



Banquet Kit Groups & Conventions 2022-2023



SECRETS®
Puerto Los Cabos

GOLF & SPA RESORT

BY AMR™ COLLECTION

Index guide

 Plated Breakfast	Page	3-4
 Breakfast Buffet	Page	5-6
 AM Coffee Break	Page	7
 PM Coffee Break	Page	8
 Hors d'oeuvres	Page	9
 Lunch Buffets	Page	10-12
 Theme Dinner Buffets	Page	13-17
 Live stations	Page	18-19
 Carving stations & Displays	Page	20
 Plated Lunch or Dinner	Page	21-23
 Box Lunch & Room amenities	Page	24
 Open Bar	Page	25

Plated Breakfast



Continental Breakfast **\$18.00usd per person**

Toasted bread
Freshly-squeezed juice**
Fresh local Fruits and Cereal

American Breakfast **\$20.00usd per person**

Apple with banana and natural yoghurt
Fried or scramble eggs
Crunchy Bacon or Pork sausage
Hash Brown Potatoes
Freshly-squeezed juice**

Mexican Breakfast **\$27.00usd per person**

Tropical Palette of fresh fruit
Scramble Eggs with tomato & serrano chili, onions & coriander.
Refried Beans and Corn Tortillas
Freshly-squeeze juice**

Contemporary Breakfast **\$27.00usd per person**

Seasonal sliced fruit
Eggwhite Omlette with Spinach leaves & Panela cheese
All-Bran Muffin with Nuts & Raisins
Freshly-squeeze juice**



**All our plated breakfasts are accompanied by 2 options of fresh juice, white and toasted bread, butter and marmalade, basket of sweet rolls, coffee, decaf and tea options*

Plated Breakfast



Baja Breakfast

\$27.00usd per person

Sliced seasonal fruit
Two burritos made with flour tortilla filled with sheered beef served with pico de gallo
Refried beans
Breakfast potatoes
Freshly-squeeze juice**

Gourmet Breakfast

\$27.00usd per person

Pearls of seasonal fruit
English muffin toasted & topped with creamy Spinach and Baby Shrimp
Two Poached eggs with Mousseline Gratin
Freshly-squeeze juice**

Other main course options (exchangable in any of our breakfast):

Vegetarian Omelet (mushrooms, peppers & onions with cheese) served with hasbrown potato

Order (3) pankes with served maple syrup

Order (3) Mexican quesadillas (beef, mushrooms, served with guacamole)

Order (2) molletes (french baguette with refried beans served with pico de gallo.

**All our plated breakfasts are accompanied by 2 options of fresh juice, white and toasted bread, butter and marmalade, basket of sweet rolls, coffee, decaf and tea options*

Breakfast Buffet

Breakfast Buffet #1 \$32.00usd

Fresh fruit juices:

orange, grapefruit, papaya,
green (pineapple, celery & spinach)

Sliced fruit:

green melon, cantaloupe melon,
pineapple, papaya

Charcutery

farm house ham, salami
spanish pork sausage, beef or turkey
pastrami and traditional garnishes
manchego cheese, cream, gouda
edam, cottage cheese,

Yoghurt: natural, light or fruit

Homemade sweet rolls:

Cinnamon rolls, danish filled with fruit &
marmalade, carrot muffin, banana &
chocolate bread, mexican conchitas,
bread-puffpastry palms, croissant,
creamcheese rolls, white and whole
wheat bread, natural or flavored bagel

Beverages:

Coffee, decaf, assorted tea, bottled
water

Hot Items (make your own selection)***

- French toast in sugar and cinnamon
- Pan cakes
- Oatmeal with cinnamon and brown sugar
- Waffles with strawberries whipped cream
- Scramble eggs
- Eggs prepared with (choose 2 ingredients): spinach, red bell pepper, onion, mushrooms, tomato, machaca (shredded beef)
- American pork sausage & smoked crispy bacon
- Red or green sauce chilaquiles
- Hash brown potatoes
- Beef fajitas with grilled cactus
- Refried beans with onion and herb tea
- Ham and cheese burritos

*** Groups 50-100 persons - please choose 5 hot items
Groups 101-200 please choose 7 hot items
Groups 201-500 please choose 9 hot items

Breakfast Buffet

Breakfast Buffet #2 \$32.00usd

Fresh fruit juices:

orange, melon, tangerine(seasonal)
green(pineapple, celery & spinach)

Sliced fruit:

grapefruit slices, mango(seasonal)
pineapple, papaya

Charcutery

Canadian bacon, roastbeef, smokey
turkey breast, chilenian salmon
and traditional garnishes
chihuahua cheese, goat cheese, brie or
camembert,cottage cheese,

Yoghurt: natural, light or fruit

Homemade sweet rolls:

Cinnamon rolls, danish filled with fruit &
marmalade, carrot muffin, banana &
chocolate bread, mexican conchitas,
bread-puffpastry palms, croissant,
creamcheese rolls, white and whole
wheat bread, natural or flavored bagel

Beverages:

Coffee, decaf, assorted tea, bottled
water

Hot Items (make your own selection)***

- French toast with wild berries
- Pan cakes with raisins
- Waffles with banana & whipped cream
- Natural scramble eggs
- Eggs prepared with (choose 2 ingredients): ham, mozzarella onion, cheese, mushrooms, tomato, American pork sausage & smoked crispy bacon
- Red or green sauce chilaquiles
- Potatoes sauteed in cubes
- Chicken fajitas with peppers
- Refried beans with mexican chorizo
- Mini molletes with pico de gallo

*** Groups 50-100persons -please choose 5 hot items
Groups 101-200 please choose 7 hot items
Groups 201-500 please choose hot 9 hot items

AM Coffee Break

Coffee service:

30 min / \$9.00usd per person
8hrs / \$18.00usd per person

4hrs/ \$12.00usd per person
Continuous \$22.00usdper person (max 12hrs)

Basic Coffee AM break service: Includes coffee, tea options, bottled water, juice , sodas and pastries. Additional options to choose from:

1 salty+1 sweet \$3.00usd	2 salty+2 sweet \$5.00usd	3 salty+3 sweet \$7.00usd
------------------------------	------------------------------	------------------------------



Salty options

Finger Sandwiches with Cucumber, Tomato, Egg, Watercress and smoked Salmon

Brioche with Spanish Sausage

Crudités of Cucumber, Carrot, Celery, Orange and a Dips of Brie Cheese

Croque Monsieur of Ham and Cheese

English Muffin with butter & marmalade

Mini Tostones of Plantain Filled with Ricotta Cheese and Chorizo

Croquetes with Avocado Mousse

Corn Turnover with cheese

Mozzarella Skewer and Cherry Tomato with Pesto Sauce

Sweet options

Banana Muffin

Blueberry Muffin and Whipped Cream

Twice Baked Croissant with a Filling of Pastry Cream

Tropical Fruits skewers

Yogurt Parfait

Coconut tarts

Danish Sweet Bread stuffed with pastry Cream, Apricot and Strawberry Marmalade

Mini pancakes

Mini waffles

Oatmeal cookies

PM Coffee Break

Basic Coffee PM break service: Includes coffee, tea options, bottled water, sodas and cookies. Additional options to choose from:

1 salty+1 sweet \$3.00usd	2 salty+2 sweet \$5.00usd	3 salty+3 sweet \$7.00usd
------------------------------	------------------------------	------------------------------



Salty options

Vol au Vent filled with chicken fricasee and fresh mushrooms – white wine and tarragon leaves

Yuca Pearl filled with spinach and tomato

Risotto Croquet of Risotto with Mozzarella Cheese

Finger Sandwiches Croquet Monde with Black Forest Ham

Roulade of Pastrami and Cream Cheese with Roasted Red Bell Peppers and Horse Radish

Yellow Corn Fritter Filled with Refried Beans and Farm Cheese

Sweet options

Mash Mellows in warm Chocolate

Petit Fours

Eclair Filled with Pastry Cream

Profiterol with Pastry Cream and Roasted Almonds

Canolli with a Raspberry and Amareto

Colorful Cream Merengues

Tiramisu Gelatines

Croissant filled with Chocolate

Hors d'oeuvres



Chicken Satay**

Mini Gourmet Sandwiches of Brie, Pastrami and Smoked Turkey**

Skewer of mozzarella Cheese and cherry tomato al pesto**

Shrimp bite in orange & axiote**

Tartlet of watercress and spinach with quail egg***

Roulade of Pastrami and Cream Cheese**

Tuna tartar in sesame oil and Dijon Mustard***

Fresh fruit skewer with coconut**

Plantain and cheese croquette

Cocktail Receptions (2 hours): \$27.00usd pp includes 4 hors d'oeuvres options (6 pieces per person)+open bar

Additional hour \$12.00usdpp (only bar)

Spinach strudel with lamb and cumin seed***

Catch of the day filled with zucchini flower wrapped in Parma ham***

Crudités of fresh vegetable with Blue Cheese Dips**

Goat cheese tartlet with dried Figs**

Sweet & Sour Chicken Vol au Vent **

Corn sopes with shredded chicken & local artisan cheese**

Chicken or Beef mini tacos with hard tortilla***

Corn turnover filled with zucchini & oaxaca cheese**

Mini Burritos Choyero Style**

Breaded pork skewer with plantain

Please choose 4 options (6 pieces per person), if you would like to add more choices please consider: **2.00usd per person per additional choice /*\$3.00usd per person per additional choice*

Lunch Buffets

International buffet #1 \$30.00usd per person

Starters

Salad Bar with Fresh Local Lettuce served with Homemade Dressings
Toppings: Garlic Crouton , Chopped Spring Onions, Crispy Bacon, chopped egg
dried tomatoes, palm hearths.
Peeled Tomatoes in pesto sauce.
Artichoke and Arugula salad.
Apple and orange salad.

Soup: Tomato cream soup with basil essence

Main Courses

Beef fillet in mushrooms Sauce.
Fresh catch of the day with a Zucchini Flower filling in a Creamy Tomato Sauce.
Chicken with mango sauce accompanied by roasted peppers.
Grilled Poblano Peppers with Onions and Garlic.

Side Dishes

Cous – Cous with shrimp, Raisin, Coriander and Garlic.
Parmantier Potatoes.
Rice with garlic essence & coriander
Black beans, corn & chorizo sausage

Desserts

Pineapple Strudel, Aroma of Almond Tequila and Vanilla Foam
Tropical Mousse with Vanilla and rum sauce Paris
Black Forest Cake in a Glass

*Buffet are served for groups of minimum 50 guests.

Lunch Buffets

International buffet #2 **\$30.00usd per person**

Starters

Potpourri of romaine Lettuce, curly endive, beet root and red lettuce
Three Homemade Dressings: Sweet Corn, Bell Peppers, Olives and Crouton Garnishes
Black Beans and Peanut Salad
Artichoke salad with peppers and parsil
Spinach salad with blue cheese and caramelized pear

Soup: Crab and Shrimp Bisquet with Brandy essence

Main Courses

Loin of Fresh Pacific Grey Snapper on a Veracruzana (tomato) Sauce.
Supreme of Chicken stuffed with a ham & Swiss cheese served on a Pomodoro Sauce.
Beef fillet filled with Spinach

Side Dishes

Putanesca pasta penne with black Olives, capers, anchovies in white wine.
Panamenian Rice
Grilled Vegetables in Olive Oil Mashed .
Gratinated Potatoes Dauphinoise.

Desserts

Tabasco Chocolate Banana and Rum Cake
Pineapple Custard
Baked Cheese cake with Nutella

*Buffets are served for groups of minimum 50 guests.

Lunch Buffets

International buffet #3 **\$30.00usd per person**

Starters

Variety of lettuces and toppings: carrot, green beans, peppers, mixed crotons, assorted seeds with house dressings
Eggplant salad with roasted tomatoes with balsamic emulsion
Caesar salad with shrimps
American potato salad (mayonnaise, bacon, chives, boiled egg)

Soup: Corn creamy soup

Main Courses

Chicken breast cordon blue in pomodoro sauce
Catch of the day with garlic & citrics
BBQ ribs style with a cajun touch
Pasta in seafood style

Side Dishes

Steamed vegetables
Rustic mashed potato with gravy
Cous cous with peppers
Creamy rice with vegetables

Desserts

Orange cake
Rum & walnut mousse
Upside down pineapple cake

*Buffets are served for groups of minimum 50 guests.

Dinner Theme Buffets

Salad Bar

Organic Greens
Pico de Gallo Salad with Jicama,
cucumber & orange
Tender Cactus Salad with cilantro
artisan local cheese
Cauliflower Escabeche
Guacamole

Soup Tortilla Soup with Toppings

Main Courses

Poblano Chile strips with onion, corn & sour cream
Charro Beans
Mexican Rice with vegetables
Sea Bass fillet in "Salsa Veracruzana" (tomato & onions)
Chicken Tamales with "Mole Poblano"

Taco Station with Homemade corn tortillas:

Grilled Beef	Cochinita pibil (shredded pork)
Chicharron (pork) in green Tomatillo Sauce, chicken)	Tinga of Chicken (shredded)
Toppings: mixed chiles, red radish, "molcajete sauce", green sauce, habanero & mexican sauce, limes.	

Desserts

Sweet Tamales
Cocadas shredded coconut
Buñuelos Fried dough sprinkled with brown sugar
Mexican Churros
Sweet Rice & Milk
Three milk cake with Nutella

 **Mexican buffet**
\$50.00usd per person

*Buffets are served for groups of minimum 50 guests / Outdoor events max until 10:30pm.

Dinner Theme Buffets



Italian buffet

\$50.00usd per person

Salad Bar

Seasoning lettuces, house dressings, olive oil,
Balsamic vinegar, variety of dried fruit (walnut, raisins, almonds)
Variety of olives (green, black, kalamata) mixed crotons.
Roasted peppers salad with green beans
Roasted eggplant salad with provolone cheese and basil
Capresse classic salad
Display of cheeses and cold meats

Soup Minestrone soup

Main Courses

Beef in thyme sauce
Catch of the day in beurre blanc sauce
Lasagna style bolognese
Fruti de mari (seafood) rissoto
Pasta Putanesca style

Side Dishes

Vegetables with olive oil and fine herbs
Roasted cambray potatoes
Eggplant with parmesan cheese
Beans stew of beans with cold cuts
Vegetable Caponata

Desserts

Orange cannolis
Traditional Tiramisu
Catalan cream
Panna cotta
Stogliatele
Ricotta cheese mouse with cassis

*Buffets are served for groups of minimum 50 guests / Outdoor events max until 10:30pm.

Lunch & Dinner Theme Buffets



BBQ buffet

\$50.00usd per person

Salad bar

Green salad with bacon & honey-mustard vinaigrette
Potato salad with carrots, peas and mayonnaise
Cherry tomato caprese salad
Tri-color pasta salad
Creamy dilled cucumber salad

Soup: Cabbage broth with carrots & cilantro

Main Courses

Grilled beef burgers & sausages
Lemon & garlic grilled chicken skewers
Vegetable kebabs
BBQ Ribs
Grilled catch of the day
Shrimp & fish skewers

Side Dishes

Grilled chipotle-lime cauliflower steaks
Baked potato with bacon, cream & cheese
Mexican corn on the cob
Grilled veggies with rosemary and smoked paprika
Green beans sautéed with bacon

Desserts

Chocolate cake
Banana and carrot cup cakes
Fruit salad
New York cheese cake
Pear & Apple pie with raisins & cinnamon
Carrot Cake

*Buffets are served for groups of minimum 50 guests.

Dinner Theme Buffets



Mediterranean buffet **\$50.00usd per person**

Starters

Potato Salad with Beetroot, pickled cucumbers & egg with capers and parsley.
Chicken, mango, celery, apple, yogurt, curcuma & curry salad.
Mozzarella and ripe tomatoes with pesto.
Tropical ham and orange salad spiced with roasted chillis.
Garden Fresh Lettuce Romaine bowl with arugula, sangria Lettuce & Spinach.
Homemade Dressings: (Italian, Caesar's, Thousand Island)

Minestrone Soup (Beef broth with vegetables)

Main Courses

Grouper fried in olive oil with glazed Tomatoes, lime, garlic butter
crouton & dash of White Wine.
Loin of Pork with a Filling of garden Vegetables, prunes in Caraway seeds sauce.
San Jose Seafood Tempura.
Greek Moussaka

Side dishes

Lentil, Plantain, Rice and Garden Fresh Vegetables salad.
Lyonnais potatoes with coriander and red onions.
Ratatouille (sautéed vegetables)
Grilled vegetables

Desserts

Bitter Chocolate Cake with Amaretto & almonds
Napoleon of Cream Cheese & Tequila Liquor
Daiquiri Dash Yogurt Parfait
Strawberry and Raspberry Mousse
Cajeta (milk flavored) cake
Brest with wild cherry and dash of Kirsch

*Buffets are served for groups of minimum 50 guests / Outdoor events max until 10:30pm.

Dinner Theme Buffets

Salad bar

Mixed Greens and assorted dressings
Sliced Tropical Fruits
Catch of the Day & Mango Ceviche
Marinated Tomato with Fresh Herbs and Tamarind Oil
Squid in "Escabeche style"

Soup: Moligathawny Soup (curry, chicken & coconut)

Main Courses

Pork Loin in Coconut & Pineapple Sauce
Roasted Sea Bass Fillet in Tamarind Sauce
Chicken and Pineapple Kebbab
Orange and Lime Marinated Salmon Kebbab
Cous cous with roasted vegetables

Side dishes

Chicken, mango, celery green apple and yogurt
Rice with Green Apple and Raisin
Sautéed Mixed Vegetables with garlic and fresh herbs
Cold cuts display

Desserts

Coconut Cake
Pineapple & Coconut dessert
Passion Fruit Mousse
Fresh Fruit Cocktail
Banana Pie
Macadamia & chocolate cake

 **Tropical buffet**
\$50.00usd per person

*Buffets are served for groups of minimum 50 guests / Outdoor events max until 10:30pm.

Live Stations

Choose 2 stations for \$50.00usd pp




Mexican Station

Selection of meats & toppings to build your own taco or Burrito :

- Soft flour or corn tortillas
- Grilled beef fajitas with red peppers
- Grill chicken fajitas with green peppers
- Fish tacos
- Poblano strips and corn tacos
- Mexican chorizo (sausage)
- Veggie quesadillas (Mushroom with onions and melted cheese)

Italian Station

 Assorted pastas prepared with your favorite sauce:

Pastas:

- Spaguetti
- Penne
- Fetuccini
- Fusilli

Sauces:

- Pomodoro
- Arrabiata
- Four cheeses
- Seafood sauce
- Al burro (butter)

Toppings:

- Parmesan cheese
- Olives
- Chilli powder
- Bruschettas
- Dried tomatoes

Toppings:

- Guacamole
- (Pico de gallo) Mexican sauce
- Assorted salsas
- Sour cream
- Assorted lettuces
- Lime wedges

Please consider an additional surcharge \$50usd charge chef for live station (1 chef per 100 guests)

Live Stations

Oriental Station

Chicken satay with soy sauce
Vegetarian Spring rolls
Pork sweet & sour
Yakimeshi (chicken beef & pork)
Assorted sushi
Veggie Tempura skewer
Chicken in curry sauce
Rice croquette
Soy bean sprouts sauteed with
vegetables

BBQ Station

Grilled beef burgers
Lemon & garlic grilled chicken skewers
Vegetable kebabs
BBQ Ribs
Catch of the day skewers

Toppings:

Baked potato with bacon, cream & cheese
Mexican corn on the cob
Grilled veggies with rosemary and smoked
paprika
Green beans sautéed with bacon

Caribbean Station

Beef anticuchos
Chilenean salad (tomatoe, onion)
Bariloche Salad (potatoe, carrots, egg,
mayonnaise)
Suckling pig with potatoes & red wine
Beef Agentinian turnovers with
chimichurri sauce
Chicken & Pineapple skewers in
coconut sauce
Cheese arepas
Potatoes huacaina style

*Please consider an additional surcharge \$50usd charge chef for live station (1 chef per
100 guests)*

Carving Stations & Displays

Pork Leg Carving \$12.00 per person

With herbs and Green peppercorns served with warm apple mousse

Marinated Pork Leg \$12.00 per person

Marinated in pineapple juice and served with roast garlic –balsamic reduction sauce

Rack of Pork \$12.00 per person

Traditional sweet and sour roasted and served with chef's special sauce

Whole roast Turkey \$13.00 per person

With cranberry, jelly and Peaches roasted

Cold cuts display: \$20 per person (1 display for 20 ppl)

Farm house ham, salami, canadian bacon, spanish pork sausage, beef or turkey pastrami,

roastbeef, smoked turkey breast, chilenian smoked salmon

Assorted Breads: Plain, basil, and olive focaccia, grissini.

Olive oil and balsamic.

Beef Leg Carving \$15.00 per person

Oven Roasted and served with demi-glace sauce with Mushroom and Thyme

Roast Sirloin Carving \$15.00 per person

Stuffed Roast Sirloin with three Peppers, oven Roasted with mustard seeds and Port wine

Salmon Carving \$14.00 per person

Salmon stuffed with herbs and vegetables, served in a fine blue cheese and dill sauce

Cheese platter display \$15 per person (1 display for 20 ppl)

Goat Cheese, Manchego, Gouda, Gruyere, Roquefort, Brie, Cream Cheese and sesame Cream Cheese

Fruits: Strawberries, Dried Apricots, whole Apples, dried Apples, prunes, pecans,

Assorted Breads: Plain, basil, and olive focaccia, grissini

Olive oil and balsamic

Please consider an additional surcharge \$50 per chef for live station (1 chef per 100 guests) for carving stations (cold cuts & cheese platter don't apply)

Plated Dinner

3 course plated Lunch or Dinner \$50.00usd pp

Salads:

Mixed greens with cherry tomatoes and balsamic vinaigrette

Chicken, Mango, Celery, Apple, Yogurt, Curcuma and Curry Salad

Tower of Mozzarella and Ripe Tomatoes with Pesto

Tropical ham and Orange Salad Spiced with Roasted Chillis

Mixed Sushi and sashimi served with Wasabi and Soy Sauce with Chilli

Palm Hearts, Artichoke and Watercress salad with Tomatoes and Pesto Sauce

Cucumber, Yogurt and Peppermint Salad



**All our plated dinners are based on a three course menu with a choice of one soup or salad, main course and dessert.

If you would like to add a fourth course please consider an additional surcharge of \$8.00usd per person

Soups:

Onion soup with parmesan cheese crouton

Mexican tortilla soup with garnishes

Lentil cream with Gouda cheese

Sweet corn cream with rose pepper oil

Orange and Tomato Cream Soup

Oxtail Soup with Mushrooms

Crab & Shrimp Bisque Perfumed with Brandy

Plated Dinner

Main Courses

Catch of the day with a Zucchini Flower filling in a creamy tomato sauce

Loin of Pork with filling of vegetables, prunes and a sauce with Caraway seeds

Beef fillet in Tamarind Sauce

Sea bass Veracruzana style

Chicken supreme with a Ham and Swiss cheese Filling Breaded & served on a Pomodoro Sauce

Risotto with Small Clams and shrimps

Seafood Ragout Zarzuela Style

Lasagna of Vegetables and Mushrooms

Pasta Penne Putanesca, Black Olives, Tomatoes, Capers, Anchovies, Garlic, Chilli and white Wine

Roasted chicken filled with proscuitto and sun dried tomatoes

Beef tenderloin in Cabernet sauce with wild mushrooms

Pork tenderloin with pepper sauce

Chicken breast in chipotle sauce

**All our plated dinners are based on a three course menu with a choice of one soup or salad, main course and dessert.

If you would like to add a fourth course please consider an additional surcharge of \$8.00usd per person



Side dishes

Lyonnaise Potatoes with coriander and red onions

Mediterranean Ratatouille

Mashed potatoe

Herbed pilaf rice

Grilled pearl onions

Risotto with mushrooms

Polenta medallions

Spinach a la Crème

Cous – Cous with raisin & coriander

Grilled Vegetables in Olive Oil

Mashed Carrots and Pumpkins with Honey

Dauphinoise Potatoes

Sauteed green beans & baby carrots

Plated Lunch or Dinner

Desserts

Marbled cheese cake
Martini with mixed red Fruits
Bitter Chocolate Cake with Amaretto & Almonds
Upside down pineapple cake
Caramelized lemon tart cream
Strawberry and Raspberry Mousse
Pineapple Strudel, Aroma of Almond Tequila & Vanilla Foam
Tropical Mousse with Vanilla and rum Sauce
Ricotta Cheese Mousse with Cassis and Blue Berries
Tabasco Chocolate, Banana & rum Cake
Three milk Cake with Baileys
Coconut Pineapple Custard
Apple strudel
Wild berries mouse with flourless cake
Capucchino brownie with vanilla mousse

**We offer two ways to serve our plated main courses:*

- 1. Duo plate: you choose 2 main course options & we create one plate to include both.*
- 2. Pre-selection: you pre-select 2 main courses, give these options to the guest in advance, give a list to the hotel of final menu selections at least 48 hours before the event*

****For special dietary restrictions, please let us know to inform to the Chef to be prepared****

****All our plated dinners are based on a three course menu with a choice of one soup or salad, main course and dessert.**

If you would like to add a fourth course please consider an additional surcharge of \$8.00usd per person



Box Lunch & Room Amenities

Box Lunch \$20.00usd pp



Option 1)

Whole fruit: banana or apple or orange,
Chocolate chips cookie or butter cookie
Ham and cheese sandwich or turkey
sandwich or vegetarian sandwich
Bottle of water or bottle of juice or soda

Option 2)

Whole fruit: Banana or apple or orange.
Banana or Oatmeal muffin
Mexican wrap (chicken, rice, avocado,
tomato, cheese, jalapeños) or
prosciutto and salami Panini
Bottle of water or bottle of juice or soda

Room amenities:

Plate of fruit (for couple) \$47.00usd

Chocolate Covered Strawberries \$47.00usd

Mini Cake (a variety of options) \$53.00usd

Petit Fours \$53.00usd

Chesse Platter \$59.00usd

Assortment of Col Cuts \$53.00usd

Cured Ham and Melon \$61.00usd

Assorted Hors d'Oeuvres \$53.00usd

Homemade Mexican Chocolates \$49.00usd

Birthday Cake and Decoration (for 4 or 6
people) \$78.00usd



Open Bar

RON

Appleton State
Appleton Blanco
Bacardi limon
Bacardi Añejo
Bacardi Blanco
Havana 7 Años
Flor de caña
San Marino Blanco
San Marino Oro
Coconut rum San Marino
Malibu

VODKA

Absolut Azul
Absolut Mandarin
Absolut raspberry
Absolut Citron
Wiborowa
Stolichnaya
Smirnoff
Vodka Blat

TEQUILA

Blanco 100 Años
Reposado 100 Años
Jimador Blanco
Jimador Reposado
Cazadores Reposado
Don Julio Reposado
Don Julio Blanco
Sauza Hornitos
Mezcal
800 reserva añejo
800 Blanco
Cuervo Especial
Cuervo tradicional

BEER

Bud Light
Pacífico Light
Corona Extra
Corona Light
O'Douls (non alcoholic)

GIN

Beefeater
Tanqueray
Bombay Sapphire
Blat

BRANDY

Presidente
Don Pedro
Fundador
Torres 10

COCÑAG

Martell V.S.

CORDIALS

White Sambuca
Black Sambuca
Campari
Licor 43
Grand Marnier
Bailey's
Cinzano
Oporto Tawny
Cinzano Rosso
Disaronno
Frangelico

WHISKY

J & B
Johnny Walker Red Label
Johnny Walker Black Label
Jim Beam
Jack Daniel's
Canadian Mist
Dewards
Crown Royal
Ballantines
Buchanas
Chivas Reagal

