



WEDDINGS PACKAGES

**We'll take care of every detail to make your
Wedding unique!**



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Bodas Hotel Punta Morro



BodasPuntaMorro

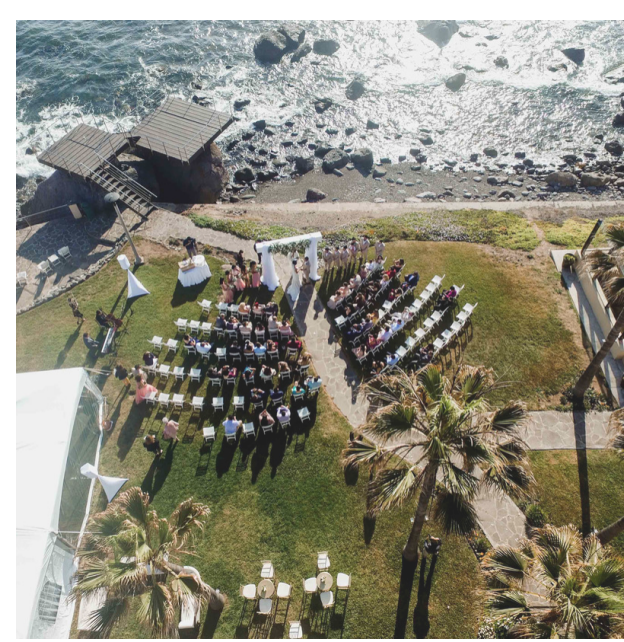
ALL PACKAGES INCLUDES

All the packages includes:

- Exclusivity of the garden, being the only wedding of that day.
 - Menu based on the selected package
 - Banquet service in charge of Chef Hugo Angulo, executive chef of our restaurant (includes tasting the menu for two people)
 - White Tent for your reception for up to 300 guests (simple curtained)
 - Use of the garden area (7 hours of service)
 - Set Up & Break down of the event
 - Private restrooms (not portables)
 - Round tables for 10 people
 - Tiffany chair (brown color)
 - Gift & cake tables
 - White garden chairs for the ceremony
 - Waiters & Barmen service.
 - White dance floor
 - Stage for live band or DJ
 - White napkins & linens
 - Chinaware, flatware & glassware
 - Cleaning & maintenance service
 - 1 Single Suite for the happy couple (based on availability).
- Includes romantic package.
- Legal permit of the city
 - Security personnel
 - Free parking

*** Does not include music, liquor, decoration and cake.**

Minimum required: 80 guest



SILVER PACKAGE

Entrée (1 to select)

- Spinach salad with caramelized walnut and apples, feta cheese and balsamic vinaigrette.
- Tender lettuce salad with beet, marinated onion and Green beans in grapefruit vinaigrette.
- Caesars salad with garlic crostini and parmesan cheese

Main Course (1 to select)

- Chicken breast filled with poblano pepper mousse served with squash blossom sauce and risotto
- Chicken breast with morchella mushroom sauce served with mashed potato with garlic and tender seasonal vegetables

Unlimited Uncork

Customer brings liquor

Hotel provides: mixers (sodas, soft drinks, sparkling water, ice)

PRICE PER PERSON

80-119	120-300
\$91 USD	\$76 USD

Price includes TAX and 15% of service

GOLD PACKAGE



Entrée (1 to select)

- Asparagus salad marinated in extra virgin olive oil, lemon and serrano ham
- Romaine lettuce with pears, roasted peppers, caramelized walnut, gorgonzola cheese and pomegranate vinaigrette

Main course (1 to select)

- Grilled flank steak served with tomato, fresh cheese, beans and serrano chili
- Grilled beef filet served with balsamic vinaigrette, potato terrine and tender seasonal vegetables.
- Salmon steak in a basil and roasted pine pesto cream, served with seasonal vegetables
- Surf & turf: shrimp medallion with capper sauce and beef medallion with green pepper sauce, served with potato terrine and tender seasonal vegetables

Unlimited Uncork

Customer brings liquor

Hotel provides: mixers (sodas, soft drinks, sparkling water, ice)

PRICE PER PERSON

80-119	120-300
\$98 USD	\$98 USD

Price includes TAX and 15% of service

DIAMOND PACKAGE

Appetizers

- Vol au vent filled with smoked salmon
- Philo dough basket filled with shrimp and chipotle cream cheese
- Smoked marlin over tortilla chips
- Cream cheese balls covered with: fine herbs, paprika, walnut & black sesame.
- Shrimp & baby corn tapa

Entrée (1 to select)

- Spinach salad with caramelized walnut and apples, feta cheese and balsamic vinaigrette.
- Tender lettuce salad with beet, marinated onion and green beans in grapefruit vinaigrette.
- Caesars salad with garlic crostini and parmesan cheese

Main course (1 to select)

- Chicken breast filled with poblano pepper mousse served with squash blossom sauce and risotto
- Salmon steak in a basil and roasted pine pesto cream, served with seasonal vegetables
- Surf & Turf: shrimp medallion with capper sauce and beef medallion with green pepper sauce, served with potato terrine and tender seasonal vegetables

Unlimited Uncork

Customer brings liquor

Hotel provides: mixers (sodas, soft drinks, sparkling water, ice)

PRICE PER PERSON

80-119	120-300
\$107 USD	\$92 USD

Price includes TAX and 15% of service

ANOTHER SERVICES FOR THE EVENTS DEPARTAMENT

Extra charges (Optional)

Champagne flute	\$.54 USD
Cake cutting fee	\$.87 USD
Pewter plate chargers	\$1.00 USD
Outdoor gas heaters	\$33.78 USD
Hostess (2 hours of service)	\$30.40 USD



Extra hours (optional)

The rent includes **7 hours of service**, in case of extending the event, extra hours Have a cost of \$ 1.00 dolar per person (of the total of guests).

Reservation

To guarantee the reservation, a deposit of \$ 500 USD is needed. This deposit is **NON REFUNDABLE**. The total bill of the event has to be paid 15 days before the wedding.

Rooms

When reserved your wedding date, our rooms will be blocked for your guests; obtaining a special price. Rooms will be released until one month before your event.





ADDITIONAL

Appetizers

Option 1

Vol au vent Filled with Smoked Salmon
Philo Dough Basket Filled with Shrimp and
Chipotle Cream Cheese
Smoked Marlin over Tortilla Chips
Cream Cheese Balls covered with:
Fine Herbs, Paprika, Walnut & Black Sesame.
Shrimp & baby corn tapa.

Price p/ person \$9.32 USD

Option 2

Chicken Kebab Marinated with Saffron and
Lemon
Broiled Mushrooms Stuffed with Sausage
Prune with Roquefort Cream
Salami filled with Chipotle and Cream Cheese
Mousse
Cucumber Cube Filled with Smoked Salmon

Price p/ person \$10.13 USD

Option 3

Smoked Marlin over Tortilla Chips
California Rolls
Fresh Oyster Served with Cocktail Sauce

Price p/ person \$6.76 USD

Late night food

Trays for 10 people with two varieties to choose from:

- Chicken sopecitos
- Meat and potato taquitos
- Bean muffins with sausage
- Synchronized flour
- Pambasitos with cheese, ham, tomato and lettuce.

Price p/ tray \$460 mn

Soups, desserts, table desserts

TERMS AND CONDITIONS

- All food except cake or dessert table should be hired with Punta Morro.
 - The end of the event must not extend more than 00.00 hours (12:00 am). If you book all rooms for your guests, the event may end at 2:00 am, considering the 7 hours of the contract.
 - The event could be from 5:00 pm to 12:00 am, if the client requires that the event be extended after that time established in the contract, the price per extra hour is \$ 1.00 per person dll considering the total number of guests . Maximum 2 extra hours until 2:00 a.m.
 - The contracted corkage does not include sodas for service, the mixers are exclusively for the preparation of cocktails. In case of requiring the coffee service for up to 150 people it has a cost of \$ 2,500 pesos (includes VAT and service).
 - If the wedding have more than 150 guests, the client must purchase additional security guard at a cost of \$ 900.00 pesos
 - Cantoya balloons are not permitted for safety and physical wellbeing of the facilities and ownership structure. Without exception.
 - In case of contracting fireworks, these must be acquired through Punta Morro.
 - All external services contracted by the customer, must be approved by Punta Morro. (all external providers must adhere to the policies of Punta Morro)
- The menus are made with ingredients of the highest quality, they are subject to the timing of regional products, and therefore it is subject to availability. Suggestions and changes can be taken into consideration with the direct assistance of our Chef.