGO CHEESE AND GUAJILLO CHILI

Grilled, covered with Manchego cheese and Guajillo chili pepper sauce,

Buttered vegetables and au gratin potatoes

COCKTAIL & AMBIGU 1 HOUR

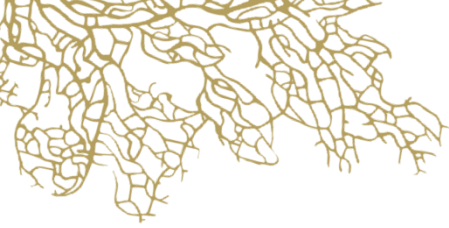
-  Crispy crab bites
-  Deviled cheese fingers
-  Traditional ceviche barquetes

Price per person with corkage fee: \$2,050.00M.N.

Price per person with national open bar: \$2,420.00M.N.

Minimum 50 people for open bar.





CORAL

One choice per course

BAJA SALAD

Regional cheese, tomatoes, hydroponic lettuce, beet and radish sprouts, balsamic vinaigrette

GARDEN SALAD

Asparagus, mixed greens, roasted sesame, walnuts and orange vinaigrette

CREAMY TOMATO SOUP WITH BASIL

Sundried tomatoes with a hint of oregano and Mirasol pepper oil

LUSH LOBSTER BISQUE

A traditional lobster recipe simmered in white wine, and fresh vegetables



SHORT RIB IN HOISIN WITH SMOKED VEGETABLES

Gently cooked, sweet potato puree with ginger and coconut, grilled fruit and vegetables

TURF & SURF

Beef Medallion served with seafood sauce, and shrimp in red wine sauce with buttered vegetables




THREE-PEPPER BEEF TENDERLOIN

Grilled tenderloin served with three salsas, au gratin potatoes, and buttered vegetables

TERRAGON MINT SALMON

Simmered in white wine served on a bed of creamy parmesan rice and buttered broccoli florets

COCKTAIL & AMBIGU 1 HOUR

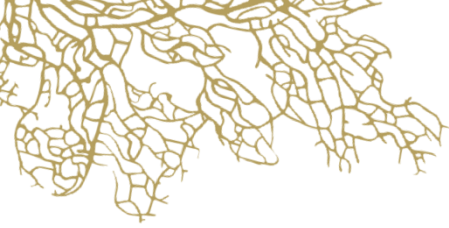
-  Sweet & sour crispy shrimp
-  pickled marlin tostadas
-  Fried crab taquitos

Price per person with corkage fee: \$2,183.00M.N.

Price per person with national open bar: \$2,539.00M.N.

Minimum 50 people for open bar.





Banquet plus rent fee

ENSENADA BALLROOM

Sunday to Thursday:

\$1,000.00 USD

Friday & Saturday:

\$1,500.00usd

THE PLAYITA

Sunday to Thursday:

\$1,000.00usd

Friday & Saturday:

\$1,500.00usd

COSTA AZUL TERRACE

Sunday to Thursday:

\$1,000.00usd

Friday & Saturday:

\$1,500.00usd

BEVERAGES

CORKAGE (6HRS)

Corkage service includes glassware, ice and shakers.

(Included Mexican soda: Cola, apple, sprite, diet, sparkling, tonic, and natural water. It does not include juices)

Liquor provided by client must wear marbete

NATIONAL OPEN BAR (6HRS)

- 🍷 Tequila (Traditional or Don Julio Blanco)
- 🍷 Ron (Bacardi Blanco or Appleton's Special)
- 🍷 Vodka (Absolut or Smirnoff)
- 🍷 Whisky (Jack Daniel's or Jonny Walker Red Label)
- 🍷 Beer (Tecate)
- 🍷 House Wine (Red and white)
- 🍷 Soft beverages (Soft drinks, juices and ice)

LIMIT HOURS AND RESTRICTIONS

LIMIT HOUR

Costa Azul terrace 1:00am

Ensenada Ballroom until 2:00am

La playita 10:00pm

RESTRICTIONS:

Moderate music it's allowed at "La playita"

We reserve the right to receive certain type of musician in certain areas, please ask your executive.

We are a 100% responsible company, we will submit to any changes required by local, federal and/or health authorities.





Frequent questions & answers

🐚 DOES THE EXECUTIVE TAKE CARE OF THE TIMELINE OF MY WEDDING?

The executive in charge of your event is in charge to coordinate the services the Hotel provides, such as food service and program external vendor's installations and dismantling, the timeline of your event can be with the Wedding Planner of your choice.

🐚 HOW DOES THE CORKAGE WORKS?

You bring the alcohol, which must be bought in Mexico (must bear a marbete, liquor tax sale) and our bartender prepare the beverages.

🐚 WHAT IS THE BASIC FURNITURE THAT YOU PROVIDE?

Round tables, white linens, white garden chairs, white linen napkins, here is a picture for your reference.



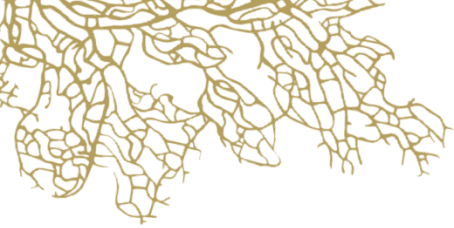
🐚 DO YOU PROVIDE DECORATION, MUSIC, FLOWERS, ETC?

We do not offer any of those services; however, once we sign a contract we do provide a list of local vendors. (You can bring your own as well)

🐚 DO I GET A DISCOUNT IF I BRING MY OWN FURNITURE?

No, the basic furniture that we provide is part of our service, and we do not charge a rent fee for it, so in case you do not need it, it would not have an impact on your banquet cost.





🍽️ **COULD I ONLY PAY FOR THE VENUE WITHOUT THE BANQUET?**

Our events must be served with our banquets, the only food we allow to be served from outside, are dessert tables and cake.

🍽️ **CAN I PAY FOR EXTRA HOURS?**

Absolutely, it has a cost of \$500 usd plus the corkage or open bar fee per person

🍽️ **DO I HAVE TO RENT THE TENT FROM YOU, OR CAN I BRING IT FROM AN OUTSIDE VENDOR?**

Both please make sure to verify with your executive the proper tent size

we do not accept outside vendors for Open Bars, cocktails or mixed drinks.

🍽️ **THE CORKAGE FEE DOES NOT INCLUDE JUICES, IF I BRING THE SUPPLIES, CAN THE BARTENDER PREPARE SPECIAL DRINKS?**

Absolutely, if you bring your own supplies and you let the bartender know the drinks of your choice, he can prepare the special drinks, you can even give him the recipe.

