



Banquet Menus | European Plan

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Breakfast



Breakfast

BEVERAGES

Assorted Fresh Juices:
Orange, Grapefruit, Pineapple,
Watermelon, Papaya or Melon

\$6

Beet Juice
Green Juice
or Carrot Juice

\$6

Cold Chocolate
Coffee
or Tea

\$6



FRUIT

Fresh Seasonal Fruit Plate
with Plain Yogurt

\$12

Pineapple and Watermelon
Plate with Honey and Granola

\$12

Yogurt with Honey
and Granola

\$12

Papaya and Melon Plate
with Cottage Cheese

\$12

Seasonal Fruit Cocktail
with Coconut

\$12

Bircher
Muesli

\$12



EGGS, OMELETTES & OTHERS

Eggs Benedict
with Smoked Ham

\$18

Chicken Chilaquiles
Green or Red

\$16

Pancakes with Fruit Skewer
Honey and Vanilla Sauce

\$14

Scrambled Eggs with
Dried Beef, Ham, Chorizo,
Vegetables or Plain

\$17

Chicken Crêpes
with Poblano Sauce
and Roasted Corn

\$17

Choice of Crêpes
(with Nutella, Dulce de Leche,
Chocolate Sauce or Sugar)

\$12

Omelette (Choose from Ham,
Cheese, Vegetables or Plain)

\$17

Cheese and Mushroom
Quesadillas

\$14

French Toast with
Berries and Vanilla Sauce

\$13

Florentine Eggs

\$18

Marinated Beef Enchiladas
Au Gratin

\$16

Waffles with Mascarpone

\$14



Prices are in US dollars and are subject to 16% VAT and 15% Service

Breakfast Buffet Selection

CONTINENTAL

Freshly Squeezed Orange or Grapefruit Juice

Toasted White or Whole Wheat Bread

Assortment of Sweet Rolls

Fruit Jam, Honey and Butter

Whole, Skim or Soy Milk

Includes: Butter, Regular and Decaffeinated Coffee and Tea Selection

Minimum 25 People

\$25 Per Person



Fruit Platter

\$8 Per Person



AMERICAN

Freshly Squeezed Orange, Grapefruit, Pineapple and Papaya Juice

Assortment of Sweet Rolls

Cereal Variety with Milk and Banana

Seasonal Fruit Variety

Scrambled Eggs

Hash Brown Potatoes

Bacon and Sausage

Fruit Jam

White or Whole Wheat Bread

Includes: Butter, Regular and Decaffeinated Coffee and Tea Selection

Minimum 25 People

\$38 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

HEALTHY

Freshly Squeezed Orange, Grapefruit, Tomato and Green Juice

Skim, Soy and Lactose-free Milk

Sliced Seasonal Fresh Fruit

White and Whole Wheat Bread

Bagel

Whole Wheat Flour and Blueberry Muffin

Crispy Lettuce Salad with Balsamic Vinaigrette

Smoked Salmon, Cream Cheese, Capers, Shallot and Lime

Panela Cheese and Turkey Ham

Egg White Omelette with Vegetables

Scrambled Egg Burrito with Vegetables and Mushrooms

Cambray Potatoes with Rosemary

Roasted Tomato with Herbs

Includes: Butter, Regular and Decaffeinated Coffee and Tea Selection

Minimum 25 People

\$42 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

THE MANGROVE

Freshly Squeezed Orange, Grapefruit, Watermelon and Melon Juice

Assortment of Sweet Rolls

Sliced Seasonal Fresh Fruit

Cereal Variety

White or Whole Wheat Bread

Quesadilla Station (Mushrooms, Squash Blossom, Huitlacoche-corn truffle)

Omelette Station

Eggs Cooked to Order

Chipotle Marinated Steak Tips

Traditional Chicken Chilaquiles

Hash Brown Potatoes

Refried Beans

Waffles with Fruit Compote

Includes: Butter, Regular and Decaffeinated Coffee and Tea Selection

The above mentioned station is Personally attended by a chef.

The charge per chef is \$115 plus 16% VAT and 15% service.

Two chefs are required per every 80 people.

Minimum 25 People

\$45 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

AJAL

Freshly Squeezed Orange, Grapefruit, Watermelon and Melon Juice

Assortment of Sweet Rolls

Sliced Seasonal Fresh Fruit

Variety of Cereal

Yogurts

White or Whole Wheat Bread

Delicatessen: Ham, Pastrami, Calabrian Salami and Roast Beef

Cheese Selection: Provolone, Swiss and Edam

Omelette Station

Eggs Cooked to Order

Ham, Cheese and Vegetable Frittata (Individual)

Mini Roast Beef Sandwich with Swiss Cheese and Arugula (Carving)

Roasted Cambray Potatoes

Fried Bananas with Cream

Refried Beans

Includes: Butter, Regular and Decaffeinated Coffee and Tea Selection

The above mentioned station is Personally attended by a chef.

The charge per chef is \$115 plus 16% VAT and 15% service.

Two chefs are required per every 80 people.

Minimum 25 People

\$48 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

Coffee Breaks



Coffee Breaks

MORNING

NIZUC

Selection of Freshly Baked Mini Danish Pastries
American Coffee
Decaffeinated Coffee
Tea Selection
Water Bottles
Soft Drinks

Minimum 10 People
\$18 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person

NIZUC PREMIUM

Selection of Freshly Baked Mini Danish Pastries
American Coffee, Decaffeinated Coffee
Tea Selection
Seasonal Fruit Skewers
Yogurt Parfait
Juice Selection (Orange, Grapefruit, Green)
Water Bottles, Soft Drinks

Minimum 10 People
\$28 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person



AFTERNOON

NIZUC

Selection of Freshly Baked Cookies
American Coffee
Decaffeinated Coffee
Tea Selection
Water Bottles
Soft Drinks

Minimum 10 People
\$18 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person

NIZUC PREMIUM

Selection of Freshly Baked Mini Danish Pastries
American Coffee, Decaffeinated Coffee,
Tea Selection
Crudités with Dip
Selection of Finger Sandwich
(Tuna, Mayonnaise, Ham & Cheese,
Cucumber & Mint, Salmon & Cream Cheese)
Natural Flavored Water
(Cucumber with Lime and Mint,
Horchata with Pistachio and Jamaica)
Water Bottles
Soft Drinks

Minimum 10 People
\$28 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

SIGNATURE MORNING

Selection of Freshly Baked Danish Pastries
American Coffee & Decaffeinated Coffee
Tea Selection
Seasonal Fruit Skewers
Yogurt Parfait
Juice Selection
(Orange, Grapefruit, Green)
Potato Waffle with Smoked Salmon
and Chive Cream
Fruit Cocktail
Ham and Cheese Croissant

Minimum 10 People
\$38 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person

SIGNATURE AFTERNOON

Selection of Freshly Baked Cookies
American Coffee & Decaffeinated Coffee
Tea Selection
Crudités with Dip
Assorted Finger Sandwiches
Natural Flavored Water
(Cucumber with Lime and Mint,
Horchata with Pistachio, Jamaica)
Raspberry Macaron
Pistachio Madeleine

Minimum 10 People
\$38 Per Person for 1 Hour
For Every Additional Hour
\$4 Per Person



ENHANCEMENTS

Granola Bar
\$6 Per Piece

Pringles
\$7 Per Item

Ham and Cheese Mini Croissant
\$40 (Per Dozen)

Tortilla Chips with Pico de Gallo Salsa
\$6 (Per Person)

Bagel with Salmon and Cream Cheese
\$19 Per Bagel

Dried Fruit
\$6 (Per Person)

Vegetable Crudité with
Blue Cheese and Curry Dip
\$6 (Per Person)

International Cheeseboard
\$12 (Per Person)

Assorted Nuts
\$6 (Per Person)

Whole Fruit Bowl
\$8 (Per Person)

Assorted Cookies
\$28

Assortment of Sweet Rolls
\$28

Macarons (Dozen)
\$36

Madeleines (Dozen)
\$25

Mini Quesadillas (Dozen)
\$25

Empanadas (Dozen)
\$25

Variety of Sopes
\$25

Natural Flavored Water
(Cucumber with Lime and Mint,
Horchata with Pistachio, Jamaica)
\$25 (Per Gallon)

Orange Juice Dispenser
\$40

American Regular Coffee
\$40 (Per Gallon)

Prices are in US dollars and are subject to 16% VAT and 15% Service

Lunch



Lunch

SOUPS

Tortilla Soup
Avocado, Panela Cheese, Cream and Tortilla Chips

\$16

Roasted Mexican Lime Soup
Tortilla Julienne Strips and Shredded Chicken

\$16

Seafood Soup
Julienne Vegetables and Bell Peppers

\$19

“Tlalpeño” Soup with Chipotle Essence

\$18

Vegetable Soup
Avocado, Garlic Crouton

\$14



CREAMS

Cream of Asparagus with Coconut Milk

\$19

Roasted Tomato Cream with Goat Cheese Foam

\$16

Pumpkin Cream with Bacon Powder

\$17

Clam Cream with Tapenade Croutons

\$16

Andalusian Gazpacho
Bell Pepper Brunoise and Croutons

\$14

Watermelon Gazpacho
Watermelon Pieces with Xtabentun Essence

\$15



Prices are in US dollars and are subject to 16% VAT and 15% Service

STARTERS

Vegetable Terrine and Goat Cheese
Ranch Dressing and Tomato Focaccia

\$18

Shrimp Black Aguachile
Cilantro, Avocado, Red Onion

\$21

Beef Carpaccio
with Pepper, Mushroom Salad and Parmesan Cheese

\$23

Octopus Carpaccio
Mango, Lime Vinaigrette with Avocado

\$23



SALADS

Caesar Salad with Garlic Croutons and Parmesan Cheese

\$17

with Chicken

\$20

with Shrimp

\$26

Kalamata Tapenade
Tomato and Mozzarella Cheese, Caramelized Onion and Olive Oil with Herbs

\$19

Panela Cheese Textures
Crispy Lettuce, Roasted Tomato and Grapefruit Vinaigrette

\$19

Panzanella Salad
Spinach, Crispy Croutons, Cherry Tomatoes, White Onion and Burrata Cheese

\$19

Roasted Peach Salad
Serrano Ham, Fresh Mozzarella, Cashews, Aromatic Herbs

\$19

Greek Salad with Feta Cheese and Balsamic Vinaigrette

\$19

Spinach and Arugula with Goat Cheese, Tomato Confit and Kalamata Olives

\$19



Prices are in US dollars and are subject to 16% VAT and 15% Service

ENTRÉES

POULTRY

Fowl Supreme with Fine Herbs,
Mashed Potatoes with Bacon,
Sautéed Vegetables

\$30

Chicken Scallopine
Risotto and Vegetable Ratatouille

\$32

Supreme Breaded with Panko
and Fine Herbs, Lime Polenta
Carrots and Fresh Asparagus

\$30

Fowl Supreme filled with
Cheese, Spinach and Pink Pine Nuts,
Wild Rice and Artichokes

\$32

Poultry Supreme, Zucchini Clafoutis
Tomato Concasse

\$30

Roasted Chicken Breast
Onion Purée with Bacon
Sweet Potato Gratin, Three Chili Sauce

\$32

Blackened Chicken Leg and Thigh
Wild Mushroom Risotto, Arugula Salad

\$30



BEEF, LAMB & PORK

Angus Beef Fillet, Celeriac Purée
Sautéed Wild Mushrooms

\$50

Angus Beef Fillet
Mashed Potatoes with Herbs
Chile Pasilla Sauce

\$50

Angus Beef Fillet
Potatoes au Gratin with Truffle Essence
Pinot Noir Sauce

\$52

Herb-Crusted Rack of Lamb
Polenta and Harlequin Vegetables

\$58

Confit Suckling Pig
Black Bean Purée
Sauté of Cacahuazintle Corn

\$58

Braised Brisket
Dark Beer Sauce
Chile Mixture, Glazed Vegetables

\$60

Prices are in US dollars and are subject to 16% VAT and 15% Service

FISH AND SEAFOOD

Local Grouper Fillet
Mexican Rice and Veracruz Style Sauce
Bell Pepper Confit

\$32

Tikin-Xic Fish Fillet
Pickled Onion, Tropical Rice and
Roasted Bell Peppers with Rosemary

\$30

Chilean Sea Bass, Bean Stew
with Herbs and Chorizo

\$50

Grilled Sea Bass, Polenta
and Ratatouille Caper Sauce

\$32

Grilled Octopus
Heirloom Tomato, Olives
Garlic Aioli with Herb Oil

\$35

South American Salmon Picatta
Cauliflower and Broccoli Couscous
Roasted Bell Peppers

\$36

Sautéed Shrimp with Tequila
Risotto with Wild Mushroom

\$40

Garlic Gulf Shrimp
Cilantro Rice, Garlic Mayonnaise

\$40



VEGETARIAN (CONTAINS DAIRY)

Vegetable Lasagna
Aged Cheese, Bell Pepper Coulis

\$25

Vegetable Tagliatelle
Roasted Mushrooms, Broccoli, Zucchini,
Carrot, Cherry Tomato and Cauliflower

\$25

Vegetable Ratatouille
Grilled with Panela Cheese

\$24

“Chile Relleno” with Poblano Chile Strips
Cheese and Corn Kernels
with Tomato Sauce

\$24



VEGAN

Zucchini Cannelloni Stuffed
with Mushrooms and Tomato Sauce

\$24

Roasted Cauliflower
Quinoa Yakimeshi with Vegetables
Bell Pepper Purée with Tomato

\$26

Potato Gnocchi, Mushroom Juice
Grated Root Vegetables

\$25

Eggplant Lasagna
Zucchini Sauce and Basil

\$25



Prices are in US dollars and are subject to 16% VAT and 15% Service

DESSERTS

White Chocolate Shell with Berry Bavarian and Grand Marnier

Coffee Cake with Caramel

Passion Fruit Cheese Cake with Tropical Fruit

Caramelized Banana Soft Cake with Chocolate Sauce and Mezcal

Bailey's Chocolate Cream Mascarpone Cream and Vanilla

Chocolate Trio with Hazelnut Crunch

Passion Fruit Mousse with Raspberry Compote and Rosemary

Crispy Apple and Cinnamon Tart with Marzipan

Vanilla Crème Brûlée with Berry Gel

Chocolate Soft Cake with Hazelnut Ganache and Almond Crumble

Banana Crème Caramel with Caramelized Walnuts and Pecans

Vanilla and Lime Panna Cotta with Blueberry Compote

Tropical Fruit Crème Brûlée with Mango and Chili Compote

Includes: Bread, Butter, Regular and Decaffeinated Coffee and Tea Selection

25 People Minimum

\$12 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

Lunch Buffet Selection

MEDITERRANEÉ

SOUPS AND SALADS

Minestrone Soup
Fresh Lettuce Salad with Raspberry Vinaigrette, Manchego Cheese
Greek Salad with Feta Cheese
Tomato, Mozzarella and Pesto, with Baby Arugula
Galician-Style Octopus
Niçoise Salad with Seared Tuna



ENTRÉES

Fresh Grilled Salmon with Creamy Chabilis Wine Sauce
Chicken Piccata with Capers
Lamb Moussaka
Beef Fillet with Wild Mushroom Sauce



SIDE DISHES

Vegetable Paella with Saffron
Eggplant Parmesan
Roasted Cambray Potatoes with Butter and Rosemary



DESSERTS

Tiramisú	Raspberry Panna Cotta
Chocolate and Berry Pot de Crème	Berry Tart
Chocolate Truffle Cake	Lime and Basil Macarons
Apple and Almond Tart	Orange and Thyme Mini Eclair

Includes: Bread, Butter, Regular and Decaffeinated Coffee and Tea Selection

25 People Minimum

\$85 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

MEXICAN FLAVOR

SOUPS AND SALADS

Tortilla Soup with Garnishes
Roasted Pineapple Pico de Gallo
Tomato Salad with Beans, Panela Cheese, Baby Spinach and Cilantro Vinaigrette
Fried Octopus Aguachile, Cucumber and Onion
Crispy Lettuce Salad with Baby Corn, Beet and Orange with Agave Honey Vinaigrette
Skirt Steak Salpicón with Chilies and Cilantro



ENTRÉES

Fresh Red Snapper Veracruz Style
Garlic and Mushroom Seafood
Chicken Breast Pibil with Onion Confit
Roast Leg of Lamb in 3 Chiles Adobo Sauce



SIDE DISHES

Refried Beans with Panela Cheese
Mexican Rice
Zucchini with Corn Kernels with Grilled Oaxaca Cheese
Cambray Potatoes Marinated in the Oven with Rosemary Butter
Tortillas and Mexican Salsas



DESSERTS

Chocolate and Spice Cake	Churros
Cheesecake with Dulce de Leche	Pineapple Upside Down Cake
Tres Leches Cake	Rice Pudding
Lime Pie	

Includes: Bread, Butter, Regular and Decaffeinated Coffee and Tea Selection

25 People Minimum

\$82 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

DELI BUFFET

SOUPS AND SALADS

Andalusian Gazpacho

Pasta Salad with Olives, Roasted Tomatoes and Panela Cheese

Roasted Vegetables with Rosemary and Ranch Dressing

Green Salad with Hydroponic Lettuce and Baby Corn with Blue Cheese Dressing

Potato Salad with Bacon, Onion and Spanish Vinaigrette



SANDWICH SELECTION

Pumpernickel Bread, Roastbeef, Parmesan Cheese, Arugula, Sun Dried Tomatoes, Truffle Mayonnaise

Brioche Bread, Crab, Fried Shallot, Chipotle Mayonnaise

Ciabatta Bread, Serrano Ham, Swiss Cheese, Tomato, Baby Spinach, Pesto Mayonnaise

Baguette, Turkey Ham, Cheddar Cheese, Manchego Cheese, Sangria Lettuce, Aurora Dressing

Organic Bread, Chicken Breast, Arugula, Tomato, Herb Mayonnaise



SIDE DISHES

Potato Wedges with Butter and Rosemary

Farfalle with Roasted Tomato and Goat Cheese

Vegetable Chips



DESSERTS

Carrot and Mascarpone Cupcake

Brownie with Peanut Praliné

Apple Tart with Marzipan

Pistachio and Strawberry Cream

Chocolate and Almond Cake

Mango and Vanilla Macaron

Includes: Bread, Butter, Regular and Decaffeinated Coffee and Tea Selection

25 People Minimum

\$72 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

BEACH PARTY

SALADS

Salad Bar
Fish Ceviche with Tomato and Cilantro
Guacamole
Variety of Mexican Salsas
Tortilla Chips



FROM THE GRILL

Shrimp Skewer
Beef Fillet Skewer
Chicken Skewer
Beef Hamburger
Baked Potato with Sour Cream
Mexican Rice
Roasted Corn
Variety of Mexican Salsas



DESSERTS

Caramelized Banana Cake
Coconut Flan
Fruit Skewers
Ice Pop Cart
Chocolate Brownie

Includes: Bread, Butter, Regular and Decaffeinated Coffee and Tea Selection

25 People Minimum

\$68 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

Dinner Selection



Dinner Selections

SOUPS

Zucchini Soup with Scallops
and Chickpea Crunch

\$17

Tortilla Soup
with Garnishes

\$16

French Onion Soup
with Gruyère Cheese au Gratin

\$17

Seafood Bouillabaisse

\$19

Seafood Casserole with
Vegetables and Manchego Cheese

\$20

Vegetable Minestrone
with Beans and Pasta

\$15

Mushroom Soup with
Gnocchi with Parmesan

\$17

Andalusian Gazpacho with prawns

\$19



CREAMS

Portobello Cream with
Truffle Foam

\$20

Tomato and Roasted Garlic Cream
with Goat Cheese

\$17

Clam Chowder
with Añejo Cheese Crouton

\$20

Pumpkin Soup with Duck Dumpling
and Mascarpone Cheese

\$19

Watercress and Spinach Cream
with Lobster Skewer and Ginger Foam

\$20

Cold Avocado Cream with
Alaskan Crab and Clamato Gelatin

\$22

Pea Soup, Stir Fried Peas with Almonds

\$19

Corn Soup with Lime
Mature Cotija Cheese

\$19



Prices are in US dollars and are subject to 16% VAT and 15% Service

STARTERS & SALADS

Lobster Salad, Avocado,
Pear, Cilantro Infusion

\$32

Crab Cake with Lettuce Mesclun Mix
Grapes and Caramelized Walnuts
Aioli Sauce with Cilantro Oil

\$29

Mixed Ceviche
with Mango and Piquin Chile Infusion
(Octopus, Shrimp and Fish)

\$27

Caramelized Watermelon Salad
Tomato, Avocado Asparagus
Grape Vinaigrette

\$22

Roasted Beet Salad
Pickled Beet, Goat Cheese
Orange Vinaigrette

\$22

Gravlax Salmon Carpaccio
Capers, Dill Aioli
Seaweed Brittle

\$28

Tuna Tataki, Passion Fruit Ponzu,
Toasted Sesame Seed Mayonnaise
Edamame Salad

\$27

Scallop Tiradito, Coconut Marinade,
Lima, Sweet Chile

\$26

Mixed Niçoise type Salad, Seared Tuna,
Quail Egg, Bell Peppers, Anchovies, Potato,
Tomato, Green Beans and Olives

\$23

Lettuce Hearts with Hearts of Palm,
Crispy Prosciutto, Red Fruits,
Mango Dressing

\$21

Spinach with Mascarpone Cheese
Quail Egg, Mushrooms, Sun-Dried Tomatoes
Balsamic Vinaigrette

\$22

Caesar Salad, Tomato Focaccia
Dried Olives and Fresh Sprouts

\$17

With Chicken With Shrimp

\$20

\$26

Buffalo Mozzarella Salad
Marinated Tomatoes with Pesto
Arugula and Balsamic Vinaigrette

\$20

Lobster Petal Salad
with Citrus Vinaigrette

\$27

Vegetable Terrine
Roasted with Goat Cheese
Grissini, Extra Virgin Olive Oil
Fresh Sprouts and Saffron Dressing

\$22

Colored Quinoa Salad
Chickpeas, Peas, Fava Beans, Tomato
Basil and Green Apple Vinaigrette

\$22



Prices are in US dollars and are subject to 16% VAT and 15% Service

ENTRÉES

POULTRY

Chicken Breast Stuffed with Mascarpone Cheese,
Pine Nuts and Spinach, Potatoes Au Gratin,
Asparagus, Glazed with Balsamic and Red Wine

\$30

Rock Cornish, Fne Herbs Butter,
Baby Arugula, Pea Puree,
Sautéed Green Beans

\$34

Pizzaiola style Chicken
Tomato, Oregano and Mozzarella
with Eggplant and Artichoke

\$31

Duck Magret,
Sweet Potatoes Puree, Caramelized Onions,
Cherry Tomatoes, Glazed with Pinot Noir

\$46

Cajun Chicken Breast, Cauliflower Purée
with Curry, Roasted Artichoke
Aloo Gobi, Chives

\$31

Pibil Rock Cornish, Red Rice
with Vegetables, Pickled Onion

\$34

Tuscan Chicken Breast
Fingerling Potatoes, Sun-Dried Tomatoes

\$32



BEEF, LAMB & PORK

Rossini style Beef Fillet
Seared Foie Gras, Potatoes Anna
Black Truffle Sauce

\$68

Angus Beef Fillet
Pasilla Chile Sauce, Sweet Potato Terrine,
Caramelized Onion Purée with Bacon

\$52

Angus Beef Fillet
Spanish Oven Roasted Potatoes,
Black Pepper Sauce

\$52

Angus Beef Fillet,
Truffled Potato, Purée Caramelized Shallots
Vegetables in Red Wine Sauce

\$52

Rack of Lamb in Herb Crust
Polenta Cracker, Vegetable Harlequin,
Juice with Olives

\$59

Barbecue Short Ribs
Avocado Mousse, Radish Salad,
Chickpea Purée

\$62

Glazed Pork Belly
Creamy Leek
Garlic Flakes with Leek

\$48

Suckling Pig Confit, Black Bean Purée
Cacahuazintle Corn Stew
Purslane Salad

\$48



Prices are in US dollars and are subject to 16% VAT and 15% Service

FISH & SEAFOOD

Chilean Sea Bass with Caper Sauce
Risotto Cracker with Saffron

\$55

Fresh Grouper Fillet, Lime Cream
Bayaldi Vegetable Tartlet

\$42

Roasted Shrimp, Zucchini Stew
Pumpkin Seed and Tender Corn
Roasted Tomato with Morita Chile Sauce

\$40

Seared Salmon
Heirloom Tomato, Gremolata Sauce
Lime Zest with Ginger

\$49

Salmon in Cilantro Sauce
Saffron Rice and Tomato Compote

\$51

Lobster Tail, Sea Urchin Cream with Lime,
Vegetable Quinotto

\$70

Yellow Fin Tuna Fillet Seared
with Herb Crust, Fennel Purée
Balsamic Shallot

\$44

Seared Chilean Sea Bass,
Bean Stew with Spinach and Basil Mousseline,
Tomato Confit Crust

\$52



SURF & TURF

Beef Tournedos with Lobster Tail
Risotto and Baby Vegetables
Red and White Wine Sauce

\$86

Angus Beef Fillet and Scallops
Wrapped in Serrano Ham
Sweet Potato Purée, Glazed Bok Choy

\$64

Saffron Chilean Sea Bass with Seafood
Wild Rice, Couscous
with Roasted Vegetables

\$68

Chicken Breast with Shrimp
Roasted Bell Pepper Sauce
Potato and Spinach Purée

\$46

Salmon and Shrimp Duo Roasted,
Rice with Quinoa and Crunchy Almonds
White Wine Sauce with Broccoli

\$52

New Zealand Rack of Lamb
Scallops, Pea Purée
Lamb Broth with Basil

\$70

Gala Short Rib
Baked Short Rib, Pan Seared Chilean Sea Bass
Polenta with Baby Vegetables and Butter with Fine Herbs

\$74



Prices are in US dollars and are subject to 16% VAT and 15% Service

DESSERTS

White Chocolate Shell with Berry Bavarian with Grand Marnier
Chocolate Truffle Cake with Crystallized Fruit and Raspberry Gel
Passion Fruit Cheesecake with Tropical Fruit
Caramelized Banana Soft Cake with Chocolate and Mezcal Sauce
Bailey's Chocolate Cream with Mascarpone Cream
Passion Fruit Mousse with Raspberry Compote and Rosemary
Crunchy Apple and Cinnamon Tart with Marzipan
Vanilla Crème Brûlée with Berry Gel
Chocolate Soft Cake with Hazelnut Ganache and Almond Crumble
Coconut Crème Caramel with Caramelized Walnuts
Vanilla and Lime Panna Cotta with Blueberry Compote
Tropical Fruit Crème Brûlée with Mango and Chile Compote

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$12 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

Dinner Buffet

MAYAN BUFFET

SOUPS AND SALADS

- | | |
|---|--|
| Traditional Lima Soup | Marinated Potato with Shrimp Morsels and Cilantro Oil |
| Crunchy Lettuce Garden with Baby Corn and Roasted Bell Peppers, Cilantro Dressing | Cured Cactus Leaf Salad Spinach, Tomato and Cured Cheese |
| Veal Salad Tostadas with Avocado Mousse and Radish Cream | Xikil-pak (Pumpkin Seed) with Roasted Tomato and Thin Slices of Duck |
| Green Salad with Cucumber, Fig with Mezcal, Baby Corn, Mint, Goat Cheese and Peanuts Winter Squash Vinaigrette, White Cheese, Dried Apple and Bacon | |



ENTRÉES

- | | |
|---|--------------------------------|
| Short Rib with Sweet Chipotle with Brown Sugar, Cinnamon and Spices | Chicken Tamales in Banana Leaf |
| Cochinita Pibil | Tikin-Xic Fish Fillet |
| Beef Medallions with Chilmore Sauce | |



SIDE DISHES

- | | |
|----------------------------|---|
| Zucchini and Corn Stew | Roasted Cambray Potatoes with Rosemary and Achiote Butter |
| Cheese and Chaya Empanadas | Mashed Beans with Bacon and Sausage |
| Yellow Corn Tortillas | Molcajete and X-Nipec Sauces |



DESSERTS

- | | |
|--------------------------|----------------------------|
| Chocolate and Spice Cake | Churros |
| Cheesecake with Caramel | Caramel Pudding |
| Sweet Fritters | Pineapple Upside Down Cake |
| Vanilla Flan | Rice Pudding |

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$94 Per Person

Prices are in US dollars and are subject to 16% VAT and 15% Service

BUFFET ITZAMNÁ

SOUPS AND SALADS

Lobster Bisque with 5 Spice Whipped Cream

Polenta Medallions with Prosciutto and Nuts

Spinach and Arugula Salad
with Goat Cheese and Cashews

Crispy Lettuce with Sun-Dried Tomatoes
Thinly Sliced Coconut and Shrimp
with Champagne Vinaigrette

Caprese Salad with Buffalo Mozzarella



ENTRÉES

Blackened Grilled Chicken Drumsticks and Thighs

Roasted Baby Back Ribs with Spices

Beef Fillet with Thyme Crust

Seafood Casserole with Crustacean Coulis

Chardonnay Salmon Fillet with Fennel Confit

Confitted Suckling Pig Carving Stuffed
with Pineapple BBQ Sauce



SIDE DISHES

Stuffed Potato with Bacon
and Yellow Curry Mousse

Provençal Tomato Wedges

Wild Rice with Thinly Sliced Portobello

Vegetables with Basil Butter



DESSERTS

Tropical Fruit Tartlets

Cheesecake with Passion Fruit

Walnut Brownie

Vanilla Panna Cotta with Raspberry Compote

Vanilla Pot de Crème

Blueberry Clafoutis

Tapioca with Berry Compote

Walnut and Honey Tart

Linzer Cake

Chocolate Caracas Cake

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$98 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

BUFFET MEXICO

SOUPS AND SALADS

Mushroom Soup with Epazote and Guajillo Chile
Shrimp Cocktail
Tostada Station (Chicken, Beef, Vegetables)*
Lentil Salad with Confitted Carrots, Roasted Pineapple Vinaigrette
Caesar Salad
Beans Salad with Avocado and Panela Cheese



ENTRÉES

Chichilo Beef Fillet
Pork Carnitas
Chicken in Pasilla Chile Adobo
Brisket Barbacoa
Chile Stuffed with Seafood
Lamb Meatballs with Mint and Chipotle Sauce



SIDE DISHES

Banana Fried Pancakes with Cotija Cheese
Poblano Chile Strips
Charro Style Beans
Cilantro Rice



DESSERTS

Capirotada Bread Pudding	Corn Bread
Nicoatole	Pineapple Empanadas
Sweet Fritters	Sweet Pumpkin Dessert
Guava Rolls	Cheesecake with Mango

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$99 Per Person



Stations are Personlly Attended by a Chef

The Charge for a Live Chef is \$115 Plus 16% VAT and 15% Service

Prices are in US dollars and are subject to 16% VAT and 15% Service

SPICES AND SCENTS BUFFET

SOUPS AND SALADS

Eggplant and Cumin Cream	Ginger Cream with Curry Shrimp Pieces
Greek Salad with Feta Cheese and Antique Balsamic	Cous Cous with Dried Fruit and Extra Virgin Olive Oil
Artichokes with Prosciutto and Brie with Dill Cream	Crispy Lettuce with Thinly Sliced Fennel, Asparagus and Cucumber
Hummus with Pita Bread	



ENTRÉES

Catch of the Day Stuffed with Shrimp Wrapped in Serrano Ham and Pesto Cream
Chicken Breast with Tomato Sauce, Capers and Grilled Cheese
Roasted Beef Fillet with Green Pepper and Caramelized Shallots
Roasted Pork Fillet with Spices and Mushrooms in its own Juice
Duck Confit with Spices and Sweet Soy



SIDE DISHES

Wild Rice with Portobello and Cilantro
Chayote Au Gratin with Smoked Cheese and Baby Corn
Mediterranean Vegetable Quiche
Polenta with Sun-Dried Tomatoes and Artichokes



DESSERTS

Tiramisú	Raspberry Pannacotta
Coffee Caramel Cake	Berry Tartlet
Chocolate Truffle Cake	Guava Macarons
Chocolate and Passion Fruit Tart	Profiteroles with Citrus Chiboust
Tapioca with Coconut and Lychee	

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$98 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

GALA DINNER BUFFET

SALADS

Seared Shrimp and Scallops with Micro Greens, Red Pepper Aioli and Dried Artichokes
Smoked Beet Bavaresa, Orange Supremes, Fried Brie
Lobster Medallions with Saffron Potatoes and Salmon Roe
Cabbage Salad with Apple and Smoked Salmon
Lettuce Garden with Hearts of Palm, Parmesan Cheese and Citrus Dressing
Imported Cheese Plate with Fig Marmalade with Red Wine



ENTRÉES

Rack of Lamb in Herb and Garlic Confit Crust
Lobster Tail with Lime Cream and Vegetable Brunoise
Roasted Chicken with Rosemary and Artichoke Hearts with White Wine
Pacific Salmon Fillet with Chardonnay Sauce and Lime
Angus Beef Fillet with Black Pepper Sauce



SIDE DISHES

Potato Gratin Dauphinois
Sweet Potato Flan with Tomato Confit
Sautéed Asparagus with Sesame Seeds
Zucchini, Eggplant and Tomato Bayaldi



DESSERTS

Chocolate Mousse Cake	Macaron Assortment
Cheesecake with Berries	Chocolate Almond Cake
Passion Fruit Line Cake	Kir Royal
Chocolate and Coffee Tartlet	Pear and Goat Cheese Tart
Vanilla and Salted Caramel Pot de Crème	Pistachio Pannacotta
Crêpe Station	

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$120 Per Person

The charge for live chef is \$115 Plus 16% VAT and 15% service

Prices are in US dollars and are subject to 16% VAT and 15% Service

GRILL BUFFET

CREAMS AND SALADS

Roasted Tomato Cream with Garlic and Croutons with Añejo Cheese
Chorizo, Mushroom and Roasted Onion Ciabatta
Crispy Lettuce with Figs, Avocado, Peach and Cashews
Potato Wedges with Rosemary Wrapped in Prosciutto
Watercress and Arugula Salad with Seared Tuna in Sweet and Sour Sauce
Roast Beef Skewer with Lettuce, Black Olives and Cherry Tomatoes



ENTRÉES

BBQ Pork Ribs
Smoked Shrimp Skewers
Angus Beef Skewers
Grilled Salmon with Ginger and Lime
Malayo Chicken Breast with Shallot, Cumin, Cilantro and Ginger
Turkey Skewers with Chorizo BBQ



SIDE DISHES

Roasted Corn
Baked Potato with Cream and Chives
Wild Rice
Roasted Vegetables with Smoked Salt



DESSERTS

Caramelized Banana Cake
Dark Chocolate Shell with Tropical Fruit
Chocolate Tart
Walnut Tart
Vanilla Pot de Crème, Salted Caramel
Blueberry Tart
Vanilla Pannacotta
with Raspberry Compote

Includes: Bread, Butter, Regular or Decaffeinated Coffee and Tea Selection

25 People Minimum

\$98 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

Hors d'Oeuvres



Hors d'Oeuvres Menu

COLD SELECTION

Tomato Skewer with Goat Cheese and Pesto
Vegetarian Rolls with Fresh Mint and Soy Sauce
Tomato Mini Wrap, Guacamole and Mozzarella Cheese
Mini Tomato and Mozzarella Sandwich on Focaccia Bread
Jumbo Shrimp Skewers and Cocktail Sauce with Vodka
Andalusian Gazpacho with Arugula Pesto
Cheese Harlequin with Fresh Figs
California Roll, Cream Cheese, Cucumber, Soy Sauce
Spicy Tuna Roll, Ponzu Sauce
Vegetarian Maki, Soy Sauce

\$41 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



PREMIUM COLD SELECTION

Smoked Salmon Bread Rolls with Green Lime Sour Cream
Red Tuna Tempura in Nori and Wasabi Wrap
Choux Filled with Foie Gras with Caramelized Hazelnuts
Mini Brioche Filled with Cheese Assortment
Lobster Tartlet, Ataulfo Mango and Shirasa Mayonnaise
Marinated Tuna Nigiri Ball with Soy Sauce and Truffle
Marinated Salmon Nigiri Ball with Soy Sauce and Truffle
Avocado Tartare with Alaska Crab and Beet Sprouts
Tuna Tataki in Sesame Seed Crust with Teriyaki Sauce

\$57 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

HOT SELECTION

Mini Panini with Arugula, Serrano Ham and Manchego Cheese

Chicken Skewer in Peanut Sauce

Shrimp Nem, Passion Fruit Sauce and Black Sesame Seeds

Chicken Nem, Passion Fruit Sauce and Black Sesame Seeds

Vegetable Nem, Sweet and Sour Sauce

Choux Filled with Manchego Cheese and Turkey Ham

Provençal Puff Pastry, Tomato, Goat Cheese, Oregano, Basil

Satay Chicken, Teriyaki Sauce

Spring Rolls with Sweet and Sour Sauce

\$42 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



PREMIUM HOT SELECTION

Chicken Mini Samossa, Ginger Spicy Sauce

Shrimp Mini Samossa, Ginger Spicy Sauce

Cod Accra with Spicy Thousand Islands Sauce

Mini Croques Monsieur with Swiss Cheese Au Gratin

Shrimp Tempura with Tartar Sauce

Lamb Ribs, Fresh Mint Jus

Lobster Dumpling, Cream Cheese, Garlic and Onion Dip

Mushroom Arancini, Spinach Mouselline

\$57 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

MEXICAN SPECIALTIES

Shrimp Ceviche Shooter	Fish Aguachile Shooter with Pesto and Cucumber
Corn and Cilantro Gazpacho	Chicken with Manchego Cheese Empanadas
Vegetable Empanadas	Shrimp with Cheese Empanadas
Chicken Rolled Tacos	Beef Tinga Sopes
Pastor Gringitas with Cheese Chili Popper	Cochinita Pibil and Squash Blossoms in Tempura
Chilli Popper con Queso	Squash Blossoms and Cream Cheese Gyozas
Chilean Sea Bass Pescadillas with Chipotle Mousseline	

\$44 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



SWEET SELECTION

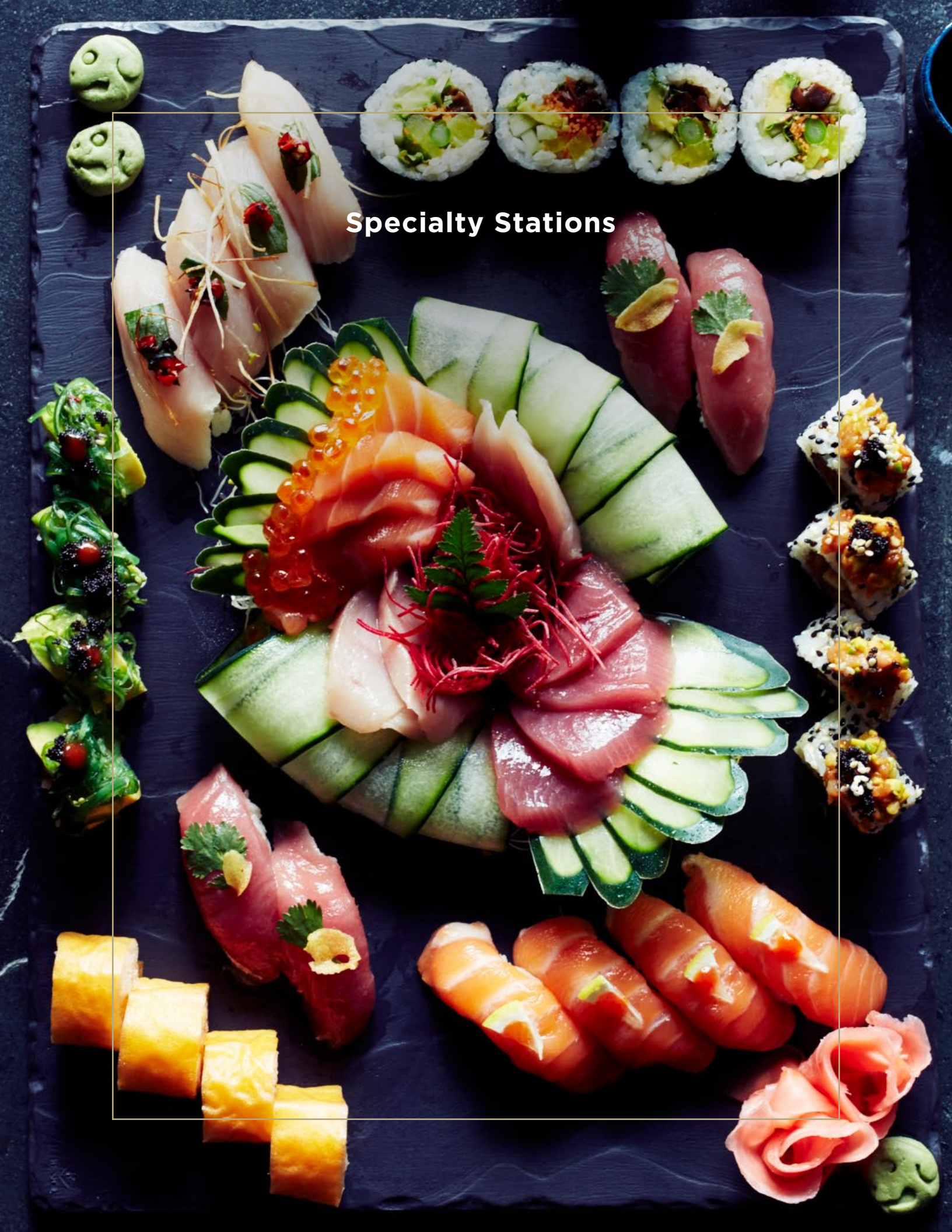
Glazed Pistachio Brownie
Choux with Salted Caramel Cream
Dark Chocolate and Mango Gel Mini Tartlets
Pistachio Pannacotta and Raspberry Sponges
Mini Corn Pie with Lime Tea Cream
Coffee Opera Cake
Pineapple and Coconut Ceviche
Frozen Raspberry and Cassis Meringue Soup
Strawberry Sponge and Rosewater
Assorted Macarons

\$40 Per Dozen

Minimum 12 Pieces Per Selection and 4 Pieces Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service



Specialty Stations

Specialty Stations

CARVING

Baked Whole Suckling Pig with Coleslaw and Cilantro
Pickled Onion, Salsa Verde, Orange Sauce, Guacamole and Corn Chips

\$520 Per Piece | (3kg / 25-30 pax)

Valencian Paella, Seafood and Oysters Selection, Mixed Vegetables, Saffron

\$560 Per Piece | (10kg / 40-50 pax)

Leg of Lamb with Fine Herbs and Mustard in its Juice,
Potatoes with Rosemary and Mint Jus

\$840 Per Piece | (3kg / 20-25 pax)

Angus Prime Rib, with Mushroom Sauce and Horseradish Dressing with Potato Au Gratin

\$930 Per Piece | (8kg / 40-50 pax)



CEVICHE STATION

Fresh Ceviche Prepared on the Spot with: Fish, Shrimp, Mussels, Octopus,
Corn Chips and Crackers, Cocktail Sauce, Garlic Dip, Black and Green Olives

\$29 Per Person



PASTA STATION

Prepared on the Spot with Penne Pasta, Fettuccini, Ravioli Filled with Spinach and Ricotta
Selection of Sauces: Concasse, Bolognese, Pesto, Alfredo

Side Dishes and Garnishes

\$26 Per Person

Additional Protein (Chicken, Shrimp)

\$8 Per Person



SEAFOOD STATION

Fresh Seafood Selection with Shrimp, Mussels, Fresh Oysters, Baby Octopus, Crab Legs, Scallops,
Clams, Lime, Cocktail Sauce, Horseradish, Roasted Garlic Dip, Relish and Pickles

\$120 Per Person

Stations are Personally Attended by a Chef

The Charge for a Live Chef is \$115 Plus 16% VAT and 15% Service

Prices are in US dollars and are subject to 16% VAT and 15% Service

SUSHI STATION

Rolls, Sashimi and Nigiri Prepared on the Spot

Tuna, Salmon, Shrimp, Vegetables

Selection of Sauces: Ponzu, Yuzu, Soy, Mayonnaise, Sriracha, Wasabi

\$45 Per Person (1 Roll Per Person)



POKE STATION

Base: Rice, Cous Cous, Quinoa, Lettuce Mix

Protein: Tuna, Salmon, Shrimp, Popcorn Chicken, Tofu

Vegetables: Carrots, Nori Algae, Edamame, Cucumber, Zucchini,
Cherry Tomato, Avocado, Negi, Broccoli, Seaweed Salad, Radish

Fruit: Mango, Pineapple, Berries

Dressing: Soy, Ponzu, Sirasha, Chipotle Mayonnaise

Condiments: Sesame Seeds, Ginger Confit, Fried Wonton, Cashews

\$35 Per Person



MEXICAN STATION

Pastor "Trompo"

\$26 Per Person

Esquites

\$15 Per Person

Guacamole, Corn Chips, Assorted Mexican Salsas

\$13 Per Person

Fajita Station (Beef, Shrimp and Chicken)

Side of Rice

\$49 Per Person

Taco Station (Beef, Shrimp and Chicken)

Side of Beans

\$49 Per Person

Stations are Personally Attended by a Chef

The Charge for a Live Chef is \$115 Plus 16% VAT and 15% Service



Prices are in US dollars and are subject to 16% VAT and 15% Service

QUESADILLA STATION

Made to order with your choice of:
Mushrooms, Chicken Tinga, Beef Barbacoa, Cheese

\$27 Per Person



CRÊPE STATION

Sweet Crêpes: Nutella, Dulce de Leche, Berry Marmalade and Cream Cheese
Toppings: Peaches in Light Syrup, Walnuts, Chocolate Mini Chips, Chocolate Sauce

\$24 Per Person



MARQUESITA STATION

Filled with: Edam Cheese, Dulce de Leche, Nutella, Berry Marmalade
Toppings: Peaches in Light Syrup, Walnuts, Chocolate Mini Chips, Chocolate Sauce

\$24 Per Person



CHURROS STATION

Churros Prepared on the Spot
Sauces: Strawberry, Chocolate with Mezcal, Vanilla, Berries, Walnuts and Chocolate Chips

\$24 Per Person



SUNDAE STATION

Ice Cream: Strawberry, Vanilla and Chocolate
Toppings: Banana, Walnuts, Chocolate Sauce, Chocolate Mini Chips
Whipped Cream, Berry Marmalade

\$24 Per Person

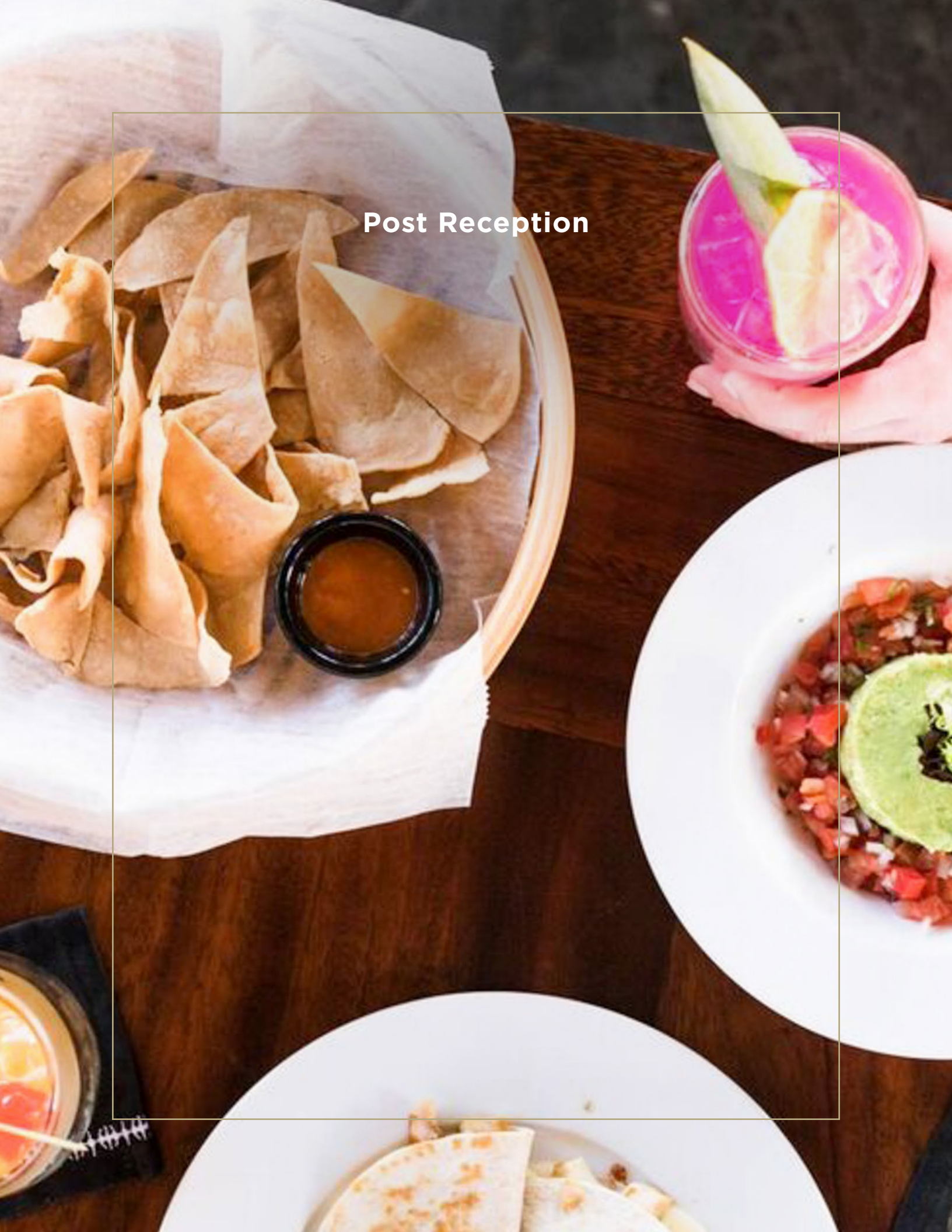
Stations are Personally Attended by a Chef

The Charge for a Live Chef is \$115 Plus 16% VAT and 15% Service



Prices are in US dollars and are subject to 16% VAT and 15% Service

Post Reception



Special Tables

CHEESE TABLE

Assorted Fine Cheeses, Brie, Emmenthal, Goat, Morbier
Homemade Compotes and Rustic Bread

\$45 Per Person



SWEET TABLE

Assorted Candy, Bonbons and Chocolates

\$24 Per Person



DESSERT TABLE

8 types of Fine Desserts and Tartlets

\$24 Per Person



AFTER-PARTY MENU

Red Pozole Guerrero Style

Or

Green Chilaquiles Au Gratin with Oaxaca Cheese

Or

Beef Tinga Rolled Tacos with Adobo and Cotija Cheese
Includes Sauces and Guacamole

25 People Minimum

\$25 Per Person



AFTER-PARTY PREMIUM MENU

Pizza Variety

Margherita, Pepperoni, Vegetarian

Or

Pigs in a Blanket, Chicken Mustard Ciabatta, Kalamata Pastries, Bell Peppers and Anchovies

Or

Slider Selection

Mini Hamburger, Hot Dogs, French Fries

25 People Minimum

\$35 Per Person

Prices are in US dollars and are subject to 16% VAT and 15% Service

Beverages



Open Bar

NIZUC

CHAMPAGNE

Veuve Clicquot Ponsardin Yellow Label
(For Toasting Only)



DISTILLED DRINKS

Whisky Bushmills Black Bush
Whisky Chivas Regal 18
Buchanan's 12
Bourbon Woodford Reserve
Gin Beefeater
Gin Tanqueray

Tequila Don Julio 70
Tequila Dobel Reposado
Tequila Casamigos Reposado
Tequila Casamigos Blanco
Mezcal 400 Conejos Espadín Tobalá
Mezcal Creyente

Vodka Belvedere
Vodka Grey Goose
Vodka Tito's
Ron Zacapa 23
Ron Matusalem Platino
Ron Havana 7



CREAMS & CORDIALS

Baileys
Amaretto Disaronno
Sambuca Vaccari Nero
Sambuca Vaccari Bianco

St. Germain
Apperol
Kahlua
Licor 43

Martini & Rossi Bianco Rosso
Martini & Rossi Bianco
Martini & Rossi Bianco Extra Dry



WINE

Red:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Cabernet Sauvignon
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Tempranillo

White:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Chenin Blanc
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Sauvignon Blanc

Rosé:

Santo Tomas, Bodegas de Santo Tomás, Baja California Grenache

***Choose 3 options, if you choose 4 options, \$25 per person will be added to the price of the open bar**



BEER

Nacional
Heineken (Pilsner, Silver, 0.0)

WATER

Mineral, Sparkling
and Still Water

SODA

Coca Cola, Coca Cola Light,
Sprite, Gingerale, Fanta, 7 Up

With Champagne: First Hour \$69 | Second Hour \$39 | 5-Hour Open Bar \$200

Without Champagne: First Hour \$59 | Second Hour \$39 | 5-Hour Open Bar \$185

Prices are in US dollars and are subject to 16% VAT and 15% Service

Open Bar

AMATE

CHAMPAGNE

Veuve Clicquot Ponsardin Yellow Label
(For Toasting Only)



DISTILLED DRINKS

Whisky JW Black Label
Whisky Chivas Regal 12
Whisky Glenfiddich 12
Bourbon Woodford Reserve
Gin Beefeater

Tequila Centenario Plata
Tequila Casamigos Reposado
Tequila Casamigos Blanco
Mezcal 400 Conejos Espadín Tobalá
Mezcal 400 Conejos Joven

Vodka Tito's
Vodka Grey Goose
Ron Matusalem Platino
Ron Bacardi Blanco
Ron Capitán Morgan Spiced
Brandy Torres 10



CREAMS & CORDIALS

Baileys
Amaretto Disaronno
Kahlua

Licor 43
Apperol
Martell Medaillon V.S.O.P

Anís Cadenas
Martini & Rossi Bianco Rosso
Martini & Rossi Bianco Extra Dry



WINE

Red:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Cabernet Sauvignon
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Tempranillo

White:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Chenin Blanc
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Sauvignon Blanc

Rosé

Santo Tomas, Bodegas de Santo Tomás, Baja California Grenache
Nao Nis Jader Cuvee, Italia (Only 1 Glass)

***Choose 2 options, if you choose 4 options, \$25 per person will be added to the price of the open bar**



BEER

Nacional
Heineken (Pilsner, Silver, 0.0)

WATER

Mineral, Sparkling
and Still Water

SODA

Coca Cola, Coca Cola Light,
Sprite, Gingerale, Fanta, 7 Up

With Champagne: First Hour \$58 | Second Hour \$34 | 5-Hour Open Bar \$165

Without Champagne: First Hour \$48 | Second Hour \$34 | 5-Hour Open Bar \$155

Prices are in US dollars and are subject to 16% VAT and 15% Service

Open Bar

CEIBA

DISTILLED DRINKS

Whisky JW Red Label
Whisky Bushmills Black Bush
Whisky Makers Mark
Gin Bombay Sapphire

Tequila Centenario Plata
Tequila 1800 Reposado
Tequila 1800 Blanco
Vodka Absolut Azul

Ron Matusalem Clásico
Ron Bacardi Blanco
Ron Capitán Morgan Spiced



CREAMS & CORDIALS

Baileys
Amaretto Disaronno
Kahlua

Licor 43
Anís cadenas

Martini & Rossi Bianco Rosso
Martini & Rossi Bianco Extra Dry



WINE

Red:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Cabernet Sauvignon
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Tempranillo

White:

Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Chenin Blanc
Santo Tomás, Bodegas de Santo Tomás, Ensenada, Baja California, Sauvignon Blanc

Rosé

Santo Tomas, Bodegas de Santo Tomás, Baja California Grenache

***Choose 2 options, if you choose 4 options, \$25 per person will be added to the price of the open bar**



BEER

Nacional
Heineken (Pilsner, Silver, 0.0)

WATER

Mineral, Sparkling
and Still Water

SODA

Coca Cola, Coca Cola Light,
Sprite, Gingerale, Fanta, 7 Up

First Hour \$42 | Second Hour \$26 | 5-Hour Open Bar \$125

Prices are in US dollars and are subject to 16% VAT and 15% Service

Party Bar

MARGARITAS

Lime, strawberry, mango, jamaica and tamarindo

MOJITOS

Traditional, mango and strawberry

MARTINI

Dry Martini, apple, watermelon and cosmopolitan

CERVEZA

(Choice of 2)

Corona, Corona Light, XX Lager, Modelo Negra, Heineken

AGUA

Mineral Sparkling and Still Water

SODA

Coca Cola, Coca Cola Light, Sprite, Ginger Ale, Fanta, 7 Up

First Hour \$27 | Second Hour \$19 | 5-Hours Open Bar \$85 Per Person



SANTO TOMAS OPEN BAR

WHITE WINE

Chardonnay, Santo Tomas

RED WINE

Cabernet Sauvignon, Santo Tomás

WATER

Mineral Sparkling and Still Water

First Hour \$25 | Second Hour \$17 | 5-Hour Wine Open Bar \$80 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service

SODA, BEER & WINE OPEN BAR

SODA, JUICE, WATER AND ICE TEA

Choice of 2 Beers
Corona, Corona Light, XX Lager, Modelo Negra, Heineken

WHITE WINE

Chardonnay, Santo Tomas

RED WINE

Cabernet Sauvignon, Santo Tomás

***Choice of one white and one red. Add \$25 per person if the 4 options are chosen.**

First Hour \$28 | Second Hour \$19 | 5-Hour Open Bar \$85 Per Person



SODA AND BEER OPEN BAR

Soda, Juice, Water and Ice Tea

Choice of 2 Beers
Corona, Corona Light, XX Lager, Modelo Negra, Heineken
Coca Cola, Coca Cola Light, Sprite, Ginger Ale, Fanta, 7 Up

First Hour \$12 | Second Hour \$7 | 5-Hour Open Bar \$40 Per Person



SODA OPEN BAR

Soda, Juice, Water and Ice Tea

First Hour \$10 | Second Hour \$2 | 5-Hour Open Bar \$16 Per Person



Prices are in US dollars and are subject to 16% VAT and 15% Service



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