



Weddings PACKAGES

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

Km 106 Carretera Tijuana-Ensenada, BC

Phone 646 178 3507 / 1 800 526 6676

eventos@hotelpuntamorro.com

ventas@hotelpuntamorro.com



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



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 **\$69.00 USD**

Price includes 16% of 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

*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 **\$78.00 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 **\$86.00 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