

BLACK MARLÍN SALON

DINNER MENU



SPECIAL MENU 1

Salad

Lettuce salad with beet, marinated onion, green beans and grapefruit vinaigrette.

Main Course

To select from:

Chicken breast with Morilla mushroom sauce. Served with smashed potatoes with roasted garlic and sautéed vegetables on the side.

or

Garden Linguini. Sautéed with Olive Oil, Tomato, Olives, Mushrooms, Roasted Garlic and Parmesan Cheese.

Dessert

Peach Galette served with blackberry sauce.

\$ 310.00 MN per person

Price are in pesos (MN) and includes 16% of TAX and 15% of service



SPECIAL MENU 2

Salad

Tender Green Bean Salad served over a Fennel Biscuit, Red Onion ,Tomato and Feta Cheese. Served with oregano scented olive oil.

Main Course

Duck Lasagna

Dessert

Brownie with walnuts

\$ 360.00 MN per person

Price are in pesos (MN) and includes 16% of TAX and 15% of service.



SPECIAL MENU 3

Soup

Mushroom Cream

Main Course

Surf & Turf

Shrimp Medallion with Capper Sauce and Beef Medallion with Green Pepper Sauce, Served with Potato Terrine and Tender Seasonal Vegetables.

Dessert

Apple Strudel with Vanilla ice cream

\$ 445.00 MN per person

Price are in pesos (MN) and includes 16% of TAX and 15% of service.



SPECIAL MENU 4

Soup

Clam chowder

Main course

Atlantic Salmon

With Roasted Peppers Sauce, Served over Seasonal Risotto

Dessert

Goat cheese ice cream

\$465 .00 MN per person

Price are in pesos and includes 16% of TAX and 15% of service



SPECIAL MENU 5

First Course

Shrimp Ceviche

Second Course

To select from:

Green Salad with Coriander Dressing.

or

Poblano Pepper and Apple Cream Soup

Main Course

To select from:

Chicken Breast or Salmon

With Basil *Pesto* Sauce served with Wild Rice and Seasonal Vegetables

or

Grilled Flank Steak

Dessert.

Espresso Crème Brûlée

\$ 475.00 MN per person.

Prices in Mexican Pesos, including taxes and service.

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BEVERAGES

Corkage per bottle:

Wine bottle \$ 180.00 mn
National liquor bottle \$ 575.00 mn
International liquor \$ 690.00 mn

Beverages:

Unlimited juice and soda
\$ 75.00 mn p/ person

Limonades or orangeades per cup:

\$ 45.00 mn each.

Include one glass of wine of the house red or white, with any of the above menus:

\$ 80.00 mn
Additional p/person

Price in pesos (MN) and includes 16% of TAX and 15% of service.



TERMS AND CONDITION

- The rent fee for the salon have a cost of \$3000.00 pesos MN, in case of hire the service of food and beverages for 30 people or more, the salon will be as a courtesy.
- The maximum capacity of the salon is 65 people, depending the assembly.
- The service hours are from 1:30 to 22:00 hrs. (Saturday and Sunday from 14:30:00 to 23:00 hrs)
- The event will conclude no later than 21:40 , evacuating the salon at 22:00 pm weekdays , weekends (Friday, Saturday and Sunday) will conclude at 22:40 , evacuating the salon at 23: 00 hrs.
- All food except cake or dessert table should be hired with Punta Morro. If the client wants to introduce his own desserts table, the fee for the service have a price of \$500.00 pesos, in case of the cake the service fee is \$12.50 pesos per person.
- To reserve is required a deposit of 30% of the total of your quote. The remainder must be paid at least 7 days before the event date.
- The entrance of bands, dj or mariachi, are not allowed. There are exceptions in case of bohemian trio or clasic music as violin or piano
- The customer agrees to schedule a time to serve food which should not exceed 1 hour, as long as it is before 21:00 hrs.
- If the client brings decoration, must be notified in advance to coordinate logistics. Hotel Punta Morro only assist you in installing tablecloths. Should you require installing any decor, this shall be assumed by the customer.
- No changes can be made in the assembly within 24 hours before the event. Any modification must be notified at least one day before the event.