

2012 Food & Bar Guide

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The following information will assist you in planning the food and beverage portion of your event.

Hors D' Oeuvres (for cocktail hour)

Our recommendation is that you choose 3 to 5 different Hors D' Oeuvres, at 3 to 5 pieces per person.

Below is a sample based on 50 people and 3 pieces per person.

Hors D' Oeuvres	\$ per piece	QTY	SUBTOTAL
Tuna Sashimi	\$ 3.70	37	\$ 136.90
Tomato and Mozzarella Crostini	\$ 3.50	37	\$ 129.50
Brie Cheese and Ham...	\$ 4.00	38	\$ 152.00
Mini Cajun Crab Cakes...	\$ 5.00	38	\$ 190.00
Total cost	\$12.17	150	\$ 608.40

Mexican hors d'oeuvres are only available for welcome parties and rehearsal dinner only.

Sit Down Plated Menu

The three course meal consists of soup or salad, main course and dessert. The cost per person would depend on the main course. You will be able to choose up to 2 different main courses, although you are limited to choose only one first course item and dessert item. If you decide to choose additional items, an extra charge will be applied. Vegetarian and kids menus are also available.

Sample: \$55.00 Plated Menu

Javier's Salad
 Choice of Filete Antiguo or Seared Sea Bass
 Tiramisu Cake

Guest counts and menu guarantees are required 3 weeks prior to the event date. Please provide main course selection with guest seating chart. Most clients include a section in their wedding invitations / RSVP cards where each guest can select their main course. The cost of the three course meal cannot be reduced when substituting the dessert with a wedding cake.

Kids Menu - \$28.00++ USD per person

Menu options are:

- Pasta
- Fish Fingers
- Hamburger
- Cheese Quesadillas

Kids Menus come with french fries or mashed potatoes and ice cream.

Buffets

If you prefer to have a buffet instead of a plated menu, please review our various buffet options.

- Mar Buffet
- BBQ Grilled Buffet
- Mexican Buffet
- International Buffet

Food Tastings - \$50.00++ USD per person

Tastings are available during your site inspection of the resort. The tasting will include:

- Soup or Salad (one per person)
- Main Course (choice of two: lobster tail, filet mignon or prawns)
- Dessert (one per person)

Surf & Turf food tastings are \$60.00++ USD per person.

Buffet tastings are also available. Please provide us with the buffet choice and the chef will make his selection. Please feel free to provide specifications. Please ask for pricing.

Please note that hors d'oeuvres, beverages and wine are not included in tastings.

Wedding cake tastings are not available.

Set Up and Banquet Equipment

Costs related to the banquet equipment needed for your wedding and reception are included.

However, the chairs are an additional cost with a choice of the following:

1. Banquet chairs with covers and sash
2. Tiffany chairs
3. Chair beach style

Tables are rounds of 6 to 10 people each. Our recommendation is 8 people per table.

Sweet heart table for the bride and groom is available. Large rectangular tables for you and your wedding party are also available.

Standard linen (table cloth and cloth napkin) colors are: white, chocolate and black.

If you are considering a different color, please let us know and we will be able to ask our vendor if it is available. Additional costs may apply.

Javier's Restaurant Furniture

We are sorry to inform you that Javier's furniture is not available for any type of wedding or event set up. The resort's policy is to keep the architecture and its decor standard without alteration. Therefore banquet equipment is the only option for events.

Chef-Live Stations

One station is suggested for 50 people and also one per dish option. Additional costs do apply. If you are interested in this option, please provide us with your menu option and we will provide you with the estimated costs.

Dessert Bar

The difference between a dessert bar and desserts included in your menu or buffet is the variety. The dessert bar will include 3 or 6 different desserts and they are available throughout your reception. If you choose to have a Dessert Bar, there is an additional cost of \$5.00 USD to the Buffet and \$15.00 USD to the Plated Menu.

Wedding Cake

The most popular flavors are:

- Devils Chocolate Cake with a Creamy Chocolate Ganache infused with Kahlua
- Amaretto Cake with French Cream Filling
- Vanilla Cake with Key Lime Filling
- Banana Cake with "Dulce de Leche" French Cream
- Tropical Carrot Cake with Orange Scented Cream Cheese Filling

Please feel free to ask for additional flavors.

Bar Services

Bar Services are charged based on consumption. Open bar options are currently not available. Cork fees are also not available.

The minimum guaranteed bar consumption is the Domestic Bar \$ 47.25 USD plus applicable tax and service charge per person. The bar is based on consumption. If at the end of the event, the consumption is less than the guaranteed amount, the difference will be charged.

Sample:

Wedding reception for 50 guests = 50 x \$ 47.25 USD + tax + service = \$ 2,362.50++ USD

The master bar receipts were \$2,000.00 USD. \$ 362.50 ++ will be added to your master account.

Type of Bar

Domestic Brands (Mexico) - \$ 47.25 USD minimum guarantee

International / Premium Brands - \$ 66.15 USD minimum guarantee

Customized – pricing determined by the brands you choose

Feel free to customize the bar service for your wedding reception. All you have to do is to choose the liquors and brands and inform us two weeks prior to your event date.

Wine for Dinner

It is not mandatory for you to include wine during your dinner reception but it is recommend. The Food and Bar Guide includes a wine selection for you to review and choose from.

Cost of Wine

The average cost is \$ 38.00 USD per bottle (red or white), we can estimate the consumption as follows:

Cost of wine per bottle:	\$ 38.00 USD
Glasses per bottle:	6
Consumption per person:	2.4 glasses
Cost of wine per person at dinner:	\$ 15.20

Champagne for Toasting

One glass of champagne for toasting is a tradition at every wedding. The standard brand that we use is Rene Barbier, however it is recommended that you review the list and let us know if you prefer another brand. The formula to estimate this cost is as follows:

Cost of champagne per bottle:	\$ 45.00 USD
Flutes per bottle:	5
Consumption per person:	1 flute
Cost of champagne per person at dinner:	\$ 9.00

Considering the 3 options described above (domestic or international bar), plus wine for dinner and champagne for toasting, your bar will be complete at all times during your wedding event:

Estimated cost of domestic bar:	\$ 47.25
Estimated cost of wine for dinner:	\$ 15.20
Estimated cost of champagne for toasting:	\$ 9.00
Estimated cost of domestic bar:	\$ 71.45 USD plus tax and service

Estimated cost of international bar:	\$ 66.15
Estimated cost of wine for dinner:	\$ 15.20
Estimated cost of champagne for toasting:	\$ 9.00
Estimated cost of international bar:	\$ 90.35 USD plus tax and service

Reiterating, our bar services are on consumption so these figures may change depending on consumption habits, brands and length of event (cocktail hour/dinner/dancing estimated at 5 hours). The important issue here is that since it is included within the estimate cost of your bar, you become responsible to approve it because the figures shown in your estimate are actually the budgets we will use for your wedding event.

Additional Notes Regarding Your Bar Service

It is your responsibility to check your bar every hour during your event in order to keep the budget under control.

Having said that, some questions need to be answered by you at your earliest convenience:

1. What do you want us to do if the bar budget is reached before the conclusion of the event?
 - Should we change to cash bar so every guest starts paying for drinks?
 - Would you like to pre authorize an additional budget?
 - Would you like to decide at the moment?
(Please note that we inform our clients about this when the bar budget is close to the limit not at the time is \$ 0.00)
2. How do we proceed if one of your guests order an expensive drink or a drink that is not considered in the bar you want to offer:
 - Should we deny it?
 - Do we service it and gently inform your guest that it will be billed to him directly?
 - Should we add it to your master account?

Signature Drink

If you are considering a signature welcome drink for your wedding, we can assist you with ideas.

Please find below the following considerations:

1. Color or type of liquor that you have in mind:
2. If your signature drink will be available at all times, or only as:
 - A welcome drink (before the ceremony) or
 - After the ceremony (beginning of Cocktail Hour) or
 - Instead of champagne for toasting
 - Available at all times

Private Events in one of our Penthouses

If you are considering an event like a rehearsal dinner, welcome party, etc. both food and bar services must be provided by Cabo Azul Resort.

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Hors D' Oeuvres

Price: USD per piece

(Bar service is not included)

Cold Options

Bruschetta of Tomato and Fresh Basil	\$ 2.75 each
Vegetables Crudites with Blue Cheese Dip	\$ 3.25 each
Herb Crostini Nicoise Olive Tapenade	\$ 3.25 each
Sherry Tomato filled with Goat Cheese	\$ 3.50 each
Mozzarella and Cherry Tomato Banderrillas with Balsamic Glace	\$ 3.50 each
Tuna Tartar on White Toast	\$ 3.70 each
Baby Scallops Ceviche Yucatan style Tostada	\$ 4.00 each
Prosciutto with Pear of Melon	\$ 4.00 each
Assorted of Mexican Cheese (Panela, Cotija in Adobo, Oaxaca, and Requeson Tostada)	\$ 4.00 each
Shrimp Dill Dip	\$ 4.70 each
Roses of Shrimp on White Toast	\$ 4.75 each
Seared Tuna and Basil Pesto	\$ 4.80 each
Smoked Salmon with Dill Sauce	\$ 4.80 each
Thai Roll and Spicy Sweet and Sour Sauce	\$ 4.90 each
Grill Asparagus Wrapped in Prosciutto	\$ 4.90 each
Smoked Salmon Mousse on Melba Toast	\$ 5.00 each
Smoked Salmon Mousse on Butters Croutons	\$ 5.00 each
Tuna Tartar on Sesame Bread	\$ 5.00 each
Shots of Spicy Clamato and Shrimps	\$ 5.00 each
Baby Scallops and Mango Ceviche on Mini Tostadas	\$ 5.00 each
Blue Point Oyster with Lemon Vinaigrettes	\$ 5.00 each
Olives, Anchovy and Tomato Tapenade Bruschetta	\$ 5.70 each
Shrimp Toast with Dip of Tomato and Cilantro Relish	\$ 6.00 each
Prosciutto with Melon	\$ 6.00 each

Hot Options

Jalapeños Chiles Stuffed with Mozzarella Cheese	\$ 3.00 each
BBQ Baby Pork Ribs	\$ 3.25 each
Buffalo Chicken Wings with Dip of Blue Cheese	\$ 3.25 each
Cheese Mozzarella Fingers with Dip of Guajillo Sauce	\$ 3.25 each
Chicken and Vegetables Kebobs	\$ 3.25 each
Chicken or Beef Satay with Peanuts Sauce	\$ 3.25 each
Chicken Fingers with Dip of Tartara Sauce	\$ 3.25 each
Breaded Mozzarella Stick with Marinara Sauce	\$ 3.50 each
Mushrooms Stuffed with Spinach and Cheese	\$ 4.00 each
Spring Roll with Sweet and Sour Sauce	\$ 4.00 each
Breaded Coconuts Shrimp with Mango Sauce	\$ 5.00 each
Breaded shrimp with Coconut Sauce	\$ 5.00 each
Mini Cajun Crab Cake with Chipotle Sauce	\$ 5.00 each
Mini Cajun Crab Cake with Tartar Sauce	\$ 5.00 each
Pumpkin Blossom Quesadillas with Avocado Sauce	\$ 5.00 each
Scallops Wrapped in Bacon	\$ 5.00 each
Smoked Marlin and Achote Turnovers	\$ 5.30 each
Traditional Spring Rolls	\$ 5.30 each
Tempura Shrimp with Sweet & Sour Dip	\$ 5.40 each
Provencal Cheese Filled Mushrooms	\$ 5.40 each
Crab Cake with Sweet Sour and Mustard Dressing	\$ 5.60 each
Teriyaki Beef Kebobs	\$ 5.80 each
Scallop and Beef Kebobs	\$ 5.90 each
Shrimp Fried Taquitos with Tomatillo Sauce	\$ 5.90 each

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Plated Menu - 3 Courses

Price: Based on Main Course

(Bar Service is not included)

Minimum 20 people

Create your own menu

First course (soup or salad): Please select one item from the following list:

- Tortilla Soup
- Minestrone Soup
- Mushroom Soup
- Avocado Soup
- Traditional Bisque Shrimps (*with brandy served with sautéed shrimps*)
- Traditional Black Bean Soup (*with avocado roasted tomato*)
- Gazpacho (*cold soup with bell pepper, tomatoes and celery*)
- Javier's Salad (*avocado, onion, tomato, cucumber, sweet corn, monterrey-jack cheese and dressing*)
- Baby Lettuce Salad (*with citrus vinaigrette*)
- Caesar Salad (*romaine lettuce tossed with crispy tortilla strip in a traditional dressing*)
- Organic Greens (*with vinaigrette balsamic or champagne*)
- Shrimp Salad (*with tamarind vinaigrette and parmesan cheese*)

Main course: Please select one item from the following list:

- \$ 50.00 Chicken Breast with Mole Sauce (*chicken breast topped with mole sauce served with rice pilaf and refried beans*)
- \$ 50.00 Crab Meat Enchiladas (*with rice, beans and avocado slices*)
- \$ 55.00 Fish Filet Veracruzana Style (*fresh catch of the day with Veracruz sauce flavored with green onions, tomatoes, cilantro, green olives, capers, and Serrano chiles. Served with rice and black beans*)
- \$ 55.00 Rancheros Shrimp (*Mexican wild prawn's sautéed with garlic, tomatoes, onions and poblano chiles. Served with rice and refried beans*)
- \$ 55.00 Filete Arriero (*Aged USA prime tender cut 14 oz New York steak topped with melted cheese, flavored with chipotle chiles. Served with refried beans and guacamole*)
- \$ 55.00 Filete Antiguo (*Grilled 8 Oz filet mignon topped with chipotle cream sauce, sautéed mushrooms and onions. Served with white rice and sliced avocado*)
- \$ 55.00 Ahi Tuna, Risotto Cake and Spinach (*Finished with tomato relish*)
- \$ 55.00 Seared Sea Bass (*with Chile ancho sauce*)
- \$ 55.00 Prawns Sautéed (*in butter and garlic sauce with Cajun spicy*)
- \$ 55.00 Seared Tuna Filet (*choice yours sauce papaya or wild berry sauce served with rice pilaf and grilled vegetables*)
- \$ 60.00 Filet Mignon with Mexican White Shrimp (*grilled 6 Oz Filet and Shrimp Sautéed with poblano chiles and onions*)
- \$ 60.00 Shrimp & Catch of the Day (*blackened combination*)
- \$ 70.00 Surf & Turf (*grilled 6 oz. Filet mignon with lobster tail sautéed in garlic butter, poblano chiles and onions*)

Vegetarian Options

- \$ 50.00 Spinach Enchilada with Cheese in a Light Poblano Sauce (*two spinach enchiladas in a light pasilla sauce. Served with white rice and black beans*)
- \$ 50.00 Primavera Pasta (*with marinara sauce*)
- \$ 50.00 Veggie Fajitas (*with Tomato, onions, corn, rice and beans*)
- \$ 50.00 Chile Relleno (*Poblano chili fillet with Monterrey jack and tomatoes sauce, served with rice pilaf and refried beans*)

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Dessert: Please select one item from the following list:

- Strawberry cheesecake
- Tiramisu Cake With espresso
- Mango Mousse
- Coconut Key Lime Pie
- Blueberries Au Red Wine in Puff Pastry
- Chocolate Cheesecake
- Pear Tart
- Vanilla Ice Cream

Dessert Bar

(Bar service is not included)

Price: \$ 25.00 USD per person
Minimum 35 people

Coffee

Tea (iced or hot)

Water

Please choose no more than five desserts from the following list:

- A Tiramisu
- B New York Cheesecake
- C Chocolate Cake
- D Mango Mousse
- E Flan: coffee, coconut or vanilla
- F Fruit clafouti: peach & carrot
- G Chocolate tart: white or dark chocolate
- H Guava cheesecake
- I Pear tart
- J Vanilla ice cream

Suggested Addition:

Sparkling wine \$ 32.00 USD / bottle
Mimosa

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Mar Buffet

(Bar service is not included)

Price: \$55.00 USD per person

Minimum 50 people

Includes:

- Tossed Salad (*Lettuce with hearts of artichoke finished with a citrus vinaigrette*)
- Nicoise Salad (*Fresh tuna, potatoes, black olives, olive oil, anchovies and sweet bell peppers*)
- Grilled Vegetables (*marinated with garlic olive oil and parley*)
- Roasted Potatoes (*with rosemary and caramelized onions*)
- Shrimp Scampi (*chopped garlic, basil, butter and linguine pasta*)
- Grilled Flank Steak (*with adobo chipotle sauce*)
- Filet of Catch of the Day (*with ajillo sauce*)
- Veracruzana Fish Style
- Chicken Option (*Chef's selection*)

Dessert:

- Fruit Tart
- Tiramisú
- Chocolate Cake
- Lemon Pie

BBQ Grilled Buffet

(Bar service is not included)

Price: \$55.00 USD per person

Minimum 50 people

Includes:

- Fish Ceviche (*fresh fish of the day marinated in lime juice with cucumber tomatoes, onions, Serrano chiles and cilantro*)
- Green Salad (*mix of greens and tomato*)
- Pasta Salad (*fusilli with yellow and red pepper, basil, kalamata, olives, red onion, olive oil and white vinegar*)
- Traditional Javier's Caesar Salad
- Oven Baked Potatoes
- Cole Slaw (*green cabbage with carrots, apple and our house dressing*)
- Rice pilaf
- Corn on the Cob
- BBQ Ribs (*baby back ribs in our smoked BBQ sauce*)
- Grilled Flank Steak (*in a ragout of poblano chille, onions, fresh tomatoes, and coriander*)
- Chicken option -Chef's Selection
- Linguine and Shrimp Scampi (*shrimp sautéed with linguine pasta, onions, garlic, white wine, lemon juice, butter and basil*)

Dessert

- Fruit Tart
- Tiramisu
- Chocolate Cake
- Lemon Pie

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Mexican Buffet - Option #1

(Bar service is not included)

Price: \$ 55.00 USD per person

Minimum 50 people

Includes:

- Organic Salad (*Baby lettuce with tomatoes, jicama, cucumber, grapefruit and our mango vinaigrette*)
- Traditional Javier's Caesar Salad (*Romaine lettuce, with Juliana of crispy tortilla and our house dressing*)
- House Salad (*Mixed lettuce with jack cheese and champagne veneered Refried Beans*)
- Mexican Rice (*Red rice with garlic, tomato and onion*)
- Guacamole and Mexican sauce with chips
- Sautéed Vegetables
- Flank Steak Mexican Style (*Tender flank steak with our special ranchero sauce*)
- Catch of the day Veracruz Style (*Fish of the day with Veracruz sauce made of sautéed onions, yellow peppers, jalapeño, tomato, garlic, white wine, green olives, capers and cilantro*)
- Cheese and Chicken Enchiladas with Poblano Sauce (*Served with beans and red rice*)
- Rancheros Shrimp with White Rice (*Shrimps sautéed with onions, tomatoes, green Poblano peppers, butter, and white wine*)
- Piña Colada Mousse Dessert

Mexican Buffet- Option #2

(Bar service is not included)

Price: \$ 55.00 USD per person

Minimum 50 people

Includes:

- Mixed Organic Lettuce
- Pico de Gallo Salad (*Jicama, cucumbers, carrots marinated with lemon chilli and sea salt*)
- Pearls of Fruit of Tequila and Mint
- Mexican Salsa
- Guacamole
- Totopos
- Mexican Rice (*With tomatoes, corn, carrots, and green peas*)
- Refried Beans
- Chicken Breast (*In mole Poblano*)
- Ranchero Beef (*Beef fillet in stew of tomatoes, Poblano chilli, carrots, onions, oregano and fresh coriander*)
- Catch of the day Veracruz Style (*Seared fish fillet in stew of tomatoes bell peppers, onions, capers, olives, white wine and oregano flavor*)
- Ajillo Jumbo Shrimp (*Sauteed Shrimp tossed with dry chilli, garlic, fresh parsley, and butter*)
- **Dessert Bar with four options**

International Buffet – Option #1

(Bar service is not included)

Price: \$ 65.00 USD per person

Minimum 50 people

Includes:

- Cobb Salad (*mix of greens with walnut vinaigrette*)
- Shrimp Cocktail (*4 prawns with pico de gallo sauce and our special cocktail mix*)
- Smoockers Salad (*fusilli with kalamata olives, sweet corn, tomatoes, red onion and pesto dressing*)
- Spanish Potatoes (*with red onions and bacon*)
- A Selection of Fine Cheese Board
- Julienne of Vegetables (*with olive oil and tarragon*)
- Pasta with Classic Alfredo Sauce
- Pasta with Marinara Sauce
- Normandy Tenderloin (*beef tenderloin with red wine demi-glace*)
- Andalucia Fish (*catch of the day fillet in saffron sauce*)
- Chicken Breast with Provencal Sauce (*mushrooms, garlic, tomatoes and parsley*)

Dessert

- Fruit Tarts
- Hazelnut Parfait
- Cappuccino Cake
- Piña Colada Mousse

International Buffet – Option #2

(Bar service is not included)

Price: \$ 65.00 USD per person

Minimum 50 people

Salad Bar

- Organic Mixed Lettuce
- Antipasto Options:
 - *Roasted Mushrooms
 - *Asparagus Vinaigrette
 - *Assorted Olives
 - *Marinated Tomatoes
 - *Sweet Corn
 - *Selections of Fine Cheese Board
 - *Grilled Vegetables
 - *Mashed Potatoes
- Fusilli Pasta (*choice yours alfredo or marinara sauce*)
- Chicken Breast (*with mushroom cream sauce*)
- Catch of the Day A la Meuniere (*seared fish fillet with almonds, garlic, parsley, white wine sauce*)
- Roasted Beef Tenderloin (*with thyme red wine sauce*)
- Cajun Shrimps (*with garlic and basil butter*)
- Dessert Bar with Four Options

Welcome Party & Rehearsal Dinner Options

Mexican Hors D' Oeuvres

Price: USD per piece

(Bar service is not included)

Mexican Hors D' Oeuvres are exclusively for Rehearsal Dinner or Welcome Party

- Beef or Chicken Chimichanga \$ 3.00 each
- Beef or Chicken Burritos \$ 3.00 each
- Chicken Mini Sopos \$ 3.00 each
- Chicken Taquitos \$ 3.00 each
- Mini Corn Tortilla Quesadilla \$ 3.00 each
- Stuffed Jalapeño \$ 3.50 each
- Sea Bass Ceviche Tostada \$ 3.50 each
- Guacamole \$ 3.50 each
- Shrimp Kebobs \$ 4.00 each
- Beef or Chicken Tostadas \$ 4.00 each

Taco Bar

Price: \$ 30.00 USD per person

(Bar service is not included)

Minimum 45 people

Includes:

- Bowl of Tossed Salad
- Rice
- Beans
- Guacamole
- Mexican Pico de Gallo Salsa
- Shredded Jack Cheese
- Tacos: Corn and Flour Tortillas
- Carne Asada Tacos
- Fish Tacos
- Chicken Tacos
- Salsas: House (Delicious), Mexican pico de gallo, Green and Tomatoes Quemada Sauce

Add Dessert Bar:

\$ 5.00 USD per person

Make your selection of two different desserts from the Dessert Bar Options

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PLATED MENU for Rehearsal Dinner

(Bar service is not included)

Price: \$ 38.00 USD per person

Minimum 30 people

First Course: Fish Ceviche

Main Course: Please choose one item from the following list:

- A Enchilada & Chile Relleno (*chicken enchilada and Chile Relleno with Monterey Jack cheese*)
- B Fajitas de Pollo (*marinated strips of chicken, sautéed with poblano chiles onions, tomatoes, accompanied with refried beans and guacamole*)
- C Carnitas (*Fresh pork prepared Michoacán style. Served with refried beans, salsa quemada, guacamole, cilantro and warm tortillas*)
- D Mole Poblano (*Chicken breast, with homemade mole sauce and Mexican red rice and refried beans*)

Dessert: Tres Leches Cake

Continental Breakfast

Price: \$ 25.00 USD per person
Minimum 30 people

Includes:

- Seasonal juices
- Fruit
- Toast
- Croissants & Pastries
- Jam & Butter
- Coffee
- Water

Add:

Omelete Station (ham, bacon, cheese or vegetables)
Mexican Salsas

\$ 4.00 USD per person

Suggested Addition:

Sparkling wine
Mimosa

\$ 32.00 USD per bottle

Light Breakfast

Price: \$ 20.00 USD per person
Minimum 30 people

Includes:

- Fresh Orange and Grapefruit Juices
- Seasonal Slices Fruit
- Selection of Dry Cereals and Granola with Whole Milk, Low Fat Milk or Skim Milk
- Assorted Fruit Yogurt
- Tray of Homemade Toast
- Butter and Assorted Fruit Preserves
- Regular and Decaffeinated Coffee

Additional Breakfast Items for Buffet

- Hot Cereals (Cream of Wheat or Oatmeal) \$ 0.54 USD per person
- Variety of Dry Cereals \$ 1.62 USD per person
- Cottage Cheese with diced fruits, *dried fruits and nuts* \$ 0.97 USD per person
- Yogurt (assorted fruit flavored and plain) \$ 1.60 USD per person
- Omelet Station (1 chef attendant required per every 50 persons)
Freshly made to order with your choice of diced tomatoes, chopped onions, diced bell peppers, ham, sliced mushrooms, salsa and cheese \$ 5.20 USD per person
- Variety of Freshly Baked Muffins \$ 3.80 USD per person
- *Pacific Smoked Salmon served with fine herbs cream and bagels*
- Assorted Cold Cuts (*Salami, Ham Roast Beef, Turkey and Pastrami*) \$ 3.20 USD per person
- Juice Bar (*Apple, peach, tomato, cranberry, grape*) \$ 1.75 USD per person

Summer Brunch

Price: \$ 38.00 USD per person
Minimum 30 people

Includes:

- Seasonal Juices
- Fruit
- Toast
- Croissants & Pastries
- Jam & Butter
- Spring Salad (*mixed lettuce and fresh tomatoes, carrots, cucumbers and cauliflower*)
- Potato Salad (*with Italian vinaigrette*)
- Grilled Chicken Salad (*shredded chicken dressed with mayonnaise and onions, flavored with curry and dried cranberries*)
- Tuna Salad (*with mayonnaise, onions, celery and carrots*)
- Assorted Sliced Deli Meats (*ham, salami, roast beef and turkey*)
- Omelette Station
- Mississippi Pie (*traditional nut tart mississippi style*)
- Lemon Pie (*lemon tart with italian meringue caramelized*)
- Strawberry Tart (*bretona pasta with orange cream and fresh strawberries*)
- Coffee
- Hot Tea
- Iced Tea

Don Ramon Brunch

Price: \$ 38.00 USD per person
Minimum 30 people

Includes:

- Seasonal Slices Fruit
- Fruit
- French Toast
- Waffles
- Mini Hot Cakes
- Fine Cheese Board
- Assorted Sliced Deli Meats (*Ham, salami, roast beef and turkey*)
- Omelette Station
- Machaca with Chile (*Beef machaca with scrambled eggs and green tomatillo Serrano sauce*)
- Green Chilaquiles (*Corn Tortilla with tomatillo sauce and sour cream*)
- Red Chilaquiles (*Corn Tortilla with guajillo sauce onion and cotija cheese*)
- Coffee
- Water
- Tea

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Wine List

Price: \$ USD per bottle

White Wines

Sierra Blanca Sauvignon Blanc	Guadalupe Valley – México	\$34.00
Round Hill Oak Free Chardonnay	California - USA	\$36.00
L.A. Cetto Reserva Privada Chardonnay	Guadalupe Valley – México	\$36.00
Deakin Estate Chardonnay	North West Victoria- Australia	\$36.00
Sutterhome Chardonnay	California – USA	\$36.00
Bogle Sauvignon Blanc	California – USA	\$38.00
Casas del Bosque Sauvignon Blanc, Reserva	Casa Blanca Valley - Chile	\$40.00
Brolo Pinot Grigio	Tre Venezier – Italy	\$40.00
La Mision Chardonnay	Valle de Malpo - Chile	\$40.00
D'Arenber "The Hermit Crab" Viognier	McLaren – Australia	\$50.00
Drylands Sauvignon Blanc	Marlborough – New Zealand	\$68.00
Gloria Ferrer Chardonnay	Carnero – USA	\$70.00

Red Wines

Norton Malbec	Mendoza – Argentina	\$30.00
Newen Cabernet Sauvignon	Neuquen – Argentina	\$36.00
Newen Malbec	Neuquen – Argentina	\$36.00
Postales Merlot	Neuquen (Patagonia) – Argentina	\$36.00
L.A. Cetto Nebbiolo Reserva Privada	Valle de Guadalupe – Mexico	\$36.00
Sutter Home Cabernet Sauvignon	California – USA	\$36.00
Don Luis Cetto Merlot	Guadalupe Valley B.C.– México	\$36.00
Sutter Home Merlot	California – USA	\$36.00
Villa Rocca Pinot Noir	Pavia – Italy	\$36.00
Don Luis Cetto Merlot	Guadalupe Valley – México	\$38.00
Casas del Bosque Cabernet Sauvignon Reserva	Valle de Rapel – Chile	\$40.00
Fin del Mundo Reserva Merlot	Neuquen – Argentina	\$40.00
Casas del Bosque Pinot Noir Reserva	Valle de Casablanca – Chile	\$40.00
Solar Viejo Crianza	Rioja – Spain	\$40.00
Reserva Tamaya Cabernet Sauvignon	Valle de Limari – Chile	\$40.00
La Flor de Pulenta Malbec	Mendoza – Argentina	\$50.00
Gomez Cruzada Tempranillo "GC", Roble	Roja – España	\$50.00
Norton Reserve Cabernet Sauvignon	Mendoza – Argentina	\$50.00
L.A. Cetto Reserva Privada Cabernet Sauvignon	Valle de Guadalupe – México	\$55.00
Arboleda Cabernet Sauvignon	Aconcagua – Chile	\$67.00
Del Viko	Valle de Guadalupe – Mexico	\$69.00
Drylands Pinot Noir	Marlborough – New Zealand	\$70.00

Sparkling Wines

Prosecco Bisol "Belstar" DOCG N/V	Veneto – Italy	\$40.00
Moscato D'Asti Dezzani	Piemonte - Italy	\$40.00
Cava Rene Barbier Brut	Penedés – Spain	\$45.00
Fgloria Ferrer Royal Cuvee	Carneros – USA	\$80.00

CABO AZUL

Weddings

1.866.977.2226

www.caboazulweddings.com

Bar Services

Price: \$ USD per glass

Minimum: \$ 47.25 per guest

Domestic Bar Service

Beer	Bohemia	\$ 5.00	Vodka	Smirnoff	\$ 9.50
Beer	Corona	\$ 5.00	Vodka	Wiboroba	\$ 9.50
Beer	Modelo Especial	\$ 5.00			
Beer	Negra Modelo	\$ 5.00	Gin	Gordons	\$ 9.50
Beer	Pacifico	\$ 5.00			
Beer	Tecate	\$ 5.00	Cordials/Liqueur	Anis Domeq	\$ 8.50
Beer	Tecate Light	\$ 5.00	Cordials/Liqueur	Agavero-Tequila Liquor	\$ 9.50
Beer	Non Alcohol	\$ 5.00	Cordials/Liqueur	Campari	\$ 9.50
			Cordials/Liqueur	Cinzano Dry and Sweet	\$ 9.50
Tequila	Centenario	\$ 9.50	Cordials/Liqueur	Damiana	\$ 9.50
Tequila	Cuervo Especial	\$ 9.50	Cordials/Liqueur	Dobel	\$ 9.50
Tequila	Cuervo Tradicional	\$ 9.50	Cordials/Liqueur	Dobonet	\$ 9.50
Tequila	Herradura Blanco	\$ 9.50	Cordials/Liqueur	Kahlua	\$ 9.50
Tequila	Sauza Conmemorativo	\$ 9.50	Cordials/Liqueur	Melon Midori	\$ 9.50
Tequila	Sauza Hornitos	\$ 9.50			
			Brandy	Don Pedro	\$ 9.50
Rum	Añejo	\$ 9.50	Brandy	Grand Duque De Alba	\$ 9.50
Rum	Appleton White	\$ 9.50	Brandy	Terry Centenario	\$ 9.50
Rum	Carta Blanca	\$ 9.50			
Rum	Bacardi Solera	\$ 9.50	Cocktails	Alcohol Free	\$ 9.00
Rum	Appleton Special Gold	\$ 10.00	Cocktails	Piña Colada	\$ 10.50
Rum	Captain Morgan Gold	\$ 10.00	Cocktails	Margaritas	\$ 10.50
Rum	Malibu	\$ 10.00	Cocktails	Daiquiris	\$ 10.50
Rum	Myer's	\$ 10.00	Cocktails	Domestic	\$ 10.50
Whiskey	J&B	\$ 9.50	Alcohol Free	Iced Tea	\$ 4.50
Whiskey	Canadian Club	\$ 10.50	Alcohol Free	Sodas	\$ 4.50
Whiskey	Deward's	\$ 10.50	Alcohol Free	Juices	\$ 4.50
Whiskey	Gentleman's jack	\$ 10.50			
Whiskey	Jonny Walker Red Label	\$ 10.50	Bottled Water	National Brands	\$ 4.50
Whiskey	Seagram's Seven Crown	\$ 10.50			
Whiskey	Seagram's VO	\$ 10.50			
Whiskey	Chivas Regal	\$ 12.00			
Whiskey	Crown Royal	\$ 12.00			
Whiskey	Glen Livet	\$ 12.00			
Whiskey	Jack Daniel's	\$ 12.00			
Whiskey	Jonny Walker Black Label	\$ 12.00			

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Bar Services

Price: \$ USD per glass

Minimum: \$ 66.15 per guest

International / Premium Bar Service

Beer	Budlight	\$ 7.00	Cordials/Liqueur	43	\$ 10.50
Beer	Budweiser	\$ 7.00	Cordials/Liqueur	Amaretto Di Saronno	\$ 10.50
			Cordials/Liqueur	Bailey's	\$ 10.50
Tequila	Cabo Wabo	\$ 12.00	Cordials/Liqueur	Drambuie	\$ 10.50
Tequila	Cazadores	\$ 12.00	Cordials/Liqueur	Frangelico	\$ 10.50
Tequila	Cazadores Cabo Wabo	\$ 12.00	Cordials/Liqueur	Grand Marnier	\$ 10.50
Tequila	Cuervo 1800	\$ 12.00	Cordials/Liqueur	Royal 10 years	\$ 10.50
Tequila	Don Julio	\$ 12.00	Cordials/Liqueur	Royal 20 years	\$ 10.50
Tequila	Don Julio Reposado	\$ 12.00	Cordials/Liqueur	Sambuca	\$ 10.50
Tequila	Herradura Reposado	\$ 12.00	Cordials/Liqueur	Sweet and Dry Anis	\$ 10.50
Tequila	Del Patrón	\$ 21.00			
Tequila	Reserva de la Familia	\$ 21.00	Cognac	Coursvoisier VOP	\$ 17.50
Tequila	Tequila Clase Azul	\$ 21.00			
			Cocktails	Imported	\$ 13.00
Vodka	Absolut	\$ 10.50			
Vodka	Absolut Limon	\$ 10.50	Alcohol Free	Red Bull	\$ 12.00
Vodka	Stolichnaya	\$ 10.50			
Vodka	Belvedere	\$ 12.00	Bottled Water	Fiji	\$ 8.00
Vodka	Chopin Pearl	\$ 12.00	Bottled Water	Evian	\$ 8.00
Vodka	Grey Goose	\$ 12.00	Bottled Water	Voss	\$ 8.00
Vodka	Ketel One	\$ 12.00			
Vodka	Ketel One Citrus	\$ 12.00			
Vodka	Sky Blue	\$ 12.00			
Gin	Tanqueray	\$ 10.50			
Gin	Bombay Sapphire	\$ 10.50			