

KARISMA  
GOURMET  
INCLUSIVE®  
WEDDING EVENTS



2016/17 BANQUET EVENT KIT



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## Receptions

Round tables covered in white linen and uncovered chairs are provided.  
Additional decoration and amenities available (surcharge applies).

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## Cocktail Parties

High top tables covered with white linen are included.  
Menu items are tray passed canapes. Additional  
decoration and amenities available (surcharge applies).

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## Pick & Choose - Starters (pick one)

THREE COURSE DINNER MENU INCLUDES:

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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 vinaigrette
- Teriyaki beef roll and grilled watermelon

### SALADS

- Watercress and rocket salad, truffled mozzarella, green tomato sauce
- Spinach bouquet, crispy pancetta and avocado tartare
- Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish
- Asparagus meunière with parmesan foam
- Nopal cactus salad with oaxaca cheese and prosciutto vinaigrette
- Vanilla-rum flambéed 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



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 (continuation)

THREE COURSE DINNER MENU INCLUDES:

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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 croutillant
- Oyster mushroom broth and cilantro-panela cheese croutons
- "Chile Poblano" veloute with chorizo crumble
- Sweet jam and tamarind vichyssoise, coconut-rum foam
- Tomato bisque, with goat cheese baguette crouton basil oil

### PASTA

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

### OPTIONAL ITEMS TO ENHANCE YOUR STARTER

*Additional charge when substituting one of the above starters*

– \$8.00 USD p.p

*Charge for ordering as an additional course*

– \$15.00 USD p.p

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



## Pick & Choose - Main Course (pick one)

THREE COURSE DINNER MENU INCLUDES:

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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



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## Pick & Choose - Main Courses (continuation)

THREE COURSE DINNER MENU INCLUDES:

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

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

### PORK – \$25.00 USD P.P.

- Braised pork loin in shitake essence, sweet potato purée
- Roasted pork chop, parmesan-sage polenta cake  
Blue lake beans and sour cherry sauce

### BEEF – \$25.00 USD P.P.

- Seared beef fillet mignon, caramelized onion, potato  
Gratin and shiraz wine sauce
- Marinated Flank steak, with tamarind sauce, yukon potato  
fondant and mix bell peppers and zucchini

### CHOICE BEEF – \$35.00 USD P.P.

- Grilled flank steak with lobster enchilada and fried plantains
- Coffee crusted tenderloin, vegetables au gratin and  
red bell pepper sauce
- New york steak, sweet & sour hibiscus sauce, spring onions  
and lime confit

### LAMB – \$36.00 USD P.P.

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

### SURF & TURF – \$28.00 USD P.P.

- Petite filet Mignon and fillet of sole, with potato and pea puree,  
crispy onion, sweet corn cream sauce
- Salmon steak and roasted chicken, crushed mustard seed sauce,  
mushroom and mashed potatoes "tower"
- Petite fillet mignon and Caribbean lobster tail, goat cheese potato  
gratin honey-shallot-pinot noir sauce (\*\$7 surcharge)



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT  
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## Pick & Choose - Desserts (pick one)

THREE COURSE DINNER MENU INCLUDES:

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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



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# Set Menu for Groups - Menu 1

THREE COURSE DINNER MENU INCLUDES:

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

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

## FIRST COURSE (Please select one)

- Green pea soup with pernod and fish dumplings
- Endive salad with parmesan cracker, bacon and sun dried tomatoes

## MAIN COURSES – \$18.00 USD P.P. (Please select one)

- Stuffed chicken breast with cottage, sun dried tomatoes and olives accompanied with potato gratin and mixed vegetables
- Pork tenderloin with bell pepper pesto crust, roasted endive and corn cake

## DESSERT (Please select one)

- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



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## Set Menu for Groups - Menu 2

THREE COURSE DINNER MENU INCLUDES:

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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



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## Set Menu for Groups - Menu 3

THREE COURSE DINNER MENU INCLUDES:

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

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

### FIRST COURSE (Please select one)

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

### OPTIONAL ITEMS TO ENHANCE YOUR MENU

*Additional charge when substituting one of the above starters*

– \$8.00 USD p.p

*Charge for ordering as an additional course*

– \$15.00 USD p.p

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

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

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

### DESSERT (Please select one)

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

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



# Set Menu for Groups - Menu 4

THREE COURSE DINNER MENU INCLUDES:

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

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

## FIRST COURSE (Please select one)

- Veal tenderloin carpaccio with foie gras and cheese dumplings in a truffle vinaigrette
- Trio of ceviches; salmon, scallop and shrimp

## OPTIONAL ITEMS TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Tuna tempura with portobello capuccino

## MAIN COURSES (Please select one)

- Rack of lamb with olive 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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# 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

### DRESSINGS

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

### 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.  |

### FROM THE GRILL

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

### DESSERTS

- Cheesecake
- Fruit tartlet
- Cajeta custard
- Lime pie



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# Gourmet Brunch

FOOD DISPLAY:

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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 au 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                                 | <b>\$3.00 USD P.P.</b> |
| • Palm heart and artichoke salad                                  | <b>\$3.00 USD P.P.</b> |
| • Avocado and surimi salad  | <b>\$3.00 USD P.P.</b> |
| • Wild mushroom cream soup  | <b>\$4.00 USD P.P.</b> |
| • Cooked to order pasta station<br>with two pastas and two sauces | <b>\$6.00 USD P.P.</b> |
| • Fresh salmon in grape butter                                    | <b>\$7.00 USD P.P.</b> |
| • Roasted lamb leg in rosemary juice                              | <b>\$8.00 USD P.P.</b> |
| • Seafood paella  | <b>\$7.00 USD P.P.</b> |
| • Black forest cake   | <b>\$3.00 USD P.P.</b> |
| • Profiterols   | <b>\$2.00 USD P.P.</b> |



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# Petit Gourmet

FOOD DISPLAY:

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

## SALADS

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

## DRESSINGS

- Ranch dressing
- Thousand island dressing
- Cesar dressing
- Croutons

## SIDE ORDERS

- Corn on the cob
- Baked potato
- Mixed vegetables

## \$26.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

## MAIN COURSES

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

## DESSERTS

- Cheesecake
- Lime pie
- Caramel custard
- Apple pie



# 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
- Focaccia bread croutons

### PRIMO PIATTO / PENNE PASTA FORESTIERE

- Served with chicken
- Portobello mushrooms
- Light cream sauce

### SECONDO / MIXED GRILL

- Flank steak
- Salmon fillet
- Chicken breast
- Shrimp

**\$38.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

### OPTIONAL ITEMS TO ENHANCE YOUR DINNER:

- |                                   |                  |
|-----------------------------------|------------------|
| • Caprese salad                   | \$3.00 USD P.P.  |
| • Orange, olive and arugula salad | \$3.00 USD P.P.  |
| • Bresaola and coppa              | \$4.00 USD P.P.  |
| • Shrimps scampi                  | \$6.00 USD P.P.  |
| • Clams & white wine              | \$6.00 USD P.P.  |
| • Sicilian meatballs              | \$4.00 USD P.P.  |
| • Beef tenderloin                 | \$4.00 USD P.P.  |
| • Lobster tail                    | \$12.00 USD P.P. |
| • Lamb chops                      | \$11.00 USD P.P. |
| • Swordfish                       | \$4.00 USD P.P.  |
| • Grilled polenta                 | \$3.00 USD P.P.  |
| • Asparagus                       | \$3.00 USD P.P.  |
| • Roasted tomato                  | \$3.00 USD P.P.  |

### CONTORNI

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

### DESSERTS

- Tiramisu
- Panna cotta
- Fruit tartlet



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# Mexican Family Style

## FAMILY STYLE:

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

### SALADS

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

### GARNISH

- Sauteed potato with rosemary
- Mixed steamed vegetables with basil oil
- Refried beans "yucatan" style
- Gratin of chayote lightly spice

### MAIN COURSES

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

### DESSERTS

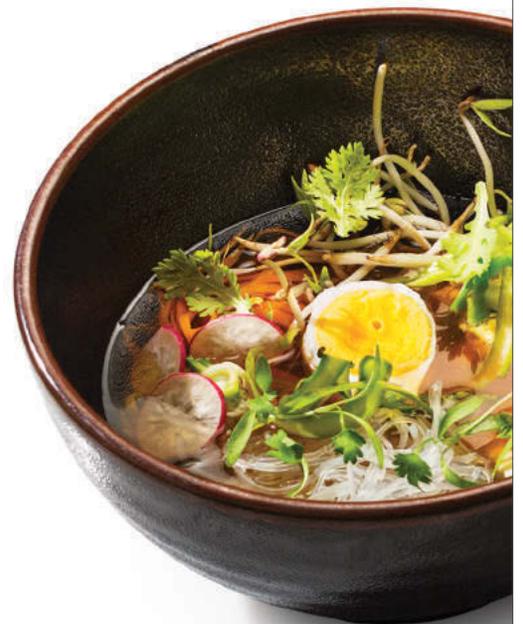
- Tartelet of sweet potato
- Black Sapote Mousse
- Guava crème brulle
- Mexican cookies with dried fruits

### **\$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
CAKE 1 TIER	10-20 PEOPLE	\$250.00 USD
CAKE 2 TIER	20-30 PEOPLE	\$340.00 USD
CAKE 2 TIER	30-40 PEOPLE	\$440.00 USD
CAKE 3 TIER	30-40 PEOPLE	\$530.00 USD
CAKE 3 TIER	40-50 PEOPLE	\$620.00 USD
CAKE 4 TIER	50-60 PEOPLE	\$730.00 USD
CAKE 4 TIER	60-70 PEOPLE	\$870.00 USD

### CAKE FLAVORS

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

\*Cake priced with sugar flowers. Fresh flowers available for an additional fee.  
Please inquire with your wedding designer.

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# 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 ever 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



CAKE POPS



CUPCAKES



MINI CAKES

# Asia Pacific

## STANDING COCKTAIL:

---

Assortment of listed gourmet bites; tray passed.

### ASSORTED SUSHI

(2 pieces total per person)

- California Roll
- Spicy tuna Roll
- Shrimp
- Mahi Mahi
- Salmon pickled Ginger, Wasabi and low sodium Soy sauce

### ASSORTED HOT ITEMS

(2 pieces total per person)

- Chicken pot sticker
- Vegetables spring rolls
- Shrimp Shao Mai
- Served with sweet and spicy sauce

**\$38.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

### OPTIONAL ITEMS

#### TO ENHANCE YOUR COCKTAIL:

### COLD SAKE SELECTION

**\$38.00 USD P.P.**

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco



# Viva La Roma

## STANDING COCKTAIL:

---

Assortment of listed gourmet bites; tray passed.

### ITALIAN TRIO

- Pear wrapped with Prosciutto, Mascarpone and Gorgonzola

### CROSTINI

- Roasted bell peppers marinated with balsamic vinegar, topped with goat cheese

### RISOTTO FRITTERS

- Breaded porcini mushrooms risotto

### GOURMET MINI PIZZA

- Mozzarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

**\$38.00 USD P.P.**

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

### BRESAOLA AND ARUGULA

- Dressed Arugula salad rolled with italian Bresaola beef

### CAPRESE ON A STICK

- Cherry tomato, mozzarella 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



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.

# Mexican Fiesta Cocktail party

## STANDING COCKTAIL:

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

### BASKET TACOS

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

### \$18.00 USD P.P.

Includes 2 hours international open bar

Donkey 1 hour\*

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

### OPTIONAL ITEMS

#### TO ENHANCE YOUR COCKTAIL:

- |   |             |          |
|---|-------------|----------|
| • Tacos al pastor                                   | \$4.00 USD  | 2 pieces |
| • Swordfish tacos<br>"al carbon" (grilled)          | \$5.00 USD  | 2 pieces |
| • Tacos de mahi -mahi<br>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<br>fresh cheese taco         | \$4.00 USD  | 2 pieces |
| • Chicken "tinga" tacos<br>(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:

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Assortment of listed gourmet bites; tray passed.

### SHOOTERS

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

### HORS D'OEUVRES

- Smoked salmon rilette 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:

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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:

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

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

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

Minimum 5 canapes per person  
Minimum 16 guests  
Includes 2 hours international open bar



# Smores Party

STANDING COCKTAIL:

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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:

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

### COLD SAKE SELECTION

**\$38.00 USD P.P.**

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco

### ANTIPASTO DISPLAY

**\$23.00 USD P.P.**

- Genoa Salami
- Parma Ham
- Coppa
- Ham
- Pepperoni
- Mozzarella
- Provolone,
- Mortadella Olives
- Roasted Peppers
- Artichoke Heart
- Mushrooms and Grissini Sticks

### CAVIAR BAR

**\$75.00 USD P.P.**

- Sevruga
- Osetra
- Paddle fish and salmon
- Roes
- Minute made blinis with condiments

### MARTINI & GIN BAR:

**\$45.00 USD P.P.**

- Absolut, Mandarin/Azul/Citron
- Belvedere
- Grey Goose
- Beefeaters



# Food Stations to Enhance your Cocktail or Dinner Event

## EVENT ENHANCEMENTS:

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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:

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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 CLEMNTINA  
SVEDKA CITRON  
SVEDKA RASPBERRY  
SVEDKA VAINILLA  
SVEDKA NATURAL  
SKOL LIME  
SKOL RASPBERRY  
SKOL VAINILLA  
SKOL ORANGE  
SKOL APPLE  
STOLICHNAYA

### GIN

BARTON  
TANQUERAY  
BEEFEATER

### RUM

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

### TEQUILAS

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

### MARTINI

CAMPARI BITER  
MARTINI WHITE SWEET  
MARTINI RED  
MARTINI ROSSI EXTRA DRY

### BRANDY & COGNAC

BRANDY DON PEDRO  
BRANDY FUNDADOR  
COGNAC MARTELL V.S.

### LIQUORS

KAHLUA  
LIQUOR 43  
AMARETTO DIAMORE  
AMARGO D ANGOSTURA  
DEKUYPER GREEN APPLE  
LIQUOR DEKUYPER WATERMELON  
DRY 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 Inclusive® 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

KARISMA  
GOURMET  
INCLUSIVE®  
WEDDING EVENTS

