



BANQUET KIT





C - CHILI **CR** - CRUSTACEAN **N** - NUTS **P** - PORK **S** - SPICY **G** - GLUTEN
F - FISH **D** - DAIRY **E** - EGG **GF** - GLUTEN FREE **V** - VEGAN **VG** - VEGETARIAN

ALL PRICES ARE IN USD DOLLARS PER PERSON, SUBJECT TO 16% FEDERAL TAX AND 18% SERVICE CHARGE.

BREAKFAST



BREAKFAST



Plated Breakfast \$30

Minimum guarantee 10 guests

STARTERS

Select one option

- Tropical fruit salad, infused lemongrass and basil, Papantla* vanilla and banana pound cake **E/VG**
- Avocado parfait, coconut milk, banana, house made granola and dry toasted coconut **V/VG**
- Acai bowl, blueberries, chia seeds, house made granola **V/GF**

ENTREÉS

Select one option

- Chicken spicy red chilaquiles, onion, cilantro, fresh cheese, sour cream **D/GF/S**
- Huevos rancheros, roasted ham, corn tortilla, salsa ranchera **E/S/P**
- Scrambled eggs with herbs **E**
- Caramelized Brioche French Toast, caramelized banana and whipped cream, berries and organic maple syrup **D**
- Classic Eggs Benedict*, soft poached egg, smoked Canadian bacon, toasted English muffin, hollandaise sauce, heirloom baby tomatoes **P/E**
- Freshly squeezed orange
- Freshly brewed Mexican coffee, decaffeinated coffee and gourmet hot tea

BREAKFAST



Breakfast Buffet

Minimum guarantee 20 guests

TRADITIONAL CONTINENTAL \$45

- Seasonal cut fruits and berries **V/GF**
- House baked sweet and savory pastries **D**
- Agave butter, Melipona* honey and individual artisan preserves
- Yogurt parfait with house-made granola **D/N**
- Classic hard-boiled eggs with Celestun* pink salt
- Freshly squeezed orange, grapefruit and cranberry juices
- Freshly brewed Mexican coffee, decaffeinated coffee and gourmet hot tea

WALDORF ASTORIA \$61

- Seasonal fruits with mango, papaya and berries Papantla* vanilla yogurt parfait with house made granola, chia seed, berries and Melipona* honey **D/N**
- Avocado and smoked salmon open bagel, red onion, herb cream cheese and heirloom tomatoes **F/D**
- Watermelon and strawberry juice
- Cucumber and honeydew juice
- Freshly brewed Mexican coffee, decaffeinated coffee and gourmet hot tea

WALDORF ASTORIA CONTINENTAL \$56

- Tropical fruit and berries **V**
- Cured European meats and international cheeses with nuts and dried fruits **P**
- New York style bagels with traditional garnish, mixed berries and herb cream cheese **D**
- House baked sweet and savory pastries **D/E**
- Agave butter, Melipona* honey and individual artisan preserves
- Freshly squeezed orange, grapefruit and cranberry juices
- Freshly brewed Mexican coffee, decaffeinated coffee and gourmet hot tea

BREAKFAST



Breakfast Enhancements

Avocado Parfait \$8

- Coconut milk, banana, house made granola and dry toasted coconut **V/N**

Greek Yogurt Bowl \$8

- Dates, tahini, toasted sesame seeds and organic agave honey **D**

Coconut Chia Seed Bowl \$8

- Papatla vanilla yogurt topped with raspberries, toasted Marcona almonds and strawberries **N/D**

Oatmeal Bowl \$8

- Steal cut oatmeal, blueberries, golden raisins, piloncillo sugar, toasted walnuts **N**

Acai Bowl \$9

- Blueberries, chia seeds, house made granola **V/N**

Hot Cereal \$11

- Steal cut oats cooked with organic apple juice served with toasted apples and cinnamon piloncillo sugar **V**

Breakfast Cocottes \$15

- Griddled eggs, Valladolid mild chorizo, Oaxaca cheese and grilled sourdough **E/P/D**
- Smoked applewood bacon, scrambled eggs, smoked mozzarella, tomatoes, and extra virgin olive oil **E/P/D**

Healthy Breakfast Burrito \$15

- Whole wheat flour tortilla, scrambled egg whites, roasted turkey and pico de gallo **E**

Waffle Station \$15

- Belgian waffle, casson sugar, organic maple syrup and organic agave honey, whipped cream **D**

Mexican Classics \$19

- Chicken spicy red chilaquiles, onion, cilantro, fresh cheese, sour cream **D/S/GF**
- Huevos rancheros, corn tortillas, salsa ranchera and queso Oaxaca **D/E/S**
- Huevos motuleños, peas and plantain **D/S/E/P**

Classic Eggs Benedict \$20

- Originated in the Waldorf Astoria NYC in 1894
- Soft poached egg, Canadian bacon, English muffin, hollandaise sauce **E/P**

Omelettes Active Station \$24

- Farm eggs, egg whites, country pork sausage, crumbled bacon, black forest ham, aged cheddar and swiss cheese, scallions, baby spinach, red bell peppers, Valladolid chorizo, red onions, wild mushrooms, heirloom baby tomatoes, Mexican salsa **E/P/D**

TAKEAWAY



Breakfast Takeaway Box \$29

Minimum guarantee 10 guests

SANDWICHES

Select one option

- Bread Selection: focaccia, bagel, croissant, whole wheat bread, sourdough bread **D/E**
- Condiment Selections **D**
- Classic: cream cheese, homemade marmalade
- Parisien: ham & cheese **P/D**
- Nordic: cream cheese, smoked salmon **D/F**
- Veggie: grilled vegetables and pesto **V/N**

JUICE AND/OR COFFEE

Select one option

- Orange or Grapefruit Juice
- Apple Juice

YOGURT

Select one option

- Natural **D**
- Flavored Yogurt **D**

WHOLE FRUIT

Select one option

- Banana
- Apple

SWEET

Select one option

- Homemade Granola Bar
- Chocolate Homemade Granola Bar **N**
- Chocolate Chips Cookie **D/E**

Lunch Takeaway Box \$38

SALAD

Select one option

- Quinoa & baby beet salad, lemon-honey vinaigrette **V/GF**
- Mexican potato salad, chile de arbol dust, cilantro **C/GF**
- Pasta salad, grilled vegetables, chipotle dressing **S/E**
- Chicken Caesar salad, romaine lettuce and Caesar dressing **D**
- Power salad, mixed raw vegetables and seeds, mozzarella, orange wedges, citrus dressing **D**

SANDWICHES

Select one option

- Italian: Parma ham, cornichon, aged manchego **D/P**
- Chicken: poblano pepper, chipotle mayonnaise **S/E**
- Cheese & Beef: beef tenderloin, panela cheese, pibil sauce **D**
- Roasted Turkey: Canadian bacon, tomato, micro greens **P/GF**
- Smoked Salmon: cream cheese, caper, chives **D/F**

DESSERT

Select one option

- Brownie, white & dark chocolate chips cookie **D/E**
- Duo of madeleines, vanilla and lemon **D/E**

BREAKS



BREAKS



Themed Breaks

ALL BREAKS INCLUDE FRESHLY BREWED COFFEE,
VARIETY OF MILK, FRESHLY SQUEEZED FRUIT JUICE
AND GOURMET TEA
ALL THEMED BREAKS ARE DESIGNED FOR A MAXIMUM
OF 30 MIN OF SERVICE

*A surcharge will apply for extended service
Minimum guarantee of 10 guests*

MAYAN \$25

- Market fresh vegetable crudités with Sikil Pak dip **V/GF**
- Kibis with Xnipec sauce **S/E**
- Yucatan marquesitas **D/E**
- Amaranth and sweet almond candy **N**

MEXICAN \$25

- Guacamole, tlayuda chips and pico de gallo **V/GF**
- Jicama, mango and cucumber crudités,
chili powder **V/GF/C**
- Churros, dulce de leche sauce **D/E**
- Amaranth and sweet almond candy **N**

SPA \$32

- Market fresh vegetable crudités with jocoque herb dip **D/GF**
- Toasted pita bread with piquillo pepper dip **C/D**
- Whole fresh fruit **V/GF**
- Seasonal dried fruits **V/N**
- Flax seed muffins **D/E**
- Home-made granola bars **V/N**

MOVIES \$29

- Buttered and flavored popcorn **D**
- M&Ms, Kit Kat's and assorted candies
- Corn tortilla nachos, jalapeño pepper and cheddar cheese dip **D/S/GF**
- Beef sausage hotdogs, ketchup and mustard, brioche bun **E/D**

Break enhancements

- Handmade Danishes, croissants, brioche, muffins, conchas \$82/ dozen **E/D**
- Gluten-free muffins and vegan pastries \$83/dozen **GF**
- Assorted bagels with cream cheese \$85/dozen **E/D**
- Assorted freshly baked cookies \$79/ dozen **E/D**
- Assorted cupcakes: red velvet filled with cream cheese icing, peanut butter chocolate, vanilla raspberry, Oreo cheesecake \$89/dozen **E/D/N**
- Assorted gourmet brownies: fudge brownies, chocolate pecan brownies, berry and macadamia, peanut brittle \$82/dozen **E/D/N**
- Assortment of French macarons \$79/dozen **E/D/N**
- Individual bags of chips, pretzels, party mix, and popcorn \$6/pcs **V/D**
- House cut potato chips \$6/pcs **GF/V**
- Individual bags of trail mix \$6/pcs **N/V**
- Individual bags of mixed nuts \$7/pcs **N/V**
- Plain and flavored yogurt \$8 each **D**
- Whole fresh fruit \$5 each **V/GF**
- Guacamole and pico de gallo, tlayuda chips \$12/person **V/GF**

BRUNCH



BRUNCH



Healthy Brunch \$65

FRESHLY SQUEEZED JUICE

GRAPEFRUIT, TOMATO, PINEAPPLE, CRANBERRY,
ORANGE AND GRAPEFRUIT

BREAKFAST CORNER

- Whole Wheat Muffins
- Banana Bread
- Homemade Granola
- Steel Cut Oatmeal
- Plain Yogurt
- Fruits: Seasonal Sliced Tropical Fruits and Assorted Berries

MAIN COURSE

- Organic Vegetables and White Scrambled Eggs
- House Smoked Salmon, Capers, Red Onions, Mimosa Eggs and Rye Bread
- Vegetables Kebabs
- Whole Wheat Quesadillas

DESSERT

- Paleo Cookies, Apricot and Chocolate
- Coconut Milk Panna Cotta, Fresh Exotic Fruits, Passion Fruit Coulis
- Almond Milk Rice Pudding, Fresh Berry Compote
- Freshly Brewed: Coffee, Decaffeinated Coffee, Selection of Herbal Tea

Waldorf Astoria Brunch \$140

FRESHLY SQUEEZED JUICE

GRAPEFRUIT, TOMATO, PINEAPPLE, CRANBERRY,
ORANGE AND GRAPEFRUIT

SALAD STATION

- Organic Mixed Greens, Heirloom Vegetables, Nuts, Fruit, Hibiscus-Ginger Dressing
- Heirloom Tomato and Arugula Salad, Burrata Cheese and Pesto
- Compressed Watermelon, Feta Cheese, Kalamata Olives
- Romaine Salad, Focaccia Croutons, Parmigiano Reggiano, Crispy Bacon, Caesar dressing
- Home Made Granola, Assorted Fruit and Berries, Papantla Vanilla yogurt

CRUDO AND CURED

- Tuna Seared Tiradito with Mano-Habanero Sauce
- Seabass, Green Apple, Lemon and Serrano Pepper Gremolata
- Blue Shrimp Cocktail

OMELETTE STATION

Organic Farm Eggs, Prepared to Order Any style, Comes with Guest Choice of:

- Black Forest Ham, AppleWood Smoked Bacon, Canadian Ham, Regional Chorizo, Turkey Ham, Mushrooms, Red Onion, Tomatoes, Bell Peppers, Green Onions, Kalamata Olives, Spinash, Asparagus, Oaxaca Cheese, Swiss Cheese, Feta Cheese, Goat Cheese, Cheddar Cheese, Grilled Tomatoes

BRUNCH



*Continue Waldorf Astoria Brunch**

BAKERY CORNER

- Fruit Danish, Croissant, Chocolatine, Concha Bread, Whole Wheat Bread, Baguette, Focaccia

ARTISAN CHEESE AND CHARCUTERIES

- Parma Ham, Bresaola, Salami, Sopressata, Brie Cheese, Fourme D'Ambert, Aged Manchego, Goat Cheese, Marinated Olives, Preserved Tomatoes, Capers, Berries, Cornichons Nuts, Dried Fruits

MEXICAN STATION

- Chicken and Pork Cochinita Tamales with Tomatillo
- Pacific Jumbo Shrimp, Chipotle Ajillo, Lime Essence
- Mexican Rice
- Re-Fried Black Beans
- Guacamole and Salsa
- Assorted Mexican Salsas

CARVING STATION

- Slow Roasted Prime Rib, Chipotle Herb Crusted, Horseradish Cream and Chimichurri Sauce

On the Side:

- Rustic Mashed Potatoes, Old Fashion Mustard
- Organic Vegetables Medley

DESSERT STATION

- Moka Tart, Sweet Thin Crust, Coffee Cream and Chocolate Ganache
- Key Lime Pie, Lime Custard Cream, Soft Roasted Meringue
- Coconut Cream Caramel, Caramel Syrup
- Mexican Sweet Churros and Buñuelos
- Pineapple Coconut Pie, Almond Thin crust
- Caramelized Pineapple, Coconut Cream
- Orang Rum Baba, soft Brioche Soaked in Aged Rum
- Flourless Chocolate Cake, 70% Cocoa Sponge
- Cocoa Bavaoise, Milk Chocolate Chantilly
- Exotic White Chocolate Rice Pudding, Fresh Fruit

FRESHLY BREWED

- Coffee, Decaffeinated Coffee, Selection of Herbal Tea

Stations

BAGELMANIA STATION \$18 PER OPTION

- Salmon Bagel: Fried Capers, Hard Boiled Eggs, Red Onion, Alfalfa Sprouts, Avocado
- La Roma Bagel: Parma Ham, Arugula, Tomato, Cucumber, Red Radish, Spread Cream Cheese, Jalapeño Pesto
- Mayan Honey Bagel: Banana, Peach, Shredded Coconut, Rosemary Infused Honey
- Ranchero Bagel: Eggs with Regional Chorizo, Spinach, Red Onion, Avocado, Spread Cream Cheese with Jalapeño Chili
- Fitness Bagel: Turkey Breast, Fried Egg, Sprouts, Avocado, Cucumber, Cream Cheese, Honey Mustard, Black Pepper
- Protein Bagel: Garlic Aioli, Fried Egg, Spinach, Crispy bacon, Cream Cheese, Maple Syrup and Sesame Seeds

EGGS BENEDICT DISPLAY \$18 PER OPTION

- Rancheros Benedict: Crispy Corn Sope, Refried Black Beans, Avocado, Cotija Cheese, Ranchera Sauce
- Prosciutto Benedict: English Muffin, Sliced Ham, Tomato Bruschetta, Basil, Chipotle Hollandaise
- Lump Crab Benedict: Crispy Croissant, Lump Crab, Avocado, Roasted Garlic Aioli
- Veggie Benedict: Sourdough Bread, Sautéed Spinach, Mushrooms, Asparagus, Tarragon Bearnaise Sauce

SUPERFRUITS SMOOTHIES \$18

Choose 2

- Mango and Turmeric: Mango, Banana, Lemon, Turmeric, Almond Milk
- Blue Skye: Blueberry, Spirulina, Salted Cashews, Cinnamon, Date, Banana, Coconut Milk
- Strawberry Red Velvet: Strawberry, Banana, Red Beet, Coconut Milk
- Caribbean Paradise: Acai, Banana, Strawberry, Lemon, Apple, Almond Milk
- Matcha Mint: Matcha, Banana, Spinach, Mint, Cacao Nibs, Coconut Milk

LUNCH



Plated Lunch \$56

Minimum guarantee 15 guests

SALADS AND CEVICHE

Select one option

- Baby hearts of romaine, anchovies, croutons and Caesar dressing **E/F**
- Heirloom and fresh mozzarella, basil and aged balsamic **D/GF**
- Roasted organic beets, avocado purée, hazelnuts, extra virgin olive oil, cilantro, hibiscus reduction **N**
- Lobster salad, mango and red bell pepper chutney, lime and avocado oil **CR/GF**
- Seabass aguachile, Persian cucumber, cilantro and lime **S/GF**
- Shrimp red ceviche, chipotle, cucumber, corn, cilantro and yuzu **CR/S**

SOUPS

Select one option

- Mango end elderflower gazpacho, sundried kalamata olives, Persian cucumber and basil **V/GF**
- Honeydew gazpacho and crab salad, lime and mint **D/GF**
- Cream of corn, ground popcorn, basil oil and avocado **CR/GF**

ENTREÉS

Select one option

- Grilled pacific salmon, shiitake mushrooms, root vegetables and saffron sauce **D/GF/F**
- Roasted catch of the day, heirloom potatoes, sautéed spinach, anchovy lime vinaigrette **F/GF**
- Blackened tuna, white beans and red wine sauce **F/D**
- Roasted chicken breast, ricotta gnocchi's, carrots, mushroom and fava beans **D**
- Crispy braised short rib, spicy polenta, red wine smoked chili reduction **S/GF**
- Prime beef tenderloin, crunchy potatoes, tangy spiced stewed peppers **S/GF**

DESSERTS

Select one option

- Piloncillo panna cotta, Papantla vanilla Chantilly, coconut streusel **D/E**
- Tres leches cake, roasted pineapple, soft burnt meringue **D/E**
- Mayan chocolate pudding, spicy chocolate, Papantla vanilla cream **D/E**
- Cajeta flan, goat milk caramel, fresh seasonal fruits **D/E**

Buffet Lunch

Minimum guarantee 20 guests

A TASTE OF MEXICO \$75

Starters

- Heirloom tomato roasted tortilla soup, cilantro, diced avocado, sour cream, artisan panela cheese **D/GF**
- Black bean stew, Chihuahua cheese, herbed brown rice **D/GF**

Appetizers

- Heart of romaine salad, chile ancho dressing **C/GF**
- Mexican salsa, guacamole, sour cream, roasted chili **G/D/S**
- Micro greens salad, roasted baby beets, piperade pepper vinaigrette **C/GF/V**

Entrées

- Roasted Yucatan suckling pig, pibil sauce **P/GF**
- Grilled organic chicken breast, pipian green mole, roasted pepitas **N/GF**
- Red snapper, a la talla style **F/GF/S**

Desserts

- Piloncillo panna cotta, Papantla vanilla Chantilly, coconut streusel **G/D**
- Tres leche cake, roasted pineapple, soft burnt meringue **G/D**
- Cajeta flan, goat's milk caramel, fresh seasonal fruits **D**
- Sweet corn cake, whipped cardamom cream, almond crumble **G/D**

A TASTE OF MEDITERRANEAN \$80

Appetizers

- Beetroot quinoa, heirloom vegetables, lemon dressing **GF/V**
- Seafood salad, herbed vinaigrette **CR/GF**
- Watermelon Greek salad, basil dressing **D/GF**
- Chick pea polenta, extra virgin olive oil, rosemary **V/GF**
- Heirloom tomatoes and mozzarella salad, fresh basil **D/GF**

Entrées

- Roasted sea bass, garlic young spinach, clam sauce **F/GF**
- Grilled free-range chicken breast, piquillo purée **GF**
- Braised lamb shank, thyme reduction **GF**

Desserts

- Chiapas coffee tiramisu, coffee jelly, cuiller sponge **D/E**
- Catalonia pie, thin crust, caramelized custard cream **D/E**
- Apricot almond pie, roasted apricot, aged rum almond cream **D/E**
- Pastizzi, brioche dough, caramel sauce, lemon cream **D/E**
- Greek yogurt panna cotta, berries coulis, crispy meringue **D/E**

LUNCH



WALDORF ASTORIA DELI BUFFET \$68

Assorted Cold Cuts

- Thyme roasted prime beef **GF**
- Sliced black forest ham **GF/P**
- Prosciutto di parma **P**
- Roasted breast of turkey **GF**
- Assorted home baked bread
- Focaccia, baguettes, sour dough, rosemary garlic, five grains, whole wheat grissini

Salads

- Yukon gold potato salad **GF/V**
- Waldorf salad* **GF/V**
- Heirloom tomato salad **GF/V**
- Roasted beet salad **GF/V**
- Diced fresh tropical fruits **GF/V**

Domestic & Imported Cheeses

- Selection of cheeses **D**
- Port Salut, mature cheddar, aged Manchego, goat cheese, artisan panela **D**

Garnish

- Assorted garnishes **E**
- Dijon mustard, homemade mayonnaise, balsamic reduction, cornichons, jalapeno pepper, herb vinaigrette, extra virgin olive oil, homemade potato chips **S/V/GF**

Desserts

- Assorted cookies, chocolate, hazelnuts, pistachio **D/E**
- Valrhona dulcex chocolate brownie, whipped chocolate cream, cocoa 70% crumble **D/E**
- Yucatan coffee éclair, hazelnut praline, Yucatan coffee cream **D/E/N**
- Pecan nut pie, sweet thin crust, organic maple syrup, roasted pecan nuts **D/E/N**

Additional Lunch Stations

CREATE YOUR OWN CEVICHE \$38

GUACAMOLE FIESTA \$28 PER OPTION

- Guacamole & Lobster, Parsley Olive Oil
- Guacamole & Shrimp, Smoked Paprika
- Guacamole & Crab, Fresh Mango and Cilantro
- Guacamole & Chicharron, Fresh Panela Cheese
- Guacamole & Vegetables, Baby Tender Organic Vegetables

MASON JARS SALADS \$18 PER OPTION

- Bacon & Egg Potato Salad: Crispy Bacon, Hard-boiled Egg, Chives, Whole Grain Mustard
- Pasta Salad: Farfalle Pasta, Baby Kale, Sun-dried Tomatoes, Parsley Vinaigrette
- Watermelon & Feta Cheese: Orange Wedges, Fresh Mint, Kalamata Olives, Spring Onions, Extra Virgin Olive Oil
- BLT Salad: Heirloom Tomatoes, Iceberg Lettuce, Crispy Bacon, Blue Cheese Crumble, Sriracha Ranch Dressing

OVEN BAKED FLAT BREAD \$15

PASTA STATION \$25 PER OPTION

- Pasta: Penne, Fettuccini, Linguini, Cheese Ravioli
- Condiments: Shrimp, Chicken, Squid, Mushrooms, Basil, Cherry Tomatoes, Olives, Capers, Sun Dried Tomato, Spinach, Shallot, Garlic, Onions, Regional Chorizo

- Bread: Focaccia, Grissinis
- Sauces: Pesto, Marinara, Bolognese, Alfredo

EMPANADA STATION \$18

QUESADILLAS FESTIVAL \$24 PER OPTION

- Create your Own Quesadilla: Squash Blossom, Regional Chorizo with Potatoes, Poblano Pepper Rajas, Asada Beef, Garlic Mushrooms
- Condiments: Flour Tortilla, Corn Tortilla, Green Tomatillos Sauce, Roasted Tatemada Sauce, Habanera Sauce, Sour Cream, Cotija Cheese

HEALTHY AND VEGAN CUP SALADS \$18

CANCUN DOWNTOWN STREET TAQUITOS \$24 PER OPTION

- Beef Machaca, Pico de Gallo Sauce, Refried Beans
- Traditional Chicken Chipotle Tinga
- Beef Short Rib, Guajillo Adobo
- Smoked Marlin Ensenada Style
- Chicharron, Green Tomatillo Sauce
- Ajillo Mushrooms, Grilled Onions
- Mayan Lobster, Achiot and Black Beans
- Slow Cooked Carnitas
- Sides: Corn Tortillas, Flour Tortillas, Guacamole, Pico de Gallo Salsa, Habanero Salsa, Lettuce, Onion, Cilantro, Limes, Cotija Cheese, Sour Cream

LUNCH



MOZZARELLA BAR \$19 PER OPTION

- Fresh Mozzarella
- Smoked Mozzarella
- Achiote Marinated Mozzarella
- Fresh Burrata
- Baby Arugula, Organic Mixed Greens, Endives, Micro Greens, Radicchios
- Grilled Sourdough
- Toppings: Roasted Piquillo Peppers, Heirloom Cherry Tomatoes, Marinated Artichokes, Red Onions, Sliced Pears, Dry Fruits, Grilled Peach, Olive Tapenade, Basil Pesto, Roasted Pine Nuts, Fresh Berries, Caramelized Walnuts, Strawberry and Cardamom Compote, Fig Marmalade, Mint Oil, Basil Oil, Balsamic Dressing

PORK PASTOR TROMPO STATION \$19 PER OPTION PER PERSON

- Slow Cooked Guajillo Marinated, Roasted Pineapple
- Condiments: Onion, Cilantro, Avocado Sauce, Corn Tortilla, Tatemada Sauce, Grilled Pineapple & Habanero Sauce, Lime.

ICE CREAM BAR \$16

CANAPES



CANAPES



One Hour Cocktail Service

Minimum guarantee 15 guests

SELECTION OF 6 CANAPES AT \$50 Per Person

SELECTION OF 8 CANAPES AT \$60 Per Person

COLD

- Lemon and thyme hummus, tlayuda chips, red onion marmalade **GF/V**
- Seabass ceviche, cucumber, cherry tomato and ají amarillo sauce **GF/F/S**
- Shrimp ceviche with jicama, mango and serrano chili **GF/S/CR**
- Kampachi tiradito with cucumber, pickled red onion **GF/F**
- Caribbean lobster roll, soy and lima sauce **GF/CR**
- Watermelon gazpacho with crab salad **GF/CR**
- Vegan mango and coconut ceviche, mint-basil oil **GF/V**

HOT

- Blue corn and chicken quesadilla, molcajete salsa and panela cheese **GF/D/S**
- Shrimp sautéed, garlic aioli, grilled sourdough **CR**
- Mini crab cake, endives and pear purée
- Duck confit crispy tacos, hibiscus spicy sauce **S**
- Al pastor Yucatan pork with smoked pineapple purée **GF/P**
- Butternut squash crispy ravioli, hoja santa pesto **V**
- Hamachi crispy rice, honey soy glaze **F/GF**
- Beef carpaccio, jalapeño truffle fritter **GF/S**

DINNER



DINNER



Set Dinner

Minimum guarantee 15 guests

APPETIZER SELECTION

Select one option

- Yellow fin tuna tartar, avocado, soy ginger marinade \$40 **GF/F**
- Seabass ceviche, Vallarta style \$29 **GF/F**
- Caribbean lobster medallions, asparagus salad, lima dressing sauce \$45 **GF/CR**
- Chicken tamal, tomatillo sauce \$18 **GF**
- Mozzarella di bufalla, tomatoes, arugula \$26 **GF/D**
- Wild mushroom risotto, blueberries, parmesan tuile, truffle oil \$32 **GF/D**

SALADS SELECTION

Select one option

- Organic quinoa bulgur, baby beets, orange segments, lima dressing \$21 **GF/V**
- Organic mixed green salad, chayote and jicama, Dijon mustard emulsion \$19 **GF/V**
- Roasted bell pepper tortilla salad, queso fresco, charred jalapeno dressing \$20 **S/GF/D**
- Chilled Caribbean lobster salad, mango chutney and lima \$40 **GF/CR**
- Asparagus salad, poached organic egg, truffle dressing \$25 **GF/E**

SOUPS SELECTION

Select one option

- Cream of wild mushroom, parmesan foam \$19 **GF/D**
- Chicken tortilla soup, diced avocado, heirloom baby tomatoes, fresh cheese \$21 **GF/D**
- Organic roasted tomato soup, basil, crab, focaccia croutons \$26 **CR/GF/D**

VEGETERIAN SELECTION

Select one option

- Gluten free penne pasta, grilled vegetables, hoja santa pesto \$25 **GF/N/VG**
- Saffron asparagus risotto, stuffed poblano pepper, adobo sauce \$31 **GF/D/VG**
- Wild mushroom enchiladas, green mole sauce \$28 **VG/N**
- Eggplant parmigiana, mozzarella di bufala, roasted tomatoes \$32 **D/VG**

MAIN COURSE SELECTION

Select up to two options pre-selected amounts

- Roasted catch of the day, pumpkin purée, grilled asparagus, clams herb sauce \$45 **F/GF**
- Huitlacoche crusted red snapper, artichokes purée, verdolaga, piquillo pepper and beet sauce \$49 **F/GF**
- Sautéed organic chicken breast, lemon confit, kalamata olives, capers, Moroccan spice sauce \$49
- Roasted pork loin, pibil sauce, sweet potato purée, roasted bell pepper \$48 **P/GF**
- Grilled prime New York strip, caramelized red onion chayote \$68 **GF**
- Roasted filet of beef, purple mashed potatoes, roasted shallots, mole negro \$69
- Caribbean lobster surf and turf, thyme sauce, lime chive sauce \$72 **GF/CR**

DESSERT SELECTION

Select one option

- Tres leche cake, marinated lime pineapple, roasted soft meringue \$17 **D/E**
- Veracruz crème brûlée, mango coulis, almond thin crust, fresh fruits \$16 **D/N/E**
- Pina tatin, caramelized pineapple, almond toffee chips, coconut cream \$18 **D/N/E**
- Oaxaca brownie, 70% cocoa, chocolate cream, chocolate chips \$18 **D/N/E**
- Key lime pie, sweet thin crust, lime custard cream, soft roasted meringue \$17 **D/E**
- Exotic cheesecake, coconut crumble, mango passion custard, fresh fruit \$ 16 **D/N/E**

THEMED BUFFET



THEMED BUFFET



MAYAN ROUTE BEACH BBQ \$145

Minimum guarantee 20 guests

Salads

- Lump crab sweet potatoes, watercress, mango, cilantro, sour achiote dressing **GF/D/CR**
- Charcoal burnt avocado, sliced cecina, red onion, crispy chicharron, tomato, frisée lettuce, Xnipec vinaigrette **S/GF/P**
- Crispy tortilla, bell pepper, cherry tomato, panela cheese **GF/D**

Crudo Curado

- Seabass tiradito, red onion, red radish, coconut yellow ají dressing **S/F**
- Baby clam ceviche, tabasco sauce, pico de gallo, ginger citrus juice **S**

Mains BBQ

- Shrimp and octopus, achiote butter **CR/D/GF**
- Red snapper tikin-xic, red onion, plantain **F/GF**
- Roasted chicken, rosemary potatoes, red Mayan recado **GF**
- Pork cochinita, sour orange, wrapped in banana leaves **GF/P**
- Prime beef chambarete, pasilla chili sauce **GF/S**
- Skirt steak Xnipec, avocado mash, chicharron **GF/P/S**

Guarnish

- Cilantro fried rice, carrots and green peas **GF/V**
- Platain tostones, Mayan honey, cinnamon and queso fresco **GF/V**
- Corn sweet tamales, black beans, pineapple **GF/V**
- Sikil Pak, tomatoes and pepita seeds **GF/V**

Desserts

- Ivory chocolate arroz con leche, white chocolate, milk rice pudding **D**
- Churros, dulce de leche sauce **D/E**
- Tulum tart, almond thin crust, Xtabentum cream, braised pineapple **D/E/N**
- Yucatan coffee profiteroles, coffee ganache, hazelnut praline **D/E/N**
- Mayan chocolate pudding, Papantla vanilla cream **D/E/N**

THEMED BUFFET



CANCUN BAY BEACH BBQ \$14.5

Minimum guarantee 20 guests

Salads

- Filed display of lettuces **GF/V**
- Baby romaine, baby spinach, arugula, fris e lettuce, iceberg, radicchios **GF/V**

Toppings

- Persian cucumber, red radish, colorful beets, baby carrots, red onion, roasted potatoes, grilled artichokes, kalamata olives, piquillo peppers, cherry tomatoes, roasted zucchini, confit portobello mushrooms, grilled corn, berries, red quinoa, almonds, walnuts, citrus segments, pistachios, bread croutons **N/V**

Cheeses

- Panela cheese, feta cheese, blue cheese, cheddar cheese, marinated goat cheese **D**

Dressings

- Roasted garlic vinaigrette, Dijon mustard dressing, gorgonzola dressing, min oil, oregano oil, aged balsamic **D/VG**

Crudo Curado

- Pacific shrimp and octopus carpaccio, jalapeno, mulato cilantro chili vinaigrette **S/GF/CR**

Soup

- Chocolata clam chowder, Baja clam saut ed with tequila, applewood smoked bacon, roasted corn **D/P**

Main

- Portobello lasagna, yellow mole sauce **N/VG**
- Lima grouper fish, confit lima, shallot and capers **F/GF**
- Sea scallops, green peas, lobster sauce **CR/GF**
- Pan seared organic chicken breast, coconut curry sauce **GF**
- Yucatan pork, chipotle guava glazed **GF/S**
- Prime beef medallions, saut ed wild mushrooms, ruby port sauce **GF**

Guarnish

- Zucchini grat n, hoja Santa pesto **D/GF**
- Brussels sprouts, bacon and Yucatan honey **P/GF**
- Roasted squash, cinnamon and agave syrup **GF/V**
- Creamy saut ed spinach, golden raisins **D/GF**

Desserts

- Ivory chocolate arroz con leche, white chocolate, milk rice pudding **D/GF**
- Churros, dulce de leche sauce **D/E**
- Tulum tart, almond thin crust, Xtabentum cream, braised pineapple **D/E**
- Yucatan coffee profiteroles, coffee ganache, hazelnut praline **D/E/N**
- Mayan chocolate pudding, Papantla vanilla cream **D/E**

LATE NIGHT



LATE NIGHT



Minimum guarantee 20 guests

After 11:00pm service per Chef, per hour \$120

Station 1 \$35

- Mini hamburgers (sliders) **E**
- Beef sausage hot dogs **E**
- French fries **V**
- Garnishes: ketchup, mustard, mayonnaise, onion, lettuce, tomato, jalapeno chili, pickles **S/E/GF**

Station 2 \$35

- Chicken and beef quesadillas
- Poblano pepper and mushrooms empanada **GF/V**
- Molcajete sauce, sour cream, Mexican salsa **S/D**

Enhancements \$18 per person

Select up to 3 options

- Pigs in the blankets **GF**
- Mini pizzas **D**
- French fries **GF**
- Chicken finger **E**
- Jalapeno poppers **S/E**
- Cheese quesadillas **D**
- Golden taquitos **GF**
- Poblano pepper and panela cheese tamal **GF/D**
- Mozzarella sticks **D**
- Hot wings **S**
- Chicken pozole shots **GF**
- Chilaquiles tomatillo **GF/S**

CAKES



CAKES



Minimum guarantee 20 guests

SELECTION OF 1 FLAVOR: *\$14*

FLAVORS

Bitter Chocolate D/E

- Cocoa 70% soft sponge/Whipped chocolate ganache/ Vanilla cream

Vanilla D/E

- Bavaroise vanilla soft sponge/Vanilla Bavaroise/ Veracruz vanilla whipped ganache

Coconut D/E

- Cream roasted coconut sponge/Coconut's syrup/ Coconuts white chocolate vanilla cream/Coco glaze

Dulce de Leche D/E

- Vanilla soft sponge/Dulcey whipped ganache/ Milk chocolate glaze

Lemon D/E

- Lemon pound cake sponge/Lemon curd/ Lemon and lime confit/Soft meringue

Vanilla D/E

- Raspberry vanilla soft sponge/Vanilla white chocolate whipped ganache/ Raspberry/ Raspberry coulis

BEVERAGES



BEVERAGES



Waldorf Open Bar

MIXED DRINKS *\$28 each*

SPIRITS *\$22 per shot*

BANQUET HOUSE WINE *\$29 per bottle.*

CHAMPAGNE TAITTINGER BRUT *\$216 per bottle*

IMPORTED & CRAFT BEERS *\$14 per piece*

DOMESTIC BEERS *\$9 per piece*

SOFT DRINKS AND HOUSE WATER *\$5 per piece*

COFFEE & HOT TEA *\$4.50 each*

EXPRESSO, CAPPUCCINO, LATTE, ICE LATTE *\$6 each*

Spirits

Whisky Chivas Regal 18 Years Old

Whisky Johnnie Walker Gold Label

Whisky Woodford

Ron Zacapa 23

Tequila Patron Blanco

Tequila Patron Reposado

Tequila Patron Añejo

Mezcal Monte lobos

Vodka Belvedere

Vodka Grey Goose

Gin Hendricks

Gin Tanqueray 10

Cognac Remy Martin VSOP

Amaretto Disaronno

Licor 43

Kahlua Licor de Café

Bailey's Irish Cream

Frangelico

Wine

Sauvignon Blanc, Chardonnay, Rosé

Merlot, Cabernet Sauvignon

Champagne

Only for toast

Domestic & International Beers

Corona, Tecate Light, Modelo Especial

Soft Drinks

Coca Cola

Coca Cola Light

Coke Zero

Sprite,

Sprite Zero

Fanta

Fresca

Seagrams Tonic

Ginger Ale

Bottled Water

Juices

Domestic Still and Sparkling Water

Open Bar

1ST AND 2ND HOUR *\$76 per guest*

3RD AND FOLLOWING HOURS *\$38 per guest*

BEVERAGES



Astoria Open Bar

MIXED DRINKS *\$28 each*

SPIRITS *\$22 per shot*

BANQUET HOUSE WINE *\$29 per bottle*

CHAMPAGNE TAITTINGER BRUT *\$216 per bottle*

IMPORTED & CRAFT BEERS *\$14 per piece*

DOMESTIC BEERS *\$9 per piece*

SOFT DRINKS AND HOUSE WATER *\$5 per piece*

COFFEE & HOT TEA *\$4.50 each*

EXPRESSO, CAPPUCCINO, LATTE, ICE LATTE *\$6 each*

Spirits

Whisky Makers Mark

Whisky Johnnie Walker Red Label

Whisky Johnnie Walker Black Label

Ron Flor de Caña Extra Dry 4 Años

Ron Flor de Caña Gran Reserva 7 Años

Ron Bacardí Añejo

Tequila 7 Machos Blanco

Tequila Don Julio Reposado

Tequila Cascahuín Añejo

Mezcal Mitre

Vodka Absolut

Vodka Stolichnaya

Gin Tanqueray

Gin Bombay Sapphire

Brandy Torres 10

Kahlua licor de Café

Bailey's Crema Irlandesa

Amaretto Di Saronno

Wine

Sauvignon Blanc, Chardonnay, Rose

Merlot, Cabernet Sauvignon.

Domestic & International Beers

Corona, Tecate Light, Modelo Especial.

Soft Drinks

Coca Cola

Coca Cola Light

Coke Zero

Sprite

Sprite Zero

Fanta

Fresca

Seagrams Tonic

Ginger Ale

Bottled Water

Juices

Still and Sparkling Domestic Water

Open Bar

1ST AND 2ND HOUR *\$54 per guest*

3RD AND FOLLOWING HOURS *\$29 per guest*

BEVERAGES



PARTY BAR

Margaritas

Lemon, Strawberry, Mango, Hibiscus
Flower & Tamarind

Mojitos

Traditional, Mango & Red Berries

Martini

Dry, Apple, Watermelon & Cosmopolitan

Beers

Corona, Tecate Light, Modelo Especial

Soft Drinks

Coca Cola
Coca Cola Light
Coke Zero
Sprite
Sprite Zero
Fanta
Fresca
Seagrams Tonic
Ginger Ale
Bottled Water
Juices
Ice Tea
Domestic Still and Sparkling Water

1ST AND 2ND HOUR *\$48 per guest*

3RD AND FOLLOWING HOURS *\$24 per guest*

WINE OPEN BAR

White Wine, Rose Wine,
Red Wine

Water

Domestic Still and Sparkling Water

1ST AND 2ND HOUR

\$39 per guest

3RD AND FOLLOWING HOURS

\$20 per guest

TEQUILA & MEZCAL STATION

Tequila Cascahuín Blanco
Tequila 7 Machos Blanco
Tequila Herradura Reposado
Tequila Don Julio Reposado
Tequila Cascahuín Añejo
Tequila Don Julio Añejo
Mezcal Mitre
Mezcal 7 Machos
Mezcal Arráncame la Vida

\$40 per guest per hour

SOFT DRINK & BEER OPEN BAR

Coca Cola
Coca Cola Light
Coke Zero
Sprite
Sprite Zero

Fanta

Fresca

Seagrams Tonic

Ginger Ale

Bottled Water

Juices

Ice Tea

Still and Sparkling Domestic Water

Beers

Corona, Tecate Light,
Modelo Especial

1ST AND 2ND HOUR *\$26 per guest*

3RD AND FOLLOWING HOURS

\$16 per guest

SOFT DRINK OPEN BAR

Coca Cola
Coca Cola Light
Coke Zero
Sprite
Sprite Zero
Fanta
Fresca
Seagrams Tonic
Ginger Ale
Bottled Water
Juices
Ice Tea
Domestic Still and Sparkling Water

1ST AND 2ND HOUR *\$12 per guest*

3RD AND FOLLOWING HOURS *\$5 per guest*

COFFEE, HOT TEA & INFUSED WATER STATION

American Coffee or Assorted Teas and
Compliments *\$72 per gallon*
Infused Water *\$26 per gallon*

CORKAGE & STAFF FEES

Wine per Bottle *\$29*
Champagne per Bottle *\$48*
Liquor per Bottle *\$19*
Beer per piece *\$4*
Soft Drinks per piece *\$2.50*
Waiter Extra Hour *\$50*
Bartender Extra Hour *\$50*
Chef Extra Hour *\$50*

OUTLET'S FEES



Peacock Alley Bar *\$750*
Minimum Consumption for 2 Hours
(11pm-1am)
JA'O, Chaya, Malpeque & Pool Bar
According to Season & Availability



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[Tour 3D / 360](#)

Stay in touch

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