



NIZUC INTIMATE WEDDINGS & PROPOSALS



INTIMATE WEDDING CEREMONY

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From intimate ceremonies beside our crystal blue waters to proposals, NIZUC creates the experience you are looking for. We wrap every element in unsurpassed luxury, meeting your wishes with a warm smile and effortless ease.

With one of the most dazzling regions of the planet as a framework, NIZUC Resort & Spa is the ideal place to celebrate. Choose between a range of outdoor venues to create an unforgettable setting for your ceremony or romantic proposal.

THE PIER. A secluded romantic location surrounded by the Caribbean Sea

DECK. An intimate spot overlooking the ocean and the resort to find yourself surrounded by the charming lush nature

NIZUC BEACH. Right on the sand, ocean front, allows from couples to family celebrations.

A'KAN ARCH. A breathtaking terrace that features a beautiful Amate tree and warm sunsets.

BASIC SET UP FEE FOR CEREMONY OR PROPOSAL:

US\$ 750.00 plus 15% service charge

Includes white hanging linens as decor, a table for two and tiffany chairs

- All venues are subject to availability.
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- A back up area will be provided in case of bad weather conditons.



OUR WEDDING SPECIALISTS

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Enjoy the full wedding experience and enhance your elopement or intimate ceremony with the services of one of our partner elite vendors to bring your dream wedding to life. We highly suggest to contact them directly and schedule the services of your preference.

OFFICIANT

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PHOTO

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FLORALS & DECOR

Magali Nieto

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VIDEO

Gallardo Films

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MUSIC

Electric Violinist

Tenoch Leija

Phone +52 984-1118040

Instagram: [@tenoch_leija-violinist](https://www.instagram.com/tenoch_leija-violinist)

Musicians-Mariachi-Sax-Guitarrist-Drums, etc

Visuddha Entertainment

Phone. +52 998- 2523489 998- 3393558

info@visuddhaentertainment.com

<http://visuddhaentertainment.com>

Instagram: [@visuddhaentertainment](https://www.instagram.com/visuddhaentertainment)



ROMANTIC OR FAMILY DINNER

ROMANTIC OR FAMILY PRIVATE DINNER

After the ceremony or proposal you can celebrate with a romantic dinner. You can also enjoy the company of your family at a private dinner on the beach or one of our terraces.

Choose between our beautiful venues where you can enjoy a memorable evening with a specially curated menu by our talented Chef Antonio Ramírez . Delight your loved one within a warm, elegant setting either on the ocean-side deck and pier or on our beautiful white sand beach; all graced by impeccable service.

SET UP FEE:

2 persons US\$240.00

3-6 persons US\$300.00

7-13 persons US\$400.00

14-20 persons US\$500.00

*Subject to 15% service charge

- A private or romantic dinner can be reserved with a minimum of 48 hours notice and venues are subject to availability
- Set up fee includes basic decor with tiki torches, votive candles, floral arrangement, waiter service and a welcome drink
- Cancellations with less than 24 hrs. notice apply full charge penalty.
- A back up area will be provided in case of bad weather conditions.
- Additional flower arrangements or theme decor can be provided on additional charge.
- A selection of menus specially curated by Chef Antonio Ramirez is available for selection
- Please notify of any dietary restrictions at the time of reservation and Chef will provide with options.

MENUS

CEIBA MENU

AMUSE BOUCHE



FIGS & GOAT CHEESE SALAD

Goat Cheese Fritters, Strawberries, Mixed Greens, Tamarind Vinaigrette



ASPARAGUS AND COCONUT CREAM

Crab Timbal, Shallots and Chives, Citrus Vinaigrette



SURF & TURF

Wagyu Beef Fillet and Grilled Lobster, Black Truffle Potatoes Purée



WHITE CHOCOLATE SHELL

with Red Fruits and Grand Marnier

PRICE PER PERSON US \$190

AMATE MENU

AMUSE BOUCHE



ROASTED BEET SALAD

Rucula, Sunflower Seed, Cherry Tomatoes, Radish and Beetroot Vinaigrette



LOBSTER BISQUE

Lobster Medallion, Parmesan Chips and Parsley Oil



BLACK ANGUS BEEF FILLET

Chilli Crust, Sweet Potatoes Croquette, Sautéed Vegetables and Black Pepper Sauce



CHEESECAKE SENSATION

with Red Fruits

PRICE PER PERSON US \$180

CHECHÉN MENU

AMUSE BOUCHE



KING CRAB AGUACHILE

Aguachile Marinade, Creamy Avocado and Chilli Tlayudas



SCALLOP & OCTOPUS

Garlic Purée and Sautéed Mushroom



SEA BASS WITH FINE HERBS

Vegetable Polenta, Asparagus and Piquillo Salsa



DARK CHOCOLATE TART

PRICE PER PERSON US \$180

TZALAM MENU

AMUSE BOUCHE



MOZZARELLA DI BUFALA SALAD

Heirloom Tomatoes and Mozzarella di Bufala, Basil Pesto



TUNA TARTAR

Soy Vinaigrette and Sesame, Creamy Avocado



CHICKEN BREAST

Potatoes Mousseline and Sautéed Spring Vegetables



RASPEBERRIES MOUSSE CAKE

PRICE PER PERSON US \$160

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

VEGETARIAN/VEGAN MENUS

#1

AMUSE BOUCHE



ROASTED CAULIFLOWER
Olives and Caper Vinaigrette



VEGETABLES SAMOSA WITH CURRY
Cabbage, Mint and Cilantro Salad, Lime Vinaigrette



MUSHROOM TEXTURES
Mushroom Cream Soup, Mushroom Sautéed with Herbs, Dried Mushrooms



ARTICHOKE STEW
Sun Dried Tomatoes, Green Asparagus



STRAWBERRY SOUP
Chocolate Brownie, Berries and Crispy Cardamom

PRICE PER PERSON US \$130

#2

AMUSE BOUCHE



STUFFED MUSHROOM
Setas with Wormseed, Fried Beans Purée



SIKIL P'AT TOSTADA
Pumpkin Seed Purée, Martajada Pumpkin Sauce, Red Radish Salad



ZUCCHINIS
Macha Sauce with Fresh Corn, Lemon Wedges, Salt from Celestún



PORTOBELLO WITH CABBAGE BARBECUE
Chickpeas with Chipotle Purée, Vegan Chorizo, Red Cabbage Confit



TAPIOCA
Coconut Milk, Strawberry Purée

PRICE PER PERSON US \$130

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

KOSHER MENUS

#1

AMUSE BOUCHE



BABA GANOUSH TOSTADA



SALMON CARPACCIO

Avocado, Tomatoes and Red Onion



CHILEAN SEA BASS

Sautéed Vegetables and Virgin Vinaigrette



MANGO & PASSION FRUIT PAVLOVA

PRICE PER PERSON US \$150

#2

AMUSE BOUCHE



MATBUCHA



FRESH FISH CEVICHE

With Tomatoes, Onion and Cilantro



FILLET MIGNON

Grilled Vegetables and Mashed Potatoes



VEGAN BROWNIE (DAIRY FREE)

Red Fruits Sauce

PRICE PER PERSON US \$140

#3

AMUSE BOUCHE



HUMMUS & PITA BREAD



QUINOA SALAD

Cherry Tomatoes, Cucumber and Avocado



ROASTED CHICKEN BREAST

With Cherry Tomatoes and Vegetables



COCONUT RICE PUDDING

PRICE PER PERSON US \$130

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

BBQ MENU

MINIMUM 4 PAX

ENTREES

Caprese Salad
Mix Salad
Cesar Salad
Guacamole
Pico de Gallo Sauce
Tortilla Chips



BARBECUE

Chicken Breast
Shrimps
Rib Eye
Beef Steak
Rack of Lamb
Salmon



SIDE DISHES

Baked Potatoes with Sour Cream
Sweet Corn
Pesto Vegetables



DESSERTS

Macaroons
Caramel Choux
Chocolate Cake
Berries Trilogy

PRICE PER PERSON US\$140.00
KIDS UNDER 11 years US\$70.00

UPGRADED BBQ MENU

MINIMUM 4 PAX

ENTREES

Ceviche Yucatan Style
Coconut and Shrimp Salad
Nizuc Salad
Guacamole
Pico de Gallo Sauce
Tortilla Chips



BARBECUE

Lobster Tail
Shrimp with Achiote
Salmon with Fine Herbs
Tikin-xic Grouper Fish
Prime Beed Rib Eye Steak
Kobe Beef Fillet
Rack of Lamb



SIDE DISHES

Baked Potatoes with Black Truffle Scent
Sweet Corn
Asparagus with Parmesan Cheese
Grilled Spring Onions



DESSERTS

Mango Cheesecake
Vanilla Crème Brûlée
Caramel Crèmeux
Fig Tartelette
Popsicle Cart

PRICE PER PERSON US\$250.00
KIDS UNDER 11 years US\$125.00

PRICES ARE SUBJECT TO 15% SERVICE CHARGE

KOSHER BBQ MENU

FAMILY STYLE- MINIMUM 4 PAX

ENTREES

Tomatoes, Avocado and Cucumber Salad with Olive Oil and Lime Juice
Quinoa Salad with Cherry Tomatoes and Zucchini
Guacamole & Salmas Crackers
Hummus & Crudités



FROM THE GRILL

Rib Eye
Beef Fillet
Chicken Breast
Grill Burger
Grouper Fish Fillet
Salmon Fillet



SIDE DISHES

Baked Potatoes
Sweet Potatoes
Grilled Vegetables



DESSERTS

Fruit Cocktail
Fruit Popsicles
Parve Ice Cream

PRICE PER PERSON US\$140.00
KIDS UNDER 11 years US\$70.00

PRICES ARE SUBJECT TO 15% SERVICE CHARGE



THE PIER



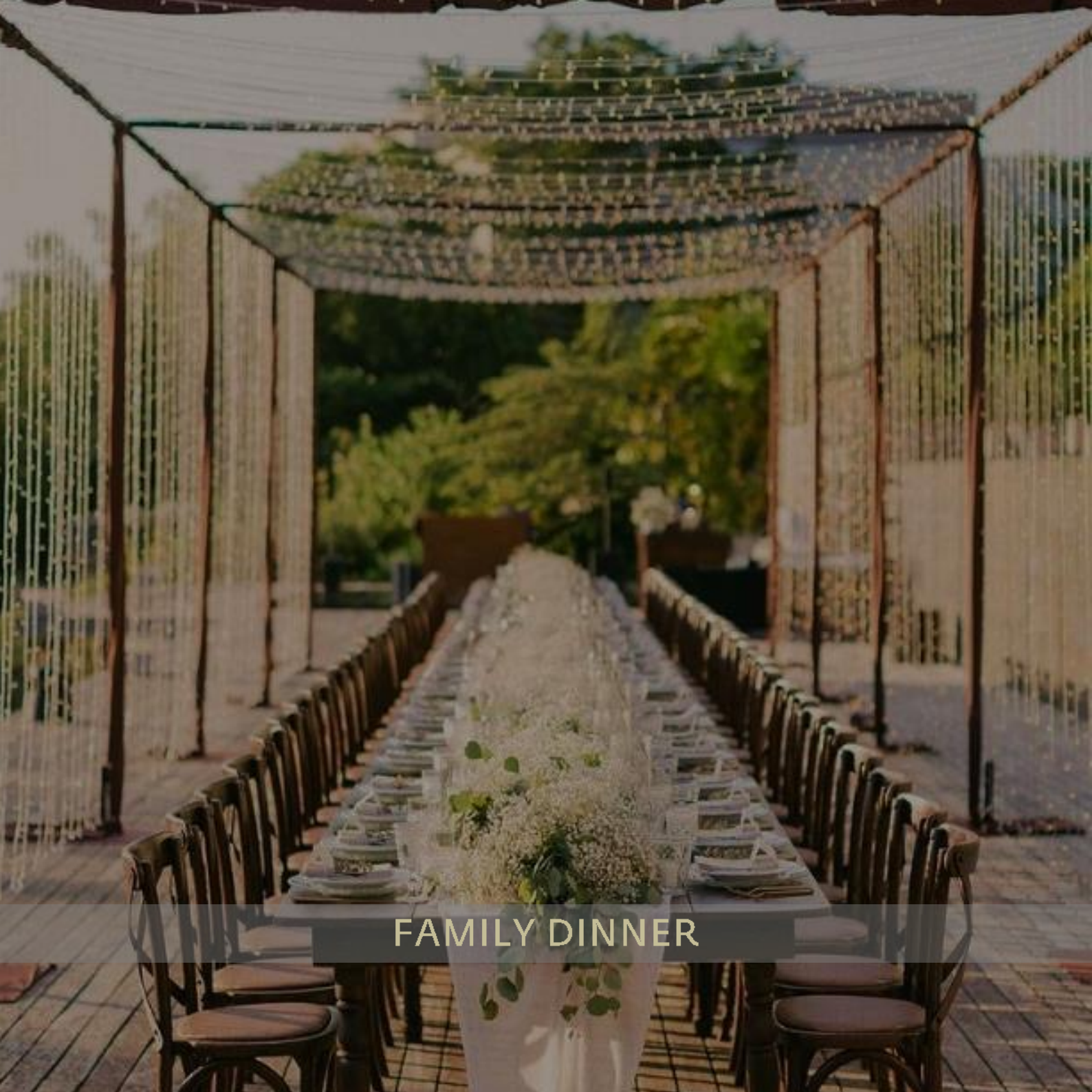
THE BEACH



A'KAN ARCH



PRIVATE DECK



FAMILY DINNER

Paradise is Personal

