



by The Reef Resorts & Spa



# PROM PACKAGE

THE REEF RESORTS | PLAYA DEL CARMEN

[THEREEFRESORTS.COM](http://THEREEFRESORTS.COM)

# ACADEMIC CEREMONY

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## YOUR PACKAGE INCLUDES:

- Professional event coordination.
- Private air-conditioned hall for up to 4 hours.
- Auditorium setup with white or black dressed chairs.
- Podium and two microphones with technical assistance included.
- 18 m<sup>2</sup> giant screen for projection of diplomas, names, or visuals.

## Notes:

- We do not require a minimum number of rooms to host your event.
- Prices include VAT and service charge.
- Additional guest cost: \$ 3 USD

**\$1,100 USD**

Price for up to 200 people





# SUCCESSFUL PROM

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## YOUR PACKAGE INCLUDES:

### RECEPTION

- Complete event coordination.
- Private air-conditioned hall for 4 hours.
- Setup included: round tables, white tablecloths, golden Versailles chairs, and ambient lighting.
- Basic glassware and flatware included.
- Special 3-course menu.
- Professional service staff: waiters, head waiter, and bartender.
- Soft drink and flavored water bar.
- DJ for 4 hours, with 18 m<sup>2</sup> giant screen included.
- Includes 08 bottles for corkage at no additional cost.

### Notes:

- We do not require a minimum number of rooms to host your event.
- Prices include VAT and service charge.
- The cost of the permit for beach events is not included.
- Check our rates for special decorations.
- Buffet menu requires a minimum of 60 people.
- Additional guest cost: \$ 84 USD
- LED dance floor available at an additional cost of \$ 487 USD

**\$ 6,920 USD**

*Price for 80 people*



# PREMIUM PROM

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## YOUR PACKAGE INCLUDES:

### PHOTOGRAPHY LOCATION

- Group photo location within our facilities or beach area.
- Professional photographer (includes 2 edited digital photos).

### RECEPTION

- Complete event coordination.
- Private air-conditioned hall for 5 hours or beach location.
- Setup included: round tables, white tablecloths, golden Versailles chairs, and ambient lighting.
- Basic glassware and flatware included.
- Special 3-course menu or buffet.
- Professional service staff: waiters, head waiter, and bartender.
- Soft drink and flavored water bar.
- National open bar for 5 hours.
- Sparkling wine for the toast.
- DJ for 5 hours, with 18 m<sup>2</sup> giant screen included.
- LED dance floor.
- Menu tasting for 2 people before the event.
- 15% discount on lodging for graduates and their families.

### Notes:

- We do not require a minimum number of rooms to host your event.
- Prices include VAT and service charge.
- Check our rates for special decorations.
- Buffet menu requires a minimum of 60 people.
- Additional guest cost: \$ 103 USD

**\$ 10,540 USD**

*Price for 100 people*

# PLATED MENU

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## **STARTER (choose one)**

### **Spinach, Pear & Caprese Salad**

- Mixed lettuce and spinach with a balsamic reduction, served with fresh mozzarella and pesto-poached tomato.

### **Cream of Mushroom Soup**

- A selection of vegetables and mushrooms blended with cream and milk, served with grissini and Parmesan cheese.

## **MAIN COURSE (choose one)**

### **Seafood-Stuffed Fish Fillet in Saffron and White Wine Sauce**

- Butterflied fish fillet stuffed with shrimp, mussels, and salmon; served with buttered vegetables and fennel risotto.

### **Chicken Breast Stuffed with Panela Cheese and Chaya in Pasilla & Tamarind Red Wine Sauce**

- Served with stuffed potato and seasonal vegetables.

### **Roast Beef with Pink Peppercorn Sauce**

- Herb- and red wine-roasted top sirloin, served with rosemary potatoes, buttered vegetables, and pink peppercorn sauce.

## **DESSERT (choose one)**

### **Apple Tart with Vanilla Ice Cream**

- A crisp apple-based dessert served with vanilla ice cream and fresh berries.

### **Cheesecake**

- Classic cheesecake infused with sweet orange zest, topped with red berry sauce and crunchy amaranth.



# MENU (VEGAN OPTION)

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## **VEGAN OPTION:**

### **Stuffed Peppers**

- Roasted red peppers filled with a blend of quinoa, spinach, mushrooms, and tomato, seasoned with fresh herbs.

### **Spinach Lasagna**

- Spinach and fresh mushroom lasagna with tofu cheese in green pea sauce, served with shoestring sweet potatoes.

### **Vegan Chocolate Mousse with Red Berries**

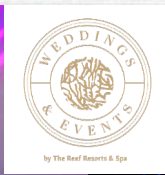
- A creamy dessert made with natural cocoa and plant-based milk, served with fresh red berries.

### **Important Notes**

If any member of the group requires a vegetarian option, has food allergies, or specific dietary restrictions, this must be communicated in advance to the group coordinator.

The Reef Resorts is not responsible for allergies or reactions that were not previously disclosed.







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**THE REEF**  
PLAYACAR



**THE REEF 28**  
ADULTS ONLY - ALL SUITES & SPA



**THE REEF**  
COCO BEACH