

WEDDING PACKAGE CHARME

PLANNING YOUR WEDDING STARTS HERE

All prices are subject to current VAT increase to 10% service charge

BEFORE THE EVENT

- Calligrapher for the invites.
- Etiquette Advice.
- Suggestion on professional photography and video.
- Invitation to the menu test for six people.
- 100 Canapés for the civil wedding.
- Special accommodation rate for guests.
- Membership in our fitness center.

DURING THE EVENT

- Wedding Menu Charme.
- Unlimited soft drinks.
- Flower arrangement for each table.
- Special decoration on the table of the bride and groom.
- Tablecloths with covers tablecloths or table runners.
- Tiffany Chairs.
- Musical accompaniment for 45 minutes by a group of strings.
- DJ for five hours.
- Transportation of the bride in a luxury car from the house to the place of the ceremony and then to the reception site.
- Valet toilet.
- Wardrobes Valet.
- Uncork consumption.
- 8 Parking slots.

AFTER THE EVENT

- One night accommodation in the wedding day, including a bottle of champagne and breakfast.
- Dinner or lunch on the month anniversary in our Restaurant El Dorado Gourmet.

Price per person USD 52.50 + 22%

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MENÚ

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Choose the combination that best suits for your guests

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MENÚ CHARME ONE

Seafood and shrimp timbal in mango sauce and almond rain.

Frost taxo with tequila and cinnamon.

Tenderloin medallions in balsamic sauce. Corvina in dill sauce with vegetable timbale, Creole baked potato and fresh asparagus with cherry tomatoes.

Coffee parfait with seasonal fruits and curry sauce.

MENÚ CHARME TWO

Smoked turkey salad with Parmesan and croutons, basil vinaigrette and red pepper cream.

Tropical fruit sorbet with creamy sauce and almond praline.

Chicken roll with spinach and candied ham cured in creamy mushroom sauce thyme, fine tenderloin in oport sauce with millefeuille fine potato, vegetables, corn soufflé and caramelized apple.

Brownie with vanilla sauce and berries, taxo ice cream with hot chocolate sauce.

MENÚ CHARME THREE

Trout and salmon tartare, avocado and corn parfait with mango sauce.

Watermelon sorbet tulip with cinnamon and caramel.

Glazed pork tenderloin with tamarind sauce. Turkey medallion in creamy sauce with risotto croquette, accompanied with "maqueño" soufflé, roasted peppers and glazed pear.

Vacherin open with chocolate mousse and caramel with strawberry ice cream.

