CORASOL

EVENTOS

2020 EVENT CATALOG

BEACH CLUB

- ***Rent Only***

Monday to Thursday $3000 USD.
from 4:00 pm to 12: 00 am
Extra hour $500 USD max 2 hours. 16% TAX included

- ***Rent Only***

Friday to Sunday $3500 USD.
from 4:00 pm to 12: 00 am
Extra hour $500 USD max 2 hours. 16% TAX included

- ***Rent + food and beverage***

From Friday to Sunday $2500 USD + menu p/p to choose
Minimum of 30 people
Extra hour $300 USD max 2 hours. 16% TAX included

- ***Promotion Package (Rent + food and beverage)***

Monday to Thursday $500 USD
from 4:00 pm to 12: 00 am
Minimum of 40 people selecting Promo Chic Menu .
Extra hour $300 USD max 2 hours. 16% TAX included

Prices valid for events in 2020 for later dates
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CORASOL
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PANORAMIC RESTAURANT

- ***Rent Only***

$3000 USD any day of the week.
from 4:00 pm to 12: 00 am
Extra hour $400 USD max 2 hours. 16% TAX included

- ***Rent + food and beverage***

From Friday to Sunday $500 USD + menu p/p to choose
Minimun of 30 people
Extra hour $200 USD max 2 hours. 16% TAX included

- ***Promotion Package (Rent + food and beverage)***

Monday to Thursday no rental fee
from 4:00 pm to 12: 00 am
Minimum of 40 people selecting Promo Chic Menu .
Extra hour $200 USD max 2 hours. 16% TAX included

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OPEN BAR

5 HOURS OF OPEN BAR

16 % TAX AND 15% OF SERVICE NOT INCLUIDED
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- **NATIONAL**

$59 USD PER PERSON / $10 USD EXTRA HOUR PER PERSON

Stolichnaya Vodka
Tequila Tradicional
Rum Bacardí blanco and añejo
Whisky JW red label
Red and White wine
Beers XX lager, Tecate and Sol
Beverage without alcohol

- **INTERNATIONAL**

$69 USD USD PER PERSON / $12 USD EXTRA HOUR PER PERSON

Stolichnaya Vodka
Tequila Tradicional
Rum Havana blanco and añejo 3 years
Whisky JW red label
Red and White wine
Beers XX lager, Tecate, Sol, Indio, Coors and Heineken.
Beverage without alcohol

- **PREMIUM**

$79 USD PER PERSON / $16 USD EXTRA HOUR PER PERSON

Belvedere Vodka
Tequila Don Julio blanco and reposado
Rum Havana blanco and añejo 7 years or Matusalem Gran reserva
Whisky Buchanan ´s 12 years or Chivas Regal 12 años
Red and White wine
Beers XX lager, Tecate, Sol, Indio, Coors, Heineken and Amstel Ultra
Beverage without alcohol

16 % IVA Y 15% SERVICIO NO INCLUIDOS
Precios válidos para eventos del 2020, fechas

CORASOL
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CANAPES

OPTION I

$37 USD PER TRAY OF 27 CANAPES

- Chips tortilla with pork in adobo sauce
Pastry with tuna salad
- Jicama taco (veggie taco)
- Cracker with smoked oyster sauce
- Chalupas (corn tortilla) with black beans and cheese

OPTION II

$40 USD PER TRAY OF 27 CANAPES

- Antipasto tricolor
Goat cheese bruschetta, tomato and olive oil with touch of pesto sauce
- Jícama tostada
Thin sheet of jicama, stuffed shrimp, mango, tomato and coriander
- Crispy corn tortilla with chicken
- Mini Spring Rolls
- Mini Shrimp pie

OPTION III

$42 USD PER TRAY OF 27 CANAPES

- Chubby puff pastry: Feite pasta stuffed with fresh tuna in coriander pesto
- Fried Taquitos: Crispy corn tortilla stuffed with potatos and chorizo with avocado cream
- Bean Tamalito: Steamed with banana leaf
- Ezquite of tender corn with pazo and piquín chili
- Tequila fish Cevichito

OPTION IV

$46 USD PER TRAY OF 27 CANAPES

- Octopus (galician style) olive oil, paprika and potatoes
- Pearls of melon with brie and prosciutto
- Totopo fish ceviche
- Tuna roll with goat cheese and red pepper
- Mini fish and black beans sope (made of corn)

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CORASOL
EVENTOS

MENUS

MENU I
$48 USD PER PERSON

- ***Entrees***

Fish Ceviche
Red onion, coriander chiffonade, avocado, tequila and lemon

Or

Mixed Salad
Lettuce with beets, cucumber, shrimp and shallot vinaigrette

- ***Main Course***

Linguini pasta with chipotle
With strips of grilled chicken, mild chipotle cream and white wine
or
Grilled flank steak
With chimichurri and steak potatoes
or
Stuffed chicken
With Oaxaca cheese, mushrooms and vegetables

- **Dessert**

Strawberry sOUP
with white pepper and yogurth sorbet
or
Red Fruits tart
With vainilla ice cream

Coffee

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MENUS

MENÚ II
$51 USD PER PERSON

- ***Entrees***

Black bean cream
With jalapeño pepper and gouda cheese

Or

Tropical Aguachile
Fresh Kiwi and coriander sauce with serrano pepper

- ***Main Course***

Beef Fajitas
With asparagus bathed in coriander cream with wild rice

Or

Roast Chicken Scallops
Tangerine reduction sauce with mashed potatoes

- ***Dessert***

Corn Bread
With eggnog (rompope) cream mirror and cinnamon

Or

Rice pudding

Coffee

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MENUS

MENÚ III
$54 USD PER PERSON

- ***Entrees***

Shrimp Cocktail
With clamato, a little bit of tequila and lemon, cucumber, jicama, serrano pepper, green mango and watermelon

Or

Lime Soup

- ***Main Course***

White Fish Filet
With guajillos Sauce and vegtables

Or

Beef medallion
With Mushrooms and rosemary potatoes

- ***Dessert***

Sorbets
Yougurt sorbet and guayaba with cookie and strawberry coulis

Or

Three milk cake

Coffee

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CORASOL
EVENTOS

PROMO CHIC PACKAGE

$120 USD PER PERSON

- ***National Open Bar 5 hours***

Extra hour $12 usd per person + tax + Service

Stolichnaya Vodka
Tequila Tradicional
Rum Bacardí blanco and añejo
Whisky JW red label
Red and White wine
Beers XX lager, Tecate and Sol
Beverage without alcohol

- ***Welcome cocktail 1 per person***

Mojitos, mango and tamarind margaritas

- ***Jugs of flavored water served during the cocktail hour***

- ***Canapes***

Chicken skewer with teriyaki.
Capresse Skewer
Smoked marlin chalupitas.

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3 CourSe Menu

- ***Entrees***

Spinach salad with shrimp wrapped in prosciutto with sliced parmesan cheese and reduced balsamic reduction and parmesan.

Or

Carpaccio of salmon and mixed beef Champagne vinaigrette with salad and parmesan rúcula.

- ***Main course***

Port Salmon with mashed potatoes and asparagus.

Or

Chicken breast stuffed with Oaxaca cheese mushroom cream served with mashed cauliflower and vegetables

- ***Dessert***

Trilogy Mini chocolate cake,
eggnog mousse and rhubarb red fruit

- ***Midnight meal***

Chilaquiles

CORASOL
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PROMO DELUXE PACKAGE

$153 USD PER PERSON

- ***International Open Bar 5 hours***

Extra hour $14 usd per person + tax + Service

Stolichnaya Vodka
Tequila Tradicional
Rum Havana blanco and añejo 3 years
Whisky JW red label
Red and White wine
Beers XX lager, Tecate, Sol, Indio, Coors and Heineken.
Beverage without alcohol

- ***Welcome cocktail 1 per person***

Mojitos, mango and tamarind margaritas

- ***Jugs of flavored water served during the cocktail hour***

- ***Canapes***

Tricolor skewer (capresse)
Croton smoked oysters and chives
Skirt steak skewer with teriyaki.
Toast with fresh tuna
Chalupitas with smoked marlin.

3 Courses Menu

- ***Entrees***

Plume mixed greens with beets, cucumber, hearts of palm, shrimp and tomato petals, bathed in shallot vinaigrette

Or

Mixed Carpaccio of salmon and beef with champagne vinaigrette and parmesan with salad rucula.

- ***Main Course***

Rack of lamb crusted chilli and groundnut served with mashed sweet potatoes and tower of grilled vegetables

Or

Surf and turf

Lobster tail in capers and beef fillet in balsamic glaze
Served with Parmesan gnocchi *with vegetables*

- ***Dessert***

Pear Strudel with vanilla ice cream

- ***Midnight meal***

pizza

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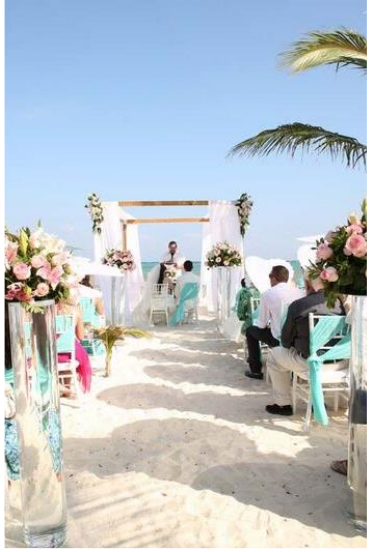

CEREMONIES

- ***Nupcial Ceremony on the beach***

From 2 to 3 hours. Maximum. Starting from $300 USD Exclusivity in dune zone

Ceremonial locations:

- *Dune*
- *Beach Club terrace*

** Add canapes and open bar to your ceremony with an additional cost*

- ***Ceremony-Dinner Packages***

Beach rental $300 usd (Privatized dune zone) the whole event takes place on the Beach.

20 people mínimum, with a duration of 4 hours with a deadline to finish at 8pm

To choose one of the 2 menú options + open bar

For weddings on the Beach, a Federal Maritime Zone Permit is paid 5 days before the event, only in cash in pesos.

CORASOL
EVENTOS

CEREMONY-DINNER OPEN BAR

$35 USD per person

4 hours of open bar served as follows:

- 2 hours of cocktails (mojitos, daiquiris, piña coladas, margaritas) and beers during ceremony and cocktail hour
- 2 hours of red and white wine from the house, beers, tequila and coffee during dinner.

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CORASOL EVENTOS

CEREMONY MENU

Mexican Menu

Price per person $ 32.00 USD

- ***Entrees***

Fish Ceviche to Tequila
With julienne of tomato, onion, clamato tequila, avocado and chile tree.

or

Tricolor salad
Watermelon cubes, fresh panela cheese, avocado, julienne of onion in mint and olive alium.

- ***Main course options***

Coriander Mero fish Turbans
Grouper fillet stuffed with spinach and Oaxaca cheese in coriander and chaya cream mirror served with red rice.

Or

- **Mixed skewers**

Chicken and Arrachera grilled with a hint of chimichurri, served with Rosemary cubed potatoes and sour cream.

- ***Dessert***

Homestyle Duo
Chocolate cupcake and Flan with coffee liqueur and red berries.

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CORASOL EVENTOS

CEREMONY MENU

GREEK MENU

Price per person $ 40.00 USD

- ***Entrees or Mezzesdes***

GREEK YOGOURT GASPACHO AND SHRIMP
Cold soup based on yogurt, yellow pepper, hearts of palm and Persian cucumber

Or

SMOKED SALMON AND TZATZIKI SALAD
Pita bread stuffed with smoked salmon, mixed lettuce, tomatoes, onions, julienne of yellow peppers and feta cheese dipped in Tzatzki sauce.

- ***Main course options***

PORK SOUVLAKY
Spicy pork skewers served on Greek rice and mint sauce.

Or

FRESH SALMON IN ALMOND CRUST
Grilled in a crust of almonds and chilli pepper over multicolored peppers compote and smoked cauliflower puree.

- ***Dessert***

STUFFEED BUGATSA
Filo pasta pie filled with custard, on spiced compote of figs and slices of cheese.

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EVENTS POLICIES

CORASOL EVENTOS

For the elaboration of an agreement, Corasol requires the following information:

- Full name of who will sign the agreement
- ID copy or passport copy
- Full address
- Approximate number of pax
- Date of the event
- Signed menu
- The client must make an initial deposit of $3,000 USD or the equivalent in pesos to save the date, which will be take into account for the final balance.

- If it is required invoice, this must be the name of the person signing the agreement and must be requested maximum 3 days after the deposit is made, if it passes 3 days we can´t make an invoice.

- The bank commissions generated by wire transfers, card payments are charged to the customer.

- Federal Maritime Zone License not included. The payment must be covered in cash, in pesos 5 days before the event .

- One day before the event is due to deliver the security deposit of 15,000 pesos or 1000 USD in Cash and Corasol will make the refund 5 business days after the event. (We don´t accept, check, bank transfer or credit card for deposit. Only cash)

OUR FOOD AND BEVERAGE SERVICE INCLUDES:

Necessary crockery: cutlery, glassware, waiters, cooks, bartender, security staff at the entrances, a maintenance person and cleaning staff.
The furniture that the venue has for normal operation can be used.

***It doesn´t include specific furniture or additional production to the location for your event.
***It doesn´t t include tablecloths or cloth napkins.

PAYMENTS

CORASOL EVENTOS

The bank accounts to make the down payment are the following:

A) PESOS AZTECA BANK ACCOUNT:

BENEFICIARY:	LADRILLO PROYECTOS SAPI DE CV.
ACCOUNT :	01720114658740
CLABE:	1271 8000 1146 5874 09

B) PESOS SANTANDER BANK ACCOUNT:

BENEFICIARY:	LADRILLO PROYECTOS SAPI DE CV.
ACCOUNT :	65506690749
CLABE:	0141 8065 5066 9074 95

C) TO RECEIVE ABROAD USD WIRE TO SANTANDER BANK:

BENEFICIARY BANK:	BANCO SANTANDER SA
BENEFICIARY:	LADRILLO PROYECTOS SAPI DE CV.
Account:	82500854491 USD
CLABE:	0141 8082 5008 5449 18
SWIFT	BMSXMXMMXXX
ADRESS:	PROLONGACIÓN PASEO DE LA REFORMA NO. 500 PISO 2 MOD 206 COL LOMAS DE SANTA FE, DELEGACIÓN ALVARO OBREGON C.P. 01219 CIUDAD DE MEXICO

Once any payment has been made to the bank accounts described, should be notified electronically to the following email: sales.gcrm@grandcoralgolf.com.

Payments will only be considered as good when official vouchers are sent by mail to verify any payment made.

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Contact us: sales.gcrm@grandcoralgolf.com
+52 (984) 129 6112 ext. 220
www.eventosgrandcoral.com