



BEACH RESORT & SPA

GUANACASTE, COSTA RICA



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### **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

#### **Minimum 20 people**

This menu is served individually plated for groups of 20 - 30 people.

Served buffet style for groups of 31 or more to ensure guest service and satisfaction

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

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*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*

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

*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*

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### **Two Hours Open Bar**

Your two--hour reception bar includes house brand liquors, draft beer, house wine, soda & juice. Two hour open bar must be continuous service.

**Additional Hour** – Add \$15.00 per adult / \$5.00 per child age 4-17 / Age 0-3 Free

**Premium Brand Open Bar Add-On:** Add \$7.00 per adult, per hour

Premium Liquors include: Absolute, Stoli, 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 chosen 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.

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### **Dinner Service Options**

#### **Appetizers (Choose One)**

#### **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.

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### **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, served in a martini glass.

### **Jumbo Shrimp & Avocado \***

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

\*For groups of 31 or more the Jumbo Shrimp & Avocado is not available.

### **Crudités Platter \*\***

Fresh vegetables with choices of dips arraigned for pure enjoyment.

\*\* The Crudite Platter is offered for groups of 31 or more.

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### **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.

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## **Entrees (Choose one)**

### **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.

### **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.

### **Prime Pork Tenderloin**

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

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### **Customized Wedding Cake for Dessert**

Included in your reception package is a customized wedding cake, designed by our executive chef. 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 tea.

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**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

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**Pura Vida Wedding Reception Pricing**

\$73.00 per adult (age 18+)

\$40.00 per teen (age 13-17)

Child age 0-3 will not be charged.

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## **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

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## **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.

### **Open Bar Policy**

Open bar pricing is based on continuous service. Should you wish to split your bar hours (one hour before dinner and one hour after dinner) the resort will charge \$100.00 for the bar staffing.

### **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.

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### **Taxes and Service Charges**

All food and beverage charges are subject to 13% tax and a 15% banquet gratuity.

For more information please contact the resort sales department:

Flamingo Beach Resort & Spa  
Playa Flamingo, Santa Cruz  
Guanacaste, Costa Rica

Latin America Sales Department  
San Jose – 506 -2283-8063

U.S. / Canada Sales Department  
Miami – 305-500-9998

Email: [groupsales@resortflamingobeach.com](mailto:groupsales@resortflamingobeach.com)

Website: [www.resortflamingobeach.com](http://www.resortflamingobeach.com)

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