

BRIDE IDEAS
& SOCIAL EVENTS®
BY GRUPO PRESIDENTE

WEDDINGS 2026

Celebrate your love at PRESIDENTE INTERCONTINENTAL® MEXICO CITY and let us make the most special day of your life a magical and unforgettable moment.

PRESIDENTE
INTERCONTINENTAL®
MEXICO CITY



A DREAMY PLACE FOR A NEW CHAPTER TOGETHER

- Privileged location in Polanco area, which is known as the most exclusive, cultural and commercial zone in Mexico City.

- Magnificent close and open areas to host your wedding celebrations.

- Exclusive gastronomy offer, designed especially for events and a Gourmet Center with 7 Specialty Restaurants.

- Extraordinary service! With more than 40 years of experience, we are truly experts in making your dreams come true.



Lovely Wedding

- Pre assembly: 5 hours.
- Tables, chairs, platform and dance floor.
- Tablecloths, tableware, glassware and cutlery.
- 3 or 4 course menu.
- Corkage (7 hrs) or Open Bar (7 hrs).
- Welcome drink: Complimentary Margaritas (30 mins).
- After Party menu for 50% of the guests.
- Menu tasting for 4 people.[1]
- Private Room for ceremony (on the same day as the reception).
- Complimentary room for the newlyweds on the night of the event. Breakfast included.[2]
- IHG Business Rewards Points.

Prices per person in USD		
	Corkage	Open Bar
3 Course Menu	$106.67 USD	$191.28 USD
4 Course Menu	$117.69 USD	$202.31 USD

[1]For events with 200 guests or more, the menu tasting applies to 6 people.

[2]Room is non-transferible. Suite category is subject to availability. Does not apply during F1 and NFL.

Prices in US Dollars, taxes included (16% VAT and 15% service charge.)

Rates are subject to changes without prior notice.



Royal Wedding

- Preasembly: 5 hours.
- Tables, chairs, platform and dancefloor.
- Tablecloths, tableware, glasware and cutlery.
- 3 or 4 course menu.
- Corkage (8 hrs) or Open Bar (8 hrs).
- Welcome drink: Complimentary Margaritas (30 mins).
- Appetizers for 50% of the guests (3 pcs. per person).
- After Party menu for 70% of the guests.
- Dessert table for 70% of guests.
- Tall and short table centerpieces (1 for every 10 confirmed guests).
- Menu tasting for 6 people.
- Private Room for ceremony (on the same day as the reception).
- Complimentary room for the newlyweds on the night of the event. Breakfast included[1]
- Two complimentary rooms for the newlyweds' parents[1]
- IHG Business Rewards Points.

Prices per Person in USD		
	Corkage	Open Bar
3 Course Menu	$151.79 USD	$236.41 USD
4 Course Menu	$162.82 USD	$247.44 USD

[1]Room is non-transferible. Suite category is subject to availability. Does not apply during F1 and NFL.

Prices in US Dollars, taxes included (16% VAT and 15% service charge.)

Rates are subject to changes without prior notice.

For events of 60 or more people.



3 or 4 - Course Menu

Appetizers

- Fig salad poached in red wine and spices, with Serrano ham crisps, mixed lettuce leaves, dried fruits, and balsamic vinaigrette
- Roasted beet salad with goat cheese, candied pumpkin seeds, baguette croutons, and mixed greens
- Caprese salad with mozzarella cheese, roasted tomatoes, basil, balsamic vinegar, and olive oil
- Asparagus, mushroom, and roasted tomato salad, mixed lettuce leaves drizzled with red wine vinaigrette
- Asparagus and Serrano ham rolls with Brie cheese, pistachio crust, and balsamic vinaigrette
- Fresh salmon and crab, kohlrabi remoulade, and creamy mustard sauce

Soups

- Mushroom velouté scented with hazelnut oil and a bacon-parsley foam
- Bean velouté served with goat cheese & Serrano ham crust, guajillo pepper, and tomato oil
- Roasted tomato velouté with extra-virgin olive oil, and cheese crust with fine herbs
- Cold potato & leek vichyssoise soup with smoked salmon cannoli, and chives
- Cauliflower creamy soup with macadamia nuts, Serrano ham crostini, and sautéed apple curry



Main Courses

- Chicken breast with herb butter served with roasted baby potatoes, sautéed peppers, and chicken jus
- Chicken breast stuffed with goat cheese and pine nuts in its juice or with spinach and herbs
- Grilled salmon fillet, steamed semolina, sautéed baby carrots, caper sauce, and sun-dried tomato
- Surf and turf beef fillet, Macaire potatoes, sautéed baby vegetables, bordelaise sauce
- Roasted New York strip steak with aromatic herbs, stuffed baby potatoes, sautéed green beans with bacon, and oven-baked portobello mushroom in garlic papillot

Desserts

- Champagne-berry creamy dome, almond sponge cake, and strawberry sorbet
- Lime cream & praliné mousse half sphere, hazelnut sponge cake, and vanilla ice cream
- Gianduja chocolate cake with Papantla vanilla sauce, and coffee ice cream
- Pistachio mille-feuille with light cream, berries, and raspberry sorbet
- Dark chocolate and light wine-infused cherry cream cake with vanilla ice cream
- The red garden: berry & cassis mousse, vanilla panna cotta, and raspberry sorbet



Additional Services

To quote:

- Appetizers
- International and domestic cheese platter
- Charcuterie and cold meats platter
- Candy Bar
- Sparkling Wine for the toast
- After party celebration
- Kid's Menu
- House Wine
- Staff's Menu

Vendor catalogs:

- External Furniture
- Floral Decoration
- Venue decoration or production
- Musical Options
- Photography Options
- Hostess

In case you hire a singer, band, show, hostess, recorded music or DJ for your event, it is mandatory to secure and present the applicable CROC licenses.

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THE WEDDING YOU HAVE ALWAYS DREAMED OF

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