



Royalton

Luxury Resorts

Banquet Menu • Mexico



COFFEE BREAK

REGULAR

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Bottled water

Cookies or danish pastries

ROYALTON

Regular coffee, decaffeinated coffee and tea

Variety of juices

Bottled water

Variety of mini pastries

Assorted fruits

Assorted stuffed croissants

ADD ON'S *(pick 2 options)*

Petite fours and dessert bar

Finger sandwiches

Yogurt and muesli

Vegetable crudites and dip

Charcuterie tray and crackers

Dried fruits

Cheese tray and crackers

Soft drinks



PLATED BREAKFAST

AMERICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Seasonal fruit platter

Scrambled eggs

Ham, bacon and sausage

Hash browns

Danish, white, and whole wheat bread

Jelly, honey and butter

ROYALTON BREAKFAST

Regular coffee, decaffeinated coffee and tea

Mimosas

Tropical seasonal juices

Tropical seasonal fruit

Salmon omelet

Danish rolls, white and whole wheat bread

Jelly, honey and butter

MEXICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea

Orange, grapefruit, pineapple and chaya juice

Seasonal fruit platter

Motuleños eggs (eggs on tortillas with black beans and cheese, ham, peas, plantains, salsa)

Assorted Mexican sweet breads and rolls

Jelly, honey and butter



BUFFET BREAKFAST

Requires a minimum of 50 people

Orange and local juices

Coffee and tea

House baked croissants, mini muffins, assorted danishes

Selection of flat breads and rolls (gluten free available upon request)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Pancakes

Scrambled eggs

Ham and cheese omelet

Chilaquiles (fried tortillas and salsa)



INTERNATIONAL HORS D'OEUVRES

Select 6 options

COLD APPETIZERS

Melon prosciutto brochette
Seafood ceviche
Mini caprese salad
Smoked salmon and cream cheese rolls
Mini crab tartlets
Brie canapes
Classic tahini and pita bread
Tuna tartare with sesame oil
Coconut truffles
Mini lemon tartlets
Chocolate brownies
Mini cheesecake

WARM APPETIZERS

Shrimp tempura
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiche
Argentinian empanadas

Includes one hour of open bar with international selections

MEXICAN HORS D'OEUVRES

Select 6 options

Mini turnovers with mushrooms	Stuffed jalapeños
Mini chicken fried tacos	Quesadillas with Oaxaca cheese
Mini sopes with crispy duck	Mini meatballs with chipotle chilli sauce
Mini panuchos with beef	Coconut crusted fish fingers
Fish ceviche	
Mini tostadas with shredded beef	

Includes one hour of open bar with international selections



PLATED MENU

Three courses: select 1 starter or soup, 1 entrée and 1 dessert

Four courses: select 1 option from each course

STARTERS

Mixed greens salad with grilled vegetables and balsamic dressing

Authentic Ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

Rainbow hearts of palm salad with grilled shrimp with a honey mustard dressing

SOUPS

Cream of corn with parmesan foam

Broccoli cream served with herb croutons

Lobster bisque with pernot essence and parsley oil

ENTREE

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes, seasonal vegetables in a red wine sauce

Oven roasted seasoned fish filet with black olive sauce, spring vegetables and saffron rice

Surf & Turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot puree (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and Mediterranean vegetables

DESSERTS

New York cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

Includes 3 hours of open bar with international selections



MEXICAN PLATED MENU

Three courses: select 1 starter or soup, 1 entrée and 1 dessert

Four courses: select 1 option from each course

STARTERS

Jicama and beet salad

Panuchos with shredded pork

Shrimp cocktail

Seafood aguachile

SOUP

Lime soup

Tortilla soup

ENTRÉE

Grilled fish fillet Tikin Xic marinated with achiote

Turkey roll stuffed with ripe plantain in poblano mole

Fish fillet, veracruz style

Beef fillet in pasilla chili sauce

Pork tenderloin in cochinita pibil

DESSERT

Three milks cake

Fritters with cream, honey sauce and spice

Custard with chocolate

Includes 3 hours of open bar with international selections



INTERNATIONAL MENU

Pick & Choose: Create your own menu by selecting from each category below

Buffet: 6 starters, 1 soup, 4 mains, 3 sides, 5 desserts (minimum 50 people)

Family style (all served in the center of the table to be shared):

3 starters, 3 mains, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

STARTERS

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavoured butters

Charcuterie platter of smoked and cured meats, olives, pickles and mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous salad with mint and parsley

Chickpea and grilled vegetable salad with balsamic dressing

SOUPS

Cream of broccoli

Cream of carrot and ginger

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Vegetable



INTERNATIONAL MENU (con't)

MAIN COURSE

Farm roasted pork loin with a butter caper sauce

Beef tenderloin tournedos served with wild mushroom sauce

Grilled local fish fillet with lemon garlic butter sauce

Seafood lasagna and tomato coulis

Fresh herb grilled chicken breast and oven-roasted red bell pepper sauce

Grilled salmon with creamy fennel sauce

Chickpea stuffed bell peppers with tomato sauce

SIDES

Rice with vegetables

Rice pilaf

Pasta with tomato sauce

Mixed vegetables (choice of grilled, steamed or sautéed)

Potatoes au gratin

Vegetable lasagna

Mashed potatoes

DESSERTS

Chocolate cake

Apple strudel

Pumpkin pie

Strawberry mouse

Brownies

Cheesecake with local fresh fruit

Custard with chocolate

Lemon pie

Pecan pie

Black forest cake

Black and white chocolate mouse

Carrot cake

Includes 3 hours of open bar with international selections



INTERNATIONAL OPEN BAR

RUM

Bacardi
Coconut Rum
Havana Club
Appleton
Appleton Special

TEQUILA

Herradura White
Centenario Reposado
Jimador White
Cuervo Especial
Don Julio Reposado

WHISKEY

Jack Daniels
Jim Beam
Canadian Club
Jw Black Label
Jw Red Label
Ballantine Finest
J&B

GIN

Tanqueray
Beefeater

VODKA

Absolut
Stolichnaya
Smirnoff
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla

BRANDY

Fundador

COGNAC

Martell V.S.

CREAMS & SPIRITS

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Vermouth Martini Rosso
Dry Martini
Sweet Martini
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua

BEER

Coors Light
Xx Lager
Sol

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



DELUXE OPEN BAR

RUM

Appleton
Appleton Special
Coconut Rum
Havana Club 7 Años
Flor De Caña

TEQUILA

Jimador White
Jimador Reposado
Cuervo Blanco
Cuervo Reposado
Don Julio White
Don Julio Reposado

WHISKEY

Jack Daniels
Jw Red Label
Jw Black Label
Chivas Regal
Buchanans
Crown Royal

GIN

Tanqueray
Beefeater
Bombay

VODKA

Absolut
Stolichnaya
Grey Goose
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla
Smirnoff

BRANDY

Fundador
Torres 10

COGNAC

Martell
Hennessy

PORT

Ferreira

VERMOUTH

Dry Martini
Sweet Martini

SPIRITS

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua
Cointreau
Jaegermeister
Anis Pastisse Ricard

BEER

Coors Light
Xx Lager
Sol

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



PRICING

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COFFEE BREAK

Regular (4 hours).....	8
Regular (8 hours).....	12
Royalton (4 hours).....	11
Royalton (8 hours).....	15
Add On's - 2 options (4 hours).....	6

BREAKFAST

American	18
Royalton	20
Mexican.....	18
Buffet.....	18

COCKTAIL

International Hors D'Oeuvres.....	18
Mexican Hors D'Oeuvres.....	18

MEALS (LUNCH OR DINNER)

Plated (3 courses)	32
Plated (4 courses)	37
Mexican Plated (3 courses)	32
Mexican Plated (4 courses)	37
International Menu	32

OPEN BAR

International open bar (per person per hour).....	12
Deluxe open bar (per person per hour)	16
Additional hour of international open bar after meals.....	9
Additional hour of deluxe open bar after meals	12
Upgrade to deluxe open bar (per person per hour)	4

Prices per person in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hour service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately

