



# **LAS CARAS DE MEXICO AT LA VENTANA DEL MAR**

## **Tournament Packages and Services**

Las Caras de Mexico Golf Course is an 18-hole course on the Sea of Cortez. Located within the Beach and Golf Resort of La Ventana del Mar in San Felipe, this course offers unparalleled views of the sea and mountains. We have named our course "*The Faces of Mexico*" to give it an archaeological, historical and social Mexican character. At every hole you will encounter one of the great men and woman who have helped mold Mexico into the beautiful country it is today.

Las Caras de Mexico staff will ensure your event is **FIRST CLASS**. We will be responsible for your every need, giving you peace of mind and the freedom to pay more attention to your guests.

### ***Experienced Staff***

- Food and Beverage Coordinator dedicated to your event
- Tournament Coordinator dedicated to executing your event operations

### ***Golf Facility***

- 18-hole Championship; 7,202 yds.
- Practice Areas w/ large Putting & Chipping Greens
- Full-service Clubhouse & Proshop Facilities
- Restaurant and Bar located in "The Pavillion"

### ***Operations***

- Personalized shared power carts
- Full service formal bag drop upon arrival
- On-course sponsor signs set up
- Proximity markers for on course events (long drive, closest to the pin, etc.)
- Driving range with practice balls
- Driving range shuttle service
- On course players' assistance

To learn more about tournament packages and charity events, please contact Sharry Appleyard at 686-576-0517 (From Mexico), 1-800-404-2599 ext. 4424 (From USA or Canada) or email [sharry.appleyard@doradoranch.com.mx](mailto:sharry.appleyard@doradoranch.com.mx)

# **GOLF TOURNAMENT PACKAGE**

## ***2007/2008 Season***

### **Golf Only**

#### **October - May**

Mon-Thurs \$ 75.00 per person  
Fri-Sun \$ 90.00 per person

#### **June - September**

\$ 70.00 per person  
\$ 80.00 per person

*Price Includes 18 Holes of Award Winning Golf, Golf Cart, Practice Balls and  
Applicable Taxes  
Club Rental Available Upon Request*

### **Golf Travel Package**

#### **October - May**

\$ 143.00 per person

#### **June - September**

\$ 138.00 per person

*Midweek Only*

*Price includes: One night stay at Red Lobster - One Round 18 Hole Golf  
Golf Cart - Practice Balls and Applicable Taxes  
Club Rental Available Upon Request*

## **Please Review Banquet Package for Additional Services**

Prices are per person, per night. Packages are based on availability and subject to change. Management reserves the right to change any package at their discretion. Packages may not be combined with any other offers and/or discounts. Midweek is considered Sunday through Thursday. Additional rounds of golf or nights may be added to any of the above packages for an additional charge. Packages are non-refundable inside 30 days and must be booked at least 10 days in advance unless otherwise stated. Prices may vary for groups of 16 or more.

# **PAVILION BREAKFAST BUFFET**

**\$9.50 per person**

## **JUICE AND FRUIT**

Juices: Fresh Orange Juice, Grapefruit Juice or Pineapple Juice  
Fruits: Honeydew, Cantaloupe, Papaya, Pineapple, Orange and Grapefruit

## **THE PATISSERIE**

A selection of Breakfast Pastries  
Danish, Muffins, Croissants and Rolls  
A Variety of Cereals with Fresh Fruit

## **THE GRILL**

The Cortez Omelet: Shrimp, Scallops Corvina, Pico de Gallo and Cheese  
The El Dorado Omelet: Ham, Chorizo, Green Onion, Tomato and Cheese  
Soft Scrambled Eggs

*All Served with Herb Roasted Red Baja Potatoes, Bacon and Fruit*

# **GRILL AT THE TURN**

**\$7.50 per person**

Jumbo Hot Dog (*Hebrew National*)

Or

Gourmet Hamburger

*Served with an Assortment of Salads*

## **Sandwich Choices**

Chicken Breast, Lean Bacon

Or

Proscuitto, Genoa Salami, Provolone Cheese

Or

Roast Beef, Mortadella, Provolone Cheese

Or

Chicken Salad

Or

Smoked Turkey and Virginia Ham

*Sandwiches come with Lettuce, Tomato, Dijon Mustard, Mayonnaise*

*On a Choice of Roll, Bread or Baguette*

*All Lunches come with a Non-Alcoholic Beverage Selection, Bag of Potato Chips & Cookie Choice of:  
Fresh Apple, Pear or Fruit Cup*

## **DINNER SELECTION**

### **Menu One**

**\$9.00 per person**

**Fried Calamari**

**Classic Cobb Salad with Poached Chicken Breast, Avocado, Bacon, Eggs,  
Cheese, Tomato on the Freshest Assorted Greens  
Grapefruit Panna Cotta**

### **Menu Two**

**\$12.00 per person**

**Seasonal Greens, Candied Pecans and Poached Pear  
Honey and Ginger Lacquered Baby Half Chicken on a Bed of Basmati Rice  
Chocolate Mouse**

### **Menu Three**

**\$16.00 per person**

**Cortez Fish Taco**

**Nicoise**

**Seared Rare Ahi Tuna, Served Atop Fresh Wild Greens and Baby Lettuce  
with Egg, Sweet Peppers, Green Beans and Roasted Chilled White Rose  
Potatoes  
Crème Brule Tart**

**Service at the Pavilion Only**

*Banquet / Refreshment prices subject to Gratuity*

# **DINNER BLUFFET**

*Minimum 30  
\$29.50 per person*

## **SEAFOOD**

Roast Tomato Filled with Tuna  
Citrus Cured Salmon, Cucumber Bread  
Seafood Salad, Shrimp, Scallops & Squid

## **CHICKEN**

Chicken Salad with Curry  
Serrano Ham & Tomato Bread  
Roast Eggplant Salad with Goat Cheese

## **SALAD**

Baby Spinach Salad, Chorizo Bits, Piquillo Peppers and Egg  
Frisee Salad, Cherry Tomatoes and Cheese  
Seared Salmon, Toasted Couscous Salad  
Grilled Squid in Olive Oil & Garlic  
Fried Calamari & Tomato Salsa  
Seared Sea Scallops, Raisins, Couscous & Pinenuts  
Shrimp with Garlic, Olive Oil & Red Pepper Flakes

## **ENTREES**

Beef Tenderloin & Blue Cheese  
Beef Skewer, Horseradish Cream, Red Onions  
Seared Lamb Chops & Peppers  
Almond & Herb Crusted Chicken in Romesco Sauce  
Spicy Pork Kabobs with Confit Potatoes

## **ASSORTED DESERT TABLE**

**Service at the Pavilion Only**  
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# HORS D OEUVRES SELECTION

Minimum 20 Servings Per Type  
3 Types Per Order

<b>Wild Mushroom and Goat Cheese Tart</b>	<b>\$1.50</b> per serving
<b>Melon, Feta Cheese, Balsamic Reduction</b>	<b>\$1.50</b> per serving
<b>Sashimi, Roasted Ginger</b>	<b>\$2.00</b> per serving
<b>Sushi, Roasted Ginger</b>	<b>\$2.00</b> per serving
<b>Shrimp Cakes, Tarragon Aioli</b>	<b>\$3.00</b> per serving
<b>Ahi Tuna Tartar, Avocado</b>	<b>\$2.50</b> per serving
<b>Grilled Chicken Satay, Coconut Curry Sauce</b>	<b>\$1.50</b> per serving
<b>Sonoma Duck Breast with Seared Fruit</b>	<b>\$2.00</b> per serving
<b>Crispy Chicken with Lemon &amp; Tomatoes</b>	<b>\$1.50</b> per serving
<b>Blackened Carpaccio of Beef with Wasabi</b>	<b>\$2.50</b> per serving
<b>Tempura Shrimp, Ponzu</b>	<b>\$3.00</b> per serving

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