



Amor
Boutique Hotel

Playa *w* Secreta

Every love story is beautiful
but our favorite is yours



Premium Wedding Collection

Welcome to our paradise in Sayulita!

If you dream about a wedding on the beach, something more classy, elegant or traditional in a beautiful tropical garden, with the taste of our traditions. Look no further — we will make your dreams come true...

We look forward to welcoming you to the sunny shores of Sayulita and delivering a sophisticated destination wedding experience for you and your loved ones.

Contact us for a tailor-made wedding package just for you.

Thank you for choosing our beautiful Sayulita paradise to plan your future event!



Karen Ruezga is a dedicated wife and mother of 2, she started doing events in Cape Cod Massachusetts back in 2002, she also worked with the Consulate of Mexico in Boston as an event assistant. In 2004 she moved to Puerto Vallarta and started planning weddings for a resort in Riviera Nayarit. In 2006 she started her own business and became Playa Secreta Exclusive wedding manager.

Karen and her team have planned at least 80 events per year during the last 18 years and all her clients leave with a huge smile and the best experience of their lives!

Karen has a degree from the University of Guadalajara as a tourism expert and an events & meeting managing degree from Northeastern University in Boston Ma., she also has two certifications, one in Certificate Meeting Specialist and one more in Certificate in Events Production.

Please review our Wedding Collections below and let us know if you

have any questions.

Enjoy the process and thank you for choosing us, we'll look forward to assist you on this special event!

Feel free to check their reviews <https://playasecreta.com.mx/reviews/>

PREMIUM DINNER, 3 MAIN-

COURSE DINNER:

Please make your own selection of the following options:
To have a three course menu the price will be according to the main course

SALAD OPTIONS:

- Playa Secreta Salad with goat cheese, pecan nuts, apple and caramelized hibiscus.
- Black olives salad, mixed lettuce, cherry tomatoes, feta cheese, in aioli.
- Three Hearts Salad, artichoke, lettuces and hearts of palms with berries vinaigrette.
- Classic Cesar salad in parmesan basket.
- Spinach Salad with arugula and grapefruit in strawberry and merlot vinaigrette.
- Portobello salad with grilled mango and mixed lettuces.

MAIN-COURSES OPTIONS:

- Fettuccini with artichoke, eggplant, bell peppers and zucchini in basil pesto.
- Chicken in xentli sauce (creamy poblano pepper sauce with corn) with potatoes cake and vegetables.
- Grilled tuna loing, with mango sauce and spicy raspberries, served with wild rice.
- Sea bass fillet in arugula sauce with ricotta cheese and walnut with dried tomato and asparagus.
- Mahi mahi with guajillo sauce, wild rice and vegetables.
- Red snapper in capers and leek sauce with risotto.
- Fillet mignon in shitake mushroom sauce and shrimp in a white wine sauce (surf and turf).
- Angus steak in porcinni mushroom and tempranillo sauce with leek and potatoe cake.

DESSERTS:

- Crepes filled with cream cheese, sun dried fruits and burnt milk sauce.
- Warm chocolate with berries
- Blintzes with ricota cheese, in a cranberry and blackberry sauce.
- Key lime pie.
- Sweet corn flan.

OPEN BAR OPTION

International open bar for 5 Hours service:

- Beer: Corona & Pacifico
- Vodka: Vodka Absolut & Vodka Stolichyana
- Gin: Gin Beefeater's & Gin Bombay
- Rum: Rum Bacardi Blanco, Rum Bacardi Añejo & Rum Appleton State
- Tequila: Tequila Cuervo Tradicional, Tequila Sauza Hornitos Reposado & Tequila Don Julio Blanco
- Brandy: Brandy Torres 10
- Whisky: Jack Daniels & Red Lebel
- Cocktails: Margaritas, Mohitos & Piña Colada
- Red & White wine
- Sparklyn wine toast
- Sodas, Juice, Coffee & Tea.

SODAS

Coca cola, Diet Coca Coke, 7Up, Manzanita, Mirinda, Squirt.

JUICES

Pineapple. Orange, cranberry, grapefruit, clamato.

OTHERS

Lime juice, coconut mix, fruit mix mint, sugar, ice, evaporated milk, straws, plastic cups, crystal cups, wine glasses, water glass, champagne glass, silverware, plates.

(Chamomille, apple cinnamon, raspberry, spearmint, red fruits)

- Tajín
- Tabasco
- Salsa inglesa
- Garnishes
- Purified ice

COCKTAILS

Margarita mix: fresh lime juice, syrup, lime slices, salt, mango pulp, strawberry pulp.

Mojito mix: fresh spearmint leaves, sugar, mineral water, lime juice.

Piña Colada mix: carnation, calahua (coconut cream), cherries

Sparkling water, tonic water, bottled water, coffee, variety of teas.



SIGNATURE DRINKS

TEQUILA

- Charro Negro:** tequila + coke + lemon
- Tequila Sunrise:** tequila + orange juice + lemon + grenadine
- Tequila Sour:** tequila + orange juice + lemon + syrup
- Margarita Classic:** tequila + controy + lemon
- Bloody Mariachi:** tequila + tomatoe juice + lemon + black salsa

RUM

- Mojito:** rum + mint leaves + lemon + sugar
- Piña Colada:** rum + pinneapple juice + carnation, coconut cream
- Mai Tai:** rum + orange juice + pinneapple juice + grenadine + lemon
- Cuba Libre:** rum + coke + lemon

VODKA

- Screwdriver:** vodka + orange juice
- Bloody Mary:** vodka + tomatoe juice + black salsas + lemon
- Tonic:** vodka + tonic water
- Long Island Tea:** vodka + tequila + rum + coke + syrup + squirt + lemon



Premium Wedding Collection

Price per person **\$275 USD**

*Service included, please add 16% tax

*This collection also apply for petite weddings from 10 to 20 people
(additional 600 USD coordination fee for petite weddings minimum 10 people wedding)

We are very happy to work with you! We are very thank full for your trust ... we guarantee this will be an amazing life time experience!

We wish you all the love and we look forward to start this amazing process!

Restrictions:

- 20 adults minimum
- Curfew at 11:00 p.m.
- Playa Secreta does not celebrate weddings during the following weeks:
 - Christmas
 - New Year
 - Holy week



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Follow us! [PlayaSecretaWeddings](https://www.instagram.com/PlayaSecretaWeddings)

Let's create the wedding of your dreams!

Featuring on



Pacific **WEDDINGS** every last detail

Management degree & Certificates



CMS
Certified Meetings Specialist

CEP
Certificate in Event Production
By Procea Group

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