



BEACH RESORT & SPA
GUANACASTE, COSTA RICA

Pura Vida Wedding Reception Package

Includes two hours of open bar service, a champagne toast, a four-course dinner service, a customized wedding cake, votive candles and white table linens

Available for groups of 20 or more people. This menu is served buffet style to ensure guest service and satisfaction.

**A microphone is also included if needed for speeches*

Champagne toast – California Brut sparkling wine (one glass per adult) is included

This menu allows for one selection under each heading. Should you wish to offer additional items, please add the following charges per person:

- ***For each additional appetizer selections - Add \$5.00 per person***
- ***For each additional entree selection - Add \$8.00 per person***

Everything was absolutely AMAZING. The whole experience was like a dream! The resorts own wedding planner went way above and beyond our expectations and made our wedding day better than we ever could have imagined. All of the staff were so wonderful to us and went out of their way to make sure everything was perfect. We cannot wait to come back and visit soon. We have recommended this to everyone we know and have nothing but the best memories!

~Laura and Jeff Bobst

We would like to thank you for your hard work in getting everything ready for our wedding. You were great to work with and we appreciate everything you did, and also for answering all of our questions! You were a great help! The wedding and services from the hotel turned out to be wonderful! Thank you again for everything!

~Adam & Brooke Neibaur

Two Hours Open Bar

Your four-hour reception bar includes a private bar with a bartender. serving house brand liquors, draft beer, house wine, soda & juice

Additional Hour – Add \$8.00 per adult

Premium Brand Open Bar Add-On

Add \$6.00 per adult, per hour

Premium Liquors include: Absolute, Stolli, Smirnoff, Beefeaters, Tanquray, Seagram's 7, Jack Daniels, Jim Beam, C.C., Quervo Gold, Flor de Caña, Bacardi, Captain Morgan, Malibu, Dewar's, Cutty Sark, Southern Comfort, Amaretto, Grand Marnier, Courvoisier VS, Bailey's, Kahlua, Sambuca, Frangelico, House Chilean Chardonnay and Cabernet Sauvignon, Import and Domestic Bottled and Draft Beer, Soda and Juice

Premium Wine Selection is also available. Pricing is subject to selection.

Dinner Service Options

Appetizers

(Choose One)

Dungeness Crab Cakes

Fresh picked Dungeness crab meat is formed into cakes. The cakes are pan seared and served with organic tear drop cherry tomatoes and a citrus asparagus sauce.

Crab Raspberry Martini

Fresh raspberries and organic micro greens add to this bold presentation. Lump crab and raspberries are folded with Crème Fraiche and Raspberry Vinaigrette and presented in our Signature Martini Glass.

Metropolitan Shrimp & Heart of Palm

Prawn lovers will love our metropolitan prawn and hearts of palm appetizer. A giant prawn is sautéed in brown butter, seasoned lightly and served with hearts of palm and organic micro greens.

Flamingo Beach Ceviche

Fresh sea bass “cooked” in lime juice and exotic spices creates our signature Flamingo Beach Ceviche, served with roasted red bell pepper sauce and a plantain chip

Jumbo Shrimp & Avocado

Local water jumbo shrimp and locally grown avocado are combined and served with our own cocktail sauce for this delicious treat

Chicken Quesadillas

Traditional but with a twist! Our chicken quesadillas are prepared with shredded chicken cooked in a traditional Spanish sauce and served with our own homemade guacamole and Pico de Gallo. Substitute shrimp or beef for a delightful difference.

Tacos Carolina

In the tradition of family, we offer a truly exquisite signature dish. Our Tacos Carolina are three hand rolled tacos, with your choice of beef, chicken or fish, served with our house made guacamole and Pico de Gallo

SALADS

(Choose One)

Baby Greens & Blue Cheese

Tossed organic baby mixed greens with candied spiced walnuts and blue cheese in a balsamic vinaigrette, garnished with Roasted Red Beets.

Heirloom Tomato Salad

Slices of heirloom tomatoes with chopped fresh mozzarella, cucumber, watermelon and toasted pine nuts with a mint and basil vinaigrette.

Classic Caesar Salad

Our classic Caesar salad is prepared for your enjoyment with the freshest ingredients that make this a must have salad.

Entrees

(Choose one for your group from our sea, land, or pasta & rice selections below)

From the Sea...

Sea Scallops Glace'

Our scallops glace' are very large diver scallops, lightly seared in a pan with a Madeira Mirin glaze, crisped capers, sliced almonds & shallots, and served with seasonal fresh vegetables and polenta cakes.

Crab Stuffed Tuna

We proudly serve the finest fresh local water tuna. Our stuffed tuna is filled to overflowing with crabmeat and served with a white truffle risotto with black truffle shavings and asparagus with a roasted golden bell pepper sauce

Grilled Local Catch of the Day

Grilled fresh local catch of the day "Florentine" is served in a classic presentation. The fish is served on a bed of wilted spinach with a Morney sauce and garlic mashed potatoes.

Pan Seared Catch of the Day

Locally caught and wonderfully fresh, light and delectable is our pan seared catch of the day, Prepared medium rare on roasted fingerling potatoes with fennel and garlic, served on a bed of wilted spinach in a herbed butter sauce.

Costa Rican Red Snapper

Pargo as it is known locally is caught fresh and prepared Típico style. We serve it with a tangy guanábana glaze, golden Yukon mashed potatoes and fresh julienne vegetables.

Casado

Casado means "Married". We joyfully marry beef, chicken or fresh fish with Tipico preparations to create our Casado del Dia This simple but traditional dish is served with Tico rice, black beans and green cabbage salad.

From the Land...

Beef Filet

A 6 ounce filet of beef wrapped in apple wood smoked bacon for our presentation of filet mignon. It is served with potato confit, haricots verts and a traditional Bordelaise sauce.

NY Strip Steak

A 12oz New York strip steak, aged to perfection, cooked to order and served with a rich au poivre sauce, creamy au gratin potatoes and haricots verts.

Prime Rib of Pork

Cooked in an apple cider mustard sauce and served with tangy pears, herbed polenta and roasted organic baby beets.

Thai Curry Chicken

From the far reaches of the Pacific rim, we offer our Thai yellow curry chicken served on a bed of rice noodles and fresh vegetables

PASTA & RICE...

Fettuccini Parmesan

Pasta has become a staple item on the typical Costa Rica table. Our selection of pasta includes Fettuccini Parmesan with a rich cream and cheese sauce and your choice of chicken or shrimp.

Fettuccini Arenas

Pasta tossed with cheese and butter or cream has a long history both in Italy and abroad, our version includes baby shrimp and mushrooms to create Fettuccini Arenas. We serve it topped with fresh parsley.

Penne Alcaparras

Our Penne Alcaparras is served with garlic grilled chicken, capers and a rich garlic butter sauce.

Arroz Con Pollo

Costa Rica's traditional Arroz con Pollo (chicken and rice) is served with our own potato chips and frijoles molidos.

Customized Wedding Cake for Dessert

Included in your reception package is a customized wedding cake, designed by our executive chef and in house baker. Our executive chef will contact you personally to consult with you on your vision of your wedding cake. Coffee service is also included and your guests will have their choice of freshly brewed Costa Rican coffee, decaffeinated coffee, or hot tea.

For Your Child Guests

Children age 4-12

\$10.00 per child.

*Appetizer Choice
(choose one)*

*Chopped fresh fruit cup
mixed green salad*

*Entrée Choice
(choose one)*

Chicken Tenders, BBQ sauce, served with French fries.

*Chicken Parmesan pasta
cheeseburger, with French fries
Fried Shrimp, with French fries*

Wedding Cake

Sliced and served to the children

Pura Vida Wedding Reception Pricing

\$60.00 per adult (age 18+) \$40.00 per teen (age 13-17)

Child age 0-3 will not be charged.

13% sales tax and 15% banquet gratuity is not included in the package and must be added to the total.

Additional Dessert Options

Arenas Dessert Table

*Chocolate dipped strawberries, mini cannoli's
fresh sliced fruit, tres leche, and
an assortment of cookies*

\$ 8.00 per adult/teen \$4.00 per child

Sunset Dessert Table

*Chocolate dipped strawberries, mini cannoli's
fresh sliced fruit, tres leches, an assortment of cookies
chocolate mousse chocolate cups, and mini chocolate opera cakes*

\$ 14.00 per adult/teen \$7.00 per child

Ultimate Dessert Table

*Chocolate dipped strawberries, mini cheesecakes
tiramisu cake. mini cannoli's, fresh sliced fruit,
mini cream puffs, tres leches, carrot cake,
and an assortment of cookies*

\$ 18.00 per adult/teen \$9.00 per child

13% sales tax and 15% banquet gratuity is not included in the package and must be added to the total.

General Wedding Information

Menu Tasting

If required for wedding receptions, a complimentary tasting for up to 2 people can be provided once your deposit is received. Additional guests may attend your tasting at \$25.00 per person. The hotel will extend a 10% discount off the hotel's published rates should you wish to travel to the resort for your tasting.

Package Pricing

In addition to this complete wedding package, we are happy to create custom menus to accommodate any budget, style, and taste. Our executive chef will work with you personally to create the wedding of your dreams! Please contact our sales office for more details.

Miscellaneous

Our sales staff will assist you with all aspects of creating your event, including: selecting florists, centerpieces, entertainment, and photographers.

Cake Cutting Fee

If a cake is brought in from an outside vendor, a cake-cutting fee of \$4.00 per person will be charge if the cake needs to be plated for dessert.

Outside Food & Beverage

No outside food or beverage is allowed to be served on property.

Taxes and Service Charges

All food and beverage charges are subject to 13% tax and a 10% banquet gratuity.

For more information please contact the resort sales department:

Flamingo Beach Resort & Spa

Playa Flamingo, Santa Cruz
Guanacaste, Costa Rica

U.S. Wedding Sales Department

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