



LA · VALISE
SAN · MIGUEL





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La Valise San Miguel merges old-world elegance with contemporary design, seamlessly blending the classic structure with local architecture to create a hidden oasis.

The courtyard oasis is the heart of the hotel, where time fades away among lemon trees, gentle sunshine, and soothing water sounds. The double Chichimeca staircase harmonizes architecture with unique design elements, furniture, textiles, and local materials, fostering an intimate and inviting atmosphere.

With 6 beautiful rooms, it's a genuine home away from home, where our staff becomes hosts dedicated to providing the utmost in personalized service, ensuring that *every guest feels truly cared for*.





ABOUT SAN MIGUEL DE ALLENDE

Experience the magic of tying the knot in the enchanting city of San Miguel. Getting married in San Miguel is a truly magical experience that transports you to a world of romance and charm. The city's timeless beauty, cobblestone streets, and colorful facades create an enchanting backdrop for your special day. As you walk hand in hand through the historic streets, you'll feel the rich history and *love stories that have unfolded in this captivating place.*



La Valise San Miguel

Nestled in San Miguel de Allende, La Valise is an enchanting boutique hotel that seamlessly blends design, culture, and nature. Behind its exquisite colonial facade, a tranquil haven awaits, accessed through a contemporary moon door.

Every detail at La Valise is a masterpiece, where neutral stuccos, delicate textiles, iconic furniture, luxurious suites, and ethereal gardens come together in perfect harmony. Paying homage to the city's colonial heritage, the space showcases surreal art installations by Pedro Friedeberg and refined mid-century furniture, creating an urban oasis amidst San Miguel's vibrant charm





La Valise San Miguel's classic architecture seamlessly blends with the local style, creating a hidden oasis surrounded by lemon trees and a double Chichimeca staircase. The hotel offers a buyout option for six suites, each featuring bespoke artwork and spa-inspired bathrooms.

La Valise San Miguel can accommodate up to 12 guests (6 rooms of double occupancy). For further information please refer to our La Valise San Miguel Accommodation Brochure.



Buyout Policy

We require a buyout of our 6 rooms for a minimum of three (3) nights. When buying out La Valise San Miguel you are securing the rooms for you and your guests and the ability to host at least one (1) event at our property.

Your Event

We understand the significance of selecting the perfect venue for your special event. At La Valise, we are committed to creating an intimate and personalized experience for your special day. Our dedicated team is here to take care of every detail, no matter how small or challenging. We are ready to accommodate all of your bespoke requests.

La Valise San Miguel is an ideal setting for a wedding ceremony and sit-down dinner for up to 40 guests. You can start with a ceremony and cocktail in our lush courtyard, followed by a sit-down reception on our rooftop area, and continue the celebration with a party in the courtyard.

Additionally, we can also host standing events for up to 80 guests, making us a perfect choice for rehearsal dinners, welcome parties, or brunches. Our versatile spaces and attentive service ensure that every aspect of your event is tailored to perfection.

Capacity:

40 guests for a sit-down dinner/event

80 guests for a standing event





HOTEL POLICIES

Regarding inclement or poor weather conditions, please note that La Valise cannot be held responsible or liable. Our venue provides limited protection from wind and rain, particularly in the garden area. Event planners are responsible for overseeing and making decisions about the event during such circumstances.

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- Proper permits from the local municipality are required for weddings, events, and loud music.
 - Fees for permits are determined on a per-event basis and should be confirmed with the local offices. Please consult with us for pricing estimates.
 - Standard events must conclude by 12am / Vendors are expected to leave by 1am.
 - Wedding days include a 12-hour timeframe for setup and breakdown. Please ensure that this time frame is not exceeded.
 - Vendor setup and teardown hours are from 12am (midnight) to 10am, due to the location of our property.
 - Music volume regulation is important and must be followed according to government law. Between 4:00pm and 10:00pm, the permissible music volume should not exceed 55 decibels. From 10:00pm until 1:00am, the maximum allowable volume is set at 50 decibels.
 - Venue rental rates do not include planning items like external vendors, ceremony items, music/entertainment, decor, extra lighting, etc. This responsibility is on the event planner.





FOOD MENU

FAMILY STYLE DINNER

OPTION 1



COCKTAIL

HORS D'ŒUVRES / CANAPES

TINGA DE POLLO

served on a sope | slow-cooked chicken | chipotle | epazote

BEETS

goat cheese | roasted pecan nuts | microgreens

MINI TACOS

chorizo | pico de gallo | salsa verde | tortilla

SHRIMP TOAST

shrimp | dill | red onion | mayonnaise

SCALLOP CEVICHE

mango | avocado | lime | chili | cilantro

FRESH SPRING ROLL

veggies | mint | spicy dip

GARLIC FRIED SHRIMPS

served on rice paper | avocado mousse | chili | coriander

6 pieces per person = \$25 USD + 18% service (choose 3 options)

10 pieces per person = \$35 USD + 18% service (choose 5 options)

FAMILY STYLE DINNER

OPTION 1

FIRST COURSE - CHOOSE 2 OPTIONS

TUNA CARPACCIO

sesame | cucumber | serrano chili | cilantro | avocado cream

GRILLED GEM SALAD

roasted almonds | avocado | lemon

PEAR & PECAN NUT

romaine | pears | leek | roasted pecans | blue cheese

BEETS

goat cheese | walnuts | balsamic reduction | greens | flower

TROPICAL CEVICHE

sea bass | mango | avocado | coconut
cilantro | serrano chili | lime

DESSERT

ALMOND & CHOCOLATE CAKE

lavender mousse | mixed berries (gluten free)

LEMON & COCONUT TART

meringue | passionfruit

MAIN COURSE - CHOOSE 2 OPTIONS

PAELLA

saffron rice | grilled bell pepper | gambas
calamari | blue mussels | lime aioli

GRILLED FLANK STEAK

green mole | nopales | grilled onion
tomato and zucchini | sweet potato crisp

FILLET OF CHICKEN

romesco sauce | roasted broccoli and cauliflower
estragon | parmesan

GRILLED CABBAGE

romesco sauce | roasted pistachios
baked zucchini and tomato | parmesan

FAMILY STYLE OPTION 1
\$70 USD per person + 18% service
minimum 20 guests

FAMILY STYLE DINNER

OPTION 2



FAMILY STYLE DINNER

OPTION 2

FIRST COURSE - CHOOSE 3 OPTIONS

SALMON TARTAR

horseradish | lemon | capers | dill | cracker

SEARED SCALLOPS

parsnip puree | pine nuts | microgreens

BURRATA

grilled bell peppers | slow baked tomatoes
fresh tomato | balsamic vinaigrette | olive oil

PEACH & PANELA

peaches | panela cheese
roasted pistachios | arugula

CAESAR

grilled romaine salad | anchovies
garlic fried croutons | parmesan | lemon

MAIN COURSE - CHOOSE 3 OPTIONS

SEARED COD

baked beets and potatoes | burnt butter
spinach | capers

GRILLED SALMON

blue mussel reduction | green asparagus
raw fennel | potatoes

LAMB LOIN AND RACK

rosemary | goat cheese puree
baked potato | eggplants

BOEUF BOURGUIGNON

fillet of beef | potato puree | mushrooms
bacon | red wine sauce

BAKED CARROTS

cauliflower puree | quinoa | roasted almonds
grilled panela cheese

DESSERT - CHOOSE 3 OPTIONS

ALMOND & CHOCOLATE CAKE

lavender mousse | mixed berries
(gluten free)

LEMON & COCONUT TART

meringue | passionfruit

VANILLA PANNA COTTA

blueberry compote | macaron | flower

APPLE & CINNAMON PIE

apple compote | oatmeal crunch
vanilla ice cream | cardamom

FAMILY STYLE OPTION 2
\$85 USD per person + 18% service
minimum 20 guests



LATE NIGHT SNACKS

SLIDERS / MINI HAMBURGERS

GROUND BEEF

cheddar cheese | tomato
pickled red onion | chipotle

SALMON SLIDER

lettuce | cucumber | sesame & ginger
mayonnaise | jalapeno | coriander

MUSHROOM

spinach | goat cheese | caramelized onion

\$6 USD per person + 18% service
minimum 20 guests



DRINK MENU

BASIC BAR

+ 1 SIGNATURE COCKTAIL

LIQUOR

tequila herencia reposado

mezcal 400 conejos espadin

vodka smirnoff

whisky jw red label

NATIONAL BEERS

lager | ambar | dark

WATER

still | sparkling

\$40 USD / 2 HOURS
\$60 USD / 3 HOURS
\$75 USD / 4 HOURS

Additional hour:
\$18 USD / EXTRA HOUR
+ 18% service



STANDARD BAR

+ 2 SIGNATURE COCKTAILS

LIQUOR

tequila herencia reposado
mezcal montelobos espadin
vodka absolut
whisky jw red label
gin beefeater
rum bacardi blanco

WINE

house white wines
house red wines

NATIONAL BEERS

lager | ambar | dark

\$60 USD / 2 HOURS
\$85 USD / 3 HOURS
\$100 USD / 4 HOURS

Additional hour:
\$25 USD / EXTRA HOUR
+ 18% service



PREMIUM BAR

+ 3 SIGNATURE COCKTAILS

LIQUOR

tequila arette suave blanco
mezcal pierde almas espadin
vodka grey goose
whisky jw red label
bourbon makers mark
gin hendricks
rum diplomatico reserva

WINE

premium white wine
premium red wine

NATIONAL BEERS

lager | ambar | dark

WATER

still | sparkling

\$80 USD / 2 HOURS
\$110 USD / 3 HOURS
\$140 USD / 4 HOURS

Additional hour:
\$35 USD / EXTRA HOUR
+ 18% service



RESERVATION POLICIES

- A 30% deposit of the Accommodation Buyout cost and Food & Beverage (F&B) quote is required to confirm a booking/wedding venue rental.
- La Valise accepts wedding bookings within a 12 to 14-month time frame.
- Local permits are subject to separate fees, policies, and rules, which may change and cannot be applied for more than 10 days before the event.
- Fireworks, fire shows, wishing lanterns, and confetti/small plastics are not permitted.
- A 70% deposit of the F&B event cost is due 30 days before the event.
- La Valise can provide suggestions for professional local companies or individual planners to assist with event planning needs. For further inquiries or to check available dates, please contact: events@namronhospitality.com
- An F&B minimum of \$6,000 USD is required for events or weddings at La Valise.
- The maximum capacity for a standing event is 80 guests.
- The maximum capacity for a sit-down dinner is 40 guests.
- We can host a complete wedding with a ceremony in the garden and a sit-down dinner on the rooftop (or vice versa) for up to 40 guests.
- A minimum buyout of 3 nights is required to host an event.
- An event fee of \$2,000 USD is applicable for hosting an event at La Valise.
- A buyout of La Valise requires a minimum of 1 event on our property.
- Menu tastings can be booked 72 hours in advance.
- All event fees include the following:
 - On the day of the event, our hospitality staff and house manager will assist guests and planners, ensuring a smooth execution of events and addressing on-site operational and service needs.





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