



WEDDINGS

Index

Pick & Choose lunch

Pick & Choose is a menu selection which has been set up for your convenience to put together the dishes of your liking, for your special celebration our executive Chef will be pleased to assist you with your selection.

Pick & Choose Lunch.....	Pag. 3
Main Dishes	Pag. 4
Desserts.....	Pag. 5

Pick & Choose Dinner

Pick & Choose Dinner.....	Pag. 7
Main Courses.....	Pag. 8
Desserts.....	Pag. 9
Special Event Cakes.....	Pag. 10

Lunch or Dinner

BBQ Deluxe.....	Pag. 11
Gourmet Brunch.....	Pag. 12
Petit Gourmet	Pag. 13
Family Style.....	Pag. 14
Italian Family Style	Pag. 15
Mexican Style	Pag. 16

- 4 hours international open bar
- Round tables covered in white linen and uncovered chairs
- Additional decoration and amenities available (surcharge applies)

Set Menus for Groups.....	Pag. 17-20
---------------------------	------------

Cocktail

Asia Pacific (Standing Cocktail).....	Pag. 21
Viva La Roma (Standing Cocktail).....	Pag. 22
Mexican Fiesta Cocktail party (Standing Cocktail).....	Pag. 23
The Deluxe (Standing Cocktail).....	Pag. 24
Mexican Donkey Bar (Standing Cocktail)	Pag. 25
Sweet Cocktail (Standing Cocktail)	Pag. 26
White Glove	Pag. 27

- 2 hours International open bar.
- Waiter service
- High top tables covered with white linen.
- Tray passed canapés
- Additional decoration and amenities available (surcharge applies)

International Open Bar

International Open Bar Beverage list	Pag. 28
--	---------



Pick & Choose Lunch

Menu price based on price stated with main course. Each main course comes with a choice of one appetizer, salad or soup, and one dessert.

APPETIZERS

- Shrimp ceviche with mango gelatine
- Spicy sea scallops, crispy won ton and mexican chutney
- Portobello carpaccio with goat cheese dressing
- Duck salpicon with fennel vinaigrette
- Teriyaki beef roll and grilled watermelon

SALADS

- Watercress and rocket salad, truffled mozzarella, green tomato sauce
- Spinach bouquet, crispy pancetta and avocado tartare
- Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish
- Asparagus meunière with parmesan foam
- Nopal cactus salad with oxaca cheese and prosciutto vinaigrette

SOUPS & PASTA

- Corn chowder with basil oil
- Roasted tomato cream and thyme-kalamata croustillant
- Oyster mushroom broth and cilantro-panela cheese croutons
- Seafood lasagne with cardamon sauce
- Gnocchis and scallops, tequila sauce



Main Dishes

Poultry

Chicken breast stuffed with seafood, saffron sauce and corn custard	\$ 18.00 USD p.p
Roasted chicken breast, red wine sauce reduction, porcinni cous-cous	\$ 16.00 USD p.p
Turkey roulade stuffed of mozzarella and pineapple, grilled polenta and tamarind sauce	\$ 16.00 USD p.p

Beef

Grilled flank steak with lobster enchilada and fried plantains	\$ 30.00 USD p.p
Coffee crusted tenderloin, vegetables au gratin and red bell pepper sauce	\$ 34.00 USD p.p
New york steak, sweet & sour hibiscus sauce, spring onions and lime confit	\$ 32.00 USD p.p

Fish & Seafood

Citrus-lemongrass salmon and coconut risotto	\$ 20.00 USD p.p
Poached mahi-mahi with annato pasta, zuchinni in sundried tomato vinaigrette	\$ 20.00 USD p.p
Grilled shrimps, mayan spinach stir fry and smoked jalapeño pinto bean sauce	\$ 28.00 USD p.p



Lamb & Pork

Rack of lamb with mexican herbs-panko crust, shitake-tapioca sauce \$ 28.00 USD p.p

Roasted leg of lamb with madras curry and four cheeses lasagna \$ 28.00 USD p.p

Braised pork loin in shitake essence, sweet potato purée \$ 26.00 USD p.p

Vegetarian

Vegetable and goat cheese strudel with red bell pepper sauce \$ 32.00 USD p.p

Desserts

Authentic "Three milk cake" with mexican fruits

Oaxaca chocolate mousse and green peppercorn-grapefruit sauce

Three chocolate parfait with coffee essence

Cheesecake with sweet tomato jam and pumpkin seed praliné

Coconut cake and grilled pineapple sauce

Bread fruit bavaroise and red fruit coulis

Pistachio-goat cheese tartalette, pear, with poached pear

Rice pudding with tropical fruits

Menu price based on price stated with main course
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests



Pick & Choose Dinner

Menu price based on price stated with main course. Each main course comes with a choice of one appetizer, salad or soup, and one dessert.

First course and soups

Please select one

- "Chile Poblano" veloute with chorizo crumble
- Sweet jam and tamarind vichyssoise, coconut-rum foam
- Tomato bisque, with goat cheese baguette crouton basil oil
- Mexican style cesar salad, shredded jicama root and "Cotija" cheese
- Red oak and frisse lettuce, with herbs cheese roulade, lemon-dill vinaigrette
- Vanilla-rum flambéed mexican shrimp, mix lettuce bouquet with mango vinaigrette
- Mixed greens, Julienne carrot, cucumber and daikon radish, light soy dressing

Additional appetizers:

Sauteed shrimp, Herb Risotto and Gorgonzola cheese sauce	* \$ 6.00 USD
	** \$ 12.00 USD
<hr/>	
Foie Gras, Tagliatelle pasta and Porcini mushroom	* \$ 11.00 USD
	** \$ 17.00 USD
<hr/>	
Three cheese Polenta, Roasted vegetable Ratatouille and Wilted spinach	* \$ 4.00 USD
	** \$ 11.00 USD

* Additional charge when substituting one of the above appetizers

** Charge for ordering as an additional course



Main Courses

Fish & Seafood

Seared Mahi-Mahi fillet, with saffron risotto, zucchini gratin in tomato sauce	\$ 20.00 USD
Miso glazed salmon fillet, with spinach, oyster mushroom, miso broth and green onions	\$ 20.00 USD
Sole and scallop mousseline, potato puree and Spinach, crispy shallots with champagne and Caviar sauce	\$ 26.00 USD

Pasta

Oven baked "cappelacci", stuffed with spinach and Ricotta cheese, orange, tomato sauce	\$ 16.00 USD
"El Royale" penne pasta, with sauteed Shrimps, peppers and cilantro in tequila-lime sauce	\$ 20.00 USD

Poultry

Herb roasted half chicken, fennel whipped potatoes and honey-anis glazed carrots	\$ 22.00 USD
Stuffed breast of chicken, with oaxaca cheese and Zucchini flower mexican rice cilantro cream sauce	\$ 18.00 USD
Maple leaf farm seared duck breast, potato puree Asparagus and orange sauce	\$ 24.00 USD



Main Courses (continuation)

Beef, Lamb and Pork

Seared beef filet mignon, caramelized onion, potato Gratin and shiraz wine sauce	\$ 22.00 USD
Marinated Flank steak, with tamarind sauce, yukon potato fondant and mix bell peppers and zucchini	\$ 20.00 USD
Herb crusted rack of lamb, cous-cous with mixed Vegetable and turmeric and sweet onion sauce	\$ 28.00 USD
Roasted pork chop, parmesan-sage polenta cake Blue lake beans and sour cherry sauce	\$ 20.00 USD

Surf and Turf

Petite filet Mignon and fillet of sole, with potato and pea puree, crispy onion, sweet corn cream sauce	\$ 22.00 USD
Salmon steak and roasted chicken, crushed mustard seed sauce, mushroom and mashed potatoes "tower"	\$ 22.00 USD
Petite filet mignon and Caribbean Lobster, goat cheese potato gratin honey-shallot-pinot noir sauce	\$ 26.00 USD



Desserts

Please select one

- Bittersweet chocolate mousse and passion fruit crème brule, mango coulis
- Vanilla macaron, pastry cream and fresh strawberries napoleon with Pistaccio sauce
- “Sable” style cookie, with mexican coffee custard cream with dark rum sauce
- Mango cheese cake,with guava coulis
- Tropical fruit tartlet,with kalhúa coffee sauce

Each main course comes with a choice of one appetizer and one dessert

Includes 4 hours international open bar

Includes coffee,decaffeinated and herbal teas

Requires a minimum of 16 guests



Special Event Cakes

Large Cake	6 People	\$ 60.00 USD
Cake 1 Tier	10-20 People	\$ 198.00 USD
Cake 2 Tier	20-30 People	\$ 290.00 USD
Cake 2 Tier	30-40 People	\$ 387.00 USD
Cake 3 Tier	30-40 People	\$ 471.00 USD
Cake 3 Tier	40-50 People	\$ 568.00 USD
Cake 4 Tier	50-60 People	\$ 677.00 USD
Cake 4 Tier	60-70 People	\$ 792.00 USD

Dark Chocolate Fondue

With seasonal fruit and marshmallows
 \$ 16.00 USD p.p.
 Require a minimum of 16 guests



BBQ Deluxe

Salads

- Spinach salad with bacon and fresh cheese
- Mixed lettuce salad
- Shrimp cocktail
- Jicama salad
- Pasta salad
- Cucumber salad with corn

Dressings

- Ranch dressing
- Thousand island dressing
- Italian dressing
- Croutons

Garnish

- Mashed potatoes
- Mixed vegetables
- Baked potato
- Spinach florentine

From the grill

- Caribbean fish fillet
- BBQ ribs
- Chicken breast
- Shrimp skewers
- Roasted flank steak
- Spanish sausage

Desserts

- Cheesecake
- Fruits served in baskets
- Fruits tartlet
- Almond tartlet
- Cajeta custard
- Lime pie
- Apple strudel

\$ 26.00 USD p.p.

Includes 4 hours international open bar

Requires a minimum of 30 guests

Optional items to enhance your BBQ:

Portobello pasta salad	\$ 4.00 USD p.p.
Crab salad	\$ 8.00 USD p.p.
Lobster tail	\$ 12.00 USD p.p.
Rack of lamb	\$ 6.00 USD p.p.
Beef medallions	\$ 8.00 USD p.p.
New York steak	\$ 7.00 USD p.p.
Salmon fillet	\$ 6.00 USD p.p.



Gourmet Brunch

Salads

Mixed green salad with traditional vinaigrette
Cesar salad with parmesan cheese and anchovies bread
Red beet and orange salad
Marinated roasted endive

Main Courses

Roasted beef tenderloin with shiitake mushrooms
Chicken breaded with coconut
Gratin potato
Steamed Fresh seasonal vegetables

Desserts

Mango mousse
Three milk cake
Fresh tropical fruits

\$21.00 USD p.p.

Includes 4 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 30 guests

Optional items to enhance your Brunch:

Fresh bottom mushrooms in pesto	\$ 3.00 USD p.p
Palm heart and artichoke salad	\$ 2.00 USD p.p
Avocado and surimi salad	\$ 3.00 USD p.p
Wild mushroom cream soup	\$ 3.00 USD p.p
Cooked to order pasta station with two pastas and two sauces	\$ 4.00 USD p.p
Fresh salmon in grape butter	\$ 6.00 USD p.p
Roasted lamb leg in rosemary juice	\$ 6.00 USD p.p
Seafood paella	\$ 5.00 USD p.p
Black forest cake	\$ 3.00 USD p.p
Profiterols	\$ 2.00 USD p.p



Petit Gourmet

Salads

- Tropical fruit salad
- Mixed lettuce salad
- Tomato and fresh cheese salad
- German potato salad
- Cucumber and yogurt salad

Dressings

- Ranch dressing
- Thousand island dressing
- Cesar dressing
- Croutons

Side Orders

- Corn on the cob
- Baked potato
- Mixed vegetables

Main courses

- Beef tenderloin skewer
- Chicken breast
- Bbq ribs
- Fish fillet
- Roasted flank steak

Desserts

- Cheesecake
- Lime pie
- Caramel custard
- Apple pie
- Assorted fruit tartlet

\$22.00 USD p.p.

- Includes 4 hours international open bar
- Includes coffee, decaffeinated and herbal teas
- Requires a minimum of 30 guests



Family Style Lunch Dinner

Salads, side orders and desserts served on the centre of the table to share
All main courses are tray passed

Salads

Cucumber salad with honey and tequila
Crab salad with spinach
Shrimp salad with pineapple
Potato salad with cured ham
"Caprese" mozzarella cheese and tomato salad

Side Orders

Baked potatoes
Corn with butter
Mixed vegetables

Main Courses

Shrimp skewers
Salmon fillet
Beef tenderloin steak
Roasted meat "arrachera style"
New york steak
Chicken breast
BBQ ribs
Beef and chicken skewers
Lobster Tail

Desserts

Rompop (egg nog) custard
Fruit tartlet
White and dark chocolate cake
Lime tartlet
Cheesecake
Fried banana with condensed milk

\$ 39.00 USD p.p.

Includes 4 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 16 guests



Italian Family Style

Lunch or Dinner

Salads, side orders and desserts served on the centre of the table to share
All main courses are tray passed

Antipasto

Roasted bell peppers, prosciutto, stuffed eggplant with goat cheese, salame, Cesar salad with parmesan cheese and foccacia bread croutons

Primo Piatto / Penne pasta forestiere

Served with chicken, portobello mushrooms, light cream sauce

\$34.00 USD p.p.

Includes 4 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 16 guests

Secondo / Mixed Grill

Flank steak, salmon filet, chicken breast and shrimp

Contorni

Sautéed spinach with extra virgin olive oil and garlic
Rosemary roasted potatoes

Dolce

Tiramisu, panna cotta, fruit tartlet

Optional items to enhance your lunch or dinner:

Caprese salad	\$ 3.00 USD p.p.
Orange, olive and arugula salad	\$ 3.00 USD p.p.
Bresaola and coppa	\$ 4.00 USD p.p.
Shrimps scampi	\$ 6.00 USD p.p.
Clams & white wine	\$ 6.00 USD p.p.
Sicilian meatballs	\$ 4.00 USD p.p.
Beef tenderloin	\$ 4.00 USD p.p.
Lobster	\$ 7.00 USD p.p.
Lamb chops	\$ 6.00 USD p.p.
Swordfish	\$ 4.00 USD p.p.
Grilled polenta	\$ 2.00 USD p.p.
Asparagus	\$ 2.00 USD p.p.
Roasted tomato	\$ 2.00 USD p.p.



Mexican Family Style

Salads

Mixed green salad with dressing
Traditional sea food ceviche with corn chips
Jicama salad with fresh orange, cilantro
Cucumber salad with chargrilled corn
Traditional: Red & Green salsas

Garnish

Sauteed potato with rosemary
Mixed steamed vegetables with basil oil
Refried beans "yucatan" style
Gratin of chayote lightly spice

Main Courses

Caribbean grouper fillet
Stewed pork loin "pibil style"
Chicken fajitas with flour tortilla
Sauteed shrimp with garlic and vegetables julienne
Achiote marinated grill flank steak
Poc-chuc pork chop

Desserts

Tartelet of sweet potato
Black Sapote Mousse
Guava crème brulle
Mexican fritters: Churros & Buñuelos
Mexican cookies with dried fruits

\$ 34.00 USD p.p.

Includes 4 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 30 guests



Set Menu for Groups

MENU 1

Menu price based on price stated with main course.

First course

Please select one

- Green peas soup with pernod and fish dumplings
- Endive salad with parmesan cracker,bacon and sun-dry tomatoes

Main Courses

Please select one

Stuffed chicken breast with cottage, sun-dry tomatos and olives accompanied with potato gratin and mixed vegetables \$ 14.00 USD p.p.

Pork tenderloin with bell pepper pesto crust,roasted endive and corn cake \$ 14.00 USD p.p.

Dessert

Please select one

- Flan,mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee,decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups

MENU 2

Menu price based on price stated with main course.

First course

Please select one

- Beef carpaccio with truffle vinaigrette and parmesan foam
- Textures of salmon with jicama chipotle salad

Main Courses

Please select one

Braised beef in burgundy sauce, green asparagus and potato cookies	\$ 18.00 USD p.p.
Mahi-Mahi on apple curry risotto and glazed Vegetables	\$ 18.00 USD p.p.
Pork rib eye marinated with herbs accompanied with sweet potato puree, glazed shallot and Cactus flan	\$ 18.00 USD p.p.
Chicken breast stuffed with shrimps, champagne sauce, truffle rice and green asparagus	\$ 18.00 USD p.p.

Optional items to enhance your menu:

Cajun seafood with warm artichoke gelee, balsamic sauce	\$ 8.00 USD p.p.
Iced melon rum soup with seafood skewers	\$ 8.00 USD p.p.

Dessert

Please select one

- Flan, Mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups

MENU 3

Menu price based on price stated with main course.

First course

Please select one

- Oriental marinated duck breast with salad and lychee-campari mousse
- Tuna in cajun with coconut texture, herbs and spring blossoms

Main Courses

Please select one

Salmon steak with coffee oil and sesame sauce saffron rice	\$ 20.00 USD p.p.
Spring chicken thai style with sweet potato ginger	\$ 20.00 USD p.p.
Roasted lamb shank with polenta and mediterranean vegetables	\$ 20.00 USD p.p.
Chicken breast stuffed with shrimps, champagne sauce	\$ 20.00 USD p.p.
Mahi-mahi with crispy potato crust, apple cilantro relish and tequila sauce	\$ 20.00 USD p.p.
Beef tenderloin in red wine butter, herb risotto and carrots	\$ 20.00 USD p.p.

Optional items to enhance your menu:

Jumbo shrimp saltin boca on green peas puree with mint	\$ 8.00 USD p.p.
Strawberry gazpacho with green pepper and jicama shrimp skewer	\$ 8.00 USD p.p.

Dessert

Please select one

- Nut biscuit with apples and yoghurt basil foam
- Piemontois with caramelized hazelnut and lychee sorbet

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups

MENU 4

Menu price based on price stated with main course.

First course

Please select one

- Veal tenderloin carpaccio with foie gras and cheese dumplings, truffle vinaigrette
- Trio of ceviches, salmon, scallop and shrimp

Main Courses

Please select one

Rack of lamb with olive tapanade crust, red wine risotto and basil oil	\$ 28.00 USD p.p.
Surf and turf, beef tournedo with lobster tail, white bean puree and vegetables	\$ 28.00 USD p.p.
Salmon and scallop cannelloni, tomato basil confite and champagne sauce	\$ 28.00 USD p.p.
Lobster baked with green mango relish, tagliatella and baby artichokes	\$ 34.00 USD p.p.
Pork prime rib with sweet potato puree, caramelized vegetables and dark beer sauce	\$ 28.00 USD p.p.
Beef roll stuffed with lobster pouched, champagne sabayon and warm truffle aspic with jicama	\$ 34.00 USD p.p.

Optional items to enhance your menu:

Tuna tempura with portobello capuccino	\$ 10.00 USD p.p.
Panache of eel and bacon on warm cous-cous	\$ 8.00 USD p.p.

Dessert

Please select one

- Three kind of chocolate with raspberries
- Desserts symphony and chocolates

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Asia Pacific (Standing Cocktail)

Assorted sushi (2 pieces total per person)

California Roll
Spicy tuna Roll
Shrimp
Mahi Mahi
Salmon
Pickled Ginger, Wasabi and low sodium Soy sauce

Assorted Hot items (2 pieces total per person)

Chicken pot sticker
Vegetables spring rolls
Shrimp Shao Mai
Served with sweet and spicy sauce

\$48.00 USD p.p.

Includes 2 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your cocktail:

BEER:

Heineken
Budweiser // Budweiser Light
Corona

\$ 22.00 USD p.p.

COLD SAKE SELECTION:

Sake Momokawa Silver
Sake Momokawa Ruby
Oseki Seco

\$ 38.00 USD p.p.



Viva La Roma (Standing Cocktail)

Italian trio

Pear wrapped with Prosciutto, Mascarpone and Gorgonzola

Crostini

Roasted bell peppers marinated with balsamic vinegar, topped with goat cheese

Risotto fritters

Breaded porcini mushrooms risotto

Gourmet mini pizza

Mozarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

Bresaola and Arugula

Dressed Arugula salad rolled with italian Bresaola beef

Caprese on a stick

Cherry tomato, mozzarella cheese and fresh basil

Involtini de Melanzane

Grilled eggplant filled with goat cheese

Shrimp Spedini

Scampi style shrimp with garlic and lemon on a skewer

\$34.00 USD p.p.

Includes 2 hours international open bar

Includes coffee, decaffeinated and herbal teas

Requires a minimum of 16 guests

Optional items to enhance your cocktail:

Antipasto Display

Genoa Salami, Parma Ham, Coppa
Ham, Pepperoni, Mozzarella, Provolone,
Mortadella Olives, Roasted Peppers, Artichoke
Heart, Mushrooms and Grissini Sticks

\$ 23.00 USD p.p.



Mexican Fiesta Cocktail party (Standing Cocktail)

Two barrels with beers on ice mounted on filemon the donkey, who is dressed in Mexican outfit and large sombrero, presented at your event.

Basket tacos:

Potato and chorizo (spanish sausage)

Chicharron (pork crackling)

Refried beans

“Carnitas” with green chili sauce

(roasted pork loin and typical roasted green sauce)

\$ 16.00 USD p.p.

Includes 2 hours international open bar

Donkey 1 hour*

Includes coffee, decaffeinated and herbal teas

Requires a minimum of 16 guests

Optional items to enhance your cocktail:

Tacos al pastor	\$ 3.00 USD 2 pieces
Swordfish tacos “al carbon” (grilled)	\$ 4.00 USD 2 pieces
Tacos de mahi -mahi with green chili	\$ 4.00 USD 2 pieces
Breaded shrimp tacos	\$ 5.00 USD 2 pieces
Braised beef tacos	\$ 4.00 USD 2 pieces
Pork tacos	\$ 3.00 USD 2 pieces
Zucchini blossom and fresh cheese taco	\$ 3.00 USD 2 pieces
Chicken “tinga” tacos (chicken & tomato sauce)	\$ 4.00 USD 2 pieces
Barbacoa tacos (with lamb)	\$ 4.00 USD 2 pieces
Lobster taco	\$ 8.00 USD 2 pieces

* The donkey not being allowed at Azul Sensatori Hotel.



The Deluxe (Standing Cocktail)

Shooters

Orange breaded shrimp with red bell pepper purée and herbs coulis
Catalan style gazpacho with avocado-mango skewer
Petite peas "St. Germain" shooter with red beet cream topping
Carrot-ginger "vichyssoise" with julienne duck breast

Hors D'Oeuvres

Smoked salmon rilette on a bagel crouton
Lobster salpicon with fennel relish
Ahi tuna with vanilla-kiwi relish
Foie gras mousse on brioche with peach jam

Brochette

Chicken spicy peanut sauce
Duck with plum sauce
Shrimp with mango pineapple glaze

\$ 38.00 USD p.p.

Includes 2 hours international open bar
Includes coffee, decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your cocktail:

Caviar Bar, sevruga, osetra, paddle fish and salmon
Roes, minute made blinis with condiments \$ 75.00 USD p.p

Martini & Gin bar:

· Absolut, Mandarin/Azul/Citron
· Belvedere
· Grey Goose
· Beefeaters \$ 45.00 USD p.p



Mexican Donkey Bar (Standing Cocktail)

Two barrels with beers mounted on one donkey with large sombrero presented at your event.

Typical mexican bites tray passed:

Fried shredded Angus beef tacos	\$ 2.00 USD 2 pieces
Fried marinated chicken breast tacos	\$ 2.00 USD 2 pieces
Fried caribbean seafood tacos	\$ 3.00 USD 2 pieces
Cheese turnovers	\$ 2.00 USD 2 pieces
Crab turnovers	\$ 4.00 USD 2 pieces
Mushroom and cheese turnovers	\$ 3.00 USD 2 pieces
Chicken quesadillas with fresh salsa	\$ 2.00 USD 2 pieces
Chicken brochettes with mole sauce	\$ 2.00 USD 2 pieces
Mini crab cakes with chipotle sauce	\$ 4.00 USD 2 pieces
Jalapeño poppers with Monterrey jack cheese	\$ 3.00 USD 2 pieces
Chicken and vegetables chimichangas	\$ 2.00 USD 2 pieces
Guacamole with taco chips	\$ 2.00 USD

All served with roasted tomato Chilli Dip.

Minimum 5 canapes per person
Includes 2 hours international open bar
Requires a minimum of 30 guest
Donkey 1 Hour*

* The donkey not being allowed at Azul Sensatori Hotel.



Sweet Cocktail (Standing Cocktail)

Medium size cakes:

- Lemon tart
- Seven fruit tart
- Opera cake

\$ 16.00 USD p.p

- Includes 2 hours international open bar
- Includes coffee, decaffeinated and herbal tea
- Requires a minimum of 30 guest

Optional items to enhance your sweet cocktail:

Apple pie	\$ 6.00 USD per piece
Chocolate cake	\$ 7.50 USD per piece
Passion fruit cake	\$ 7.50 USD per piece
Raspberry cheese cake	\$ 8.00 USD per piece
Petit fours	\$ 9.00 USD per piece
Cup cakes	\$ 10.00 USD per piece
Macaron (3 types) serving	\$ 10.00 USD per piece



White Glove Cocktail party (Standing Cocktail)

A touch of elegance in tropical settings, tray passed canapes. Elegantly groomed service Staff with impeccable white gloves to assure an unforgettable cocktail.

Tray passed chef's cold canape selection:

Smoked salmon with cream cheese	\$ 3.00 USD per piece
Grilled scallops with seared spinach	\$ 3.00 USD per piece
Seared cajun tuna on coleslaw	\$ 3.00 USD per piece
Roasted duck breast mango chutney	\$ 3.00 USD per piece
Poached quail egg in parma ham nest	\$ 3.00 USD per piece
Lobster medallion on brioche toast	\$ 4.00 USD per piece
Mini chicken skewers with marinated soy sauce	\$ 2.00 USD per piece
Spinach and Ricotta parcels	\$ 2.00 USD per piece
Prawn "Cutlets"	\$ 3.00 USD per piece
Seafood ceviche in mini taco shell	\$ 3.00 USD per piece

Minimum 5 canapes per person
Includes 2 hours international open bar
Requires a minimum of 16 guest



International Open Bar Beverage list

RUM

Bacardi
Ron de Coco Kalani
Appleton
Appleton Special

VODKA

Absolut
Absolut Citron
Stolichnaya
Smirnoff
Skol Raspberry
Skol Apple
Skol Orange
Skol Vanilla

Wine of the House and Sparkling

TEQUILA

Cuervo Especial
Centenario Reposado
Jimador
Jimador Reposado
Don Nacho

BEER

Tecate
Tecate Light
Sol
Dos Equis

GIN

Beefeaters

BRANDYS

Fundador
Don Pedro
Martel V.S.

WHISKEY

Jack Daniel
Jim Beam
Canadian Club
Black Velvet
Etiqueta Roja
Etiqueta Negra
J & B

CREAMS AND LIQUOR

Sambuca D'Amore
Curacao
Peach Liqueur
Amaretto Mr. Boston
Brogan's Irish Cream
Vermuth Martini Rojo
Dry Martini
Sweet Martin
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Kahlua
Melon Liqueur Mr. Boston
Coffe Liqueur Kamel
Mint Liqueur
Liqueur 43
Cherry Liqueur Kamel
Banana Liqueur

Includes blended drinks and wine of the house by glass

PACKAGES:

For an extra hour of beverages service after your GI meal package
Cocktail or Group Dinner, surcharge of \$ 9.00 USD per person applies
For beverages service only without food service
Requires 2 hours minimum of \$ 12.00 USD per person per hour