

# WEDDING PACKAGE GLAMOUR

## PLANNING YOUR WEDDING STARTS HERE

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

At least 120 people

### BEFORE THE EVENT

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- Calligrapher for the invites.
- Etiquette Advice.
- Suggestion on professional photography and video.
- Invitation to the menu test for six people.
- Special accommodation rate for guests.
- One month membership in our fitness center for the couple.

### DURANTE EL EVENTO

- Wedding Menu Glamour.
- Unlimited soft drinks.
- Flower arrangement for each table.
- Special decoration on the table of the bride and groom.
- Canapes before dinner.
- Tablecloths with covers tablecloths or table runners.
- Gold or Silver Tiffany chairs.
- Base plate.
- Musical accompaniment for 45 minutes by a group of strings.
- DJ for five hours and especial lighting at the table of the bride and groom and on the sweets table.
- 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.

### POSTERIOR AL EVENTO

- One night accommodation in the wedding day on the bridal suite, which includes a bottle of champagne, fruit basket and breakfast.
- Dinner or lunch on the month anniversary in our Restaurant El Dorado Gourmet, includes a bottle of wine and one night's accommodation according to availability

**Price per person USD 57.25 + 22%**

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# MENÚ

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Choose the combination that best suits for your guests

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### MENÚ GLAMOUR ONE

Salmon tartare with shrimp to Oliva and Pangora warm souffle with saffron sauce and balsamic.

Cheese strudel with fig chutney and raspberry vinaigrette.

Lamb chops with mint sauce, grilled albacore with nantua sauce with crispy wild rice, plates of asparagus, basil gnocchi au gratin, baby carrots and peppers leaves.

Sigh taxo filled with balsamic ice cream and Grand Marnier truffle with orange jacket sauce.

### MENÚ GLAMOUR TWO

Lima cause with shrimp, eel roll and red and white tuna tiradito on a salad of avocado and mango salsa and oriental mustard mayonnaise.

Green tea frost on almond crispy and balsamic rays.

Tenderloin steak with mushrooms sauce and Shcubeeek duck with lemon honey, accompanied by apple souffle, bread dumpling, chinese string beans and slices of zucchini.

Mascarpone cream with papaya leaves and warm chocolate brownie with ice cream accompanied by rose petals on fresh fruits.

### MENÚ GLAMOUR THREE

Pangora combination with New Zealand mussels au gratin with hollandaise sauce and mango salad and shrimp in cream of fennel and dill sauce.

Frost gorgonzola, over dry muesli and coffee fusion.

Grilled prawns in champagne sauce and dill with glazed pork tenderloin in species honey and creamy tamarind sauce, accompanied by fried quinoa couscous, sheet of broccoli, quenelle carrots and stuffed artichokes with wild mushrooms.

Chocolate souffle with passion fruit cannelloni and wasabi ice cream

