

Coral Diamonds

PACKAGES • COSTA AZUL





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?

COSTA AZUL BANQUET

Seven-hour full service
(Appetizer Menu hour
included)

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.

Maximun capacity:
100 to 350 people.

Two course sampling Menu
(For up four people)

Grand Tent (Two levels).

Specialized staff for operation
and logistics

White gazebo for ceremony.

Security guard.

15% off in our CSPA and
beauty salon.

County permit.

Free parking.

1 night stay in a Jr. Suite with romantic décor and welcoming wine so you can enjoy your wedding in an perfect setting. (breakfast included).

Costa azul



Our packages include **APPETIZER MENU**. *Select three option from the following:*

- 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 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:

\$110 USD PER PERSON

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



Costa azul



Our packages include **APPETIZER MENU**. *Select three option from the following:*

- 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 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 and three drinks to choose:*

- TAMARIND MOJITO
- PINK PALOMA
- MARGARITA OF THE HOUSE
- INFUSED WATER

OPEN BAR (6 HOURS)

- Tequila
- Cerveza
- Ron
- Vino
- Whisky
- Mezcladores

Per person coast:

\$115 USD PER PERSON

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







Costa azul



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
- Cerveza
- Ron
- Vino
- Whisky
- Mezcladores

Per person coast:

\$125 USD PER PERSON

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









HOTEL CORAL & MARINA

CARRETERA TIJ- ENSENADA
KM. 103, ZONA PLAYITAS
ENSENADA, BAJA CALIFORNIA

TEL. (646) 175 00 00 **EXT.** 7100
anai.garcia@hotelcoral.com