The following pages include Information about deposits, appetizer menu development, event planning, the menu available and pricing. This menu is for events of 20+ people or more who prefer a cocktail setting versus a formal, sit-down meal.

**Deposit:**

After confirming your event date is available, the next step to to make a deposit. The deposit can be made as follows:

* Immediate deposit of $4000.00 pesos with the plan to finalize the menu and event details at least one week in advance of the date
* Finalize the menu within one week of confirming your date is available and pay a 50% deposit of the estimated cost of the event

Deposits are fully refundable if events are cancelled 7-days prior to the confirmed date. If event is cancelled less than 7 days before the event, the deposit is forfeited.

**All payments can be made via Cash (Pesos, USD), PayPal, Venmo, Zelle, and Bank Transfer.**

**Menu Development:**

To finalize any menu, we need to know about any food allergies or dietary restrictions.

The menu includes cold, hot and dessert appetizers. Many can be eaten solely with a napkin but others will require a serving container/plate with a small fork or spoon

**Event Planning:**

Please let us know if your event involves a special celebration such as:

* Birthday
* Wedding
* Engagement
* Bachelorette Party
* Bachelor Party

**Event Planning (cont.)**

* AnniversaryFriend-a-versary
* Reunion

We can help organize flowers, ballloons, decorations, cakes, alcohol, bartenders, servers, etc. We’ll ask you about the theme, colors, timing, etc., as part of the event planning process. We have partners/vendors that assist with that planning. Two of the partners are

[Casita & Garden](https://www.casitagarden.com) - Provides wine/champagne/sale, includes delivery with minimum purchase

[Holistic Therapy PV](https://www.holistictherapypv.com) - Provides mobile spa services, especially popular with Bachelortte/Bachelor Parties, Weddings, etc. We can organize a combination of food, alcohol and spa services.

**Menu Pricing:**

Appetizer pricing is based on the quantity of pieces ordered, with a minimum quantity amount for each appetizer. On average, plan on 6-10+ pieces per guest if appetizers are the only items being served.. There is a chart at the end of the menu that summarizes the appetizers, minimum quantities (pieces) and prices (in pesos.).

Serving items (containers, plates, napkins) and servers are priced separately. An estimate will be provided once the menu is finalized.

The minimum order for appetizers (food only) is $10,000 pesos.

For events with greater than 30 people, we will schedule a follow-up discussion to discuss details about your event.

We require final attendee counts and menu details, 3-5 days in advance of the event. Final dinner/event costs will be determined once the planning is completed. Two invoices are typically created, 1) deposit invoice, 2) final invoice delivered one to two days prior to the event date. For larger events, a payment schedule may be required with additional invoices.

**Server Pricing:**

A $750 pesos per server fee is required for each dinner and will be included on the invoice. The required number of servers is as follows:

* 4-10 people, 1 server
* 11-20 people, 2 servers
* 21-30 people, 3 servers

Beyond 30 people, we will discuss. For events requiring additional setup, decorations or additional time (e.g. more than 3 hours), additional server fees may be required.

**Other Pricing:**

* Bartending services must be reserved 2 weeks in advance. Pricing will be based on size of event, drinks served, setup required, etc.
* For event locations beyond Puerto Vallarta city limits, a transportation charge is required and the cost will vary based on the distance.

***Cold Appetizers***

***Tropical Bruschetta***-Cubed papaya and avocados, pickled red onion, and fresh spices served on artisan bread, drizzled with a citrus and honey pesto.

***Tomato Bruschetta, Mexico Meets Italy*** *-* Cherry tomatoes, caramelized onions, and fresh spices served on artisan bread, drizzled with pesto, balsamic reduction, topped with niparmesan cheese.

***Fiesta Ceviche***- A fiesta for your taste buds. Shrimp and tuna served with seasonal citrus fruits, avocado, red onion, coriander, and tomato dressed in a tangy ponzu sauce.

***Mahi Mahi Ceviche***-Marinated mahi mahi seasoned with coriander-serrano pepper oil blended with an avocado and cucumber puree. Served with corn toast and pumpkin seeds.

***Mexican Couscous*** -North Africa meets Mexico. Couscous seasoned with onion, cilantro, cucumber, tomato, purslane, mint, pumpkin seeds and panela cheese dressed with lemon and olive oil.

***Hot Appetizers***

***Tostada de Cochinita Pibil*** - A Yucatan dish with Caribbean influences, this marinated pork is served on a tostada with pureed black beans, pickled onions, habanero peppers, avocado sauce, crema and lime juice.

***Chipotle Rib-eye Taco***-Seasoned grilled ribeye served on a fresh tortilla with asadero cheese, topped with a cucumber and cabbage salad, avocado coulis and dressed with a chipotle salsa.

***Tetela*** -A triangle shaped tortilla stuffed with Oaxacan cheese, huitlacoche and hoja santa herbs topped with a roasted corn sauce, chipotle powder, and pickled radish.

***Mushroom Empanadas*** *-* Corn empanadas stuffed with a mushroom ragout, complemented by guacamole, red onion and, dressed with a roasted bell pepper sauce and habanero honey.

***Hot Appetizers (cont.)***

**Mexican Potstickers** *-* Gyoza stuffed with Cochinita Pibil served with a refried black bean sauce and pickled onions.

***Roasted Eggplant Rolls*** *-*Rolled roasted eggplant, dried tomato, goat cheese, arugula, topped with pesto and balsamic reduction.

***Potato Pinatas -*** Mushroom, cornmeal potato balls pan tossed in a tomato sauce served over sauteed bell peppers.

***Elote Gnocchi*** *-*Gnocchi sauteed in a elote sauce, served with a tomato concasse, pine nuts and poblano pepper strips

**Steak Skewers** *-* Marinated arrachera, vegetables with a morita chili chimichurri sauce

**Mex-Ind Kebabs** - Indian-influenced chicken kebab marinated in coconut milk and curry served with a coriander and serrano chili sauce.

**Vegetable Satay** - Vegetable decadence on a stick served with a pineapple and pastor sauce.

**Shrimp Skewers** - Marinated and grilled in butter, garlic and guajillo chili.

***Desserts***

***Coconut and Papaya Mousse*** - Coconut mousse served with a caramelized papaya sauce, a coconut crisp and a kiwi chutney.

***Pear Brochette*** - Pear poached in red wine and jamaica topped with dark chocolate infused cream cheese, dusted with caramelized walnuts.

***Mexican Brownie*** - A rich, chocolate, salt and pepper brownie topped with a coulis surprise.

| **Item** | **Number of Servings per Order (one piece is one serving)** | **Price per Order (in pesos)** |
| --- | --- | --- |
| **Cold Appetizers** |  |  |
| Tropical Bruschetta | 20 | $600.00 |
| Tomato Bruschetta | 20 | $500.00 |
| Fiesta Ceviche | 15 | $1000.00 |
| Mahi Mahi Ceviche | 15 | $800.00 |
| Mexican Couscous | 20 | $500.00 |
| **Hot Appetizers** |  |  |
| Tostada Cochinita Pibil | 20 | $1700.00 |
| Rib-eye Taco | 15 | $1500.00 |
| Tetela | 20 | $1500.00 |
| Empanadas | 20 | $1700.00 |
| Potstickers | 15 | $1800.00 |
| Eggplant Rolls | 20 | $1500.00 |
| Pinatas | 20 | $1500.00 |
| Gnocchi | 20 | $1500.00 |
| Steak Skewers | 15 | $1800.00 |
| **Item** | **Number of Servings per Order (one piece is one serving)** | **Price per Order (in pesos)** |
| Mex-Ind Kebabs | 15 | $1600.00 |
| Vegetable Satay | 20 | $1200.00 |
| Shrimp Skewers | 15 | $1700.00 |
| **Dessert** |  |  |
| Mousse | 20 | $1000.00 |
| Poached Pear | 20 | $1000.00 |
| Brownie | 20 | $500.00 |

***Example Worksheet***

* Guests: 20
* Servings (pieces) per Guest: 9.5, Total Servings: 190

| **Item** | **# of Orders** | **Total Servings** | **Item Total** |
| --- | --- | --- | --- |
| Tropical Bruschetta | 3 | 60 | $1800.00 |
| Fiesta Ceviche | 2 | 30 | $2000.00 |
| Empanadas | 1.5 | 30 | $2550.00 |
| Steak Skewers | 2 | 30 | $3600.00 |
| Vegetable Satay | 1 | 20 | $1500.00 |
| Brownie | 1 | 20 | $500.00 |
| **Totals** | **10** | **190** | **$11,950.00** |

Average Cost Per Guest: $598 pesos

**Estimated Event Cost:**

| **Item:** | **Cost** |
| --- | --- |
| Food | $11,950.00 |
| Serving Items (Napkins, plates, etc) | $500.00 |
| 2 - Servers, minimum 3 hours | $1,500.00 |
| 20% tip on food and service | $2,700.00 |
| **Total Estimated Cost:** | **$16,650.00** |