

OCCIDENTAL GRAND
NUEVO VALLARTA

BANQUETS

COFFEE BREAK.....2

BREAKFAST2

CANAPES2

BANQUETS & GALA DINNERS2

ROMANTIC DINNERS2

MARTINI TABLE.....2

TEQUILA TASTING.....2

OPEN BAR.....2

TRADITIONAL

Coffee, tea selection, milk and water
Fresh beaked sweet bread (Welcome)
Cookies (Afternoon)
Sodas (Afternoon)

Price: US \$ 10.00 pp. + TAX

REFRESHING

Coffee, tea selection, milk and water
Fresh beaked sweet bread (Welcome)
Orange and grapefruit juice (Morning)
Cookies (Afternoon)
Sodas (Afternoon)

Price: US \$ 14.00 pp. + TAX

ENERGETIC

Coffee, tea selection, milk and water
Fresh beaked sweet bread (Welcome)
Orange and grapefruit juice (Morning)
Fresh Fruit (Afternoon)
Sodas (Afternoon)

Price: US \$ 14.00 pp. + TAX

Includes: Service, White Linen, Set- up, Glassware, Cutlery, Plates, Tables

MEXICAN BREAKFAST

Orange juice

Papaya with lemon plate

Red or green chilaquiles with chicken, served with refried beans and cheese.

Sweet bread

Coffee or tea

Price: US \$ 15.00 pp. + TAX

BUFFET BREAKFAST

Minimum 50 people

Variety of Fruit Juice (3 options)

Variety of Fruit of the Season

Yogurts and Cereals station

Cottage cheese, dried prunes, Grated coconut and Granola

Cold Milk and Chocolate

Station of Eggs at your Choice

Chilaquiles Green or Red

Toasted Bacon and Pork Sausage

Hash brown potato

Hot Cakes and French Toast

Refried beans

Coffee & tea

Price: US \$22.00 pp. + TAX

Includes: Service for 2 hours, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Tables

OPTION 1

Roses of prosciutto

Smoked Salmon Mousse

Variety of sushi

Crab stuffed mushrooms

Coconut Shrimp

Beef Wellington Minis

Argentinian Empanadas

Price: US \$30.00 pp. + TAX

OPTION 2

Cherry tomato stuffed with goat cheese

Mushrooms stuffed with crab

Asparagus and prosciutto canapés

Mini salmon coulibiac

Filipino Lumpia Shangai

Datiles stuffed with cream cheese

Vegetable tempura with artichoke dip

Price: US \$35.00 pp. + TAX

Includes: Service, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Tables

OPTION 3

Smoked salmon with capers

Quail eggs with caviar

Mushrooms stuffed with shrimp salad

Cream cheese stuffed celery with smoked salmon

Mini quiches of smoked marlin

Prunes filled with cheese and bacon

Roasted asparagus crepes

Price: US \$40.00 pp. + TAX

Includes: Service, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Tables

OPTION MENU 1

Appetizers

Fresh avocado salad and shrimp

Broccoli Cream

Cesar Salad with smoked salmon and capers

Entrée

Beef tenderloin in blue cheese and Portobello

Sesame Crusted Salmon

Chicken breast stuffed with spinach, bacon and cheese

Dessert

Kahlua Flan

Tiramisu

Guava Mousse with Passion Fruit Coulis

Price: US \$30.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set- up, Glassware, Cutlery, Plates, Tables

OPTION MENU 2

Salad

Duo salad of palm artichoke hearts and three chili vinaigrette

Serrano Ham Salad with Balsamic Dressing Melon

Salad of tomato comfit and goat cheese with chipotle

Chile vinaigrette

Appetizers

Cream of asparagus with garlic crouton

Spicy Cilantro Cream with grilled panela

Clam cream

Entrée

Surf and Turf (Shrimp and beef)

Pork medallions in tamarind sauce with mashed potatoes and sautéed spinach

Chicken Breast stuffed with Squash Blossom

Dessert

Crème Brulee crystallized coconut and strawberries

White Chocolate Brownie

Chocolate mousse

Price: US \$35.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set- up, Glassware, Cutlery, Plates, Tables

OPTION MENU 3

Salad

Caesar Salad in Parmesan Basket

Spinach salad with caramelized walnuts and roasted pears with balsamic dressing

Arugula Salad with candied walnuts and goat cheese

Appetizers

Fish Soup Pernot

Corn cream with poblano chili and panela cheese cubes

Poblano Cream

Entrée

Fish Fillet with Coconut Shrimp

Medallions of Beef Tenderloin in Sauce Morita

Oven baked beef tenderloin with Cabernet Sauce

Dessert

Red Fruit Tart (blackberry, raspberry & strawberry)

Catalan Custard with rompope

Chocolate Mint Mousse with Almond Tile

Price: US \$40.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Tables

CARIBBEAN MENU

Minimum of 50 people required.

Appetizers

Seafood Ceviche calypso sauce

Cucumber salad with yogurt

Marinated Squid Salad

American Coleslaw

Seafood salad

Tropical fruit platter

Dressings

Thousand Islands

French

Caesar

Italian

Soup

“Dominican Sancocho”

Main Dishes

Baked potatoes stuffed with bacon

Wing butter mixed vegetables

Fish with mango sauce

Jamaican chicken

Fried plantains

Corn steamed with butter

Sauces

Spicy tomato

Habanero chili sauce

Green Tomato Salsa

Avocado Salsa

Live Cooking

Biscuit marinated beef

Chili Shrimp

Slices of grilled pineapple

Desserts

Walnut cake

Lemon pie

Apple pie

Chocolate Cake

Pina colada and mango mousse

Price: US \$40.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set- up, Glassware, Cutlery, Plates, Tables

BARBECUE MENU

Minimum of 50 people required.

Salad Station

Mixed lettuce

Tomatoes

Onions

Cucumber

Corn

Striped beets

Potato Salad

Acapulco Ceviche

Guacamole

Radishes

Sauces

Mexican Salsa

Green Tomato Salsa

Chipotle Pineapple Salsa

BBQ Grill

Pork Sirloin

Chorizo

Grilled Chicken

BBQ Pork Ribs

Garnishes

Baked potato
Broccoli au gratin
Glazed carrots
Sweet corn
Sweet Potato Puree
Beans
Garlic mushrooms

Bread station

Corn bread
Onion bread with Jalapeño
Black sesame seed bread
Cumin Bread

Desserts

Chocolate Cake
Cheese cake
"Tres Leches"
Fruit tarts

Price: US \$45.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set- up, Glassware, Cutlery, Plates, Tables

OPTION MENU 1

Green salad with tomato, serrano ham, fresh mozzarella and balsamic dressing

Fish and shrimp soup served with parmesan croutons

Shrimps and beef medallion served with a puree of potato and grilled vegetables

Profiteroles filled with vanilla ice cream and chocolate sauce

Price: US \$140.00 pp. + TAX

OPTION MENU 2

Caesar salad tossed with our home made dressing

Cream of clam with white wine

Fresh Mahi Mahi grilled with lemon served with mushroom risotto

Profiteroles filled with vanilla ice cream and chocolate sauce

Price: US \$140.00 pp. + TAX

Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Table

OPTION MENU 3

Mediterranean salad with arugula, spinach, lettuce
cherry tomatoes, beets and panela cheese, tossed
with balsamic dressing

Cream of artichoke aromatized with brandy and
topped with popcorn shrimps

Shrimps and beef medallion served with a puree of
potato and grilled vegetables

Profiteroles filled with vanilla ice cream and
chocolate sauce

Price: US \$140.00 pp. + TAX

OPCION EXTRA**Lobster Dinner**

Sautéed with garlic sauce

Sautéed with butter

With almond Maniere

Thermidor

Price: US \$75.00 pp. + TAX

*Includes: Service & Open bar for 2 hours, White Linen, Space rental, Set-up,
Glassware, Cutlery, Plates, Table*

MARTINI TABLE

Cocktail Martini

Apple Martini

Melon Martini

Peach Martini

Banana Martini

Chocolate Martini

Cosmopolitan

Citrus Martini

Blue Martini

Price: US \$15.00 pp. + TAX

Includes: Set-up, lights, music and service.

TEQUILA TASTING & DINNER

Types of tequila to taste:

White Tequila

Young Tequila

Reposado Tequila

Añejo Tequila

Price: US \$65.00 pp. + TAX

* Brand may vary according to availability.

Includes: Dinner from the restaurant set menu, Service & soft drinks for 2 hours, White Linen, Space rental, Set-up, Glassware, Cutlery, Plates, Table, Informative video, Interaction with the diner, Prizes, Minimum 20 people and maximum 50 people

BASIC OPEN BAR

J.W. whisky
Smirnoff vodka
White house tequila
Bacardi white rum
Torres 5 brandy
White and red house
Clear and dark beer
Sodas and juice

Price per hour: US \$15.00 pp. + TAX

Price per 3 hours: US \$35.00 pp. + TAX

Includes: Service, White Linen, Set- up, Glassware, Cutlery, Plates, Tables

PREMIUM OPEN BAR

J.W. whisky
Red Label whisky
Buchanan 12 whisky
Absolut Blue vodka
Don Julio white tequila
Bacardi white rum
Torres 10 brandy
Tanqueray gin
Chinchon anise
Bailey's Irish Cream
Grand Marnier
White and red house
Clear and dark beer
Sodas and juice

Price per hour: US \$25.00 pp. + TAX

Price per 3 hours: US \$50.00 pp. + TAX

Includes: Service, White Linen, Set- up, Glassware, Cutlery, Plates, Tables