# **CHRISTMAS POSADA** MFNU

## FIRST COURSE

### Crème à la Crécy

A delicate carrot and vegetable cream soup with a touch of crème fraîche smooth, comforting, and refined.

### Pumpkin and Dill Cream Soup

A traditional holiday recipe with hints of dill and fine herbs that evoke the comforting taste of home.

### Minestrone Soup

The classic Italian soup, rich in fresh vegetables and a flavorful, heartwarming broth.

## SECOND COURSE

makes it a timeless holiday favorite.

a festive and refreshing touch.

Our traditional version with a mix of lettuces and house dressing, simple, fresh, and delicious.

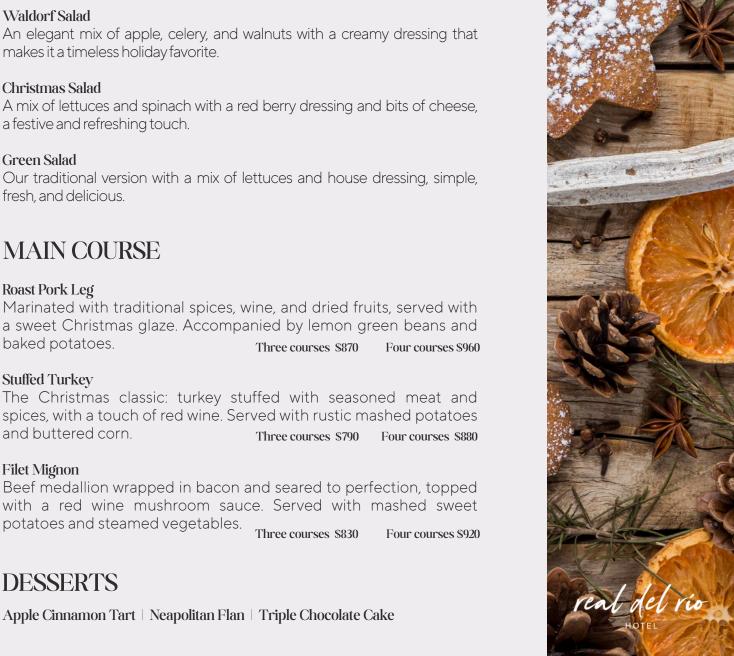
## MAIN COURSE

a sweet Christmas glaze. Accompanied by lemon green beans and baked potatoes. Three courses \$870

The Christmas classic: turkey stuffed with seasoned meat and spices, with a touch of red wine. Served with rustic mashed potatoes and buttered corn. Three courses \$790

with a red wine mushroom sauce. Served with mashed sweet potatoes and steamed vegetables.

## DESSERTS





## EXTRAS •

DRINKS	:	BAR	
Bottled Water	\$25	400 Conejos Mezcal (Joven)	\$1,500
Mineral Water	\$35	Herradura Reposado Tequila	\$2,800
Soft Drink	\$45	Don Julio Reposado Tequila	\$2,200
Beer	\$55	Don Julio 70 Tequila	\$3,300
White Wine .	\$490	Jack Daniel's Whiskey	\$1,500
Red Wine	\$490	Buchanan's 12-Year-Old Whiskey	\$2,500
Chambrulet Sparkling Wine	\$540	Bacardi White Rum	\$590
		Matusalem Clásico Rum	\$1,100
		Absolut Vodka	\$750
		Stolichnaya Vodka	\$1,150
		Beefeater Gin	\$1,500
		Hendrick's Gin	\$2,900

### **INCLUDES**

- Flavored water station (hibiscus, tamarind, or natural lemonade) or soft drinks.
- Tables, chairs, table linens, and floral centerpieces.
- Dinnerware, charger plates, and glassware.
- Service staff and complimentary event hall (maximum 6 hours).
- 10 parking spaces available.
- Audiovisual, sound, corkage, and additional services are quoted separately.
- Includes VAT (8%). 15% service charge not included.

### TERMS AND CONDITIONS

- To confirm the reservation, a 50% payment must be made within the first 72 hours following the request and contract signing. The total amount (100%) must be paid no later than one week before the event.
- All rates are non-refundable. This rate has a strict modification policy; therefore, no changes to the event will be allowed unless authorized by the hotel.
- Any damage caused to the hotel facilities, as well as any additional consumption, must be covered by the event organizer at the end of the event.
- Hiring a DJ or similar service is permitted, provided the hotel is notified in advance. If setup tests or audio equipment installation are required the day before the event, an additional cost will apply. All external suppliers' equipment must be removed at the end of the event; otherwise, extra charges may apply. The hotel is not responsible for any external supplier equipment that is not removed in a timely manner. The event organizer will be held liable for any damage such suppliers may cause to the hotel facilities.
- Live bands or musical groups from external providers are not allowed.
- Nailing, gluing, or causing any damage to the walls or floors of the hall is strictly prohibited.
- If corkage service is required, beverages brought into the hotel must have a proper tax seal or label and must be delivered at least one day before the event. No food or beverages from outside suppliers may be brought in on the day of the event.
- To ensure our guests' rest, events may not continue past midnight.

Contact us to reserve your menu and celebrate together for an unforgettable season.

## WHEN BOOKING YOUR EVENT. YOU RECEIVE PREFERRED RATES

Executive Room \$1,950 | Junior Suite \$2,590 Includes buffet breakfast for 2 people.





