

Banquets Kit

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Buffet Breakfast Menu

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available in all destinations.

Cheese
(5 TYPES)

Cold cuts
(4 TYPES)

WITH SIDE DISHES

Cereals
(4 TYPES)

**Milk, yogurt,
nuts and seeds**
(4 TYPES)

& SIDE DISHES



REGULAR & DECAF COFFEE

MILK, TEA, WATER, SODA, 3 NATURAL JUICES, SMOOTHIES



Sandwich & Bagels
(4 TYPES)

WITH CRUDITES & DRESSINGS

**Gluten free,
Dietary & light**

Smoothies & Juices
(6 TYPES)
Seasonal Fruits
(10 TYPES)

Bread & pastries
(6 TYPES)
Doughnuts & Berliner
(4 TYPES)

Hot station

- © Waffles and pancakes
- © Quiche and puff pastries
- © Vegetarian
- © Eggs and omelettes
- © Bacon
- © Sausages and Hash Browns
- © Regional



Coffee break executive

PRODUCT DESCRIPTION

(10 PAX MINIMUM)

*Available in all destinations.

Juices

- ☉ Orange
- ☉ Tropical

Cookies

- ☉ Oatmeal
- ☉ Almond

REGULAR & DECAF COFFEE , 2 MILK VARIETIES, TEA, WATER, 2 NATURAL JUICES

Additional Sweet & Salty Options

- ☉ Ham, cheese & bacon quiche
- ☉ Fruit kebabs
- ☉ Ice cream station with toppings



Sweet Pastries

- ☉ Chocolate muffin
- ☉ Vanilla muffin
- ☉ Chocolate “napolitana” (type of croissant)
- ☉ Puff pastry filled with cream

Salty Pastries

- ☉ Tuna and tomato croissant
- ☉ Vegetarian mini sandwich
- ☉ Ham and cheese ciabatta





Coffee break energetic

PRODUCT DESCRIPTION

(10 PAX MINIMUM)

*Available in all destinations.

Juices & Shakes

- ☉ Orange
- ☉ Cucumber, celery & apple
- ☉ Berries

Cookies & Granola Bars

- ☉ Cereal
- ☉ Chocolate
- ☉ 2 Types of cereal bars

REGULAR & DECAF COFFEE PODS, 3 MILK VARIETIES, TEA, WATER, 3 NATURAL JUICES

Additional Sweet & Salty Options

- ☉ Natural yogurt with walnuts & honey
- ☉ Fruit salad
- ☉ Ice cream station with toppings
- ☉ Fruit kebabs

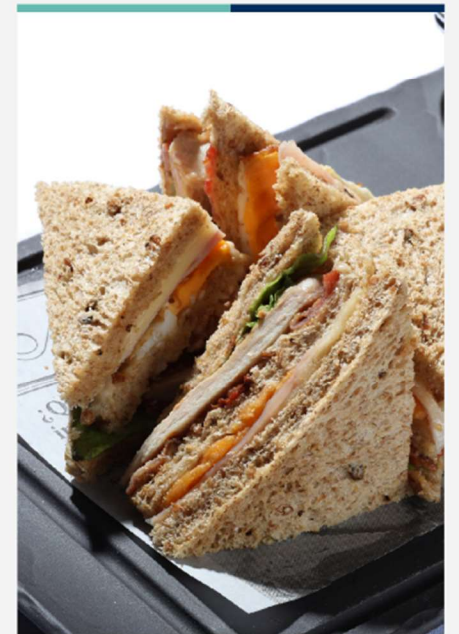


Sweet Pastries

- ☉ Chocolate muffin
- ☉ Croissant
- ☉ Chocolate doughnuts

Salty Pastries

- ☉ Cereal mini baguette with chicken & mustard
- ☉ Integral croissant with turkey & fresh cheese
- ☉ Vegetarian mini sandwich





Coffee break gourmet

PRODUCT DESCRIPTION

(10 PAX MINIMUM)

*Available in all destinations.

Juices & Shakes

- © Orange
- © Passion fruit & honey
- © Muesli & chocolate

Cookies

- © Oreo
- © Apple

REGULAR & DECAF COFFEE PODS,
4 MILK TYPES, TEA, WATER, SOFT DRINKS,
2 FLAVOURED WATERS, 3 NATURAL JUICES

Additional Sweet & Salty Options

- © Natural yogurt with strawberries & honey
- © Chocolate covered strawberries
- © Ice cream station with toppings
- © Almond chocolate truffles
- © Fruit kebabs

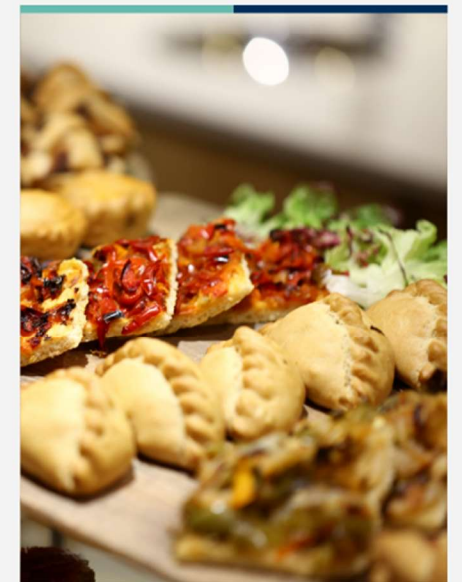


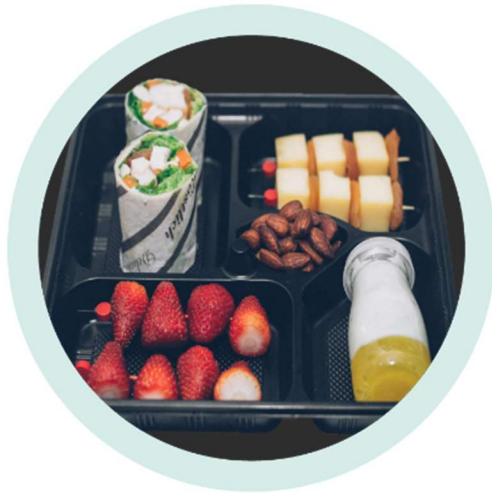
Salty Pastries

- © Salmon mini sandwich
- © Roast beef croissant
- © Turkey & goat cheese bagel

Sweet Pastries

- © Croissant
- © Doughnut
- © Chocolate berliner
- © Strawberry berliner
- © Cream “**napolitana**”
(type of croissant)
- © Chocolate “**napolitana**”
(type of croissant)





Box Lunch

PRODUCT DESCRIPTION
(10 PAX MINIMUM)

*Available in all destinations.



Option 1

- © Ham & lettuce sandwich
- © Juice
- © Seasonal fruit skewers
- © Nuts
- © Granola bar
- © 1 bottle of water

Option 2

- © Chicken wrap
- © Gruyere and apricots skewer
- © Almonds
- © Strawberry skewers
- © Yogurt with pineapple
- © 1 bottle of water





Hors d'œuvres

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

*Available in all destinations.



Basic

- © Chicken mini burger
- © Meatball with rice
- © Toast topped with beef & spicy dressing
- © Tofu with turnip & apple puree
- © Cauliflower cream with bacon and wild rice
- © Seafood salad
- © Deep fried brie with papaya
- © Roast beef with tartar sauce

Premium

- © Tuna sashimi with roasted eggplant & kimchi mayonnaise
- © Crispy potato with bbq sauce
- © Fish fingers
- © Glazed meatballs kebabs
- © Teriyaki chicken kebabs
- © Chickpea hummus with vegetables crudité
- © Goat cheese with blue berries & caramelized onion
- © Assorted sushi
- © Shrimp croquettes
- © Bacon quiche



Gourmet

- © Shrimp ceviche
- © Chicken fingers with blue cheese
- © Vegetables kebabs with chimichurri
- © Crab brioche
- © Watermelon dice with fresh cheese, bacon and walnuts
- © Tomato soup topped with chopped egg & croutons
- © Meat pie with hollandaise sauce
- © Roast beef with tartar sauce
- © Salmon tartar
- © Glazed buffalo wings
- © Cod pie
- © Sausage and cheese croquette





Themed Wellness Coffee break

PRODUCT DESCRIPTION
(10 PAX MINIMUM)

*Available in all destinations.

Juices

- ☉ Beetroot, carrot, apple and celery
- ☉ Pineapple, carrot and celery
- ☉ Grape, pear and orange

Cookies

- ☉ Blueberry
- ☉ Oatmeal
- ☉ Chocolate

Salty Pastries

- ☉ Cereal mini baguette with chicken and old-style mustard
- ☉ Whole wheat turkey croissant with cream cheese
- ☉ Vegetarian mini sandwich



Sweet Pastries

- ☉ Banana muffin
- ☉ Carrot muffin
- ☉ Bicolor croissant

Yogurt

- ☉ Natural sugar-free yogurt, granola and red fruits
- ☉ Greek yogurt with strawberry and chia seeds
- ☉ Creamy soy yogurt and amaranth with kiwi





Themed 1, 2, 3 Protein Coffee break

PRODUCT DESCRIPTION
(10 PAX MINIMUM)

*Available in all destinations.

Juices

- ☉ Beetroot, carrot, apple and celery
- ☉ Pineapple, carrot and celery
- ☉ Grape, pear and orange

Cookies

- ☉ Blueberry
- ☉ Oatmeal
- ☉ Chocolate



Sweet Pastries

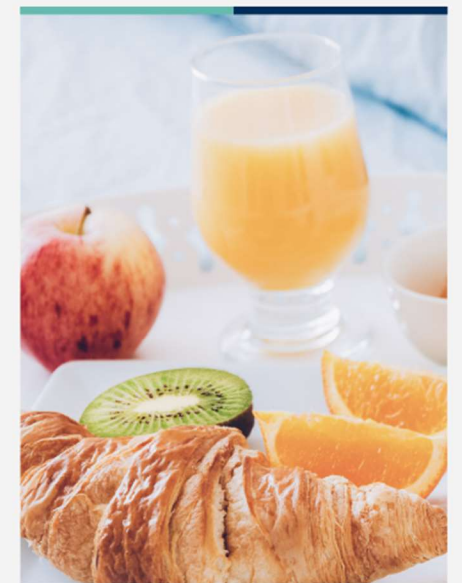
- ☉ Banana muffin
- ☉ Carrot muffin
- ☉ Bicolor croissant

Salty Pastries

- ☉ Spring roll with rice noodles, shrimp and vegetables
- ☉ Spring roll, rice, strawberry and black sesame
- ☉ Spring roll with algae, kiwi and vegetables
- ☉ Tuna wrap
- ☉ Chicken wrap
- ☉ Vegetarian wrap

Yogurt

- ☉ Natural sugar-free yogurt, granola and red fruits
- ☉ Greek yogurt with strawberry and chia seeds
- ☉ Creamy soy yogurt and amaranth with kiwi





Themed Caribbean Coffee break

PRODUCT DESCRIPTION
(10 PAX MINIMUM)

*Available in all destinations.

Juices

- ☉ Orange
- ☉ Green

Cookies

- ☉ Banana
- ☉ Integral
- ☉ Chocolate chips

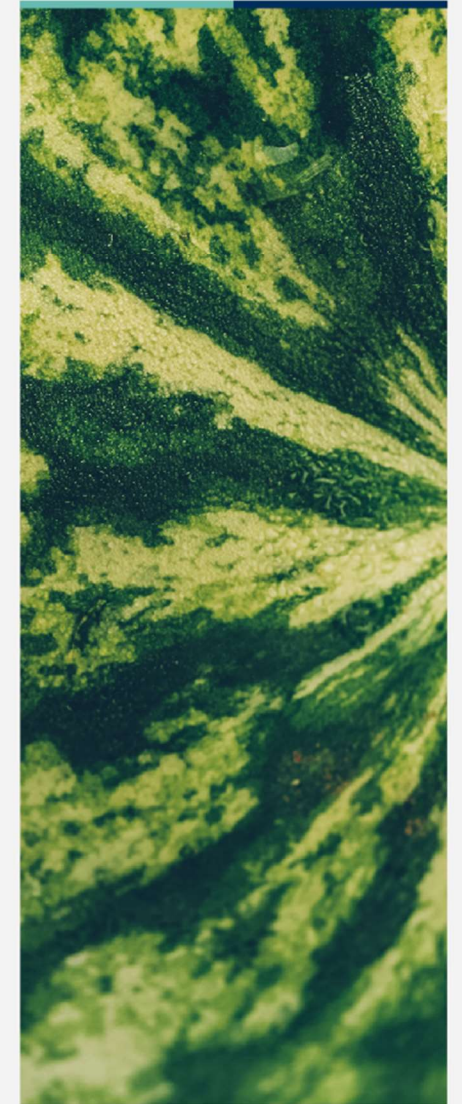
Sweet Pastries

- ☉ Passion fruit truffle
- ☉ Amaretto fudge
- ☉ Milk fudge
- ☉ Fruit kebab



Salty Options

- ☉ Toast with goat cheese and turkey
- ☉ Shrimp toast
- ☉ Salmon toast with passion fruit sauce
- ☉ Roast beef burritos





Themed America Coffee break

PRODUCT DESCRIPTION
(10 PAX MINIMUM)

*Available in all destinations.

Juices

- ☉ Orange
- ☉ Green

Cookies

- ☉ Banana
- ☉ Integral
- ☉ Chocolate chips

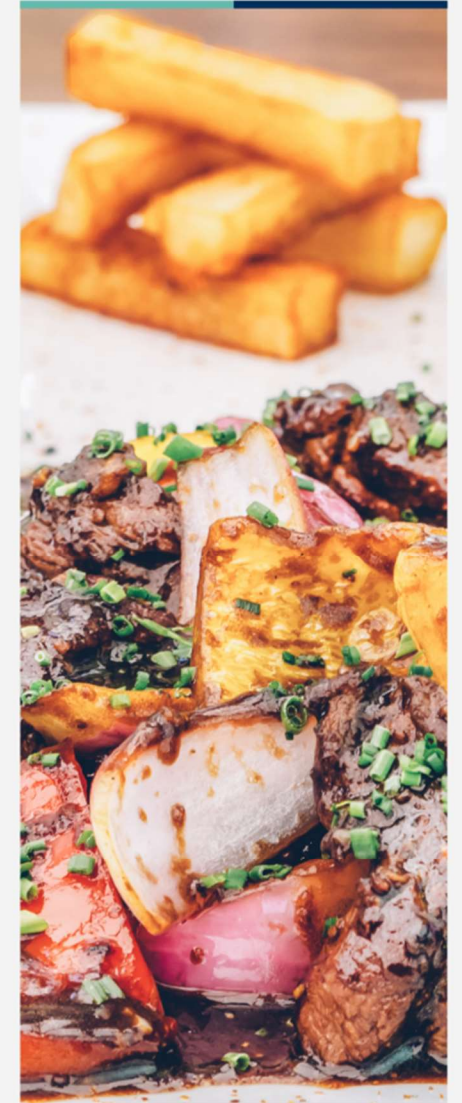
Sweet Pastries

- ☉ Passion fruit truffle
- ☉ Amaretto fudge
- ☉ Milk fudge
- ☉ Fruit kebab



Salty Options

- ☉ Toast with goat cheese and turkey
- ☉ Shrimp toast
- ☉ Salmon toast with passion fruit sauce
- ☉ Sirloin steak on toast





Themed Mexican Nikkei Cocktail style

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

*Available in all destinations.

Nikkei

- © **“Maki acevichado”**
(Sushi nikkei, Peruvian - Japanese fusion seafood)
- © Andean salmon ceviche
- © Osaka maki
- © Caribbean octopus
- © Tuna ceviche
- © King Crab **“causa limeña”**
(Potato, crab and lima)
- © Vegetarian **“causa limeña”**
(Potatoes with different vegetable base)
- © Parihuela & shiitake risotto
- © Beef & shrimp yakitori

Mexican

- © Beef steak with juices reduction and crispy potato (Beef steak with juices reduction and crispy potato)
- © **“Pambazo relleno de carnitas con salsa 3 chiles”** (Bread stuffed with pork mexican sauces)
- © Guacamole with shrimp
- © Stuffed chili with corn smut and pumpkin flower
- © Chicken tinga **“mini salbutes”**
(Chicken strips with tomato sauce and onion with fried tortillas)
- © Chicken wings with black mole and potatoes
- © Fish taco with pickled lime
- © Corn crisp with barbacoa beef
- © Tacos **“en sombrero”** station
(Tacos assembled in layers with meat and peppers)
- © Side dishes

Desserts

- © Fruit tart
- © Profiterole
- © Lemon pie
- © Brownie
- © **“Suspiro limeño”**
(Peru traditional dessert with milk, sugar, vanilla and merengue)
- © Mango sushi roll





Themed International Cocktail style

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

*Available in all destinations.



Salty Options

- © Chicken fingers with amaranth and mango mousse
- © Serrano ham croquette
- © Kobe mini burger
- © Duck Dim Sum with pickled turnip
- © Leek stuffed with sweet mushrooms
- © Onions stuffed with cream cheese
- © Salmon tiradito
- © Coconut shrimp with quince sauce
- © Nikkei scallops
- © Russian salad with candied lobster
- © Roast beef with arugula and mustard – honey sauce

Desserts

- © Fruit tart
- © Profiterole
- © Lemon pie
- © Brownie
- © **“Suspiro limeño”**
(Peru traditional dessert with milk, sugar, vanilla and merengue)
- © Mango sushi roll





Buffet Menu premium

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available in all destinations.

Assorted Salads

(12 TYPES)

Pickles & Dressings

(10 TYPES)

Cheese & Cold Cuts

(4 TYPES)

(4 TYPES)

Bread & Butter

(4 TYPES)

Soup Minestrone



Carving Glazed tuna loin

Fruits

(6 TYPES)

Desserts

(8 TYPES)

Chocolates

(4 TYPES)

Specials

- © Smoked tuna with teriyaki sauce
- © Marinated chicken breast with pesto sauce
- © Mushrooms tartar with avocado, tofu and pumpkin puree
- © Crab terrine



Main courses

- | | |
|-----------------------|-----------------------------------|
| © Macaroni & Cheese | © Gilt-head bream with Thai sauce |
| © Spaghetti Carbonara | © Fish filet with tomato sauce |
| © Skirt steak | © Roasted potato with sour cream |
| © BBQ pork ribs | © Assorted vegetables |
| © Beef ragout | |
| © Pilaf rice | |



Buffet Menu national

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available only in Dominican Republic.



Dominican*

Assorted Salads
(16 TYPES)

Pickles & Dressings
(12 TYPES)

Cheese & Cold Cuts
(4 TYPES)
(4 TYPES)

Bread & Butter
(4 TYPES)

Soup
"Sancocho"

Carving
Roasted suckling pig
with its juice and croutons

Fruits
(8 TYPES)

Desserts
(8 TYPES)

Chocolates
(4 TYPES)



Specials

- © "Niño Envuelto" (meatloaf wrapped in rice)
- © "Mofonguito" (banana basket) with avocado and shrimps
- © Seafood salad
- © Roasted vegetables salad with chicken & cheese
- © "Queso de hoja" (traditional Dominican cheese)

Main courses

- | | |
|--|--|
| <ul style="list-style-type: none"> © Goat stew © Creole chicken © Crunchy pork skin © Stewed pork legs © Red snapper with pigeon peas and coconut © Fried fish | <ul style="list-style-type: none"> © Garlic shrimps © Stewed cod with potatoes © "Moro de habichuela" (traditional rice with beans) © "Yucca encebollada" (onion cassava) © Stewed eggplant © Roasted potatoes |
|--|--|



Buffet Menu national

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available only in Mexico.



Mexican*

Assorted Salads
(16 TYPES)

Pickles & Dressings
(12 TYPES)

Cheese & Cold Cuts
(4 TYPES)
(4 TYPES)

Bread & Butter
(4 TYPES)

Soup
Soup with hominy,
meat & chile peppers

Carving
“Cochinita pibil”
(slow roasted pork
meat with annatto)

Fruits
(8 TYPES)

Desserts
(8 TYPES)

Chocolates
(4 TYPES)



Specials

- © Octopus ceviche
- © Shrimp Aguachile salad
- © Marinated bird toasts
- © Seafood cocktail

Main courses

- © Skirt steak with grilled vegetables
- © Veggie burritos
- © Chicken fajitas
- © Deep fried chicken tacos
- © Mole sauce with chicken
- © Refried beans
- © Fish fillet Veracruz style with tomato, capers & onions
- © Spicy shrimps
- © Rice with vegetables & tomato
- © Pork ribs marinated with red sauce
- © Roasted corn on the cob
- © Huitlacoche corn smut and cheese pie



Buffet Menu national

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available only in Brazil.



Brazilian*

Assorted Salads
(16 TYPES)

Pickles & Dressings
(12 TYPES)

Cheese & Cold Cuts
(4 TYPES)
(4 TYPES)

Bread & Butter
(4 TYPES)

Soup
Green broth with paio
(type of sausage)

Carving
Roasted suckling pig
with cashew sauce

Fruits
(8 TYPES)

Desserts
(10 TYPES)

Chocolates
(4 TYPES)



Specials

- © Marinated yellow hake with tapioca vinaigrette tomatoes with pepper & mango vinaigrette
- © Okra salad with dried shrimp
- © Dry beef with palm heart, dried tomatoes and vinaigrette of pepper & mango
- © **“Queijo coalho”**
(Typical cheese of the northeast of Brazil)

Main courses

- © **“Feijoada carioca”**
(Brazilian stew with black beans)
- © **“Galinhada mineira”**
(Chicken with rice and vegetables)
- © **“Moqueca baiana”**
(Fish in sauce oil dendê, coconut milk, seasoning typical Bahian)
- © **“Bacalhoda”**
(Elaborate dishes of cod)
- © Vegetable panache
- © **“Escondidinho de carne de sol”**
(Meatloaf mashed yucca salt and baked with cheese)
- © White rice
- © Sweet **“Farofa”**
(Madioca flour with plantain)
- © Cabbage with garlic
- © **“Picanha”** with onions and **“banana da terra”**
(Cut of meat in beef)



Buffet Menu national

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available only in Jamaica.



Jamaican*

Assorted Salads
(16 TYPES)

Composite Salads
(7 TYPES)

Pickles & Dressings
(12 TYPES)

Bread & Butter
(4 TYPES)

Soup
"Jamaican red bean soup"

Carving
Roasted jerk turkey breast
(complemented creamy sweet potatoes with cranberry sauce)

Fruits
(8 TYPES)

Desserts
(10 TYPES)

Chocolates
(4 TYPES)



Specials

- © Ceviche station variety: shrimp, octopus, red snapper & scallops
- © Smoked marlin with capers and red onion
- © Guava smoked pork loin

Main courses

- © Escoveitched red snapper fillet
- © Pepper shrimps
- © Poached grouper fillet & pumpkin sauce
- © Jerk pork
- © Curry goat
- © Marinated beef medallions
- © Roasted grownd provision (seasonal)
- © Jerk chicken
- © Festival
- © Rice peas
- © Jamaican jerk lasagna
- © Caramelized island vegetable



Buffet Menu international

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available in all destinations.

Specials

- © Sushi station
- © Roast beef with dijon mustard sauce
- © Pork loin stuffed with nuts and cheese
- © House-smoked gilt-head bream with garnish
- © Seafood ceviche

Main courses

- © Tournedos of pork sirloin, bacon and port wine sauce
- © Braised chicken wings with bbq
- © Rib eye with mushroom sauce
- © Grouper fillets with butter Meunière sauce
- © Breaded shrimp with coconut
- © Tuna loin with caramelized onion and vinaigrette
- © Rice with vegetables
- © Potato puree
- © Creamy spinach gratin with almond
- © Vegetable lasagna
- © Fusilli pasta with tomato sauce
- © Stiy-fry veggies with hoisin sauce
- © Chicken cacciatore
- © Salmon with cashews & nuts sauce

Simple Salads
(16 TYPES)

Pickles & Dressings
(12 TYPES)

Cheese & Cold cuts
(5 TYPES)
(5 TYPES)

Bread & Butter
(4 TYPES)



Soup
Seafood bisque

Carving
Rack of lamb
(with chipotle and rum sauce)

Fruits
(8 TYPES)

Desserts
(10 TYPES)

Chocolates
(5 TYPES)





Buffet Menu gourmet

PRODUCT DESCRIPTION
(30 PAX MINIMUM)

*Available in all destinations.

Assorted Salads

(20 TYPES)

Pickles & Dressings

(14 TYPES)

Cheese & Cold Cuts

(6 TYPES)
(6 TYPES)

Bread & Butter

(4 TYPES)

Soup

Creamy truffle soup

Carving 1

Baked salmon, mango sauce and red curry

Carving 2

Roasted suckling pig with pears, ginger and cardamom

Fruits

(10 TYPES)

Desserts

(12 TYPES)

Chocolates & Cakes

(6 TYPES)
(4 TYPES)

Specials

- © Sushi & Nigiri station
- © Roast beef & asparagus roll – ups
- © Champagne pate with nuts, berries & mango chutney
- © Seafood rice
- © Smoked salmon with garnish
- © Shrimp cocktail
- © Stuffed piquillo peppers with tapenade
- © Fresh pasta station



Main courses

- © Beef tenderloin with blue cheese sauce
- © Teriyaki chicken thigh
- © Pork saltimbocca with ham and cheese
- © Stuffed tomato in parsley-garlic dressing
- © Roman-style squid
- © Garlic shrimp skewers
- © Wild rice
- © Seafood stuffed “popieta” with velouté
- © Grilled red snapper with garlic & butter sauce
- © Milanese rice
- © Grilled asparagus
- © Potatoes au gratin
- © Grilled vegetables (onion, eggplant, zucchini)
- © Couscous with nuts
- © Fish fillet with coconut
- © Spiced and glazed lamb meatballs



Plated menu lunch & dinner

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available in all destinations.

Classic

Starter

Pumpkin cream with egg and crispy breadcrumbs

Dessert

Tiramisu with amaretto gelatine and almond sauce

Main course

Glazed pork loin stuffed with cheese & nuts, served with potatoes & veggies

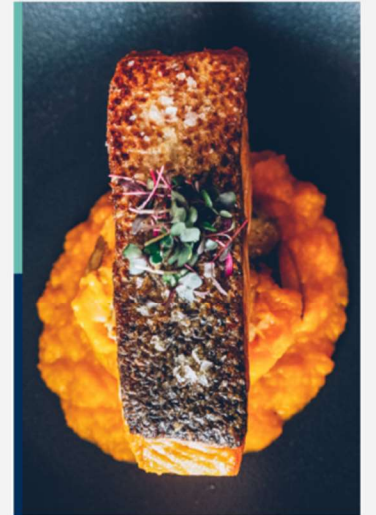
Premium

Starter Ceviche cold soup with browned gilt-head bream

1st Course Crispy red tuna with spinach and basil soup

2nd Course Low temperature chicken breast, mushroom duxelle cookie with spring onion and apples

Dessert Passion fruit semifreddo



International

Starter Potato pie with shrimps and avocado, roasted peppers compote

1st Course Truffled turkey filled cannelloni & caramelized vegetables

2nd Course Bouillabaisse steamed hake with zucchini pasta

3rd Course Braised lamb loin in its juice with pumpkin timbale and salad

Dessert Chocolate mousse with raspberry

Gourmet

Starter Tuna with peppers & watermelon tartare

1st Course Potato parmentier with truffled mushrooms & squid

2nd Course Grilled salmon with béarnaise sauce & green risotto

3rd Course Beef tender sirloin with cheese sauce, potato tatin & creamy leek

Dessert Strawberry cheesecake



Plated menu lunch & dinner

National menu

PRODUCT DESCRIPTION
(20 PAX MINIMUM)



Dominican*

*Available only in Dominican Republic

Starter

Marinated & braised gilt-head bream
with beetroot & watermelon soup

1st Course

Roasted red snapper with
“**chambre de guandules**”
and coconut (Typical Dominican
dish made with rice, gandules and
food cooked in the same embrace)

2nd Course

Stewed beef cheek with
cassava puree, corn
and dust of nuts

Dessert

“Tropical” sweet potato bread, sweet
bean ice cream and seasonal fruits
(Sweet potato bread)



Mexican*

*Available only in Mexico

Starter

Seafood toast trio
(lobster, octopus, shrimp)

1st Course

Snapper with vegetable
sauce “**tlalpeño**” style
(Mexican traditional broth)

2nd Course

Sirloin with
tamarind & chillies

Dessert

Banana ice cream



Plated menu lunch & dinner

National menu

PRODUCT DESCRIPTION
(20 PAX MINIMUM)



Brazilian*

*Available only in Brazil

Starter

Red snapper with beetroot, cajun chesnut & smoked foam

1st Course

Crab and catupiry cheese capelletti with pumpkin sauce & peanut dust

2nd Course

Low temperature “picanha” with wine “sagú” and coconut milk “pirão” (Tapioca pearls hydrated with wine and sauce with cassava flour)

Dessert

Tapioca menjar with prune sorbet



Jamaican*

*Available only in Jamaica

Starter

Island crab salad with sweet potato, curry passion fruit vinaigrette and micro greens

1st Course

Pumpkin corn soup with coconut foam

2nd Course

Smoked beef tenderloin with sweet peppers & ackee mousseline

Dessert

Jamaica fruit cake with coconut mousse & mango



Plated menu lunch & dinner

Pick & choose “3 Course Meal”

PRODUCT DESCRIPTION (20 PAX MINIMUM)

*Available in all destinations.

Starter

- © Auyama cream with egg and crispy breadcrumbs
- © Ceviche cold soup with browned gilt-head bream
 - © Crispy red tuna with spinach & basil sauce
 - © Tuna peppers & watermelon tartare
- © Potato parmentier with truffled mushrooms & squid
- © Potato pie with shrimps, avocado & roasted peppers
- © Truffled turkey cannelloni & caramelized vegetables



Dessert

- © Tiramisu with almond sauce and amaretto gelatin
- © Passion fruit semifreddo
- © Strawberry cheesecake
- © Chocolate mousse with raspberry



Main courses

- © Glazed pork loin stuffed with cheese & nuts served with potatoes and veggies
- © Chicken breast, mushroom duxelle cookie, spring onion and apples
- © Grilled salmon with béarnaise sauce and green risotto
- © Beef sirloin with cheese sauce, meat juice, potato tatin and creamy leek
- © Steamed hake with bouillabaisse sauce & zucchini pasta
- © Braised lamb loin with pumpkin salad

Enhance Your Menu! (Additional cost)

| **ADD ON LOBSTER**

| **ADD ON PORTERHOUSE**



Open Bar Basic

SELECTIONS INCLUDE

RUM

BACARDI BLANCO
 BACARDI AÑEJO
 HOUSE WHITE (VARIOUS)
 HOUSE AÑEJO (VARIOUS)

TEQUILAS

CUERVO ESPECIAL
 ORENDAIN BLANCO
 ORENDAIN REPOSADO
 JIMADOR BLANCO
 HOUSE WHITE

WHISKY

HOUSE WHISKY (VARIOUS)
 HOUSE BOURBON (VARIOUS)

VODKA

HOUSE SELECTION

NATIONAL BRANDY

DON PEDRO
 PRESIDENTE

GIN

HOUSE GIN (VARIOUS)

APPERITIF LIQUORS

MARTINI ROJO, BLANCO, SECO
 CAMPARI
 OPORTO
 DRY SACK

SPARKLING WINE

HOUSE SPARKLING WINE

WINES

WHITE HOUSE WINE
 RED HOUSE WINE

COCKTAILS

NON-ALCOHOLIC COCKTAILS
 COCKTAILS WITH ALCOHOL
 TROPICAL COCKTAILS

BEER

SUPERIOR
 XX LAGER

SOFT DRINKS

COKE
 DIET COKE
 ORANGE
 SPRITE
 SODA WATER
 FRUIT JUICE

SPIRITS

XTABENTUN
 HOUSE SPIRITS (VARIOUS)
 HOUSE AMARETO
 HOUSE WHISKY CREAM

* If upgrading from Basic to Premium the cost per person is applicable.



Open Bar International

SELECTIONS INCLUDE

<p>RUM</p> <p>BACARDI BLANCO BACARDI AÑEJO BACARDI SOLERA HAVANA CLUB AÑEJO RESERVA APPLETON ESPECIAL CAPITAN MORGAN GOLD</p>	<p>TEQUILAS</p> <p>CUERVO ESPECIAL TEQUILA MILAGRO REPOSADO SAUZA HORNITOS SAUZA CONMEMORATIVO CABRITO REPOSADO</p>	<p>WHISKY</p> <p>JOHNNIE WALKER E.R. BALLANTINES PASSPORT BOURBON JIM BEAN CANADIAN CLUB BEST SELLER 3 AÑOS</p>
<p>VODKA</p> <p>SMIRNOFF VODKA ERISTOFF (RUSSIAN) VODKA ABSOLUT VODKA STOLICHNAYA</p>	<p>BRANDY</p> <p>PRESIDENTE MAGNO TORRES 5 AÑOS</p>	<p>GIN</p> <p>GORDON'S BEEFEATER TANQUERAY</p>
<p>APPERITIF LIQUORS</p> <p>MARTINI ROJO, MARTINI BLANCO & SECO CAMPARI DRY SACK</p>	<p>WINE / SPARKLING WINE</p> <p>CORTE REAL BRUT ROCAMAR ROSÉ WHITE / ROSÉ / RED WINE</p>	<p>SPIRITS</p> <p>XTABENTUN SAMBUCA VACCARI LIQUORS (VARIOUS) AMARETO KAHLÚA BAILEYS</p>
<p>BEER</p> <p>XX LAGER (BOTTLE) SOL (CAN) SUPERIOR BUDWEISER</p>	<p>SOFT DRINKS</p> <p>COKE / DIET COKE ORANGE SPRITE, MINERAL WATER NATURAL WATER FRUIT JUICE</p>	<p>COCKTAILS</p> <p>NON-ALCOHOLIC COCKTAILS INTERNATIONAL COCKTAILS TROPICAL COCKTAILS</p>

* If upgrading from Basic to Premium the cost per person is applicable.



Open Bar Premium

SELECTIONS INCLUDE

RUM

MATUSALEM 15 YEARS
 HAVANA CLUB 7 YEARS
 HAVANA CLUB AÑEJO RESERVA
 APPLETON ESPECIAL
 CAPITAN MORGAN GOLD

VODKA

BELVEREDE
 GREY GOOSE
 ABSOLUT / ABSOLUT CITRON
 STOLICHNAYA

APPERITIF LIQUORS

MARTINI ROJO,
 MARTINI BLANCO & SECO
 CAMPARI
 DRY SACK
 LA INA

BEER

CORONA
 SOL
 SUPERIOR
 BUDWEISER
 ODULS (NON-ALCOHOLIC)
 HEINEKEN

TEQUILAS

DON JULIO BLANCO
 SAUZA TRES GENERACIONES
 PURA SANGRE BLANCO
 DON JULIO REPOSADO
 TEQUILA MILAGRO REPOSADO
 TEQUILA MILAGRO AÑEJO

BRANDY

GRAN DUQUE DE ALBA
 COURVOISIER
 TORRES 10 YEARS
 MAGNO

WINES

AV BANDERAS BLANCO
 MAISON NICOLAS CHARDONNAY
 AR ANTA BANDERAS ROSADO
 A4 ANTA BANDERAS TINTO
 SANTA RITA MERLOT

CAVAS

CASTELL DE RIBES BRUT
 CASTELL DE RIBES BRUT ROSÉ

SOFT DRINKS

COKE / DIET COKE
 MINERAL WATER, NATURAL WATER
 FRUIT JUICE
 ORANGE
 SPRITE
 TONIC WATER

WHISKY

BUCHANAN'S 12 YEARS
 JOHNNIE WALKER E. NEGRA
 BEST SELLER 12 YEARS
 BOURBON JIM BEAN
 CANADIAN CLUB
 JACK DANIELS

GIN

BOMBAY
 BOMBAY SAPPHIRE AZUL
 TANQUERAY
 BEEFEATER

SPIRITS

COINTREAU
 SAMBUCA VACCARI
 AMARETTO DI SARONNO
 GRAND MARNIER
 DRAMBUIE
 BAILEYS
 FRANGELICO
 KAHLÚA

COCKTAILS

NON-ALCOHOLIC COCKTAILS
 TROPICAL COCKTAILS
 INTERNATIONAL COCKTAILS

* Depending on the country, the brand and type of beverages can change.