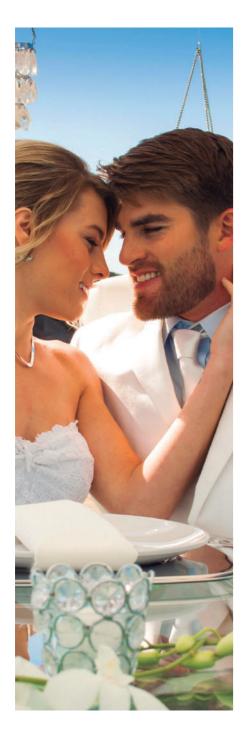
Coral Diamonds PACKAGES · TERRACES







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Your wedding is a most important celebration, an experience that will *forever* remain in your memory.

At *Hotel Coral & Marina* we offer you everything necessary to make it *a perfect day* from start to finish.



WHAT IS INCLUDED IN OUR PACKAGES? ♥

CORAL DIAMOND BANQUET

*Two course sampling Menu (For up four people).

Sixty-minute Appetizer Menu

Seven-hour full service (Appetizer Menu hour included.

Unlimited cost-free corkage during the event.

Rent fee for venue.

Tent (For 150 people).

Essential lighting.

Executive in charge the day of the event.

> Maitre, waiter and bartending service.

Round table seating for ten.

White gazebo or pergola for ceremony.

White table linens.

White garden chairs.

China and glassware (Silverware, china, white charger water & wine glasses).

County permit.

Security guard.

Free parking.

Bridal Suite with romantic décor. Includes a wine bottle and breakfast for two people

> Costa azul terraze until 1:00 A.M.

Spa Discount.

Coral DIAMONDS♥

SELECT ONE OPTION PER COURSE

CAESAR SALAD

Crisp romaine lettuce, grated parmesan, croutons and Caesar dressing.

BLUE CHEESE SALAD Assorted lettuce, fresh spinach, crunchy walnut pieces and blue cheese dressing.

CORN CREAM Chile Poblano and zesty croutons.

POTATO CREAM SOUP WITH CARAMELIZED ONIONS Baby potatoes seeped in Brandy with a base of creamy béchamel and a hint of thyme.

BONELESS RIB IN ARTISAN MOLE

Gently simmered pork served on creamy risotto, capped with artisan black mole.

SWEET & SOUR CHICKEN BREAST Permeated in a savory tamarind sauce, topped with a blend of roasted vegetables and rice.

CHICKEN BREAST IN SUNDRIED TOMATO SAUCE Distinctively marinated, served with a cauliflower, broccoli and dried tomato puree.

TARRAGON FISH

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

Our packages include APPETIZER MENU. Select one option

APPETIZER MENU (SERVED) -Poblano pepper strip quesadillas. -Chorizo sopecitos. -Fried pork rind tlacoyos.

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:* \$139 USD

) 100 people.

People minimum:

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







Coral DIAMONDS ♥♥



SELECT ONE OPTION 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, balsamic Dijon vinaigrette.

POTATO LEEK CREAM SOUP Aux fines herbs, white wine, and spiced béchamel.

ZUCCHINI SHELL-FISH CREAME Regional white wine, scallions, fresh thyme, and savory croutons.

STUFFED CHICKEN SUPREME

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

FILLET OF FISH WITH 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 with clam sauce served with wild rice, and buttered mixed vegetables.

BEEF TENDERLOIN SEARED IN REGIONAL WINE Grilled, baked zucchini, savory mashed potatoes, and a tinge of mustard.

STEAK IN A MANCHEGO AND GUAJILLO BLANQUET

Grilled, covered in Manchego cheese and Guajillo chili pepper sauce, buttered vegetables and au gratin potatoes.

Our packages include APPETIZER MENU. Select one option from the following: APPETIZER MENU (SERVED) -Smoked marlin petite quesadillas. -Crispy crab bites. -Deviled cheese fingers.

UNLIMITED COST-FREE CORKAGE (7 HOURS) (Ice, Sodas, Tonic and Sparkling Water Included).

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

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

Per person coast:

\$143 USD

People minimum:

100 people.







Coral DIAMONDS♥♥♥

SELECT ONE OPTION PER COURSE

BAJA SALAD

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

FARM GROWN SALAD Asparragus, mixed greens, roasted sesame, walnuts and orange vinaigrette.

CREAMY TOMATO SOUP WITH BASIL Sundried tomatoes, a hint of oregano and mirasol pepper oil in contrast.

LUSH LOBSTER BISQUE A traditional lobster recipe simmered in white wine, fresh vegetables.

SHORT RIB IN HOISIN WITH SMOKED VEGETABLES Gently cooked, sweet potato puree with ginger and coconut, grilled fruits and vegetables.

TURF AND SURF Beef medaillon topped with seafood sauce & shrimp in red wine sauce with buttered vegetables.

THREE- PEPPER BEEF TENDERLOIN Grilled steak with three salsas, au gratin potatoes, and buttered vegetables.

TARRAGON MINT SALMON Simmered in white wine, on a bed of creamy parmesan rice with buttered broccoli florets.

Our packages include APPETIZER MENU. Select one option APPETIZER MENU (SERVED) -Sweet & sour crispy shrimp. -Pickled marlin tostadas. -Fried crab taquitos.

UNLIMITED COST-FREE CORKAGE (7 HOURS) (Ice, Sodas, Tonic and Sparkling Water Included).

Liquor provided by client must bear a "Marbete" (Liquor Tax Sale). JRS) Per person coast: \$150 USD People minimum: 100 people.

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













HOTEL CORAL & MARINA

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

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