



# WEDDINGS PACKAGES

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

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Bodas Hotel Punta Morro



BodasPuntaMorro



PUNTA MORRO



PUNTA MORRO

# ALL PACKAGES INCLUDES

We appreciate your preference and feel honored to be considered as your host for the happiest day of your life, we are glad for being part of it. To continue, we present the different packages that we offer, as well as the deposit terms and the cancelation condition.

## All the packages includes:

- Menú based on the selected package
- Banquet service in charge of Chef Hugo Angulo, chef with a great gastronomic trajectory, who has been winner of many contest.
- Coordinator the day of the event, Certified Wedding Coordinator by Weddings Beautiful: Ericka González Pickett
- White Tent for your reception for up to 300 guests
- 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
- Gift & cake tables
- White garden chairs
- 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: 120 guest***



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# 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 Crotone 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**

\*The client provides liquor \*Resort Provides: Coca-Cola , Sprite, Grapefruit Soda, Tonic Water, Club Soda, 2 kinds of juices, Ice, Water and glassware

PRICE PER PERSON     **\$76.00 USD**

Price includes 16% of TAX and 15% of Service



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# 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**

\*The client provides liquor \*Resort Provides: Coca-Cola , Sprite, Grapefruit Soda, Tonic Water, Club Soda, 2 kinds of juices, Ice, Water and glassware

PRICE PER PERSON **\$84.00 USD**

Price includes 16% of 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
- Spanish Potato with Chorizo and Garlic Alioli
- 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 Crotone and Parmesan Cheese

## **Main course (1 to select)**

- Chicken Breast Filled with Poblano Pepper Mousse Served with Squash Blossom Sauce and Risotto
- Grilled Beef Filet Served with Balsamic Vinaigrette, Potato Terrine and Tender 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**

\*The client provides liquor \*Resort Provides: Coca-Cola , Sprite, Grapefruit Soda, Tonic Water, Club Soda, 2 kinds of juices, Ice, Water and glassware

PRICE PER PERSON **\$92.00 USD**

Price includes 16% of TAX and 15% of Service

# ANOTHER SERVICES FOR THE EVENTS DEPARTMENT

Our resort's event coordinator will help you with suggest and additional information such as photography, lights, live band, DJ, flowers, decoration and others services concerning your wedding.

## Extra charges (Optional)

Champagne flute	\$.54 USD
Cake cutting fee	\$.87 USD
Pewter plate chargers	\$1.00 USD
Chocolate Tiffany Chairs	\$3.17 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.



## 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.
  - 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, the provider will require without fail the license to the supplier of this service. The designated area for this activity will be in the back of the tent, at the end of the garden near to the Faro, only. Any other area within the property is left out of negotiations, due to safety and welfare of the property.
  - 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.

# ADDITIONAL



## APPETIZERS

### Option 1

Vol au vent Filled with Smoked Salmon  
Philo Dough Basket Filled with Shrimp and Chipotle Cream Cheese  
Spanish Potato with Chorizo and Garlic Alioli  
Cream Cheese Balls covered with:  
Fine Herbs, Paprika, Walnut & Black Sesame.  
Shrimp & baby corn tapa. \$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 \$10.13 USD

### Option 3

Smoked Marlin over Tortilla Chips  
California Rolls  
Fresh Oyster Served with Cocktail Sauce \$6.76 USD

## SOUPS

Asparagus Cream \$85.00 MN  
Poblano Pepper & Apple Cream \$80.00 MN  
Mushrooms Cream \$70.00 MN  
Clam Chowder \$80.00 MN

\* All soups are served with Parmesan Profiteroles, Cream and Fresh Parsley



## DESSERT

Pear Sachet in a Raspberry Sauce	\$70.00 MN
Apple Strudel with a Touch of Cinnamon and Vanilla Ice Cream	\$70.00 MN
Peach Galette in White Grape Sauce	\$80.00 MN
Chocolate Mousse in Orange Sauce	\$85.00 MN
Baked Seasonal Fruit with Added English Cream and Chocolate	\$80.00 MN

## DESSERT TABLE

Seasonal Fruit Tart  
 Mango Mousse  
 Chocolate Truffle  
 Cheese Cake With Ate  
 Strawberry Mousse  
 Strawberries covered with chocolate  
 Pear Sachet  
 Walnut Tart  
 Cacao butter cake  
 Profiteroles filled with Cream  
 Espresso Crème brûlée  
 Irish Cream Flan  
 Apple Strudel  
 Brownie

Prices for 50 people or more. (Variety of 5 choices.)

Price per person \$ 115.00 MN

*Prices per person, Prices in Mexican pesos (MN) including taxes and service*



PUNTA MORRO

## HORS D'OEUVRE

Tray service:

**Chicken Sopesitos**

Accompanied with salsa.

**Fried taquitos of beef and potatoes**

With guacamole

**Chicken wings Hot or BBQ**

Accompanied with ranch dressing

**Beans and chorizo sausage molletes**

Melted chihuahua cheese accompanied with mexican sauce.

**Quesadillas made with flour tortilla**

Accompanied with sauce and guacamole

**Cheese, ham, tomatoe and lettuce pambasitos**

Bathed in guajillo sauce

\*Trays for 10 people (with 2 varieties)

\$420.00 MN

Price per tray.

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

# OTHER SERVICES



- Fireworks
  - Photobooth
  - Giant Letters
- Guadalupe Valley Tours

- Rehearsal dinner
- Wines, liquors and beer
- Special lighting
- Event decorations and flowers
- Professional photography and video