

LA PISCINA

Family-Style Dinner

\$175 per person

Maximum 30 guests

Venue Buyout Fee will apply

La Piscina Bar + Specialty Cocktails available on consumption in addition to package price

PER PERSON PRICE IS EXCLUSIVE OF 8.25% SALES TAX, 4% WELLNESS FEE, AND 25% SERVICE CHARGE.

PLEASE NOTIFY YOUR PROPER EVENT SERVICES MANAGER OF ANY ALLERGY OR DIETARY RESTRICTIONS.

FESTIVE MARGARITA WELCOME

PASSED HORS D'OEUVRES

- Gulf Snapper Ceviche, aji amarillo aguachile, toasted chia seed, shiso, corn chips
- Crispy Pork Belly, guajillo sauce, black bean and cotija sopes
- Mini Vegetable Empanadas

FIVE-COURSE FAMILY-STYLE DINNER

FIRST COURSE

- Chips, Salsas
Proper guacamole, cilantro, escabeche
- Queso Fundido, Queso Oaxaca, Monterrey & Cabra Cheese
Rajas, salsa habanero, fresh flour tortillas

SECOND COURSE

- Baja-Style Oysters
Serrano & cilantro mignonette, lime
- Poached Gulf Shrimp Ceviche
Coconut leche de tigre, fresno, dried lime

THIRD COURSE

- Caesar Salad
Classic with garlic croutons & white anchovy
- Lobster Quesadilla
Chipotle, fresh tomato, pineapple pico

FOURTH COURSE

- Tabletop Sizzling Fajitas
Served with fresh tortillas, garlic jalapeno butter, sour cream, chunky avocado salsa, rice & beans
Pineapple & soya marinated ribeye, jumbo gulf shrimp, and pork al pastor

DESSERT

- Churros de la Casa
Chocolate dulce de leche, candied orange zest
- Sizzling Crepes Flambees
Bananas, orange, Cointreau, vanilla ice cream



LA PISCINA

La Piscina Buyout Dinner

\$190 per person

Maximum 60 guests

Restaurant Buyout Fee will apply

La Piscina Bar + Specialty Cocktails available on consumption in addition to package price

TWO SEASONAL SPECIALTY COCKTAILS

PASSED HORS D'OEUVRES

- Gulf Snapper Ceviche, aji amarillo aguachile, toasted chia seed, shiso, corn chips
- Crispy Pork Belly, guajillo sauce, black bean and cotija sopes
- Mini Vegetable Empanadas
- Seasonal Tostadas

BUFFET-STYLE DINNER

APPETIZERS

Served with tortilla chips

- Queso Blanco, pico de gallo, avocado, picadillo
- Crunchy Greens, jicama, beets, little gem lettuce, cumin-avocado dressing, tortilla
- Poached Gulf Shrimp Ceviche, coconut leche de tigre, fresno, dried lime

FAJITA COMAL

Served with rajas, cheese, escabeche, pico de gallo, salsa roja, salsa verde, lettuce, trice, and vegetarian beans

- Hi-Fi Mushrooms, Marinated Squash, Garlic Spinach
- Pineapple and Soya Marinated Ribeye
- Achicote Marinated Chicken Breast

ENTRÉE

Served with cilantro rice and refried beans

- Pan Seared Snapper a la Veracruzana, chili, olives, limes, cilantro

DESSERTS

- Dulce de Leche Flan
- Semolina Coconut Cake, mango
- Churros, spices, chocolate crema

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