



LA HABICHUELA RESTAURANT

The fame acquired by this restaurant has not solely been for its atmosphere. The superb cuisine and service, the menu composed of original and personal creations, emphasizing on Caribbean seafood, Mexican cuisine and excellent top choice cuts of beef are part of La Habichuela's success. All of this, along with the courteous and professional service where every detail is taken care of, are the reasons, why, not having visited La Habichuela is like never having been in Cancun.

GENERAL INFORMATION

Capacity	160 people - Habichuela Garden 60 people - Central 40 people - Left side Inside 60 people - Salon (A/C) Tables and chairs on site.
Schedule	12:00hrs a 24:00 hrs.
Dress code	Casual
Address	Margaritas # 26, SM 22 Mz 20 Cancún Q.Roo México, 77500
Web	www.lahabichuela.com

Margaritas # 26, SM 22 Mz 20 Cancún Q.Roo México, 77500
Tel: 884-0940 y 883 9167
ventas@lahabichuela.com

Type of food	International & Mexican Caribbean Specialties
Private Event	Each area can be chartered as long as the minimum income are covered* From selected menu by total capacity of the area.
Settings	According to client's necessities and availability of the Restaurant, if client does not make any special request it would be at the discretion of the Restaurant.
Menu	From 1 to 30 people, Group may have regular menu. From 31 to 60 people, 3 options Groups Menu From 61 to 110 people, one option Groups Menu Groups Menus Include TAX, However they do not include 15% service charge. Prices Commission 10%.

Payment Policy:

To confirm group's events we will require a deposit that is 50% of the estimated final charge. All final charges must be paid in full at the end of the event. If you are paying with a check must be certified.

Bank Account	Bank Name: Banamex Number of branch Bank: Branch 468 No. From Acct. Banking: 6180285 Bank code: 002691046861802850
Invoice Data	Company Name: COCULCAN, S.A. DE C.V. Trade Name: Restaurante La Habichuela. Address: Margaritas # 25 SM 22 Mz 20 Cancún Q. Roo, CP 77500 RFC: COC – 971013 – IPO

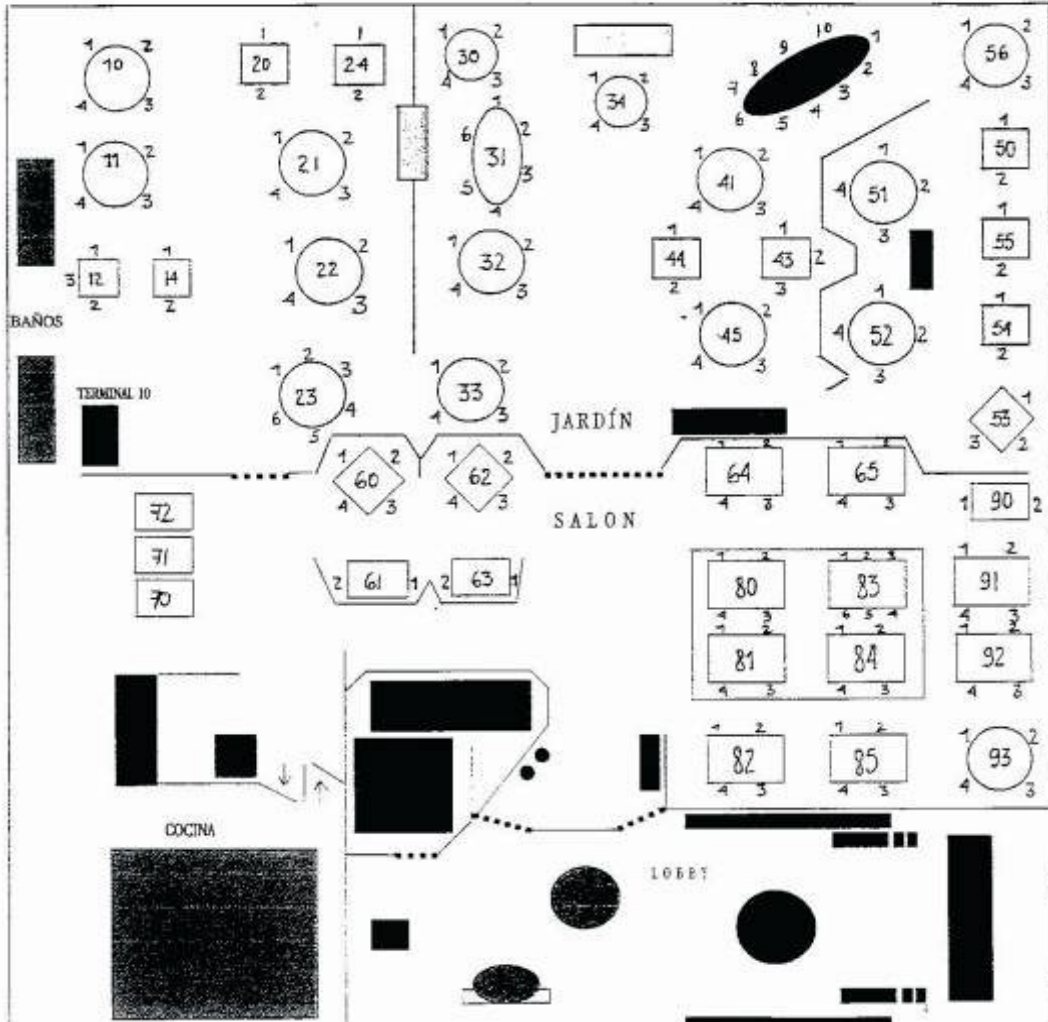
Cancellation Policy:

To avoid cancellation charges it is necessary to receive notice at least 72 hours prior to the event, in writing. The group must guarantee the number of persons attending at least 72 hours prior to the event. We will charge the actual number of attendees, or the guaranteed minimum of people, whichever is greater.

Special Requests:

Any changes, special requests or modifications should be given notice in writing to the sales department (ventas@lahabichuela.com) prior to the event, if restaurant operation allows, they will be authorized.

DISPLAY



SPECIAL GROUPS MENUS

Menú # 1	Menú # 2	Menú #3	Menú #4
HOUSE SALAD or CREAM OF HABICHUELA or SEAFOOD CEVICHE -&- SHRIMP STEAK or FETTUCINI IN GARLIC SAUCE or HEART OF BEEF FILLET -&- ICE CREAM COFFEE OR TEA	FRIED CALAMARI or CANTINA SHRIMP BROTH or HOUSE SALAD -&- JUMBO SHRIMP IN GARLIC BUTTER or RIB EYE or SHISH KABOB FLAMBÉ LOBSTER & BEEF -&- LEMON PIE COFFEE OR TEA	CAESAR SALAD or LOBSTER BISQUE or TAPA AL AJILLO -&- SHISH KABOB FLAMBÉ LOBSTER & SHRIMP or BEEF MEDALLIONS IN DEPOT SAUCE or SURF & TURF SHRIMPS & BEEF -&- TIRAMISU COFFEE OR TEA	HUITLACOCHÉ CREPES or TAPA AL AJILLO or SHRIMP COCKTAIL -&- GRILLED JUMBO LOBSTER TAIL or SURF & TURF LOBSTER & BEEF or SEAFOOD PARADE -&- CHOCOLATE MOUSSE COFFEE OR TEA

OPEN BAR

DOMESTIC

Rum: Bacardi Añejo, White & Lime, Appleton White and Gold, Matusalén.

Vodka: Smirnoff.

Tequilas: Centenario, Cuervo, Arcano.

Anís: Xtabentun, Del mono, Domecq.

Brandy: Presidente

Wines: House wines – White, red, rosé.

Beers: XX, XX Dark, Sol, Superior, Bohemia.

Sodas: Coca Cola, Diet Coke, Sprite, Grapefruit, Mineral Water and Purified Water.

Juices: Orange, Tomato, Cranberry, Grapefruit, Pineapple and Clamato.

Cocktails: Margarita, Daiquiris, Piña Colada, Habichuela, Kohunlich, etc.

INTERNATIONAL

Rum: Appleton State, Captain Morgan.

Vodka: Absolut, Stolishnaya, Wyborowa, Grey Goose.

Brandys: Terry Fundador, Torres 10.

Wiskey: Chivas, J&B, Buchanans, Red Label, Black Label.

Cordials: Amareto, Sambuca, Galeano, Licor del 43, Bayles, Chinchon.

Cognac: Henessy, Martel Medallón, Courvoisier.

Gins: Beefeater, Tanqueray.

Tequilas: Don Julio, Cazadores, Cuervo 1800, Arcano.

Beers: XX, XX Dark, Sol, Superior, Bohemia.

Sodas: Coca Cola, Diet Coke, Sprite, Grapefruit, Mineral Water and Purified Water.

Juices: Orange, Tomato, Cranberry, Grapefruit, Pineapple and Clamato.

Wine: Served by glass, **previous agreement**. Wines bottles that are chosen from our list will have 15% discount.