



MARRIOTT **RESORT**
PUERTO VALLARTA



EVENTS MENU

meetings *imagined*

BREAKFAST

Prices per person in USD + 16% tax + 15% service

Continental Breakfast I | \$13

To select three of the following choices:

Orange, pineapple, tomato, apple, grapefruit and cranberry,
Seasonal sliced fresh fruit, berries and cottage cheese,
Plain yogurt, peach yogurt and almond granola,
Fresh breakfast bakery basket to include:
Danish, Croissant, assorted Muffins and Breakfast Breads,
Butter, preserves and jams.
Freshly brewed coffee, decaffeinated coffee and select teas.

Continental Breakfast Morning | \$16

To select three of the following choices:

Orange, pineapple, apple, grapefruit and cranberry,
Seasonal fresh fruit, bananas, berries and cottage cheese,
Assorted cereals, whole milk, 2 % and skim milk,
Flavored and plain yogurts, house made granola,
Oatmeal, raisins, dried papaya and pineapple,
Plain Bagels, blended flavored cream cheeses,
Fresh breakfast bakery basket to include:
Cheese and fruit filled Danish, muffins,
Butter, preserves and jams,
Freshly brewed coffee, decaffeinated coffee and select teas



BREAKFAST

Breakfast Enhancements

Prices per person in USD + 16% tax + 15% service

Customize your own breakfast buffet or continental breakfast with any of these additions to your buffet:

Smoked Salmon | \$ 11

Chopped hard boiled egg, red onion, capers, cream cheese, diced tomato, plain and sesame or plain bagels.

Breakfast Burrito | \$ 8

Whole wheat flour tortillas, scrambled eggs, chorizo, hash potatoes, peppers, manchego cheese and ham, sour cream, salsa, guacamole.

Bacon English Muffin | \$ 8

Scrambled eggs, Hormel bacon or country sausage, cheddar cheese, toasted English muffin.

Morning Quesadilla | \$ 8

Scrambled eggs, Oaxaca and Manchego cheeses & whole wheat flour tortillas, chard tomato salsa, sour cream and guacamole.



BREAKFAST

Breakfast Enhancements

Prices per person in USD + 16% tax + 15% service

Customize your own breakfast buffet or continental breakfast with any of these additions to your buffet:

Benedict Egg Station | \$ 9

Toasted English muffins, Canadian bacon, Hollandaise sauce and chipotle sauce, roasted tomatoes, and hash brown potatoes.

Omelet Station | \$ 8

Eggs, egg whites, whole eggs, ham, hormel bacon, shrimp, spinach, turkey sausage, country sausages, gouda, mozzarella and cheddar cheese, onions, peppers, mushrooms, roasted corn, peas, tomatoes, potatoes.

Belgian Waffle Station | \$ 8

Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, whipped cream, chopped pecans, caramel chips, chocolate chips and butter.

Pancake Station | \$ 7

Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, pecans, caramel chips, chocolate chips, whipped cream and butter.



BREAKFAST

Plated Breakfast

Prices per person in USD + 16% tax + 15% service

All Plated Breakfast Include:

Selection of chilled juices, choose one of the following:

Orange, tomato, grapefruit, pineapple, apple.

Assorted breakfast bakeries, muffins and rolls, fruit preserves and butter,

Freshly brewed coffee, decaffeinated coffee and select teas.

El Rancho Grande | \$ 16

sliced fresh fruit citrus honey yogurt,

chicken chilaquiles with ranchero sauce, cilantro and red onions,

scrambled eggs, refried beans.

Vallarta Morning | \$ 17

Sliced fresh fruit, plain yogurt, fresh berries,

Egg white vegetable frittata, spinach, mushroom,

fennel and tomato basil relish,

Breakfast potatoes and roasted tomato.

American Breakfast | \$ 18

Sliced melon, fresh fruit coulis,

Scrambled eggs, cheddar cheese, crispy hormel bacon and country sausages;

breakfast potatoes.



BREAKFAST

Plated Breakfast

Prices per person in USD + 16% tax + 15% service

All Plated Breakfast Include:

Selection of chilled juices, choose one of the following:

Orange, tomato, grapefruit, pineapple, apple.

Assorted breakfast bakeries, muffins and rolls, fruit preserves and butter,

Freshly brewed coffee, decaffeinated coffee and select teas.

Oaxaca | \$ 17

Sliced fresh fruit, seasonal berries, sprinkled granola,

Scrambled eggs, diced tomato, onion and bell pepper;

huarache filled with pulled chicken,

Refried beans, Oaxaca cheese and ranchero sauce.

El Burrito Mexicano | \$ 17

Sliced papaya, citrus honey yogurt, strawberry and mango sauce,

Flour tortilla, scrambled eggs, green onions, serrano chile, manchego cheese,

ham and green peppers, refried beans, ranchera and tomatillo salsas.



BREAKFAST

Buffet Breakfast

Prices per person in USD + 16% tax + 15% service

All breakfast Buffets Include:

Selection of chilled juices, to choose three of the following flavors:

- + Orange, tomato, grapefruit, papaya, grape, carrot, melon and pineapple;
- + Variety of seasonal sliced fresh fruit;
- + Selection of plain or flavored yogurt with home made granola;
- + Cereals, milk, skim milk and soy milk;
- + Assorted Mexican pastries and breakfast bakeries, muffins and rolls;
- + Corn and flour tortillas;
- + Refried beans;
- + Freshly brewed coffee, decaffeinated coffee and hot or cold tea.

Ixtapan Buffet | \$ 23

scrambled eggs, chorizo, ranchera sauce, manchego cheese and herbs,
Quesadillas and tamales Oaxaca style,
Breakfast potatoes, country sausages,
pulled pork "Tinga" style, marinated with achiote sauce.

Pacific Buffet | \$ 22

Mexican style eggs diced tomato, onion and chile serrano,
Chicken chilaquiles with ranchera sauce, cilantro, red onion and cotija cheese,
Grilled sausage and baked ham with honey serrano glaze,
Potatoes with green, red pepper and onion,
Spicy red sauce and avocado sauce.



ENERGY OPTIONS

Performance Foods - Breakfast

Prices per person in USD + 16% tax + 15% service

Keep your Attendees Energized with these Performance Foods:

- ✓ Anti-oxidant rich blueberries,
- ✓ Sun-dried raisins and orchard apples whole nuts,
- ✓ Especially raw almonds,
- ✓ Omega 3 rich walnuts and flax seed
- ✓ Low fat proteins and whole grain carbohydrates
- ✓ Natural yogurt and whole grain granola for sustained focus all day.



ENERGY OPTIONS

Plated and Buffet Healthy Breakfast Options

Prices per person in USD + 16% tax + 15% service

All Breakfast Options includes:

Assorted whole wheat muffins, fruit preserves and salt free margarine
Coffee & Tea service.

Healthy I | \$ 21

Fresh orange or carrot juice,
Sliced fresh fruit, fresh berries,
Egg white frittata, roasted spinach, mushrooms and tomato basil relish,
Grilled tomatoes, breakfast potatoes.

Spa Journey | \$ 21

Fresh orange or grapefruit juice,
Bowl of diced fruit to included low fat cottage cheese,
Scrambled egg white, mushrooms and fresh fennel,
Roasted fresh tomato, choice of Turkey bacon or sausage.

Magna Spa breakfast | \$ 32

Assorted chilled juices: Orange, tomato, melon and grapefruit,
Variety of sliced fruits, low fat cottage cheese,
Plain yogurt and granola,
Cereals, Milk, low fat milk, Soya milk,
Plain and raisins bagels with low fat cream cheese.

From the Omelet Station:

Eggs and omelets made to order to include:
Tomatoes, onions, bell peppers, mushrooms,
Jalapenos, spinach, peas, low fat cheddar,
Brocoli, potatoes, sweet basil,
Crispy turkey bacon and grilled turkey sausages.



BREAKS

Top Sellers

Prices per person in USD + 16% tax + 15% service

30 Minute Breaks

The Bakery | \$ 11

Blue berry muffin, apple cranberry muffin, Danish pastries,
Sweet cinnamon raisin rolls and assorted breakfast breads,
Butter & fruit preserves,
Assorted soft drinks, mineral water and bottled water,
Freshly brewed coffee, decaffeinated coffee, select teas.

Cookie/Doughnut Time | \$11

Home made doughnuts: sugar, chocolate, caramel, white glaze,
A variety of cookies: Oat meal, raisin, chocolate chips and brownies,
Assorted soft drinks, mineral water and bottled water.
Freshly brewed coffee, decaffeinated coffee, select teas.

Bit of Italy | \$ 12

Cappuccino cookies, Basi de dama, Mini cannoli filled with sweet ricotta,
Fresh fruit kabob flavored with mint amaretto syrup,
Assorted soft drinks, mineral water and bottled water,
Freshly brewed coffee, decaffeinated coffee, select teas.

Apple Break | \$ 11

Apple turnovers, apple strudel, Mini apple tarts, apple shoot,
Assorted soft drinks, mineral water, bottled water & apple soda,
Freshly brewed coffee, decaffeinated coffee, select teas.

Mexican Fiesta | \$ 11

Tortilla chips, guacamole and Mexican salsa,
Chicken flautas, sour cream, lettuce, cotija cheese and avocado sauce,
Warm churros, caramel sauce,
Assortment of soft drinks and mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas.



BREAKS

High Energy Breaks

Prices per person in USD + 16% tax + 15% service

30 Minute Breaks

The Champions | \$ 11

Mini pizzas include cheese and pepperoni,
Mini hot dog with condiments,
Bite size cheese cake, strawberry sauce,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas..

Chocolate Lover | \$ 11

Bite-size chocolate glazed French éclairs,
Chocolate nut brownies, Chocolate truffle lollypops,
Chocolate dipped seasonal fruits,
Assortment of soft drinks and mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas.

Rim and Slim | \$ 16

Fresh orange and lime juice, low fat yogurt,
Fresh strawberries, honey, bananas, high protein energy bars,
Granola parfaits,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee, decaffeinated coffee and hot tea service.

Jump Start | \$ 16

Healthy smoothies: banana & strawberry,
Green tea & chai, Watercress & orange juice, pink grapefruit & ginger,
High protein energy bars,
Almond, pretzels, roasted peanut,
Bran muffin, carrot cake,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee and decaffeinated coffee hot tea service.



BREAKS

A la carte Service

Prices per person in USD + 16% tax + 15% service

A per dozen

Bagels with cream cheese

\$47 per dozen

Assorted home made cookies

\$27 per dozen

Power bars, Granola Bars

\$23 per dozen

Whole fruit

\$16 per dozen

Seasonal fruit with dipping sauce

\$6 per person

Liquids:

Flavored coffees, whipped cream, grated chocolate, cinnamon sticks

\$50 per person

Freshly brewed Coffee, decaffeinated and specialty teas

\$45 per gallon

Fresh orange, grapefruit, apple, pineapple juices

\$45 per gallon

Evian / Perrier water

\$6 per bottle

Assorted diet and regular soft drinks, bottled water

\$4 per can

Whole milk, low fat or chocolate milk

\$21 per gallon

Power drinks: Gatorade, Powerade

\$7 per bottle



ENERGY OPTIONS

Energetic Coffee Breaks

Prices per person in USD + 16% tax + 15% service

Summer Energy Break \$15

Carrot ginger juice
Pomegranate juice with cloves
Cucumber juice with pineapple mint
Watermelon salad
Whole wheat pasta with grilled citrus vegetables
Mini cubanitos sandwich & yucca chips
Assorted seasonal fruit sorbets
Assorted macaroons, Drunken fruit rum cake
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas

Summer Energy Break \$15

Carrot ginger juice, Pomegranate juice with cloves
Cucumber juice with pineapple mint
Watermelon salad, Whole wheat pasta with grilled citrus vegetables
Mini cubanitos sandwich & yucca chips
Assorted seasonal fruit sorbets, Assorted macaroons, Drunken fruit rum cake
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas

Red bolt Break \$ 17

Strawberry, pineapple & orange juice
Beet and orange juice, Berries and mint juice
Freshly roasted almonds, Fresh berries individual presentation
Pomegranate salad grilled chicken breast,
Risotto crismi bites, creamy red tomato dip
Red velvet cupcake, red velvet cake
Assorted soft drinks and bottle water, assorted Gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas



ENERGY OPTIONS

Energetic Coffee Breaks

Prices per person in USD + 16% tax + 15% service

The Power Break \$ 17

Carrot and orange juice

Green juice, Honeydew Melon juices with pink peppercorns

Tuna crusted with sesame seed and organic salad

Granola bites, Pita points, hummus and tomato confit,

Dried fruits, almonds and nuts Display of whole fruit

Apple strudel station, Splenda banana bread

Assorted soft drinks and bottle water, assorted gatorades, fuze teas

Freshly brewed coffee, decaffeinated coffee, select teas

Enhance your coffee break with \$4.00 :

Orange Pellegrine

Lemon Pellegrine

Red bull

Perrier water

Select your SPA wellness preference from the following options:

Energetic 10 minute Shiatsu chair massage

Hand and head Reflexiology for 10 minutes

Energy Aromatherapy 10 minute session

\$21.00usd per person



LUNCH

Cold Plates

Prices per person in USD + 16% tax + 15% service

Includes:

Cold Plate of your choice, assortment of breads and rolls, butter and Dessert.
Coffee and Tea service.

Deluxe | \$ 23

Southern cobb salad,
Grilled chicken breast, tomato, bacon bits, Roasted corn, chopped eggs,
bleu cheese.

Executive | \$ 25

Caesar salad & grilled beef strips,
Sliced char-grilled skirt steak & herb crouton, Parmesan cheese,
creamy Caesar dressing.

Deli Plate | \$ 27

Turkey, honey roasted ham, roast beef, mozzarella and aged cheddar cheese
lettuce,
tomato, pickle, red onion, half boiled eggs, Dijon mustard potato salad.

Dessert Options:

Raisin pecan bread pudding sweet rum sauce,
Fruit torte guava and raspberry sauce,
Carrot cake vanilla sauce,
Lemon cheese cake, raspberry sauce,
Chocolate cake mocha sauce.



LUNCH

Plated Menus

Prices per person in USD + 16% tax + 15% service

All Plated menus include:
Butter, Home-made breads and rolls,
Coffee and Tea service.

Option 1 | \$ 30

Roasted corn chowder, hint of cilantro and cumin,
Grilled fillet of chicken with chipotle orange barbeque sauce,
Mushroom rice, grilled vegetables,
Cheesecake with blueberry and crème de cassis compote.

Option 2 | \$ 33

Spicy chicken, coconut and lemongrass soup served with bell pepper, mushrooms,
Grilled salmon with teriyaki ginger glaze, vegetable and chow mein noodles,
Pineapple polenta upside down cake with fruit sauce.

Option 3 | \$ 33

Crisp romaine with tomatoes, garlic herb croutons and freshly grated parmesan,
Grilled skirt steak chile poblano, mushrooms, onions and chile ancho glaze,
Mexican rice,
Three milk cake with Cocoa and vanilla sauce.

Option 4 | \$ 29

Cactus salad with field greens, avocado and chile lemon dressing,
Grilled dorado filet with ajillo chile butter,
Cilantro rice and grilled vegetables,
Caramel flan with rompopo sauce.

Option 5 | \$36

Lobster Bisque,
Penne pasta citrus shrimp, calamari, bay scallops roasted garlic cream sauce,
stir fry vegetables, fresh berries and cream.



LUNCH

Cold Buffets

Prices per person in USD + 16% tax + 15% service

The Deli Market | \$ 33

Salad Bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas.

Selection of pepper cream, thousand island and Italian dressings, Potato salad, Pasta salad, artichoke, Olives and Bell Pepper salad.

Soup:

Chicken and tomato lime;

Make your own Sandwich:

Roast beef, honey glazed ham, turkey, salami,

Swiss, cheddar and Manchego cheeses,

Sliced relish display with appropriate condiments and spreads,

Resort baked sandwich rolls, assorted sliced breads and baguettes.

Dessert Station:

Chocolate cake, Cheesecake, Premium Cookies, Brownies, Key lime pie,

Rice pudding, Apple cobbler, Carrot cake, Coffee & Tea Service.



LUNCH

Cold Buffets

Prices per person in USD + 16% tax + 15% service

The Wrap It Up Buffet | \$ 34

Salad:

Cobb salad bowl

Crumbled bacon, bleu cheese, avocado, vinaigrette dressing,

Tomato-bread salad, cucumber, onions, olives and parsley, Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas.

Soup:

Oriental Gazpacho,

Wraps:

Turkey Tortilla Wrap

Flour tortilla, smoked Turkey and Jack cheese, tomatoes, shredded lettuce and avocado.

Grilled Skirt Steak Wrap

Corn and avocado sauce, caramelized onions.

Chili Rubbed Shrimp Caesar wrap

Shrimp, romaine and Caesar dressing.

Vegetarian Wrap, grilled vegetables and goat cheese, appropriate condiments.

Dessert Station:

Chocolate cake, Cheesecake, Premium Cookies, Brownies, Key lime pie,

Rice pudding, Apple cobbler, Carrot cake, Coffee & Tea Service.



LUNCH

The Famous Buffets

Prices per person in USD + 16% tax + 15% service

Taste of Mexico | \$35

Salad Bar

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, croutons. Hibiscus vinaigrette, avocado lime vinaigrette, Ranch dressing, Cactus and cilantro salad, Beet salad, Mixed, Acapulco style ceviche, Ceviche Vallarta.
Bread and butter

Soup

Roasted Poblano cream with corn and grilled bell peppers.

Main Courses

Red snapper, blossom lemon butter sauce,
Pulled chicken sweet mole Puebla style, sliced red onion,
Sliced filet of beef mushroom tomatoes Serrano sauce,
Steamed cilantro rice, Buttered Corn and cream squash home style,
Red salsa and tomatillo salsa, Corn and flour tortillas.

Dessert Station

Pumpkin in brown sugar, Cream custard Rompope (eggnog sauce),
Rice pudding, sweet papaya tequila sauce,
Coffee & Tea Service.



LUNCH

The Famous Buffets

Prices per person in USD + 16% tax + 15% service

Back yard B.B.Q. | \$ 33

Salad bar

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, garlic herb croutons, potato salad, pasta salad, jicama, peas, carrot, chayote, corn, Choice of thousand island, pepper cream and Italian dressings, Assorted resort baked breads, rolls and butter.

Soup

Potato leek chowder.

From the Charcoal Grill:

Burgers and cheese burgers, Grilled hot dogs,
Appropriate condiments, sweet relish, ketchup and mustard,
Grilled chicken breast barbecue sauce,
Baked potatoes, sour cream, cheddar cheese, green onions and bacon bits,
Corn on the cob.

Dessert

Cheese cake, Chocolate cake vanilla sauce, pecan and key lime bars,
Coffee & Tea Service.



LUNCH

All Time Hits

Prices per person in USD + 16% tax + 15% service

Old Vallarta | \$ 34

Salad bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, red onion, croutons, Jicama and orange salad, Panela cheese salad, White bean salad, Roasted-garlic vinaigrette, avocado vinaigrette.
Bread and butter.

Tortilla soup:

Avocado, fresh cheese, tortilla chips, pulled chicken and sour cream.

Fajitas Station

Make your own fajitas and Tacos,
Warm flour and corn tortillas,
Spicy chicken, pepper beef, onions and peppers,
Shredded lettuce, grated cheese, diced onions,
Chopped tomatoes, jalapenos, red sauce, sour cream, guacamole.

Hot Entrée

Mexican beef lasagna,
Red snapper tequila lemon butter sauce,
Charro beans, Mexican rice,
Tortillas chips salsa and guacamole.

Dessert

Fruit custard, three milk cake, Churros caramel sauce, Margarita key lime pie.

Coffee and Tea Service.



LUNCH

All Time Hits

Prices per person in USD + 16% tax + 15% service

Cucina Simpatica | \$ 34

Salad Bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, Caesar salad, tomatoes, cucumbers and carrots, Croutons, Caesar, bleu cheese, balsamic and ranch dressings, focaccia, olive bread, bread sticks and herb baguettes, freshly sliced mozzarella and Roma tomatoes, Basil chifonade, extra virgin olive oil and cracked pepper.
Bread and butter.

Soup:

Minestrone Soup.

From the Pasta Station:

Linguine, spaghetti, penne with pomodoro, pesto, four cheese sauces. Hot Entrée, Marinated grilled mahi-mahi, lemon, onion, artichokes and bell peppers, Grilled chicken breast, prosciutto, mozzarella, grappa mushrooms sauce, Vegetable Fajitas.

Dessert

Mascarpone and espresso mousse, citrus almond tort, chocolate cake and assorted biscotti.

Coffee & Tea Service.



LUNCH

Our Favorites

Prices per person in USD + 16% tax + 15% service

From the Garden | \$ 37

Salad Bar

Mixed greens, cucumber, mushrooms, tomato, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, bacon bits, croutons
Selection of pepper cream, thousand island and honey Dijon mustard dressings,
Assorted resort baked breads, rolls and butter.

Pasta and Risotto Station

Creamy mushroom risotto, parmesan cheese,
Spinach and penne, roasted Pomodoro and basil sauce.

Hot Entree

Grilled breast of chicken with seasonal steamed vegetables,
Pork loin marinated in Tamarindo sauce,
Oven roasted sliced potatoes, onion, rosemary and bleu cheese crumbles,
Ratatouille, goat cheese gratin.

Dessert

Chocolate banana cake, mango cream, apple tort vanilla sauce.

Coffee and Tea Service.



LUNCH

Our Favorites

Prices per person in USD + 16% tax + 15% service

Oriental buffet | \$ 37

Salad Bar:

Water chestnuts, bamboo shoots and bean sprouts, Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, croutons
Thai mustard vinaigrette, vegetable Lo-Mein salad,
Shrimp and glass noodle salad, wonton.

Soup

Asian egg drop soup.

Hot Entree

Chicken breast with ginger creamy sauce,
Spicy Mongolian pepper beef,
Oriental fried-rice, five-spice stir-fried vegetables,
Vegetarian egg rolls, scallion soy sauce,

Dessert

Great wall toasted coconut cake, mango flan, fortune cookies,
pineapple upside down cake, sweet coconut pudding,

Coffee, green tea & Thai iced tea service.



LUNCH

Box Lunch

Prices per person in USD + 16% tax + 15% service

Vegetable Garden | \$ 21

Grilled Portobello, tomato, eggplant, pesto, goat cheese, on whole wheat tortilla; roasted bell pepper and olive salad, Potato chips, raisin cookies, whole fruit, Soft drink or mineral water.

Tuscan Mirage | \$ 21

Chicken breast, mozzarella, lettuce, tomato, pesto mayonnaise, on a sour dough baguette; pasta salad, doritos, Cappuccino brownie, whole fruit, Soft drink or mineral water.

Ranchero | \$ 23

Sliced roast beef, manchego cheese, tomato, lettuce, horseradish cream, on rye bread; potato salad, kosher pickle, whole fruit, Doritos, brownie, Soft drink or mineral water.

The Picnic | \$ 21

Ham, tomato, dill pickle, herb mayonnaise, brie cheese, romaine lettuce, on baguette; roasted mushroom salad, Ruffles chips, chocolate bar, Whole fruit, soft drink or mineral water.

Mismaloya | \$ 21

Flour tortilla wrap, turkey, lettuce, Roasted onions, peppers and chipotle chile mayonnaise, Doritos, cookies, whole fruit, Soft drink or mineral water.



LUNCH

Box Lunch

Prices per person in USD + 16% tax + 15% service

The Magna | \$ 25

Smoked salmon on whole grain bread, dill cream cheese,
Lettuce, tomato, red onion and capers,
Pasta salad, potato chips, oatmeal cookies,
Whole fruit, soft drink or mineral water.

Classic | \$ 22

Ham and cheddar cheese on a pretzel roll with Dijon grain mustard
Potato salad, potato chips, whole fruit, soft drink or mineral water, individual
cheesecake.

BLT | \$ 21

Bacon, lettuce, tomato on a baguette, pasta salad, potato chips, whole fruit, soft
drink or mineral water, baked cookie

Tuna sandwich | \$ 22

Pita bread, tuna salad , lettuce, tomato, red onion whole fruit,
soft drink or mineral water,
potato chips, brownie



ENERGY OPTIONS

Fit for You Lunch Options

Prices per person in USD + 16% tax + 15% service

Buffet Light Lunch | \$ 32

Salad Bar:

Mixed garden greens, tomatoes, cucumbers, carrots, red onion, beets, Green and black olives hearts of palm, and turkey bacon bits, Selection of orange ginger lime vinaigrette, Italian vinaigrette and honey Dijon mustard dressing, Marinated mushroom salad, Artichoke and roasted bell pepper salad, Whole wheat rolls, tortilla lavosh.

Soup:

Vegetarian Tortilla Soup.

Hot Entrée:

Roasted chicken breast, lemon and olives, Baked snapper, fresh herbs, pepper and tomato, Whole wheat penne pasta, Pomodoro basil sauce, Ratatouille goat cheese au-gratin.

Dessert:

Low fat pumpkin cheese cake, lemon bars, apple cobbler, Sugar free carrot cake, whole fruit display,

Coffee & Tea Service.



ENERGY OPTIONS

Fit for You Lunch Options

Prices per person in USD + 16% tax + 15% service

The following are selections for Plated Entrée:

Carb conscious / low cholesterol Miso glazed salmon | \$ 29

Served atop Israeli cous cous, red onion, fennel and tangy lemon vinaigrette,
Calories: 640; Total carbs: 22

Low cholesterol/ low fat Salad of yellow lentils and pacific shrimp | \$ 32

Calories: 810; Total carbs: 8

Carb conscious / low cholesterol Pan Seared Red Snapper | \$ 27

Fine herbs in lemon vinaigrette romesco and tomato confit.

Calories: 1050; Total Carbs: 15



DINNER

Plated Dinner Menus

Prices per person in USD + 16% tax + 15% service

All three courses plated menu includes:
Butter, Home-made Breads and rolls,
Coffee and Tea service.

Option 1 | \$ 53

Grilled root vegetables, goat cheese, field greens, balsamic reduction,
Herb-Marinated Breast of Chicken, smoked bacon-wild mushroom ragout,
Poblano mash potatoes and seasonal vegetables,
Grand Marnier parfait, apricot mango coulis and raspberry drizzle.

Option 2 | \$ 63

Chicken soup, julienne vegetables baked in a puff pastry dome,
Medallion of beef tenderloin port glaze & Sautéed jumbo shrimp,
cream lemon grass glaze, wild mushroom risotto and seasonal vegetables,
Chocolate duet white & dark chocolate mousse.

Option 3 | \$ 65

Assorted greens, endives, asparagus, tomato, red onions, marinated
mushroom and Chianti vinaigrette
Seared Sea Bass, roasted herb potatoes, tomato fumet grilled seasonal vegetables,
Fruit cake layered on amaretto sauce and macadamia nut.



DINNER

Plated Dinner Menus

Prices per person in USD + 16% tax + 15% service

All three courses plated menu includes:
Butter, Home-made Breads and rolls,
Coffee and Tea service.

Option 4 | \$ 60

Bermuda onion, melon & berry, baby lettuces, orange green peppercorn vinaigrette,
Marinated Salmon, ginger, garlic lemongrass glaze;
Gratin potatoes and seasonal vegetables,
Mascarpone and espresso layered tiramisu.

Option 5 | \$54

Brocoli and Cheddar Cream, garlic herb grissini,
Roulade of Chicken Breast, Mozzarella cheese, sun dried tomatoes, mushrooms,
herb white wine sauce and spinach polenta, raspberry & chocolate star anise cake,
Honey vanilla white wine reduction.

Option 6 | \$74

Watercress, filed greens, Roquefort cheese , toasted pumpkin seeds, carrot, tomatoes,
roasted beets, garlic croutons, and pink grapefruit vinaigrette,
Grilled filet mignon, port glace & Baked lobster tail,
garlic butter white wine sauce,
Potato au-gratin, seasonal vegetables,
Chilled cappuccino ricotta cheese soufflé, rum and cinnamon sauce.



DINNER GLUTEN FREE

Plated Dinner Menus

Prices per person in USD + 16% tax + 15% service

All three courses plated menu includes:
Butter, Home-made Breads and rolls,
Coffee and Tea service.

Option 1 | \$ 54

Beet Carpaccio salad, with red and golden Beet, Local Greens,
Local Cheese, Roasted Caramelized Walnut, Balsamic Vinaigrette.

Herb and spice Seared Salmon, With Bok Choy, Scallions,
Jazmin, Rice, Soy Butter Sauce

Corn Soufflé, with vanilla sauce.

Option 2 | \$ 54

Beet Carpaccio salad, with red and golden Beet, Local Greens,
Local Cheese, Roasted Caramelized Walnut, Balsamic Vinaigrette.

Moroccan Spice Salmon, Pink Grapefruit Sauce, Cous Cous, Mint, Red Onion,
Chickpeas, Carrot.

Blue Berry Cobbler with red fruit compote.

Option 3 | \$ 54

Grilled Poached Pear Salad, Endive, Goat Cheese,
Candied Nuts, Field Greens, Champagne Cardamom, Vinaigrette.

Pepper Crusted Pork Loin Wrapped in bacon Served with Mushrooms,
Risotto, Caramelized Zucchini and Topped with Bourbon Veal Glaze.

Passion fruit crème Brule with a red fruit compote



DINNER GLUTEN FREE

Plated Dinner Menus

Prices per person in USD + 16% tax + 15% service

All three courses plated menu includes:
Butter, Home-made Breads and rolls,
Coffee and Tea service.

Option 4 | \$ 60

Grilled Poached Pear Salad, Endive, Goat Cheese,
Candied Nuts, Field Greens, Champagne Cardamom, Vinaigrette.

Blue Cheese Crusted Filet Mignon, port sauce, Baby Vegetables,
Garlic Mash Potato.

Flourless Chocolate Cake, with Rompopo sauce.

Option 5 | \$55

Baby spinach salad, candied pecans, goat cheese,
dried cherry, vanilla balsamic vinaigrette.

Seared Breast of Chicken Served With Mushrooms Tomato and Spinach Ragout
Creamy Manchego Polenta.

Fruits Tart with vanilla sauce.



DINNER

A la Carte Dinner Menus

Prices per person in USD + 16% tax + 15% service

Choose your Plated dinner Menu up to 6 courses, selecting from the following options:
All Menus include butter, home-made breads and rolls,
Coffee and tea service.

Appetizers | \$11

Roasted Portobello mushroom, soft gorgonzola polenta and aged balsamic syrup;
Lobster taco, buttered lobster tail, warm flour tortilla, shredded cabbage,
black bean sauce and cilantro aioli;
Open faced ravioli, shrimp and scallops, lobster sauce and caviar.

Salads | \$16

Baby lettuces, lemon thyme northern white beans, teardrop tomatoes and roasted
garlic vinaigrette;
Romaine, iceberg, roasted corn, black beans, cheddar cheese, ranch chipotle;
Spinach salad & pistachios, mandarin segment, balsamic vinaigrette.

Soups | \$16

Roasted poblano cream, corn and sweet peppers;
Seafood bisque, fennel, infused cognac crème;
Beef consommé puffed pastry, herbs, vegetables and a cherry touch



DINNER

A la Carte Dinner Menus

Prices per person in USD + 16% tax + 15% service

Choose your Plated dinner Menu up to 6 courses, selecting from the following options:
All Menus include butter, home-made breads and rolls,
Coffee and tea service.

Sorbet | \$5

Mango, lime and ginger, lemon, champagne, guava, raspberry.

Entrees

Grilled fillet of beef tenderloin | \$ 65

Chile pasilla and hierba Santa sauce, roasted garlic herb mashed potato.

Sea-food stuffed chicken breast | \$ 60

Shrimp, scallops, sun dried tomatoes, sherry glaze, cheese raviolis sage cream sauce.

Grilled pork chop bone in | \$ 55

Cascabel coffee barbecue glaze, chili onions, horseradish infused mashed potato.

Onion crusted red snapper | \$ 55

Sauvignon mustard cream sauce, yukon garlic mashed potatoes.

Desserts Options | \$20

Brie cheese cake, pecan crust warm pear chutney,

Cappuccino ricotta cheese soufflé rum and cinnamon sauce,

Pumpkin custard, almond crust cinnamon and vanilla sauce.



DINNER

Buffet Options

Prices per person in USD + 16% tax + 15% service

Vallarta | \$ 65

Salad Bar

Roasted vegetables salad, ceviche vallarta, panela cheese and cactus salad, Field greens, tomatoes, red onion, raisins, pumpkin seeds croutons, fried tortilla crisps, Avocado dressing, chile ancho vinaigrette and ranch dressing.

Soup:

Tortilla soup: fried tortilla strips and cotija cheese.

Entrees

Red snapper vallarta style caper, and sundried tomatoes sauce,
Pork loin marinated in achiote and guajillo sauce,
Grilled chicken breast, green tomatillo roasted sauce,
Beef fajitas prepared, onions and peppers,
Corn stew, Mexican rice.

Desserts

Three milk cake, berries and rompopo sauce,
Bread pudding, rum sauce, mango suffle, raspberry mousse, chocolate cake,
Coffee and tea service.



DINNER

Buffet Options

Prices per person in USD + 16% tax + 15% service

Cooking under the Stars | \$ 68

Salad Bar

Mixed field salad, cherry tomatoes, cucumber, olives, carrots and herb garlic croutons, Mushroom bell pepper salad, pasta salad, grilled vegetables, three cabbage slaw, potato salad, Citrus vinaigrette, avocado dressing, guajillo vinaigrette, and pepper cream dressings, Assorted resort baked breads rolls and butter.

Soup:

Seafood soup

From the Charcoal Grill:

Marinated citrus grilled chicken breast, lemon caper sauce,
Baby back ribs glazed tangy B.B.Q sauce,
Red snapper, ginger cream sauce and pineapple papaya sauce,
New York steak, garlic lemon mojo,
Corn on the cob, seasonal vegetables,
Baked potato, sour cream, chives cheddar cheese, bacon bits.

Dessert

Tropical sliced fresh fruit display, honey orange dip,
Key lime and pecan bars, coconut flan, pineapple rum
cheesecake, banana pie,

Coffee and tea service.



DINNER

For Every Taste

Prices per person in USD + 16% tax + 15% service

Sea Side Buffet | \$ 68

Salad bar:

Field salad, tomato, cucumber, olives and carrots,
Dijon vinaigrette, lemon cilantro and avocado dressings,
Jicama and orange salad, artichoke bell pepper salad,
Pineapple slaw, papaya and scallop salad,
Black mussels, peel & eat shrimp, cocktail sauce and lemon.

Soup:

Mediterranean sea food, fennel and saffron.

Entrées:

Seafood jambalaya,
Oven baked salmon orange chipotle glaze,
Grilled chicken breast, papaya pineapple sauce,
Pecan crusted pork loin, apple ginger chutney,
Grilled mixed vegetables,
Steamed baby red potatoes, garlic and parsley butter,
Assorted baked breads and rolls.

Dessert:

Baked coconut flan caramelized apple vanilla sauce,
Orange chocolate mousse, tropical fruit tart, mango mousse & midori,
White chocolate & banana bread pudding,

Coffee and tea service.



DINNER

For Every Taste

Prices per person in USD + 16% tax + 15% service

Mexican night | \$ 65

Salad bar:

Garden greens, tomatoes, cucumber, carrot, red onion, mushrooms and croutons,

Cilantro-herb vinaigrette and avocado lemon vinaigrette,

Poblano and white bean salad, cactus salad and cotija cheese salad.

Soup:

Zucchini flower, mushroom, corn and poblano chile.

Fajitas

Skirt steak , chicken strips and, bell pepper, onion, cilantro, garlic and jalapenos, manchego cheese sour cream, lettuce, Mexican salsa and guacamole.

Tacos, Guajillo marinated pork and pineapple, cilantro, onion, Green and red sauces, flour tortillas.

Entrée

Oven baked marinated, chicken orange chipotle sauce,

Pork loin in Chile adobo, pineapple and cumin sauce,

Grilled mahi-mahi capers, peppers, green olive sauce,

Mexican Rice, squash and potato au-gratin.

Desserts

Tres leches with rompopo, rice pudding, Kahlúa chocolate cake,

Acapulco mousse, fruit cocktail with fresh mint, churros with vanilla sauce,

Coffee and tea service.



DINNER

The Most Popular

Prices per person in USD + 16% tax + 15% service

Meditation Dinner Buffet | \$ 65

Salad bar:

Mixed field salad with cherry tomato, cucumber olives, carrots, broccoli and herb garlic croutons; mushroom bell pepper salad, Roasted vegetable pasta salad, corn and pepper salad, Raisins, sunflower seeds, Italian, honey lime and Asian ginger soy vinaigrettes, Assorted whole wheat and oats rolls, butter.

Soup:

Fresh tomato soup with herb wheat croutons.

From the Charcoal Grill:

Grilled mahi-mahi with achiote, Citrus marinated grilled chicken breast, Beef tenderloin, Grilled salmon with mango ginger pineapple salsa, Corn on the cob, mixed roasted vegetables, baked potato with chives, Low fat Manchego cheese and turkey bacon bits.

Dessert:

Tropical sliced fresh fruit display with honey orange dip, Baked apples stuffed with granola, Peach cobbler.

Coffee and Tea Service.



DINNER

The Most Popular

Prices per person in USD + 16% tax + 15% service

Old Pueblo | \$ 63

Salad Bar:

Tomato and cucumber salad, jicama and orange salad, Lentil and panela cheese salad, roasted beet salad, Vallarta ceviche, red snapper, carrot, red onions. Tomatillo sauce, chips and guacamole.

Soup:

Black bean with coriander, sour cream, diced red onions.

Mole bar:

Pork shoulder with red mole, chile guajillo, dry ancho chile, pumpkin seeds, fire roasted red bell pepper and mulatto chile. Sea food yellow mole, cilantro, fire roasted yellow pepper, pumpkin seeds, sesame seeds, sweet and bitter chocolate. Chicken mole Puebla style with chile mulatto, pumpkin seed, Sweet and bitter chocolate and sesame seeds.

Entrees:

Red snapper Veracruz style, tomatoes, olives, peppers and anchovies, Sonora bean casserole, Mexican grilled vegetables, Steamed cilantro rice, Mexican style rice.

Desserts:

Lime tarts, sweet mexican candies, Chocolate bread pudding, fire & ice fruit cocktail, Almond Kahlúa Flan, Cinnamon Churros.

Coffee and Tea Service.



DINNER BUFFET

Gluten free

Prices per person in USD + 16% tax + 15% service

Healthy menu | \$ 63

Soup

Lentils and Carrot Soup

Salads

Quinoa Tabbouleh, Mint, Cucumber, Tomatoes, Red Onion and Bell Peppers
Sweet Potato, Fennel, dried Cranberries, Berries, Balsamic Dressing
Spinach Salad, Feta Cheese, Cranberries, Mango, Coffee and Raspberries
Dressing

Main course

Vegetables Lasagna
Salmon with Lime Essence
Chicken Breast with thyme Essence,
Roasted Potato, Marinated with Olive Oil and herbs
Gluten Free Noddle's Penne, Bell Peppers, Spinach, Tomato

Desserts

Flourless Chocolate Cake, with Rompopo sauce.
Corn Soufflé, with vanilla sauce.
Blue Berry Cobbler with red fruit compote.
Fruits Tart with vanilla sauce.
Rice Creme Brule with baileys sauce.

Coffee and Tea Service.



RECEPTION

Great Bites

Prices per person in USD + 16% tax + 15% service

Tray passed or Stationed, outstanding Hors d'Oeuvres selection
Minimum 25 pieces per selection must be ordered
\$4 per piece

Hot

- +Chicken satay with peanut sauce
- +Fried mozzarella sticks with pomodoro sauce
- +Beef satay with tangerine-ginger marmalade
- +Mini sausage calzone with marinara sauce
- +Wild mushroom and brie tartlet
- +Chicken tenders with honey mustard sauce
- +Shrimp and apple quesadilla with fire burst sauce
- +Hot buffalo wings, celery, carrots and bleu cheese
- +Vegetable spring rolls with plum sauce
- +Stuffed mushrooms, sausage and mozzarella cheese
- +Herb chicken brochettes with pineapple sauce (low fat)
- +Chicken sopes, sour cream, fresh cheese and green sauce
- +Poblano Chile and Oaxaca turnovers
- +Chicken or Beef Hard Shell Taquitos
- +Shrimp tempura sweet chili ponzu
- +Mini grilled beef Ruben sandwich
- +Mini burger sliders pickles cheddar cheese
- +Black bean, corn and pulled chicken spring roll chipotle aioli
- +Spicy black bean and jack turnovers



RECEPTION

Great Bites

Prices per person in USD + 16% tax + 15% service

Tray passed or Stationed, outstanding Hors d'Oeuvres selection
Minimum 25 pieces per selection must be ordered
\$4 per piece

Chilled

- +Tortilla chip with creamy goat cheese and red onions confit
- +Brie canapé with marinated roasted balsamic apple
- +Prosciutto with pear and gorgonzola on olive bread
- +Spicy sashimi tuna salad on endive leaf
- +Brochette of cherry tomato, buffalo mozzarella with pesto dip
- +Smoked turkey with mango chutney
- +Chicken cilantro tart
- +Grilled vegetables kabob with a cumin dip (low cholesterol)
- +Smoked salmon roulade with caper-boursin spread
- +Peppered tenderloin on crostini with horseradish cream
- +Pita points, humus and feta cheese
- +California roll, lemon soy sauce
- +Chili tempura roll, shrimp and eel



RECEPTION

Amazing Stations

Prices per person in USD + 16% tax + 15% service

Tropical Fruit Brochettes | \$ 7

Seasonal fruit skewers, chocolate fondue and citrus yogurt orange dressing.

Vegetable Crudités | \$ 6

To include: Carrots, cucumber jicama and celery, garlic ranch and caramelized onion dip.

Botanitas Vallarta | \$ 6

Homemade assorted yuca, plantain and sweet potato chips, Tortilla chips and mixed nuts, Served with roasted onion dip, guacamole, Mexican salsa and ranch sauce.

Mediterranean Antipasto | \$ 9

Marinated mushrooms, olives, roasted red peppers and artichoke hearts, Salami, proscuitto, sliced bread, oregano and garlic lavosh, balsamic and olive oil.

Caesar Salad Station | \$ 11

Romaine leaves, parmesan crisp, croutons and Caesar style dressing, Grilled Chicken, Arrachera and San Blas marinated Shrimps.



RECEPTION

Amazing Stations

Prices per person in USD + 16% tax + 15% service

French Pastries | \$ 9

Fruit tarts, miniature cheesecakes, chocolate dip strawberries, cheesecake, lollipops, opera cake, vanilla, chocolate and grand marnier crème brulee served on spoons.

Cheese Board | \$ 11

Arrangement of domestic and imported cheeses, sliced bread and crackers.

Mikado Sushi | \$ 14 per roll

Variety of sushi to include:

Shake maki, kapamaki, California maki, and nigiri ebio, Pickled ginger, wasabi and soy sauce.

Wrapped Brie Cheese | \$9

warm baked brie spinach and baked brie wrapped in a puff pastry
Cranbeery cactus compote, roasted pecans, Dijon mustard.

Chilled Shrimp | \$ 4 per piece

Bloody Mary mix, celery spear, lemons.



RECEPTION

Live Stations

Prices per person in USD + 16% tax + 15% service

Quesadilla Station | \$ 12

Flour tortilla, Grilled Chicken, cilantro, onion, Oaxaca cheese, jalapeño, sour cream, guacamole and pico de gallo.

Fish Taco Station | \$ 13

Battered fried fish, warm flour tortilla, shredded cabbage, black bean sauce, and cilantro aioli.

Carved Filet of Beef Tenderloin | \$ 18

Horseradish mash, cabernet and pasilla demi, choron and bearnaise sauces.

New York Strip Loin | \$ 18

Red wine reduction and Mini baguettes.

Red Snapper a la Talla | \$ 16

Marinated achiote and orange, guajillo aioli, corn tortillas and steamed white rice

Oven Roasted Turkey Breast | \$ 9

Pineapple ginger sauce and orange cranberry relish, Assorted miniature rolls.



RECEPTION

Live Stations

Prices per person in USD + 16% tax + 15% service

Grilled Seafood Station | \$ 26

Shrimp, Mussels and Scallops Sautéed in Garlic, Cilantro, Lemon Butter, Crab Cakes caper ginger and chipotle aioli.

Fajita Station | \$ 16

Chipotle marinated beef, Tequila marinated chicken, Baja cilantro shrimp, Warm flour tortillas, sautéed peppers, onions, cheddar and Monterrey Jack cheese, tomatoes, cream, guacamole, salsa and jalapeños.

Ceviche bar | \$ 18

Ceviche Vallarta, small diced Red Snapper, carrots, onions, tomatoes and cilantro, Ceviche Acapulco, scallops, shrimp, spicy tomatoe sauce, Peruvian ceviche, Red Snapper, lemon juice and onions, Ecuadorian ceviche, shrimp, scallops and coconut milk, traditional trimmings: tortilla chips, sweet potato chips, lemon, Tabasco and Huichol sauce.

Tuscan Pasta Table | \$ 14

Fusilli, cheese tortellini, penne, Spinach and oven dried tomatoes, pesto and Pomodoro sauce, asparagus spears, onions, roasted garlic, Parmesan cheese, focaccia, and oregano grissini.



RECEPTION

Live Stations

Prices per person in USD + 16% tax + 15% service

Pastor taco station | \$ 15

thin slices pork marinated with achiote, corn tortilla, red onion, pineapple roasted, Avocado sauce and Mexican sauce

Carving station | \$ 18

Rib eye roasted, Oporto reduction, roasted garlic mash pure, citrus asparagus

Fish chips bar | \$ 13

Mahi, Mahi, Red snapper grilled or tempura, lemon wedges, caper mayonnaise, whole grain mustard, bagel chips, Red onion slices, Tomato Roma sliced, sweet potato and chips potato.

Pasta station | \$ 15

Gluten Free penne and Gnochis, asiago sauce, Basil tomato sauce, Choose from shrimp, bay scallops, chicken, onion, garlic, green beans, mushrooms, tomato roasted, bell peppers, spinach, parmesan cheese.

Antipasto station | \$ 14

Provolone cheese, mozzarella cheese, prosciutto, salami roma tomato, black olives, roasted bell pepper, marinated mushrooms.



RECEPTION

Live Stations

Prices per person in USD + 16% tax + 15% service

Salad bar | \$ 13

Mango and spinach, avocado, field greens, toasted sesame seed, Bell pepper, mango and sweet chili dressing.

Grilled chicken breast, field greens, smoked bacon, avocado, tomato, hard boiled egg, red onion and honey mustard dressing.

Sweet station | \$ 13

Candy colored macaroons, mini double chocolate tarts fresh berries, churros, passion fruit pannacotta, raspberry jelly shots, flourless chocolate cake.

Dessert station live crepe | \$ 14

Fresh strawberries, Nutella, banana slice served with fresh whip crème, pow red sugar, chocolate cake.

Tuscan dessert bar | \$ 13

Tiramisu, amaretto cheese cake cannoli's, napoleon pasties, amaretto cookies, biscotti and chilled zabaglione with fresh strawberries.



BEVERAGE

Standard Brands

Prices per person in USD + 16% tax + 15% service

Whisky	Jim Beam, Jack Daniels, Passport, J&B, Johnny Walker Red, Canadian Mist, Jameson
Ginebra	Beefeater, Bombay,
Vodka	Smirnoff, Stolichnaya,
Tequila	Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional
Ron	Bacardí blanco, Bacardí Añejo, Bacardí 8 años
Brandy	Don Pedro, Azteca de Oro, Torres 10
Wine	Chenin Blanc LA Cetto, Cabernet Sauvignon LA Cetto, Zinfandel L.A Cetto
Digestive	Kahlúa, Crema de Tequila, Licor de Tequila
National Beer	Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.
Mezcal	El Zacatecano Joven / Jaral de Berrio
	Assorted soft drinks (PepsiCo), bottled water Mineral water and assorted juices Cocktails with the mentioned brands above



BEVERAGE

Standard and Premium Brands

Prices per person in USD + 16% tax + 15% service

Whisky	Jim Beam, Jack Daniels, Passport, Buchanan's, Johnny Walker, Black label, Canadian Mist, Jameson, Crown Royal, Dewar's
Ginebra	Beefeater, Bombay
Vodka	Smirnoff, Stolichnaya, Absolut Azul, Absolut Citron, Absolut Mandarina, grey goose y Belvedere
Tequila	Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional, Cazadores Añejo, cazadores reposado, Herradura reposado, Don julio Reposado, Don Julio Blanco, Cuervo, 1800 añejo, patron Blanco, Don Julio 70
Ron	Bacardí blanco, Bacardí Añejo, Bacardí 8 años, Solera, Malibu, Captain Morgan, Don Pedro, Azteca de Oro, Torres 10.
Wines	Chenin Blanc LA Cetto, Chardonnay Chileno Cabernet Sauvignon LA Cetto , Cabernet Chileno Zinfandel L.A Cetto.
Digestive	Sambuca, baileys, Midori, Kahlúa, Crema de Tequila,
National beer	Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.
Imported Beer	Budweiser, Bud Light, Coors light, Heineken, Oduls (without alcohol)
Craft Beer	Agave María, Mac Sánchez, Mexicana Rubia.
Mezcal	El Zacatecano Joven, Jaral de Berrio, 400 conejos, Mezcal wahaka, Espadín, mezcal alacrán Blanco Assorted soft drinks (PepsiCo), bottled water Mineral water and assorted juices Cocktails with the mentioned brands above



BEVERAGE

Per Glass & Per Hour

Prices per person in USD + 16% tax + 15% service

All prices are per drink or per hour, plus 16% tax plus 15% service

Bar tender fee \$45.00 per hour

1 Bar tender is considered per every 75 guests

On Consumption by glass

Assorted Juices	\$ 4
Assorted Soft Drinks, bottled water	\$ 4

Gold Standard drinks by glass

Cocktails on the rocks	\$ 9
Domestic Beers	\$ 5
Red and White house wine (LA Cetto)	\$ 9

Gold Premium drinks by glass

Cocktails on the rocks	\$ 11
Imported Beer	\$ 6
Red and White wine (Casa Viva)	\$ 12
Evian and Perrier Water	\$ 6



BEVERAGE

Per Glass & Per Hour

Prices per person in USD + 16% tax + 15% service

All prices are per drink or per hour, plus 16% tax plus 15% service

Bar tender fee \$45.00 per hour

1 Bar tender is considered per every 75 guests

Unlimited Consumption Packages Per Hour

✓ Gold Standard First Hour \$ 23, Additional hour \$ 19

✓ Gold Premium First Hour \$ 27, Additional hour \$ 23

Ultimate Margarita bar

All our Margaritas are made of fresh fruit, your choice of:

Lemon, Strawberry, Mango, Raspberry, Kiwi

Jose Cuervo Gold	\$ 9
Jimador	\$ 9
Hornitos	\$ 11
Don Julio White	\$ 11

Martini bar

Classic Martinis, Cosmopolitan, Chocolate,

Lemon Drop, Apple, Choose one of your

favorite Vodka or Gin

Smirnoff	\$ 9
Absolut	\$ 9
Tanqueray Gin	\$ 11
Grey Goose Vodka	\$ 12



BEVERAGE

Wines Per Bottle

Prices per person in USD + 16% tax + 15% service

White Wines

Sauvignon Blanc, Casa Viva, Chile	\$ 50
Chardonnay Cousino Macul, Chile	\$ 57
Chardonnay Trapiche, Argentina	\$ 59
Chardonnay Calixa, México	\$ 59
Pinot Grigio, Stone Cellars, USA	\$ 76
Sauvignon Blanc Kendal Jackson, USA	\$ 76
Chardonnay, Pinot Grigio Voga, Italy	\$ 97

Red Wines

Cabernet Sauvignon, Casa Viva, Chile	\$ 53
Cabernet Sauvignon Cousino Macul, Chile	\$ 57
Malbec Trapiche, Argentina	\$ 59
Cabernet Sauvignon Calixa, México	\$ 68
Merlot Wente Vineyards	\$ 81



BEVERAGE

Wines Per Bottle

Prices per person in USD + 16% tax + 15% service

Rose Wines

White Zinfandel Beringer	\$ 63
Blanc Zinfandel, L.A. Cetto México	\$ 50

House Selections

Chardonnay, L.A. Cetto México	\$ 48
Chenin Blanc, L.A. Cetto México	\$ 48
Cabernet Sauvignon, L.A. Cetto México	\$ 50

Sparkling Wines

Sala Vive	\$ 76
Luis Pedrier	\$ 62

Champagnes

Moet et Chandon, Brut Imperial	\$284
Dom Perignon	\$840

Dessert Wines & Cordials

Late Harvest 375m	\$ 88
Moscatel-Miguel Torres 750ml	\$100
Baileys, Sambuca	\$ 86



GENERAL INFORMATION

Do not forget

Prices in USD + 16% tax + 10% service

Taxes & Services

Pricing is in USD dollars per person, with the exceptions indicated.

A 16% of Tax to be applied in all Food, Beverage and Audio Visual services.

A 15% service to be applied in all Food, Beverage and Miscellaneous services.

A 10% service to be applied in Audiovisual equipment.

Event Technology

In the event that an outside audio visual vendor is brought into

Marriott Puerto Vallarta Resort & SPA,

an electricity charge and 21% of total retail pricing of audiovisual equipment will be applied towards the master account.

Entertainment and Décor

Entertainment and decoration options are available,

your Event Manager will be happy to assist you with arranging for freshly cut flowers, center pieces, themed décor, chair covers, upgrade linen, photographers, attorneys, any kind of music entertainment.



GENERAL INFORMATION

Do not forget

Prices in USD + 16% tax + 10% service

Shipment information

It is important that you do the necessary planning before shipping your meeting materials including:

Giveaways, awards, audiovisual and other equipment, miscellaneous items, etc. From United States to Mexico in a very easy, safe and fast way, over years the Marriott Puerto Vallarta Resort and SPA has had outstanding results with Global Caribbean, Inc., both at this hotel as well as other conventions hotels throughout Mexico.

They will be able to assist you with your shipping, information, customs clearance and delivery of your merchandise directly to our hotel in time for your event. Its important you contact Global Caribbean before shipping any of your goods. They will work with you to coordinate the best means of shipping to ensure a timely delivery and avoid any problems in Mexican customs.

They can be contacted at:

Global Caribbean, Inc. (Miami, Florida)

Phone: (954) 894 4500 Fax: (954) 894 9190

Melissa Velazquez; melissa@globalcaribbean.com

Luis Rivera; luis@globalcaribbean.com

Please send all your boxes numbered each one of them for better control.



GENERAL INFORMATION

Music and Entertainment

Pricing in USD + 16% tax

Musicians

Soloist - Guitarist or keyboard player	\$485.00
Duet - Mexican duet or Instrumental duet	\$570.00
Trio - National and International	\$660.00
Quartet - International music	\$1,050.00
Marimba - 3 Elements	\$685.00
Mariachi 8-12 Elements	\$850.00

International Bands

5 Elements	\$ 865.00
8 Elements	\$1,150.00
12 Elements	\$1,450.00

Traditional Shows

Folkloric Mexican Ballet (20 min show)	\$780.00
Stage for ballet	\$460.00
Prehispanic Dancers (15 min show)	\$805.00
Salsa Show (20 min. Show)	\$805.00

Prices are subject to change if an unexpected increase from the union is notified. One set consists of 45 minute of performance and 15 minutes of break. Shows are 20 minute duration. All above mentioned suppliers are external and controlled by the local musicians union. If the client provides their own entertainment, please consider a charge for the electric power and any additional for the musicians: stage, sound, microphone, etc.

During the following holidays those prices will triple:
January 1, February 5, March 21, May 1, September 16, November 20, December 25, December 31



GENERAL INFORMATION

Music and Entertainment

Pricing in USD + 16% tax

Other Services

DJ (3 hours) \$910.00, additional hour \$ 250.00

Performers

Pulsating Acrobatics

Pulsing acrobatic performance.

Duration: 10 minutes. Cost: \$680.00

Fire Dance

Delight your eyes and ears while you watch a professional fire dancer perform to the beat of drums. Duration: 10 minutes

(recommend 2 dancers) Cost: \$620.00 each

Belly Dancer

Dancer Odalisque performs her unique style of belly dancing.

Duration: 15-20 minutes. Cost: \$310.00

Stilt men

Watch 9 foot giants greet and entertain your guests

Duration: 45 minutes. Cost: \$260.00 each

(2) Recommended

Generics:

Prices are subject to change if an unexpected increase from the union is notified.

One set consists of 45 minute of performance and 15 minutes of break.

All above mentioned suppliers are external and controlled by the local musicians union. If the client provides their own entertainment, please consider a charge for the electric power and any additional for the musicians: stage, sound, microphone, etc.

During the following holidays those prices will triple:

January 1, February 5, March 21, May 1, September 16, November 20, December 25, December 31



GENERAL INFORMATION

Destination Management Companies

Contact information

Tropical Incentives

Ana Corona, Director of Sales

Ph: (011 52 322) 225 2400

Cell: (011 52 322) 205 7160

Email: ana@tivallarta.com.mx

Royale Tours

Veronica Diaz, General Manager

Ph: (011 52 322) 224 8626

Cell: (011 52 322) 294 2277

Email: vallarta@royaletours.com.mx

AMSTAR

Lindsay Cullen or Luis Villar, Destination Manager

Ph: (011 52 322) 209 1011

Cell: (011 52 322) 205 7787

Email: lvillar@amstarmexico.com / lcullen@amstarmexico.com

IVI Destination Management PVR

Jaime Nelo, Destination Manager

Ph: (011 52 322) 225 0525 x 101

Cell: (011 52 322) 182 1521

Email: jnelo@ividmc.com



GENERAL INFORMATION

Destination Management Companies

Contact information

IRS Incentive Related Services

Irma Rivera, Director

Ph: (011 52 322) 224 1435

Cell: (011 52 322) 100 0787

Email: irspv@prodigy.net.mx

Vallarta Grupos y Convenciones

Francisco Beltran, General Manager

Ph: (011 52 322) 221 0565

Cell: (011 52 322) 294 0143

Email: pbeltrann@prodigy.net.mx

Maritur DMC

Arturo Smith

General Manager

Ph: +52 (322) 222 3812

Cell: +52 (322) 294 0820

Email: asmith@maritur.com

