

WEDDING PACKAGE VOGUE

PLANNING YOUR WEDDING STARTS HERE

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

Minimum 120 pax

BEFORE THE EVENT

- 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 Vogue.
- 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.
- Banquet Chairs.
- 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.

POSTERIOR AL EVENTO

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

Price per person USD 47.70 + 22%

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MENÚ

WEDDING PACKAGE VOGUE

Choose the combination that best suits for your guests

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MENÚ VOGUE UNO

Shrimp timbal with cunt soufflé, palm and passion fruit cream.

Orange cream with smoked duck and balsamic foam.

Turkey roll stuffed with veal mousse and candied fruits with raspberry sauce, brioche tenderloin with creamy pepper, roasted palm, grilled polenta, zucchini and apple circles glazed with cherry tomato.

Moist chocolate cake with condensed, evaporated milk and cream with orange and red fruits sauce.

MENÚ VOGUE DOS

Fig, apple and mango salad with served with ham and asparagus in paprika sauce and basil vinaigrette.

Cucumber cream and palm with coriander cappuccino.

Grilled chicken roll in orange sauce, grilled salmon with fennel sauce, accompanied by rosty potato, maqueño soufflé, roasted green chinese beans and palm.

Mango mousse trilogy, white chocolate and nuts praline beets on.

MENÚ VOGUE TRES

Grilled salmon strudel with mango avocado and spicy rolls kanikama salad, together with eel sauce and sesame.

Pistachio cream with Parmesan croutons and pumpkin oil.

Smoked pork tenderloin with uvillas sauce, beef tenderloin with black pepper sauce served with mashed potatoes, peas au gratin, asparagus, grilled peppers and mango soufflé.

Fruits au gratin with rum sabayon and mandarin ice cream with caramel veil.

