



JW Marriott Cancun Resort & Spa Event Menus



BREAKFAST Plated Breakfast

Plated Breakfasts

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

It includes:

Carafes of assorted fruit juices

The choice of three

Orange, grapefruit, cantaloupe, mango, honeydew, papaya, guava, pineapple, passion fruit, JW or signature "green juice" Strawberry-beet, carrot, or sour sop | \$3 USD Additional Charge

Freshly baked sweet breads, croissants and muffins

Butter, preserves and honey

Freshly brewed coffee, decaffeinate coffee, and specialty teas



BREAKFAST Plated Breakfast

Plated Breakfasts

Starters

The Choice of one

Forest berry parfait, organic honey comb, house granola

Ripest fruits of the moment, cottage cheese and Agave honey

Steel cut oatmeal crème Brule, brown sugar crust, almonds and sun-dried fruits

Chilean smoked salmon, traditional accompaniments and petite bagels | \$8 Additional charge
USD

Main course

The Choice of one

Farm fresh scrambled eggs| \$27 USD

Traditional hash browns, Tillamook cheddar, cherry wood smoked bacon, pork sausage and
grilled roma tomato

Classic eggs benedict| \$29 USD

Canadian bacon, hollandaise sauce, English muffin and lyonnaise red skin potatoes



BREAKFAST Plated Breakfast

Plated Breakfasts

Cancun egg burrito | \$27 USD

Manchego cheese, refried beans, guacamole, pico de gallo, Toluca chorizo potato hash, Serrano pepper and red onion

Egg white frittata | \$27 USD

Goat cheese, Portobello mushroom, baby spinach, sun-dried tomato and poblano roasted Yukon potatoes

Greek omelet | \$28 USD

Feta cheese, arugula, sun-dried tomatoes, olive oil grilled potatoes, cherry wood smoked bacon or pork sausage and grilled roma tomato

Smoked ham omelet | \$28 USD

Aged Swiss cheese, southwestern style potatoes, cherry wood smoked bacon or pork sausage and grilled roma tomato



BREAKFAST Plated Breakfast

Plated Breakfasts

Grilled barrel steak | \$38 USD

Sautéed wild mushrooms, soft scrambled eggs, cambray potatoes, fried zucchini flowers

Eggnog battered blueberry muffin | \$26 USD Served with mascarpone whipped cream

Banana flambé fresh toast | \$26 USD

banana-pecan bread and wild berries

Domino pancakes | \$26 USD

White and dark chocolate chips and goats cream caramel

Crepes suzette | \$26 USD

Veracruz orange compote and grand Marnier sauce

Belgian waffles | \$26 USD

Chantilly, wild berries and Agave syrup



BREAKFAST Breakfast Buffets

Breakfasts Buffets

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

JW Continental |\$23 USD

Carafes of assorted fruit juices, the choice of three:

Orange, grapefruit, cantaloupe, mango, honeydew, papaya, guava, pineapple, passion fruit, JW signature "green juice" Strawberry-beet, carrot, sour sop | \$3 USD additional charge

Seasonal fruits, sliced and whole Low fat, natural and fruit yogurts Assorted dry cereals

Sweet breads, muffins, croissants, wheat, rye and white bread

Butter, preserves and organic honey

Freshly brewed coffee, decaffeinate coffee and specialty teas



BREAKFAST Breakfast Buffets

Breakfasts Buffets

All American | \$35 USD

Carafes of assorted fruit juices, the choice of three:

Orange, grapefruit, cantaloupe, mango, honeydew, papaya, guava, pineapple, passion fruit, JW signature "green juice" Strawberry-beet, carrot, sour sop | \$3 USD additional charge

Seasonal fruits, sliced and whole Low fat, natural and fruit yogurts Assorted dry cereals

Sweet breads, muffins, croissants, wheat, rye and white bread

Butter, preserves and organic honey

Farm fresh scrambled eggs, traditional hash browns and Tillamook cheddar cheese

Cherry wood smoked bacon Chicken and apple Sausage Traditional hash brown potatoes

Freshly brewed coffee, decaffeinate coffee and specialty teas

Healthy fare|\$29 USD

Carafes of assorted fruit juices:

Strawberry-beet, pomegranate-blueberry, cactus-pineapple and carrot-orange

Seasonal whole and sliced fruits

Fresh forest berries

Organic smoothies:

Strawberry-banana, mango-kiwi and peach-lychee

Nutty honey granola and soy milk

Gluten free banana muffins with raspberry compote Freshly brewed coffee, decaffeinate coffee and specialty tea



BREAKFAST Breakfast Buffets

Breakfasts Buffets

JW Signature |\$39 USD

Carafes of assorted fruit juices, the choice of three:

Orange, grapefruit, cantaloupe, mango, honeydew, papaya, guava, pineapple, passion fruit, JW signature "green juice" Strawberry-beet, carrot, sour sop | \$3 USD additional charge

Seasonal fruits, sliced and whole Low fat, natural and fruit yogurts Assorted dry cereals

Sweet breads, muffins, croissants, wheat, rye and white bread

Butter, preserves and organic honey

Boston cream and white chocolate glazed donuts

Churros with chocolate and vanilla sauce

Farm fresh scrambled eggs, traditional hash browns and Tillamook cheddar cheese

Chipotle eggs benedict, Canadian bacon, hollandaise sauce and English muffin

Cancun egg burrito, Manchego cheese, refried beans, guacamole, pico de gallo and habanero sauce

Banana flambé Fresh toast, banana-pecan bread and wild berries

Domino pancakes, white and dark chocolate chips with goats cream caramel

Cherry wood smoked bacon

Chicken and apple Sausage

Toluca chorizo potato hash, serrano pepper and red onion

Freshly brewed coffee, decaffeinate coffee, and specialty teas



BREAKFAST Breakfast Buffets

Breakfasts Buffets

Mexican |\$37 USD

Carafes of assorted fruit juices:

Cactus-orange, papaya, "Coconut Horchata" Seasonal Fruits, sliced and whole

Low fat, natural and fruit yogurts Freshly baked regional sweet breads Butter, preserves and

Agave honey

"Barbacoa", Braised beef broth, onions and cilantro

Oaxaca epazote quesadillas

Sweet corn and fresh cheese tamales

"Ranchero" fried eggs, refried beans and corn tortilla

Flank steak burritos, soft scrambled eggs, Manchego cheese, refried beans and pico de gallo

Chicken "Chilaquiles", salsa verde or salsa roja, cotijacheese, red onion and cilantro

Sweet potato empanada with pineapple marmalade

Tortilla chips and guacamole

Salsa Bar:

Habanero, serrano, jalapeño, verde, roja, borracha, pico de gallo, red onion, chile de árbol and sour cream

Traditional churros, cajeta, vanilla and chocolate sauces

Freshly brewed coffee, decaffeinate coffee and specialty teas



BREAKFAST Five Diamond Brunch

Five diamond Brunch | \$75 USD

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Complete experience including Bloody Mary bar
and Bottomless mimosas | \$125 USD Minimum 100 guests

It includes

Carafes of assorted fruit juices, the choice of three:

Orange, grapefruit, cantaloupe, mango, honeydew, papaya, guava, pineapple, passion fruit, JW signature "green juice", strawberry-beet, carrot and sour sop

Seasonal fruits, sliced and whole Low fat, natural and fruit yogurts Assorted dry cereals

Sweet breads, muffins, croissants, wheat, rye and white bread

Butter, preserves and organic honey

Freshly brewed coffee, decaffeinate coffee, and specialty teas



BREAKFAST Five Diamond Brunch

The Choice of four stations.

Organic smoothie's station

Strawberry-banana, mango-kiwi and peach-lychee

Nutty honey granola and soy milk

Gluten free banana muffins with raspberry compote Boston cream and white chocolate glazed donuts Churros with chocolate and vanilla sauce

Crepe station

Philadelphia cream cheese and nutella Goats cream caramel and fresh cheese

Forest berries and mint

Orange Suzette and grand Marnier

Smoked salmon station

Cold smoked: Chilean, Norwegian and Scottish

Hot smoked: Dijon-dill, black pepper-lemon and Cajun

Traditional accompaniments and petit bagels

Charcuterie and antipasti station

Iberico prosciutto ham leg

Black forest ham, salami calabrese, genoa salami and mortadella

Smoked Gouda, triple cream brie, chevre, morbier, fontina and gorgonzola dolce

Brie en croute with raspberry compote



BREAKFAST Five Diamond Brunch

Farm fresh eggs station

Omelets and fried eggs with a world class variety of international and local cheeses, vegetables and smoked meats

Classic eggs benedict

Cherry wood smoked bacon, pork sausage and chicken apple sausage

Traditional hash brown potatoes

Oysters Rockefeller Station

Freshly caught pacific oysters broiled traditionally

Pasta station

Goat cheese ravioli with roasted beet cream sauce

Capellini, arugala pesto, macadamian nuts and granna padano

Rigatoni, Italian sausage, broccoli rabe and ricotta salata

Thai curry station

Red curry beef, pineapple, peppers, onions and basil Green curry chicken, lemongrass, basil and ginger Citrus infused yellow shrimp curry

Jasmine rice



BREAKFAST Five Diamond Brunch

Caesar salad station

Made fresh in an imported parmesan reggiano bowl

Compound salads:

German potato with lardoons

Apple and raisin coleslaw

Ricotta tortellini, pine nuts and basil

Jicama, mandarin and lime

Cherry tomato and bocconcini mozzarella

Carving station

Beef wellington, mushroom duxelle with bordelaise sauce Pistachio crusted rack of lamb and age port wine cream sauce Chipotle- honey glazed fried turkey and natural jus

Roasted baby vegetables and roasted garlic Yukon mashed potatoes

Sweets of the moment station

Chocolate éclairs

Strawberry lolly pops

Vanilla creme Brule

Traditional "tres leches"

Napoleon flan

Raspberry trifle mousse

New York cheese cake

Warm apple tart, cardamom ice cream



BREAKFAST Enhancements

Breakfast Enhancements

A Breakfast buffet must be purchased to add the following items
A customary 15% service charge and 16% tax will be added to prices
Prices are per person and subject to change

Farm fresh scrambled eggs | \$3 USD

Classic eggs benedict | \$4 USD

Cherry wood smoked bacon | \$3 USD

All natural pork sausage | \$3 USD

Chicken and apple sausage | \$3 USD

Traditional hash browns | \$3 USD

Lyonnais red skin potatoes | \$3 USD

Toluca chorizo potato hash | \$3 USD



BREAKFAST Enhancements

Poblano roasted Yukon potatoes | \$3 USD

Southwestern style potatoes | \$3 USD

Creamy country cheddar grits | \$3 USD

Cinnamon-raisin French toast and Vermont maple syrup | \$3 USD

Domino pancakes, white and dark chocolate chips with goats cream caramel \$3 USD

Belgian waffles, hand whipped cream, wild berries and agave syrup | \$3 USD

Banana flambé fresh toast, banana-pecan bread and wild berries | \$4 USD

Eggnog battered blueberry muffin and mascarpone whipped cream | \$3 USD

Cherry wood smoked bacon, fried egg and cheddar bagel | \$5 USD

Smoked ham, fried egg and Swiss cheese croissant | \$5 USD



BREAKFAST Enhancements

Canadian bacon, poached eggs and Havarti cheese English muffin | \$5 USD

Flank steak burritos, soft scrambled egg, Manchego and refried beans | \$5 USD

Chorizo burritos, soft scrambled egg, Manchego and refried beans | \$5 USD

Cherry wood smoked bacon, fried egg and smoked Gouda marbled rye | \$5 USD

Grilled peanut butter and strawberry compote brioche | \$3 USD

Chicken "chilaquiles", green or red sauce with Cotija cheese, red onion and cilantro | \$4 USD

Oaxaca epazote Chicken quesadillas | \$4 USD

"Ranchero" fried eggs, refried beans and corn tortilla | \$4 USD

Steel cut oatmeal crème Brule, brown sugar crust, almonds and sun-dried fruits | \$4 USD

Chilean smoked salmon, traditional accompaniments and petite bagel | \$8 USD



BREAKFAST Morning stations

Morning Stations

A Breakfast buffet must be purchased to add the following stations
A customary 15% service charge and 16% tax will be added to prices
Prices are per person and subject to change

Gourmet Eggs | \$15 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Omelets and fried eggs with a world class variety of international and local cheeses, vegetables and smoked meats

Crepes | \$18 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Philadelphia cream cheese and nutella Goats cream caramel and fresh cheese Forest berries and mint

Orange suzette and grand Marnier

Organic smoothies | \$13 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Strawberry-banana, mango-kiwi and peach-lychee



BREAKFAST Morning stations

Smoked salmon | \$24 USD

Cold smoked: Chilean, Norwegian and Scottish

Hot smoked: Dijon-dill, black pepper-lemon and Cajun

Traditional accompaniments and petit bagels

Seasonal Fruits slicing station | \$12 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Mix and match your favorite fruits paired with yogurt, granola and berries

Build your own Burrito Bar | \$18 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Scrambled eggs, flank steak, chorizo, chicken, refried beans, cheddar and Manchego cheeses, pico de gallo, guacamole, red pepper stew, sour cream and salsa bar

Belgian waffles | \$15 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Chocolate chips, fresh berry compotes, fresh whipped cream, whipped butter, pecans, Vermont maple syrup, agave syrup and organic honeycomb



BREAKFAST Morning stations

Buttermilk pancakes |\$15 USD

Attendant required at \$125 USD per 25 guests for 2 hours

Banana-nut, blueberry, strawberry, cinnamon-apple, m&m's, chocolate chips, fresh whipped cream, whipped butter, pecans, Vermont maple syrup, agave syrup and organic honey comb

Deluxe bagel shop |\$18 USD

Smoked salmon, capers, red onions and sliced tomatoes

N.Y. style plain, raisin, salt, sesame seed and onion bagels

Natural, light, blueberry, raspberry, peach, and plum cream cheeses

Breakfast Sandwiches |\$15 USD The choice of three

Cherry wood smoked bacon, fried egg and cheddar bagel

Smoked ham, fried egg and Swiss cheese croissant

Sausage patty, fried egg and smoked Gouda in a English muffin

Flank steak burritos, soft scrambled egg, Manchego and refried beans Chorizo burritos, soft

scrambled egg, Manchego and refried beans Grilled brioche peanut butter and strawberry jelly

All pricing is per person



BREAKFAST Breakfast on the Run

Breakfast on the Run | \$25

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

All boxed breakfasts will include:

Starbucks coffee Frappuccino, orange juice, yogurt drink, whole fruit, granola bar, blueberry muffin and Fiji water

The choice of one:

Virginia honey ham wheat roll with panela cheese

Roasted turkey croissant with blueberry cream cheese

Brioche peanut butter and strawberry jelly

Smoked salmon bagel with orange scented cream cheese

Cherry wood smoked bacon, lettuce and tomato wrap



BREAKS Morning Breaks

Morning Breaks

30 Minute Display

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Beverage Break | \$12 USD

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Deluxe Beverage Break | \$24 USD

Bottled still and sparkling water

Assorted chilled soft drinks

Red Bull and Red Bull Light PowerAde and Vitamin Water

Starbucks shots and Frappuccino

Freshly brewed coffee and specialty teas



BREAKS Morning Breaks

Brain Storm | \$22 USD

Ripest whole fruits of the moment

Deluxe smoothie station

Chewy and dry granola bars Protein bars

Tropical trail mix

Infused shots:

Strawberry-beet, pomegranate-blueberry Cactus-pineapple and carrot-orange

Vitamin water and bottled water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Summer Twist Beverage break | \$16 USD

Raspberry, peach, lemon, and natural ice teas

Lemonade, strawberry lemonade and sparkling lemonade

Arnold Palmer's 1/2 and 1/2

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Cookies and Milk | \$24 USD JW famous cookies



BREAKS Morning Breaks

Hot Shoppe milk shake station
Dunk-in doughnuts
Strawberry-mascarpone scones
Bottled still and sparkling water
Assorted chilled soft drinks
Freshly brewed coffee and specialty teas

Sandwich corner | \$22 USD
Peanut butter and jelly station
Gourmet grilled cheese station and heirloom tomato soup
Turkey and panela cheese wrap
Root vegetable chips
Crudité with buttermilk ranch dressing
Bottled still and sparkling water
Assorted chilled soft drinks
Freshly brewed coffee and specialty teas



BREAKS Afternoon Breaks

Afternoon Breaks

30 Minute Display

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Beverage Break | \$12 USD

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Deluxe Beverage Break | \$24 USD

Bottled still and sparkling water

Assorted chilled soft drink

Red Bull and Red Bull Light

Gatorade and Vitamin Water

Starbucks Shots and Frappuccino

Freshly brewed coffee and specialty teas



BREAKS Afternoon Breaks

Carnival Candy-time | \$28 USD

Cotton candy station

Chili mango tree (seasonal)

Mexican candy bar

Popcorn machine station

Lemon and raspberry lollipops

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Sweet Italian and Espresso | \$28 USD

Pistachio and chocolate cannoli

Chocolate strawberry brochettes

Orange and almond biscotti

Mulberry street zeppoles

Tiramisu shooters

Espresso machines and affogato station

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas



BREAKS Afternoon Breaks

Half time show | \$28 USD

Mini soft pretzel:

Traditional, sour cream with onion and cinnamon sugar

Popcorn machine station

Coney Island corn dogs

Root beer float station

Chocolate covered almonds

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Cookies and Ice Cream | \$26 USD

JW famous cookies

Ice cream and topping station

Traditional strawberry pie

Orange freeze station

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas

Protein up | \$24 USD

Hummus and grilled pita bread

1950s Deviled eggs

Sour dough BLT with mayonnaise Chicken gyros, feta cheese and tzatziki Bottled still and



BREAKS Afternoon Breaks

Protein up | \$24 USD

Hummus and grilled pita bread

1950s Deviled eggs

Sour dough BLT with mayonnaise

Chicken gyros, feta cheese and tzatziki

Bottled still and sparkling water

Assorted chilled soft drinks

Freshly brewed coffee and specialty teas



BREAKS Enhancements

Break Enhancements

30 minutes display

A Morning or Afternoon Break must be purchased to add this items

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Red Bull and Red Bull Light | \$7 USD

Gatorade | \$6 USD

Vitamin Water | \$6 USD Starbucks shots | \$6.5 USD

Starbucks Frappuccino's | \$7 USD

Raspberry, peach, lemon and natural Ice Teas | \$6.5 USD

Lemonade, strawberry lemonade, sparkling lemonade | \$50 USD gallon



BREAKS Enhancements

Arnold Palmer's 1/2 and 1/2 | \$7 USD

Seasonal Fruits, sliced and whole | \$5 USD

Chewy and dry granola bars | \$3 USD

Tropical trail mix | \$3 USD

JW famous cookies | \$25 USD dozen

Dunk-in doughnuts minis | \$16 USD dozen

Fudge mini brownies | \$18 USD dozen

Caramel cherry Blondie | \$18 USD dozen

Strawberry-mascarpone mini scones | \$14 USD dozen

Turkey and panela cheese wrap | \$6 USD

Root vegetable chips | \$4 USD



BREAKS Enhancements

Crudit , buttermilk ranch dressing | \$4 USD

Chili mango tree (seasonal) | \$5 USD

Mexican candy bar | \$4 USD

Gummy bears | \$3 USD

Lemon and raspberry lollipops | \$3 USD

Pistachio and chocolate mini cannoli's | \$25 USD dozen

Chocolate strawberry brochettes | \$25 USD dozen

Orange and almond biscotti | \$14 USD dozen

Mulberry Street zeppoles | \$25 dozen

Tiramisu shooters | \$5 USD



BREAKS Enhancements

Mini soft pretzel | \$27 USD dozen

Traditional, sour cream and onion, or cinnamon sugar and cream cheese dip

Coney Island corn dogs | \$27 USD dozen

Freshly brewed coffee and specialty teas | \$45 USD gallon

Traditional strawberry tart | \$14 USD dozen

Hummus and grilled pita bread | \$4 USD

1950s Deviled eggs | \$3 USD

Sour dough BLT with mayonnaise | \$3 USD

Chicken gyros, feta cheese and tzatziki | \$7 USD



BREAKS Enhancements

Station enhancements

Deluxe smoothie station | \$8 USD

Hot Shoppe milk shake station | \$10 USD

Peanut butter and jelly station | \$7 USD

Gourmet grilled cheese station and heirloom tomato soup | \$8 USD

Espresso machines and affogato station | \$10 USD

Cotton Candy Machine Station | \$10 USD

Popcorn machine station | \$7 USD

Orange freeze station | \$8 USD

Root beer float station | \$9 USD

Ice cream and topping station | \$10 USD



Meal centerpieces

Meal centerpieces

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Seasonal Fruits, sliced and whole | \$4 USD

International cheese plate with paprika labosh | \$8 USD

Chips, guacamole and salsa "molcajete" | \$6 USD

Antipasti and cured meats | \$10 USD

Curried nuts, basil fresh cream | \$6 USD

JW famous cookies | \$8 USD

Chocolate and macadamia lollipops | \$6 USD



Meal centerpieces

Mini cotton candy sticks | \$6 USD

Harvest citrus caramel lollipops | \$5 USD

Chocolate pretzel grissini's | \$6 USD

Baby carnival candied apples | \$6 USD

Meeting room centerpieces

Mango crudité with chili piquin (seasonal) | \$6 USD

Chocolate coffee bean shooters | \$6 USD

Salted fried plantain chips | \$5 USD

Garlic sautéed almonds | \$7 USD

Tropical trail mix | \$6 USD



Meal centerpieces

Mini chocolate pretzel grissini's | \$6 USD

Fried sweet potato chips | \$5 USD

Cheddar crackers | \$5 USD

JW famous mini cookies | \$8 USD

Chocolate chunk brownie bars | \$9 USD

Mini soft pretzel | \$8 USD

Traditional, sour cream and onion, or cinnamon sugar and cream cheese dip

Antipasti brochettes | \$6 USD



LUNCH Lunch Plated

Lunch Plated

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Create your own three course meal

It Includes

Artisan breads and rolls Selection of soup or salad Dessert

Freshly brewed coffee and specialty teas

Soups (The choice of one)

Blue crab and corn chowder with "Ancho chili" oil

Creamy Yukon potato-leek with spring onion crème fraiche

Sweet potato and cherry wood bacon bisque

Heirloom tomato and basil soup with Ciabatta croutons

Pasta e fagioli, cannellini beans and pancetta

Forest mushroom bisque, chive crème fraiche with a truffle essence

Cream of Hass avocado with panela cheese

"Cuatro Milpas", Creamy poblano, sweet corn, mushrooms and onion soup



LUNCH Lunch Plated

Salads (The choice of one)

Hearts of romaine, peppery Caesar dressing, Ciabatta croutons and parmesan reggiano

Organic baby lettuces, forest berries, mandarin oranges, goat cheese, candied pecans and orange dressing

Fresh mozzarella, organic tomatoes, extra virgin olive oil, balsamic reduction and petite basil

Baby spinach salad, brie cheese, grape tomatoes, almonds and strawberries dressing

Arugula salad, roasted beets, hearts of palm, avocado, sun-dried cherries, sunflower seeds, key lime-honey dressing

Rice noodle salad, Thai peanut dressing, bean sprouts, cilantro, ginger, sweet chili and garlic

Romaine lettuce, artichoke hearts, Greek olives, sun-dried tomatoes, ricotta salata, focaccia croutons and aged balsamic vinaigrette

Boston butter head lettuce, Maytag blue cheese dressing, candied cherry wood smoked bacon and vine-ripe tomatoes

Main Entree

Beef

5 spice filet mignon, horseradish mashed potatoes, baby carrots and forest mushroom stew | \$38 USD per person

Grilled New York strip, crispy blue cheese potatoes, cherry wood smoked bacon, Maui onion marmalade accompanied with French green beans | \$36 USD per person



LUNCH Lunch Plated

Poultry

Seared free range chicken breast, Yukon potato-fontina lasagna, garlicky baby spinach and natural jus | \$30 USD per person

Chicken breast stuffed with brie cheese, sun-dried cherries, baby spinach and macadamia nuts, wild rice and roasted piquillo coulis | \$30 USD per person

Seafood

Porcini crusted Chilean sea bass, Israeli couscous, broccoli rabe and tarragon butter sauce | \$36 USD per person

Prosciutto wrapped Chilean salmon, roasted cambray potatoes, haricot vert and rosemary butter sauce | \$32 USD per person

Pasta

Goat cheese and red pear stuffed tortellini, sweet pea and mint puree and spring vegetable pappardelle | \$28 USD per person

Tagliatelle, lobster, shrimp, scallops, cioppino broth, basil sprouts and grilled Ciabatta | \$32 USD per person



LUNCH Lunch Plated

Chilled Entrees

Grilled chicken Caesar salad, sourdough croutons, parmesan reggiano with classic dressing | \$26 USD per person

Olive oil poached Ahi tuna, organic lettuces, kalamata olives, cambray potatoes, boiled egg, haricot vert with warm champagne-bacon vinaigrette | \$28 USD per person

Desserts:

“Tres Leches” cake with goat’s milk caramel

Mango crème Brule with lemongrass infused whipped cream

White chocolate cheesecake with raspberry compote

Chocolate peanut mousse cake and salted peanut brittle

Cappuccino tiramisú and costa rican espresso

Key lime pie and tequila mousse gelee

Bourbon pecan pie in an oatmeal tart

Strawberry shortcake and hand whipped cream



LUNCH Lunch Buffets

Lunch Buffet

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Mexican | \$45 USD Soup

Michoacán green pozole

Salads and Appetizers

Organic lettuces, cherry tomato, Chihuahua fresh cheese with avocado dressing

Cancun seafood ceviche, habanero, cilantro, lime, garlic and olive oil

Mexican potato salad, poblano, scallions and tomato

Jicama, mandarin orange and cilantro salad

Cactus leaf salad, sweet onions and Cotija cheese

Entrees

Beef and chicken fajitas, bell peppers, onions and garlic

Chicken enchiladas, salsa verde, sour cream with Cotija cheese

Red snapper Veracruz, green olives, stewed tomatoes and chili guero

Cochinita Pibil wrapped in banana leaf and X-nipeec

Corn and flour tortillas



LUNCH Lunch Buffets

Sides

Poblano and cilantro rice

Refried beans with Cotija cheese Char-grilled chambray onions Tortilla chips and guacamole

Salsa Bar: Habanero, serrano, jalapeño, verde, roja, borracha, morita, pico de gallo, X-nipec, chile de árbol and sour cream

Desserts

Churros, chocolate sauce and Cajeta sauce

Apple-cinnamon Chimichanga with vanilla bean sauce

Tequila-raspberry mousse

Freshly brewed coffee, decaffeinate coffee, and specialty teas

Backyard BBQ | \$48 USD Soup

Country style sweet corn bisque

Salads

Garden greens, hearts of palm, cherry tomatoes, avocado and assorted dressings

Red bliss potato salad, sour cream dressing, scallions with bacon

Rotini pasta salad, roasted tomatoes, parmesan reggiano and Tuscan vinaigrette

Gala apple and horseradish coleslaw



LUNCH Lunch Buffets

From the Grill

Black Angus burgers, guava-mango BBQ chicken breast, beef hot dogs, adobe marinated black grouper, spiced rum-molasses and glazed BBQ baby back ribs

Cheese: Aged cheddar, Swiss and pepper jack

Buns: Sesame bun, Kaiser Roll and soft hot dog buns

Sides

Sweet butter corn on the cob with thyme

Brown sugar southern baked beans Aged cheddar mac and cheese Assorted chips display

Desserts

Apple cinnamon cobbler

American cherry tartlet Sliced watermelon

JW famous cookies

Fudge brownies

Vanilla ice cream |\$6 USD Additional charge per person

Attendant required at \$125 USD per 25 guests for 2 hours

Freshly brewed coffee, decaffeinate coffee, and specialty teas



LUNCH Lunch Buffets

Second Avenue Deli | \$40 USD

Soup

Creamy Yukon potato and leek

Salad

Traditional Caesar salad, shaved parmesan and garlic croutons Feta cheese, cherry tomato, cucumber and yogurt-mint dressing Artichoke, sun-dried tomato and caper salad

Ricotta tortellini salad, basil pesto with peppery toasted walnuts

Fillers

The choice of three

Roasted New York strip, sopressata, Virginia ham, smoked turkey breast, prosciutto, honey roasted chicken breast, tuna salad, grilled

Portobello mushrooms, grilled garden vegetables, and sesame crusted tofu

Cheese

The Choice of three

Aged cheddar, provolone, Swiss, Havarti, smoked gouda, brie and muenster



LUNCH Lunch Buffets

Accompaniments

Lettuce, tomatoes, red onions and pickles

Dijon mustard, mayonnaise and horseradish cream sauce

Chef's selection of sliced artisan breads

Desserts

Chocolate éclairs

Marbled cheesecake

Pistachio and chocolate cannoli

Freshly brewed coffee, decaffeinate coffee, and specialty teas

Gourmet Sandwich Counter | \$42 USD Soup

Creamy Yukon potato and leek

Salads

Baby spinach salad, brie cheese, grape tomatoes, almonds, strawberry dressing

Orzo pasta salad, sun-dried tomatoes, white truffle oil

German potato salad, mustard seed vinaigrette

Baby mozzarella and vine-ripe tomato salad



LUNCH Lunch Buffets

Sandwiches

The choice of three

Tuscan baguette, prosciutto, sopresetta, provolone, sun-dried tomato and arugula

Shaved Virginia ham, gruyere cheese, honey scented creole mustard in a Ciabatta bread

Smoked turkey, avocado, roasted pepper, watercress, herb mayonnaise in a French baguette

Tuna salad croissant, alfalfa sprouts and roma tomato

Portobello mushroom wrap, boursin cheese, caramelized onions and spinach

Chilled New York strip, caramelized onions, chipotle aioli, brie cheese in honey wheat roll

Grilled chicken salad, cherry wood smoked bacon in a brioche roll

Grilled garden vegetables, fresh mozzarella, red pepper aioli on a focaccia bread

Choice of hot sandwich additional \$8 USD per person

Pepper pastrami, sopresetta, provolone in Ciabatta bread

Classic Rueben, Swiss cheese, sauerkraut, 1000 island dressing in a marbled rye bread

Philly cheese steak, caramelized onion served in a hoagie roll

Desserts

Key lime pie tartlet

Pineapple upside down cake

Chocolate torte with peanut brittle

Freshly brewed coffee, decaffeinate coffee, and specialty teas



LUNCH Lunch Buffets

JW Executive Lunch | \$50 USD

Soup

Cream of Hass Avocado with panela cheese

Salads

Arugula salad, roasted beets, hearts of palm, avocado, sun-dried cherries with a key lime-honey dressing

Broccoli salad, cherry wood bacon, raisins, pecans and sunflower seeds Feta cheese, cherry tomato, cucumber and yogurt-mint dressing Ricotta tortellini salad, basil pesto and peppery toasted walnuts

Entrees

Seared medallion beef, root vegetable puree, tomato and balsamic mushroom salad Organic roasted chicken breast, creamy polenta and sautéed woodland mushroom Red snapper, exotic fruit chutney and coconut infused basmati rice

Goat cheese ravioli, sun-dried tomato cream sauce, pine nuts and petite basil

Desserts

White chocolate-lemongrass crème Brule

Tiramisú, espresso cremé anglaise

“Dulce de leche” cheese cake

Forest berries and sabayon

Freshly brewed coffee, decaffeinate coffee, and specialty teas



LUNCH Box Lunches

Boxed Lunch | \$30 USD

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

All boxed lunches will include

Choice of: chips, whole fresh fruit or homemade chocolate chunk cookie.

Soft drink or Fiji water

The choice of one Sandwich or Salad

Sandwiches

Honey roasted chicken, chipotle and corn wrap

Tuscan baguette prosciutto, sopressata, provolone, sun-dried tomato and arugula

Shaved ham and provolone cheese, honey scented, creole mustard on Ciabatta bread

Smoked turkey, roasted pepper, water cress and avocado aioli on baguette

Tuna salad sandwich on croissant, lettuce and sliced tomato

Chilled roast beef, chipotle aioli, brie cheese on honey wheat roll

Boursin and portabella mushroom wrap, caramelized, onions and baby spinach



LUNCH Box Lunches

Salads

California cobb salad, Grilled chicken, avocado, caramelized bacon, cherry tomatoes, gorgonzola cheese with a red wine vinaigrette

Hearts of romaine, grilled chicken, peppery Caesar dressing, Ciabatta croutons and parmesan reggiano

Organic baby lettuces, forest berries, mandarin oranges, cherry tomatoes, goat cheese, candied pecans and Veracruz orange dressing

Boston butter head lettuce, Maytag blue cheese dressing, candied cherry wood bacon and vine-ripe tomatoes

Create your own To Go lunch box | \$30 USD

Minimum of twenty-five guests

Fillers

The choice of one

Ham, roast beef, pastrami and honey roasted chicken breast, smoked turkey breast, traditional tuna salad or chicken salad



LUNCH Box Lunches

Cheese

The choice of one

Aged cheddar, provolone, Swiss, Havarti, smoked Gouda, brie, goat cheese or Muenster

Bread

Croissant, Ciabatta, whole wheat, 6 grain, white or wrap

Lettuce, tomatoes and individual condiments are part of the deal



DINNER OPTIONS Plated Dinners

Plated Dinner

Minimum guarantee of 25 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change. Pricing is based on five course service

Artisan breads and rolls

Selection of soup, salad or appetizer, intermezzo, main entrée and dessert

Freshly brewed coffee and specialty teas

Soups

Lobster bisque in cognac foam

Beef consommé and ossobucco tortelloni

Sweet pea cappuccino, prosciutto dust with truffle foam

Savory asparagus, prosciutto with roasted garlic cream

Volute of morel mushrooms and candied pine nuts

Carrot and ginger soup petite shiso

Bouillabaisse, shrimp, clam, scallop and mussel

Cream of hass avocado and panela cheese



DINNER OPTIONS Plated Dinners

Salads and Appetizers

Hearts of romaine, peppery Caesar dressing, Ciabatta croutons and parmesan reggiano

Baby spinach salad, blue cheese, red onion-pomegranate marmalade, black currant dressing and sesame labosh

Roasted beet salad, baby arugula, frisee, goat cheese, sherry-walnut vinaigrette and crisp poppadum

Port wine poached Bosc pear, gorgonzola mousse and cherry wood smoked bacon

Black Angus beef Carpaccio, warm goat cheese cake, olive tapenade and arugula

Buffalo mozzarella, pickled watermelon, petite basil and extra virgin olive oil

Ahi tuna tartar, hass avocado, pear tomato, crispy wonton with soy-sesame dressing

Pumpkin ravioli, vanilla sage cream sauce, toasted hazelnuts and petite arugula

Rib eye risotto, baby carrots, parsnips, shallots, grana Padano and basil oil

Intermezzo

Lime-Chaya

Champagne

Wild berry

Cantaloupe

Lychee

Lavendar

Mango

Passion fruit



DINNER OPTIONS Plated Dinners

Main Entree

Beef

Cherry wood bacon wrapped filet mignon, asiago potatoes dauphin Oise, asparagus, baby carrots with bordelaise sauce | \$92 USD

Backberry-honey braised short ribs, Yukon potato puree with port glazed cipolin onions | \$88 USD

Poultry

Crispy skin organic bone-in chicken breast, Edamame potato mash with plum wine demi-glace | \$82 USD

Roasted organic bone-in chicken breast, woodland mushroom fondue and scallion whipped potatoes with natural jus | \$82 USD

Seafood

Macadamia nut crusted Chilean sea bass, baby bokchoy, coconut scented jasmine rice and lemongrass- orange butter sauce | \$90 USD



DINNER OPTIONS Plated Dinners

Center-cut black grouper, confit tomatoes with lemon caper reduction | \$86 USD

Plugra butter poached lobster tail, grilled chive polenta, roasted root vegetables with Tahitian vanilla drawn butter | \$98 USD

Dual Entrees

Plugra butter poached lobster and center cut filet mignon, grilled mascarpone polenta, roasted root vegetables, Tahitian vanilla drawn butter with cabernet reduction | \$108 USD

Blackberry-agave braised short ribs and head-on garlic prawns, Yukon potato puree, with port glazed cipolin onions | \$104 USD

Vegetarian options

Eggplant rollatini, ricotta, parmesan reggiano, pomodoro sauce with fresh basil

Pumpkin ravioli, vanilla sage cream sauce, toasted hazelnuts and petite arugula

Roasted vegetable strudel, arugula pesto, romesco sauce and garden fresh herbs

Mascarpone cheese cannelloni, Portobello, roasted peppers, spinach and roma tomato broth



DINNER OPTIONS Plated Dinners

Woodland mushroom risotto, goat cheese, shallots, thyme with cabernet foam

Balsamic roasted portabella mushrooms, garden vegetables, Israeli couscous and red pepper vinaigrette

Desserts

Chocolate lava cake with cardamom foam

Frangelico crème brulee and hazelnut brittle

Empire state cheese cake with strawberry compote

Caramel toffee semi-sphere with fresh lychee

Cappuccino tiramisu with costa rican espresso

Fried banana spring roll and vanilla crème anglaise

White chocolate and black cherry eclipse

Grand Marnier pannaciotta rose pollen

All pricing is per person



DINNER OPTIONS Dinner Buffets

Dinner Buffet

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

JW Signature |\$97 USD

Soup

Spring pea bisque, prosciutto dust with black truffle

Salads and Appetizers

Baby spinach salad, brie cheese, grape tomatoes, almonds and strawberry dressing

Baby romaine, braised fennel, pears with sun-dried cherry vinaigrette

Roasted beet and goat cheese terrine with mandarin orange compote

Marinated asparagus, roasted walnuts, cherry tomatoes and gorgonzola dressing

Orzo pasta salad, sun-dried tomatoes and white truffle oil

Entrees

Roasted organic bone-in chicken breast, woodland mushroom fondue and scallion whipped potatoes with natural jus



DINNER OPTIONS Dinner Buffets

Blackberry-agave braised short ribs, Yukon potato puree and port glazed cipolin onions
Cider cured pork tenderloin, cotton candy sweet potatoes with roasted onion soubise
Chipotle-honey glazed Alaskan salmon and roasted pepper couscous
Goat cheese ravioli, sun-dried tomato cream sauce, pine nuts and petite basil

Desserts

Goat cheese cake, balsamic glazed figs, brown butter sauce
Cappuccino tiramisu, costa rican espresso
Warm dark chocolate lava cake with truffle center
Quince tart and toasted pine nut caramel
Freshly brewed coffee, decaffeinate coffee, and specialty teas

San Generro Feast | \$92 USD

Soup

Pasta e fagioli, cannellini beans and pancetta

Antipasti

Sopresata, salami calabrese, genoa salami, prosciutto, mortadella and bresaola
Parmesan reggiano, fresh mozzarella, fontina, gorgonzola and asiago
Marinated artichoke hearts, cherry tomatoes, balsamic mushrooms, roasted peppers with olives
Rosemary focaccia, ciabatta and parmesan grissinis



DINNER OPTIONS Dinner Buffets

Salads

Traditional Caesar salad, shaved parmesan and garlic croutons

Baby spinach, caramelized bacon, pine nuts and goat cheese

Ricotta tortellini salad, basil pesto and peppery toasted walnuts

Pear Carpaccio, fig compote and extra virgin olive oil

Entrees

Baked ziti, spicy italian sausage, ricotta cheese, mozzarella, pomodoro sauce and fresh basil

Chicken cacciatore, stewed with tomatoes, peppers and onions and ricotta gnocchi Tuscan

braised short ribs, roasted garlic mashed potatoes with Barolo wine sauce Red snapper scampi, orzo, in a sauvignon blanc butter sauce

Desserts

Cannoli: Pistachio, chocolate, frangelico Tiramisu, espresso crème anglaise Limonchello

pannaciotta, candied orange zest Mulberry street style zeppoles



DINNER OPTIONS Dinner Buffets

Fire and Ice | \$110 USD

Soup

Volute of morel mushrooms with candied pine nuts

Salads and Appetizers

Baby arugula, roasted figs, fennel, and chevre candied spiced pecans

Baby spinach, red wine poached pear, gorgonzola, dried blueberries in a warm bacon champagne dressing

Yucatan honey-soy glazed pork belly lettuce cups with toasted sesame

Hearts of palm vegan ceviche, red onion, tomato, cilantro and lime

Ice

Carved ice bar

Gulf shrimp, pacific oysters, stone crab claws and Mexican ceviche, Baja California mussels (based on seasonal availability)

Traditional cocktail sauce, horseradish, mignonette, Tabasco sauce, lemon wedges and crackers



DINNER OPTIONS Dinner Buffets

Fire

Char-grilled

Rib eye steak, gorgonzola and garlic chips

Lamp porterhouse, balsamic cipolin onions

Ginger-molasses pork tenderloin with maltase sauce

Coriander rubbed ahi tuna steak with mango relish

Sides

Pumpkin ravioli, vanilla sage cream sauce Guajillo roasted Yukon steak potatoes Cotton candy sweet potatoes

Baby carrots and grilled asparagus

Desserts

Chocolate s'mores station Shaved Thai ice station Warm Fondue station



DINNER OPTIONS Action Stations

Live food stations

To compliment your dinner buffet choice , only with purchase of a buffet

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

\$125 USD per chef attendant per hour

Display of Regional Mayan Specialties | \$6 USD

Shredded Pork Panuchos, sopas with chorizo and chicken Tamales Garnished with shredded lettuce, cotija cheese, avocado, marinated red onions, Sour cream and a variety of hot regional chili sauces and salsas

Fajita Station | \$11 USD

Chicken, Beef and Baby shrimp, with onions, bell peppers and fresh cilantro Flour and corn tortillas Variety of home made chili sauces and salsas



DINNER OPTIONS Action Stations

Pasta Station | \$7 USD

Penne, Tortellini and Orichette Pasta Served with creamy mushrooms, rustic Bolognese and Quattro fromaggi sauce Garnished with grated parmesan, home made pesto and sun dried tomatoes

Seafood Cocktail Station | \$12 USD

Shrimp, Calamari, Octopus and Mussels Mexican tomato lime salsa, American cocktail sauce and palm sugar dressing Ice berg lettuce, lemon wedges and celery sticks

Taco's al Pastor | \$8 USD

Guajillo Marinated pork leg with onions, Corn and flour tortillas, garnished with pineapple relish

Ice Cream Station | \$10 USD

Your choice of 4: Vanilla, Chocolate, Strawberry, Lemon, Wild Berry, Caramel, Accompanied with: Toasted Almonds, Raisins, sun dried fruit, Vanilla & Chocolate Sauce, whipped Cream and Fruit Salad with Coconut and Honey



RECEPTION OPTIONS Butler Passed canapes

Chilled Bites

Minimum guarantee of 50 pieces

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per piece and subject to change

Goat cheese stuffed sweet balsamic figs | \$5 USD

Brie cheese wedge and port glazed grapes | \$5 USD

Spicy tuna roll, soy sauce and wasabi tobiko | \$5 USD

Beef tenderloin roulade, boursin cheese | \$6 USD

Prosciutto and melon ribbons | \$5 USD

Gulf shrimp cocktail and zesty cocktail sauce | \$6 USD



RECEPTION OPTIONS Butler Passed canapes

Gorgonzola crouton and strawberry jam | \$5 USD

Mini sourdough BLT and avocado mayonnaise | \$5 USD

Foie grass and blueberry marmalade tramezzini | \$8 USD

Kumamoto oysters and champagne mignonette | \$6 USD

Curried lobster salad with Yucatan honey | \$6 USD

Smoked salmon roll and chive cream cheese | \$5 USD

Sunny side up qual egg with beluga caviar | \$14 USD Warm bites

Fried ovaline mozzarella with roasted pepper coulis | \$5 USD

Truffle, spinach and goat cheese quiche | \$5 USD

Crab Rangoon, sweet and sour sauce and spicy mustard | \$5 USD

Fried truffle-fontina mac and cheese | \$5 USD



RECEPTION OPTIONS Butler Passed canapes

Dijon scented blue crab cake with citrus remoulade | \$6 USD

Pistacchio dusted lamb loin and cipolini marmalade | \$7 USD

Peking duck roll with BBQ hoisin sauce | \$6 USD

Braised short rib and Foie grass wonton | \$5 USD

Butter poached lobster medallion with citrus gremolata | \$7 USD

Steakhouse beef tenderloin on a gorgonzola crouton | \$6 USD

Foie grass toasted peanut butter and fig jelly | \$8 USD



RECEPTION OPTIONS Enhancements

Receptions Enhancements

A Dinner Buffet must be purchased

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Thai satay, beef, chicken and shrimp with a Thai peanut sauce | \$12 USD

Tempura, Portobello, broccoli, shrimp, and chicken accompanied with tensuyu sauce | \$12 USD

Sliders ,black angus beef and aged cheddar, St. Louis BBQ pork and buffalo chicken breast | \$10

USD Chimichanga, toasted cumin scented ground beef accompanied of a salsa bar | \$8 USD

Empanadas, Oaxaca cheese, poblano chili, beef tinga, lettuce and salsa bar | \$8 USD

Quesadillas, chicken, beef, and shrimp with cheddar and Manchego cheese, salsa bar and guacamole | \$10 USD

Chicken flautas, sour cream, lettuce, Cotija cheese and salsa bar | \$8 USD



RECEPTION OPTIONS Action Stations

Reception Stations

A Plated or Buffet dinner must be purchased

Minimum guarantee of 50 guests

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Chips and Salsa | \$8 USD

Fried tortilla chips, guacamole and salsa bar

International Cheese Display | \$15 USD

Selection of local and European cheeses, gourmet crackers and raisin bread, grissini's, labosh, dried fruits, nuts and fruit compotes

Antipasto Display | \$22 USD Antipasti:

Sopresata, salami calabrese, genoa salami, prosciutto, mortadella and bresaola

Parmesan reggiano, fresh mozzarella, fontina, gorgonzola and asiago

Marinated artichoke hearts, cherry tomatoes, balsamic mushrooms, roasted peppers, olives

Rosemary focaccia, Ciabatta and parmesan grissini's



RECEPTION OPTIONS Action Stations

Authentic Flavors of the Middle East | \$10 USD

Hummus, baba ganoush, tabouleh, stuffed grape leaves, marinated olives, Marinated artichokes, grilled and roasted vegetables
Olive oil and oregano grilled pita bread

Iberico Ham "PataNegra" | \$26 USD Minimum 100 guests

Attendant required at \$125 USD per 25 guests for 1 hour

Finest sliced cured ham in the world, hailing from Spain! Cheese and vegetable antipasti, crostini assortment and fruit compotes

French Brie "Encroute" | \$14 USD

Raspberry crème fraiche and selected fruit chutney's

Earthy Delight | \$10 USD

Fresh crispy seasonal vegetable crudités

Roasted red pepper and sweet onion dip and spinach accompanied of a boursin cheese dip



RECEPTION OPTIONS Enhancements

Chopped Station | \$14 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Lettuces: Boston butter leaf, romaine, iceberg, organic lettuce mix

Mixers: Cherry tomatoes, cucumbers, red onion, radishes, mushrooms, fennel, raisins, peppers, artichoke hearts, hearts of palm, candied pecan, raisins, mandarin oranges and brioche croutons

Dressings: Sweet and sour, balsamic-honey, garlic-herb, creamy avocado, ranch, gorgonzola and thousand islands.

Chilled Seafood Display | \$25 USD

Gulf shrimp, pacific oysters, stone crab claws, Mexican ceviche, Baja California mussels

Traditional cocktail sauce, horseradish, mignonette, Tabasco sauce, lemon wedges and crackers based on seasonal items.

Sushi Display | \$21 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Fine assortment of maki roll, sashimi and nigiri rolled by our sushi chef

Wasabi, pickled ginger and soy sauce

Rosemary Crusted Rack of Lamb | \$44 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Serves four persons per rack

Accompanied with Mint pepper jelly



RECEPTION OPTIONS Action Stations

Peking Duck | \$16 USD

Attendant required at \$125 USD per 25 guests for 2 hours Honey roasted duck, carved and rolled in Chinese pancakes, Scallion, English cucumber and hoisin sauce

New York Strip Loin | \$16 USD

Attendant required at \$125 USD per 25 guests for 1 hour
Chimichurri sauce accompanied with toasted tomato focaccia

Beef Tenderloin | \$18 USD

Attendant required at \$125 USD per 25 guests for 1 hour
Bordelaise sauce and onion rolls

Bangladesh Roasted Leg of Lamb | \$16 USD

Attendant required at \$125 USD per 25 guests for 1 hour
Tandoori style, traditional raita and naan bread

Roasted Maple Cured Turkey | \$14 USD

Attendant required at \$125 USD per 25 guests for 1 hour
Golden raisin-pistachio chutney, oriental brioche



RECEPTION OPTIONS Action Stations

Bone-in Ham | \$14 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Brown sugar cured bone-in ham with a Jack Daniel sauce

Asian Market | \$20 USD

Pork, shrimp, and vegetable dumplings, spring rolls, and Szechuan chicken

Fried rice, sambal, sweet chili, sweet soy syrup and ponzu

Cedar Plank Roasted Salmon | \$16 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Lingo berry-horseradish cream

Tacos Station | \$22 USD

Attendant required at \$125 USD per 25 guests for 1 hour Chicken, beef, and shrimp fajita. Tacos al pastor and cochinita. Salsa bar, guacamole and corn tortillas

Red Snapper TikinXic | \$16 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Banana leaf wrapped locally caught snapper prepared Mayan style, marinated in achiote, sour orange, peppers and onions accompanied of salsa station and corn tortillas



RECEPTION OPTIONS Action Stations

Piedmont Risotto Station | \$14 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Truffle scented arborio risotto

Green peas, asparagus, mushrooms, peppers

Rock shrimp, smoked chicken, pancetta and rib eye

Pasta Station | \$14 USD

Attendant required at \$125 USD per 25 guests for 1 hour

Ziti, fettuccini, penne, bowtie pasta, ricotta cheese tortellini and yukon potato gnocchi

Sauces the choice of two,

Madeira cream sauce, zesty tomato caper sauce, marinara sauce, basil pesto, alfredo sauce and pink vodka sauce

Accompaniments:

Mushrooms, Italian sausage, rock shrimps, chicken, peppers, onions, sundried tomatoes or olives

Freshly baked focaccia, Ciabatta and freshly grated parmesan reggiano cheese

Mashed Potato Bar | \$12 USD

Potatoes: Purple Peruvian, Yukon gold, boniato and sweet potatoes

Toppings: Caramelized shallots, scallions, roasted garlic, currants, pecans, aged cheddar cheese, gorgonzola, parmesan reggiano, brown sugar, sour cream and cherry wood smoked bacon



RECEPTION OPTIONS Action Stations

Fondue Station | \$10 USD

Dark, milk and white chocolate fondue

Pound cake, strawberries, marshmallows and pretzels



BEVERAGES GOLD STANDARD BRANDS

Gold standard – brands

A customary 15% service charge and 16% tax will be added to prices

Vodka: Absolut Azul

Gin: Beefeater

Bourbon: Jim Beam

Whiskey: Johnnie Walker Red Label

Rum: Bacardi Carta, Bacardi Añejo

Tequila: Cuervo Especial

Blended: Canadian VO

Brandy: Don Pedro

Wine: Red & White House wine

Beer: Domestic

Cordials: Amaretto Di Saronno, Bailey's, Kahlua, Cointreau,
B & B, Campari, Drambuie, Frangelico, Galliano, Grand Marnier, Midori, Sambuca



BEVERAGES GOLD STANDARD ON CONSUMPTION

Gold standard – brands – On consumption

A customary 15% service charge and 16% tax will be added to prices

Cocktails | \$9 USD

Domestic Beer | \$7 USD

Imported Beer | \$7 USD

Domestic Wine | \$8 USD per glass

Sodas | \$5 USD

Bottled Water | \$5 USD

Cordials | \$11 USD

Bartenders | \$75 USD per hour

One Bartender for every 75 guests



BEVERAGES GOLD PREMIUM BRANDS

Premium bar – brands

A customary 15% service charge and 16% tax will be added to prices

Vodka: Grey Goose

Gin: Tanqueray

Bourbon: Jack Daniels

Whiskey: Johnnie Walker Black Label/Chivas Regal

Rum: Bacardi Blanco / Bacardi Añejo Capitan Morgan's

Tequila: Cuervo Especial / Don Julio

Blended: Crown Royal

Brandy: Don Pedro

Wine: Red & White House wine

Beer: Domestic & Imported

Cordials: Amaretto Di Saronno, Bailey's, Kahlua, Cointreau, B & B, Campari, Drambuie, Frangelico, Galliano, Marnier, Midori, Sambuca



BEVERAGES GOLD PREMIUM BRANDS ON CONSUMPTION

Premium bar – brands

A customary 15% service charge and 16% tax will be added to prices

Cocktails | \$10 USD

Domestic Beer | \$7 USD

Imported Beer | \$7 USD

Domestic Wine | \$8 USD per glass

Sodas | \$5 USD

Bottled Water | \$5 USD

Cordials | \$11 USD

Bartenders \$75 USD per hour

One Bartender for every 75 guests



BEVERAGES OPEN BAR OPTIONS

Open bar per hour

Gold standard bar

1st Hour per person | \$23 USD

Each Additional Hour per person | \$17 USD (Cordials are not included in the Open Bar)

Premium bar

1st Hour per person | \$28 USD

Each Additional Hour per person | \$21 USD (Cordials are not included in the Open Bar)

Beer, wine & soft drinks

Unlimited Consumption

(Beer, House wine, Juices & Sodas)

1st Hour per person | \$18 USD

Each Additional Hour per person | \$14 USD



BEVERAGES OPEN BAR OPTIONS

Open bar per hour

Margarita & soft drinks

Unlimited Consumption

(gold standard margaritas on the rocks or frozen, juices & sodas) Your choice of 3 types of

Margaritas:

Traditional (Lime), Tamarindo, Lychee, Strawberry, Mango, Peach

1st Hour per person | \$16 USD

Additional Hour per person | \$12 USD

Additional bar options

Must purchase Gold Standard or Premium Open bar package to add these items

Frozen Drinks | \$5 USD per person per hour

Martinis | \$5 USD per person per hour

Your choice of 3 types of Martinis:

Traditional, Apple, Cranberry, Chocolate, Tamarindo & Lychee



WINE LIST

Red Wines:

Ikus, Cabernet Sauvignon, Chile, \$40.00 USD

Ventisquero, Grey Shyra, Chile, \$65.00 USD

Monte Xanic, Valle de Guadalupe, Merlot, \$70.00 USD

Navarro Correas, Gran Reserva, Malbec, Argentina, \$110.00 USD

Santo Tomas, Unico, Cabernet-Merlot, \$120.00 USD

White Wines:

Punta Nogal, Chardonay, Chile, \$40.00 USD

Errazuriz, Max Reserva, Chardonay, Chile, \$70.00 USD

Santa Margherita, Valdadige, Pinot Grigio, Italia, \$70.00 USD

Koi Zen, Sauvignon Blanc, USA, \$110.00 USD

Viña de Garza, Chardonay, Mexico, \$75.00 USD

Sparkling Whine:

Asti Pinelli, Italia, \$40.00 USD

Michelle Brut, USA, \$50.00 USD

Blush:

Casa Madero V, Mexico, \$50.00 USD



LOCAL ITEMS

Organic Offerings

If the minimum guarantee for your event is not met, the difference between the actual and the minimum guarantee will be charge top your bill

A customary 15% service charge and 16% tax will be added to prices

Prices are per person and subject to change

Breakfast | \$40 USD

Minimum guarantee of 25 guests

A selection of organic muffins and low fat organic muffins to include chocolate chip, ginger

Bread, maple raisin and orange cranberry

Fair Trade Coffee Organic Tea Cranberry Juice Organic Soy and Skim Milk

Organic Sugar

Lunch Buffet options | \$60 USD per dozen

Minimum guarantee of 50 guests

Selection of Gourmet Sandwiches (Select 3 types per dozen ordered) Sustainable Ahi Tuna with Bibb and Wasabi Mayonnaise on a Brioche Roll

Shakay Sustainable Lobster 'BLT' on a Brioche Roll (supplement charge per sandwich)

Sustainable Shrimp Curry-Avocado on a Croissant Organic Roast

Tenderloin with Fresh Horseradish Cream on Ciabatta Brioche Breaded Organic

Chicken with Grilled Eggplant, Roasted Bell Pepper



LOCAL ITEMS

Passed Hors d' oeuvres

Minimum guarantee of 50 guests

Organic Tomato and Buffalo Mozzarella Salad, Caprese-Style Micro-Basil | \$5 per piece

Lemon and Pepper Smoked Sustainable Salmon Pea Shoot Salad and Pumpernickel Croustade | \$6 per piece

Zucchini Involтини: grilled strips of organic Zucchini filled with Goat chesses, Sun-dried Tomato and Basil with toasted Pistachios| \$5 per piece

Local Grouper Ceviche: Grouper marinated in Olive Oil, Lemons, Garlic and Olives, served with Crostinni and totopos (Local and Sustainable fish) | \$6 per piece

Sustainable Chilean Salmon Satay accompanied with peanut sauce | \$6 per piece

Organic Chicken Brochette, Curry Sauce and vegetables | \$6 per piece

Break option | \$120 USD per platter

Assortment of Tea Sandwiches (Select 4 types per platter ordered) Watercress and Cucumber
Curried organic Chicken with Walnuts and Grapes

Avocado and Sprouts House-Smoked sustainable Salmon Mousse

Sustainable Shrimp with Dill Vinaigrette

Organic Roast Beef with Fresh Horseradish Mayonnaise

Sustainable Classic Tuna Salad

(Each platter is 60 tea sandwiches, serving 12-15 guests)



LOCAL ITEMS

Plated options | \$80 USD per person

Starters

Chilled Gazpacho Classic Organic Tomato or Watermelon

Seasonal Organic Baby Greens

Slow-Roasted Tomatoes

White Truffle Vinaigrette

Avocado Salad Tomato, Red Onion, Iceberg, Gazpacho Vinaigrette

Local Yucatán Salad Tomatoes, Jicama, Green Papaya, Lime-Cilantro Vinaigrette

Plated Entrées Options \$80.00 per person

Classic Sustainable Shrimp Scampi Garlic, Capers, Butter and Chardonnay

Roast Local Grouper Sautéed Seasonal Baby Vegetables Lemon Beurre Fondue Grilled

Sustainable Salmon Cucumber and Fennel Salad Salsa Verde

Organic Roasted Chicken Breast Stuffed with Asparagus and Goat Cheese

Wilted Spinach Slow Roasted, Glazed

Organic Top Sirloin Demi Glace

Roasted Sustainable Shakay Lobster Gratinéed with White wine Butter-Additional \$10.00 usd per person



LOCAL ITEMS

Desserts

Coconut Risotto Rice Pudding

Macerated Mango Mint Salad

Strawberry Trifle Layers of Strawberry, Vanilla Butter Cake, Mascarpone Cream and Honey

Mascarpone Butterscotch Budino Freshly Whipped Cream and Shaved Dark Chocolate



TECHNOLOGY

A customary 16% tax will be added to prices

LCD projector | \$350 USD
2500 - 3500 Lumens

Projection screens

Tri pod 96" x96" | \$40 USD

Fast fold 9' x12' | \$140 USD

Includes dress kit

Plasma screens

42" Plasma HD | \$250 USD

50" Plasma HD | \$400 USD

Sound system | \$250 USD

2 Speakers, Cd Player, Mixer & 1 wired microphone

Microphones

(must purchase sound system)

Hard wired hand held | \$20 USD

Wireless Hand held UHF | \$140 USD

Wireless lavalier | \$140 USD



TECHNOLOGY

A customary 16% tax will be added to prices

Additional Items

DVD Player | \$45 USD

Wireless mouse | \$45 USD

Lap top | \$90 USD

Laser pointer | \$25 USD

Podium | \$60 USD

Easel | \$10 USD

Flip Chart | \$20 USD

Power strips | \$7 USD

Extension cord – 25' | \$7 USD

Phones

All phone lines will have a \$50 USD one time connection & installation fee per line in addition to the rental fee

In house line | \$35 USD rental per day

Speaker Phone | \$150 USD per day + usage

Outside line | \$50 USD rental per day + usage

DID line | \$100 USD rental per day + usage



TECHNOLOGY

Internet

Wireless | \$15.00 USD per day per computer

Hard wired line | \$150 USD per day per line

Hub (up to 8 computers) | \$100 USD per day

Lighting

For all your lighting needs we can personalize a proposal for you depending on the needs of your event and its location

Labor

A labor fee will be applied to all AV services depending on the equipment requested.

There is a minimum of a 4 hour charge. For specific details please contact our your Event Manager.

Labor fees per hour vary depending on the type of technician needed. The basic technician fee is \$45.50 USD per hour. For safety reasons and Hotel maintenance, the Hotel's in-house Audio Visual Company, is the only authorized company to perform audio visual rigging set ups in our hotel.



HOTEL INFORMATION

Taxes & Services

All the prices are in US Dollars

A customary 15% service charge and 16 % sales tax will be added to the prices on all food, beverage and Audio Visual equipment. Prices are per person.

++ that appears on your Banquet Event Order means price plus Service Charge and Tax.

Deposits

Billing arrangements for all events must be in accordance with the hotel polices. All requests for direct billing must be authorized by the hotel accounting department.

Please see your contract for more details in regards to your deposits schedule and rules.

If you have any question please contact your Sales Manager or Event Manager for further details.

Guarantees

We ask that our clients notify our hotel of the total number of guests attending the event two weeks prior to the function, and the final guarantee of guests 72 hours prior to the event.

The menus have a minimum guarantee, If minimum guarantee is not met the difference between the actual and the minimum guarantee will be charged to your bill.



HOTEL INFORMATION

Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed.

Security

The hotel will not assume any responsibility for the damage or loss of any items left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise or articles set for display must be made with the event manager prior to the event. We can arrange for private security staff during your event with a charge of \$25 USD per security staff per hour. Please arrange this with your event manager.

Audio Visual

For safety reasons and Hotel maintenance, the Hotel's in-house Audio Visual Company, is the only authorized company to perform audio visual rigging set ups in our hotel. If an outside AV or production company is brought in, there will be an electricity charge applied. Please contact your event manager for more information.



SHIPPING INFORMATION

Shipping information

This document contains information regarding how to ship materials from United States to Mexico in a very easy, safe and fast way.

It is important that the necessary planning occur when shipping meeting materials (which include amenities, "give- a-ways", awards, audio visual, special computer equipment, and other miscellaneous items).

Over the years the JW Marriott Cancun Resort & SPA have had outstanding results with:

Global Caribbean

3910 Pembroke Road
Hollywood, Florida 33021

Tel: (954) 894-4500

Fax: (954) 894-9190

Web Page: www.globalcaribbean.com

E-mail: info@globalcaribbean.com

LION EXHIBITION FREIGHT

124 Park 42 Drive 24
Suite B Locust Grove, GA 30248

Tel: (404)-305-1183

Fax: +1-52-(404)-305-1185

Web Page: www.lionexhibition.com

E-mail: info@lionexhibition.com

CISCA

Porto Seris No. 33 Fracc. Porto Bello

Tel: +1-52-(998)-267-8579

Fax: +1-52-(998)-210-2521

Web Page: www.cicsacancun.com

E-mail: jgmier@cicsacancun.com



SHIPPING INFORMATION

CISCA

Porto Seris No. 33 Fracc. Porto Bello

SMZ-55, Mz-13, Lt-2, Benito Juarez, Q.Roo México, CP. 77500

Tel: +1-52-(998)-267-8579

Fax: +1-52-(998)-210-2521

Web Page: www.cicsacancun.com

E-mail: jgmier@cicsacancun.com

We have had countless groups, both here and at other convention hotels in Cancun, use these services. These companies are freight forwarders that assists with the shipping, importation, customs clearance, receiving, storage and delivery of your goods directly to our Hotel on the requested dates. They can also help with any goods that need to be shipped back to wherever needed at the finish of your program. There are other methods by which materials can be shipped, although the problems have definitely seemed to outweigh the successes. Many "overnight" service companies are required to clear their shipments in Mexico City before forwarding to Cancun. If you choose an overnight method, be aware that it may require the service of a customs broker in Cancun or Mexico City (depending on the port of entry), to clear the shipment. Please feel free to contact the companies directly



ENTERTAINMENT

MUSIC & ENTERTAINMENT RATES SOLOIST | \$ 500.00 USD

(per 45 min set)

Recommended for cocktail receptions and dinners.

Strolling guitarist, pianist (electronic), saxophonist or harpist

DUETS | \$ 700.00 USD (per 45 min set)

Recommended for cocktail receptions, theme nights, lunch and dinners.

Strolling Mexican duet 2 piece Marimba (traditional Caribbean wooden xylophone) International instrumental music duet (available instruments: piano, flute, violin, harp etc.) Electronic duet

TRIO | \$1,000.00 USD (per 45 min set)

Recommended for cocktail receptions, theme nights, lunches and dinners. Strolling Mexican trio Veracruz-style traditional trio (harp, acoustic guitars)

International instrumental music trio (available instruments: piano, violin, cello and/or flute)

QUARTET | \$ 1,000.00 USD (per 45 min set)

Recommended for cocktail receptions, lunches, dinners and theme parties

International instrumental music (available instruments: piano, violin, cello and flute)



ENTERTAINMENT

Pre-Hispanic Instrumental Music | \$ 1,600 USD (per 45 min set)

Listen to the mysterious and exotic tunes of Mayan music

5-PIECE DANCE BAND | \$ 1,800 USD (per 45 min set)

Recommended for beach parties, theme nights, casual & gala dinners

Caribbean band & International Orchestra

International band playing Caribbean and modern rhythms

MARIACHI

Recommended for cocktails receptions, lunch and theme nights

8 Piece Mariachi \$1,200.00 USD (per 45 min set)

10 Piece Mariachi \$1,500.00 USD (per 45 min set)

12 Piece Mariachi \$1,800.00 USD (per 45 min set)

A customary 16% tax will be added to the prices. Prices controlled by Local Union and subject to change

Prices are per set; every set consists in 45 minutes play and 15 minutes rest.

During following dates prices will be triple:

January 1st, February 5th, March 21st, May 1st, September 16th, November 20th and December 25th.

