

# *La Villa Esplendida*

## *Weddings and Receptions*

2022-2023

Our venue can accommodate up to 50 people for a sit down Ceremony and Reception Dinner with dancing or up to 100 for a more casual cocktail style party without a ceremony.

La Villa Esplendida is a secluded and private oceanfront venue located in beautiful Boca de Tomatlan, 25 minutes from downtown Puerto Vallarta.

We can help arrange for water taxi pickup and return for your guests from the Los Muertos Pier at an additional cost.

This venue is a converted Mexican hacienda style home built up on the cliffside and has many steps leading up from the pier. It is, unfortunately, not suitable for guests with mobility issues.

### About your host:

Mike Piper, owner and proprietor, has a 29 year history designing weddings and parties all over the world with over 1500 spectacular events under his belt.

In addition to the planning process, Mike handles the overall event design including catering, equipment rentals, lighting, vendor recruitment, florals, linens and décor.

In 2020 Mike sold his business and homes and moved permanently to Puerto Vallarta. He found the perfect oasis in La Villa Esplendida to live and work in a tropical paradise.

You truly are in capable hands to enjoy a stress-free wonderful destination wedding.



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# Wedding Ceremony and Reception Package

9 hours total | 4 hours for getting ready, photos and set up | 5 event hours (when your guests are here)

Event Hours include a 30 minute ceremony, 1 hour cocktail reception and 3.5 hours for dinner and dancing

Package rates below are based on your final guest count with a minimum 30 guests and a maximum of 80 guests.

Day of the Week	30 guests or less	Each additional guest
Monday-Thursday	\$6,500	\$200
Friday or Sunday	\$7,000	\$200
Saturday	\$7,500	\$200

Please inquire about holiday pricing. Children 5 and under are complimentary once the above base package has been met.

## IVA Tax

a standard 16% Mexican IVA tax is applied to the event total.

## Ceremony Package Includes:

Customized ceremony planning and design.

One hour ceremony rehearsal scheduled for 10:00-11:00 am the day prior to your wedding.

Private getting ready rooms for the bride and Groom.

Ceremony and Reception coordination the day of your event.

Champagne service as your guests arrive for the ceremony.

Your wedding ceremony is set up on our lower terrace facing the bay/ocean with our cupola as the altar.

Rustic X-back chairs for up to 50 people.

## Reception Package Includes:

### Family Style Dinner Service

Family style service is larger bowls and platters brought to the tables in courses and passed.

From our catering menus below please select:

3 passed appetizers served during the cocktail hour and 1 late night snack

1 salad, 2 side dishes and 2 entrées

Freshly Baked Dinner Rolls with Creamery Butter

Purified Water, Coffee, Hot Tea and Jamaica service

Homemade (from scratch) Wedding Cake with simple buttercream décor.

### Full Open Bar

4.5 hour unlimited bar service including Deluxe Liquor Drinks, House Wine, Sparkling Wine and Beer.

THESE PACKAGES BEGIN AT THE START OF YOUR COCKTAIL HOUR FOLLOWING THE CEREMONY.

All alcoholic beverages are served at the bar the duration of the event.

1 white and 1 red wine will be poured at the table during dinner service.

Wine selections will be given 2 weeks prior to the event.

### Services

5' Round tables with rustic X-back chairs and white floor length linens and napkins

White China, Flatware, Glassware and Votive Candles

Cake Table, Cocktail and Bistro Tables

Complimentary Cake Cutting Service

Event Manager, Servers, Bartenders and all Service Personnel, Set Up and Clean Up

# Reserving Your Date

We only service 1 event per day.

To reserve your date, a signed rental agreement along with a \$2,000.00 non-refundable deposit is needed to secure your booking.

All deposits are applied to the total.

15 days out your final guest count guarantee is due. After this date you can add but not subtract guests.

This is also when the final balance of the estimated event total is due.

You will be charged for your final guest count guarantee, or the actual number of guests in attendance on the day, whichever is greater. On site vendors that are not included as a guest can be served a meal for \$50.00. Vendors are not permitted to consume alcohol while working.

Payments are made via wire transfer to our USA Bank (Bank of America).

All wedding décor or equipment brought in by yourselves and/or your vendors must be delivered and set up in your 4 hour set up window and removed once your function concludes.

## Scheduling Conflicts/Pandemic Response

In the event of unforeseen scheduling conflicts or pandemic issues that prevent an event from occurring, we will allow for 1 event date change at no cost provided we are notified 30 days or more in advance of the date.

All deposits paid will be applied to a new event date.

Each additional date change, for whatever reason, will incur a flat \$500.00 fee

## Typical Wedding Day Schedule

2:30	Access to venue, bride and girls begin to get ready in bridal suite
3:30	Groom and guys arrive to get dressed
4:30	Pre-wedding Photos (we suggest a minimum 5 hour photo package)
	All guests ready at Los Muertos Pier for water taxi shuttle to catamaran
5:15	Catamaran departs for trip to venue
5:30	Wrap pre-wedding photos, bride and bridesmaids retreat to Brides Suite
5:40	Catamaran arrives in Boca, water taxis begin shuttling guests to our pier
	Champagne service as guests disembark at pier
6:10-6:30	Ceremony on lower terrace
6:30-7:15	Open bar and appetizer service on cocktail terrace
7:15	Call to dinner – guests assigned to tables under the reception palapa on the upper terrace
	Announce Bride and Groom into reception palapa
	Dinner Service – Family style – toasts between courses
8:30	Cake Cutting and service to guests
8:45	First Dance back on lower terrace
	Parent Dances
	Open Dancing
	Bouquet/Garter Toss if desired
11:00	Function Concludes – Bar closes, Water taxis ready to transport guests back to Los Muertos Pier
11:10	Water taxis depart for return trip to Los Muertos Pier

# La Villa Esplendida

## Catering Menus

### Passed Appetizers

4 selections included in the dinner package. We suggest serving 1 selection as a passed late-night snack.

Additional selections are \$7 per piece, minimum 30 pieces.

#### COLD SELECTIONS

##### Caprese Skewers (GF)

grape tomatoes, fresh mozzarella and basil  
with extra virgin olive oil and lemon

##### Lemon Basil Chicken in Phyllo Cups

lemon and basil chicken salad with walnuts  
and cranberries in phyllo cups

##### Goat Cheese Crostini

homemade crostini topped with  
whipped goat cheese and kalamata olive-caper tapenade

##### Gazpacho Shots (GF)

house-made tomato and cucumber gazpacho  
roasted salt and pepper prawn

##### Ahi Tuna (GF)

chili, pepper, and sesame crusted seared ahi tuna  
served on rice crackers with wasabi mayo

##### Shrimp and Feta Canapés

bay shrimp, sour cream, feta, fresh dill and chives  
served in toasted phyllo cups

#### HOT SELECTIONS

##### Potato Pancakes with Smoked Salmon (GF)

crispy pan-fried potato cakes  
herbed sour cream, smoked salmon, fresh dill

##### Beef Tenderloin Bites (GF)

skewers of seared beef tenderloin  
blue cheese crème fraiche

##### Asian Chicken Skewers (GF)

grilled skewers of chicken  
peanut satay sauce

##### Crab Cakes

panko crusted dungeness crab cakes  
lemon-chive aioli

##### Bacon Wrapped Scallops (GF)

sea scallops wrapped in bacon  
olive oil drizzle

##### Tequila Prawns (GF)

prawns sautéed in pàtron, lime juice,  
butter, garlic, chilies and tajin

### Late Night Snacks

##### Mini Grilled Cheese Sandwiches

roasted tomato soup shots

##### Manchego Cheese Quesadillas

roasted tomato salsa

# Salads

1 selection available in the dinner package.  
Additional salads are \$8 per person.

## Northwest Salad (GF)

mesculin greens with blue cheese, candied walnuts,  
dried cranberries and balsamic-red wine vinaigrette

## Caesar Salad

chopped romaine with garlic-parmesan croutons,  
housemade ceasar dressing, grilled lemon wedges and shaved parmesan

## Puerto Vallarta Salad (GF)

romaine, spinach and cabbage with cucumbers, red onion, grape tomatoes,  
sweet corn, radish, yellow peppers, zucchini, crumbled cotija cheese and fresh cilantro  
lime-chili vinaigrette

# Side Dishes

2 selections available in the dinner package.  
Additional sides are \$12 per person.

## Roasted Garlic Smashed Yukon Gold Potatoes (GF)

roasted garlic, unsalted butter, heavy cream, scallions and chives

## Oven Roasted Red Potatoes (GF&V)

fresh rosemary, thyme, garlic and extra virgin olive oil

## Au Gratin Potatoes (GF)

thinly sliced russet potatoes, heavy cream, garlic and gruyere

## Pasta Primavera

(perfect as an Entrée for your vegetarian guests)

penne pasta with assorted roasted seasonal vegetables,  
garlic, shallots, white wine, fresh basil, extra virgin olive oil and shaved parmesan

## Roast Vegetable Medley (GF)

assorted roasted seasonal vegetables  
extra virgin olive oil, butter, garlic, shallots, fresh thyme and parsley

## White Wine Risotto (GF)

white wine, butter, garlic, shallots, chives, parmesan

## Cilantro Rice and Pinto Beans (GF&V)

# Entrees

2 selections available in the dinner package.  
Additional entrees are \$25 per person.

Lemon and Rosemary Chicken (GF)  
grilled citrus marinated airline chicken breasts  
lemon, garlic, white wine, butter and fresh rosemary

Grilled Salmon (GF)  
lemon-dill beurre blanc

Tilapia Veracruz (GF)  
seared tilapia with sauce veracruz  
tomatoes, onions, peppers, olives, capers and extra virgin olive oil

Chili Prawns (GF)  
skewers of roasted prawns  
fresh lime juice, butter, p $\hat{a}$ tron, garlic and tajine

Roast Pork Loin (GF)  
barbacoa sauce with roasted pineapple and caramelized onions

Grilled Pork Chops (GF)  
apple-cranberry chutney

Roast Tri Tip (GF)  
pinot noir reduction

House Made Tamales (GF) (2 per person)  
chicken chili verdes

Grilled Lamb Chops (GF) (3 per person)  
chimichurri sauce

## Individual Beef Wellingtons

6 oz Filet of Beef Tenderloin  
prosciutto, dijon, artichoke and mushroom duxelle, puff pastry  
\$20 per person upgrade or \$45.00 per person as a third entr $\acute{e}$ e.

# Grand Displays

Minimum 30 guests, priced per person.  
These are beautifully designed food displays that would be served  
at a station during your cocktail hour and/or reception.

**Cheeseboard with Fresh Fruit**  
domestic and imported cheeses and Italian whipped cheese torta  
fresh fruit, baguette and artisanal crackers  
\$20

**Antipasto Charcuterie Board**  
assorted cured meats of salamis, prosciutto, copa cola, chorizo and sopressata  
accompanied by grilled, roasted and pickled vegetables  
\$25

**Mac and Cheese Bar**  
house made white cheddar macaroni and cheese  
bacon, sour cream, green onions, roasted garlic, sautéed mushrooms for topping as you like!  
\$15

**Street Taco Bar**  
grilled chicken, pork carnitas and carne asada with corn tortillas, pico de gallo, avocado salsa,  
pinto beans, cabbage slaw, pickled onions, cotija cheese and lime wedges  
\$25

**Ceviche Bar (GF)**  
shrimp and cucumber aquachile  
octopus with orange and red onion  
traditional ahi tuna ceviche  
tostadas, avocado, lime wedges and tajine  
\$35

**Grand Seafood Display (GF)**  
a gorgeous iced display of large poached prawns, crab claws, smoked salmon,  
oysters, clams, seared ahi tuna, mussels and octopus with champagne mignonette,  
cocktail sauce, garlic aioli and fresh lemon wedges  
\$50

# Paella

**Specialty of the house!**  
saffron rice, seared chicken thigh, andouille sausage, prawns,  
mussels, clams, octopus, calamari, roasted peppers and sweet corn  
\$50

# Liquor, Wine, Sparkling and Beer

All liquor, wine, sparkling wine and beer will be offered at the bar during the 4.5 service hours

We suggest selecting 2 specialty cocktails to be passed at the start of the cocktail hour.

We are happy to custom create a specialty cocktail for you!

## Specialty Cocktail Ideas

Mojito, Margarita, French 75, Moscow Mule, Old Fashioned, Cosmopolitan, Lemon Drop  
Pineapple Rum Punch, Blushing Kiss, Italian Sling, Mai Tai, Manhattan, Midori Sour

## Deluxe Brand Liquors

Titos Vodka  
Captain Morgan Rum  
Patron Silver Tequila  
Jameson Irish Whiskey  
Fireball

Amaretto Di Saronno  
Malibu Rum  
Frangelico  
Kahlua  
Midori

Bombay Sapphire Gin  
Makers Mark Whiskey  
Johnny Walker Black Scotch  
Bailey's Irish Cream  
Rompope

## House Wine and Sparkling Wine

1 house white wine and 1 house red wine will be served at the table during dinner service.

House wine selections vary and options will be available 2 weeks prior to your event.

Chardonnay, Sauvignon Blanc, Cabernet, Shiraz and Sparkling Wine

## Beer

Corona, Negro Modelo, Pacifico (MX)

## Sodas and Mixers

Club Soda, Tonic Water, Coke, Diet Coke, Sprite, Ginger Ale, Sour Mix  
Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice

NO OUTSIDE ALCOHOL CAN BE BROUGHT INTO THE VENUE BY CLIENTS OR THEIR GUESTS.

This includes all personal bottles of wine/beer/hard liquor and flasks.

# Upgraded Table Side Wine Service

Wine purchased by the bottle.

Any remaining uncorked bottles are yours to take at the end of your event.

Priced Per Bottle. Offerings and prices subject to change without notice. Please inquire.

I am happy to research and provide a quote on obtaining any special wines you may prefer.

# Wedding Cakes and Desserts

A homemade (from scratch) Wedding Cake is included in your package.  
Wedding cakes are frosted with traditional swiss meringue buttercream.

We can also do cupcakes if you prefer.

30 guests and under will be a 2 tier cake, 1 cake flavor

31-50 guests will be a 3 tier cake, 2 cake flavors

## STANDARD CAKE FLAVORS

Chocolate cake with bittersweet chocolate ganache filling and whole fresh raspberries

Carrot pineapple cake with cream cheese buttercream filling (with or without walnuts)

White vanilla cake with fresh lemon/lime curd filling and whole fresh blueberries or blackberries

I am also happy to customize cake flavors and fillings.



## Other Dessert Options

Minimum 30 ppl, priced per person

Assorted Mini Dessert Bar, 4 pieces per person  
a selection of bars, fruit tarts, mini trifles, macrons and cookies  
\$15

Mixed Berry Shortcake  
Orange scented cream biscuits, sweetened mixed berries  
whipped cream and fresh strawberry sauce  
\$10

Vanilla Ice Cream Sunday and Rootbeer-Cream Soda Floats (GF)  
fresh strawberries, sliced bananas, whipped cream, chopped peanuts, hot fudge and caramel sauce  
marshmallows, graham crackers, rootbeer and cream soda  
\$10

# *La Villa Esplendida Florals*

We offer on-site floral service from clean and simple to an over-the-top flower fantasy!

Our extensive prop collection is included at no additional charge.

Options include:

Wrought Iron Candelabras, blown glass trumpet vases, mercury glass.

I am happy to also source custom linens or any specialty items you may want at an additional cost.

Standard Price Ranges:

Bridal Bouquet

\$250.00 and up

Bridesmaids Bouquets

\$150.00 and up

Boutonnières

\$15.00

Corsages

\$20.00

Altar Bouquets

\$350.00 and up

Tall Table Centerpieces

\$300.00 and up

Low Table Centerpieces

\$100.00 and up