



INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Platos auténticos, preparados al estilo clásico y contemporáneos de todo el mundo, que demuestran nuestro conocimiento mundial.



Light



Vegetarian



Served with breakfast breads, butter and jams
Regular or decaf coffee and tea selection

INTERCONTINENTAL BREAKFAST

- ✓ Choice of three juices: Orange, grapefruit, pineapple and traditional green (blend of orange, celery, spinach, nopal cactus, parsley and tomato)
- Choice of three fresh fruits: Papaya, cantaloupe melon, Valencia melon, watermelon, pineapple, grapefruit or mixed fruit salad
- 🍞 Choice of three homemade breakfast breads: Fresh muffins, croissants, chocolate croissants and mixed local favorites, or our Mandara Spa selection made with whole grain flour and reduced fat content: Croissants, sweet rolls, muffins, bread rolls

\$ 17.50*

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

PLATED BREAKFAST | BUFFET BREAKFAST

NEXT



MANDARA SPA

- ✓ Choice of three juices: Orange, grapefruit, pineapple and traditional green (blend of orange, celery, spinach, prickly pear cactus, parsley and tomato)

Choice of three fresh fruits: papaya, cantaloupe melon, Valencia melon, watermelon, pineapple, grapefruit or mixed fruit salad, or crudités of fresh vegetables with yogurt dip

Choice of granola with nuts and dried fruits, bircher müsli or a selection of healthy cereals

Selection of low fat and natural yogurts

- 🍞 Choice of three homemade breakfast breads: Fresh muffins, croissants, chocolate croissants and mixed local favorites, or our Mandara Spa selection made with whole grain flour and reduced fat content: Croissants, sweet rolls, muffins, bread rolls

\$ 19.00*

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DELUXE INTERCONTINENTAL

✓ Choice of two juices: Orange, grapefruit, pineapple and traditional green (blend of orange, celery, spinach, prickly pear cactus, parsley and tomato)

Choice of two fresh fruits: Papaya, cantaloupe melon, Valencia melon, watermelon, pineapple, grapefruit or mixed fruit salad

🍞 Choice of three homemade breakfast breads: Fresh muffins, croissants, chocolate croissants and mixed local favorites, or our Mandara Spa selection made with whole grain flour and reduced fat content: Croissants, sweet rolls, muffins, bread rolls

Selection of imported and domestic cheeses

Selection of imported and domestic cold cuts

A choice of granola with nuts and dried fruits or bircher muesli

Selection of low fat, fruit and natural yogurts

\$ 21.00*

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

PLATED BREAKFAST | BUFFET BREAKFAST



MEXICAN BREAKFAST

Fresh juices: Orange, grapefruit and green and fresh mixed sliced fruit

Cereal selection with yogurts, whole or low fat milk

Granola with dried fruits and nuts

Cottage cheese

Scrambled eggs with beef and chili

Yucatan style chicken tamales, chilaquiles with red sauce

Cheese empanadas

Black beans

Mexican style beef tips

Ham, bacon and sausage

Cochinita pibil

Hot chocolate

Corn and flour tortillas

\$ 25.00* Minimum 30 pax

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

PLATED BREAKFAST | BUFFET BREAKFAST

QUICK LUNCH BUFFET 1

✓ Cold potato and spinach soup with radish canapés

Mixed greens with asparagus, cherry tomatoes, black olives, pecans, blue cheese and jamaica flower vinaigrette

Chilled prawns and crab claws with cocktail sauce, Mexican salsas and lime

Caprese salad with fresh Mozzarella, tomato, basil and olives

Baby potato salad with smoked salmon, green onions, olive oil, lemon and parsley

Poached turkey breast served cold with tuna sauce

Roasted sliced tenderloin of Angus beef with arugula, mushrooms, grated Parmesan cheese, extra virgin olive oil and lemon

Fusilli pasta with seafood, tomato, basil, garlic and white wine sauce

Assorted breads

DESSERTS

Flourless chocolate torte with raspberry sauce and cream

Mini crème brûlée

Fresh fruit and berries

\$ 52.00*

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[INTRODUCTION](#) | [BREAKFAST](#) | [LUNCH](#) | [DINNER](#) | [CANAPÉS](#) | [COFFEE BREAK](#) | [BEVERAGES](#) | [AUDIOVISUAL](#)

QUICK LUNCH BUFFET 2

Cold coconut soup with avocado, shrimp and lime

Niçoise salad with grilled tuna served medium rare with hard-boiled egg, cherry tomatoes, green beans, olives, anchovies and red wine vinaigrette

Mini vegetarian sandwiches with Mozzarella, tomato, olives, artichokes and pesto vinaigrette

Shrimp ceviche with onion, coriander, tomato and lime

Mixed satays with chicken, beef, shrimp and spicy peanut sauce

Penne with grilled chicken breast, sun-dried tomatoes, peas and Parmesan cheese

Steamed asparagus with hard-boiled egg and Dijon vinaigrette

✓ Guacamole, Mexican salsas and tortilla chips

Assorted breads

DESSERTS

Banana bread

Chocolate chip, pecan cookies

Fresh fruit

\$ 42.00*

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LUNCH MENU 1

SOUP

Tortilla soup with avocado, cream and dried chili

SALAD

Three color salad with panela cheese, tomato, avocado, olive oil, oregano and lime

MAIN COURSE

Grilled skirt steak with sweet peppers, onion, eggplant, tomato and oregano, served with braised lentils and spinach (add \$ 4.00*)

or

Grilled chicken breast with guajillo chili sauce, served with plantain rice and black beans

DESSERT

Tres leches cake: Vanilla sponge cake flavored with 3 types of milk and tequila

\$ 46.00*

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LUNCH MENU 2

SOUP

Vegetarian minestrone with mixed vegetables and Parmesan cheese crouton

SALAD

Fresh Mozzarella and tomato salad with greens, olives, basil and balsamic vinaigrette

MAIN COURSE

Penne Arrabbiata: Spicy tomato sauce with basil and Parmesan cheese (add \$ 1.00*)

or

Baked cannelloni with spinach, ricotta cheese, béchamel and tomato sauce (add \$ 2.00*)

or

✓ Vegetarian stir-fried rice with vegetables and soy sauce (eggs optional)

DESSERT

Mini strudel with tropical fruits

\$ 43.00*

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DINNER MENU 1

SOUP

Tortilla soup with avocado, cream and dried chili

ENTRÉE

Trio of ceviches with fish, shrimp and conch prepared island style

✓ SALAD

Caesar salad with croutons, anchovies and olives

✓ MAIN COURSE

Red snapper grilled fillet with braised lentils, spinach, vegetables and cumin scented tapenade of green olive and almonds

or

Mexican beef strip braised with onion, pepper and tomato served with refried black beans, guacamole and tortillas (add \$ 2.00*)

DESSERT

Tres leches cake: Vanilla sponge flavored with 3 types of milk and tequila

\$ 76.00*

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DINNER MENU 2

SOUP

Wild mushroom bisque with cream and mushroom toast

ENTRÉE

Grilled large sea scallops with Belgian endive, Macadamia nuts and jamaica vinaigrette

and

Beef carpaccio with arugula, extra virgin olive oil, lemon and grated Parmesan

SALAD

Arugula salad with crispy Parma ham, sun-dried tomato, grated Parmesan and balsamic vinaigrette

MAIN COURSE

Scallop and shrimp brochette, saffroned rice with vegetables and spicy roasted pepper dip (add \$ 10.00*)

or

Pan roasted chicken breast, roasted rosemary potato slices, broccoli and fresh thyme jus

or

Sliced roasted Angus beef tenderloin, served with red wine, black peppercorn sauce sautéed spinach and carrot puree (add \$ 12.00*)

DESSERT

Profiteroles with pastry cream and chocolate

or

Three chocolate mousse cake

\$ 80.50*

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TACO BAR

COLD STATION

Caesar salad

Salad with nopal leaves, tomato and cheese

✓ Jicama and orange salad with coriander

✓ Guacamole

✓ Trio of Mexican sauces

Tortilla chips

HOT STATION

Bayo beans a la charra with chorizo

Beef tacos with diced Angus skirt steak

Chicken fajitas seasoned with Sol beer

Grilled pork served with tortillas, sliced tomatoes, shredded lettuce, cream, fresh cheese and a variety of spicy and mild salsas

Refried beans

✓ Mexican rice

✓ Poblano peppers with corn and cream

DESSERTS

Fresh fruit

Mexican rice pudding

Tres leches cake with tequila

Chocolate cake

\$ 36.00*

Minimum 30 guests

If less guests than minimum required, price will increase by
\$ 7.00* per person

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✓ MAYAN BUFFET COLD STATION

Salad Bar: Mixed greens, beets, carrots, radishes, tomatoes, onion, pumpkin seeds, fresh cheese and olives

Ranch, jamaica flower and Dijon mustard vinaigrettes

Guacamole

Trio of salsas & tortilla chips

✓ Nopal salad Tizimin style

✓ Tzic Beef

Shredded beef salad with radish and lime

Ceviche of conch prepared island style with avocado, onion, habanero chili and coriander

Pibil chicken panuchos

SOUP

✓ Sopa de lima: Lime soup with sweet peppers, onion, chicken, crispy tortilla strips

HOT STATION

Cochinita pibil:

Slow roasted pork marinated in sour orange, achiote and spices wrapped in banana leaf

Local style tamales with chicken

Chicken Valladolid style with Xcatiks (mild) chili, onion and spices

Grilled fish fillet Tikin Xic style with onion, sweet peppers, tomato, sour orange and a local spice mixture

✓ Rice with banana and chaya

Local style squash with tomato and cheese

DESSERTS

Fresh fruit salad with Xtabentun liquor

Soursop pie

Chocolate coconut tart

\$ 39.00*

Minimum 30 guests

*Applies to all rates in this document.



PREMIUM COLD

Parma ham sticks with grissini and black pepper

Steamed prawn skewers served chilled with lime chili and cocktail sauce

Smoked salmon sticks with cream, cheese and chives

Profiteroles with Parma ham and mascarpone cheese

Prosciutto with melon

Sushi rolls with avocado and vegetables

✓ Sushi rolls with tuna

Sushi rolls with shrimp

Profiteroles with smoked salmon, sour cream and salmon caviar

Duck liver mousse canapés with guava compote

Smoked salmon canapés with capers and onion

\$ 42.00* per dozen

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PREMIUM HOT

Grilled jumbo scallops kebab on rosemary skewers, lemon and extra virgin olive oil

Grilled shrimp kebab wrapped with Parma ham and balsamic glaze

Crispy shrimp in a sarong with a sweet & sour, spicy dipping sauce

Crispy crab claws with shrimp and bread crumbs with sweet, sour and spicy dipping sauce

Mini beef brochettes with a chipotle chili sauce

Shrimp and beef satay with a spicy peanut sauce

Grilled shrimp cakes on sugar cane, tamarind sauce

\$ 42.00* per dozen

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MEXICAN STYLE

- ✓ Guacamole, house made tortilla chips and trio of Mexican salsas
- Cheese empanadas
- Taquitos dorados:
 - Crispy rolled tacos with chicken, lettuce, tomato, cheese and cream
 - Mini pambacitos with potato and chorizo
 - Jalapeños with bread crumbs and cheese
 - Beef salpicon tostadas

\$ 27.00*

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YUCATAN STYLE

Cochinita pibil empanadas: Pork roasted in banana leaves seasoned with achiote and wrapped in a crispy corn crust

Tamales with poblano strips, chili and cream

Mini chicken panuchos: Black bean stuffed corn tortilla with lettuce, pickled red onion and avocado, topped with chicken breast seasoned with achiote

Canasta de ceviche de camarones: Crispy tortilla baskets filled with shrimp ceviche, prepared island style with avocado, onion, coriander and lime

Quesadillas with black beans and cheese

✓ Guacamole, house made tortilla chips and trio of Mexican salsas

\$ 30.00*

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THAI STYLE

Mixed satays with chicken, shrimp and beef served with a spicy peanut sauce

Minced chicken salad with shallots, lime and dried chili served in cucumber cups

✓ Crispy vegetarian spring rolls with a sweet, sour and spicy sauce

Crispy crab claws with shrimp and bread crumbs, sweet, sour and spicy sauce

Grilled shrimp cakes on sugar cane with tamarind sauce

✓ Tropical fruit kebabs with a salt, sugar and chili dip

\$ 31.00*

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INTERNATIONAL SELECTION

Smoked salmon sticks with mascarpone cheese

Caesar salad spring rolls with grilled chicken

Crispy shrimp in a sarong with a sweet and sour chili dipping sauce

Fresh Mozzarella and cherry tomato skewers with basil pesto

Grilled mini brochette of Angus beef with onion and sweet pepper

✓ Roast eggplant puree with tahini, garlic and lemon, served with flat bread wedges

\$ 30.00*

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ITALIAN STYLE

Bruschetta with porcini and wild mushrooms, white wine and grated Parmesan cheese

Bresaola sticks with arugula butter and black pepper

Arrancini, risotto with saffron, fontina cheese and bread crumbs

Grilled mini brochette of lamb with garlic, olive oil, rosemary and lemon

Mini pizzas with fresh tomato, basil and shrimp

Stuffed dates with goat cheese, almonds and Parma ham

\$ 32.00*

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AM COFFEE BREAK

A selection of breakfast pastries including homemade local favorites, muffins and croissants

\$ 14.00*

PM COFFEE BREAK

Assorted home baked cookies

\$ 14.00*

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MANDARA SPA BREAK

Orange and grapefruit juices

✓ Fresh mixed sliced seasonal fruits

✓ Crudités of vegetables with chili, salt and chipotle sauce

Fresh tomato and Mozzarella sandwiches on whole wheat focaccia with extra virgin olive oil and basil

✓ Assorted dried fruits and nuts

Oatmeal-raisin cookies

Granola bars

\$ 19.00*

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MEDITERRANEAN STYLE BREAK

Orange juice

Parma ham grissinis

Fresh mixed sliced fruit

Caprese skewers with fresh Mozzarella, basil, tomato and grilled bread

Chocolate-almond biscotti

Individual tiramisu glasses

\$ 18.00*

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30 minutes

All of them include regular or decaf coffee, tea, soft drinks and bottled water

ELEVATE YOUR COFFEE BREAK

✓ Totopos, guacamole and Mexican salsas	\$ 4.00*
Chicharrones with salsa	\$ 3.00*
Sabritas with salsa	\$ 2.00*
M&M's	\$ 2.00*
✓ Dried fruits and nuts	\$ 4.00*
Yogurt drinks	\$ 2.00*
Energy drinks	\$ 4.00*
Granola bars	\$ 2.00*
Crudités with chili, salt and chipotle salsa	\$ 3.00*
Chocolate dipped strawberries	\$ 4.00*

Chocolate fountain with lady fingers, strawberries and fresh fruit	\$ 6.00*
Mixed cookies	\$ 3.00*
Mixed breakfast pastries	\$ 3.00*
Mixed petit fours	\$ 5.00*
Smoothie station with yogurts, fruits, juices, blended to your liking	\$ 10.00*

Prices are per person with a booked coffee break

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PERMANENT COFFEE BREAKS

Regular or decaf coffee, or selection of teas by the gallon \$ **30.00***
Bottled water and soft drinks \$ **3.00*** each

Other items as breads or cookies can be quoted by dozen upon request

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DOMESTIC

Smirnoff Vodka

Tanqueray Gin

Dewar's Whisky or JW Red Label

Bacardi Silver

Tequila Milagro Silver

Brandy Presidente

XA Blanc de Blancs (white wine)

XA Cabernet Sauvignon (red wine)

Beers (choose from 2 options)

Sodas and water

Margaritas, daiquiris and cocktails

First hour

\$ 19.00*

Additional hour

\$ 16.00*

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INTERNATIONAL



Bacardi Silver
Bacardi Añejo
Absolut Vodka
Smirnoff Vodka
Tanqueray Gin
Tequila Milagro Silver
Tequila Cuervo Especial
Tequila Conmemorativo
Dewar's Whisky
Chivas Whisky
Jim Bean
Beers (choose from 4 options)
Sodas and water
Margaritas, daiquiris and cocktails

WINES

Punta Nogal (Chile)
Choose 1 white & 1 red wine:
Cabernet Sauvignon, Merlot
Chardonnay, Sauvignon Blanc

First hour

\$ 27.00*

Additional hour

\$ 21.00*

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

DOMESTIC | INTERNATIONAL

AUDIO SYSTEM (UP TO 50 PEOPLE)

1 JBL EON 15 speaker w/stand

Shure 4 CH mixer

Shure SM 58 microphone with table/floor stand

\$ 175.00*

AUDIO SYSTEM (50 TO 150 PEOPLE)

2 JBL EON 15 speakers w/stand

Shure 4 CH mixer

Shure SM 58 wireless microphone UHF combo with table/floor stand

CD player

\$ 275.00*

AUDIO SYSTEM (150 TO 300 PEOPLE)

4 JBL EON 15 speaker sw/stand

Shure 4 CH mixer

Shure SM 58 wireless microphone UHF combo

CD player

Table/floor stand microphone

\$ 385.00*

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

AUDIO PACKAGES | VIDEO PACKAGES | LIGHTING PACKAGES

VIDEO PACKAGE #1 (UP TO 80 PEOPLE)

- I cradle screen (up to 8')
- I LCD projector 2700 ANSI lumens
- I VGA cable & power cord
- I laser pointer

\$ 385.00*

VIDEO PACKAGES #2 (UP TO 200 PEOPLE)

- I 17.5' x 10' fast fold screen with dress kid
- I LCD projector 3500 ANSI lumens
- I VGA cable & power cord
- I laser pointer

\$ 475.00*

CLIENT LCD SUPPORT PACKAGE

- I cradle screen (up to 8')
- I safe lock projection table
- I power cord & power strip
- Professional set-up & technical support included

\$ 85.00*

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INTRODUCTION | BREAKFAST | LUNCH | DINNER | CANAPÉS | COFFEE BREAK | BEVERAGES | AUDIOVISUAL

AUDIO PACKAGES | VIDEO PACKAGES | LIGHTING PACKAGES

PACKAGE 1

6 Source Four Par 64 lights
2 ultimate light stand, cables and accessories
1 controller
1 6-channel dimmer pack
Cables and extension cords

\$ 250.00*

PACKAGE 2

12 Source Four Par 64 ETC 575 W lights
2 stands for Truss 4' X 4'
2 Truss lights 10' x 12" x 12"
1 controller
2 6-channel dimmer packs
Cables and extension cords

\$ 450.00*

PACKAGE 3

12 Source Four Par 64 ETC 575 W lights
2 stands for Truss 4' X 4'
2 Truss lights 10' x 12" x 12"
1 controller
2 6-channel dimmer packs
2 robotic Studio Spot 250 lights
Cables and extension cords

\$ 850.00*

Fully-rigged lighting and effects systems available upon request

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