

MENU OF BANQUETS

PACKAGE XV YEARS OLD

INCLUDE

Rent of hall

Refreshments and ice without limit

Corkage of wines and liqueur

The chosen supper

Centers of table of natural flowers

Centros de mesa de flores naturales

Complete service of waiters

Furniture and equipment for service

Platform for the musical group and dance floor

Tariff in lodging for its guests

Ease of use of the hall for the test vals
(Subject to availability)

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OPTION OF HORS D'OEUVRES

Cone of salami with cheese cream and nut

Cake miniature with chicken salad

Roast Beef on integral bread and mustard

Pate of the house on slice of bread

Kebabs of beef in sauce teriyaki

Kebabs of chicken to curry

Pearl of beef in sauce of red wine

Mini-quiche Lorraine

*

Cake

\$ 223..00 Pesos p.p.

COMBINED COLD PLATE

Option 1

Turkey sliced cold with sauce of bilberries

Puff pastry of salad with peppers
and olive oil

Pear with cheese cottage

Patty of tuna

Option 2

Back of pork roasted with sauce of plum

Vol Au Vent stuffed with chicken salad

Crepe of cheese with peppers

Waldorf salad

Option 3

Breast of chicken to the oven with apples
to the red wine

Fillet of beef "Wellington"

Traditional Sandwichón

Salad of fussili with vinaigrette Balsamic

Cake of XV year old
(Nut, mills or chocolate)

\$ 263.00 Pesos p.p.

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DINNER OF THIRD TIME COURSE (XV Years)

SOUPS

Soup of Onion

*

Cream of Brócoli

*

Cream of Nut

*

Cream of red Peppers

*

Cream of Pore and Potato with bacon

*

Cream of hot peppers poblano with cheese

MAIN COURSE

Stuffed chicken breast with spinach and ham
bathed with a sauce of cream and cheese

*

Chicken breast with sauce of chanterelle

*

Chicken breast roasted with sauce of white
grape and cream

*

Medallion of back of pork in sauce of
mustard with spices

*

Escalope of pork with sauce of Oporto and
onion cambray

*

Chop of pork with sweet apples

DESSERTS

Crepes of orange with sweet milk toasted
and rompope served with honey ice cream

*

Mousse of white and dark chocolate
served in paste Puff pastry with almonds

*

Cake of rompope with sauce of Kalúa

Or

Cake of three milk with sauce of
strawberries and vanilla

Café o té

\$ 286.00 Pesos p.p.

All the prices are subject to 15% on service and 15 % of regular taxes. The prices and menus are subject to change.

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DRINKS and OTHER OPTIONS (XV YEARS)

FOR THE TOAST

Sparkling wine André	\$ 420.00 p/b
Sparkling wine Domaine San José	\$ 420.00 p/b
Cóctel de bienvenida	\$ 44.00 c/u
National Beer	\$ 28.50 c/u
Set Up of the Cake of teat	Courtesy
Bow for the chairs	\$ 12.60 c/u
Ice figures	\$ 1023.00
Element of security	\$ 376.00

All this prices are in National Pesos.

MUSICAL GROUPS

- Melanie Trío
- Dedos Jazz
- Cereza Mix
- Showtime
- Hit Parade
- Grupo Marfil
- Grupo Contraste
- Fiesta Latina
- Grupo Musical ¡YA!
- Los Dandys "Trío"
- Conjunto Jarocho
- Grupo Musical Trash
- Trío Fantasía Romántica
- El Piano de "Rosa María Torner

We're ready for serving you