



THEMED PARTIES AND OFF PROPERTY MENUS

CASAMAGNA MARRIOTT PUERTO VALLARTA RESORT & SPA

puertovallartamarriott.com

Paseo de la Marina Norte #435 |

Puerto Vallarta, Jalisco | Mexico 48354



@MarriottPV

INLAKESH



Awaiting for the new sun, a tribute to our Culture.

With the arrival of the Sixth Sun, darkness is left behind; it is the preparation towards a new period of light, the beginning of a new Era of respect, harmony and evolution to become one part along with the rest of the Universe.

The Sixth Sun is the moment when a new master emerges. It is a path towards a better attitude and a better quality of life for each one of us.

An amazing party! Ideal for indoors.

Includes

- Majestic Huichol decor, fine and colorful
- White linen and chair cover; yellow napkins
- Bright color runners "rebozos" style
- Center pieces according to the theme
- Colorful fabric on the Ballroom ceiling
- 2 Hour of Live Latin Folklore music
- 20 minutes Show – 7 Permisos Ceremony
- 6 courses gourmet menu
- 2 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service.

Guarantee	Price per person in USD Tax and Service included
100 – 149	\$ 155
150 – 249	\$ 150
250 – 349	\$ 145
350 – +	\$ 140



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

IN LA KESH MENU



First Course

Shrimp, octopus and mussels with watermelon, orange, citrus sprout, cucumber, cocktail and cilantro remoulde sauce

Second Course

Chayote Carpaccio style, mixed field greens, sunflower seeds, fried fresh cheese, hibiscus vinaigrette

Third Course

Roasted corn chowder, angel air pasta cake, huitlacoche caviar

Sorbet

Prickly pear sorbet

Main Course, (Duet)

Angus grilled filet of beef crusted with pine-nuts and fresh horseradish blacked tomato and pasilla chile sauce

Crab meat enchilada, chipotle jumbo shrimp's, watercress and carrot salad

Fried cheese, soft polenta with oregano, seasonal vegetables

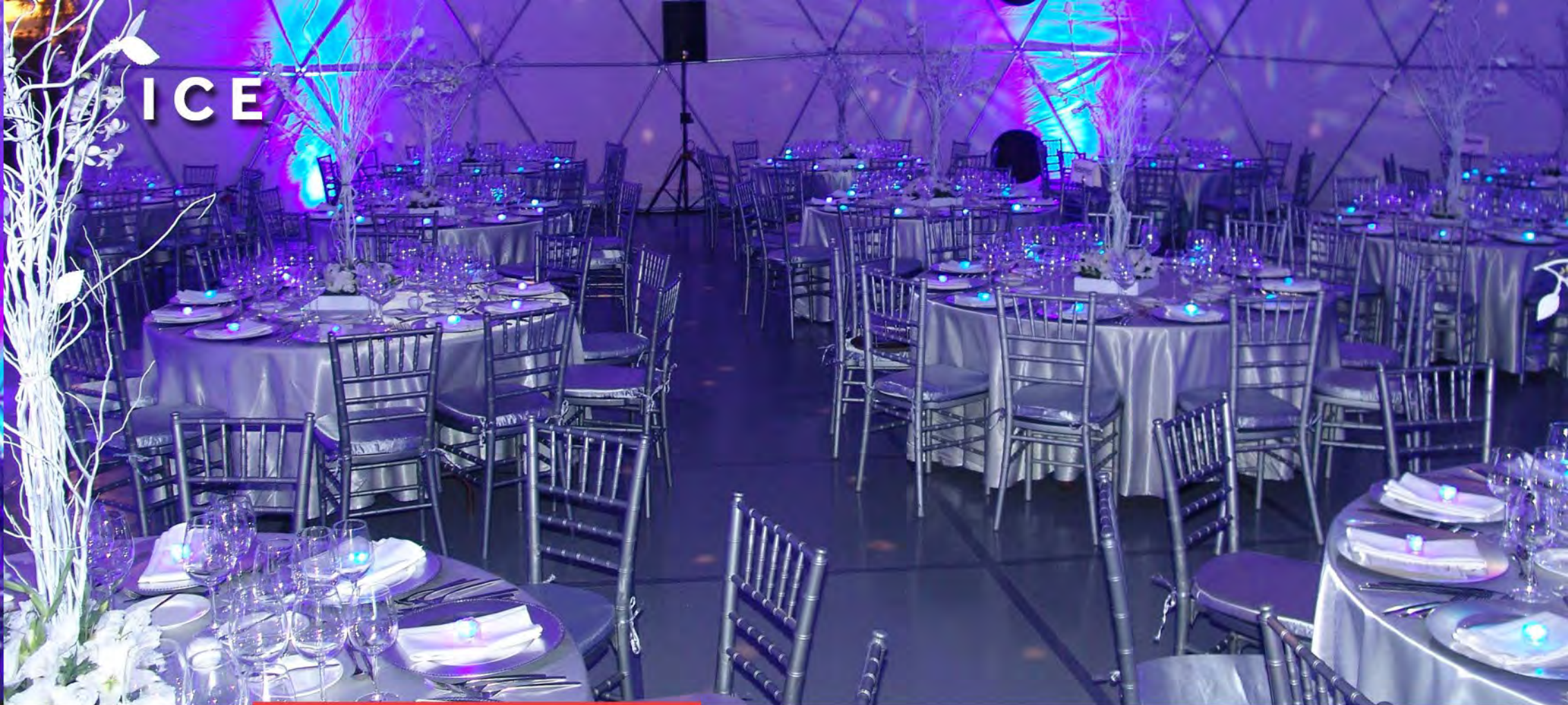
Dessert

Guava and Chocolate Mouse Duet with Chile and 5 spices sauce



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

ICE



ICE invites to you relax and enjoy a perfect evening under the stars at an IGLO shape structure in a luxury silver night. A perfect final evening in Puerto Vallarta as well as a stunning event during your awards

An amazing party! Ideal for outdoors.

Includes

- Majestic IGLO structure (dome), wased in shapes and blue colores
 - Silver linen and silver chairs; white napkins
 - Silver under plate
 - White trees and flowers Center pieces according to the theme
 - 90 minutes of Jazz music
 - Flooring in gray/silver color
 - 2 hours of DJ
 - 5 courses gourmet menu
 - 3 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service.

Guarantee	Price per person in USD Tax and Service included
100 – 149	\$ 303.50
150 – 180	\$ 287.50

Maximum capacity under IGLO(dome) 180 people
ICE can also be quoted separately with-out dome structure

ICE MENU

First Course

Bonesless Short rib brazed for 8 hours, coliflower mash, roasted vegetable salad

Second Course

Roasted Beet and turnips salad, caramelized hazelnuts, organic greens, Goat cheese, Lavender and honey vinaigrette

Third Course

Seasonal Sorbet

Main Course (Duet)

Grilled beef filet crusted with mushrooms and marrow, oporto sauce y
Jumbo shrimp wrapped in prosciutto and cream cheese, Chardonnay cream sauce

Enhancements Suggestion for your special evening:

2 minute fireworks

20 minute performance show

Company logo in ICE sculpture at entrance of event

Ask your Event Manager for an additional quote



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

COLORS OF VALLARTA



This festive theme night is a tribute to our beautiful Puerto Vallarta, each color symbolizes the essence of the city, its blue seas, its green mountains, its multiple shades of its sunsets and the warmth of its people.

- Includes:
- Majestic and colorful decoration
- Turquoise linen, green cups and Chiavary chairs
- Center pieces according to the theme
- White fabrics and colorful spheres on the roof
- Exterior: lines of colorful spheres
- 3 hours of DJ
- 20 minutes show
- 5 course dinner
- 3 hours of Gold Standard Bar on unlimited consumption
- Tax and service

Guarantee	Price per person in USD includes tax and service
100 – 149	\$ 165 USD
150 – 249	\$ 150 USD
250 – 349	\$ 145 USD
350 – +	\$ 135 USD



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

COLORS OF VALLARTA MENU



Salad River Cuale style:

Field greens, tamarind and chile ancho vinaigrette, jicama, carrot, mango, fresh cheese, cherry tomatoes and caramelized pumpkin seeds

Appetizer Duo:

Red snapper brochette sarandeado style, cabbage & carrot slaw,
Mahi- Mahi aguachile style, pickle red onion, chile guajillo caviar

Sorbet: Pomegranate fruit

Main Course Combo:

Dry rub filet of beef sliced, chile morita sauce & jumbo shrimp sauté, raicilla sauce, chayote and potato au-gratin, asparagus, baby carrot and squash

Sweets delights Vallarta way:

Pecan Pie with vanilla sauce Yelapa style, sweet corn pudding, cheese cake, warm chocolate homemade vanilla ice-cream



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

DIAMOND NIGHT



Simple and Elegant, Diamond night is a “chic” theme that will provide a sophisticated touch to your event. Ideal for a closing, casual and definitely elegant event, better for indoors.

Diamond night combines décor in blue with special lighting that in conjunction with the chocolate and amber backgrounds of the ballroom will make of your event a memorable night!

Includes:

- Mixture of rounds and rectangular tables, majestically dressed in satin blue
- Chiavari chairs in white
- Center pieces according to the theme
- 3 hours of DJ
- 5 course gourmet menu
- 3 hours of gold standard bar on unlimited consumption
- Servers with gala uniform
- Tax and service

Guarantee	Price per person in USD Includes Tax and Service
50-100	\$ 190 USD
101-200	\$ 176 USD
201-300	\$ 169 USD
301-400	\$ 167 USD

DIAMOND NIGHT MENU



Salmon carpaccio, marinated in tarragon, sea salt, soy sauce and molasses,
Drizzle stone mustard and honey dressing

Persimmon, water cress and Radicchio salad, sweet pecan, frisee,
Walnut vinaigrette and gorgonzola

Braised sloooooow short rib, cauliflower mash, root vegetables salad,
Garlic chips, merlot reduction

Champagne sorbet

Duet
Grilled filet of beef, cabernet and black truffle reduction,
Pacific Jumbo shrimps, polenta, fricassee lobster sauce
Roasted beets, leek wrap baby carrot and asparagus

Trio dessert
Vanilla crème Brule, Ricotta cheese soufflé, Bitter chocolate bite

ARABIC THEME



This amazing party will take -no doubts- your participants' breath away. Made of several Arabic elements, combining gold and red bright colors, will provide a very elegant and fun splashes to the night.

Ideal for outdoors, this Party will provide a landscape to remember; we invite you to travel quickly to Arabia from the comfort of your Hotel.

Includes

- Giant tent in golden and red colors
- Tables dressed in golden and red colors, golden tiffany chair, center pieces according to the theme
- 20 Minute Belly Dance performance
- 2 Hours of DJ
- Servers wearing proper uniforms
- 5 Courses dinner menu
- 2 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service

This Party is quoted based on the exact number of participants, since the Tent cost depends on size.



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

ARABIC THEME MENU



First Course

Watercress, filed greens, Roquefort cheese, toasted pumpkin seeds, carrot, tomatoes, roasted beets, garlic croutons, and pink grapefruit vinaigrette

Second Course

Seafood bisque with fennel infused cognac crème

Sorbet

Sorbet of Seasonal Fruit

Main Course: Duet

Grilled filet mignon served with a green pepper sauce, baked lobster tail, garlic butter and white wine sauce
Cauliflower and potato gratin, seasonal vegetables a variety of breads and rolls, butter

Dessert

Chilled cappuccino ricotta cheese soufflé with rum and cinnamon sauce, freshly brewed cafiver coffee, decaffeinated coffee and select teas.

ICE & FIRE



*CasaMagna Marriott Puerto Vallarta Resort & Spa welcomes your guests to our Ballroom dressed in ICE & FIRE
A perfect mix of personalities that embraces one team, one effort, one company; Lets turn the flame up and melt the ice
as we unite efforts for one goal toward success
Ideal in-door event.*

Includes

- 1 hour of Jazz band (45 minutes playing and 15 minute break per hour)
- 2 Hours of versatile Band (45 minutes playing and 15 minutes of break per hour).
- 20 Minutes of performance.
- Silver linen, white coverchairs, blue cups, silver top plate, white napkin on ICE side.
- Silver linen, black coverchairs, red cups, red under plate, black napkin on FIRE side
- Waiters wearing a traditional gala uniforms.
- 5 course menu
- 3 Hours of Gold Standard Bar on unlimited consumption.
- Tax and Service.

Guarantee	Price per person in USD Tax and Service included
100 – 149	\$ 228
150 – 249	\$ 210
250 – 349	\$ 196
350 – +	\$ 188

FIRE & ICE MENU

First Course

Tuna and mango with mint, punzu sauce
Red snapper, cilantro, avocado, tempura shrimp

Second Course

Roasted beet and turnips salad, caramelized pecan, organic greens, lavender and blue agave syrup

Sorbet

Prickly pear sorbet

Main Course, (Duet)

Filet of beef crusted with spicy tortilla, cumin, pumpkin, seed, blueberry sauce, jumbo shrimp wrapped in posciutto, cream cheese and Chardonnay cream sauce

Dessert

Red velvet cake, layers of sponge cake with light cream cheese, carrot, ginger raspberry sauce



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

TANGO NIGHT



Inspired by the elegance, drama and passion of tango, this gala dinner will amaze your guests who will enjoy every detail created for this event

INCLUDES:

- Majestically gala night dressed in black linen with purple runners and napkins
- Chiavari chairs in black
- Silver underplate
- Center pieces according to the theme
- 3 hours of DJ
- 5 course gourmet menu
- 3 hours of gold standard bar on unlimited consumption
- Tax and service

Guarantee	Price per person in USD includes tax and service
50 - 100	\$199 USD
101 - 200	\$189 USD
201 - 300	\$182 USD
301- 400	\$180 USD

TANGO NIGHT MENU



Tango Salad

Field greens, Malbec caramelized pear, grapefruit segments, feta cheese,

Toasted hazelnuts, apple cider and balsamic vinaigrette

Ravioli filled with spinach, ricotta cheese, sundry tomato Ragu and truffle foam.

Cassis sorbet

Duet

Grilled beef tenderloin, chimichurri and Pinot-our reduction,

Quinoa olive essence

Shrimp brochette, asparagus, Mendoza white wine reduction

Dessert

Chocolate sentimental,

Banana and chocolate with passion fruit

& Creamy chocolate au cognac

Served with mate sauce



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

MEXICAN FIESTA



¡CasaMagna Marriott Puerto Vallarta Resort & Spa welcomes your guests to Puerto Vallarta! Puerto Vallarta, an authentic town that embraces you with best Mexican hospitality and warmth. Our party, an experience full of color, magic and culture that will enhance with a folkloric dance and music of our known Mariachi. Ideal to start a program; an out of this world outdoor event.

Includes

- A Welcome shot of Tequila in a Souvenir Clay Cup.
- 2 Hours of Mariachi Band (45 minutes playing and 15 minutes of break per hour).
- 20 Minutes of Folkloric Ballet.
- Mexican Decorations: Sombreros, Stocks of hay, Milk Jars, Barrels, Cactus, Streamers, Chile market display
- White linen with Mexican sarapes as overlays, colorful napkins
- White chairs
- Waiters wearing a traditional Mexican outfit.
- Mexican Buffet menu
- 2 Hours of Gold Standard Bar on unlimited consumption.
- Tax and Service.

Guarantee	Price per person in USD Tax and Service included
100 – 149	\$ 150
150 – 249	\$ 144
250 – 349	\$ 138
350 – +	\$ 135

MEXICAN FIESTA BUFFET MENU



Tortilla chips in Mexican sombreros with salsa and guacamole

Salad Bar

Garden greens, tomatoes, cucumber, carrot, red onion, mushrooms and croutons Cilantro-herb vinaigrette, avocado lemon and guanabana dressings, spiced jicama, orange and pineapple salad Poblano and white bean salad, tomato and red onion, salad with cumin Panela cheese and bell pepper salad, Vallarta Ceviche

Soft Taco Bar

Chicken, skirt steak, chorizo and grilled shrimp, green onions, peppers, cilantro, green chile, lemon
Mushrooms and julienne peppers served with lettuce, onion, sour cream, fresh cheese guacamole, jalapeños, habaneros, Mexican salsa, flour and corn tortillas

Hot Entrees

Oven baked chicken breast with honey chipotle sauce, pork carnitas Michoacán style
Grilled mahi-mahi with green pepper, tomato, green olives and capers, Mexican rice, Charro beans.

Postres

Pastel de tres leches con salsa de ron, Flan Napolitano, Arroz con Leche, Pastel de Chocolate al Tequila, Mousse Acapulco y Borrachitos con Tequila, Café regular recién preparado, café descafeinado y tes.

CARNAVAL



A feast for the senses! Wrapped in figures and colors, this theme is ideal for a night celebration indoors, that calls for a casual and fun profile.

Carnival theme will leave your participants with an amazing mouth taste!

Includes

- Banner displaying painted colorful masks, bits and festive carnival items on the walls.
- Carnival themed centerpieces.
- Photo back drop to take pictures at the entrance of the party
- Colorful table clothes and serviettes, black chair covers with colorful sashes.
- Stilt men 10-foot-tall giants will greet the Event Participants as they arrive to the event
- Two Hours of Live Music (45 minutes playing and 15 minutes of break per hour).
 - 10 minute performance, Cirque du Soleil style
 - 5 Course Dinner Menu
 - 2 Hour of Gold Standard Bar on unlimited consumption
 - Tax and Service,

Guarantee	Price per person in USD Includes Tax and Service
100 – 149	\$ 160
150 – 249	\$ 150
250 – 349	\$ 140
350 – +	\$ 130



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

CARNIVAL MENU

Beef Consommé with puffed pastry
With herbs, vegetables and a touch of sherry

Salad
Mixed greens and endives with orange and grapefruit segments, carrot, mushrooms and cucumber served with walnut raspberry vinaigrette

Sorbet
Seasonal fruit sorbet

Main Course (Duet)
Herb crusted medallion of beef with a port glace, sautéed jumbo shrimp and mango papaya relish,
Sliced gratin potatoes and seasonal vegetables, assorted bread and butter

Dessert
Chocolate hazelnut cake with amaretto and vanilla sauce
Regular Coffee, Decaffeinated and Selected Teas.

CHOCOLATE PARTY



This theme provides a casual environment, light and comfortable which invites your guest to stay for hours and hours. Enjoy of a wonderful evening, open aired, where moon and stars will be the frame to complete the scenario. Ideal for Cocktail or short Reception of 2 hour, welcome, middle or farewell, will definitely fit perfect in your group agenda.

Includes

- Lounge furniture with high cocktail tables mixed with sofas in chocolate color.
- Decor, torches and white banners.
- Fire Acrobat 10 minute performance
- 2 Hours of DJ
- Light dinner buffet style
- 2 Hours of Gold Standard Bar on unlimited consumption
- Tax and Service. .

Guarantee	Price per person in USD Includes Tax and Service
100 – 149	\$ 156
150 – 249	\$ 147

CHOCOLATE PARTY MENU



Salad Bar:

Mixed field salad with cherry tomato, cucumber olives, carrots, broccoli and herb garlic croutons
Mushroom bell pepper salad, roasted vegetable salad with corn, pepper, raisins and sunflower seeds
Italian, honey lime and Asian ginger soy vinaigrettes

From the Charcoal Grill:

Grilled mahi-mahi with achiote, citrus marinated grilled chicken breast, beef tenderloin chimichurri, corn on the cob, mixed roasted vegetables baked potato with chives, low fat Manchego cheese and turkey bacon bits

Dessert

Chocolate Fountain with seasonal fruit and marshmallows sticks, assortment of chocolate petit fours on individual portions, truffle and chocolate lollypops, regular coffee, decaffeinated and selected teas.



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

SHOOTING STARS



This will be a memorable night for a Big Event or Celebration. In conjunction with stars shapes and silver bright combined with black will make the room look wonderful. Ideal for Awards or Recognitions for a Job Well Done.

Includes

- Theme Night centerpieces.
- Gobos (lights) in stars shape.
- Stars decoration hanging from the ceiling.
- Black tablecloths with black serviettes and silver runner.
- Black chair cover with silver drape.
- Two hours of versatile music (45 minutes playing and 15 break as one hour).
- 5 Courses Served Menu
- 2 Hours of Gold Standard Bar on unlimited consumption
- Tax and Service

Guarantee	Price per person in USD Includes Tax and Service
100 - 149	\$ 150
150 - 249	\$ 143
250 - 349	\$ 136
350 - +	\$ 133

SHOOTING STARS MENU

Salad

Assorted field greens wrapped in a cucumber Zest with roasted vegetables, Roquefort crumbs, caramelized pecans and pears served with Chianti vinaigrette and Basil Oil.

Soup

Lobster bisque with seafood and fennel cream

Sorbet

Seasonal fruit sorbet

Main Course (Duet)

Grilled beef tenderloin glazed with a Chile Poblano sauce, onion comfit and jumbo shrimp with lemon tequila sauce served with potatoes au gratin, asparagus and baby vegetables, Assorted bread and butter

Dessert

Chocolate hazelnut cake with amaretto and vanilla sauce Freshly brewed coffee, decaffeinated coffee and teas



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

SEA SPLENDOR



You will be amazed by the feeling of entering an underwater cave with colorful tropical fish swimming in and around the gentle waves of white sea foam gauze. The tropical sounds of the evening's entertainment make you want to grow fins and live here permanently!

A Memorable dinner awaits you, elegantly served, enhanced by white linen, softly lit by the scenario itself. Ideal for an indoor Gala event.

Includes

- Complete underwater decoration with Marine Flora and Fauna and Sea sound effects.
- Pin spots to enhance props
- Center pieces according to the theme
- White Tablecloths, white Serviettes and white chair covers with blue or white sashes or white Chiavary chairs
- Two Hours of Dancing Music by a Live Band (45 minutes playing and 15 minutes of break per hour).
- 4 Course Dinner Menu
- 2 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service.

Guarantee	Price per person in USD Includes Tax and Service
100 – 149	\$ 149
150 – 249	\$ 143
250 – 349	\$ 190
350 – +	\$ 137

SEA SPLENDOR MENU



Soup

Seafood bisque with fennel infused cognac crème

Salad

Caesar salad with garlic croutons, parmesan cheese

Main Course (Duet)

Grilled filet mignon crusted with fresh herbs served with a port glaze

Cilantro and garlic shrimp with garlic butter and white Wine, served with infused truffle oil mashed potatoes

Assorted bread and butter

Dessert

Frozen mango soufflé with raspberry and guava sauce topped with gingered candy

Freshly brewed coffee, decaffeinated coffee and teas.



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA

GREEN PARTY

Marriott cares!



We invite you to join us on this campaign where creativity is vital to create an amazing friendly environment Party. Your participants will enjoy not only the décor but also the food and entertainment that make of Green a comfortable and casual celebration, ideal for indoors

Includes

- Mixture of rectangular and triangular wooden linenless tables in dark chocolate color.
- Chocolate tiffany chairs
- Green Napkins
- Fresh Asparagus as center pieces
- Live food stations prepared a la minute, focusing on local ingredients.
- 20 minute of performance, Cirque du Soleil style
- Live fountain statue; nature images throughout the event.
- Live Stations Menu
- 2 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service.

Guarantee	Price per person in USD Includes Tax and Service
1100 – 149	\$ 170
150 – 249	\$ 160

GREEN PARTY MENU

Chilled

Chicken Cesar salad with cesar dressing served on individual portions.

Sun flower seeds, tomato, spinach, jicama and chayote with mango cumin dressing

Ceviche Vallarta with fresh chips

Variety of Sushi with Soy sauce

Hot Station

Assortment of Pastas with Seafood and choice of sauces: Pomodoro, Alfredo or Pesto,

Fried Calamari

Battered fried fish, warm flour tortilla, with shredded cabbage, black bean salsa, Mexican salsa and cilantro aioli

Au jus Prime Rib

Assortment of Breads and butter

Tempura Chicken and Vegetables with oriental sauces

Dessert Station

Apple, Strawberries and Pears slices with Chocolate dip.

Variety of individual portioned chocolate cakes.

Coffee, Decaffeinated and Selection of Teas.

WHITE ON WHITE



No doubts this is the perfect closing for your awards or gala dinner. We will bring you into a fancy and sophisticated south beach ambiance, that will make of your event a great success.

Long tables to promote mingling, surrounded by floating candles and lighting effects that will create a refined atmosphere to please your guests.

This theme has the particularity of looking gorgeous indoors and outdoors. Enjoy!

Includes

- Rectangular tables majestically dressed in white
- Chair with white chair cover
- Votive candles hanging from the ceiling and white draping
- Customized gobo projection with group logo
- Orchids as center pieces.
- Two Hours of Live Duet (45 minutes playing and 15 minutes of break per hour)
- 4 Course dinner menu
- 2 Hours of Gold Standard Bar on unlimited consumption
- Tax and Service
- We suggest:
 - A separate dessert room with dessert stations including:
 - Lounge style furniture and dance floor.
 - Two hours of DJ at the dessert room.

Guarantee	Price per person in USD Includes Tax and Service
100 – 149	\$ 170
150 – 249	\$ 165
250 – 349	\$ 160
350 – +	\$ 155

WHITE ON WHITE MENU



Soup
Mushroom cappuccino with cheese straw

Salad
Cucumber Carpaccio with field greens, goat cheese crumbles and espresso raspberry vinaigrette

Sorbet
Lemon basil sorbet

Main course (Duet)
Filet of beef tenderloin served with pasilla sauce, shrimp fricassee with saffron and watercress salad
Sweet whipped potato, braised endive, seasonal vegetables, assorted breads and butter

Dessert room
Double chocolate Terrine with mocha and berry sauce
Cheesecake, Chocolate truffle lollypops
Mini fruit tarts, Crème brulee served on spoons
Regular Coffee, Decaffeinated and Selected Teas.

BEACH PARTY



The natural beauty of our beaches is the perfect setting for an unforgettable afternoon. Enjoy the cool ocean breeze and the panoramic view of the sunset during the evening, at the special beach party our dedicated team will prepare on the north area of the Banderas Bay.

Includes :

- Decoration with surf boards and sea figures, torches, candles, candles, light effects on the beach and palm trees.
 - Welcome cocktail upon arrival
 - 2 hours of marimba band and 15 min salsa show.
 - Colorful linen from house selection to choose
 - White plastic chairs
 - Activities to interact with the guests (limbo, lambada or salsa contest).
 - Colorful centerpieces.
 - Buffet menu
 - 2 Hour of Gold Standard Bar on unlimited consumption
- Tax and Service

Guarantee	Price per person in USD Includes Tax and Service
100 – 149	\$ 150
150 – 249	\$ 145
250 – 349	\$ 140
350 – +	\$ 135

BEACH PARTY MENU



Salads

Field greens, romaine, cucumber, tomato, red onions, mushrooms, carrot, sunflower seeds, raisins
Cole slaw, baked potato salad, pasta salad, seafood ceviche, honey Dijon dressing and basil citrus vinaigrette
Peel shrimp, black mussels with lemon herb butter

Soup

New England clam chowder

Entrée

New York strip steak from the grill with chimichurri and mushroom sauce, marinated grilled chicken over oven-roasted corn salsa, fresh steamed lobster with drawn butter (one per person), Baked clams and mussels
Broccoli with butter, Boiled red potatoes, assorted breads

Dessert

Peach and apple pie, Chocolate Cake, tropical sliced fruit to include sliced watermelon with honey orange dip, Pineapple rum cheesecake, Coconut flan, freshly brewed coffee, decaffeinated coffee and teas

OFF CATERING SERVICE



The setting of the most famous villa at Conchas Chinas (an exclusive residential area in Puerto Vallarta) is the perfect option for a unique reception, dinner or wedding.

The Villa is located directly above the sea on the Bay of Banderas and offers superb ocean views, located within 30 minute drive from the heart of Puerto Vallarta by bus.

Traditional Mexican furniture is set on terra cotta floors under antique hand-hewn beamed ceilings. All rooms are enhanced by Mexican art objects. Dinner may be served next to the swimming pool overlooking the ocean, where your guests can observe one of the most breathtaking sunsets in the world.

This event will be quoted based on number of participants and date of the event, since rent of venue ranges according to season.

Event will be subject to location availability.

*** Does not include transportation
Hotel/Venue/Hotel. This service has to be
quoted through a DMC separately.**

THE VALLARTA HILLS MENU



Salad

Goat cheese layered with grilled eggplant
Red pepper coulis, field greens and basil oil

Main Course (Duet)

Medallion of beef tenderloin with a port glace
Sautéed jumbo shrimp, cream lemon grass glaze
Wild mushroom risotto and seasonal vegetables

Dessert

Chocolate duet with white and dark chocolate mousse
Regular Coffee, Decaffeinated and Selected Teas.

BAR GOLD STANDARD



Bourbon

Jim Beam

Whiskey

Jack Daniels, Jameson

Scotch

J&B, Johnny Walker Red

Canadian Mist

Gin

Beefeater, Bombay

Vodka

Smirnoff, Triumfalnaya, Stolichnaya

Tequila

Jimador Reposado, Orendain Reposado,
Tequila 100 años Reposado, Sauza Reposado

Run

White bacardi, Bacardi Añejo,
Bacardi 8 yrs

Brandy

Don Pedro, Azteca de Oro, Torres 10

White wine

Chenin Blanc LA Cetto

Red wine

Cabernet Sauvignon LA Cetto

Rose wine

Zinfandel LA Cetto

Digestives

Kahlua, cream of tequila, liquor de Tequila

Domestic beer

Corona, Corona light, XX Lager, Indio,
Bohemia, Tecate, Pacifico, Pacifico Light, Modelo, Modelo light

Soda (PEPSICO)

Water

Bottled water, mineral water, peñafiel, juices



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA