



POLANCO BANQUETS KIT

INTRODUCTION | GENERAL INFORMATION | COFFEE BREAKS | BREAKFAST | LUNCH AND DINNER |
LUNCH BUFFET | CANAPÉS| BEVERAGES

INTRODUCTION

No matter the size or theme of your meeting, we will use our culinary knowledge to create authentic and unpretentious lunches, breaks, and dinners.

We use local ingredients to prepare dishes that have recipes inspired by the destination and the Country's flavors. And to create our international cuisine menu, we base ourselves on what we know about world-class gastronomy and the experience of our Chefs.

Our priority is to elaborate palatable collections that respect tradition but also the contemporary flavors of the world. We also like being in tune with our present needs, so we use fresh, healthy, and high-quality ingredients to ensure your health.

Your experience will be as delicious as hearty.

GENERAL INFORMATION

PRICES AND GUARANTEES

Almost all prices are in US Dollars per person, and Taxes included. They are valid till December 31st, 2023. Please consult your contract to know more about the guarantees reductions/increases.

The Hotel can place additional seats for guests. It will be up to 10% (if the guest list is under 200) and 5% (if the guest list is over 200). To make the final charge, we only consider the real number of guests (we take into account the minimum guarantee of the service order).

AUDIOVISUAL

All prices are in US Dollars per ballroom per day. You will have to confirm within a minimum of 24 hrs of anticipation. Equipment is subject to availability. The Audiovisual service is provided by ENCORE. If you are bringing an independent company, please take into consideration the production manual that has all general rules.

FLOWER DECORATION

The hotel does not provide floral decoration but counts on a house supplier that can assist you with this type of service.

SECURITY

If you want to bring security staff, it will be your responsibility. You can hire an independent security staff or employ it at the hotel (with a cost of \$235 MXN per hour, per agent. Taxes and service included). The Hotel does not count on space to keep equipment left in the ballroom or sent by a delivery service. Take into consideration that access to unauthorized food/beverages will not be allowed. On the other hand, leaving with any food/beverages will also not be allowed.

MUSIC

For any music service (independent or supplied by the hotel): 3 days before the event, it is essential to present a copy of the CROC's (Musicians, DJ, Dancers, Artists, Performers, and General Audiovisual Workers Union) paid permit. The procedure must be done at the workers union.

SUPPLIERS

Independent suppliers must follow the Hotel's standards and regulations.



COFFEE BREAKS

ENERGY BREAK | TAKE A BREATH & GET REFRESHED | HEALTHY & LOW CALORIE
OUR FAIR | THE DELI | COFFEE, TEA & SOFT DRINKS | COFFEE, TEA, SOFT DRINKS & PASTA OR
DANISH BREAD | “SPECIAL” COFFEE BREAK | “LIVE” STATIONS | COMPLEMENTS
SWEET COMPLEMENTS

COFFEE BREAKS

ENERGY BREAK

Lemon Water with Mint, Energetic Green Juice or Orange Juice with Rosemary Honey **(Choose 1)**

Variety of Gatorades

Chia Freshness with Almond Milk

Homemade Crispy Cereal Bar with Fruits

Swiss Muesli Cup

Mixed Nuts, Dried Cranberries and Dried Apricots

Amaranth Churritos with Linseed

\$21.00

TAKE A BREATH & GET REFRESHED (IN SPRING)

Guava and Passion Fruit Verrine
(Chocolate Ice Cream, Vanilla, Lemon and Gooseberry Palets with Toppings, Strawberry Sauce, Chocolate Chips, Granola, Raisins, Nuts, Choco Krispis and Melted Chocolate)

Seasonal Fruit Brochettes
(Pineapple, Kiwi, Strawberry, Starfruit and Grapes)

Red Fruit Cup with Orange Juice, Agave Honey and Fresh Mint

Doughnut Varieties:
(Natural with Sugar, Chocolate and Glasse)

Granola and Amaranth Bars with Organic Honey

Tropical Fruit Infusion and Pineapple-Coconut Water
(With Chef on Duty)

\$21.00

MINIMUM 20 PEOPLE / CONTINUOUS FOR 1 HOUR

COFFEE BREAKS

HEALTHY & LOW CALORIES

Individual Organic Iced Tea (330 ml)

Hibiscus Water with Chia

Carrot, Orange or Pineapple Juice

Slim POP: Popcorn with Sea Salt or Lemon, made with Hot Air

Kikos: Natural Crunchy Corn

Low Sugar Orange and Raspberry Jelly

Mini Gluten-Free Muffin: Apple & Raisins,
Raspberry or Lemon

\$21.00

OUR FAIR

Horchata Water with Pistachio
and Watermelon Water with Mint

Natural Popcorn and Spicy Popcorn

Sweet Potato, Banana and Beet Chips

Chilli Mangos and Gummies

Nacho Flavored Doritos

Traditional Esquites

Peanuts: Salted, Spicy and Japanese

Carrot, Cucumber and Jicama Crudités with Lime

Valentina and Botanera Sauces

\$22.00

MINIMUM 20 PEOPLE / CONTINUOUS FOR 1 HOUR

COFFEE BREAKS

THE DELI **(Choose 3)**

Horchata Water with Oatmeal and Natural Hibiscus Water

Mini Bagels of Salmon

Mini Roast Beef and Onion Ciabatta

Rustic Bread with Salami

Mini Vegetarian Rustic Bread

Finger Sandwich with Mozzarella

Tapioca Cup with Coconut Milk and Pineapple

Blueberry Oatmeal Cookies

\$23.00

MINIMUM 20 PEOPLE / CONTINUOUS FOR 1 HOUR



COFFEE BREAKS

COFFEE, TEA & SOFT DRINKS

| | |
|--------------------|----------------|
| 30 Minute Break | \$12.00 |
| Continuous 2 Hours | \$15.00 |
| Continuous 4 Hours | \$21.00 |
| Continuous 8 Hours | \$24.00 |

COFFEE, TEA, SOFT DRINKS & PASTA OR DANISH BREAD

| | |
|--------------------|----------------|
| 30 Minutes Break | \$17.00 |
| Continuous 2 Hours | \$20.00 |
| Continuous 4 Hours | \$26.00 |
| Continuous 8 Hours | \$38.00 |

“SPECIAL” COFFEE BREAK

Coffee, Tea, Bottled Water **(Choose 2 drinks)**

Danish Bread **(AM)** or Pastries **(PM)**

Morning Complement or Afternoon Complement **(Choose 1)**

AM COMPLEMENTS **(CHOOSE 1)**

Finger Sandwich: **Ham and Cheese, Vegetarian, Panela Cheese and Tomato (2 pcs)**

Mini Molletes: **Ham and Cheese and Potato with Chorizo (2 pcs)**

Assorted Quesadillas: **Tinga, Cheese, Squash Blossom and Mushrooms (2 pcs)**

Oaxacan Mini Tamales **(2 pcs)**

Mini Cochinita Pibil Torta **(1 pc)**

Ham and Cheese Croissant **(2 pcs)**

Mini Wrap: **Ham and Cheese, Vegetarian (2 pcs)**

Yogurt Cup with Fruit, Honey and Granola

Seasonal Fruit

PM COMPLEMENTS **(CHOOSE 1)**

Empanadas: **Meat, Chicken, Spinach, Mushrooms and Cheese (2 pcs)**

Crudités: **Jicama, Cucumber, Carrot and Celery**

Vegetable Brochette with Pesto **(2 pcs)**

Tomato and Celery Gazpacho

Popcorn and Chips

Mini Esquites

Deluxe Snack: **Pretzels, Cashews and Pistachios**



“SPECIAL” COFFEE BREAK

BEVERAGES (CHOOSE 2)

Hibiscus Infused Water

Fresh Lemon Water with Chia

Melon Water with Basil

Horchata

Guava Water with Mint

Orange Juice

Grapefruit Juice

Carrot Juice

Green Juice

Infusions with Natural Fruit

30 Minutes Break **\$18.00**

Continuous 2 Hours **\$22.00**

Continuous 4 Hours **\$28.00**

Continuous 8 Hours **\$40.00**

“LIVE” STATIONS

CHEESE TASTING

National and Imported Cheeses: **Brie, Fourme d’Ambert, Gruyere, Gouda, Blue Cheese, Goat Cheese and Manchego**

Includes: **Selection of Melon Chutney, Figs, Green Tomato, Varieties of Nuts, Red and Green Grapes, Savory Baguettes, Walnut Bread, Grissini and Lavash Bread**

PRICE PER PERSON \$29.00

CHARCUTERIE AND COLD MEATS TASTING

Pâte en Croûte, Country Terrine and Pork Rilette

Chorizo, Green Pepper and Garlic Sausages

Salami, Serrano Ham and Mortadella

Roasted Turkey Breast and Turkey Leg Ham

Includes: **Varieties of Olives, Onions, Sweet and Sour Mushrooms, Pickles, Nuts, Savory Baguettes and Peasant Bread**

PRICE PER PERSON \$30.00

PASTA STATION

Fusilli, Spaghetti, Penne and Farfalle **(choose 1)**

Includes 4 Sauces to Choose: **Pomodoro, Pesto, Alfredo, Arrabiata, al Burro, Bolognese, Carbonara or 4 Cheeses**

Includes 5 Garnishes to Choose: **Black Olives, Case Tomato, Diced Tomato, Sautéed Zucchini, Bell Peppers of different Colors, Onion, Mushrooms, Capers, Minced Garlic, Bacon, York Ham, Turkey Ham, Piquin Chili, Chopped Parsley, au Gratin Parmesan Cheese, Mozzarella Cheese Cubes or Manchego Cheese Cubes**

PRICE PER PERSON \$30.00

MINIMUM 50 PEOPLE / MAXIMUM 100

“LIVE” STATIONS

TAPAS STATION

Toasted Baguette Slices with Garlic Oil

Includes: **Manchego Cheese, Serrano Ham, Goat Cheese, Caramelized Onion, Piquillo Pepper Mousse, Tomato, Garlic, Spider Crab with Potato Pulp, Anchovies, Anchovies with Vinegar, Piperade, Capers, Asparagus and Parsley Oil**

HOT (CHOOSE 4)

Mussel Stuffed with Garlicks

Octopus with Pepper

Brochettes of Suckling Pig with Chorizo

Tapas of Black Pudding with Caramelized Onion

Spanish Omelette with Potato and Black Pudding

“Tiger” Mussels with Tomato and Bell Pepper

Iberian Ham Croquettes, Meatball Casserole

PRICE PER PERSON \$30.00
MINIMUM 25 PEOPLE / MAXIMUM 50

COMPLEMENTS

BEVERAGES

| | |
|-----------------------------------------------|----------------|
| Pitcher of Seasonal Fruit Juice (Each) | \$28.00 |
| Perrier or Evian Water (330 ml) (Each) | \$6.00 |
| Nespresso Coffee (Per capsule) | \$4.00 |

FOOD

| | |
|--------------------------------------------------------------------------------------------|----------------|
| Sliced Fruit and Seasonal Juices (Per person) | \$14.00 |
| Seasonal Fruit Basket: Apple, Pear, Peach, Banana and Plum (20 pieces) | \$34.00 |
| Cupcakes (2 pieces) | \$5.00 |
| Mini French Pastries (3 pieces) | \$11.00 |
| Club Sandwich accompanied by French Fries (Per person) | \$17.00 |
| Mini Ham and Cheese Croissant (3 pieces) | \$17.00 |
| Ham Muffins with Mexican Pico de Gallo Sauce (3 pieces) | \$12.00 |
| Serrano Ham and Manchego Cheese Tapas (3 pieces) | \$10.00 |
| Argentinian Empanadas Beef, Chicken or Spinach (3 pieces) | \$14.00 |

PLATES (10 PEOPLE)

| | |
|---------------------------------|-----------------|
| Platter of Crudités with Sauces | \$69.00 |
| Platter of National Cold Meats | \$118.00 |
| Platter of Assorted Cheeses | \$139.00 |

SNACKS FOR BREAK AND/OR FOR COCKTAIL

| | |
|-----------------------------------------------------------------------------------------|---------------|
| Dry Snack by Order: Pretzels, Peanuts, Potatoes and Chips | \$5.00 |
| Deluxe Snack by Order: Pretzels, Peanuts, Pistachios, Cashews and Dried Fruit | \$7.00 |

BOX LUNCH

(CONSULT AN EXECUTIVE FOR MORE DETAILS)

| | |
|-----------------------------------------|----------------|
| Box Lunch To Go (per box) | \$27.00 |
| Deluxe Box Lunch To Go (per box) | \$31.00 |

SWEET COMPLEMENTS

CAMPOS ELISCANDY PICOSITO

Spicy Mango

Mini Bags of Pork Crackling and Churritos

Mini Bags of Potatoes and Popcorn

Spicy Peanuts

Tamarind Banderillas

Cup of Crudités with Blue Cheese Dressing

Spicy Tamarind Popsicles

Pulparindos

Spicy Gummies

Chamoy Platter with Fruit Brochettes

PRICE PER PERSON \$24.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

CHOCOMANIA

Large Chocolate Bonbons

Mamuts

Chocolate Cookies

Chocolate Raisins and Chocolate Eggs

Chocoretas

Chocolate Almonds

Sweet Hives of 4 Flavors

Bubulubus

Varieties of Chocolate

Strawberries with Chocolate

Dark Chocolate Fountain with Marshmallow
and Strawberries Brochettes

PRICE PER PERSON \$24.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS



PLATED BREAKFASTS | HEALTHY OPTIONS | AMERICAN BREAKFAST BUFFET | CONTINENTAL BREAKFAST BUFFET
| BREAKFAST BUFFET “MEXICO AND HIS FLAVORS” | BREAKFAST BUFFET “ANGEL” |
BREAKFAST BUFFET “BALANCE YOUR DAY”

PLATED BREAKFASTS

STARTERS (CHOOSE 1)

Fruit with Cottage Cheese

Panna Cotta with Red Berries, scented with Vanilla

Cocktail Fruit, Fresh Mint scented Yogurt and Agave Syrup

Fresh Papaya, Grapefruit Supreme, Honey and Amaranth Tile

Plate of Red Fruits with Agave Honey and Fresh Mint

Muesli with Seasonal Fruits



PLATED BREAKFASTS

MAIN DISHES

(CHOOSE 1)

| | | | |
|---------------------------------------------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Natural Scrambled Eggs or with Ham or Bacon. Accompanied with Refried Beans and one Quesadilla | \$32.00 | Jarocho-Style Eggs Mexican Scrambled Eggs Wrapped in Tortilla Au Gratin and bathed in Bean Sauce | \$32.00 |
| Poblano Crepes Stuffed with Chicken, Rajas, Corn Kernels and Squash Blossoms covered with a Light Poblano Sauce. | \$32.00 | Ranchero-Style Eggs (Maximum 50) Fried Eggs on a Tortilla Bathed with Ranchera Sauce, accompanied with Bean Chilapa and Grilled Tamalito Cheese | \$32.00 |
| Vegetarian Provençal Crepes Stuffed with Ratatouille and covered with Tomato Sauce | \$32.00 | Mayan Style Eggs (Maximum 50) Fried Eggs on a Cochinita Pibil Panucho, with Creamy Mayan Achiote Sauce, served with Red Onion, Lettuce and Avocado | \$32.00 |
| Chicken Enchiladas with Green or Red Sauce and Refried Beans | \$32.00 | | |
| Chilaquiles with Chicken, Green or Red Sauce, and Refried Beans | \$32.00 | | |

PLATED BREAKFASTS

FROM THE GRIDDLE, SWEET & FLUFFY

Blinzes (Sweet Crepes) **\$32.00**
3 Mint Scented Crepes filled with Cream Cheese and Walnut, covered with Blueberry Sauce and Sprinkled with Icing Sugar

Peach Crepes **\$32.00**
3 Crepes filled with Cream Cheese, Peaches and Mint, topped with Whipped Cream, Red Fruits and Chopped Walnuts

Jam Crepes **\$32.00**
With Whipped Cream, Honey, Strawberry Jam and Peach Pam

HEALTHY OPTIONS

Egg White with Asparagus and Roasted Tomato **\$32.00**

Mexican Style Egg Whites and Roasted Panela Cheese **\$32.00**

Egg White with Spinach, Roasted Tomato and Green Cilantro Oil **\$32.00**

OUR SELECTION OF OMELETTES (MAXIMUM 80 PEOPLE)

Mixteco-Style Omelette in Tomato Sauce with Mexican Pepperleaf **(Oaxaca Cheese & Chorizo)** **\$32.00**

3 Cheeses Omelette **\$32.00**

Mushroom Omelette **\$32.00**

Ham & Cheese Omelette **\$32.00**

Asparagus and Tomato Casse Omelette with Fine Herbs **\$32.00**

TOAST

Avocado and Poached Egg Toast **\$32.00**
Avocado Fan on Country Bread, served with Goat Cheese and Chipotle

Fig and Brie Toast **\$32.00**
Roasted Figs on Country Bread, Brie Cheese and Fig Chutney

Norwegian Toast **\$32.00**
Golden Country Bread with Cream Cheese, Chives, thin Slices of Salmon, Capers, Red Onion and Fennel

*Toast Options will be accompanied with: Lettuce-Mix Salad, Cherry Tomato, etc....

SPECIAL BREAKFAST

AMERICAN BREAKFAST BUFFET

Fresh Seasonal Juice

Fruit Platter

Eggs with York Ham, Bacon or Sausage,
with a Side of Beans

Sweet Bread and Toast

Butter and Jam

Coffee, Tea, Milk or Chocolate

MAXIMUM 1 HOUR
\$32.00

CONTINENTAL BREAKFAST BUFFET

2 Seasonal Juices

Sweet and Salty Bread with Jams

Platter of Sliced Seasonal Fruit

Cereals and Assorted Yogurts

Gluten-Free Muffin with Berries and Oatmeal

Banana and Walnut Pancake

MAXIMUM 1 HOUR
\$23.00

BREAKFAST BUFFET “MEXICO AND ITS FLAVORS”

COLD STATION

Fresh Juices: Orange, Grapefruit and Carrot

Platters of Sliced Fruit

Variety of Yogurts

Regular or Light Milk
(More options are available, please request them)

BREAD STATION

Mexican Sweet Bread

Salty Bread

Butter and Jam

American Coffee, Café de Olla (Mexican Spiced Coffee)
and Hot Chocolate

HOT STATION (CHOOSE 3)

Chicken Fajitas in Ranchera, Poblana, Chipotle or Green Sauce
(Choose 1)

Scrambled Eggs with Chorizo, Molcajeteada Sauce,
Green or Mexican Sauce (Choose 1)

Chilaquiles with Chicken and Green or Red Sauce (Choose 1)

COMPLEMENTS (CHOOSE 2)

Mexican-Style Zucchini

Roasted Nopales with Panela Cheese

Cambray Potatoes with Onion

Refried Beans

\$41.00
MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

BREAKFAST BUFFET “ANGEL”

COLD STATION

Fresh Juices: Orange, Grapefruit and Carrot

Platters of Sliced Fruit

Variety of Cereals

Variety of Yogurts

Oatmeal with Seasonal Fruit

Honey and Granola

Regular or Light Milk
(More options are available, please request them)

HOT STATION

Scrambled Eggs: Mexican-style or Natural (Choose 1)

Green or Red Chilaquiles with Garnishes

Beef Tips in Chipotle, Green Sauce or Mexican Sauce (Choose 1)

Pancakes or Waffles (Choose 1)

Ham, Bacon or Sausage (Choose 1)

Refried Beans

BREAD STATION

Salty Bread

Sweet Bread
(Croissant, Chocolate Bread, Cheese Bread, Vanilla Shell,
Cinnamon Roll and Glazed Walnut)

Butter and Jam

Coffee & Selection of International Teas

\$39.00
MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

BREAKFAST BUFFET “BALANCE YOUR DAY”

COLD STATION

3 Seasonal Juices

Sliced Fruit Platters: Papaya, Chinese and Valencian Melon

Grapefruit Supreme

Light Yogurt

Variety of Cereals with Strawberries and Blackberries

Low Calorie Cottage Cheese

Cooked Fruit with Natural Sweetener

Regular and Light Milk

(more options are available, please request them)

HOT STATION

Crepes filled with Ratatouille or Squash Blossom (Choose 1)

Egg White with Portobello Mushrooms or Spinach (Choose 1)

Grilled Nopal and Panela Cheese in Green or Red Sauce

BREAD STATION

White Bread and Whole Wheat Bread

Chocolate Almond Muffin

Coffee & Selection of International Teas

COMPLEMENTS (Additional Cost)

Omelette Station with the Following Garnishes:

Ham, Cheese, Potato, Bell Pepper,
Mushrooms, Tomato and Serrano Pepper

Sopes, Tlacoyos and Quesadillas Station
with Garnishes

\$11.00

\$33.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS



LUNCH AND DINNER

APPETIZERS | SOUPS | HOT STARTERS | MAIN COURSES | VEGAN & GLUTEN FREE OPTIONS
| POULTRY | FISH & SEAFOOD | MEAT | DESSERTS & MORE

APPETIZERS / SOUPS

STARTERS

Caesar Salad with Garlic Croutons and Fine Herbs

Caprese Salad with Basil Pesto

Romaine Lettuce Salad with Grapes, Apples,
Caramelized Walnuts and Blue Cheese Vinaigrette

Fig Salad with Red Wine, Goat Cheese, Lettuce-Mix,
Arugula, Dried Fruits and Balsamic Vinaigrette

Green Leaf Salad with Poached Pear scented with Lemon,
Toasted Almonds and Agave Honey Vinaigrette

Watermelon Salad with Cotija Cheese Mousse,
Organic Lettuce-Mix, Habiscus Vinaigrette
and Tapioca Spheres

Roasted Beetroot and Baby Arugula Salad,
Grilled Tofu Cheese and Green Cardamom Vinaigrette

Salmon Tartare, Salmon Cannelloni, Avocado Mousse
and Crunchy Bread with Fine Herbs
(Add \$6.00)

*THREE MEAL COURSES CHOOSE ONE APPETIZER
OR ONE SOUP

*FOURTH MEAL COURSES CHOOSE ONE OF EACH

SOUPS

Confit Tomato Cream and Crispy Goat Cheese

Mushroom Velouté scented with Hazelnut Oil,
powdered with Bacon and Parsley

Milpa Alta Soup (**Mushrooms, Corn Kernels and Epazote**)

Massachusetts-Style Clam Chowder and Crispy
Applewood Smoked Bacon

Saffron Black Shrimp Bisque with Anise Essence

Traditional Tortilla Soup

Dry Noodles

HOT STARTERS

Smoked Octopus, creamy Wild Mushroom Risotto
and Citrus Zest with Fine Herb Oil
(Add \$7.00)

MAIN COURSES

PASTA & VEGETARIAN OPTIONS

| | |
|-------------------------------------------------------------------------------------------|----------------|
| Cannelloni with Ricotta Cheese and Spinach | \$44.00 |
| Bolognese Lasagne | \$40.00 |
| Short Pasta with Mushrooms in Cheese Sauce | \$44.00 |
| Oriental-Style Sautéed Vegetable Dish with Tofu on a Bed of Spinach and Toasted Pine Nuts | \$44.00 |
| Vegetable Wok | \$42.00 |
| Millefeuille of Eggplant and Mozzarella Cheese with Tomato Sauce | \$42.00 |
| Pad Thai, Thin Rice Noodles, Tofu and Vegetables with Peanut | \$42.00 |

VEGAN & GLUTEN FREE OPTIONS

| | |
|--------------------------------------------------------------------------|----------------|
| Portobello Ceviche, Mushrooms, Corn Kernels, Cherry Tomato and Basil Oil | \$42.00 |
| Grilled Vegetable Platter with Pesto | \$42.00 |
| Zucchini Cannelloni with Provençal Side Dish | \$42.00 |
| Pad Thai, Thin Rice Noodles, Tofu and Vegetables with Peanut | \$42.00 |
| Sautéed Quinoa and Grilled Vegetables Perfumed with Coriander | \$44.00 |

POULTRY

| | |
|----------------------------------------------------------------------------------------------------------------------|----------------|
| Chicken Breast in Tomato Sauce with Basil and Mozzarella Cheese | \$60.00 |
| Chicken Breast Stuffed with Spinach and Fine Herbs | \$57.00 |
| Roasted Chicken Supreme with Coriander Seed Sauce, Macaire Potato and Seasonal Vegetables | \$60.00 |
| Roasted Chicken Supreme in Hibiscus Sauce and Mashed Sweet Potato with Cumin, Tomato and Parsley | \$60.00 |
| Chicken Breast stuffed with Cottage Cheese and Squash Blossom, in Almond Pipian, Cilantro Rice and Grilled Asparagus | \$60.00 |
| Grilled Organic Chicken Breast with Rosemary Garlic, Sautéed Vegetables and Black Olives. | \$60.00 |

FISH & SEAFOOD

| | |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| Sea Bass Fillet with Coriander Butter, Sautéed Chard, Bacon, Turmeric Scented Potato and Grilled Tomato. | \$60.00 |
| Grilled Sea Bass Fillet with Caper, Lemon Sauce and Vegetables with Oriental Essences | \$64.00 |
| Grilled Salmon, Green Risotto, Grilled Asparagus and Provençal Vierge Sauce | \$60.00 |
| Grilled Red Snapper Fillet, Rustic Mashed Potatoes with Parsley Oil, Sautéed Kale, Roasted Cherry Tomatoes and Mushrooms. | \$60.00 |
| Sea Bass Fillet baked with Fine Herbs and White Butter, with Wild Rice, Cranberry, Almonds and Jumbo Asparagus | \$64.00 |
| Glazed Salmon and Teriyaki Sauce, served with Kokuho Rice with a Touch of Wasabi, Shitake Mushrooms and Baby Bok Choy | \$64.00 |

MEAT

| | |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| Skirt Steak with Sautéed Potatoes and Poblano Pepper | \$53.00 |
| Beef Fillet in a Cheese Crust, Mixed Mushrooms and Confit Potato | \$62.00 |
| New York a La Bordelaise with Portobello Mushrooms, Green Legumes and Baked Potatoes | \$62.00 |
| Marinated Pork Loin with Ancho Chili Marinade, Potato and Mixed Mushroom Garnish | \$54.00 |
| Beef Fillet wrapped in Smoked Bacon, with Pepper Sauce, Mashed Potatoes, Roasted Garlic and Jumbo Asparagus Bundle | \$65.00 |
| Smoked Brisket in Barbecue Sauce with Jack Daniel's Orange Essence, Baked Potato, Bundle of Green Beans and glazed Carrot | \$65.00 |

DESSERTS & MORE

DESSERTS

Hot Dark Chocolate Cookie and Vanilla Ice Cream

Vanilla Millefeuille with Raspberry Sauce

Carrot Cake with Creamy Cheese and Vanilla Ice Cream

Cappuccino Cheesecake with Chocolate Sauce

MAXIMUM 300 PEOPLE

Vanilla Delight

Light Vanilla Mousse with Hazelnut
and Apricot Biscuit

Paradise Interconti

Vanilla Mousse with Mango and Pineapple Gele,
Coconut Cookie and Passion Fruit Sorbet

Duo of White Chocolate and Red Fruits

White Chocolate Mousse with Strawberry,
Almond Compote and Pistachio Ice Cream

Totally Chocolate

Chocolate and Whiskey Ganache Cake,
crispy Hazelnuts, Chocolate Sauce
and Vanilla Ice Cream

Fine Apple Pie with Caramel Ice Cream

Apple Pie, Caramel Ice Cream and Crunchy
Almonds

Coffee or Selection of International Teas

THE PRICE OF THE MENU CORRESPONDS TO THE PRICE OF THE MAIN COURSE.

DESSERTS & MORE

AFTER PARTY (CHOOSE 1)

Chilaquiles in Green or Red Sauce, with Chicken,
Refried Beans and Garnishes

Traditional Esquites

Pastor Tacos

Cochinita Tortas

Salty Bread and Coffee

\$13.00

3 COURSE MENUS INCLUDE:

Starter or Soup, Main Course and Dessert

4 COURSE MENUS INCLUDE:

Starter, Soup, Main Course, Dessert, Luxury Bread
and Petits Fours

**In the 4 Course Menu, add \$12.00 per person to the
price of the main course**



LUNCH BUFFETS

BUFFET “TAQUIZA FROM THE CAZUELA TO THE TORTILLA” | LIGHT BUFFET 1 & 2
| BUFFET “DELI SANDWICH” | BUFFET “THE CORNERS OF MEXICO”
| ITALIAN BUFFET “LA DOLCE VITA” | EXECUTIVE BUFFET

BUFFET “TAQUIZA FROM THE CAZUELA TO THE TORILLA”

APPETIZERS (CHOOSE 3)

Natural Salads

**Lettuce, Tomato, Jicama, Watercress, Cucumber, Spinach,
Arugula and Mushroom**

Tricolor Salad

Tomato, Cheese, Avocado, Oregano and Coriander Dressing

Shredded Beef Salad

**Marinated Beef accompanied by Lettuce, Tomato, Onion,
Avocado, Panela Cheese, Coriander, Jalapeños
and Toasted Corn Tortilla**

Pico de Gallo Salad

**Tomato, Onion, Serrano Chili, Avocado, Chicharron,
Coriander, Olive Oil and Oregano**

Grilled Vegetables with Oregano Citronette
and Chile de Arbol

**Zucchini, Carrot, Tomato and Bell Peppers Grilled with Lemon,
Oregano and Chile de Arbol Dressing**

Nopales Salad with Fresh Cheese

Pickled Mushrooms

Guacamole with Tortilla Chips

SOUPS (CHOOSE 1)

Shrimp Broth

Traditional Tortilla Soup

Lime Soup

Green Mushroom Soup

BUFFET “TAQUIZA FROM THE CAZUELA TO THE TORILLA”

HOT STATION **(CHOOSE 3)**

Pork Rinds in Green or Red Sauce **(Choose 1)**

Chicken Fajitas in Ancho Chili Marinade

Chipotle Chili Chicken Tinga

Shredded Cochinita Pibil

Beef Tips Albañil or Mexican Style **(Choose 1)**

Lamb Barbecue

GARNISHES **(CHOOSE 2)**

Sopecitos and Quesadillas

Charros Beans

Poblano Rice

Cambray Potatoes with Garlic

Poblano Chili Slices with Cream and Corn

DESSERT STATION **(INCLUDES)**

Chocolate Truffle Cake

Tres Leches Cake

Cheesecake with Cajeta and Walnut

Churros (Cajeta and Chocolate Garnishes)

Coffee & Selection of International Teas

\$47.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

LIGHT BUFFET 1

COLD STATION **(CHOOSE 3)**

Platter of Seasonal Fruit

Natural Salad Bar
with a Variety of Dressings **(3 dressings)**

Provençal Potato Salad
**Potato, Red Onion, Yellow Bell Pepper,
Anchovies, Olives and Herb Vinaigrette**

Greek Salad

Pasta Salad with Vegetables

Tuna or Chicken Salad

INCLUDES:

Cheeses and Nuts Platter
(4 varieties of Cheese)

Bread Selection
**(Rustic, Wholemeal, Multigrain,
Walnut and Fine Herbs)**

HOT STATION **(CHOOSE 3)**

Chicken Breast in Citrus Sauce

Cod Fillet in Lemon and Caper Sauce

Biscayan Fish

Beef Tips Bordeaux-Style

Veal Emince with Mushrooms.

Beef Medallions and Green Pepper Sauce

Pork Tenderloin Oriental-Style

Beef Roll with Vegetables

Chicken Breast in Herb Sauce

LIGHT BUFFET 1

GARNISHES (CHOOSE 2)

Grilled and Marinated Vegetables
with Extra Virgin Olive Oil

Pilaf Rice

Potatoes Au Gratin

Potato Boulangere

Slices of Potatoes baked with Onion
and Garlic-Thyme Flavored Broth

Glazed Carrots with a touch of Cumin

Spinach Flan

DESSERTS STATION

(INCLUDES)

Ginger Scented Mango Cake and Vanilla Mousse
White Chocolate Verrine with Passion Fruit

Red Fruit Tart

Pistachio and Raspberry Mousse

Coffee & Selection of International Teas

\$39.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

LIGHT BUFFET 2

COLD STATION **(CHOOSE 3)**

Natural Salad Bar with a Variety of Dressings
(3 dressings)

Quinoa Salad with Bell Peppers, Tomato, Cauliflower,
Broccoli, Ginger and Citrus Vinaigrette

Octopus and Potato Salad with Fine Herbs

Platter of National Cheeses

Bread Selection
(Rustic, Wholemeal, Multigrain, Walnut and Herbs)

HOT STATION **(CHOOSE 3)**

Beef Medallions in Red Wine

Fish Brochette with Virgin Sauce

Beef Tips Bordelaise-Style

Grilled Beef Strips and Mushrooms Mix

Turkey Medallions with Cider and Prune Sauce

Sea Bass Fillet with Black Olive Sauce and Lemon Supreme

Chicken Escalopes with Vegetables and Oriental Spices

Lasagna with Vegetables and Oriental Spices

Chicken Breast in Mushroom Sauce

LIGHT BUFFET 2

GARNISHES (CHOOSE 3)

Short Pasta in Cheese Sauce

Vegetable Wok

Mashed Potato with Fine Herbs

Sautéed Vegetables with Butter

Cauliflower Au Gratin in Tomato Sauce

DESSERTS STATION (INCLUDES)

Light Cream Choux with Strawberries

Lemon Cake with Raspberry and Almond

Panacotta with Red Fruit Compote

Chocolate and Rum Cake

Coffee & Selection of International Teas

\$43.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

EXECUTIVE BUFFET

COLD STATION **(CHOOSE 3)**

Focaccia with Serrano Ham and Mozzarella Cheese

Quinoa Salad with Sautéed Vegetables and Sesame Dressing

Meat and Cheese Platter

Seafood Ceviche with Lemon Confit

Cold Asparagus Soup

COMPLEMENTS **(CHOOSE 2)**

Vegetables Mix with Butter

Short Pasta: Bolognese, Pomodoro
or Au Gratin with Ham **(Choose 1)**

Fried Rice with Shrimp and Vegetables

Quiche: Lorraine, Vegetarian or Spinach
with Goat Cheese and Bacon
(Choose 1)

HOT STATION **(CHOOSE 3)**

Marinated Chicken or Beef Kebab **(Choose 1)**

Salmon Fillet in Herb Sauce

Cod Fillet in Balsamic and Ginger Sauce

Beef Tips Bordelaise-Style
or Veal Emince with Mushrooms **(Choose 1)**

Spiced Porks Ribs

DESSERTS STATION **(INCLUDES)**

Eclair Choco-Cappuccino

Vanilla and Caramel Bavarese

Walnut Cake

Seasonal Fruit Macaron Cake

Coffee & Selection of International Teas

\$48.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

Prices in US Dollars, taxes included. Valid until December 31st, 2023.

BUFFET “DELI SANDWICH”

COLD STATION **(CHOOSE 3)**

Mixed Fruit Platter

Watercress Salad with Citrus Supremes, Dried Fruits, Ginger, Honey and Miso Dressing

Caesar Salad with Croutons

Greek Salad with Feta Cheese

Short Pasta Salad with Grilled Vegetables

Cambray Potato Salad with Bacon-Old Mustard Mayonnaise

Vegetable and Turkey Ham Wrap

GARNISHES

Olives, Pickles, Jalapeño Peppers, Green Onions, Mayonnaise, Mustard, Ketchup and Chipotle Peppers

ASSORTED SANDWICHES **(CHOOSE 3)**

Turkey Ham Sandwich with Apple Jam

Club Sandwich

Roast Beef Fillet Toast with Tomato and Onion Compote

Pumpernickel Sandwich with Figs and Brie Cheese

Chicken Breast Wrap with Mixed Lettuce, Manchego Cheese and Coriander Dressing

Tuna Sandwich on Multigrain Bread with Tomato, Avocado and Onion Dressing

“Sanísimo” Grilled Vegetable Ciabatta and Tomato Casse

Baguette with Serrano Ham, Tomato Confit and Goat Cheese

Serrano Ham and Dehydrated Tomato Focaccia

BUFFET “DELI SANDWICH”

DESSERTS (INCLUDES)

Strawberry-Kiwi Cake

Traditional Opera Cake

Gianduja and Apricot Mousse

Red Fruit Charlotte Cake

Coffee & Selection of International Teas

\$38.00 or \$35.00 (Price without Starters and Dessert)
MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

BUFFET “THE CORNERS OF MEXICO”

SOUPS (CHOOSE 1)

Shrimp Broth

Tlalpeño Broth

Squash Blossom Soup

Poblano Chili Cream

Traditional Tortilla Soup

HOT STATION (CHOOSE 3)

Beef Medallions in Peanut and Chipotle Sauce
or Beef Tips in Ancho Chili Marinade (Choose 1)

Chicken with Mole, Green Pipián or Almond Sauce
(Choose 1)

Pork Loin in Three Chili Sauce

Potato Cambray with Garlic Sauce

Toluqueño Rice with Chorizo or Chiapas Party Rice
(Choose 1)

Rajas Poblanas, Chards with Potatoes
or Squash with Corn Kernels and Tomato (Choose 1)

COLD STATION (CHOOSE 3)

Natural Salad Bar with a Variety of Dressings (3 dressings)

Xoconostle, Coriander, Hibiscus and Tomato with Oregano
and Achiote

Tricolor Salad with Tomato, Lettuce, Oaxaca Cheese and
Corn Kernels

Shredded Beef Salad with Toasted Corn Tortillas and
Garnishes

Sea Bass Tiradito with Tropical Pico de Gallo

Pickled Mixed Vegetables

Guacamole with Tortilla Chips and Pork Rind Chunks

BUFFET “THE CORNERS OF MEXICO”

DESSERT STATION (CHOOSE 4)

Jelly and Cheese Tart

Cinnamon and Rice Mousse Cake

Three Milks Cake

Guava Roll with Dulce de Leche

Cajeta Mousse with Walnut

Coffee & Selection of International Teas

\$58.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

ITALIAN BUFFET “LA DOLCE VITA”

ANTIPASTI (CHOOSE 3)

Natural Salad Bar with a Variety of Dressings (3 dressings)

Octopus Carpaccio with Citronette

Caprese Salad

Pesto Pasta Salad

Minestrone Soup

Lentil Cream with Rosemary scented

PRIMI (CHOOSE 1)

Lasagna Bolognese

Fusilli Pomodoro

SECONDI (CHOOSE 2)

Saltimbocca (Meat Roll with Ham and Cheese) alla Romana

Fish Fillet in Sage and Caper Sauce

Chicken Escalopes Au Gratin with Mozzarella Cheese and Tomato Sauce

GARNISHES (CHOOSE 2)

Spinach with Cream

Mashed Potato with Fine Herbs

Grilled Vegetables

Bread, Focaccia and Grissini Station

DOLCI (INCLUDES)

Traditional Tiramisu

Catalan Cake

Fruit Cake

Coffee & Selection of International Teas

Panna Cotta
with Caramel Sauce

\$59.00

MINIMUM 20 PEOPLE / MAXIMUM 3 HOURS

Prices in US Dollars, taxes included. Valid until December 31st, 2023.



CANAPÉS

MEXICAN CANAPÉS | PREMIUM MEXICAN CANAPÉS | CLASSIC CANAPÉS
DELUXE CANAPÉS | ELEGANCE COCKTAIL | SWEET CANAPÉS | LITTLE SINS

MEXICAN CANAPÉS

COLD CANAPÉS

Panela Cheese Brochette with Epazote and Pork Rinds Crust

Octopus Casserole with Pumpkin Seed Vinaigrette

Mushroom Salad with Pepicha and Plantain Chips

Little Corn Tostada with Sea Bass Ceviche
and Habanero Chili

Placero Chicken Tostada

Nayarit-Style Aguachile with Clam Scallops and Mango
Petacón

Mini Tikin Xic-Style Fish Toastada with Pineapple,
Cucumber Relish and a Touch of Habanero

Grilled Vegetable Brochette with Roasted Garlic Aioli
and Maha Sauce Oil

HOT CANAPÉS

Chipilín Memelas with Shrimp and Martajada Sauce

Papita Arriera
(Pressed Pork Rinds, Guajillo Chili and Cheese)

Pambacitos with Potato and Chorizo

Cochinita Salbute

Beef Kebab with Grilled Sunflower Seed

Mini Quesadilla Potosina stuffed with Potato,
Carrot and Chorizo

Stuffed Shrimp accompanied by Red Chili
and Pineapple Sauce

Glazed Chicken Osso Buco with Ancho Chili Molasses

\$24.00 (8 Pieces per order)

PREMIUM MEXICAN CANAPÉS

COLD PREMIUM CANAPÉS

Crepe and Ham Rolls with Chipotle Cream Cheese

Tuna Tartar with Yucatan Flavors

Tostada with Garlic Mushroom and Aged Cheese

Marinated Sea Bass Tartare infused with Chilhuacle Chili Oil
on Corn Crouton

Mini Tostada of Vegetables and Pickled Fish

Quenefa of Broad Bean Puree with Horseradish
and Shrimp Cocktail

Mini Venison Salpicón Tostada
decorated with Coriander Sprouts

Huachinango Ceviche with Lobster, Mango,
Cucumber and Jicama

HOT PREMIUM CANAPÉS

Mini Barbecue Flute and Creamy Avocado Sauce

Pastor Sope

Beef Brochette with Guajillo Chili

Shrimp a la Talla

Tortita Ahogada Jalisciense
**(Salty Bread stuffed with Pork Confit,
covered in Guajillo Sauce and Pickled Onion)**

Coastal Shrimp Broth

Veracruz-Style Smoked Tuna Whiting

Mini Puff Pastry with Duck Confit and Oaxacan Black Mole

\$34.00 (12 Pieces per order)

CLASSIC CANAPÉS

COLD CLASSIC CANAPÉS (INCLUDES)

Smoked Salmon and Cream Cheese

Chicken Curry Crostini

Roasted Beet Toast with Goat Cheese

Tuna and Green Apple Tartare, Soy Sauce and Wasabi Dressing

Beef Carpaccio with Parmesan and Basil

Ham Roll with Cheese and Fine Herbs

Smoked Eel Nigiri with a touch of Unagi Tare
and Sriracha Sauce

Bruschetta with Roquefort Cheese Mousse
and Fig Chutney in Red Wine

\$26.00

HOT CLASSIC CANAPÉS

Chicken Satay Brochette

Mushroom and Goat Cheese Strudel

Quiche Lorraine

Vol-Au-Vent of Snails with Parsley Butter

Vegetarian Samosas

Thin Tomato, Goat Cheese and Basil Pie

Anchovies and Caramelized Onion Pizza with Tomato Confit

Cod Beignet with Roasted Garlic and Tapenade

\$26.00 (8 Pieces per order)

PREMIUM CANAPÉS

COLD DELUXE CANAPÉS

Sphere of Smoked Salmon with Cream Cheese

Duck Foie Gras Canapés with Fig Chutney

Sea Bass Ceviche with Lemon Confit

Gingerbread with Roquefort Cheese and Pears

Melon Pearls with Serrano Ham Mousse

Cottage Cheese & Serrano Ham Toast
with Grapes and Arugula

Fresh Sonoran Tuna Tiradito with a touch of Dill

Salmon Roll with Cheese Mousse and a touch of Dill

\$31.00

HOT DELUXE CANAPÉS

Spring Roll with Vegetables
perfumed with Soya and Sesame Seeds

Risotto Croquette with Mushrooms

Crunchy Lamb with Spices

Pissaladière with Tapenade

Fried Shrimp in Brick Pastry with Basil

Beef Fillet Brochette in Green Pepper Sauce

Herb-Crusted Scallops with Fine Herbs

Mini Angus Beef Burger with Camembert Cheese,
Caramelized Onions and Red Wine

\$31.00 (8 Pieces per order)

ELEGANCE COCKTAIL

COLD CANAPÉS

Salmon Confit with Radish Julienne

Avocado Cream perfumed with Mezcal

Brioche with Fourme D'ambert Cheese and Amarena Cherry

Beef Fillet Thin Layers and Peasant Bread

Tuna Tataki with Creamy Avocado and Wasabi

Mini Ratatouille Stuffed Mushrooms with Lemon Confit

Fresh Pear and Serrano Ham

Foie Gras Praliné Cone and Candied Pecans

\$27.00 (12 Pieces per order)

HOT CANAPÉS

Fine Fig Jam Tart with Goat Cheese

Beef Brochette Glazed with Soya and Sesame Seeds

Serrano Ham Croquette

Piglet Confit and Rosemary Melting Potato

Duck Confit and Fig Samosa

Sausage on Brioche à la Lyonnaise

Crunchy Shrimp in a Dried Fruit and Tartar Sauce Crust

Lamb Kebabs, Sesame and Honey Dressing

\$33.00 (12 Pieces per order)

SWEET COCKTAILS

SWEET CANAPÉS

Pistachio and Raspberry Macaron

Apple Tarte Tatin and Mousseline Cream Heart

White Chocolate and Red Fruit Mousse

Praliné Chocolate Sphere

Lemon and Orange Bar

\$33.00 (12 Pieces per order, maximum 100 people)

LITTLE SINS (INCLUDES)

Caramel-Chocolate Bar

Peanut Bonbon

Choux choux
(Pastry filled with Cocoa Mousselin)

Pear and Raspberry Gummy

Mini Citrus Tartlet

Pineapple-Coconut Mousse

Chocolate Force
(Dark Chocolate Sponge Cake
and Milk Chocolate Mousse)

Mini Tiramisu Cake

\$31.00 (8 Pieces per order)



BEVERAGES

WINES | CLASSIC BAR | LUXURY BAR | BAR WITHOUT ALCOHOL | BAR WITH BEER AND WINE
COCKTAILS | MARGARITA BAR

WINES

HOUSE WINE

| | |
|------------|----------------|
| White Wine | \$38.00 |
| Red Wine | \$38.00 |

SWEET WINE

| | |
|---------|----------------|
| Diamond | \$41.00 |
|---------|----------------|

CHAMPAGNE

| | |
|--------------------------------|-----------------|
| Möet & Chandon Brut Impérial | \$95.00 |
| Möet & Chandon Brut Rosé | \$109.00 |
| Möet & Chandon Nectar Imperial | \$109.00 |
| Dom Pérignon Cuvée Millésime | \$109.00 |

**We Have the Biggest Wine Cellar of Latin America. If you Want to
Select Different Wines, Please Consult with your Sales Executive**

CLASSIC BAR

RUM

Bacardí Blanco

Matusalem Clásico

VODKA

Smirnoff

Absolut Azul

BRANDY

Torres 10

WHISKY

Johnnie Walker Red Label

Jack Daniel's

TEQUILA

José Cuervo Tradicional

Don Julio Reposado

DIGESTIVE

Baileys

Courvoisier V.S.

Anise Chinchón Dulce

Licor 43

INCLUDES: National Beer, Juices and Soft Drinks

| | |
|---------|---------|
| 1 Hour | \$19.00 |
| 2 Hours | \$29.00 |
| 3 Hours | \$40.00 |
| 4 Hours | \$47.00 |
| 5 Hours | \$53.00 |
| 6 Hours | \$63.00 |

LUXURY BAR

RUM

Bacardí Blanco

Zacapa 12 years

VODKA

Stolichnaya

Grey Goose

BRANDY

Torres 15

HOUSE WINES

WHISKY

Johnnie Walker Black Label

Bushmills Black Bush

TEQUILA

Herradura Reposado

Maestro Tequilero Dobel Diamante

DIGESTIVE

Bailey's

Licor 43

Cognac Hennessy

Oporto Ferreira

Anise Cadenas

LUXURY BAR

INCLUDES: NATIONAL BEER, JUICES AND SOFT DRINKS

| | |
|---------|---------|
| 1 Hour | \$25.00 |
| 2 Hours | \$37.00 |
| 3 Hours | \$49.00 |
| 4 Hours | \$56.00 |
| 5 Hours | \$63.00 |
| 6 Hours | \$73.00 |

BAR WITHOUT ALCOHOL

| | |
|-----------|---------|
| Soda | |
| Orangeade | |
| Lemonade | |
| Water | |
| Infusions | |
| 1 Hour | \$10.00 |
| 2 Hours | \$12.00 |
| 3 Hours | \$20.00 |
| 4 Hours | \$24.00 |

BAR WITH BEER AND WINE

| | |
|--------------------|---------|
| Soda | |
| Orangeade | |
| Lemonade | |
| National Beer | |
| White and Red Wine | |
| 1 Hour | \$19.00 |
| 2 Hours | \$28.00 |
| 3 Hours | \$38.00 |
| 4 Hours | \$47.00 |

UNCORKING

| | |
|--------------------------------------------------------------|---------|
| Unlimited Soft Drinks, Juices, Mixer, Glassware and Ice | |
| The First Hour | \$13.00 |
| Up to 5 hours | \$26.00 |
| Extra Hour | \$8.00 |
| MINIMUM 100 PEOPLE | |
| PER PIECE | |
| Soft Drink, Juice, Lemonade or Orangeade per Glass (Each) | \$5.00 |
| Bottled House Water (335 ml. Each) | \$5.00 |
| National Beer (Each) | \$6.00 |
| Imported Beer (Heineken Eeach) | \$6.00 |
| Table Wine Uncorking (Each) | \$19.00 |
| Clericot Pitcher (6 Glasses) | \$36.00 |

COCKTAILS

GIN & TONICS BY EPICENTRO (CHOOSE 4)

Ice Gin: **Gin, Tonic, Yellow Chartreuse, Luxardo Maraschino, Sparkling Wine, Strawberries and Lemon Sorbet**

Capri Tonic: **Gin, Tonic, Limoncello, Dry Chinchón and Pear Vodka**

Budah Bombay: **Gin, Tonic, Aperol and Sparkling Wine**

Negronic: **Gin, Tonic, Sweet Vermouth and Campari**

Jimmy Gin: **Gin, Tonic, Green Chartreuse, Cucumber, Lemon, Ginger and Ginger Ale**

Berry Much: **Gin, Tonic, Blackberries, Raspberries, Cointreau, Crème de Cassis and Mint**

Me Lychee: **Gin, Tonic, Pomegranate Liqueur, Lemon and Lychee**

The Bullet: **Gin, Tonic, White Tequila, Serrano Chili and Coriander**

**Unlimited for 2 Hours
\$26.00**

**Extra Hour
\$14.00**

MARGARITA BAR (CHOOSE 4, AVAILABLE WITH TEQUILA OR MEZCAL)

Tamarindo: **White Tequila and Tamarind Syrup, frosted with Piquin Chili and Salt**

Lemon: **Tequila, Lemon Juice and Orange Liqueur**

Strawberry: **Tequila, Strawberries, Grenadine, Orange Liqueur and Lemon Juice**

Kiwi: **Tequila, Kiwi Pulp, Orange Liqueur and Kiwi Slices**

Mango: **Tequila, Mango Pulp, Orange Liqueur, Lemon Juice and Habanero Pepper (seasonal)**

Hibiscus

Horchata

**Unlimited for 2 Hours
\$26.00**

**Extra Hour
\$14.00**



Thank you

