



# Holiday Inn Puebla La Noria



®

*Holiday Inn*<sup>™</sup>

AN IHG<sup>®</sup> HOTEL

# *Banquet Kit*



# Coffee Breaks

Coffee Breaks	30 MIN	3 HRS	4 HRS	5 HRS	8 HRS
1.- Coffee or tea, water, and one of your choice: Homemade sweet bread, pasta, or salty snacks.	\$9.14	\$10.43	\$11.00	\$11.67	\$12.95
2.- Coffee, tea, seasonal fruit juice, water, and one of your choice: Homemade sweet bread, pasta, or salty snacks.	\$10.24	\$11.67	\$12.10	\$12.95	\$13.86
3.- Coffee, tea, water, soft drinks, seasonal juice, homemade sweet bread in the morning, and pasta or salty snacks in the afternoon.	\$11.05	\$12.86	\$13.24	\$13.48	\$14.38
4.- Coffee, tea, water, soft drinks, seasonal juice, homemade sweet bread in the morning, and crudité's or salty snacks in the afternoon. (the crudité's are replenished over a period of one hour)	\$11.95	\$13.90	\$14.14	\$14.43	\$15.38
5.- Coffee, tea, seasonal fruit juice, soft drinks, water, pasta or homemade sweet bread, and trays with sliced seasonal fruit in the morning. (fruit tray is replenished over a period of one hour only)	\$12.71	\$14.67	\$15.52	\$15.95	\$17.52

# COFFEE BREAK COMPLEMENTARY OPTIONS

Coffee Break Complementary Options	Small Tray (Approx. 5 people)	Pcs.	Large Tray (Approx. 15 people)	Pcs.
Club Sandwich with French fries	\$17.52	16	\$43.24	40
Mini Croissant	\$17.52	16	\$43.24	40
Puff Pastry Rolls filled with Chicken with Mole Sauce	\$13.90	16	\$37.52	45
Molletes with Mexican Sauce	\$16.29	15	\$32.52	35
Empanadas filled with Poblano Peppers	\$11.57	15	\$34.71	45
Deli Sandwich of Cold Meats	\$15.43	15	\$43.57	45
Seasonal Sliced Fruit with Toppings	\$12.86		\$33.43	
Mini Golden Tacos with Toppings	\$14.90	20	\$32.76	40

# Box Lunch

## Options

### BASIC

Piece of Fruit  
Soft Drink or Juice  
Potato Chips Bag  
Ham & Cheese Sandwich  
Crackers  
\$11.05

### STANDARD

Soft Drink or Juice  
Potato Chips Bag  
Brownie or Cheesecake  
Chocolate Bar  
One of your choice:  
Arrachera (skirt steak) Sandwich  
Philly Cheesesteak Sandwich \$14.00

### DELUXE

Piece of Fruit  
Corn Beef Focaccia  
3-Chocolate Cake or Apple Strudel  
Chocolate Bar  
Can of Pringles  
\$16.43

# Breakfast Buffet

## ❖ Beverages:

Coffee, Hot Chocolate, and Tea served at the table

## ❖ Fruit:

Chopped seasonal fruit bar (4 different fruit options)

Toppings: Cottage cheese, plain yogurt, cereal grains

Mini cereal boxes (high-fiber cereal/sweet options for kids) and individual yogurt cups

## ❖ Sweet snacks:

Buttermilk pancakes

French toast

## ❖ Main courses:

1 chicken stew, 1 pork stew, and eggs with bacon, ham, etc.

Red and green chilaquiles (fried tortilla chips with sauce)

Refried beans

Baked potatoes to taste

Veracruz- and Puebla-style tamales

## ❖ Bread:

2 types of savory bread and 4 types of sweet bread

## ❖ Milk:

Light, lactose-free, and regular milk

## ❖ Cold Station:

Cold meats platter with 2 toppings

Sandwiches or prepared homemade buns

## ❖ Salty snacks:

Chicken wings, nuggets

Ham & cheese quesadillas

❖ 4 different seasonal juices made with real fruit

**Price per person: US\$16.10**

**TAXES INCLUDED**

**Minimum 40 people**



\*Conversion from US dollars to Mexican pesos on the day of the event. \*Possible fluctuations.

# Breakfast Packs

## BREAKFAST OPTION #1

Orange / Guava / Green Juice

Seasonal Fruit

Main Course (one of your choice): Bell Pepper Omelette // Potato Omelette // Plain Scrambled Eggs // Scrambled Eggs with Ham // Scrambled Eggs with Bacon // Scrambled Eggs with Chorizo // Mexican-Style Scrambled Eggs

Side dishes (two of your choice): Beans // Veracruz-style tamale // hashbrowns // spinach-stuffed tomato

Special selection of Veracruz bean coffee or Tea

Homemade sweet and savory bread

**Price per person: US\$10.95**  
**TAXES INCLUDED**



## BREAKFAST OPTION #2

Orange / Grapefruit / Carrot / Pineapple Juice

Fruit Bowl With Yogurt or Cottage Cheese

Enchiladas (Red, Green, or Suizas) or Chicken Enfrijoladas (fried tortillas filled with chicken and topped with beans) Poblano Pepper Crepes Chicken Crepes Ham Crepes Cheese Crepes Mixed Vegetables Crepes

Coffee or Tea and Sweet Bread

**Price per person US \$13.90**  
**TAXES INCLUDED**

### **BREAKFAST OPTION #3**

Juice of your choice: Orange / Guava / Green Juice

Seasonal Fruit  
Steak

Tampiquena with Red or Green Chilaquiles  
(tortilla chips with sauce)

Special selection of Veracruz bean coffee or Tea

Homemade sweet and savory bread

**Price per person: US\$13.86**  
**TAXES INCLUDED**



### **BREAKFAST OPTION #4**

Juice of your choice: Orange / Guava / Green Juice

Seasonal Fruit  
Steak

Tips with Bell Peppers and Mushroom or with Poblano  
Peppers, Cheese, and Tomato

Special selection of Veracruz bean coffee or Tea

Homemade sweet and savory bread

**Price per person: US\$14**  
**TAXES INCLUDED**



# Lunch or Dinner Buffet

- ❖ 1 Chicken stew
- ❖ 1 Pork stew
- ❖ (Any of these can be substituted for fish)
- ❖ 4 Side dishes
- ❖ Baked potatoes
- ❖ Rice
- ❖ Beans
- ❖ Vegetables
- ❖ 1 Soup or creamy soup (chef's choice)
- ❖ 4 different types of salad
- ❖ 3 different desserts
- ❖ Regular coffee (unlimited)
- ❖ Fruit water (unlimited)
- ❖ Whole wheat bread, onion bread, and cheese-stuffed bread

Price per person: US\$14.90

**TAXES INCLUDED**

Minimum 35 people



# LUNCH OR DINNER MENUS FOR VENUES

## Option #1

Mixed Lettuce Salad with Roquefort  
Dressing Chicken Supreme Stuffed with Meat Mousse  
and Mushroom Duxelles,  
topped with Cheese Sauce  
Swiss Roll with Seasonal Fruits and Mango Coulis

Price per person:  
US\$ 13.90 TAXES INCLUDED

Beverages not included

## Option #2

French-Style Apple Tart (Tarte Tatin)  
Chicken stuffed with Cream Cheese  
Mashed Potato and Vegetables  
Apple Strudel

Price per person:  
US\$14.67 TAXES INCLUDED

Beverages not included



### Option #3

Garden Vegetable Soup  
Beef Escalopes with Three Chili Sauce  
and Wild Rice  
Pear Tart and Vanilla Ice Cream

Price per person:  
**US\$15.33 TAXES INCLUDED**



**Beverages not included**



# LUNCH OR DINNER MENUS

## Starters

Poblano Pepper Soup  
Mexican Tortilla Soup  
Fresh Vegetable and Thyme Soup  
Mushroom and Spinach Soup  
Caesar Salad with Croutons  
Caprese Salad with Panela Cheese

## Main Course

Tenderloin stuffed with Chorizo and Cheese,  
topped with Guajillo Sauce  
Grilled Chicken stuffed with Poblano Peppers  
in Corn Sauce  
Chicken Breast stuffed with Ham and Cheese  
in a Tomato and Basil Sauce  
Mexican traditional Soup Mole de Olla with Beef Shank  
Beef Steak with Pasilla Pepper Sauce  
Larded Pork Meat with Walnuts and Olives,  
topped with Fine Herbs Sauce

## Desserts

Chocolate and Strawberry  
Ice Cream Cup (2 scoops)  
Chocolate Swiss Roll  
Tres Leches Cake  
White Chocolate Mousse with Coulis  
Mexican Flan  
Apple Pie with Vanilla Custard

Beverage is NOT included in the menu

Price per person: US\$15.90  
TAXES INCLUDED



# Mexican Taco Buffet

## ❖ ROASTED

Nopales  
Spring Onions  
Panela Cheese

## ❖ MAIN COURSES

(3 of your choice)

Chicharron (Pork Rinds) with Green or Red Sauce  
Chicken with Green Pipian Sauce  
Fajita Beef Jerky  
Beef Steak with Tequila  
Carnitas (Braised Pork)  
Grilled Pork Al Pastor  
Tinga Chicken Stew  
Chicken with Mole Sauce

## ❖ SIDE DISHES

Rice (1 preparation of your choice: with cilantro, poblano pepper, huitlacoche, or Mexican-style)  
Baked Potatoes with Chorizo  
Refried Beans  
Sliced Poblano Peppers with Sour Cream  
Guacamole  
Sauces (Chipotle, Pasilla, Green)

## ❖ DESSERTS

(3 of your choice)

Mexican Cajeta (thick caramel sauce)  
or Vanilla Flan  
Pudding  
Sweet Potato Pie  
Custard Dessert  
Rice Pudding

## ❖ BEVERAGES

Jamaica (Mexican Hibiscus)  
flavored water  
Horchata flavored water

US\$17.29

Minimum 35 people

Price per person



# Snacks

## Snacks options

Salty	Hot:	<ul style="list-style-type: none"><li>• Tinga Chicken Stew Molotes (corn-based pastry)</li><li>• Mini Pizzas</li><li>• Mini Spring Rolls</li><li>• Ham and Cheese Skewers</li><li>• Wonton stuffed with Goat Cheese and Blackberry Jam</li></ul>
	Cold:	<ul style="list-style-type: none"><li>• Grape Truffles with Cream Cheese</li><li>• Chicken Puff Pastry Rolls with Mole Sauce</li><li>• Mini vol-au-vents with Chicken Salad</li><li>• Mini Empanadas stuffed with Poblano Peppers</li><li>• Ham Rolls with Cream Cheese and Asparagus</li><li>• Italian Bruschetta</li><li>• Mini Surimi Tartlets</li></ul>
Sweet		<ul style="list-style-type: none"><li>• Mini Fruit Tarts</li><li>• Chocolate-covered Strawberries</li><li>• Mini Churros</li><li>• Choux Pastries</li><li>• Éclairs</li><li>• Mini Cheesecake</li></ul>

**Price per person: US\$15.00 TAXES INCLUDED**

**A choice of 5 salty and 3 sweet options**

# Mexican Snacks

Snacks options		
Salty	Hot:	<ul style="list-style-type: none"><li>• Chicken Molotes (corn-based pastry)</li><li>• Mini Chalupas (fried or baked dough with filling)</li><li>• Mini Beef Stew Tostadas</li><li>• Mini Cheese tacos</li><li>• Mini vol-au-vents with Cochinita Pibil (marinated pork)</li></ul>
	Cold:	<ul style="list-style-type: none"><li>• Jalapeno Peppers stuffed with Tuna</li><li>• Poblano Pepper Mousse</li></ul>
Sweet		<ul style="list-style-type: none"><li>• Mini Sweet Corn Cake</li><li>• Pinole Cake</li><li>• Mini Sweet Potato Pie</li></ul>

**Price per person: US\$14.33 TAXES INCLUDED**  
**A choice of 5 salty and 3 sweet options**

# Beverage Options

**Unlimited Soft Drink  
and Ice Bar for 5 hrs**  
Price per person: US\$10.14

**12 oz. Soft Drink**  
US\$2.19 including taxes.  
Price per drink

**Beverage Bar for 3 hrs**  
Red or White Wine, Soft Drinks,  
and Unlimited Ice. Orangeade  
or Lemonade US\$13.76

**Unlimited Seasonal Fruit Water**  
Price per person: US\$1.86

**Domestic Bottle Corkage**  
US\$9.38 Price per bottle. Includes 5 extras  
of your choice according to beverage

**Imported Bottle Corkage**  
US\$9.76 Price per bottle  
Includes 5 extras of your choice  
according to beverage

**Extras: Regular Coke, Diet Coke, Sprite,  
Fresca, Apple Soda, and Mineral Water.**



**PRICES INCLUDE TAXES**



# Beverage Options

## NATIONAL drinks open bar

1 hr US\$11.14

2 hrs US\$13.95

3 hrs US\$16.67

4 hrs US\$19.38

5 hrs US\$22.05

Rum (Bacardí, Añejo, Solera)

Brandy (Don Pedro and Azteca de Oro)

Tequila (Jimador, Cabrito, and Cazadores)

Vodka (Wyborowa, Smirnoff)

## IMPORTED beverages open bar

1 hr US\$12.86

2 hrs US\$16.00

3 hrs US\$19.05

4 hrs US\$21.76

5 hrs US\$24.57

Brandy (Magno, Torres, and Terry)

Rum (Appleton, Habanna)

Whisky (JB, Etiqueta Roja)

Vodka (Wyborowa, Absolut)

## Signature Red Wine Bottle

Price per bottle: US\$19.05

## Signature White Wine Bottle

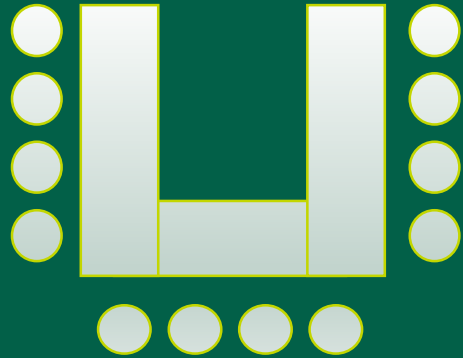
Price per bottle: US\$19.05

**PRICES INCLUDE TAXES**

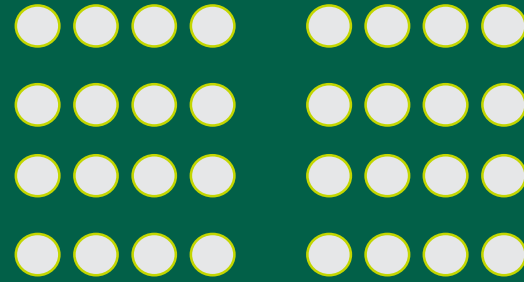


# TYPES OF ASSEMBLY

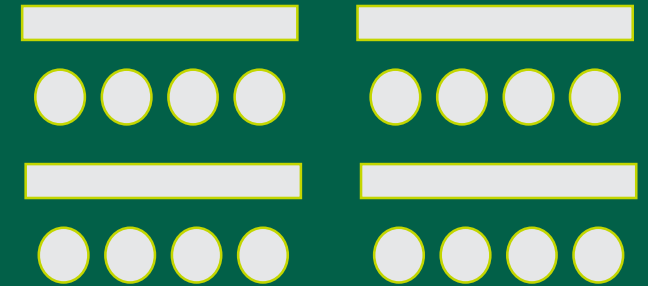
U-shape



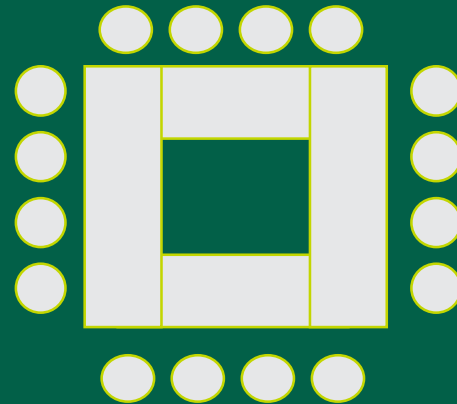
Auditorium-type



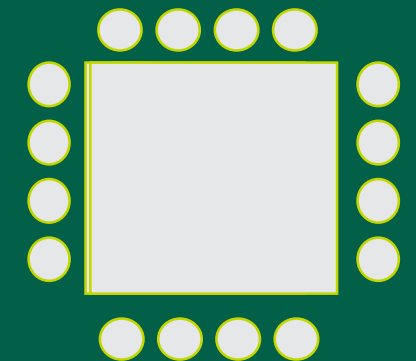
Classroom-type



Round Tables



Hollow Square



Boardroom

# Venue capacity

Venue Name	Auditorium	School	Banquet	Cocktail	U-Shape
Volcanes 1	50	40	40	30	25
volcanes 2	40	30	30	25	20
Volcanes 3	50	40	40	30	25
Volcanes 1 and 2	80	70	80	60	40
Volcanes 2 and 3	80	70	80	60	40
Volcanes 1, 2, and 3	200	120	120	80	70
Talavera 1	60	50	50	40	25
Talavera 2	70	60	50	50	30
Talavera 1 and 2	180	100	100	80	60
Cúpulas	50	40	40	40	25
Cholula	70	40	50	50	20
Atlixco	50	40	40	20	20

# Photo gallery



# Photo gallery



# ***Holiday Inn Puebla La Noria***

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