



MARRIOTT RESORT
PUERTO VALLARTA



EVENTS MENU



BREAKFAST

CONTINENTAL BREAKFAST

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Continental Breakfast | \$18

- 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, assortment of muffins and breakfast breads,
- Butter, preserves and jams,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Continental Breakfast Morning | \$22

- To select three of the following choices:
orange, pineapple, apple, grapefruit and cranberry,
- Seasonal fresh fruit, bananas, berries and cottage cheese,
- Assortment of cereals, whole milk, 2 % and skim milk,
- Flavored and plain yogurts, homemade granola,
oatmeal, raisins, dried papaya and pineapple,
- Plain bagels, blended flavored cream cheeses,
- Fresh breakfast bakery basket to include:
cheese, fruit filled danish and muffins,
- Butter, preserves and jams,
- Freshly brewed coffee, decaffeinated coffee, and variety of 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 | \$13

- Chopped hard boiled eggs, red onions, capers, cream cheese, diced tomato, sesame or plain bagels.

Breakfast Burrito | \$11

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

Bacon English Muffin | \$11

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

Morning Quesadilla | \$11

- Whole wheat flour tortilla stuffed with scrambled eggs, oaxaca and manchego cheeses, chard tomato sauce, sour cream, and guacamole.

BREAKFAST

BREAKFAST ENHANCEMENTS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Benedict Egg Station | \$11

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

Omelet Station | \$11

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

Belgian Waffle Station | \$11

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

Pancake Station | \$11

- 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.
- Assortment of breakfast bakeries, muffins and rolls, fruit preserves and butter.
- Freshly brewed coffee, decaffeinated coffee and variety of teas.

El Rancho Grande | \$20

- Sliced fresh fruit, citrus honey yogurt,
- Chicken chilaquiles with ranchera sauce, coriander and red onions,
- Scrambled eggs, refried beans.

Vallarta Morning | \$22

- Sliced fresh fruit, plain yogurt, fresh berries,
- Egg whites vegetable frittata, spinach, mushroom, fennel and tomato basil relish,
- Breakfast potatoes and roasted tomatoes.

American Breakfast | \$22

- 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.
- Assortment of breakfast bakeries, muffins and rolls, fruit preserves and butter,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Oaxaca | \$20

- Sliced fresh fruit, seasonal berries, sprinkled granola,
- Scrambled eggs, diced tomato, onions and bell peppers; huarache filled with pulled chicken,
- Refried beans, oaxaca cheese, and ranchera sauce.

El Burrito Mexicano | \$20

- 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 sauce.

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 homemade granola,
- Cereals, milk, skim milk and soy milk,
- Assortment of Mexican pastries and breakfast bakeries, muffins and rolls,
- Corn and flour tortillas,
- Refried beans,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Ixtapan Buffet | \$26

- 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 | \$26

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

Sea & Sand | \$24

- Toasted English muffins, scrambled eggs, cheddar cheese, Hormel bacon,
- Make your burrito with “machaca beef”, chorizo, or pulled chicken,
- Bell peppers, mushrooms, cheddar cheese,
- Grilled sausage, ham, hash brown potatoes,
- Green, Mexican and ranchera sauces.

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 Include:

- Assortment of whole wheat muffins, fruit preserves, and salt free margarine,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Healthy | \$24

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

Spa Journey | \$24

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

Magno Spa Breakfast | \$37

- Assortment of 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 bagel with low fat cream cheese,
- From the Omelet Station: eggs and omelets made to order with choice of tomatoes, onions, bell peppers, mushrooms, jalapenos, spinach, peas, low fat cheddar cheese, 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 | \$13

- Blueberry muffin, apple cranberry muffin, danish pastries,
- Sweet cinnamon raisin rolls and assortment of breakfast breads,
- Butter and fruit preserves,
- Assortment of soft drinks, mineral and bottled water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Cookie/Doughnut Time | \$13

- Homemade doughnuts: sugar, chocolate, caramel, white glaze,
- Variety of cookies: oatmeal, raisins, chocolate chips, and brownies,
- Assortment of soft drinks, mineral and bottled water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Bit of Italy | \$15

- Cappuccino cookies, Baci di dama, mini cannoli filled with sweet ricotta,
- Fresh fruit kebab flavored with mint amaretto syrup,
- Assortment of soft drinks, mineral and bottled water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

BREAKS

TOP SELLERS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

30 Minute Breaks

Apple Break | \$13

- Apple turnovers, apple strudel, mini apple tarts, apple shoot,
- Assortment of soft drinks, mineral water, bottled water, and apple soda,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Mexican Fiesta | \$13

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

BREAKS

HIGH ENERGY BREAKS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

30 Minute Breaks

The Champions | \$13

- Mini pizzas: pepperoni and cheese,
- Mini hot dogs with condiments,
- Bite-sized cheese cake, strawberry sauce,
- Assortment of soft drinks and refreshing mineral water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Chocolate Lover | \$13

- Bite-sized chocolate glazed French éclairs,
- Chocolate nut brownies, chocolate truffle lollipops, chocolate dipped seasonal fruits,
- Assortment of soft drinks and mineral water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

BREAKS

HIGH ENERGY BREAKS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

30 Minute Breaks

Rim and Slim | \$20

- Fresh orange and lime juice, low fat yogurt,
- Fresh strawberries, honey, bananas, high protein energy bars,
- Granola parfaits,
- Assortment of soft drinks and refreshing mineral water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Jump Start | \$20

- Healthy smoothies: banana and strawberry,
- Green tea, chai tea, watercress and orange juice, pink grapefruit and ginger,
- High protein energy bars,
- Almond, pretzels, roasted peanut,
- Bran muffin, carrot cake,
- Assortment of soft drinks and refreshing mineral water,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

BREAKS

A LA CARTE SERVICE

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Solids

- Bagels with cream cheese
\$55 per dozen
- Assortment of homemade cookies
\$31 per dozen
- Power bars, granola bars
\$28 per dozen
- Whole fruit
\$20 per dozen
- Seasonal fruit with dipping sauce
\$8 per person

BREAKS

A LA CARTE SERVICE

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Liquids

- Flavored coffees, whipped cream, grated chocolate, cinnamon sticks
\$5 per person
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.
\$53 per gallon
- Fresh orange, grapefruit, apple, pineapple juices
\$53 per gallon
- Evian / Perrier water
\$9 per bottle
- Assortment of diet and regular soft drinks, bottled water
\$6 per can
- Whole milk, low fat or chocolate milk
\$24 per gallon
- Power drinks: Gatorade, Powerade
\$9 per bottle

ENERGETIC OPTIONS

ENERGETIC COFFEE BREAKS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Summer Energy Break | \$18

- Carrot ginger juice,
- Pomegranate juice with cloves,
- Cucumber juice with pineapple mint,
- Watermelon salad,
- Whole wheat pasta with grilled citrus vegetables,
- Mini cubanitos sandwich and yuca chips,
- Assortment of seasonal fruit sorbets,
- Assortment of macaroons, drunken fruit rum cake,
- Assortment of soft drinks, bottle water, Gatorades, and Fuze teas,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Red Bolt Break | \$22

- Strawberry, pineapple, and orange juice,
- Beet and orange juice, berries and mint juice,
- Freshly roasted almonds, fresh berries individual presentation,
- Pomegranate salad, grilled chicken breast,
- Risotto crispy bites, creamy red tomato dip,
- Red velvet cupcake, red velvet cake,
- Assortment of soft drinks, bottle water, Gatorades, and Fuze teas,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

ENERGETIC OPTIONS

ENERGETIC COFFEE BREAKS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

The Power Break | \$22

- 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 fruits,
- Apple strudel station, Splenda banana bread,
- Assortment of soft drinks, bottle water, Gatorades, and Fuze teas,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Enhance your coffee break with | \$6

- Orange Pellegrine
- Lemon Pellegrine
- Red Bull
- Perrier water

Select your SPA wellness choice from the following options | \$29 per person

- Energetic 10 minute Shiatsu chair massage.
- Hand and head reflexology for 10 minutes.
- Energy aromatherapy 10 minute session.

LUNCH

COLD PLATES

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

All Cold Plates Include:

- Cold plate of your choice, assortment of breads and rolls, butter, dessert,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Deluxe | \$29

- Southern cobb salad,
- Grilled chicken breast, tomato, bacon bits, roasted corn, chopped eggs, blue cheese.

Executive | \$29

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

Deli Plate | \$31

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

Dessert Options

- Raisin pecan bread pudding with sweet rum sauce,
- Fruit guava torte 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, homemade breads and rolls,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Option 1 | \$35

- Roasted corn chowder, hint of coriander 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 | \$39

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

Option 3 | \$39

- 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.

LUNCH

PLATED MENUS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Option 4 | \$35

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

Option 5 | \$42

- 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 | \$40

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, 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, potatoes, 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, assortment of sliced breads and baguettes.

Dessert Station

- Chocolate cake, cheesecake, brownies, key lime pie, apple cobbler,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

COLD BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

The Wrap It Up Buffet | \$40

Salad Bar

- Cobb salad bowl,
- Crumbled bacon, blue cheese, avocado, vinaigrette dressing,
- Tomato-bread salad, cucumber, onions, olives, parsley, mixed greens, cucumber, mushrooms, tomatoes, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans, chia, sesame, chickpeas.

Soup

- Oriental Gazapacho.

Wraps:

Turkey Tortilla Wrap

- Flour tortilla, smoked turkey and Monterey Jack cheese, tomatoes, shredded lettuce, and avocado.

Grilled Skirt Steak Wrap

- Corn and avocado sauce, caramelized onions.

Chili Rubbed Shrimp Caesar wrap

- Shrimp with romaine salad 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,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

THE FAMOUS BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Taste of Mexico | \$40

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, 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 coriander salad, beet salad,
- 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 onions,
- Sliced filet of beef mushroom tomatoes, serrano sauce,
- Steamed coriander rice, buttered corn, and home-style cheese,
- Red and tomatillo sauce, corn and flour tortillas.

Dessert Station

- Pumpkin brown sugar, cream custard rompope (eggnog sauce),
- Rice pudding, sweet papaya & tequila sauce,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

THE FAMOUS BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Back yard B.B.Q. | \$40

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, 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 dressing, assortment of resort baked breads and rolls, butter.

Soup

- Potato leek chowder.

From the Charcoal Grill

- 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 Station

- Cheese cake, chocolate cake vanilla sauce, pecan and key lime bars,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

ALL TIME HITS BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Old Vallarta | \$40

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans, chia, sesame, chickpeas, red onions, croutons, jicama and orange salad, panela cheese salad, white beans 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 in tequila lemon butter sauce,
- Charro beans, Mexican rice,
- Tortillas chips, sauce, and guacamole.

Dessert Station

- Fruit custard, three milk cake, churros caramel sauce, margarita key lime pie.
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

ALL TIME HITS BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Cucina Simpatica | \$40

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans, chia, sesame, chickpeas, Caesar salad, tomatoes, cucumbers, carrots, croutons, Caesar dressing, blue cheese, balsamic and ranch dressings, focaccia, olive bread, bread sticks herb baguettes, freshly sliced mozzarella, Roman tomatoes, basil chifonade, extra virgin olive oil, cracked pepper, bread, and butter.

Soup

- Minestrone soup.

From the Pasta Station

- Linguine, spaghetti, penne with pomodoro, pesto and four cheese sauces.

Hot Entrée

- Marinated grilled mahi-mahi, lemon, onions, artichokes, and bell peppers,
- Grilled chicken breast, prosciutto, mozzarella, grappa mushrooms sauce,
- Vegetable fajitas.

Dessert Station

- Mascarpone and espresso mousse, citrus almond tort, chocolate cake, and assortment of biscotti.
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

OUR FAVORITES BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

From the Garden | \$42

Salad Bar

- Mixed greens, cucumber, mushrooms, tomatoes, 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,
- Assortment of resort baked breads, rolls, and butter.

Pasta and Risotto Station

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

Hot Entrée

- Grilled chicken breast with seasonal steamed vegetables,
- Pork loin marinated in tamarindo sauce,
- Oven roasted sliced potatoes, onions, Rosemary, and blue cheese crumbles,
- Ratatouille, goat cheese gratin.

Dessert Station

- Chocolate banana cake, mango cream, apple tart vanilla sauce,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

OUR FAVORITES BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Oriental Buffet | \$44

Salad Bar

- Water chestnuts, bamboo shoots and bean sprouts, mixed greens, cucumber, mushrooms, tomatoes, 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 Entrée

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

Dessert Station

- Great wall toasted coconut cake, mango flan, fortune cookies, pineapple upside down cake, sweet coconut pudding,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

OUR FAVORITES BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Executive Lunch | \$52

Salad Bar

- Red oak and frisee, red pear, grapefruit, mandarin orange, almonds, lemon dressing
- Waldorf salad, apple, celery, walnuts, sour cream and yogurt dressing
- Pickled watermelon and fresh mozzarella salad, balsamic reduction
- Hearts of palm ceviche, cilantro, peppers, lime, cilantro

Soup

- Creamy onion and summer ale, aged cheddar brioche

Hot Entrée

- Grilled beef tenderloin, roasted garlic mashed potatoes, three-peppercorn sauce
- Roasted pepper, prosciutto and goat cheese stuffed chicken breast
- Seared red snapper, wild rice, lemon caper beurre blanc, grilled asparagus
- Spinach and Portobello white lasagna, sun-dried tomatoes, asiago cream sauce

Live Station

- West coast seafood station/salmon, shrimp, scallops, white wine, tarragon aioli
- Fajitas station/chicken, beef, tequila, bell peppers, Onion cilantro, Cilantro

Dessert Station

- Classic moon pie, oreo filing, merlot reduction
- Balsamic apple tart tatin, vanilla almond sauce
- Fried sour cream cheese cake, carbonated strawberry compote
- Basil lemon curd drop, orange sugar cookie
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

LUNCH

OUR FAVORITES BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Thai Menu | \$42

Salads/Appetizer

- Soba noodles, sesame ginger dressing, edamame, scallion
- Vietnamese spring rolls, chili garlic dipping sauce
- Cucumber salad, peanuts, cilantro, tamarind dressing
- Kim chee, napa cabbage, cucumber, radish, peppers

Soup

- Thai coconut chicken soup, lemongrass, kaffir lime

Hot Entrée

- Red curry beef, bell peppers, onions, lemongrass, basil, jasmine rice
- Bangkok chicken, turmeric, bok choy, spicy peanut dressing, pineapple fried rice
- Shrimp lo mein, scallions, ginger, napa cabbage, sesame, soy
- Chicken tikka masala, garlic naan, raita sauce
- Jin deui, black bean curd stuffed fried sesame balls

Live Station

- Fried rice station/Shrimp/Beef/ Or Chicken, Carrot, Mushrooms, Onion, Zucchini
- Ramen station/ Chicken /fish/Soba /Udon/tofu, Kale/chicken broth spice, fish stock

Dessert Station

- Mango sticky, coconut reduction
- Lychee pannacotta, red thai tea gelee
- Green tea mousee, fried wontons
- Wasabi profiteroles, kaffir lime cream

LUNCH

BOX LUNCH

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Vegetable Garden | \$24

- Grilled portobello, tomatoes, eggplant, pesto and 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 | \$24

- Chicken breast, mozzarella, lettuce, tomatoes, and pesto mayonnaise, served on a sour dough baguette,
- Pasta salad,
- Cappuccino brownie, whole fruit, Doritos,
- Soft drink or mineral water.

Ranchero | \$29

- Sliced roast beef, manchego cheese, tomato, lettuce and horseradish cream, served on rye bread,
- Potato salad, kosher pickle,
- Brownie, whole fruit, Doritos,
- Soft drink or mineral water.

The Picnic | \$24

- Ham, tomato, dill pickle, herb mayonnaise, brie cheese and romaine lettuce, served on baguette,
- Roasted mushroom salad,
- Ruffles chips, chocolate bar, whole fruit,
- Soft drink or mineral water.

LUNCH

BOX LUNCH

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Mismaloya | \$24

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

The Magna | \$29

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

Classic | \$25

- 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 | \$24

- Bacon, lettuce and tomato on a baguette,
- Pasta salad, potato chips, whole fruit,
- Soft drink or mineral water,
- Baked cookies.

Tuna Sandwich | \$25

- Pita bread, tuna salad, lettuce, tomatoes, red onions,
- Whole fruit, potato chips, brownie,
- Soft drink or mineral water.

HEALTHY LUNCH

FIT FOR YOU ENERGY OPTIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Buffet Light Lunch | \$37

Salad Bar

- Mixed garden greens, tomatoes, cucumbers, carrots, red onions, 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, lavash tortilla.

Soup

- Vegetarian tortilla soup.

Hot Entrée

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

Dessert Options

- Low fat pumpkin cheese cake, lemon bars, apple cobbler,
- Sugar free carrot cake, whole fruit display,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

HEALTHY LUNCH

FIT FOR YOU ENERGY OPTIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

The following are selections for Plated Entrée:

Carb conscious / low cholesterol miso glazed salmon | \$35

- Served atop Israeli cous cous, red onions, fennel and tangy lemon vinaigrette,
Calories: 640; Total Carbs: 22

Low cholesterol/ low fat salad of yellow lentils and Pacific shrimp | \$37

Calories: 810; Total Carbs: 8

Carb conscious / low cholesterol pan seared red snapper | \$33

- 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 menus include:

- Butter, homemade breads and rolls,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Option 1 | \$64

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

Option 2 | \$75

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

Option 3 | \$75

- Assortment of greens, endives, asparagus, tomatoes, 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

Option 4 | \$70

- Bermuda onion, melon and 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 | \$62

- 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 and chocolate star anise cake,
- Honey vanilla white wine reduction.

Option 6 | \$88

- Watercress, filed greens, Roquefort cheese, toasted pumpkin seeds, carrot, tomatoes, roasted beets, garlic croutons and pink grapefruit vinaigrette,
- Grilled filet mignon, port glace, and 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 menus include:

- Butter, gluten free homemade breads and rolls,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Option 1 | \$64

- 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 | \$64

- 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 onions, chickpeas, carrots,
- Blueberry cobbler with red fruit compote.

Option 3 | \$64

- 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 red fruit compote.

DINNER GLUTEN FREE

PLATED DINNER MENUS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Option 4 | \$70

- 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 | \$64

- 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, homemade breads and rolls,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Appetizers | \$13

- Roasted portobello mushroom, soft gorgonzola polenta, and aged balsamic syrup,
- Lobster taco, buttered lobster tail, warm flour tortilla, shredded cabbage,
- Black bean sauce and coriander aioli,
- Open faced ravioli, shrimp and scallops, lobster sauce, and caviar.

Salads | \$20

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

Soups | \$20

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

DINNER

A LA CARTE DINNER MENUS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Sorbet | \$7

- Mango
- Lime and ginger
- Lemon
- Champagne
- Guava
- Raspberry

Entrées

Grilled fillet of beef tenderloin | \$75

- Pasilla chili and Mexican pepper leaf sauce, roasted garlic herbs, smashed potatoes.

Sea-food stuffed chicken breast | \$70

- Shrimps, scallops, sun dried tomatoes, cherry glaze, cheese raviolis, sage cream sauce.

Grilled pork chop bone in | \$64

- Cascabel coffee barbecue glaze, chili onions, horseradish infused mashed potatoes.

Onion crusted red snapper | \$64

- Sauvignon mustard cream sauce, Yukon garlic mashed potatoes.

Dessert Options | \$24

- Brie cheesecake, 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 | \$75

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.

Entrées

- Red snapper Vallarta style and sundried tomatoes sauce,
- Pork loin marinated in achiote and guajillo sauce,
- Grilled chicken breast, green tomatillo roasted sauce,
- Prepared beef fajitas, onions, and peppers,
- Corn stew, Mexican rice,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

Desserts

- Three milk cake, berries and rompopo sauce,
- Bread pudding, rum sauce, mango suffle, raspberry mousse, chocolate cake

DINNER

BUFFET OPTIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Cooking Under the Stars | \$79

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 dressing,
- Assortment of 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 with tangy barbecue 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 Station

- Tropical sliced fresh fruit display, honey orange dip,
- Key lime and pecan bars, coconut flan, pineapple rum, cheesecake, banana pie,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

DINNER

FOR EVERY TASTE BUFFET

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Sea Side Buffet | \$79

Salad Bar

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

Soup

- Mediterranean sea food, fennel, and saffron.

Entrées

- Seafood jambalaya,
- Oven baked salmon with 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,
- Assortment of baked breads and rolls.

Dessert Station

- Baked coconut flan with caramelized apple vanilla sauce,
- Orange chocolate mousse, tropical fruit tart, mango mousse, and midori,
- White chocolate and banana bread pudding,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

DINNER

FOR EVERY TASTE BUFFET

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Mexican Night | \$75

Salad Bar

- Garden greens, tomatoes, cucumber, carrots, red onions, mushrooms, and croutons,
- Coriander-herb vinaigrette and avocado lemon vinaigrette,
- Poblano and white bean salad, cactus salad, and cotija cheese salad.

Soup

- Zucchini flower, mushrooms, corn, and poblano chile.

Fajitas

- Skirt steak, chicken strips and bell pepper, onions, coriander, garlic and jalapenos, manchego cheese, sour cream, lettuce, Mexican sauce, and guacamole.
- Tacos of guajillo marinated pork, pineapple, coriander, and onions,
- Green and red sauces, flour tortillas.

Entrée

- Oven, baked, or 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.

Dessert Station

- Three milk cake with rompopo, rice pudding, Kahlúa chocolate cake,
- Acapulco mousse, fruit cocktail with fresh mint, churros with vanilla sauce,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

DINNER

THE MOST POPULAR BUFFETS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Meditation Dinner Buffet | \$75

Salad Bar

- Mixed field salad with cherry tomatoes, 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,
- Assortment of whole wheat and oats rolls, butter.

Soup

- Fresh tomato soup with herbs wheat croutons.

From the Charcoal Grill

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

Dessert Station

- Tropical sliced fresh fruit display with honey orange dip,
- Baked apples stuffed with granola, peach cobbler,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

DINNER

THE MOST POPULAR

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Old Pueblo | \$75

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, coriander, 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.

Entrées

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

Dessert Options

- Lime tarts, sweet Mexican candies,
- Chocolate bread pudding, fire and ice fruit cocktail,
- Almond Kahlúa flan, cinnamon churros,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

DINNER BUFFET

GLUTEN FREE

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Healthy Menu | \$79

Soup

- Lentils and carrot soup.

Salads

- Quinoa tabbouleh, mint, cucumber, tomatoes, red onions, 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 noddles penne, bell peppers, spinach, tomato.

Dessert Station

- Flourless chocolate cake with rompopo sauce,
- Corn soufflé with vanilla sauce,
- Blueberry cobbler with red fruit compote,
- Fruits tart with vanilla sauce,
- Rice crème brule with Baileys sauce,
- Freshly brewed coffee, decaffeinated coffee, and variety of teas.

RECEPTION

GREAT BITES

Passed tray or stationery, outstanding hors d'oeuvres selection, minimum 25 pieces per selection must be ordered.

\$ 5.00 USD + 16% tax + 15% service 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 blue cheese.
- Vegetable spring rolls with plum sauce.
- Stuffed mushrooms, sausage, and mozzarella cheese.
- Herb chicken brochettes with pineapple sauce (low fat).
- Chicken sopas, 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 beans, corn, and pulled chicken spring roll, chipotle aioli.
- Spicy black beans and Monterey Jack turnovers.

RECEPTION

GREAT BITES

Passed tray or stationery, outstanding hors d'oeuvres selection, minimum 25 pieces per selection must be ordered.

\$ 5.00 USD + 16% tax + 15% service 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 coriander 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 | \$11

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

Vegetable Crudités | \$9

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

Botanitas Vallarta | \$9

- Homemade assortment of yuca, plantain and sweet potato chips,
- Tortilla chips and mixed nuts,
- Served with roasted onion dip, guacamole, Mexican sauce, and ranch dressing.

Mediterranean Antipasto | \$13

- Marinated mushrooms, olives, roasted red peppers, and artichoke hearts,
- Proscuitto salami, sliced bread, oregano and garlic lavosh, balsamic and olive oil.

Caesar Salad Station | \$13

- 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 | \$13

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

Cheese Board | \$16

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

Mikado Sushi | \$17 per roll

- Variety of sushi, to include:
Shake maki, Kapamaki, California Maki, and Nigiri Ebio, Pickled Ginger,
- Wasabi and soy sauce.

Wrapped Brie Cheese | \$11

- Warm baked brie spinach and baked brie, wrapped in a puff pastry,
- Cranberry cactus compote, roasted pecans, Dijon mustard.

Chilled Shrimp | \$6 per piece

- Bloody Mary mix, celery spear, lemons.

RECEPTION

LIVE STATIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Quesadilla Station | \$16

- Flour tortilla, grilled chicken, coriander, onions, oaxaca cheese, jalapeno,
- Sour cream, guacamole, and pico de gallo.

Fish Taco Station | \$17

- Battered fried fish, warm flour tortilla, shredded cabbage, black beans sauce, and coriander aioli.

Carved Filet of Beef Tenderloin | \$22

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

New York Strip Loin | \$22

- Red wine reduction and mini baguettes.

Red Snapper a la Talla | \$22

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

RECEPTION

LIVE STATIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Oven Roasted Turkey Breast | \$11

- Pineapple ginger sauce and orange cranberry relish, assortment of miniature rolls.

Grilled Seafood Station | \$31

- Shrimp, mussels, and scallops sautéed in garlic, coriander, lemon, butter,
- Crab cakes, caper ginger, and chipotle aioli.

Fajita Station | \$20

- Chipotle marinated beef, tequila marinated chicken, coriander, shrimp,
- Warm flour tortillas, sautéed peppers, onions, cheddar and Monterey Jack cheeses, tomatoes, cream, guacamole, sauce, and jalapenos.

Ceviche Bar | \$22

- Ceviche Vallarta, small diced red snapper, carrots, onions, tomatoes, and coriander,
- Ceviche Acapulco, scallops, shrimp, spicy tomatoe sauce,
- Peruvian ceviche, red snapper, lemon juice, and onions,
- Ecuadorian ceviche, shrimp, scallops, and coconut milk,
- Served with traditional complements: tortilla chips, sweet potato chips, lemon, Tabasco and Huichol sauce.

Tuscan Pasta Table | \$17

- 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 | \$18

- Thin pork marinated slices with achiote, corn tortilla, red onions, roasted pineapple, avocado sauce and Mexican sauce.

Carving Station | \$22

- Roasted rib eye, Oporto reduction, roasted garlic mash purée, citrus, asparagus.

Fish Chips Bar | \$18

- Mahi Mahi, red snapper grilled or tempura, lemon wedges, caper mayonnaise, whole grain mustard, bagel chips, red onion slices, sliced Roman tomatoes, sweet potatoes and chips potatoes.

Pasta Station | \$18

- Gluten free penne and gnocchi, asiago sauce, basil tomato sauce,
- Choose from the following options: shrimp, bay scallops, chicken, onions, garlic, green beans, mushrooms, roasted tomatoes, bell peppers, spinach, parmesan cheese.

Antipasto Station | \$17

- Provolone cheese, mozzarella cheese, prosciutto, salami, Roman tomatoes, black olives, roasted bell pepper, marinated mushrooms.

RECEPTION

LIVE STATIONS

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Salad Bar | \$18

- 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 eggs, red onions, and honey mustard dressing.

Sweet Station | \$17

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

Dessert Station Live Crepe | \$17

- Fresh strawberries, Nutella, banana slices served with fresh whipped cream, powdered sugar, chocolate cake.

Tuscan Dessert Bar | \$15

- Tiramisu, amaretto cheesecake, cannoli, 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 Label, Canadian Mist, Jameson.

Ginebra

Beefeater, Bombay.

Vodka

Smirnoff, Stolichnaya.

Tequila

Jimador Reposado, Orendain Reposado, Tequila 100 Años Reposado, Sauza Reposado, Cuervo Tradicional.

Ron

Bacardi Blanco, Bacardí Añejo, Bacardi 8 años.

Brandy

Don Pedro, Azteca de Oro, Torres 10.

Wine

Chenin Blanc LA Cetto, Cabernet Sauvignon LA Cetto, Zinfandel L.A Cetto.

Digestive

Kahlua, 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

Assortment of soft drinks (PepsiCo) and juices, bottled water, mineral water,
Cocktails with the brands mentioned 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

White Bacardi, Amber Bacardi, Bacardi 8 years, 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, Kahlua, Crema de Tequila.

National Beer

Corona, Corona Light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.

Imported Beer

Budweiser, Coors light, Heineken, Sol Cero (without alcohol)

Craft Beer

Agave María, Mac Sánchez, Mexicana Rubia.

Mezcal

El Zacatecano Joven, Jaral de Berrio, 400 conejos, Mezcal Wahaka, Espadin, Mezcal Alacran Blanco
Assortment of soft drinks (PepsiCo) and juices, bottled water, mineral water,
Cocktails with the brands mentioned above.

BEVERAGE

PER GLASS & PER HOUR

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Bar tender fee \$45 per hour

1 Bar tender is considered per every 75 guests.

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

On Consumption by glass

Assortment of juices	\$ 6
Assortment of soft drinks, bottle water	\$ 6

Gold Standard drinks by glass

Cocktails on the rocks	\$ 11
Domestic beers	\$ 7
Red and white house wine (LA Cetto)	\$ 11

Gold Premium drinks by glass

Cocktails on the rocks	\$ 16
Imported beer	\$ 9
Red and white wine (Casa Viva)	\$ 16
Evian and perrier water	\$ 9

Unlimited Consumption Packages Per Hour

Gold Standard First Hour	\$ 25
Additional hour	\$ 22
Gold Premium first hour	\$ 27
Additional hour	\$ 26

BEVERAGE

PER GLASS & PER HOUR

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Bar tender fee \$45 per hour

1 Bar tender is considered per every 75 guests.

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

Ultimate Margarita Bar

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

Lemon, strawberry, mango, raspberry, kiwi

Jimador	\$ 11
Hornitos	\$ 16
Don Julio White	\$ 16

Martini Bar

Classic Martinis, Cosmopolitan, Chocolate,

Lemon Drop, Apple, Choose one of your favorite Vodka or Gin

Smirnoff	\$ 11
Absolut	\$ 11
Tanqueray Gin	\$ 16
Grey Goose Vodka	\$ 16

BEVERAGE

WINES PER BOTTLE

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

White Wines

Sauvignon Blanc, William Cole, Chile	\$ 57
Chardonnay Calixa, Mexico	\$ 68
Pinot Grigio, Stone Cellars, USA	\$ 88

Red Wines

Cabernet Sauvignon, William Cole, Chile	\$ 61
Malbec Trapiche, Argentina	\$ 70
Cabernet Sauvignon Calixa, Mexico	\$ 79

BEVERAGE

WINES PER BOTTLE

PRICES PER PERSON IN USD + 16% TAX + 15% SERVICE

Rose Wines

- White Zinfandel Beringer \$ 75
- Blanc Zinfandel, L.A. Cetto, Mexico \$ 57

House Selections

- Chardonnay, L.A. Cetto, Mexico \$ 55
- Chenin Blanc, L.A. Cetto, Mexico \$ 55
- Cabernet Sauvignon, L.A. Cetto, Mexico \$ 57

Sparkling Wines

- Sala Vive \$ 88
- Luis Pedrier \$ 71

Champagnes

- Moet et Chandon, Brut Imperial \$ 328
- Dom Perignon \$ 970

Dessert Wines & Cordials

- Late Harvest 375ml \$ 102
- Moscatel-Miguel Torres 750ml \$ 115
- Baileys, Sambuca \$ 99

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 Decor

Entertainment and decoration options are available, your Event Manager will be happy to assist you with arranging for freshly cut flowers, center pieces, themed decor, chair covers, upgrade linen, photographers, attorneys, any kind of music entertainment.

GENERAL INFORMATION

DO NOT FORGET
PRICES IN USD + 16% TAX

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 the 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.

It is important that you contact Global Caribbean before shipping any of your goods.

They will work with you to coordinate the best meanings 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 and each of your boxes numbered for better control.

GENERAL INFORMATION

DO NOT FORGET

PRICES IN USD + 16% TAX + 10% SERVICE

Musicians

Soloist - Guitarist or keyboard player	\$ 560
Duet - Mexican duet or instrumental duet	\$ 658
Trio - National and international	\$ 764
Quartet - International music	\$ 1,215
Marimba - 3 Elements	\$ 792
Mariachi 8-12 Elements	\$ 1,080

International Brands

5 Elements	\$ 999
8 Elements	\$ 1,329
12 Elements	\$ 1,675

Traditional Shows

Folkloric Mexican Ballet (20 min show)	\$ 902
Stage for ballet	\$ 532
Prehispanic Dancers (15 min show)	\$ 930
Salsa Show (20 min. show)	\$ 930

Prices are subject to change if an unexpected increase from the union is notified.
One set consists of 45 minutes of performance and 15 minutes of break.

Shows have a 20 minutes 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 other additional requirements for the musicians: stage, sound, microphone, etc.

During the following holidays those prices will triple:

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

GENERAL INFORMATION

MUSIC AND ENTERTAINMENT
PRICES IN USD + 16% TAX

Other Services

DJ (3 hours) \$1,000.00, additional hour \$ 275.00

Performers

Pulsating acrobatics

Pulsing acrobatic performance.

Duration: 10 minutes. Cost:

\$ 785

Fire Dance

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

Duration: 10 minutes (2 dancers recommended). Cost:

\$ 718 each

Belly Dancer

Dancer Odalisque performs her unique style of belly dancing.

Duration: 15-20 minutes. Cost:

\$ 359

Stilt men

Watch 9 foot giants greet and entertain your guests.

Duration: 45 minutes. Cost:

(2 recommended)

\$ 302 each

Generics:

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GENERAL INFORMATION

DESTINATION MANAGEMENT COMPANIES CONTACT INFORMATION

Tropical Incentives

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Email: ana@tivallarta.com.mx

Royale Tours

Veronica Diaz, General Manager
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Cell: (011 52 322) 294 2277
Email: vallarta@royaletours.com.mx

AMSTAR

Lindsay Cullen or Luis Villar, Destination
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IVI Destination Management PVR

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