



Royalton

Riviera Cancun
Resort & Spa

Wedding Menu

COCKTAIL PARTY

Please select **3 canapes** from the below options for the **Refined Package** and **5 canapes** for the **Exclusive Package**. Additional canapes can be added to your cocktail hour in the Refined or Exclusive package at a cost of \$2.50 USD per canape.

Cold Canapes

Melon prosciutto brochette

Seafood ceviche

Smoked salmon and cream cheese rolls

Mini crab tartlets

Brie cheese canapes

Mini caprese salads

Classic tahini and pita bread

Tuna tartar with sesame oil

Hot Canapes

Tempura shrimps

Ham croquettes

Teriyaki beef brochettes

Coconut fish fingers

Chicken satay

Classic spring rolls

Spinach and cheese quiches

Argentinean empanadas

To purchase a cocktail party a la carte, the cost is \$22.00 USD per person

Includes 1 hour of international open bar and 6 canapes from the list above. Requires a minimum of 16 guests.

DELUXE COCKTAIL PARTY

Appetizers

Foi gras mousse on brioche with peach jam

Lobster salpicon

Ahi tuna tartar

Mini capresse salads

Mini beef medallions with blue cheese

Shrimp with mango glaze brochette

Wrapped scallop with bacon, hoisin sauce

Mini smoked salmon quiche

\$30 USD per person

Includes 1 hour of international open bar. Requires a minimum of 16 guests.

Prices are in USD. Menu is subject to availability and seasonality of products.



Buffet Dinner Menu

CARIBBEAN MENU

This menu is available in buffet style.

Starters

Pineapple, cucumber and dill salad
Caramelized onion and avocado salad
Farmer's cheese and pear salad
Tomato salad
Beans and potato salad
Fish ceviche
Shrimp ceviche

Soup

Seafood soup

Entrees

Curry goat stew
Chicken supreme with tamarind sauce
Baked fish in banana leaves with annatto sauce

Sides

Rice and beans
Mashed pumpkin
Fried banana

Desserts

Coconut cream
Lemon pie
Tropical fruit salad
Banana flambé

ITALIAN MENU

This menu is available in family style or buffet style.

Salads

Caprese salad marinated buffalo mozzarella
Florentine salmon terrine
Lima beans and parmesan salad
Roasted endives
Panzanella salad with croutons and fresh vegetables

Entrees

Chicken parmigiana
Gorgonzola beef steak
Pizzaiola grouper fillets

Sides

Riccotta cheese ravioli
Spaghetti pomodoro
Italian zucchini au gratin

Desserts

Tiramisu
Panacota
Tropical Macedonia fruit
Chocolate truffle

\$50 USD per person

Includes 3 hours of international open bar.

Buffet Style: Requires a minimum of 40 guests

Option included in the Refined & Exclusive Wedding Package

\$50 USD per person

Includes 3 hours of international open bar

Buffet Style: Requires a minimum of 40 guests

Family Style: Requires a minimum of 16 guests. Salads, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Menu is subject to availability and seasonality of products.



BBQ BUFFET

Appetizers

Coleslaw
Guacamole with tortilla chips
Pasta salad
Seafood ceviche
Shredded carrots
Corn salad

Soup

Oxtail consommé

Main Course

Rib eye steak
BBQ ribs
Shrimp brochettes
Argentinean sausage

Sides

Baked potatoes
Corn on the cob
Grilled vegetables

Dessert

Brownies
Flan
Apple pie
New York cheesecake

\$58 USD per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

Option included in the Exclusive Wedding Package

If you have selected the Refined Package, this menu can be upgraded to for \$14 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.



GALA BUFFET

Salad Bar

Caesar salad
German potato salad
Grilled asparagus and artichoke
Shrimp cocktail
Mix green lettuce
Cob salad
Variety of dressings

Soup

Lobster bisque

Cheese & Charcuterie

Provolone
Swiss
Brie
Serrano ham
York ham
Salami
Jams and crackers
Pickles

Entrees

Green pepper beef medallions
Almond butter grouper fillet
Mustard pork loin
Chicken cordon blue

Sides

Mushroom and saffron rice
Duchess potatoes
Fresh sautéed vegetables

Dessert

Peach tartlet
Crème brûlée
Strawberry cheesecake
Opera cake

\$65 USD per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

If you have selected the Refined or Exclusive Package, this menu can be upgraded to for \$15 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.



INTERNATIONAL MENU

Create your own buffet or family style menu by selecting the items of your preference from each category below:

Appetizers *(please select 4 items)*

Spinach salad with bacon and fresh cheese

Cucumber salad with corn

German potato salad

Mixed lettuce salad

Tropical fruit salad

Shrimp cocktail

Dressings *(please select 3 items)*

Ranch

Balsamic

Italian

Croutons

Main Course *(please select 3 items)*

Beef tenderloin steak

Shrimp skewers

Salmon fillet

New York steak

Chicken breast

Sides *(please select 3 items)*

Spring rice

Corn with butter

Pasta with tomato sauce

Spinach florentine

Mashed potatoes

Mixed vegetables

Dessert *(please select 4 items)*

Fruit tartlet

Custard

White and dark chocolate cake

Fried banana with condensed milk

Fresh tropical fruits

\$50 USD per person

Includes 3 hours international open bar.

Buffet Style: Requires a minimum of 40 people.

Family Style: Requires a minimum of 16 guests. Salads, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Menu is subject to availability and seasonality of products.

PLATED MENU

Select a menu to suit your personal taste. Please pick one first course, one main course and one dessert.

First Course *(please select 1 option)*

| | |
|--|------------|
| Beef carpaccio with truffle vinaigrette and parmesan foam | |
| Scallop salad | |
| Yellow tail tuna carpaccio | |
| Sweet jam and tamarind vichyssoise with coconut-rim foam | |
| Tomato bisque with goat cheese baguette crouton | |
| Clam chowder | |
| Truffled mushroom cream soup | |
| Mixed greens, julienne carrots, cucumber and daikon radish in a light soy dressing | VEG |
| Asparagus with hollandaise sauce | VEG |
| Minestrone soup | VEG |

Main Course *(please select 1 option)*

| | |
|---|------------|
| Salmon grenobloise, mushrooms and mashed potatoes | |
| Seabass supreme with eggplant caviar with saffron risotto, zucchini gratin and tomato sauce | |
| Herb roasted chicken, fennel whipped potatoes and honey-anise glazed carrots | |
| Roasted pork chop, parmesan-sage polenta cake, blue lake beans and sour cherry sauce | |
| Marinated flank steak with tamarind sauce, yukon potato fondant and mixed bell peppers and zucchini | |
| Royalton penne pasta with sautéed shrimp, peppers and cilantro in tequila lime sauce | |
| Vegetable paella | VEG |
| Vegetable and goat cheese strudel with red bell pepper sauce | VEG |

Dessert *(please select 1 option)*

| |
|--|
| Baked Alaska |
| Mango cheesecake with guava coulis |
| Vanilla macaron, pastry cream and fresh strawberry napoleon with pistachio sauce |
| Strawberry bavaois |
| Stracciatella parfait with caramel sauce |
| Dark chocolate cake |
| Crème brûlée |

\$57 USD per person

Requires a minimum of 16 guests. Includes 3 hours open bar. Add an additional appetizer or soup from selection above for \$8 USD per person.

Please consult with your wedding coordinator for locations included in the this menu.

Option included in the Exclusive Wedding Package

If you have selected the Refined Package, this menu can be upgraded to for \$7 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.



OPTIONAL ITEMS TO ENHANCE YOUR MENU:

| | |
|--|-----------------|
| Surf and turf (filet mignon & lobster) | \$20 per person |
| Lobster tail..... | \$20 per person |
| Jumbo shrimp provencal | \$15 per person |
| Rosemary rack of lamb..... | \$20 per person |
| Black angus beef medallions | \$15 per person |
| New York angus steak..... | \$15 per person |

Restrictions may apply (based on seasonality of products and number of guests). Prices are in USD.



Mexican Experience Menu

Mexican Experience Menu

Hors d'oeuvres *(please select 3)*

Mini chicken fried tacos

Mini sopos with crispy duck

Mini panuchos with beef

Fish ceviche

Mini tostadas with shredded beef

Stuffing jalapeño chilli

Quesadillas with oaxaca cheese

Mini meatballs with chipotle chilli

Appetizer

Traditional sea food ceviche with corn chips

Cucumber salad with chargrilled corn

Jicama salad with fresh orange and cilantro

Traditional: Red & Green salsas

Main Course

Chicken fajitas with flour tortilla with refried beans "Yucatan" style

Caribbean grouper fillet with mixed steamed vegetables with basil oil

Achiote marinated grill flank steak with tartlet of sweet potato

Sautéed shrimp with garlic and vegetables julienne

Dessert

Tartlet of sweet potato

Guava crème brule

Mexican fritters: Churros and buñuelos

Mexican cookies with dried fruits

- One-hour private cocktail party including three Mexican hors d'oeuvres and two traditional cocktails
- Traditional Mexican dinner with a Mexican-infused menu. Includes 3-hours of open bar.
- Tequila tasting – taste and sample different tequilas during your private reception

The Mexican Experience package is based up to 20 guests. Additional guests can be added for \$50 USD per person.

For less than 40 guests, this will be served family style, for more than 40 guests this will be served buffet style.

Restrictions may apply (based on seasonality of products and number of guests). Services and tax included in prices. If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide



INTERNATIONAL OPEN BAR

Rum

Bacardi
 Coconut Rum
 Havana Club
 Appleton
 Appleton Special

Vodka

Absolut
 Stolichnaya
 Smirnoff
 Svedka
 Svedka Clementine
 Svedka Citron
 Svedka Vanilla

Tequila

Herradura White
 Centenario Reposado
 Jimador White
 Cuervo Especial
 Don Julio Reposado

Beer

Coors Light
 XX Lager
 Sol

Gin

Tanqueray
 Beefeater

Brandy

Fundador

Cognac

Martell V.s.

Whiskey

Jack Daniels
 Jim Beam
 Canadian Club
 JW Black Label
 JW Red Label
 Ballantine Finest
 J&B

Creams & Spirits

Sambuca
 Blue Curacao
 Peach Liqueur
 Amaretto
 Baileys Irish Cream
 Vermouth Martini Rosso
 Dry Martini
 Sweet Martini
 Orange Liqueur
 Apple Liqueur
 Watermelon Liqueur
 Melon Liqueur
 Coffee Liqueur
 Mint Liqueur
 Cherry Liqueur
 Banana Liqueur
 Liqueur 43
 Kahlua

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.

\$12 USD per person/per hour

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.

DELUXE OPEN BAR

Rum

Appleton
 Appleton Special
 Coconut Rum
 Havana Club 7 Años
 Flor De Caña

Tequila

Jimador White
 Jimador Reposado
 Cuervo Blanco
 Cuervo Reposado
 Don Julio White
 Don Julio Reposado

Whiskey

Jack Daniels
 JW Red Label
 JW Black Label
 Chivas Regal
 Buchanans
 Crown Royal

Gin

Tanqueray
 Beefeater
 Bombay

Vodka

Absolut
 Stolichnaya
 Grey Goose
 Svedka
 Svedka Clementine
 Svedka Citron
 Svedka Vanilla
 Smirnoff

Brandy

Fundador
 Torres 10

Cognac

Martell
 Hennessy

Port

Ferreira

Vermouth

Dry Martini
 Sweet Martini

Spirits

Sambuca
 Blue Curacao
 Peach Liqueur
 Amaretto
 Baileys Irish Cream
 Orange Liqueur
 Apple Liqueur
 Watermelon Liqueur
 Melon Liqueur
 Coffee Liqueur
 Mint Liqueur
 Cherry Liqueur
 Banana Liqueur
 Liqueur 43
 Kahlua
 Cointreau
 Jaegermeister
 Anis Pastisse Ricard

Beer

Coors Light
 XX Lager
 Sol

Brands of drinks are subject to change without notice, including mixed drinks and house wine by the glass.

\$17 USD per person/per hour

Upgrade from International Bar to a Deluxe Bar for \$5 USD per person/per hour.

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.

