

Weddings at Brisa Caribe, Puerto Aventuras

Dreaming of a Beach Ceremony and Garden Reception at your Oceanfront Villa

We provide the Chefs, Food, Waiter and Culinary Expertise
We can also provide Bartenders, Beverages and the Cake

These Menus represent some of our more Successful Wedding Receptions!
Some were served 'Sit-Down', some were served as 'Buffet'.

Let us tailor a Food and Beverage Menu perfect for your Special Occasion.

All Wedding Menus include the Chefs and Food.
We can provide experienced Waiters and Bartenders for \$12 usd per hour
We add sales tax and 15% gratuity all billing

* WEDDING MENUS *

Riviera Maya Wedding Tacos \$45 per guest
'Our Most Popular Wedding Buffet'
Four Food Stations of Regional Specialties done with Flair

STATION 1 'Guacamole, Frutas Tropical y Quesos Artisana'
Authentic Yucateca Guacamole with Tostadas and Chips
Roasted Habanero, Pico de Gallo and Tres Chili Salsas
Pineapple and Melon Boats with fresh Tropical Fruits
'Artisana-style' Mexican Cheeses- Goat and Oaxaca

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STATION 2 'Mariscos y Ceviches Mixta'
Ceviche Mixto, with Fish, Shrimp, Scallops, Calamari and Octopus
Mexican Shrimp Cocktail

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STATION 3 'BBQ Tacos'
Freshly made and served by our Chefs!
Grilled Filet of Beef Chipotle, Pork Cochinita (or Chicken Pibil)
Dorado Fish Tikin Xic baked in Banana Leaves
Fresh Grilled Vegetables and Hot Tortillas

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STATION 4 'Dessert Bar'
{Wedding Cake at extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets



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Caribbean Surf and Turf \$60 per guest

APPETIZERS

Mixed Ceviche with Fresh Caribbean Fish, Scallops and Calamari
Shrimp Cocktail
Curried Chicken Empanadas
Mexican Artisana Cheese & Tropical Fruit Display

SALAD

Chaya and Spinach Salad with local Goat Cheese
Warm Dinner Rolls and Sweet Butter

ENTRE

Filet of Beef roasted with Chipotle and local Mushrooms
Stuffed Jumbo Shrimp Tamarindo
Fresh Vegetables from the Grill
Roasted New Potatoes with Rosemary and Herbs

DESSERT

{Wedding Cake at extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets

Napa Valley Wedding \$45 per guest Salmon Poached in Champagne with Caviar

'Napa Valley Cuisine is delicious, elegant and very chic;
fantastic with fine wine'

APPETIZERS

Fresh Mozzarella and Basil Bruschetta
Smoked Salmon-Asparagus Canape
Spicy Cajun Shrimp, Mango Chutney & Cornbread
Mexican Artisana Cheese & Tropical Fruit Display

DINNER

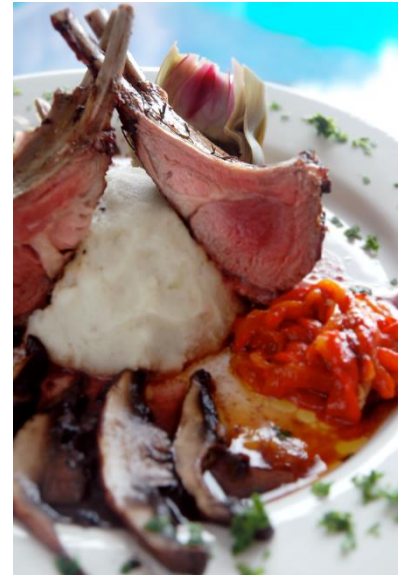
Wahoo (or Salmon) poached in Champagne with Caviar
Fresh Vegetables from the Grill
Wild Rice Pilaf with Braised Artichokes

SALAD

Arugula & Radicchio Salad with Pecans, Goat Cheese & Pears,
Hot Rolls & Breads

DESSERT

{Wedding Cake extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets



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'Italian Wedding' \$60 per guest

APPETIZERS

Prosciutto and Ripe Melon
Bruschetta with Tomatoes, Fresh Mozzarella, Basil
Three Dips with Hot Focaccia Bread
- Red Pepper and Parmigiano,
- Eggplant, Feta and Black Olives,
- Cream Cheese and Rosemary

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DINNER

Roast Leg of Lamb with Rosemary, Herbed Potatoes and Vegetables
Arugula, Radicchio and Goat Cheese Salad with Pears and Toasted Pecans

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DESSERT

{Wedding Cake extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets

'Continental Roast Beef Menu' \$55 per guest

APPETIZERS

Endive Spears & Smoked Salmon, Lobster and Tobikyo Caviar
Serrano Ham & Melon
Blue Moons- stuffed Mushrooms with Bleu Cheese & Walnuts
Artisana Cheese Boards & Fruit Boat

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DINNER

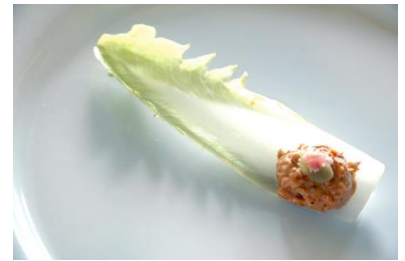
Roast Chateau Briand Beef Filet Herb Crusted & served au jus,
with Sherried Mushrooms & Leeks,
Grilled Asparagus, New Potatoes roasted with Shallots & Rosemary.
Hot Breads and Sweet Butter

Salade Caprese- Ripe Tomatoes, Fresh Mozzarella, Basil, Virgin Olive Oil

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DESSERT

{Wedding Cake extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets



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'Mexican Wedding Fiesta'

\$40 per guest

APPETIZERS

Grilled Pork Loin Skewers
Shrimp Coctel Mexican-style
Avocado Dip with Tostadas and Cut Vegetables
Cheese Boards and Fruit Boats

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DINNER

Mixed Grill, 'Selva y Mar'-
Shrimp, Beef, Pork Loin, Fish and Vegetables
Cilantro Lime Sauce,
Rice Pilaf
Black Bean Casserole
Caesar Salad

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DESSERT

{Wedding Cake extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets
Mexican Coffee, Black and Green Tea

'Yucateca Wedding Fiesta'

\$40 per guest

APPETIZERS

Cherry Tomatoes with Seafood Ceviche
Chipotle Chicken Skewers
Quesadillas with Flor de Calabasa
Cheese Boards and Fruit Boats

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BUFFET

Chaya Spinach, Jicama and Pineapple Salad

Tikin Xic- Fish seasoned with exotic herbs & spices, served in Banana Leaves and

Cochinita Pibil- Traditional Roast Pork served in Earthenware Crocks
Rice and Beans

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DESSERT

{Wedding Cake extra cost}
Mexican Coffee, Black, Green & Herbal Teas, Fresh Fruit Sorbets

