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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 poblan 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 vichysoise, 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
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
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, shitake-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 tomatos 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 bocca 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 tapanade 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

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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.
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

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

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

$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.

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.
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.

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

**DRESSINGS**
- Ranch dressing
- Thousand island dressing
- Cesar dressing
- Croutons

**SIDE ORDERS**
- Corn on the cob
- Baked potato
- Mixed vegetables

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

**DESSERTS**
- Cheesecake
- Lime pie
- Caramel custard
- Apple pie

**$26.00 USD P.P.**
Minimum 30 guests
Includes coffee, decaffeinated and herbal teas
Includes 4 hours international open bar
Price is per person based on the listed items and includes full international bar for up to 4 hours.

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 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
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
- Foccachia 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.

**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 seafood ceviche with corn chips
- Jicama salad with fresh orange, cilantro
- Cucumber salad with char grilled 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

CAKE 1 TIER
- 6 PEOPLE $60.00 USD
- 10-20 PEOPLE $250.00 USD

CAKE 2 TIER
- 20-30 PEOPLE $340.00 USD
- 30-40 PEOPLE $440.00 USD

CAKE 3 TIER
- 30-40 PEOPLE $530.00 USD
- 40-50 PEOPLE $620.00 USD
- 50-60 PEOPLE $730.00 USD

CAKE 4 TIER
- 60-70 PEOPLE $870.00 USD

CAKE FLAVORS

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

*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.

CAKE POPS  $6.00 USD each
CUPCAKES  $7.00 USD each
MINI CAKES  $11.00 USD each

*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

INCREDIBLE EDIBLE NIGHTLY TURN DOWN
$6.00 USD PER ROOM + COST OF SWEET TREAT
What better way to say “sweet dreams” to your guests then 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

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.
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)
- Chicharrón (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 “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 gourmmet 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
Smoses 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

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.

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

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 icecream 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)
INTERNATIONAL OPEN BAR

BEVERAGE LIST:

Includes blended drinks and wine of the house by glass

HOUSE WINES
SPARKLING WINE
SPARKLING ROSE

WHITE WINE
CHARDONNAY
SAUVIGNON BLANC

RED WINE
CABERNET SAUVIGNON
MERLOT
PINOT NOIR

BEER
BEER BARREL
DARK BEER BARREL
SOL CERO

WHISKYS
RED LABEL
SEAGRAMS V.O.
JACK DANIELS
CROWN ROYAL
EARLY TIMES
CANADIAN MIST
JIM BEAM
CANADIAN CLUB

VODKA
BARTON
SMIRNOFF
SVEDKA CLEMINTINA
SVEDKA CITRON
SVEDKA RASPBERRY
SVEDKA VAINILLA
SVEDKA NATURAL
SKOL LIME
SKOL RASPBERRY
SKOL VAINILLA
SKOL ORANGE
SKOL APPLE
STOLICHIANYA

GIN
BARTON
TANQUERAY
BEEFEATER

RUM
APPLETON 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.

LIQUORS
KAHLUA
LIQUOR 43
AMARETTO DIAMORE
AMARGO D ANGOSTURA
DEKUYPER GREEN APPLE
LIQUOR DEKUYPER WATERMELON
DRI SEC JEREZ
FRANGELICO
FRAY DOMENICO
SAMBUCA DIAMORE
XTABENTUN DARISTI
OPORTO FERREIRA
ROMPOPE SANTA CLARA
GALIANO
CREAM WHISKY FITZ PATRICK
WATERMELON LIQUOR SAN MARINO
CURACAO BLUE SAN MARINO
CHABACANO SAN MARINO
PEACH SAN MARINO
TRIPLE ORANGE SEC SAN MARINO
COFFEE SAN MARINO
MINT SAN MARINO
WHITE MINT SAN MARINO
BANANA SAN MARINO
CHERRY SAN MARINO
CASIS SAN MARINO
DARK CACAO SAN MARINO
AMARETO SAN MARINO
WHITE CACAO BLANCO SAN MARINO
GRAMANIER
STRAWBERRY SAN MARINO

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

SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT