

Blue Holbox HOTEL



weddings

Blue Holbox HOTEL

Located on one of the most paradisiacal islands of the world, Blue Holbox Hotel, offers you the ideal location to celebrate and make the most special day of your life, a romantic and unforgettable experience having as frame the sea and the spectacular sunsets of Holbox.

We help you in the planning supervision and control for this day, counting with suppliers and services, that will be aware in all the details of your event.

With extensive experience in the hospitality and catering sector, Blue Holbox has the purpose to provide you and your guests, memorable memories.



love

catering



appetizer

\$10 USD
7pz.
per person

OCTOPUS SALAD

green bean, potatoes and mint dressing.

MARINATED SALMON VEILS

with fennel, melon and yogurt sauce.

FRIED SQUID

rings and chipotle sauce.

CREAM OF POTATO

and coconut breaded shrimp.

MINI EMPANADAS

meat and ricotta cheese

SHRIMP SKEWER

and melon with sweet and sour sauce.

BRUSCHETTA

with scamorza cheese and bacon.

CANAPÉ

with cream cheese and cooked ham.

CANAPÉ

with cream cheese cebollin and shrimp.

VEGETABLE CRUDITÉ

with tartara dressing.

MINI TUNA TOAST

red tuna and tropical fruit toast.

MINI BEEF SANDWICH

with arugula and mustard

menu

silver

3 course

\$55 USD

per person

* PRICES ARE IN US DOLLARS

TIP OF 15% AND VAT 16% ARE NOT INCLUDED

entree

1 to choose

GRILLED EGGPLANT LEAVES

stuffed with fine sliced tomatoes, mozzarella and parmesan sauce.

TUNA CARPACCIO

with caramelized ajonjoli, citrus sauce and melon shoots.

CLÁSICA ENSALADA CÉSAR

with bread croutons and parmesan cheese.

FRIED SQUID RINGS

with baby octopus in spicy pomodoro sauce
and parsley.

SALAD NIZZARD

tuna, green beans, organic tomatoes, potatoes,
black olives, capers, anchovies and slice egg plate with blue cheese dressing.

LASAGNA CLASSIC

a la bolognese.

RISOTTO WITH SALMON RAGÚ

salmon and thyme.

RICOTTA CHEESE CREPES

and beef fillet in mushroom sauce.

CANNELLONE

stuffed with chicken ragu and aubergine, with turkey breast
wrapped in bacon and broccoli sautéed to chile guajillo.

TURKEY BREASTE ROLL

stuffed with vegetables, mushroom sauce and mashed potatoes.

FISH FILET

in a crust of fine herbs and citrus with capers and olive sauce

MIXED SEA AND GROUND SKEWER

sautéed vegetables and shrimp and bittersweet sauce.

BAKED CHICKEN

with baked potatoes, red onion, basil, and bell pepper sauce.

pasta

1 to choose

main

dishe

1 to choose

menu

gold

4 course

\$67 USD
per person

* PRICES ARE IN US DOLLARS

TIP OF 15% AND VAT 16% ARE NOT INCLUDED

entree

1 to choose

SALMON CARPACCIO

with mango, fennel veils and grapfruit dressing.

PROSCIUTTO DI PARMA

with veils of melon, arugula and pearls of mozzarella cheese.

ROAST BEEF

with Dijon sauc, arúgula and parmesan cheese veils.

RED TUNA TARTAR

with avocado, radish and mustard sauce of Djion and honey.

SHRIMP SALAD

and octopus baby to the Catalan, with coulis of yellow bell pepper.

LASAGNA

with artichokes and beef ragu

RISOTTO

parmesan and white truffle oil

TAGLIATELLE

with parma jam, asparagus and black truffle.

FETTUCCINI

with pesto, with ax fish and nut.

FARFALLE

with bell pepper cream and sautéed shrimp.

PENNE WITH CRUSTACEAN RAGU

capers, kalamata olives and yellow tomatoe with thyme

RED TUNA SEALED

with spinach and tomatoe crudité

IMPERIAL SHRIMP

With rice timbal, with coco cream and orange.

BEEF STEAK

with mushrooms and butter potatoes, cambray potatoes buttered, with mushrooms, seafruit sauce and basil oil.

RIB EYE TAGLIATA

with arugula, cherry tomato, parmesan cheese sheets and balsamic reduction..

pasta

1 to choose

main

dish

1 to choose

dessert

1to choose

Tiramisú • Panna Cotta • Chocolate mousse • Seasonal fruit pie

menu

platinum

4 course

\$75 USD
per person

* PRICES ARE IN US DOLLARS

TIP OF 15% AND VAT 16% ARE NOT INCLUDED

entree

1 to choose

BEEF CARPACCIO

with prosciutto sauce, white truffle oil and bread chips.

SHRIMP INTO A CRUSTY BACON

asparagus sauce and mix fruit salad.

SEAFOOD SALAD

with celery, cherry tomatoes and parsley.

DÚO OF MARINATED SALMON AND TUNA

with caribbean fruit dressing and melon sprouts.

SPICY CLAM SOUP

with mussels with tomato pulp and fried bread.

CANNELLONI

stuffed with lobster, over a tomato sauce and scented with basil.

RISOTTO WITH AZAFRÁN

and white mussels

RISOTTO WITH LAMB RAGÚ

mint and crispy artichoke

FETTUCINI

with crustacean ragú, broccoli and anchovies crispy bread.

WHITE LASAGNA

with lobster ragu and spinach

pasta

1 to choose

main

dish

1 to choose

WHOLE GRILLED LOBSTER

served with grilled vegetables, sweet potato and garlic mojo sauce.

ORANGE DUCK

with caramelized onion, cambray potatoes with rosemary and carrot-eyed tangerine.

GRILLED FISH

with asparagus gratin and broccoli flan.

ANGUS BEEF STEAK

with milanese portobello mushroom, crispy potatoes and classic chianti wine sauce.

dessert

1 to choose

Tiramisú • Panna Cotta • Chocolate mousse • Seasonal fruit pie

open bar



national
open bar

\$17 USD
per hour
per person

Welcome cocktail

Smirnoff/Absolut azul

Bacardi Blanco/Capitan Morgan/Havana 7

José Cuervo Tradicional /Don Julio Blanco/

Herradura ultra

Red Label /Black Label

Torres 10

Martell VS

Tanqueray /Bombay

White wine

Red wine

National beer

Natural and sprakling water

Sodas and juices

* PRICES ARE IN US DOLLARS

TIP OF 15% AND VAT 16% ARE NOT INCLUDED

international
open bar

\$20 USD
per hour
per person

Welcome cocktail

Grey goose /Belvedere

Capitan Morgan /Havana 7 /Zacapa 23

Herradura reposado /Don Julio 70 /Clase azul reposado

Etiqueta Negra/Buchannans 12 /Chivas regal 12

Torres 10/Azteca de Oro

Martell VSPQ

Tanqueray /Bombay /Hendrix

Mezcal amores reposado /Mezcal Alipus San Andrés

White wine

Red wine

National and international beer

Natural and sparkling water

Sodas and juices

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policies



Schedule allowed from 5pm to 11pm
with high decibels level and until 12am with background music.

The rent of the power plant is the responsibility of who
of the event and mandatory.

A security deposit must be left for damages
in cash (variable amount per event))
that will be returned the day after the event in its entirety,
if there is not eventuality caused by the group.

In case of requiring a blockage of rooms,
it is essential to make a deposit of 30% as a guarantee of reservation
and 70% 15 days before the arrival.

Payment of the services must be paid by 50% at the time of
book and 50% must be paid 30 days before the event.

Prices in USD and the exchange rate depends on the
type of change that the hotel has.

Costs of food and beverages contracted.

- Once confirmed and accepted by the client, it has to pay a
non-refundable deposit for 30% of the price of
the services contracted, to block the space definitely

* Blue Holbox is not responsible for keeping blocked
the space if the deposit is not received on the established date.

- Included services that are not used in the wedding service will not be reimbursable or exchanged for other services.

- No adjustments are made in the case of a smaller number of guests than indicated in the wedding service, neither adjustment in the number of guests agreed from the beginning.

- The additional services that are hired must be contracted directly, without being Blue Holbox intermediary for this payment.

* Applies to suppliers who are not hired.
directly by the hotel borrowed by external.

- An extra charge will be made for each additional guest of the included in the contracted services,
Which must be liquidated before the event.

BEDROOMS

- A special rate will be provided for guests, upon prior request by the bride and groom . It is considered a special code where each of the guests can make their reservation through the reservation center or through our Online sales engine.

DEPOSIT POLICIES

- In case the reservation is canceled, the initial deposit will be 15 days before the arrival of the reservation.
- Payment methods are accepted: credit cards (being physically staying at the hotel the cardholder or by an written authorization), cash, deposits or transfers only.

- All charges on the credit card are made in Mexican pesos at the exchange rate of the hotel of the day of the charge.

Blue Holbox is not responsible for any charges that the bank makes at the moment of the transaction.

CANCELLATION POLICIES

- Non-refundable initial deposit in the event that the wedding is cancelled at any moment
- For the refund of the reservation deposit at the hotel, 30% will be refundable Up to 15 days before the event.
- In the case of banquet services, 50% will not be reimbursable.

FOOD AND BEVERAGES

- The detailed and final program of the wedding must be received at the hotel 10 days before the event with the respective guarantee of attendee, if the number of guests its higher than what was agreed in the contract, the services must be liquidated during this time.
- On the day of the wedding, the hotel is prepared with an additional 5% to the number of contracted menus, in case of using these dishes should be covered before the end of the event.

With the uncorking (service of ice and soft drinks included in the package), the bride and groom can enter the number of closed bottles, contemplated for the service, which must be delivered directly to the hotel 1 or 2 days before the event, with a a list specifying the delivery.

- The hotel does not provide food or beverage service for the staff from suppliers external to it, If it is required, it will have to be hired in addition to the number of the guests.

- Menu tasting applies only for 2 people and can be programmed once the advance payment is made.

* Additional charge applies if tasting is required for more people.



contacto

BLUE HOLBOX HOTEL

Avenida Damero
zona hotelera,

984 875 21 87

gerencia@blueholboxhotel.com
reservas@blueholboxhotel.com

 @blueholbox

 Blue Holbox Hotel

Holbox Island, México