



MARRIOTT RESORT
PUERTO VALLARTA



EVENTS MENU

meetings imagined

Plated Breakfast

Option I

Selection of Juices, orange, cantaloupe and carrot,

Sliced seasonal cantaloupe with fruit sauce,

Flour tortilla rolled with scrambled eggs, green onion,
Oaxaca cheese, ham and bell peppers,
Breakfast potatoes and ranchera sauce,

Assorted resort breakfast bakeries, rolls and muffins,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option II

Selection of Juices, orange, papaya and apple,

Sliced melon or papaya with cottage cheese,

Shredded beef, scrambled eggs,
Manchego cheese burrito wrapped in a flour tortilla,
Served with ranchera sauce and refried beans,

breakfast bakeries, rolls and muffins,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.



Plated Breakfast

Option III

Selection of Juices, orange, grapefruit and green juice,

Plain yogurt with granola,

Scrambled eggs Mexican style, refried beans,
Grilled sausage, bacon, breakfast potatoes,

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

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option IV

Selection of Juices, orange, cranberry and pineapple,

Tropical fruit kebabs with toasted coconut,

Scrambled eggs on a toasted brioche,
Spinach, grilled tomato, sliced country ham,
Breakfast potato,

Assorted resort breakfast bakeries, muffins and rolls,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.



Plated Breakfast

Option V

Two selection of chilled juices, choose one of the following:
Orange, green juice, grapefruit, pineapple, apple.

Sliced fresh fruit, natural yogurt

Egg white vegetable frittata, spinach, mushroom, fennel and tomato basil relish,
Breakfast potatoes and roasted tomato

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

Freshly brewed coffee, decaffeinated coffee and select teas



Buffet Breakfast

Option 1

Selection of orange, watermelon and pineapple Juices

Display of sliced tropical fruits, granola yogurts parfaits
Variety of cereals with low fat and regular milk

Scrambled eggs, onion, poblano, mushrooms, Oaxaca cheese
Mexican chilaquiles with ranchera sauce
Flour tortillas, charro pinto beans and breakfast potatoes

Quesadillas station

Chorizo, huitlacoche, zucchini flower and mushrooms
Tomatoes, guacamole, manchego cheese
Refried beans, sour cream and Mexican salsa
Multigrain, whole-wheat and French rolls

Assorted muffins, croissants and Danish
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas



Buffet Breakfast

Option II

Selection of orange, grapefruit and tomato Juices

Display of sliced tropical fruits

Granola yogurts parfaits,
Variety of cereals with low fat and regular milk,

Bagels and cream cheese

From the omelette station

Eggs and omelets made to order with traditional fillers to Include: Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese, Breakfast potatoes and bacon

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

Multigrain, whole-wheat and French rolls,
Assorted muffins, croissants and Danish,
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Breakfast

Option III

Selection of orange, apple and grapefruit juices

Displays of sliced tropical fruits

Assorted yogurts and granola

Variety of cereals with low fat and regular milk

From the omelet station:

Omeletts and eggs made to order to include:

Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese

Scrambled eggs with Oaxaca cheese

quesadillas

Breakfast potatoes and bacon

Multigrain, whole-wheat and French rolls

Assorted muffins, butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas



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Breakfast Enhancement

Options

Belgian Waffle Station \$ 8.00 USD
Strawberry sauce, blueberry sauce,
caramel sauce, maple syrup, whipped cream
chopped pecans, caramel chips
chocolate chips and butter.

Pancake Station

\$ 7.00 USD
Strawberry sauce, blueberry sauce, caramel sauce
maple syrup, pecans, caramel chips, chocolate chips
Whipped cream and butter.

Smoked Salmon

\$ 10.00 USD
Chopped hard boiled egg, red onion,
capers, cream cheese, diced tomato,
plain and sesame or plain bagels

Bacon English Muffin

\$ 8.00 USD
Scrambled eggs, bacon or country sausage
cheddar cheese, toasted English muffin.

Variety of Tamales

\$ 4.00 USD
Chicken, pork, pineapple and strawberry

Prices per person, include tax and service.



Coffee Break Options

Coffee, decaffeinated coffee, tea, bottled water and sodas variety of PepsiCo

Fresh baked cookies, Variety of bread"(chef's choice)

Complement your 30 coffee break; select two (2) of your choice from the following options:

- Green Juice or Papaya with almonds juice
- Fruits of the people, watermelon, pineapple and cucumber
- Parfaits (yogurt and granola with honey)
- mini breakfast burritos with green or red sauce
- Mini quesadillas
- Biscuits stuffed with ham and cheese
- Mini tuna salad sandwich
- Mini sandwich turkey ham
- Vegetable wraps
- Turkey and mango chutney
- Mini chocolate brownies
- Mini apple strudel
- Pear Tarts
- Cheesecake
- Mini Churros with caramel sauce
- Red velvet
- Mini apple strudel
- Pear Tarts
- Strawberry Mouse
- Pay lemon
- Mini pineapple pie



Plated Lunch

Chef's Suggestions

Option I

Fiesta Salad

Penne pasta citrus shrimp,
roasted garlic cream sauce, stir fry vegetables

Fresh berries and cream

Freshly brewed regular, decaffeinated coffee and specialty teas

Option II

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

Freshly brewed regular, decaffeinated coffee and specialty teas



Plated Lunch

Gluten free options | Salads

- Beet Carpaccio salad, with red and golden Beet, Local Greens, Local Cheese, Roasted Caramelized Walnut, Balsamic Vinaigrette.
- Grilled Poached Pear Salad, Endive, Goat Cheese, Candied Nuts, Field Greens, Champagne Cardamom, Vinaigrette.

Gluten free Options | Main course

- Seared Breast of Chicken Served With Mushrooms Tomato and Spinach Ragout Creamy Manchego Polenta.
- Chicken Breast with thyme Essence, season vegetables, picatta sauce, herb potato.
- Noddle's Penne, Bell Peppers, Spinach, Tomato roasted sauce.
Blue Cheese Crusted Filet Mignon, port sauce, Baby Vegetables, Garlic Mash Potato.

Gluten free options | Desserts

- Fruits Tart with vanilla sauce.
- Flourless Chocolate Cake, with Rompopo sauce.
- Passion fruit crème Brule with a red fruit compote
- Blue Berry Cobbler with red fruit compote.
- Corn Soufflé, with vanilla sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas



Plated Lunch

Chef's Suggestions

Option III

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.

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option IV

Crisp romaine leaves with garlic herb crostini
and parmesan cheese served with a creamy Caesar dressing

Fish filet with fennel sauce
Sautee vegetables and cilantro rice

Apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Lunch

The Deli Market

Salads

Traditional Cesar salad with parmesan croutons
Grilled vegetables with balsamic oil
Roasted potato salad
Artichoke, olive and bell pepper salad

Soup

Chicken and tomato lime soup

Deli station

Selection of roast beef, cured ham, turkey
American and manchego cheeses
Sliced breads and baguettes
Lettuce, sliced tomato, sliced onion
Dill pickle, mustard, ketchup and mayonnaise

Dessert station

Individual mini pastries to include:
Old fashioned chocolate-layered cake, strawberry cheesecake & apple tart.

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Lunch

Fiesta

Salads

Field greens, cucumber, tomato, mushroom and croutons

Spicy jicama and orange salad

Roasted corn & bell pepper salad

Tortilla chips with guacamole and Mexican salsa

Lemon cilantro vinaigrette, ranch and creamy avocado Dressings

Soup

Tortilla soup

Artisan rolls, sliced breads and baguettes

Fajitas

Skirt steak, chicken with bell peppers and onions

Corn & flour tortillas, shredded lettuce, manchego cheese

Guacamole, salsa Mexicana

Red Snapper baked in adobo pasilla sauce

Mexican rice and vegetables

Dessert station

Très lèches cake, caramel flan, Lemon pie,

Individual fruit salad with mint, chocolate cake,

Fresh brewed regular, decaffeinated coffee and specialty teas



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Buffet Lunch

Tuscan

Salads

Traditional Cesar salad with parmesan croutons
Roasted tomato balsamic mushrooms salad, bread salad
Marinated grilled vegetables salad

Soup

White bean, tomato and sage

Pasta station

Linguine, penne pasta served with
Pomodoro, clam sauce and pesto

Hot entrées

Marinated grilled filet of fish with artichokes and bell peppers
Grilled chicken breast with caper lemon butter sauce
Roasted rosemary and oregano potatoes
Bread display to include: focaccia, grissini and baguette

Dessert station

Individual mini pastries to include:
Frangelica mousse, citrus almond tort, chocolate cake, Biscotti

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Lunch

Gluten free

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.

Freshly brewed regular, decaffeinated coffee and specialty teas

Fruits Tart with vanilla sauce.

Rice Creme Brule with baileys sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Lunch

Latin

Salads

Avocado & tomato salad

Salad consists of ripe avocados, grape tomatoes, & red onions tossed with balsamic vinaigrette and fresh cilantro

Shrimp & papaya salad

Tropical baby lettuce salad with creamy papaya, shrimp, & red bell peppers. Tossed with citrus vinaigrette

Soup

Black bean soup

Traditional Cuban soup made with chorizo, white onions, & green and red bell peppers

Entrees

Jerk chicken, aromatic chicken breast cooked with smokey seasoning and spices. served with creamy sauce

Ropa vieja, flank steak stew simmered slowly with mirepoix and tomatoes.

Tomatoes, red onions, & spinach sautéed with garlic and white wine, steamed white rice, roasted sweet plantains, black beans, roasted pork loin mojo marinated with tamarindo.

Dessert

Mini flan, Bread pudding, guava turnover and banana flambé with sugar, pecans butter raisin.

Freshly brewed regular, decaffeinated coffee and specialty teas.
bread roll assortment lightly toasted, white, onion, multigrain



Buffet Lunch

The Grill

Salads

Spinach salad with roasted tomato & bacon
Carrot and raisin salad,
pasta salad Marinated,
mushrooms salad

Soup

Potato and leek cream

From the charcoal grill

Cheese burgers, Hot dogs with condiments, Lettuce leaves, sliced tomato, sliced onion, Dill pickle, mustard, ketchup and mayonnaise, Sliced bread and baguettes

BBQ

Baby back ribs, Cajun fillet of fish with creamy pesto lemon
Corn on the cob, Baked beans, Roasted potato wedges

Dessert station

Key lime pie, fruit tartlets, chocolate cake, Individual fruit salad

Freshly brewed regular, decaffeinated coffee and specialty teas.



Plated Dinner

CHEF'S SUGGESTION

(select one salad or one soup to complete your 3 course dinner)

Option I

Marinated vegetables, tomatoes,
Mozzarella cheese with balsamic vinaigrette
or
Minestrone and pesto croutons

Pecan crusted fillet of fish
Saffron rice served with a lobster emulsion

Chocolate cake with vanilla cream sauce and frangelico liquor

Freshly brewed regular, decaffeinated coffee and Specialty teas.

Option II

Spinach salad, parsnips
Sugar roasted beets and oregano citrus vinaigrette
or
Sweet roasted corn chowder

Seared chicken breast with glazed grapes
Riesling cream sauce

Cinnamon apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and Specialty teas.



Plated Dinner

CHEF'S SUGGESTION

(select one salad or one soup to complete your 3 course dinner)

Option III

Iceberg wedges with bacon, tomato
focaccia croutons and blue cheese dressing
or
Potato and leek soup

Grilled fillet of beef tenderloin with cabernet thyme sauce,
Herb roasted potato

Glazed lemon tart over orange salsa

Freshly brewed regular, decaffeinated coffee and Specialty teas.

Option IV

Traditional Caesar salad, romaine leafs
Shaved parmesan cheese, olive crostini
or
Cream of broccoli and cheddar cheese

Filet of fish with orange chipotle glaze
Roasted onion tequila comfit & creamy polenta puree

Parfait White chocolate mousse strawberries salad

Freshly brewed regular, decaffeinated coffee and Specialty teas.



Plated Dinner

CRAFT YOUR OWN MENU

(Select your 3 course dinner)

Appetizers

- Yukon Gold Potato Gnocchi, Mushrooms, Parmesan, Truffle Cream and Brioche Croutons
- Lobster Bisque
- Sweet roasted corn soup, cilantro oil, vermicelli cake
- Seared Scallop, Cauliflower Mouseline, Capers, Parsley, White Raisins
- Sweet Potato Ravioli, Braised Berkshire Pulled Pork, Sage Brown Butter

Salads

- Poached Pear Salad, Watercress, Arugula Bleu Cheese, Candied Walnuts Port Wine Vinaigrette.
- Hearts of Romaine, Freshly Grated Parmesan, Herb Croutons, Caesar Dressing
- Heirloom Tomato, Fresh Burratta Salad, Baby Arugula Basil Vinaigrette.
- Salad of Roasted Beets, Feta Cheese, Butterleaf Lettuce, Wild Arugula, Vincatto Vinaigrette
- Salad of Organic Mixed Greens, Heirloom Tomato, Herb Croutons
- Dijon Vinaigrette.
- Baby Spinach salad, Candied Pecans, Bermuda Onion, Goat Cheese, Dried Cherry, Vanilla Balsamic Vinaigrette.
- Jicama and mango salad- medley of field green salad mango, jicama, red sweet onions, avocado and herb garlic croutons served with a honey cider vinaigrette.
- Baby spinach, roasted bell pepper, plum tomatoes, gorgonzola and balsamic vinaigrette.
- Coconut crusted goat cheese salad, warm bacon, jicama, mango, ginger vinaigrette.



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Plated Dinner

CRAFT YOUR OWN MENU

(Select your 3 course dinner)

Entrees

- Herb Crusted Bone in Chicken Breast
- Leek and Mushroom Potato Hash, Asparagus
- Chicken Saltimbocca
- Sage, Prosciutto, Mushroom Polenta, Baby Spinach, Sage Cream Sauce
- Coriander Crusted catch of the day
- Lemon Infused Risotto, Pea Tender Salad, Sweet Peas, Sorrel Cream Sauce
- Pan Seared Pacific Fish filet
- Orzo, Roasted Peppers, Artichoke, Baby Spinach, Sauce Verge
- Beef Filet grilled Chile ancho sauce
- Fingerling Potatoes, Corn, Tomato and Bacon Hash
- Beef Tenderloin
- Potato, Shallot and Bacon Hash, Potato Gnocchi with Baby Spinach
- Grilled Beef Filet
- Fingerling, Spinach and Tomato Hash, Sherry Mushroom Reduction
- Rigattoni with Pacific shrimp tomato basil sauce
- Crab Crusted mahi-mahi, with lobster cream sauce
- Stuffed Chicken With Tomato Basil Sauce, Artichokes, Sun Dried Tomato, Basil Mozzarella
- Lemon Rosemary Scented Chicken With Just Lie, Baby Veggies
- Salmon with Grilled Pineapple and Mango Sauce, and Quinoa Warm Salad



Plated Dinner

CRAFT YOUR OWN MENU

(Select your 3 course dinner)

Desserts

- Raspberry French Almond Macaroon, Vanilla Bean Crème Anglaise
- Vanilla Bean Roasted Fig Crostata, Caramelized Meringue
- Dark Cherry Cheese Strudel, Calvados Anglaise
- Espresso Chocolate Crème Brulee, Chocolate Dipped Madeline
- Crispy Dark Chocolate Timbale, Fresh Raspberries
- Orange and strawberry Zabaglione, Amarentini Cookie
- Chocolate terrine with white and dark chocolate mousse
- Coconut panna cotta, mango coulis
- Passion fruit cake, fresh berries and macadamia nut ice cream



Buffet Dinner

Mexico

Salads

Garden greens, tomatoes, cucumber, carrot
red onion Mushrooms and croutons
Cilantro-herb vinaigrette and avocado lemon dressing and ranch
Spiced jicama orange and pineapple salad
tomato and cucumber salad, cactus salad

Soup

Cuatro milpas, corn, mushrooms and poblano Chile

Fajitas station

Fajitas of marinated skirt steak beef and chicken
With bell peppers, onion, cilantro, garlic and Jalapenos
Manchego cheese, sour cream, lettuce, Mexican salsa Guacamole

Hot entrées

Pork loin with chili adobo, pineapple and cumin
Grilled filet of fish with chipotle and roasted pepper sauce
Mexican rice, Sautee vegetables
Zucchini casserole
Flour and corn tortilla

Dessert station

Three milk cake with Rompope, flan Napolitano
Rice pudding, Kahlua chocolate cake
Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Dinner

Caribbean

Salads

Mixed field greens, carrot, beet, cucumber, mushroom
Habanero avocado dressing, passion citrus vinaigrette
Northern white bean salad
Jicama citrus salad
Tomato cilantro salad

Soup

Lime soup, roasted tomato and fried tortilla strips

Tinga

Chicken and beef, escabeche, lettuce
pickled red onion tomato, green onions,
Grated cotija cheese, sour cream

Entrées

Pork loin marinated with sweet lime sour sauce
Oven baked fillet of fish rubbed with achiote
Beef medallions with a black pepper sauce
Roasted potatoes
Steamed white rice, black beans
Assorted baked breads and rolls

Dessert station

Chilled banana cheesecake
Pineapple upside down cake, three milk cake
Rice pudding, chocolate flan

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Dinner

Barbeque

Salad Bar

Mixed field greens with cucumber, carrots, and mushrooms
Croutons, black olives, Lime tomato onion salad, Corn roasted pepper salad
Carrot and pineapple slaw, Passion fruit vinaigrette, avocado cilantro dressing,
ranch dressing

Soup

Corn & potato chowder

From the Charcoal Grill

Marinated skirt steak
Grilled chicken breast
Chimichurri and pineapple raisin

Entrées

Fillet of fish with a pesto olive relish and pesto
Mango & molasses glazed barbecue spare ribs
Sautéed vegetables
Rice and fried plantains
Grilled potato wedges with cilantro butter
Assorted resort baked breads and rolls

Dessert station

Rum chocolate cake
Coconut Malibu mousse, mango rice pudding
Lemon meringue pie, upside down pineapple
Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Dinner

Sea

Salads

Field Salad with tomato, cucumber, olives and carrots
Basil and balsamic vinaigrette
lemon shallot basil vinaigrette and ranch dressing
Jicama and orange salad, artichoke salad
Seafood salad with lime aioli

Soup

Mediterranean soup

Hot entrées

Oven baked filet of fish with orange and chipotle glaze
Spicy chicken breast with papaya pineapple relish
Medallion beef with sundries tomato sauce
Penne pasta with sea food and lobster cream sauce
Grilled mixed vegetables
Steamed potatoes with butter
Assorted baked breads and rolls

Dessert station

Orange Infused chocolate mousse
Coconut flan, caramelized apple tart
Tropical fruit tart, white chocolate & banana bread pudding

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Dinner

Cocktail / Dinner with Stations

Salad Station

Caesar salad, romaine lettuce, Caesar dressing, parmesan cheese, croutons focaccia bread, capresse salad, tomato, mozzarella cheese, pesto herbs.

Skewers Station

Beef and chicken served with herbed olive essence, chimichurri.

Pasta Station

A choice of Linguini, penne, fusilli pastas, served with onions, peppers mushrooms, Parmesan cheese, basil cream sauce

Antipastos Station

Cold meats, cheeses, grilled vegetables, served with homemade bread, Parmesan grisinis.

Desserts Station

Tiramisu, fruit tarts, mocha cake, apple strudel, amaretto cake

Freshly brewed regular, decaffeinated coffee and specialty teas.



Buffet Dinner

International

Salad bar

Fresh lettuce, tomatoes, jicama, green beans, beets, carrots, peas, cucumbers, corn, mushrooms, olives,

Dressings: blue cheese, ranchero, pepper, oil vinaigrette.

Spinach salad, mango, apple, bacon vinaigrette and lemon pasilla

Hot Entrees

Grilled beef medallions , mushroom sauce

Fish fillet with lemon and capers

Chicken breast au Merlot

Penne pasta with shrimp and lobster sauce

Mashed potatoes with roasted garlic essence.

Sautéed vegetables with herb butter

Corn and flour tortillas

Dessert Station

Passion fruit mouse, Caramel flan,

Chocolate cake with almonds, Pecan pie, Tiramisu

Freshly brewed regular, decaffeinated coffee and specialty teas.



MARRIOTT RESORT
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Enhance your Dinner

Fish Taco Station

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

\$14.50 USD

Red Snapper a la Talla

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

\$13.50 USD

Carved Filet of Beef Tenderloin

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

\$17.00 USD

New York Strip Loin

Red wine reduction and Mini baguettes.

\$15.00 USD

Oven Roasted Turkey Breast

Pineapple ginger sauce and orange cranberry relish
assorted miniature rolls.

\$10.00 USD

Tuscan Pasta Table

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

\$13.00 USD

Prices per person, include tax and service.



Inclusive Gold Beverages

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 Peñafiel mineral water and assorted juices Cocktails with the mentioned brands above



Inclusive Premium Beverages

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 Anejo, 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
Peñafiel mineral water and assorted juices
Cocktails with the mentioned brands above

