

BRIDE IDEAS[®]
& SOCIAL EVENTS[®]
BY GRUPO PRESIDENTE

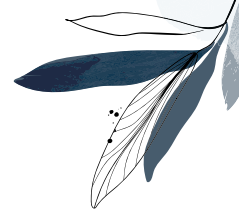
WEDDINGS 2026

Celebrate Extraordinary Events at
PRESIDENTE INTERCONTINENTAL[®] MONTERREY



PRESIDENTE
INTERCONTINENTAL.
MONTERREY





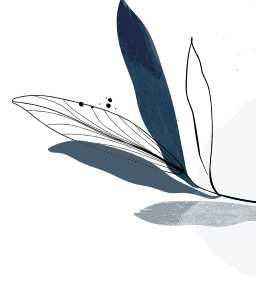
A DAYDREAM PLACE TO BEGIN YOUR LOVE STORY

- Privileged location in Monterrey
- Magnificent venues to hold your wedding
- Unique gastronomy specially tailored for our events
- Extraordinary service with more than 40 years organizing events
- We are a dedicated team of experts in creating unforgettable experiences.





SWEET WEDDING



- Venue for 5 hours
- Individual Appetizer
- 3-course dinner with chicken or meat
- Unlimited soft drinks and coffee for 5 hours
- Uncorking of domestic and imported beverages for 5 hours (includes juice and mixers)
- Personalized tasting menu for 2 people (for events under 100 guests)
- Furniture: banquet tables for guests, Louis XV chairs, platform and dance floor
- Table linen, base plates, fine glassware and house plateware
- Natural flower decoration for guest tables (1 centerpiece for every 10 people)
- Private room for 1 hour for civil or religious ceremony for 30 people on the same day of the reception. Includes 1 glass per person of sparkling wine and frosted cherries
- Classic King Room for the newlyweds on the night of the event
Buffet breakfast included at our restaurant.
- Service personnel: Captain and waiters (1 for every 10 people)
- Special rate in lodging for guests

Prices per person	
	Uncorking
Chicken Menu	\$105 USD
Meat Buffet	\$115 USD

Package for a minimum of 50 people. Valid if booked before December 31, 2026. Available for events to be held in 2026. Valid when contracting with a 30% pre-payment.

Prices in US Dollars, taxes included (16% VAT and 15% service charge). Rates subject to change without prior notice.

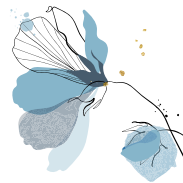


LOVELY WEDDING



- Venue for 5 hours
- Welcome drink for 30% of your guests (martinis, mezcalitas, cucumber and mint mojitos, gin tonic with berries)
- Individual Appetizer
- 3-course dinner with chicken or meat
- Unlimited soft drinks and coffee for 6 hours
- Uncorking of domestic and imported beverages for 6 hours (includes juice and mixers)
- Personalized menu tasting for 4 people
- Furniture: banquet tables for guests, chairs, platform and dance floor
- Table linen, base plates, fine glassware and house plateware
- Natural flower decoration for guest tables (1 centerpiece for every 10 people)
- Afterparty menu for 30% of your guests
- Private room for 1 hour for civil or religious ceremony for 50 people on the same day of the reception. Includes 1 glass of sparkling wine and chocolate-covered strawberries
- King Corner Room for the newlyweds on the night of the event
Buffet breakfast included at our restaurant.
- Service personnel: Captain and waiters (1 for every 10 people)
- Special rate in lodging for guests

Prices per person	
	Uncorking
Chicken Menu	\$115 USD
Meat Buffet	\$129 USD

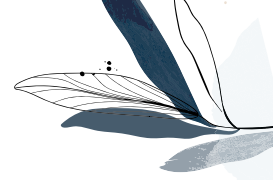


Package for a minimum of 200 people. Valid if booked before December 31, 2026. Available for events to be held in 2026. Valid when contracting with a 30% pre-payment.

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IMPERIAL WEDDING



- Venue for 5 people
- Welcome drink for 30% of your guests (martinis, mezcalitas, cucumber and mint mojitos, gin tonic with berries)
- Individual appetizer
- Main course menu with chicken or meat
- Unlimited soft drinks and coffee for 6 hours
- Uncorking of domestic and imported beverages for 6 hours (includes juice and mixers)
- Personalized tasting menu for 6 people
- Furniture: banquet tables for guests, chairs, platform and dance floor
- Table linen, base plates, fine glassware and house plateware
- Decoration for the newlyweds table
- Natural flower decoration for guest tables (1 centerpiece for every 10 people)
- Afterparty menu for 50% of your guests
- Private room for 1 hour for civil or religious ceremony for 50 people on the same day of the reception. Includes 1 glass of sparkling wine and chocolate-covered strawberries
- Classic Club King Room for the newlyweds on the night of the event
Buffet breakfast included at our restaurant
- 2 Classic Rooms for the newlyweds parents on the night of the event
- Service personnel: Captain and waiters (1 for every 10 people)
- Special rate in lodging for guests

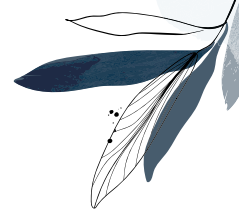
Prices per person	
	Uncorking
Chicken Menu	\$139 USD
Meat Buffet	\$149 USD

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MENÚ



Starters

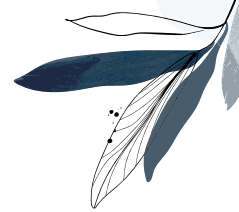
- Creamy crab with cucumber and sesame crisp
- Duck foie gras tapa with fig, fennel and walnut
- Chicken breast stuffed with spinach and fine herbs
- Cream cheese sphere crusted with mixed dried fruits, topped with strawberry and pasilla chili chutney on an olive cracker
- Melon and Serrano ham bite with a hint of basil
- Herb cheese mousse with confit tomato on pumpernickel

Appetizers (Choose 1)

- Tuna tartare with cucumber, scallions, bell pepper and sesame aioli
- Caprese salad with a twist, featuring basil pesto
- Romaine lettuce salad with grapes, apples, caramelized walnuts, blue cheese crumbles and raspberry dressing
- Fig salad in red wine with goat cheese, mixed greens, arugula, dried fruits and balsamic vinaigrette
- Green leaf salad with poached pear infused with lemon, toasted almonds and agave honey vinaigrette
- Watermelon and feta salad with arugula, cherry tomatoes, citrus dressing, toasted almonds and fresh basil
- Roasted beet and baby arugula salad with burrata, cilantro pesto and candied pistachios
- Salmon mousse cannelloni with vegetable sprouts

Menus may vary based on seasonal availability.





Soups & Creams (Choose 1)

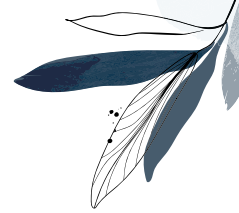
- Confit tomato cream with crispy goat cheese
- Mushrooms velouté infused with hazelnut oil, bacon powder and parsley
- Soup with a hint of chipotle chili and blue corn dumplings
- Asparagus cream with crispy bacon
- Clam chowder with blue corn and applewood-smoked bacon
- Saffron langoustine bisque with a touch of tarragon
- Bell pepper cream with goat cheese crostini
- Apple and leek cream with walnut crumbles
- Traditional tortilla soup "Presidente-style"
- Wild mushroom soup scented with Mexican herbs, fresh cheese and tortilla chips

Menus may vary based on seasonal availability.





MAIN COURSE



Chicken

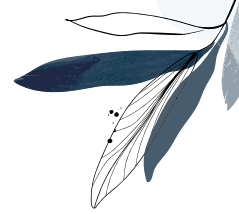
- Chicken medallion with basil and mozzarella, served with spinach mashed potatoes and tomato coulis
- Chicken escalope stuffed with spinach, topped with cheese sauce and fine herb mashed potatoes
- Roasted chicken supreme with cilantro seed sauce and seasonal vegetables
- Roasted chicken supreme in hibiscus sauce, paired with cumin-infused sweet potato purée
- Chicken breast crusted with mixed dried fruits and a side of baby vegetables and rosemary apple purée

Beef

- Beef filet with mixed mushrooms and cauliflower purée
- New York steak à la Bordelaise with portobello mushrooms, green vegetables, and baked potato
- Bacon-wrapped beef filet medallion with peppercorn sauce, garlic-roasted mashed potatoes and asparagus
- Smoked brisket in Jack Daniel's barbecue sauce with a hint of orange, served with baked potato, green beans and glazed carrots

Menus may vary based on seasonal availability.





Desserts

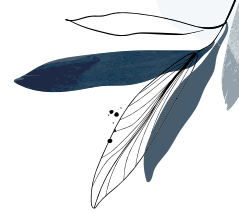
- Chocolate ganache with citrus sorbet and cardamom crumble
- Pistachio and raspberry mille-feuille with vanilla ice cream
- Sweet corn cake with vanilla sauce and salted caramel ice cream
- Cappuccino cheesecake with chocolate sauce and almond tuile
- Chocolate in textures: chocolate cake with ganache, white chocolate and cinnamon crumble, "Abuelita" chocolate sorbet, and cacao nibs
- Lavender and blackberry mousse with coconut sponge
- Orange cream with mango gelée and dark chocolate crumble
- Flourless, dairy-free chocolate cake with cacao nibs and fresh berries

Menus may vary based on seasonal availability.





ADDITIONAL SERVICES



Por presupuestar:

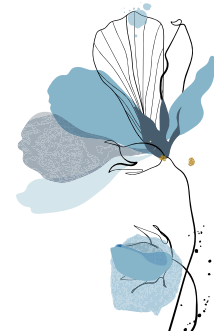
- Canapés
- National and imported cheeses
- Delicatessen and cold meats selection table
- Candy Bar
- Sparkling wine for the toast
- Additional after party menu
- Kid's Menu

Vendors Catalogue

- External furniture
- Floral decoration
- Production
- Music Groups
- Photography
- Hostess

IMPORTANT NOTE:

In case of hiring a singer, band, comedian, special show, hostess, recorded music, or DJ for your event, it is essential to present the applicable permissions and licenses.





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BY GRUPO PRESIDENTE

BRINGING TO LIFE YOUR DAYDREAM EVENT



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