

**PLANEÉ UN EVENTO EXITOSO.
SU EVENTO, A SU MANERA.**



This is a quotation for 100 guests; with the following events:

Ceremony

Includes:

- A gazebo
- A runner with petals for the bride walk
- Chair covers with ribbons
- A bouquet for the bride (tropical flowers)
- A boutonniere for groom
- 2 corsages for mothers
- 2 boutonniere for fathers
- 1 hour of an harpist
- An non-denominational minister for a symbolic ceremony
- Sound system and wireless microphone
- Set up service
- A beautiful area where you can see all our bay

Wedding reception

Includes:

- Delicious dinner
- Open bar for 4 hours
- Small wedding cake for around 20 guests
- Band with 5 elements for 4 hours
- Chair covers
- 11 center pieces with tropical flowers
- Tax and service
- Waiters dressing gala uniforms
- A front ocean view garden
- Set up service
- China, silver, linen and glassware

Make your own selection

All dinners Include
A variety of breads and rolls, butter
Choice of dinner salad and soup
Choice of Casa Magna sweet delighter
Freshly brewed, coffee, decaffeinated
coffee and select teas

Options - Salads / Soups

Tomatoes with mozzarella cheese
Layered on field greens served with a Milan vinaigrette

Romaine leaves
Parmesan flakes, creamy Caesar dressing
served with foccacia croutons

Mixed greens, endives
Orange and grapefruit segments, carrot
ribbons, walnut raspberry vinaigrette

Roasted corn chowder
With hint of cilantro

Tortilla soup
Avocado, cotija cheese,
tortilla crips, pulled chicken

Seafood bisque
Fennel, infused cognac crème

Options Plated Dinner

Grilled fillet of beef tenderloin
Served with chile pasilla and hierba Santa sauce,
roasted garlic herb mashed potato

Herb Grilled New York steak
Porcini crusted New York steak with blue cheese,
spinach au-gratin, braised endive, cauliflower mash

Sesame Crusted Chicken Breast
Bock-Choy braised in sake and lemon grass, stir fried
vegetables, tangerine ginger sauce

Seared Sea Bass
Roasted herb potatoes, tomato fumet grilled
seasonal vegetables

Calories: 720 total fat: 53 sat fat: 5 total carb: 38

Desserts Options

Frozen mango soufflé, raspberry, guava sauce topped with ginger candy

Raspberry mirror with raspberry mousse, pineapple and raspberry sauce

Pear tart with almond cream on a pate sucre shell kiwi and raspberry sauce

Brie cheese cake, pecan crust with a warm pear sauce

Cappuccino ricotta cheese soufflé rum and cinnamon sauce

Chocolate coffee toffee torte with apricot sauce and sweet basil syrup

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Looking forward to the pleasure of hosting this important event at the **CasaMagna Marriott Puerto Vallarta Resort & SPA!!!**

Kind regards,

Rosario Rubio
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