



Royalton

Bavaro
Resort & Spa

Private Events

Table of Contents

Private Event Fees	3	Buffet Dinner Menus	12
Private Dinner Reception or Cocktail Party	3	Caribbean Buffet	12
Private After-Party	4	Buffet Bbq.....	13
Coffee Breaks	5	Gala Buffet	14
Menu 1	5	French Buffet	15
Menu 2	5	Mexican Buffet	16
Menu 3	5	Mediterranean Buffet	17
Menu 4	5	Italian Buffet	18
Menu 5: Mexican.....	5	Seafood Festival.....	19
Menu 6: Continental.....	5	Set Menu For Groups	20
Menu 7: Afternoon Tea.....	5	Menu 1	20
Menu 8: Noon	5	Menu 2	20
Breakfast Menu	6	Menu 3	20
Buffet Options.....	6	Menu 4	20
À La Carte Breakfast	6	Menu 5 (Vegetarian).....	20
Brunch Menu	7	Pick And Choose Dinner	21
Special Seafood Station “From The Sea To Your Table”	7	Entree	21
Lunch à la Carte Menu	8	Dessert	21
Lunch Set Menu	9	Romantic Dinner	22
Lunch Buffet Menus	9	Menu 1 (Vegetarian).....	22
Cold Buffet.....	9	Menu 2	22
Buffet Snack Bbq.....	10	Menu 3	22
Cocktail Parties	11	Menu 4	22
Mexican	11		
Caribbean	11		
International 1	11		
International 2	11		

All private events are a separate cost on in addition to wedding packages.

Private Dinner Reception or Cocktail Party:

A private dinner reception consists of a [full dinner service](#) and dancing space for your group at a private location.

A private cocktail party does not include a sit-down dinner service, but a light [cocktail menu](#) for your guests.

Please see below for the costs associated with hosting a private dinner reception or cocktail party:

Fee	Cost	Inclusions
LOCATION	<p>No Location Fee Event must end by 11:00pm</p>	<p>For Private Dinner Reception:</p> <ul style="list-style-type: none"> • Exclusive, private location for your group • White folding chairs • Round tables with white table cloths and linens <p>For Private Cocktail Hour:</p> <ul style="list-style-type: none"> • Exclusive, private location for your group • 3 cocktail tables with white table cloth
MENU	<p>Dinner Menu \$64 – \$116 USD per person <i>*See private event menus for details</i></p>	<ul style="list-style-type: none"> • Set Menu or Buffet Menu • Includes 2-3 hours of open bar • Private staff for your reception
	<p>Cocktail Menu \$24 – \$52 USD per person <i>*See private event menus for details</i></p>	<ul style="list-style-type: none"> • Selected cocktail menu • Includes 1 hour of open bar • Private staff for your event
<p>OPEN BAR <i>(required for the entire duration of the private event)</i></p>	<p>National Open Bar \$16 USD per person per hour \$32 USD per person for 3 hours</p> <p>International Open Bar \$20.48 USD per person per hour \$46 USD per person for 3 hours</p>	<ul style="list-style-type: none"> • Private bar set-up for your group • Bartenders for your group only

**If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide*

All private events are a separate cost in addition to our wedding packages.

Private After-Party

A private after-party includes dancing space for your group at a private location.

A private after-party does not include any food service, and would typically take place after dining at one of our semi-private restaurants.

Please see below for the costs associated with hosting a private after-party:

Fee	Cost	Inclusions
LOCATION	Sky Terrace, Beach, Ocean Side Terrace, Diamond Club Beach Bar No Location Fee <i>Event must end by 11:00pm</i>	For Private After-Party: <ul style="list-style-type: none"> • Exclusive, private location for your group • 3 Cocktail tables with white table cloths
OPEN BAR <i>(required for the entire duration of the private event)</i>	National Open Bar \$16 USD per person per hour International Open Bar \$20.48 USD per person per hour	<ul style="list-style-type: none"> • Private bar set-up for your group • Bartenders for your group only

**If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide*

Coffee Breaks

Each menu includes coffee, tea, and water

Menu 1

With natural orange juice and soft drinks

\$8 USD per person

Menu 2

With cookies

\$7 USD per person

Menu 3

With croissants and Danishes (2 pieces per person) and seasonal tropical fruit

\$11 USD per person

Menu 4

With varied mini sandwiches (2 pieces per person) and seasonal tropical fruit

\$13 USD per person

Menu 5: Mexican

Pies, cheesecakes, sopes and golden blocks (4 pieces per person)

\$16 USD per person

Menu 6: Continental

Croissants and Danishes (2 pieces per person), seasonal tropical fruit and yogurt

\$21 USD per person

Menu 7: Afternoon Tea

French pastries - mini éclairs, mini tartlets, mini operas (3 pieces per person), strawberries with chocolate (2 pieces per person) national champagne and natural juice

\$24 USD per person

Menu 8: Noon

Variety of mini sandwiches (2 pieces per person), freshly baked pastries, cheeses, cold meats, fresh juice, national champagne and red and white house wine

\$24 USD per person

*Free with the rental of the Lounge. Requires minimum of 25 people. Service charge (10%) and sales tax (18%) included.

Prices are in USD.



Breakfast Menu

Buffet Options

Continental

Natural fruit juices (3 types)	Coffee, tea, herbal teas, hot chocolate, milk
Variety of yogurt	Croissants and danishes with butter and jam
Selection of tropical fruit	

\$20 USD per person. Requires a minimum of 35 people

The Traditional

Natural fruit juices (3 types)
Variety of yogurt
Selection of tropical fruit
Mix of chocolates, carrots, strawberries, butterfly banderillas and bread donuts
Butter and jams
French toast
Hotel special eggs
Scrambled eggs with chorizo
Omelette with ham, cheese and Swiss chard
Pancakes
Bacon and breakfast sausage
Hash brown potatoes
Variety of cereals (choose 3)
Coffee, tea, infusions, hot chocolate, milk

\$26 USD per person. Requires a minimum of 50 people

The Mexican

Natural fruit juices (3 types)	Selection of tropical fruit
Variety of yogurt	Croissants and danishes with butter and jam

Egg Station

Mexican eggs
Scrambled eggs
Omelette with calabaza flowers and cheese

Mexican Specialties

Mexican beef
Red chilaquiles with chicken
Refried beans

\$32 USD per person. Requires a minimum of 50 people

À La Carte Breakfast

The Basic

Fresh squeezed orange juice	
Toast and bread	
Croissants and danishes	
Butter and jam	
Coffee, tea, herbal teas, hot chocolate, milk	
	\$16.00

International Specialities

(includes the Basic breakfast option)

Lobster omelette	\$24.00
Omelette with smoked salmon and cream cheese	\$21.00
Poached eggs Florentine	\$13.00
Scrambled eggs with bacon and potatoes	\$16.00
Tortilla omelette with mushrooms and dill	\$13.00
New York steak (200 gr.) with eggs	\$45.00
Sweet or salty crepes	\$13.00
Pancakes	\$13.00
Golden bacon	\$20.00
French toast	\$13.00
Fruit plate	\$16.00
Cheese plate	\$16.00
Variety of individual yogurts	\$4.00
Cereals	\$4.00

Mexican Specialities

(includes the Basic breakfast option)

Huevos Rancheros	\$13.00
Mexican scrambled eggs	\$13.00
Fried eggs	\$13.00
Motuleños eggs	\$13.00
Green or red chilaquiles	\$13.00
Mexican beef	\$16.00

Garnishes for eggs and meat orders

(included with specialty choice)

Hash brown potatoes, refried beans, grilled tomato and fried plantains

Requires a minimum of 35 people. Service charge (10%) and sales tax (18%) included. Prices are in USD. Additional hour is an extra \$16 USD per person.

Menu selection is subject to the products availability.

Brunch Menu

Brunch

Natural fruit juices (3 types)

Variety of yogurts (3 types)

Selection of tropical fruit (3 types)

Croissants, rolls, bagels, churros with chocolate, brioche

with jam and cinnamon

Butter and jams (3 varieties)

Coffee, tea, infusions, hot chocolate, milk

Crepe Station *(select 3 options)*

Sweet: Chocolate, fruit, cream, custard, suzette, honey, chantilly cream, maple syrup

Savoury: Ham, cheese, sausage, chorizo, mushroom

Waffle Station *(select 3 options)*

Mixed marmalades, whipped cream

Chocolate, fruit, pastry cream, honey, maple syrup

Pasta Station *(please select 2 options)*

5 varieties of pasta: spaghetti, fettuccine, penne, farfalle, linguini

Sauces: pomodoro, Alfredo, boloñese, pesto

Cheese & Charcuterie Station *(please select 3 options)*

Cheeses: Provolone, camembert, blue cheese, gruyere

Meats: ham, serrano ham, Spanish chorizo

Mains

Rib-eye steak

Chicken parmesan

Fish of the day with coconut

Sides *(please select 3 options below)*

Hash brown potatoes

Tomatoes Provençal

Mixed vegetables

Garlic mushrooms

Baked potatoes with sour cream

Steamed potatoes

Potatoes "gratin dauphinois"

Ratatouille

Mashed potatoes

Refried beans

Italian zucchini gratin

Chilaquiles (green or red)

Desserts

French pastry

House ice cream

Special Seafood Station "from the sea to your table" *(please select 3 ingredients)*

Smoked salmon

Variety of ceviches (shrimp, fish and snail)

Oysters (in season)

Crab crackers in beer and mustard

Shrimp

Bloody Mary station, mimosas and sparkling wine

Tuna Carpaccio

Additional \$20 USD per person

Lobster thermidor

Additional \$25 USD per person

COST: \$84 USD per person

Requires a minimum of 60 people. Price per person. Service charge (10%) and sales tax (18%) included. Prices are in USD.

Menu is subject to the availability and seasonality of products.



Lunch À La Carte Menu

Cold Appetizers

Mexican appetizers (guacamole, pico de gallo sauce, molcajete sauce, chicken tacos, chipotle meatballs, quesadillas de huitlacoche, chorizo sopos)

Spanish tapas (Serrano ham with tomatoes, potato omelettes, mallorquinas meatballs)

Garlic shrimp and stuffed squid

Avocado stuffed with shrimp

Fish ceviche with shrimp

Mixed vegetarian salad

Salad niçoise

Serrano ham with melón scoops

Paté of duck with cashew nuts

Cold meat dish with onion marmalade

Crepe filled with smoked salmon, cream cheese and red fruits

Crab stuffed tomatoes

Hot Appetizers

Roman squid

Huitlacoche crepes and pumpkin flower **VEG**

Crepes with ham gratin

Spring rolls

Soups

French onion soup

Cream pepper and parmesan soup

Carrot cream soup **VEG**

Minestrone

Tomato cream soup **VEG**

Vegetarian cream soup **VEG**

Mushroom and truffle cream soup

Entrees

Grouper fillet \$52

Salmon fillet with olive tapenade \$58

Breaded shrimp with remoulade \$71

Bacon wrapped shrimp wrapped in white wine sauce \$77

Creole shrimp \$71

Veracruz grouper fillet \$52

Dominican garlic mahi mahi \$58

Chicken parmesan \$52

Pork in fruit sauce \$52

Chicken curry with vegetables \$52

Beef marsala medallions \$52

Chicken cordon bleu \$52

Turkey in cranberry sauce \$64

Surf and Turf (beef steak and half lobster) \$84

Roasted vegetables with napolitan polenta **VEG** \$45

Dessert

Profiteroles with chocolate sauce

Napolitan flan

Chocolate mousse

Pineapple Caribbean cake with coconut

Lemon cake

Cheesecake with strawberries

Tiramisu

Apple strudel with vanilla

Coconut custard

Fruit plate with sabayon in red wine

Coffee and Petit fours

Price per person according to the entree dish of your choice and includes:
1 appetizer or soup, 1 entree, 1 dessert and coffee with petit fours. Includes 2 hours of national open bar. To add an additional soup (2nd appetizer): \$20 USD per person
Minimum 30 people required. Selection of menu items subject to seasonality and availability.

Prices are in USD. Service charge (10%) and sales tax (18%) included.



Lunch Set Menu

Boxed Lunch

1 Quarter chicken	1 Natural water
1 Ham Sandwich	Mayonnaise
1 Apple	Ketchup
1 Banana	Salt and pepper
1 Soft drink	
\$26 USD per person	

Location: Ballroom, Beach or Poolside

Prices are in USD. Service charge (10%) and sales tax (18%) included.

Selection of menu items subject to seasonality and availability.

LUNCH BUFFET MENUS

COLD BUFFET

Soup

Gazpacho Andaluz

Assorted Bread Station (6 varieties)

Soup Shrimp broth

Salad Bar (please select 2 options)

Caprese Russian salad
Neptuno salad Crab and avocado salad

Dressings (please select 3 options)

Vinaigrette Cilantro cucumber vinaigrette
Ranch Roquefort
Thousand Islands César
Balsamic Mayonnaise
Honey mustard Balsamic vinegar
Dressing Aurora Extra virgin olive oil

Side Orders (please select 4 options)

Tomatos Tuna
Carrots Palmetto
Corn Mixed Mescalín Greens
Potatoes Garlic Croutons
Onion Olives

Cheeses and Charcuterie (please select 5 options)

Gruyère York ham
Provolone Serrano ham
Manchego Salami
Brie Chorizo
Roquefort Roast beef
Gouda with cumin Pork loin
Gouda with herbs Mortadella with olive
Mozzarella cheese Smoked salmon

Desserts (please select 3 options)

Cheesecake Apple pie
Rice pudding Black forest cake
Choco flan Mousse de chinole

Coffee

COST: \$64 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person.
Requires a minimum of 50 people. Price per person. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Lunch Buffet Menus

BUFFET SNACK BBQ

Cream Soup *(select 1 option)*

Pore and potato cream	Cream of corn soup
Lobster bisque with pernod	Minestrone soup
Cream of Mushroom soup	Seafood soup
Cream of tomato and basil soup	Pumpkin cream

Salad Bar *(please select 3 options)*

Caprese	Crab and avocado salad
Neptuno salad	Onion
Russian salad	

Side Orders *(please select 4 options)*

Tomatos	Tuna
Carrots	Palmetto
Mixed Mescalín Greens	Corn
Potatoes	Garlic Croutons

Dressings *(please select 4 options)*

Vinaigrette	Roquefort
Ranch	César
Thousand Islands	Mayonnaise
Balsamic	Balsamic vinegar
Honey mustard	Extra virgin olive oil
Dressing Aurora	Cilantro cucumber vinaigrette

Cheeses and Charuterie *(please select 5 options)*

Gruyère	York ham
Provolone	Serrano ham
Manchego	Salami
Brie	Chorizo
Roquefort	Roast beef
Gouda with cumin	Pork loin
Gouda with herbs	Mortadella with olive
Mozzarella cheese	Smoked salmon

From the Grill *(please select 3 options)*

Beef burgers	Half chicken
BBQ pork ribs	Shrimp skewers
Pork chops	Chorizo
Brie	Chorizo

Desserts *(please select 4 options)*

Cheesecake	Apple Pie
Rice pudding	Black forest cake
Choco flan	Mousse de chinole

Coffee

COST: \$77 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 50 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Cocktail Parties

MEXICAN (5 pieces per person)

Guacamole with tortilla chips

Mexican sauce with tortilla chips

Fried chicken tacos

Chipotle meatballs

Ham and cheese quesadillas

Sopecitos chorizo (Fried tortilla with beans, onions and chorizo)

Beef tacos

Pescadillas

\$24 USD per person

CARIBBEAN (5 pieces per person)

Shrimp with caramelized pineapple

Seafood Ceviche

Mini chicken skewers with mango coulis

Coconut shrimp

Cassava scones

Beef patties

Chicken chicharon

Mofongo with stewed pork

\$26 USD per person

INTERNATIONAL 1 (5 pieces per person)

Smoked salmon with eggplant caviar

Lobster medallion and guacamole quenel

Chicken satays with red pepper cream

Mango salad with milk and radicchio hearts

Mini tartlets with baked tomato and crab mousse

Crostini with beef, thyme and endive

Duck terrine with caramelized onions

Coconut shrimp with mango chutney

\$39 USD per person

INTERNATIONAL 2 (5 pieces per person)

Scallops with watermelon and basil essence

Marine canapés (shrimp, scallops and lobster with lemon aspic)

Mini beef medallions with blue cheese

Chicken wings with cream cheese dip

Scallops stuffed with squid

Crab and avocado salad

Brioche with cheese mousse and marinated salmon

Salmón with cheese massago

\$52 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 50 people.

Prices are in USD. Service charge (10%) and sales tax (18%) included.



Buffet Dinner Menus

CARIBBEAN BUFFET

Welcome Drink

Planter's punch

Soup *(please select 1 option)*

Dominican sancocho	Pumpkin cream with cashew
Cuban ajiaco	Lobster bisque
Seafood soup	Shrimp broth

Salad Bar *(please select 4 options)*

Bean and potato salad	Pineapple, cucumber and dill salad
Vinaigrette bean salad	Caramelized onion and avocado salad
Bacon and tayota salad	Farmers cheese and pear salad
Mescalín Greens	Tomato salad

Dressings *(please select 3 options)*

Dominicana vinaigrette	Cilantro vinaigrette
Tamarind vinaigrette	Thousand island
Blue cheese dressing	Mayonnaise

Side Orders *(please select 3 options)*

Chopped pineapple	Black olives
Capers	Onions
Raisins	Sour pickles

Cheese and Charcuterie *(please select 4 options)*

Manchego	Serrano ham
Flower milk	American ham
Gruyère	Roast beef
Edam	Pastrami
Roquefort	Salami calabrés

Ceviche Bar *(please select 2 options)*

Fish ceviche	Shrimp ceviche
Shrimp	Tuna tartar

Carving Station *(please select 2 options)*

Baked fish in banana leaves	Stuffed piglet
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The Grill

Rib- eye

Entrees *(please select 3 options)*

Creole seafood stew	Goat stew
Chicken supreme with tamarind sauce	

Sides *(please select 3 options)*

Ratatouille	Mix vegetables
Mashed sweet potato	Baked potato
Peas moro	Fried banana

Dessert *(please select 4 options)*

Flaming bananas	Pineapple surprise
Cocadas	Banana pineapple jam tart
Coconut Cream	Chocolate mousse
Lemon meringue pie	Tropical fruit salad

COST: \$64 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Buffet Dinner Menus

BUFFET BBQ

Welcome Cocktails

Assorted daiquiris

Soup *(please select 1 option)*

Noodle soup	Cream of mushroom
Peppers cream	Cream of potato with chicken
Onion soup	Oxtail consommé
Fish broth and shrimp quenel	

Salad Bar *(please select 5 options)*

Lettuce orejona	Grated carrots
Coleslaw	Tomatoes
Corn salad	Cucumbers
Artichoke hearts	Broccoli

Specialities *(please select 3 options)*

Shrimp cocktail	Pasta salad with ham
Russian salad	Avocados stuffed with zurimi
Tuna salad with rice	

Dressings *(please select 3 options)*

Thousand island	Roquefort
Ranch	Mayonnaise
Caesar	

Side Orders *(please select 4 options)*

Anchovies	Pickles
Lemons	Olives
Parmesan	Garlic croutons

Cheese and Charcuterie *(please select 4 options)*

Panela	American ham
Manchego cheese	Pastrami
Edam	Ham
Roquefort	Calabrian salami
Brie	Beef bresaule

The Grill *(please select 2 options)*

Rib eye steak	Pork chops
Half chicken	Chorizo
BBQ pork ribs	Seafood skewers

From the sea *(please select 2 options)*

Mixed seafood casserole with piña colada sauce
Beef skewers with sweet and sour sauce
Turkey filet with honey, coco and Caribbean spices
Fillet of halibut in garlic sauce
Pork baked with caramelized grapes
Grouper fillets with garlic butter shrimp

Sides *(please select four 4 options)*

Baked potato	Grilled onions
Grill tomatoes	Mixed vegetables
Roasted corn	Rice with coconut and
Cassava with garlic	pineapple

Dessert *(please select 4 options)*

New York cheesecake	Strawberry tartlet
Brownies	Flan
Apple pie	Fruit salad
Crepes suzette	Chocolate cake

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

GALA BUFFET

Welcome Drink

Kir royal

Assorted Bread Station

Soup *(please select 1 option)*

Anise lobster cappuccino

Peppers with parmesan cream

Beef consommé and quail eggs

Pheasant broth and vegetables julienne

Bouillabaisse

Cream of tomato with blackened shrimp

Salad Bar *(please select 5 options)*

Mescaline greens

Palmetto

Petit peas

Cucumber

Tomato

Beans

Oriental snap peas

Green Beans

Dressings *(please select 3 options)*

Vinaigrette

Roquefort

Balsamic dressing

Cesar

Thousand Island

Mayonnaise

Antipasto and seafood *(please select 4 options)*

Potato and cheese salad

Smoked salmon

Poached, marinated peppers

Shrimp cocktail

Beans, marinated in herb oil

Shrimp (to peel)

Caprese salad with pesto

Corn in marinade

Feta cheese marinated in oil with herbs

Artichokes in vinaigrette

Cheese and Charcuterie *(please select 3 options)*

Gouda with cumin

Serrano Ham

Manchego

Genovese salami

Goat

Ham

Swiss

Pork loin

Brie

Roast beef

Carving Station

Prime rib with Roquefort Sauce

Entrees *(please select 3 options)*

Grouper fillet with almond butter

Shrimp

Pork medallions with green pepper sauce

Leg of pork

Sides

Vegetables

Gratin potato

Saffron risotto

Cannelloni stuffed with spinach gratin

Dessert *(please select 4 options)*

Fruit tartlet

Strawberry cheesecake

Peach tartlet

Tiramisu

Opera

Macedonia of tropical fruits

Crème brûlée

Chocolate éclairs de and mocha éclairs

Coffee, petits fours served at the table

COST: \$96 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Buffet Dinner Menus

FRENCH BUFFET

Welcome Cocktail

Kir royal

Assorted Bread Station

Soup

French onion soup

Salad Bar *(please select 5 options)*

Endive Lettuce	Beets
Spinach	Cucumbers
Tomato	Asparagus
Grated carrot	Artichoke hearts

Salad Dressings *(please select 3 options)*

Vinaigrette	Roquefort
Balsamic dressing	Caesar
Mayonnaise	Dijon mustard
Pommery mustard	

Side Orders *(please select 5 options)*

Black olives	Chopped egg
Pickled vegetables	Pickled onion
Sour pickles	Lemons

Cheeses and Charcuterie *(please select 4 options)*

Camembert	Serrano ham
Brie	Smoked ham
Goat cheese	Roast beef (rib eye)
Roquefort	Turkey Breast
Gruyère	

Entrees *(please select 3 options)*

Duck a l'orange
Mahi Mahi filet in red wine
Pork loin with mustard
Beef tenderloin with green pepper

Side Orders

Green beans with butter	Garlic potatoes
Mixed vegetables	Rice pilaf

Dessert *(please select 4 options)*

Crème brûlée	Chocolate mousse
Crème caramel	Apple pie
Chocolate and mocha éclairs	Floating island
Rum Babas	Tropical fruit Macedonia

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Buffet Dinner Menus

MEXICAN BUFFET

Welcome Cocktail

Assorted Margaritas

Assorted Bread Station

Soup *(please select 1 option)*

Aztec cream	Epazote and tomato soup
Creamed corn	Vegetable soup with cilantro
Xochilt broth	Tortilla soup

Salad Bar *(please select 4 options)*

Endive lettuce	Corn
Romaine lettuce	Yucatan pumpkin
Tomato	Beans

Dressings *(please select 3 options)*

Vinaigrette	Roquefort
Balsamic dressing	Caesar
Thousand islands	Mayonnaise

Ceviche *(please select 2 options)*

Folksy ceviche	Acapulqueño ceviche
Fish ceviche	Beef salpicon

Sides *(please select 5 options)*

Green olives	Pickled onions
Lemons	Jalapeno chili peppers sliced
Guacamole	Chopped onion
Mounted serrano chilis	Pico de gallo
Habanero chilis	Molcajete Sauce
Red sauce	Totopos

Cheese and Charcuterie *(please select 4 options)*

Manchego	Serrano ham
Fresh	American ham
Chihuahua	Salami
Oaxaca	Turkey

Entrees *(please select 3 options)*

Beef steak tampiqueña	Poc chuc of pork
Chicken with mole	Grouper Veracruz

Sides *(please select 3 options)*

Mexican pumpkins	Potato with chorizo
Mixed vegetables	Mexican rice

Dessert *(please select 5 options)*

Tres leches cake	Mexican candy
Stuffed fritters	Sugar fritters
Churros	Rice pudding
Tropical fruit salad	Bitter chocolate cake

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Buffet Dinner Menus

MEDITERRANEAN BUFFET

Welcome Cocktail

Sangría

Assorted Bread Station

Soup

Minestrone

Salad Bar *(please select 5 options)*

Endive	Chickpeas
Orejona	Cucumber
Tomato	Green beans
Grated carrot	Beans

Dressings *(please select 3 options)*

Vinaigrette	Roquefort
Honey mustard	Caesar
Thousand island	Mayonnaise

Sides *(please select 5 options)*

Artichokes	Marinated feta cheese
Pickled vegetables	Olives black
Sour pickles	Anchovies
Lemons	Parmesan cheese
Baked eggplant	Chopped egg
Croutons	Marinated peppers

Starters and Appetizers *(please select 4 options)*

Taboule salad	Greek mushrooms
Potato omelette	Salad nicoise
Haricot bean salad with parmesan	Caprese salad
Serrano ham with melon	Salad Piedmont
Crab legs	Smoked salmon rolls

Cheese and Charcuterie *(please select 4 options)*

Gouda with cumin	Salami
Manchego cheese	Genovés
Provolone cheese	Ham
Herbed cream cheese	Pork Loin
Brie	Chorizo

Entrees *(please select 3 options)*

Moroccan chicken with olives	Beef sirloin with brie
Lasagna Bolognese	Valencian paella
Grouper fillet mandine	

Sides

Ratatouille	Risotto di funghi
Tuscany potatoes	Mixed vegetables

Dessert *(please select 5 options)*

Catalan cream	Raspberry tartlets
Profiteroles	Tiramisu
Strawberry tartlets	Napolitan flan
Lemon tartlets	Tropical fruits Macedonia

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.



Buffet Dinner Menus

ITALIAN BUFFET

Welcome Cocktail

Bellini

Assorted Bread Station

Soup

Minestrone

Salad Bar *(please select 5 options)*

Endive	Chickpeas
Orejona	Cucumber
Tomato	Green beans
Grated carrot	Beans

Dressings *(please select 3 options)*

Vinaigrette	Roquefort
Balsamic dressing	Caesar
Thousand island	Mayonnaise

Sides *(please select 5 options)*

Artichoke	CROUTONS
Marinated broccoli	Olives black
Sour pickles	Anchovies
Lemons	Parmesan cheese

Starters and Appetizers *(please select 3 options)*

Salmon terrine Florentine	Greek mushrooms
Peppers sautéed in white wine	Egg stuffed with tuna
Caprese salad	Beef Carpaccio
Serrano ham with melon	Eggplant parmesan
Marinated mozzarella	Octopus salad

Cheese and Charcuterie *(please select 4 options)*

Gouda with cumin	Genovés salami
Provolone cheese	Ham
Goat cheese	Pastrami
Cheese cream with herbs	Salami

Entrees *(please select 3 options)*

Escalopinas chicken parmiggiana
Mahi Mahi in nantua sauce
Beef fillet in rosemary and béarnaise sauce
Saltinboca roman

Sides *(please select 3 options)*

Neapolitan polenta	Grilled zucchini
Gratin potatoes and romero	Mixed vegetables

Dessert *(please select 4 options)*

Zuppa inglese	Cannoli
Profiteroles	Tiramisu
Chocolate truffles	Flan Napolitano
Pear tart	Tropical fruits Macedonia

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

SEAFOOD FESTIVAL

Welcome Cocktail

Kir royal

Soup *(please select 1 option)*

Chicken and potato cream	Pumpkin cream
Cream of corn	Cream of tomato and basil
Lobster bisque with pernod	Cream of mushroom
Minestrone	Seafood soup

Salads *(please select 3 options)*

Mescaline greens	Shrimp and coconut salad
Tomato	Snail and peppers salad
Carrot	Russian salad
Cucumber	Crab and avocado Salad

Side Orders

Atun	Onions
Palmito	Olives
Potato	Garlic croutons
Corn	Broccoli

Dressings *(please select 4 options)*

Vinaigrette	Roquefort
Ranch	Caesar
Thousand island	Mayonnaise
Balsamic	Cucumber and cilantro vinaigrette
Honey mustard	Olive oil extra virgin
Aurora dressing	Balsamic vinegar

Cheese and Charcuterie *(please select 6 options)*

Gruyère	York ham
Provolone cheese	Serrano ham
Semi cured manchego cheese	Salami
Brie	Chorizo
Roquefort	Roast beef
Gouda with cumin	Pork loin
Gouda with herbs	Mortadella with olives
Mozzarella cheese	Smoked salmon

Seafood *(please select 3 options)*

Shrimp	Crab manita
Oysters (in season)	Mussels with vinaigrette
Scallops	Caviar

Entrees *(please select 3 options)*

Shrimp in garlic sauce
Fish and shrimp in caper sauce
Salmon with clams in white wine
Squid and mussels in cognac

Sides

Gratin potatoes	Seafood lasagna
Risotto with shrimp	Mixed vegetables

Dessert *(please select 5 options)*

Strawberry cheesecake	Peach tart
Tiramisu	Fruit tart
Chocolate and mocha éclairs	Crème brûlée
Tropical fruits Macedonia	Opera

COST: \$116 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Menu is subject to the availability and seasonality of products.

Set Menu For Groups

GALA DINNERS

Menu 1

3 Courses: \$77 USD per person

Cream of shrimp and tarragon soup
Surf and Turf (Filet Mignon with shrimp)
Italian chocolate bitters
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 2

3 Courses: \$77 USD per person

Feta cheese salad with mustard, honey and capers dressing
Beef Wellington
Crème brûlée
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 3

3 Courses: \$77 USD per person

Passion fruit jelly and crab salad
Salmon fillet with black olives tapenade
Stracciatella parfait with caramel sauce
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 4

3 Courses: \$77 USD per person

Truffled mushroom cream soup
Fillet of beef with porcini sauce
Caribbean pineapple coconut cake
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 5 (VEGETARIAN)

3 Courses: \$58 USD per person

Minestrone
Roasted vegetables, mashed potatoes and croutons Provençal
New York cheesecake
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Pick and Choose Dinner

A LA CARTE

Appetizers

Please select one from the options below:

Cold appetizers

Shrimp ceviche served in coconut sauce

Shrimp cocktail

Beef Carpaccio with tarragon

Yellow fin tuna Carpaccio

Lobster medallions rouille

Smoked salmon with traditional garnishes

Duck terrine with onion marmalade

Artichoke hearts and palmitos with vinaigrette **VEG**

Scallop salad with herb vinaigrette

Hot appetizers

Grilled crab cakes

Carb drumsticks with chipotle dip

Seafood puff pastry gratin

Saffron seafood pot (cazuelita)

Vegetables roasted with goat cheese **VEG**

Soups

Lobster Bisque

Cream of peppers with pernod

Cream of carrot soup **VEG**

Clam cream soup

Onion soup

Fisherman soup

Entree

Please select one from the options below:

Steamed grouper with mussels and saffron sauce **\$58 USD**
per person

Boquinete filet with citrus fruit sauce **\$64 USD**
per person

Chicken parmesan **\$52 USD**
per person

Chilean sea bass supreme with eggplant and almond butter caviar **\$84 USD**
per person

Chicken curry with vegetables **\$58 USD**
per person

Chicken cordon bleu **\$58 USD**
per person

Salmon supreme in passion fruit sauce **\$64 USD**
per person

Surf and Turf (Beef Fillet with lobster) **\$116 USD**
per person

Lobster Thermidor **\$122 USD**
per person

Shrimp mignon in olive oil **\$77 USD**
per person

Veal scallops with risotto **\$77 USD**
per person

Pork filet with caramelized pear and Courvoisier **\$109 USD**
per person

Duck breast with fruit and blueberry sauce **\$77 USD**
per person

Veal chop with mushroom sauce **\$109 USD**
per person

Vegetable strudel with red pepper coulis **VEG** **\$58 USD**
per person

Dessert

Please select one from the options below:

Crème brûlée

Pavé of bitter chocolate

Strawberry bavaois

Cloud of three chocolates

Guava parfait with handle

Sabayon of tropical fruit

Stracciatella parfait with caramel sauce

Cooked average patty of bitter chocolate

Cake operates

Cake tatin

Baked Alaska

Price per person according to the entree dish of your choice.

Includes: 1 appetizer or soup, 1 entree, 1 dessert and coffee with petit fours.

Includes: 3 hours of national open bar.

Each additional extra hour will have a charge of \$16 USD per person.

To add a second course (a soup): \$20 USD per person.

Minimum 30 people required.

Selection of menu items subject to seasonality and availability.

Prices are in USD.

Service charge (10%) and sales tax (18%) included.

Romantic Dinner

Menu 1 (VEGETARIAN)

SALAD	<i>Mescaline greens, citrus fruits, tomatoes and basil</i>
SOUP	<i>Cream of tomato and basil with truffle essence</i>
MAIN	<i>Roasted vegetables, mashed potatoes and croutons Provençal</i>
DESSERT	<i>Mocha cake with Bailey's</i>
<i>\$103 USD per person</i>	

Menu 2

APPETIZER	<i>Cheese selection with pear marmalade</i>
SALAD	<i>Crispy lettuce salad with blackened shrimp, dried fruits and a yogurt, honey and tequila dressing</i>
MAIN	<i>Chicken supreme stuffed with truffled shrimp sauce or Beef fillet stuffed with mushrooms and brie</i>
DESSERT	<i>Mousse with red fruit coulis</i>
<i>\$160 USD per person</i>	

Menu 3

APPETIZER	<i>Melon pearls marinated with passion fruit</i>
SALAD	<i>Caramelized pear salad with red wine, prosciutto and baked cashew nuts</i>
MAIN	<i>Shrimp symphony wrapped with bacon in tarragon sauce</i>
DESSERT	<i>Cheesecake with strawberries</i>
<i>\$160 USD per person</i>	

Menu 4

APPETIZER	<i>Smoked salmon rosettes with caper dressing</i>
SOUP	<i>Roasted pepper with crispy parmesan cream</i>
MAIN	<i>Surf & Turf: Half lobster marinated with Caribbean spices in lemon and beef fillet</i>
DESSERT	<i>Mille-feuille with chocolate mousse, fruit and nuts</i>
<i>\$192 USD per person</i>	

Includes waiter service, special assembly on the beach, and 1 bottle of sparkling wine.

Prices are in USD. Service charge (10%) and sales tax (18%) included.

Restrictions may apply (seasonal products, number of guests)