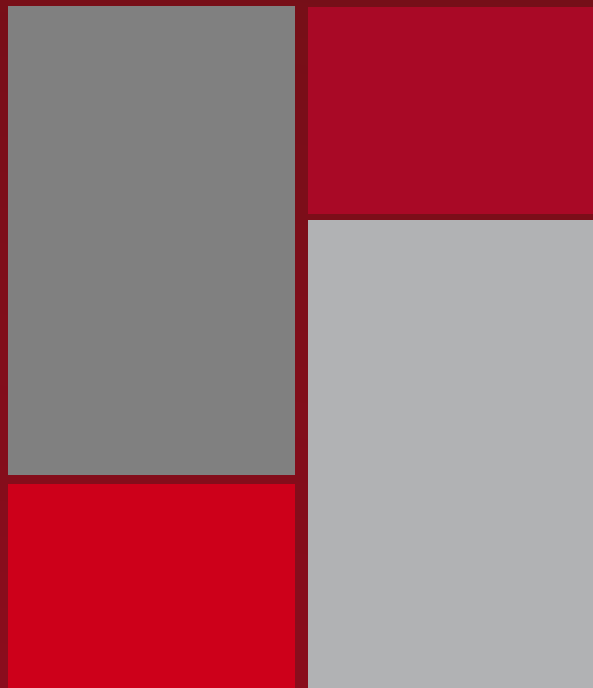




GROUPS

INTRODUCTION



Located in Plaza Peninsula in Puerto Vallarta, Thierry's Prime Steak House, offering succulent steaks, only ones for its artistic presentation; and immersed in an atmosphere casual contemporary line provides the essential elements to share a memorable family moment , or close your business deal.

On what gastronomy refers Chef Thierry Blouet has always been innovative, and now with his latest and pleasurable concept Thierry's Prime Steak House, with its crystal doors provide with the warmest welcoming where the Chef shares his love for taste when speaking of Prime Rib Stakes.

Indoors you will find a dining area with air conditioning, delicate illuminated decoration, fine furniture, and a great view gathering the feeling of a sensational atmosphere. Then at the terrace surrounded by a lushly vegetation and view with fresh-air breathing is an appalling reason to have a great time.

MENUS



3 Courses Menus An option to choose

OPTION 1

Appetizers

Prime steak Carpaccio;
seasoned with truffle salt, garnished with arugula salad and parmesan fine slices.

Or

Green salad;
mix of baby lettuce salad, zucchinis, avocado, black olives and mushrooms.

Or

Fresh tuna tart;
served with avocado, soy seeds, artichokes cooked with Nori oil and basil

Main Courses

Grilled and marinated "Arrachera";
served with "Guajillo" chili sauce, with mushroom flan and roasted baby onion.

Or

Red snapper filet;
baked on pink peppermint, served in a couscous tubule, with red bell pepper vinaigrette.

Or

Grilled chicken breast;
Seasoned with fine herbs,
on slices of chili with cream

Or

Baked beef filet;
sliced and served with "pont neuf" potatoes, Borlandese sauce and bone marrow.

Desserts

Delicatessen Apple Tart;
Served with hazelnut ice cream
strawberry coulis.

Or

Marinated Raisin and pear Strudel;
Cooked with brandy, and a side of
vanilla ice cream.

\$ 387.00 pesos per person

OPTION 2

Appetizers

Tomatoes and bell pepper cream;
perfumed with basil

Or

Fried camembert cheese petite salad;
breaded with nuts, sunflower seeds, and
caramelized apples

Or

Portobello mushroom;
grilled and stuffed with goat cheese served with
arúgula salad and homemade vinaigrette

Main Courses

Short rib and steak petals "due";
essences of "Pasilla" chili pepper

Or

Baked and sliced New York steak;
served with roasted potatoes, red wine style
rosemary and spinach cream

Fresh catch salmon steak seasoned with pink pepper;
grapefruit salsa and basil with smash sweet
potatoes cooked with coriander

Desserts

Delicatessen Apple Tart;
Served with hazelnut ice cream
strawberry coulis.

Or

Marinated Raisin and pear Strudel;
Cooked with brandy, and a side of
vanilla ice cream.

\$ 398.00 pesos per person



CHEF'S FAVORITES

**Menus with 2 options
at main course**

OPTION 1

Fresh tuna tart;

served with avocado, soy seeds, artichokes
cooked with Nori oil and basil

&

Fresh catch salmon steak seasoned with pink pepper;
grapefruit salsa and basil with smash sweet
potatoes cooked with coriander

Or

Short rib and steak petals "due";
essences of "Pasilla" chili pepper

&

« Cajeta » crème brûlée;
served with red fruits sorbet

&

American coffee or tea

\$ 385.00 pesos per person

OPTION 2

Fresh tuna tart;

served with avocado, soy seeds, artichokes
cooked with Nori oil and basil

Or

Tomatoes and bell pepper cream;
perfumed with basil

&

Fresh catch salmon steak seasoned with pink pepper;
grapefruit salsa and basil with smash sweet
potatoes cooked with coriander

Or

Short rib and steak petals "due";
essences of "Pasilla" chili pepper

&

Desserts displayed on the table (to be shared);
delicatessen apple tart or cheese cake

&

American coffee or tea

\$ 480.00 pesos per person



HORS D'OEUVRES



COLD HORS D'OEUVRES

Fresh tuna tartar
with wasabi and avocado.

Baked panela cheese
with fine herbs, served with
toasted pita bread.

Beef Carpaccio bruschetta,
arugula and parmesan cheese.

Smoked pepper and tomato mousse
with fresh basil.

Tuna sashimi with soy vinaigrette

HOT HORS D'OEUVRES

Galician octopus with jalapeño chili tartar.

Roasted Argentine sausage,
caramelized onions with red wine.

Homemade Argentine "Empanada"
with "Prime" meat and molcajete sauce.

Chicken wings with red wine

Rockefeller oyster.



Option 1 | 4 hors d'ouvres per person
\$126.00

Option 2 | 6 hors d'ouvres per person
\$168.00

Option 3 | 8 hors d'ouvres per person
\$210.00



OPEN BAR

National Bar	
Brands Included	
Tequila	Don Julio Reposado, Herradura Reposado
Rum	Bacardi Blanco y Añejo
Gin	Oso Negro
Brandy	Presidente, Don Pedro
Beer	Corona y Pacifico
Wine	Tinto y blanco de la casa
Others	Bottled water and sodas margaritas, martinis, etc.

National Open Bar	
Time	Price
1 hour	\$ 276.00
2 hours	\$ 437.00
3 hours	\$ 644.00

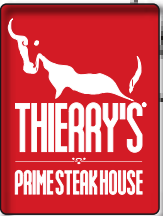
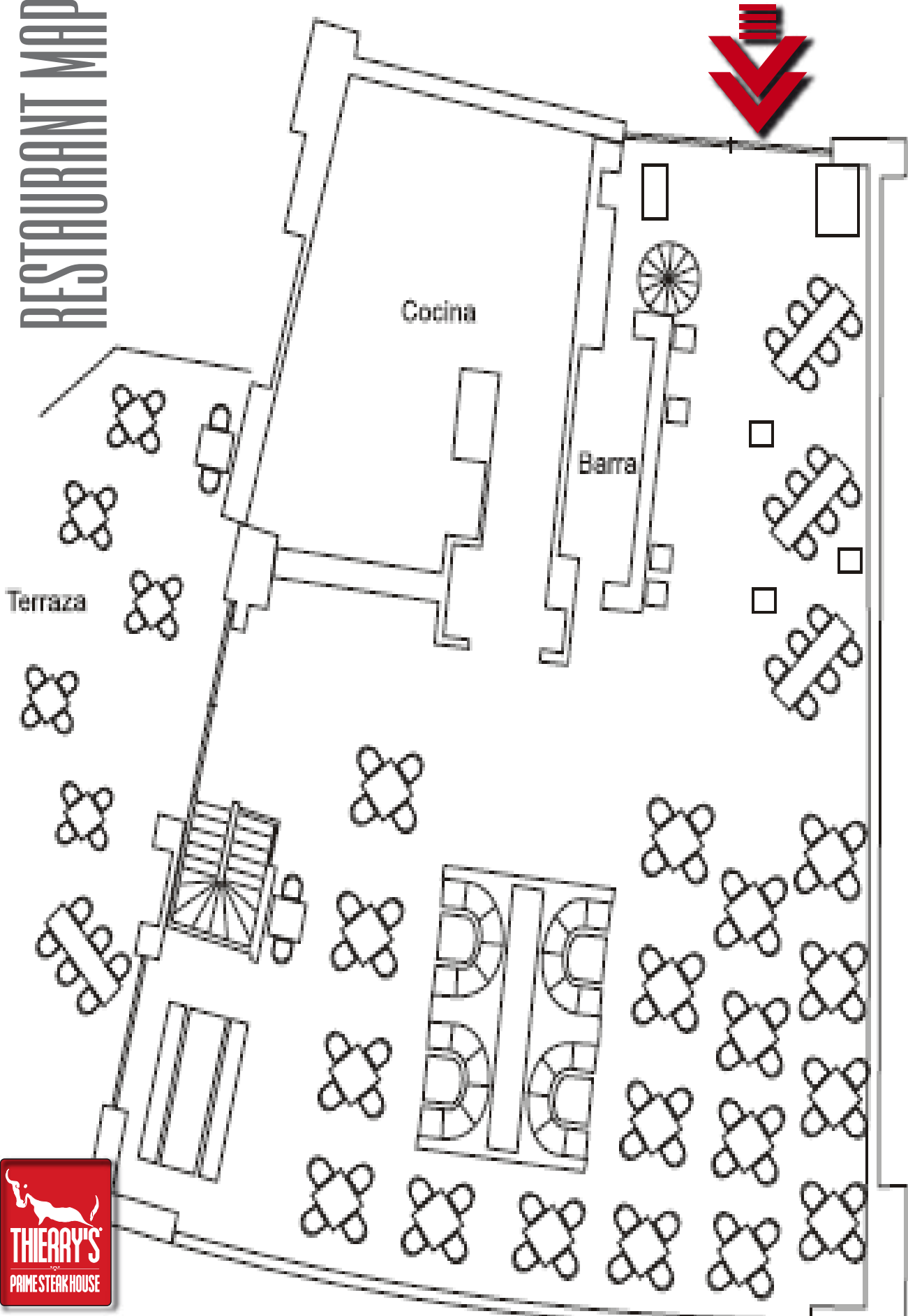
International Bar	
Brands Included	
Tequila	Don Julio Añejo, Partida Añejo
Rum	Appleton State
Vodka	Stolichnaya, Absolut
Gin	Beefeater
Whisky	Buchanans 12, Chivas Reagal 12, Johnny Walker Etiqueta Roja y Negra
Cognac	Courvossier VSOP, Martell VSOP
Brandy	Torres 20, Fundador
Beer	Corona y Pacifico
Wine	Tinto y blanco de la casa
Others	Bottled water and sodas

International Open Bar	
Time	Price
1 hour	\$ 437.00
2 hours	\$ 736.00
3 hours	\$ 980.00

Mixers	
Products Included	
Sodas	Diet & regular Coke, fanta, sprite
Juice	Tetrapack pineapple, orange, apple
Water	Natural & mineral water
Others	limonade, orange juice, pineapple juice

Mixers Open Bar	
Time	Price
2 hours	\$ 194.00
4 hours	\$ 322.00
6 hours	\$ 399.00
8 hours	\$ 440.00

RESTAURANT MAP





GROUPS POLICIES

- In order to grant a reservation a 50% deposit from the total amount is required in advance for reserve the event's date.
Note: if the amount of guests is smaller than the quoted quantity, the reservation deposit will remain the same without right for reimbursement.
- The final check must be paid the day of the event.
- 15% tax is included in the prices (IVA)
- Minimum guarantee for Inside of Thierry's Prime: 100 people
- Minimum number for the outdoor terrace for a private function: 35 people
- Minimum number for reserving the entire Thierry's Prime is 135 people

G R U P O



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