2020 BANQUET EVENT KIT
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Receptions
*Round tables covered in white linen and uncovered chairs are provided.* Additional decoration and amenities available (surcharge applies).

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*SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2016-2017.*
Pick & Choose - Starters (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar. 
*Price is per person based on the main course selection and includes full international bar for up to 4 hours.*
(Choice of appetizer, salad, soup or pasta.)

**APPETIZERS**
- Shrimp ceviche with mango gelatine
- Spicy sea scallops, crispy won ton and mexican chutney
- Portobello carpaccio with goat cheese dressing
- Duck salpicon with fennel vinaigretta
- Teriyaki beef roll and grilled watermelon

**SALADS**
- Watercress and rocket salad, truffled mozzarella, green tomato sauce
- Spinach bouquet, crispy pancetta and avocado tartare
- Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish
- Asparagus meunière with parmesan foam
- Nopal cactus salad with oaxaca cheese and prosciutto vinaigrette
- Vanilla-rum flambed mexican shrimp, mix lettuce bouquet with mango vinaigrette
- Mixed greens, Julienne carrot, cucumber and daikon radish, light soy dressing
- Mexican style cesar salad, shredded jicama root and "Cotija" cheese
- Red oak and frisse tuce, with herbs cheese roulade, lemon-dill vinaigrette
Pick & Choose - Starters (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

Choice of appetizer, salad, soup or pasta.)

SOUPS

• Corn chowder with basil oil
• Roasted tomato cream and thyme-kalamata croustillant
• Oyster mushroom broth and cilantro-panela cheese croutons
• “Chile Poblano” veloute with chorizo crumble
• Sweet jam and tamarind vichyssoise, coconut-rum foam
• Tomato bisque, with goat cheese baguette crouton basil oil

PASTA

• Seafood lasagna with cardamon sauce
• Gnocchis and scallops, with tequila sauce

OPTIONAL ITEMS TO ENHANCE YOUR STARTER

Additional charge when substituting one of the above starters
- $8.00 USD p.p
Charge for ordering as an additional course
- $15.00 USD p.p

• Sauteed shrimp, Herb Risotto and Gorgonzola cheese sauce
• Foie Gras, Tagliatelle pasta and Porcini mushroom
• Three cheese Polenta, Roasted vegetable Ratatouille and Wilted spinach

SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2016-2017.
Pick & Choose - Main Course (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

*Price is per person based on the main course selection and includes full international bar for up to 4 hours.*

POULTRY – $19.00 USD P.P.

- Chicken breast stuffed with seafood, saffron sauce and corn custard
- Roasted chicken breast, red wine sauce reduction, porcini cous-cous
- Turkey roulade stuffed of mozzarella and pineapple, grilled polenta and tamarind sauce

CHOICE POULTRY – $23.00 USD P.P.

- Herb roasted half chicken, fennel whipped potatoes and honey-ani glazed carrots
- Stuffed breast of chicken, with oaxaca cheese and Zucchini flower mexican rice cilantro cream sauce
- Maple leaf farm seared duck breast, potato puree Asparagus and orange sauce

PASTA – $20.00 USD P.P.

- Oven baked “cappelacci”, stuffed with spinach and Ricotta cheese, orange, tomato sauce
- “El Royale” penne pasta, with sauteed Shrimps, peppers and cilantro in tequila-lime sauce

FISH & SEAFOOD – $24.00 USD P.P.

- Seared Mahi-Mahi fillet, with saffron risotto, zucchini gratin in tomato sauce
- Miso glazed salmon fillet, with spinach, oyster mushroom, miso broth and green onions
- Sole and scallop mousseline, potato puree and Spinach, crispy shallots with champagne and Caviar sauce (*$7 surcharge)
- Citrus-lemongrass salmon and coconut risotto
- Poached mahi-mahi with annato pasta, zucchini in sundried tomato vinaigrette
- Grilled shrimp, Mayan spinach stir fry and smoked jalapeño pinto bean sauce (*$9 surcharge)

VEGETARIAN – $19.00 USD P.P.

- Vegetable and goat cheese strudel with red bell pepper sauce
Pick & Choose - Main Courses (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar. 
Price is per person based on the main course selection and includes full international bar for up to 4 hours.

PORK – $25.00 USD P.P.
- Braised pork loin in shitake essence, sweet potato purée
- Roasted pork chop, parmesan-sage polenta cake
  Blue lake beans and sour cherry sauce

BEEF – $25.00 USD P.P.
- Seared beef fillet mignon, caramelized onion, potato Gratin and shiraz wine sauce
- Marinated Flank steak, with tamarind sauce, yukon potato fondant and mix bell peppers and zucchini

CHOICE BEEF – $35.00 USD P.P.
- Grilled flank steak with lobster enchilada and fried plantains
- Coffee crusted tenderloin, vegetables au gratin and red bell pepper sauce
- New york steak, sweet & sour hibiscus sauce, spring onions and lime confit

LAMB – $36.00 USD P.P.
- Rack of lamb with mexican herbs-panko crust, shiitake-tapioca sauce
- Roasted leg of lamb with madras curry and four cheese lasagna
- Herb crusted rack of lamb, cous-cous with mixed Vegetable and turmeric and sweet onion sauce

SURF & TURF – $28.00 USD P.P.
- Petite filet Mignon and fillet of sole, with potato and pea puree, crispy onion, sweet corn cream sauce
- Salmon steak and roasted chicken, crushed mustard seed sauce, mushroom and mashed potatoes “tower”
- Petite fillet mignon and Caribbean lobster tail, goat cheese potato gratin honey-shallot-pinot noir sauce (*$7 surcharge)
Pick & Choose - Desserts (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.
Price is per person based on the main course selection and includes full international bar for up to 4 hours.

- Bittersweet chocolate mousse and passion fruit crème brulee, mango coulis
- Vanilla macaron, pastry cream and fresh strawberries napoleon with Pistachio sauce
- “Sable” style cookie, with mexican coffee custard cream with dark rum sauce
- Mango cheese cake, with guava coulis
- Tropical fruit tartlet, with kalhúa coffee sauce
- Authentic “Three milk cake” with mexican fruits
- Oaxaca chocolate mousse and green peppercorn-grapefruit sauce
- Three chocolate parfait with coffee essence
- Cheesecake with sweet tomato jam and pumpkin seed praliné
- Coconut cake and grilled pineapple sauce
- Bread fruit bavaroise and red fruit coulis
- Pistachio-goat cheese tartalette, pear, with poached pear
- Rice pudding with tropical fruits

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
16-30 people must select only 1 entrée
31-60 people can select up to 2 entrées
61 + can select up to 3 entrées
Set Menu for Groups - Menu 1

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)
- Green pea soup with pernod and fish dumplings
- Endive salad with parmesan cracker, bacon and sun dried tomatoes

MAIN COURSES – $18.00 USD P.P. (Please select one)
- Stuffed chicken breast with cottage, sun dried tomatoes and olives accompanied with potato gratin and mixed vegetables
- Pork tenderloin with bell pepper pesto crust, roasted endive and corn cake

DESSERT (Please select one)
- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
Set Menu for Groups - Menu 2

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

*Price is per person based on the main course selection and includes full international bar for up to 4 hours.*

**FIRST COURSE** (Please select one)
- Beef carpaccio with truffle vinaigrette and parmesan foam
- Textures of salmon with jicama chipotle salad

**OPTIONAL ITEMS TO ENHANCE YOUR STARTER**

Additional charge when substituting one of the above starters
- $8.00 USD p.p

Charge for ordering as an additional course
- $15.00 USD p.p

- Cajun seafood with warm artichoke gelee, balsamic sauce
- Iced melon rum soup with seafood skewers

**MAIN COURSES – $22.00 USD P.P.** (Please select one)
- Braised beef in burgundy sauce, green asparagus and potato cookies
- Mahi-Mahi on apple curry risotto and glazed vegetables
- Pork rib eye marinated with herbs accompanied with sweet potato puree, glazed shallot and Cactus flan
- Chicken breast stuffed with shrimp, champagne sauce, truffle rice and green asparagus

**DESSERT** (Please select one)
- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
Set Menu for Groups - Menu 3

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

• Oriental marinated duck breast with salad and lychee-campari mousse
• Tuna in cajun with coconut texture, herbs and spring blossoms

OPTIONAL ITEMS

TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters
– $8.00 USD p.p

Charge for ordering as an additional course
– $15.00 USD p.p

• Jumbo shrimp saltin boca on green peas puree with mint
• Strawberry gazpacho with green pepper and jicama shrimp skewer

MAIN COURSES – $24.00 USD P.P. (Please select one)

• Salmon steak with coffee oil and sesame sauce saffron rice
• Spring chicken thai style with sweet potato ginger
• Roasted lamb shank with polenta and mediterranean vegetables
• Chicken breast stuffed with shrimp, champagne sauce
• Mahi-mahi with crispy potato crust, apple cilantro relish and tequila sauce

DESSERT (Please select one)

• Nut biscuit with apples and yogurt basil foam
• Piemontois with caramelized hazelnut and lychee sorbet

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
Set Menu for Groups - Menu 4

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.
*Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)
- Veal tenderloin carpaccio with foie gras and cheese dumplings in a truffle vinaigrette
- Trio of ceviches; salmon, scallop and shrimp

OPTIONAL ITEMS
TO ENHANCE YOUR MENU
*Additional charge when substituting one of the above starters – $8.00 USD p.p
*Charge for ordering as an additional course – $15.00 USD p.p
- Tuna tempura with portobello capuccino

MAIN COURSES (Please select one)
- Rack of lamb with olive tapenade crust, red wine risotto and basil oil $36.00 USD P.P.
- Surf and turf; beef tournedo with lobster tail, white bean puree and vegetables $36.00 USD P.P.
- Salmon and scallop cannelloni, tomato basil confite and champagne sauce $33.00 USD P.P.
- Half lobster baked with green mango relish, tagliatella and baby artichokes $37.00 USD P.P.
- Pork prime rib with sweet potato purée, caramelized vegetables and dark beer sauce $31.00 USD P.P.
- Beef roll stuffed with lobster, champagne sabayon and warm truffle aspic with jicama $33.00 USD P.P.

DESSERT (Please select one)
- Three kinds of chocolate with raspberries
- Dessert symphony of chocolates

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
BBQ Deluxe

FOOD DISPLAY:

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS
- Spinach salad with bacon and fresh cheese
- Mixed lettuce salad
- Shrimp cocktail
- Jicama salad
- Pasta salad
- Cucumber salad with corn

FROM THE GRILL
- Caribbean fish fillet
- BBQ ribs
- Chicken breast
- Shrimp skewers
- Roasted flank steak
- Spanish sausage

DRESSINGS
- Ranch dressing
- Thousand island dressing
- Italian dressing
- Croutons

GARNISH
- Mashed potatoes
- Mixed vegetables
- Baked potato
- Spinach florentine

DESSERTS
- Cheesecake
- Fruit tartlet
- Cajeta custard
- Lime pie

$32.00 USD P.P.
Minimum 30 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar

OPTIONAL ITEMS
TO ENHANCE YOUR BBQ
- Portobello pasta salad $6.00 USD P.P.
- Crab salad $10.00 USD P.P.
- Lobster tail $14.00 USD P.P.
- Rack of lamb $8.00 USD P.P.
- Beef medallions $10.00 USD P.P.
- New York steak $9.00 USD P.P.
- Salmon fillet $8.00 USD P.P.
Gourmet Brunch

FOOD DISPLAY:

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS
• Mixed green salad with traditional vinaigrette
• Cesar salad with parmesan cheese and anchovies bread
• Red beet and orange salad
• Marinated roasted endive

MAIN COURSES
• Roasted beef tenderloin with shiitake mushrooms
• Chicken breaded with coconut
• Potatoes an Gratin
• Steamed Fresh seasonal vegetables

DESSERTS
• Mango mousse
• Three milk cake
• Fresh tropical fruits

$26.00 USD P.P.
Minimum 30 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar

OPTIONAL ITEMS
TO ENHANCE YOUR BRUNCH
• Fresh button mushrooms in pesto $3.00 USD P.P.
• Palm heart and artichoke salad $3.00 USD P.P.
• Avocado and surimi salad $3.00 USD P.P.
• Wild mushroom cream soup $4.00 USD P.P.
• Cooked to order pasta station with two pastas and two sauces $6.00 USD P.P.
• Fresh salmon in grape butter $7.00 USD P.P.
• Roasted lamb leg in rosemary juice $8.00 USD P.P.
• Seafood paella $7.00 USD P.P.
• Black forest cake $3.00 USD P.P.
• Profiterols $2.00 USD P.P.
Petit Gourmet

FOOD DISPLAY:

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS
• Tropical fruit salad
• Mixed lettuce salad
• Tomato and fresh cheese salad
• German potato salad
• Cucumber and yogurt salad

MAIN COURSES
• Beef tenderloin skewer
• Chicken breast
• Bbq ribs
• Fish fillet
• Roasted flank steak

DRESSINGS
• Ranch dressing
• Thousand island dressing
• Cesar dressing
• Croutons

DESSERTS
• Cheesecake
• Lime pie
• Caramel custard
• Apple pie

SIDES ORDERS
• Corn on the cob
• Baked potato
• Mixed vegetables

$26.00 USD P.P.
Minimum 30 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
International Family Style

**FAMILY STYLE:**

Salads, side orders and desserts served on the center of the table to share. All main courses are tray passed.

Price is per person based on the listed items and includes full international bar for up to 4 hours.

**SALADS**

- Cucumber salad with honey and tequila
- Crab salad with spinach
- Shrimp salad with pineapple
- Potato salad with cured ham
  “Caprese” mozzarella cheese and tomato salad

**SIDE ORDERS**

- Baked potatoes
- Corn with butter
- Mixed vegetables

**MAIN COURSES**

- Shrimp skewers
- Salmon fillet
- Beef tenderloin steak
- Roasted meat “arrachera style”
- New york steak
- Chicken breast
- BBQ ribs
- Beef and chicken skewers
- Lobster Tail

**DESSERTS**

- Rompope (egg nog) custard
- Fruit tartlet
- White and dark chocolate cake
- Cheesecake

**$44.00 USD P.P.**

Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar

SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2016-2017.
Italian Family Style

FAMILY STYLE:

Salads, side orders and desserts served on the center of the table to share. All main courses are tray passed.

ANTIPASTO
• Roasted bell peppers
• Prosciutto
• Stuffed eggplant with goat cheese
• Salame
• Cesar salad with parmesan cheese
• Foccacia bread croutons

PRIMO PIATTO / PENNE PASTA FORESTIERE
• Served with chicken
• Portobello mushrooms
• Light cream sauce

SECONDO / MIXED GRILL
• Flank steak
• Salmon fillet
• Chicken breast
• Shrimp

$38.00 USD P.P.
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar

OPTIONAL ITEMS TO ENHANCE YOUR DINNER:
• Caprese salad $3.00 USD P.P.
• Orange, olive and arugula salad $3.00 USD P.P.
• Bresaola and coppa $4.00 USD P.P.
• Shrimps scampi $6.00 USD P.P.
• Clams & white wine $6.00 USD P.P.
• Sicilian meatballs $4.00 USD P.P.
• Beef tenderloin $4.00 USD P.P.
• Lobster tail $12.00 USD P.P.
• Lamb chops $11.00 USD P.P.
• Swordfish $4.00 USD P.P.
• Grilled polenta $3.00 USD P.P.
• Asparagus $3.00 USD P.P.
• Roasted tomato $3.00 USD P.P.

CONTORNI
• Sautéed spinach with extra virgin olive oil and garlic
• Rosemary roasted potatoes

DESSERTS
• Tiramisu
• Panna cotta
• Fruit tartlet
Mexican Family Style

FAMILY STYLE:

Salads, side orders and desserts served on the center of the table to share. All main courses are tray passed.

SALADS

• Mixed green salad with dressing
• Traditional sea food ceviche with corn chips
• Jicama salad with fresh orange, cilantro
• Cucumber salad with chargrilled corn
• Traditional: Red & Green salsas

GARNISH

• Sauteed potato with rosemary
• Mixed steamed vegetables with basil oil
• Refried beans “yucatan” style
• Gratin of chayote lightly spice

MAIN COURSES

• Caribbean grouper fillet
• Stewed pork loin “pibil style”
• Chicken fajitas with flour tortilla
• Sauteed shrimp with garlic and vegetables julienne
• Achiote marinated grill flank steak
• Poc-chuc pork chop

DESSERTS

• Tartelet of sweet potato
• Black Sapote Mousse
• Guava crème brulée
• Mexican cookies with dried fruits

$38.00 USD P.P.
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
Special Event Cakes

GOURMET DESSERTS:

Pricing listed is based on the designs below using sugar flowers. Fresh flowers are available upon request at an additional fee. Memorable Moments designs only available starting in 2 tiered size or larger.

CAKE DESIGNS

COASTAL BLISS

SOPHISTICATED SOIREE

VINTAGE ELEGANCE

COLONIAL CHARM

MAJESTIC FLAIR

PURE GLAMOUR

<table>
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<th>CAKE 1 TIER</th>
<th>6 PEOPLE</th>
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<tr>
<td>CAKE 4 TIER</td>
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CAKE FLAVORS

- Red velvet
- Oreo
- Vanilla rum
- Coconut
- Amaretto
- Dulce de leche
- Champagne
- Hazelnut
- Vanilla
- Chocolate
- Strawberry
- Lemon
- Carrot cake
- Funfetti

*Cake priced with sugar flowers. Fresh flowers available for an additional fee. Please inquire with your wedding designer.
Sweet Treats
GOURMET DESSERTS:

Select a sweet treat of your choice to use at any private event or special turn down service for guests.

<table>
<thead>
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<tr>
<td>CAKE POPS</td>
<td>$6.00 USD each</td>
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<tr>
<td>CUPCAKES</td>
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<tr>
<td>MINI CAKES</td>
<td>$11.00 USD each</td>
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*1 flavor choice for every 12 purchased.

CAKE FLAVORS
- Red velvet
- Oreo
- Vanilla rum
- Coconut
- Amaretto
- Dulce de leche
- Champagne
- Hazelnut
- Vanilla
- Chocolate
- Strawberry
- Lemon
- Carrot cake
- Funfetti

INCREDBIL EDIBLE NIGHTLY TURN DOWN
$6.00 USD PER ROOM + COST OF SWEET TREAT
What better way to say “sweet dreams” to your guests than with our incredible edible turn down service. The sweet treat of your choice will be delivered to your guests room along with a message from you printed on a Memorable Moments note card.

DARK CHOCOLATE FONDUE
$18.00 USD P.P.
Minimum 16 guests
With seasonal fruit and marshmallows
Asia Pacific

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ASSORTED SUSHI
(2 pieces total per person)
• California Roll
• Spicy tuna Roll
• Shrimp
• Mahi Mahi
• Salmon pickled Ginger, Wasabi and low sodium Soy sauce

ASSORTED HOT ITEMS
(2 pieces total per person)
• Chicken pot sticker
• Vegetables spring rolls
• Shrimp Shao Mai
• Served with sweet and spicy sauce

$38.00 USD P.P.
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 2 hours international open bar

OPTIONAL ITEMS
TO ENHANCE YOUR COCKTAIL:

COLD SAKE SELECTION
$38.00 USD P.P.
• Sake Momokawa Silver
• Sake Momokawa Ruby
• Oseki Seco
Viva La Roma

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ITALIAN TRIO
• Pear wrapped with Prosciutto, Mascarpone and Gorgonzola

CROSTINI
• Roasted bell peppers marinated with balsamic vinegar, topped with goat cheese

RISOTTO FRITTERS
• Breaded porcini mushrooms risotto

GOURMET MINI PIZZA
• Mozarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

BRESAOLA AND ARUGULA
• Dressed Arugula salad rolled with Italian Bresaola beef

CAPRESE ON A STICK
• Cherry tomato, mozarella cheese and fresh basil

INVOLTINI DE MELANZZANE
• Grilled eggplant filled with goat cheese

SHRIMP SPEDINI
• Scampi style shrimp with garlic and lemon on a skewer

$38.00 USD P.P.
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Includes 2 hours international open bar
Mexican Fiesta Cocktail party

STANDING COCKTAIL:

Two barrels with beers on ice mounted on Filemnon the donkey*, who is dressed in a Mexican outfit and large sombrero, presented at your event.

BASKET TACOS

• Potato and chorizo (spanish sausage)
• Chicharron (pork crackling)
• Refried beans
• “Carnitas” with green chili sauce
  (roasted pork loin and typical roasted green sauce)

$18.00 USD P.P.
Includes 2 hours international open bar
Donkey 1 hour*
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas

OPTIONAL ITEMS
TO ENHANCE YOUR COCKTAIL:

• Tacos al pastor   $4.00 USD   2 pieces
• Swordfish tacos   $5.00 USD   2 pieces
• “al carbon” (grilled)   $5.00 USD   2 pieces
• Tacos de mahi -mahi
  with green chili   $6.00 USD   2 pieces
• Breaded shrimp tacos   $7.00 USD   2 pieces
• Braised beef tacos   $5.00 USD   2 pieces
• Pork tacos   $4.00 USD   2 pieces
• Zucchini blossom and
  fresh cheese taco   $4.00 USD   2 pieces
• Chicken “tinga” tacos
  (chicken & tomato sauce)   $5.00 USD   2 pieces
• Barbacoa tacos (with lamb)   $5.00 USD   2 pieces
• Lobster taco   $10.00 USD   2 pieces

* Donkey only available in El Dorado Royale and
  Generations Riviera Maya. Not available at Azul Hotels.
The Deluxe

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

**SHOOTERS**
- Orange breaded shrimp with red bell pepper purée and herbs coulis
- Catalan style gazpacho with avocado-mango skewer
- Petite peas “St. Germain” shooter with red beet cream topping
- Carrot-ginger “vichyssoise” with julienne duck breast

**HORS D’OEUVRES**
- Smoked salmon rillette on a bagel crouton
- Lobster salpicon with fennel relish
- Ahi tuna with vanilla-kiwi relish
- Foie gras mousse on brioche with peach jam

**BROCHETTE**
- Chicken spicy peanut sauce
- Duck with plum sauce
- Shrimp with mango pineapple glaze

**$41.00 USD P.P.**
Includes 2 hours international open bar
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas
Mexican Donkey Bar

STANDING COCKTAIL:

Two barrels with beers on ice mounted on Filemon the donkey*, who is dressed in a Mexican outfit and large sombrero, presented at your event.

TYPICAL MEXICAN BITES TRAY PASSED:
(SELECT MIN OF 5)

- Fried shredded Angus beef tacos $3.00 USD 2 pieces
- Fried marinated chicken breast tacos $3.00 USD 2 pieces
- Fried caribbean seafood tacos $4.00 USD 2 pieces
- Cheese turnovers $3.00 USD 2 pieces
- Crab turnovers $5.00 USD 2 pieces
- Mushroom and cheese turnovers $4.00 USD 2 pieces
- Chicken quesadillas with fresh salsa $3.00 USD 2 pieces
- Chicken brochettes with mole sauce $2.00 USD 2 pieces
- Mini crab cakes with chipotle sauce $5.00 USD 2 pieces
- Jalapeño poppers with Monterrey jack cheese $4.00 USD 2 pieces
- Chicken and vegetables chimichangas $3.00 USD 2 pieces
- Guacamole with taco chips $3.00 USD

All served with roasted tomato Chilli Dip.

Minimum 5 canapes per person
Includes 2 hours international open bar
Donkey 1 hour*
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas

* Donkey only available in El Dorado Royale and Generations Riviera Maya. Not available at Azul Hotels.
White Glove Cocktail party

STANDING COCKTAIL:

A touch of elegance in tropical settings, tray passed canapes. Elegantly groomed service Staff with impeccable white gloves to assure an unforgettable cocktail.

TRAY PASSED CHEF’S COLD CANAPE SELECTION:
(SELECT MIN OF 5)

- Smoked salmon with cream cheese $5.00 USD P.P.
- Grilled scallops with seared spinach $5.00 USD P.P.
- Seared cajun tuna on coleslaw $5.50 USD P.P.
- Roasted duck breast mango chutney $6.00 USD P.P.
- Poached quail egg in parma ham nest $4.00 USD P.P.
- Lobster medallion on brioche toast $6.00 USD P.P.
- Mini chicken skewers with marinated soy sauce $4.00 USD P.P.
- Spinach and Ricotta parcels $3.00 USD P.P.
- Prawn “Cutlets” $3.00 USD P.P.
- Seafood ceviche in mini taco shell $4.00 USD P.P.

Minimum 5 canapes per person
Minimum 16 guests
Includes 2 hours international open bar
Smores Party
STANDING COCKTAIL:

If you need something exciting and fun at the same time, then gather your friends and family around a bonfire and let magic moments begin. Includes Marshmallow roast on the Beach.

GRILLED SMORES ON THE BEACH

• Marshmallows
• Fondues: White Chocolate & Dark Chocolate
• Toppings: Strawberry, Blueberry, Mango-Ginger, Apple-Cinnamon, Papaya, Prune, Muesli-Pears and Honey-Banana

$18.00 USD P.P.
Minimum 16 guests Maximum 60.
For more than 60 people an extra bonfire should be rented for $100 for the 2 hour-event.
Includes 2 hours international open bar

* Available at Azul Hotels only.
Optional items to enhance your Cocktail Event

Enhance your special event with a food or beverage station. Options below must be added to an existing cocktail or dinner event; not offered alone.

**COLD SAKE SELECTION**
$38.00 USD P.P.
- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco

**ANTIPASTO DISPLAY**
$23.00 USD P.P.
- Genoa Salami
- Parma Ham
- Coppa
- Ham
- Pepperoni
- Mozzarella
- Provolone,
- Mortadella Olives
- Roasted Peppers
- Artichoke Heart
- Mushrooms and Grissini Sticks

**CAVIAR BAR**
$75.00 USD P.P.
- Sevruga
- Osetra
- Paddle fish and salmon
- Roes
- Minute made blinis with condiments

**MARTINI & GIN BAR:**
$45.00 USD P.P.
- Absolut, Mandarin/Azul/Citron
- Belvedere
- Grey Goose
- Beefeaters
Food Stations to Enhance your Cocktail or Dinner Event

EVENT ENHANCEMENTS:

Enhance your special event with a food or beverage station. Options below must be added to an existing cocktail or dinner event; not offered alone.

**PASTA STATION**
$9.00 USD P.P. / P.H.
- 3 sauces and 2 pasta types made to order
  - Sauces: white, red and meat sauce.

**MAC AND CHEESE STATION**
$10.00 USD P.P. / P.H.
- White cheese and yellow cheese noodles served in a martini glass with options of assorted toppings
  - Toppings: bacon, chives, mushrooms, ham, jalapenos and chorizo

**MASHED POTATO BAR**
$12.00 USD P.P. / P.H.
- Scoop of mashed potatoes in a martini glass with options of assorted toppings
  - Toppings: bacon, cheese, chives, sour cream, gravy and corn

**CHURRO STATION**
$8.00 USD P.P. / P.H.
- Churro cups with options of assorted toppings
  - Toppings: cinnamon sugar, chocolate and caramel

**ICE CREAM STATION**
$12.00 USD P.P. / P.H.
- 3 flavors coconut, chocolate, strawberry of ice cream with options of assorted toppings
  - Toppings: chocolate chips, nuts, red fruit chutney, strawberries, whipped cream, chocolate, and caramel

**TACO STATION**
$14.00 USD P.P. / P.H.
- Grilled tortillas with 3 filling options and assorted toppings
  - Fillings: chicken, beef & pork
  - Toppings: salsas (green and red)

SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2016-2017.
**International Open Bar**

**BEVERAGE LIST:**

Includes blended drinks and wine of the house by glass

<table>
<thead>
<tr>
<th>HOUSE WINES</th>
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| GIN            |                |                |                                               |
| BARTON         |                |                |                                               |
| TANQUERAY      |                |                |                                               |
| BEFEATER       |                |                |                                               |

| RUM            |                |                |                                               |
| APLETON ESPECIAL|                |                |                                               |
| BACARDI AÑEJO  |                |                |                                               |
| BACARDI BLANCO |                |                |                                               |
| CAPITAN MORGAN |                |                |                                               |
| MALIBU         |                |                |                                               |
| GENERAL BLANCO |                |                |                                               |
| GENERAL ORO    |                |                |                                               |
| APPLETON BLANCO|                |                |                                               |
| COCONUT SAN MARINO|          |                |                                               |

| TEQUILAS       |                |                |                                               |
| MEZCAL         |                |                |                                               |
| CUERVO ESPECIAL|                |                |                                               |
| DON JULIO BLANCO|              |                |                                               |
| DON JULIO REPOSADO |        |                |                                               |
| GRAN CENTENARIO REPOSADO | |       |                                               |
| JIMADOR BLANCO |                |                |                                               |
| JIMADOR REPOSADO|              |                |                                               |
| ORENDAIN ALMENDRADO|         |                |                                               |
| CUERVO TRADICIONAL |          |                |                                               |
| SAUZA HORNITOS |                |                |                                               |
| TEQUILA JALEO BLANCO|           |                |                                               |
| TEQUILA JALEO ORO|              |                |                                               |

| MARTINI        |                |                |                                               |
| CAMPARI BITER  |                |                |                                               |
| MARTINI WHITE SWEET |          |                |                                               |
| MARTINI RED    |                |                |                                               |
| MARTINI ROSSI EXTRA DRY | |        |                                               |

| BRANDY & COGNAC |                |                |                                               |
| BRANDY DON PEDRO|                |                |                                               |
| BRANDY FUNDADOR |                |                |                                               |
| COGNAC MARTELL V.S.|             |                |                                               |

PACKAGES:

For an extra hour of beverages service after your Gourmet Inclusice® Experience meal package.

- Cocktail or Group Dinner, surcharge of $15.00 USD per person applies
- For beverages service only without food service Requires 2 hours minimum of $20.00 USD per person per hour