

W PUNTA DE MITA

**YOU ARE  
ON THE LIST**

**SUNSET CELEBRATIONS:**  
The Flame of New Beginnings

In the Huichol worldview, Tatewari, the ancestral spirit of fire, is the one who lights the path between what was and what will be.

At W Punta de Mita, we ignite his flame to close the cycle with gratitude and open the next one with intention.

This year's end, ignite your spirit, release the old, and let yourself be carried by the flame of a new beginning.

# ECHOES OF THE UNKNOWN

Celebration of life, legacy, and flavor.

This four-course dinner draws inspiration from the myths and legends that echo through generations, brought to life through bold ingredients and creative culinary expression.

Live music and festive atmosphere set the tone, as each dish reveals a new chapter — rooted in tradition, crafted for the now.

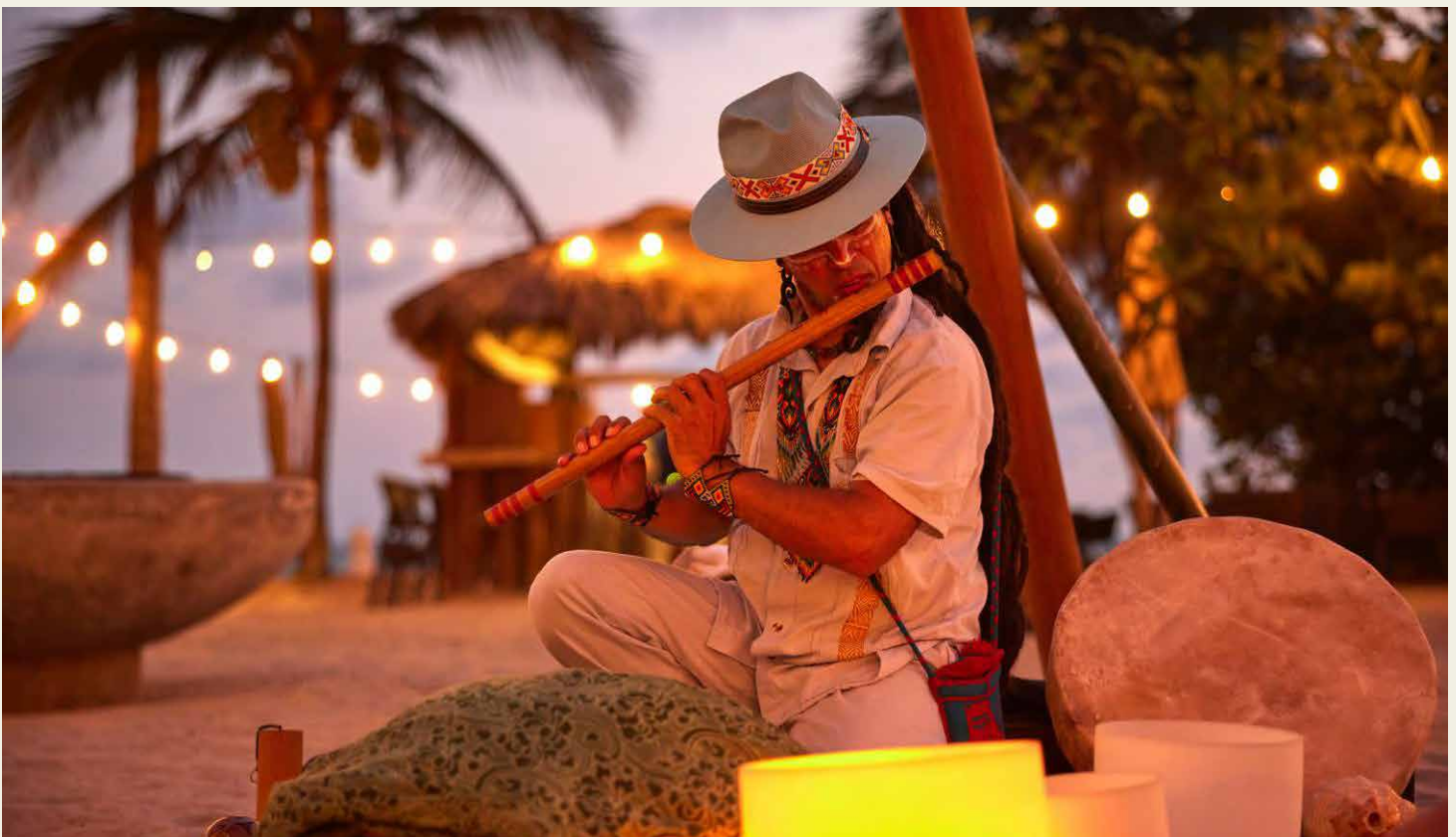
## LIVE ENTERTAINMENT

Adults \$ 2,110 ++ MXN Per person

Kids (6-12 years old) \$ 1,055 ++ MXN Per child

Kids (0-5 years old) No cover

NOV 1 | 6 PM - 11 PM | VENZAÚ



**AMUSE  
CHILEATOLE FRÍO**

Epazote oil and fried yuca

**FLOR DEL RECUERDO**

Stuffed Squash Blossom with Truffled  
Ricotta, Yellow Mole and Pickled  
Cempasúchil

**CREMA DEL MICTLÁN**

Huitlacoche Cream, Pasilla Chile Foam,  
Totomoxtle, and Crispy Corn

**BANQUETE DE LOS ANCESTROS**

Beef Tenderloin, Mulato Chile and Dark  
Chocolate Adobo, Purple Sweet Potato  
Purée, Amaranth Crisp

**DULCE ALTAR**

Sourdough “Pan de Muerto” with  
Orange Blossom Infusion, Tejocote  
Mousse, Guava Compote and Gold  
Leaf

# THANK YOU FEAST

This festive dinner honors the warmth of the season through bold flavors, vibrant ingredients and the fire that brings us closer to what truly matters.

The evening begins with a welcome drink, and continues with a tailored four-course menu designed for you and your love ones.

As part of this special night, share your intentions on our Grateful Tree, where every message becomes a spark of light and meaning.

## LIVE ENTERTAINMENT

Adults \$ 1660 ++ MXN Per person

Kids (6-12 years old) \$ 830 ++ MXN Per child

Kids (0-5 years old) No cover

NOV 27 | 6 PM - 11 PM

VENAZÚ



# THE FOOD LIST

## TO START

### HERB BRIOCHE

Whipped butter, Maldon sea salt.

## FIRST COURSE

Choice of:

### ROASTED PUMPKIN BISQUE INFUSED WITH PAPANTLA VANILLA

Ricotta foam, toasted pecans, and crystallized orange dust.

Or

### ENDIVE SALAD WITH POMEGRANATE & BLUE CHEESE

Endives, pomegranate pearls, blue cheese crumbles, toasted hazelnuts, mandarin segments & Dijon-apple cider dressing.

## ENTRÉE

Choice of:

### ROSEMARY-LEMON ROCK CORNISH

Cornbread-Sage stuffing, green beans, roasted sweet potato, cranberry Grand Marnier relish.

Or

### NEW YORK SIGNATURE DRR

Maitake Mushrooms, Whipped potato, Baby carrots, Oporto Jus.

## DESSERT

Choice of:

### PUMPKIN PIE CRÈME BRÛLÉE

Bourbon ice cream, Spiced pecans.

Or

### SPICED BASQUE CHEESECAKE

Autumn Compote





# IGNITE THE FESTIVE SEASON

Step into a moment as the Living Room Bar lights up with warmth, and festive energy.

Inspired by Tatewari, the ancestral fire that sparks transformation, we come together to illuminate the start of the season as we glow up the night to welcome the season with the first light of something extraordinary.

Enjoy vibrant bites, a welcome drink, and the glow that sets the tone for the most meaningful time of the year.

BITES + WELCOME DRINK  
COMPLIMENTARY

DEC 5  
6:30 PM  
LIVING ROOM BAR

# X-MAS EVE BUFFET

Celebrate the season in style as you savor festive delights surrounded by lively ambiance and sparkling decor, making this gathering a truly unforgettable celebration!

## LIVE ENTERTAINMENT

Adults \$ 2,100 ++ MXN Per person

Kids (6-12 years old) \$ 1,050 ++ MXN Per child

Kids (0-5 years old) No cover

DEC 24 | 6 PM - 11 PM | VENZAÚ





# THE FOOD LIST

## BUFFET

### RAW BAR

Poached prawns

Oysters

California Roll, Spicy Tuna Roll, Acevichado Roll

American Cocktail Sauce, Horseradish Cream

Roasted Garlic Aioli, Prosecco Mignonette

### APPETIZERS

Truffled mozzarella & pasilla chili sauce  
and hoja santa

Roasted tomato, Colima sea salt flakes  
Herb garden, endives and blue cheese  
salad & walnuts

Grilled asparagus & parmesan cheese  
shavings

Orzo pasta salad with pomegranate,  
caramelized nuts, and feta cheese (V)

Greek yogurt and fine herbs dressing.

Prosciutto, Coppa, Lomo Embuchado,  
Salame

Beet Root Hummus

Cilantro Pesto

Cheeses on display with dried fruits

Pecan-cranberry bread & Lavash

Assorted Bread, Focaccia, Pan de Cristal &  
Grissini

### CARVING STATION

Herb-Roasted Turkey with Cranberry-  
Orange Relish

Wild rice pilaf and Sautée green beans

Roast Brisket with Horseradish Cream and  
Red Wine

Garlic mashed potatoes and roasted root  
vegetables.

Seafood Paella

Shrimp, Mussels, and Chorizo

Roasted Butternut Squash with Quinoa,  
Cranberries, and Toasted Pecans  
(Vegetarian)

Sage brown butter sauce.

### SALAD STATION

Red Wine Poached Pear and  
Gorgonzola

Toasted walnuts, baby spinach  
and rosé vinaigrette.

Warm Roasted Sweet Potato  
and Kale

Spiced chickpeas, roasted  
pumpkin seeds, and tahini-  
lemon dressing.

Roasted Beet and Goat Cheese  
Pistachios, arugula, fresh orange  
segments, and a honey-balsamic  
vinaigrette.

### DESSERTS BAR

Basque Cheesecake

Clericot Gelatin

Rafaello Cake

Fruitcake

Cannoli with Citrus Mascarpone

Champagne and Cherry

Macarons

# X-MAS FEAST

Join us for a vibrant holiday feast at W Punta de Mita, featuring a lively Mexican menu! Delight in a colorful selection of authentic dishes packed with bold flavors and festive flair.

## LIVE ENTERTAINMENT

Adults \$ 1,650 ++ MXN Per person

Kids (6-12 years old) \$ 825 ++ MXN Per child

Kids (0-5 years old) No cover

DEC 25 | 6 PM - 11 PM | VENZAÚ



# THE FOOD LIST

## THE SNACKS

Chicharrón Gorditas

Chorizo and Potato Pambazos

Beef Flautas

Sopes

## TACOS -TACOS

Battered Güero Chili Stuffed with Marlin  
Pickled vegetables, flour tortilla, serrano dressing

Al Pastor Tacos with Black Recado  
Grilled pineapple, onion, cilantro, and avocado salsa

Birria Tacos  
Cabbage, pickled onions, and molcajete salsa.

## MEXICAN CLASSICS

Ceviche Tostada.

## TORTILLA SOUP

Sour cream, Cotija cheese, guajillo chili, tortilla

## MEXA CORNER – STREET FOOD

Mexican corn  
Mayonnaise, chili powder, and Cotija cheese

Bean Tamales  
Black mole, hoja santa, and chicken

Plantain and Cheese Molotes  
Sour cream, Cotija cheese, raw green salsa

## MEXICO SWEETS

Churros  
Oaxacan chocolate sauce  
Tres Leches Cake with Cornbread

Fried Plantains  
Condensed milk, sour cream, and toppings

# NYE



THE FLAME OF A NEW  
BEGINNING





# SPARK BEFORE MIDNIGHT

Before the night takes off, turn up the heat.

This is your pre-party moment — beats, cocktails, and golden vibes to set the tone before the after.

Let the DJ guide your mood, sip something bold, and get into the rhythm.

Drinks available for purchase.

INCLUDED WITH YOUR DINNER RESERVATION

DEC 31 ST | WET DECK

9 PM - 11 PM

A close-up photograph of a cocktail in a martini glass. The drink is a pale yellow color with a thick, white, frothy head. A cinnamon stick is perched on the rim of the glass. A bright, orange flame is visible above the glass, suggesting a flaming cocktail. The background is dark and out of focus.

# SPIRITS OF FIRE

## SEASONAL MENU

### INFERNO SOUR

Raicilla, Ancho Reyes Rojo, pineapple juice, soursop, lime juice, cucumber, spearmint, árbol chili, and syrup. Served in a tiki glass.

### FENIX CITRUS

Mezcal, Campari, orange juice, cardamom syrup and ice, hibiscus, raspberry, and rosemary. Served in a highball glass.

### MAREA ROJA

Raicilla, Ancho Reyes Rojo, dragon fruit, agave syrup, hibiscus, hibiscus salt, and lime juice. Served in a highball glass.

### TÚUBUL K'IIN

Mezcal, tequila, Aperol, pineapple juice, thyme honey, bitters, pink peppercorn, and thyme. Served in a highball glass.



# TATEWARI BUFFET DINNER

Close the year with intention and flavor

This buffet invites you to celebrate with your loved ones, enjoying a curated selection of seasonal dishes.

Live music sets the rhythm, festive décor creates the mood, and a welcome drink opens the night with meaning.

More than just a dinner — it's the spark that begins your next chapter.

INCLUDE: WELCOME PARTY AND AFTER PARTY

Adults \$ 7,999 + MXN Per person

Kids (6-12 years old) \$ 3,999 + MXN Per child

Kids (0-5 years old) No cost

DEC 31 | 6:30 PM - 11 PM | VENZAÚ



# THE FOOD LIST

## BUFFET

### RAW BAR DISPLAY

Charred grilled aguachile

Honey dew, cucumber, avocado

Shrimp, Smoked Oysters, Yellow Fin Tuna Sashimi

Ginger Marinade, Granola Furikake , Serrano Chillis , Avocado Puree

American Cocktail Sauce, Horseradish Cream

Roasted Garlic Aioli, Green Apple Mignonette

### ANTIPASTO

Marinated Artichokes with Olives and Grilled Bell Peppers

Grilled Marinated Garden Vegetables with Balsamic Syrup

Serrano Ham

Cheeses on display with dried fruits

Smoked Blueberry Grav lax

Blueberries compote, crème fraiche, dill, lemon zest

Vegetarian Pasta Salad with Tofu & Pesto

Assorted Bread, Focaccia, Cristal bread & Grissini

Tomato Panzanella

Assorted marinated tomatoes, croutons, mozzarella cheese

### SALAD DISPLAY

Beetroot Roasted Pumpkin Salad

Waldorf Salad

Boston lettuce, red grapes, roasted pecans, celery, green apple

Roasted Corn Taboule

Tomato, red onion, mint, cucumber, cilantro, olive oil, limejuice, cumin.

Tabbouleh de Maiz Amarillo Rostizado

Heart Romaine Lettuce

Hummus

Baba Ghanoush

Assorted Greens

Dressings

Morita chili vinaigrette, limonneta, balsamic vinaigrette

Pecan-cranberry bread & Lavash

# THE FOOD LIST

## LIVE STATIONS

Coconut Chicken Soup  
Robata Grill Station

Beef & Chicken satay  
Peanut Sauce, Basil Aioli  
Shrimp Korma  
Miso Catch of the day

RIB EYE  
Red wine Glaze, Creamy Horseradish sauce

CRISPY ROASTED PORK BELLY  
Soy & coconut sauce, pickled chilis, steamed jazmin rice.

LOBSTER & OCTOPUS  
Herb Butter, Zarandeado Style Sauce, Ajillo

## PAPILLOTE CATCH OF THE DAY

Winter Vegetable Medley, Herb Butter  
Thyme-Garlic Potatoes

## MAKE YOUR PASTA

Sauces  
Pomodoro , Alfredo, Vodka , Arrabiata,

## KIDS BUFFET

Chicken Boneless  
French fries  
Mini burgers  
Mac & Cheese

## DESSERT BUFFET

Baileys Flan  
Black Forest Cake  
Colombian Black Cake  
Crème Brûlée  
Mojito Tiramisu  
Chocolate & Chili Bar



# SPICED BY FIRE PLATED DINNER

Say goodbye to the year through flavor and fire. This four-course dinner draws from the essence of The Flame of a New Beginning — bold spices, slow fire, and deep warmth come together in dishes that reflect transformation, release, and renewal.

Paired with curated cocktails and live music, this is a dinner that burns bright — not just to close the year, but to honor what's next.

INCLUDE: WELCOME PARTY AND AFTER PARTY  
LIVE ENTERTAINMENT

Adults \$ 9,980 + MXN Per person

Kids (6-12 years old) \$ \$ 4,990 + MXN Per child

Kids (0-5 years old) No cover

DEC 31

1st Setting 6 PM

2nd Setting 9 PM

# THE FOOD LIST

## IGNITING THE FLAME

### CHARRED BABY CORN

Pasilla Chile Butter, Crispy Quesillo, Chili Powder

OR

### BLUEFIN TUNA TARTARE

Morita-Lime Adobo, Black Garlic Mayo, Corn Tostada

## HEAT AND FRESHNESS

### SMOKED TOMATO SALAD

Quesillo Dressing, Chapulín Soil, and Wild Greens

OR

### EMBERED CARROT CREAM SOUP

Crispy Serrano Ham, Smoked Yogurt, and Chili Oil

## HEART OF THE FLAME

### SUCKING PIG

Black Mole, Plantain Purée, Charred Sweet Potato with Piloncillo Butter

OR

### SURF & TURF

New York Strip & Lobster, Creamy Young Corn Rice, Chorizo Bola Butter, Grilled Asparagus

OR

### GRILLED GLAZED CAULIFLOWER STEAK

Pasilla Chile and Agave Honey Adobo, Confit Cauliflower Purée, Toasted Pistachios, Fennel & Orange Salad

## SWEET HEAT

### SPHERE

Filled with Colombian Black Cake, Macerated Fruits, Fresh Cherries

OR

### FLAMBÉED CHEESECAKE

Crispy Feuilletine, Passion Fruit, Whipped White Ganache, and Semi-Dark Chocolate

# TATEWARI AFTER PARTY

The fire rises.

As midnight approaches, the heart of the night awakens with rhythm.

This is the main event of the night, two DJ sets, an open bar, fireworks, and a beachfront fire ritual where you'll burn what no longer belongs and step into what's next.

Expect glowing makeup, dancing under the stars, and late-night tacos al pastor to keep the heat alive.

Tatewari guides the night — a celebration of release, transformation, and the spark of a new beginning.

## INCLUDES:

- 2 DJ sets
- Open bar
- Fire performance
- Intention-burning ritual
- Countdown + fireworks
- Cotillón + makeup station
- TACOS AL PASTOR + MIDNIGHT SNACKS

THIS IS WHERE THE YEAR ENDS — AND THE FIRE BEGINS.

DEC 31 | CHEVY BEACH | 11 PM - 2 AM  
INCLUDED WITH YOUR DINNER  
RESERVATION.

FOR EXTERNAL GUESTS, ACCESS IS  
AVAILABLE AT \$ 4,200 + MXN PER PERSON.





# THE FOOD LIST

## OPEN BAR

### VODKA

Smirnoff  
Belvedere  
Grey Goose

### GIN

Beefeater  
Bombay Sapphire  
Tanqueray 10  
London No. 1

### WHISKEY

Jim Beam  
Jack Daniel's  
Maker's Mark  
Black Label  
Red Label  
Bulleit  
Bushmills  
Glenmorangie

### TEQUILA

1800 Cristalino  
Tequila Patrón  
Añejo  
Don Julio 70  
Don Julio Blanco  
Don Julio Reposado  
Don Julio Añejo  
400 Conejos  
Creyente Espadín  
Creyente Cuishe  
Creyente Cristalino

### RUM

Bacardi  
Captain Morgan BCO  
Captain Morgan Spiced  
Matusalem Clásico

### MEZCAL

Mezcal Creyente  
Montelobos

### WINE & SPARKLING

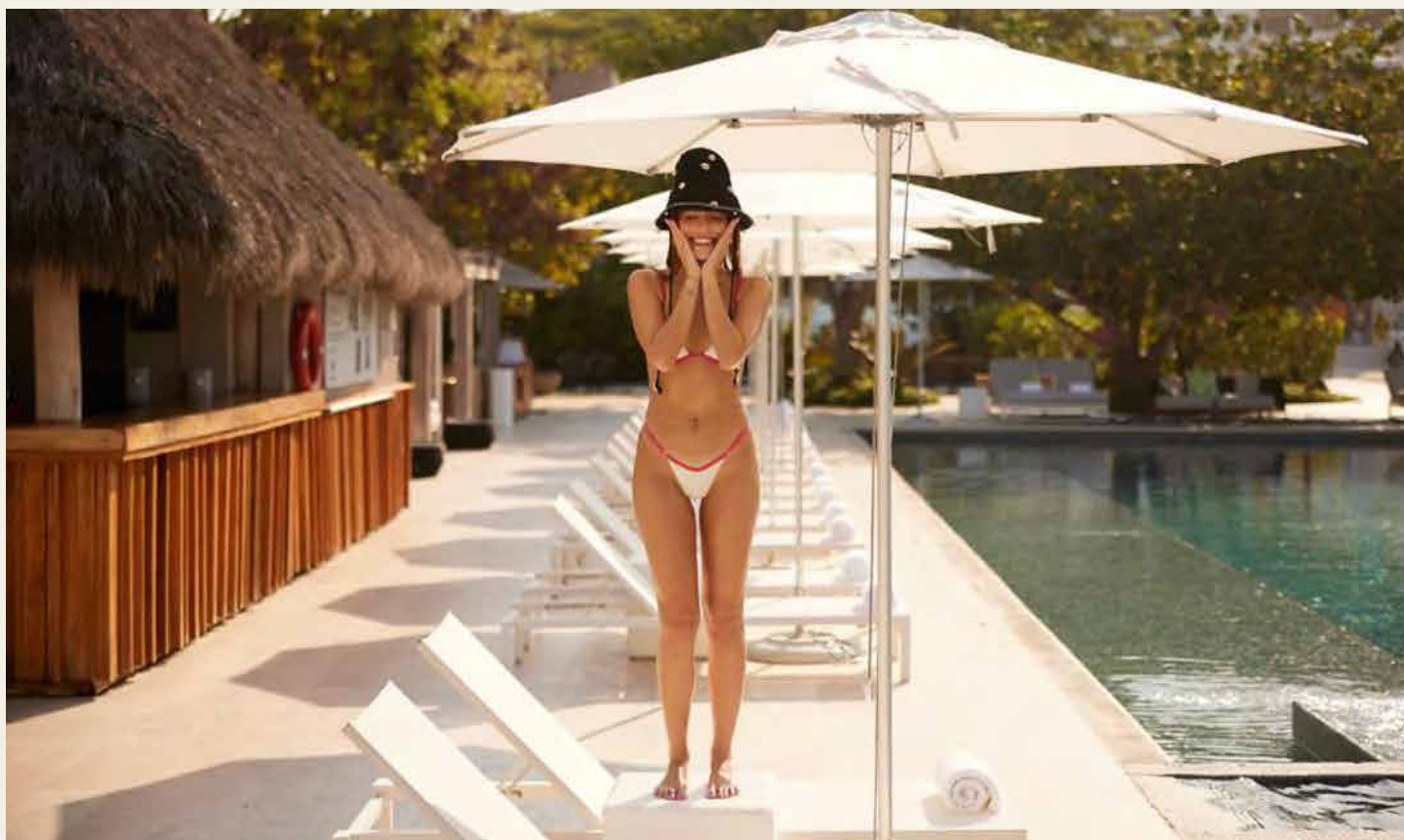
Red and White wine  
Mancura  
Pinot Noir & Rosé  
Monte Xanic Rosé  
Casa Madero 3V  
Prosecco  
Red Wine Monte Xanic

### COGNAC / BRANDY

Remy Martin VS  
Hennessy VS

### LIQUEURS

Kahlúa  
Martini Blanco  
Martini Rosso  
Martini Dry  
Baileys  
Sambuca Vaccari White  
Sambuca Vaccari Nero  
Campari  
Amaretto  
Licor 43  
Aperol  
Grand Marnier



# HEAT AND HEAL

it's time to rise, recharge, and keep the energy flowing.

Ease into the first day of the year with a recovery experience designed to awaken the body and revive the vibe.

Shrimp broths and spicy seafood, Clamato creations, fresh bites, cold coconut, and curated recovery kits.

Poolside beats, sunshine, and the perfect excuse to stay in your swimwear just a little longer.

Recovery stations available à la carte.

JANUARY 1ST | WET DECK | 12 PM - 4 PM

# CROWNED IN FLAVOR THREE KINGS DAY

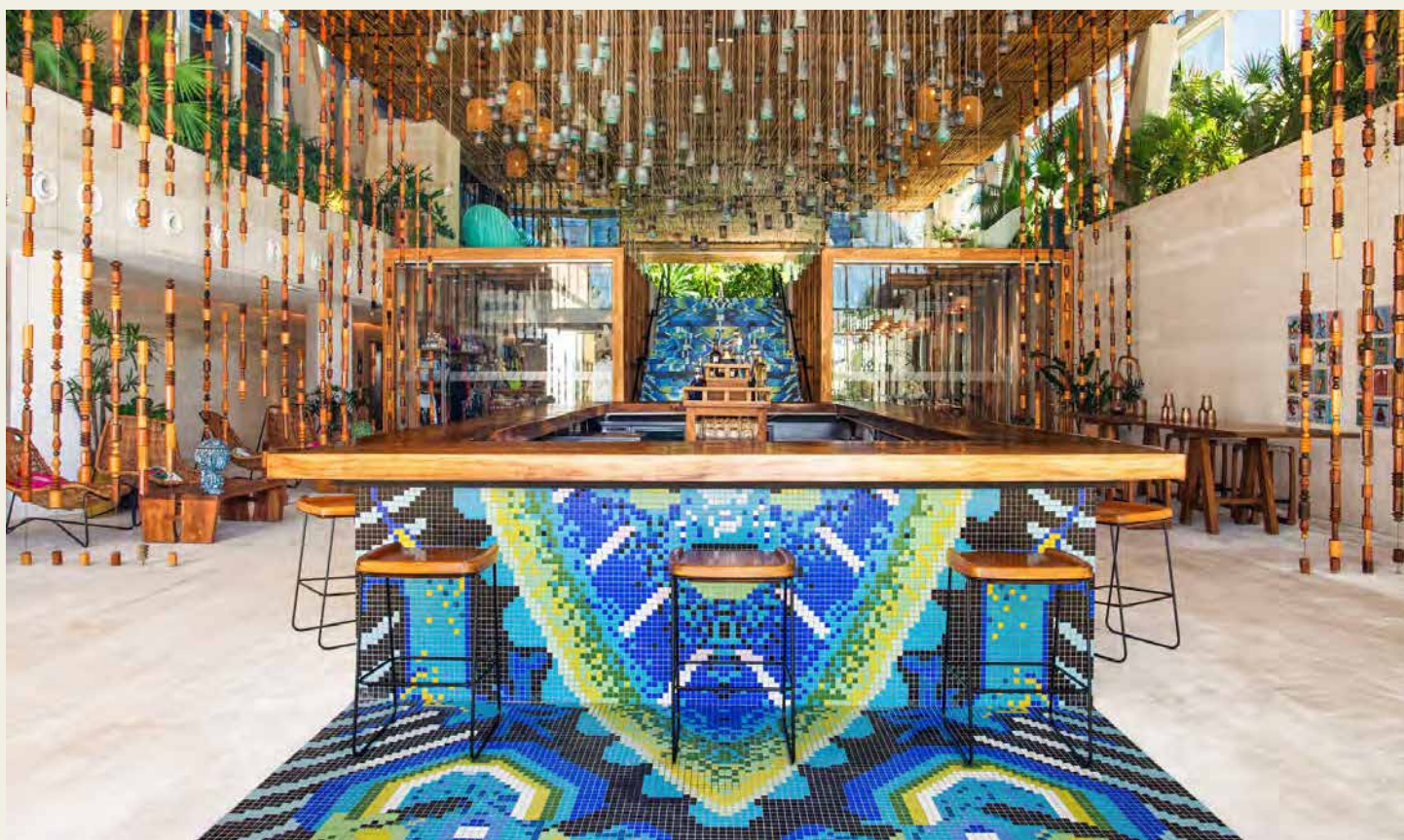
The festive season doesn't end with New Year's Eve — it lingers, transforms, and surprises with every detail.

We embrace one of Mexico's most beloved traditions: Día de Reyes. Families across the country gather to share the Rosca de Reyes, a sweet bread crowned with jewel-toned candied fruits, celebrating unity, joy, and the playful magic of discover.

For one hour only, we'll share this iconic pastry with our guests — honoring heritage while reimagining it with the bold, colorful energy that defines W.

COMPLIMENTARY

JAN 5 | 5 PM - 6 PM  
LIVING ROOM BAR



# OUR RESTAURANTS AND BARS

Whether you're craving a laid-back meal, a spicy dinner, or something completely new, we've got you covered.

## VENAZÚ

Unleash your inner fiesta spirit at Venazú, a contemporary local flavors restaurant, where every detail tells a story steeped in Mexico's rich cultural heritage.

### OPEN FROM DAILY

Breakfast 7:30 a.m. – 12 p.m.

Lunch 1 p.m. – 5 p.m.

Dinner: Mon - Sat 6 p.m. – 10:30 p.m.

## SPICE MARKET

A unique take on traditional Thai, Vietnamese, and Malaysian street food. Savor the innovative spirit of our signature venue.

### OPEN DAILY FOR DINNER.

6 p.m. - 10:30 p.m.

## RUBRA

Inspired by movement, transformation and the cycles of our ingredients, we envisioned a cuisine in which the creativity hinges on rediscovery and spontaneity. We are thrilled by the possibility that a flavor might lead us to journey into the unknown.

### Coffee Shop and Wine Terrace:

Wednesday to Sunday 8 a.m. - 10 p.m.

Dinner: Wednesday to Sunday 6 p.m. - 12 a.m.



# OUR RESTAURANTS AND BARS

Whether you're craving a laid-back meal, a spicy dinner, or something completely new, we've got you covered.

## LIVING ROOM BAR

Welcome to the Living Room Bar, where every sip tells a story and every moment sparks adventure.

OPEN DAILY FROM

Wed - Frid 11 a.m. to 11 p.m.

Saturday - Tue 11 a.m. to 1 a.m.

## WET DECK

As the sun reflects on the pool, the atmosphere comes alive with buzzing DJ beats, inviting you to savor every moment and celebrate life by the sea.

OPEN FOR LUNCH AND POOLSIDE

SIPS/BITES FROM

Bar 11 am - 7 pm | A la carte 12 pm - 6:30 pm

## CHEVYCHERÍA

Step into our vibrant beach restaurant housed within an original vintage 1950s Chevy truck, and immerse yourself in the laid-back atmosphere inspired by local surf culture and fishermen's tales.

OPEN DAILY

Bar: 11 a.m. to 9 p.m. | A la carte 12 pm - 6:30 p.m.

## SALERO

Savor ocean fresh delights, enjoy refreshing beach cocktails, and let the music set the tone for an evening of vibrant energy.

OPEN DAILY FROM

Bar: 11 a.m. to 9 p.m. | A la carte: 12 p.m. to 6:30 p.m.

AWAY SPA  
W HOTELS

# DETOX. RESET. REPEAT



BREATHE IN BALANCE, BREATHE OUT THE  
PAST



# SOUND HEALING

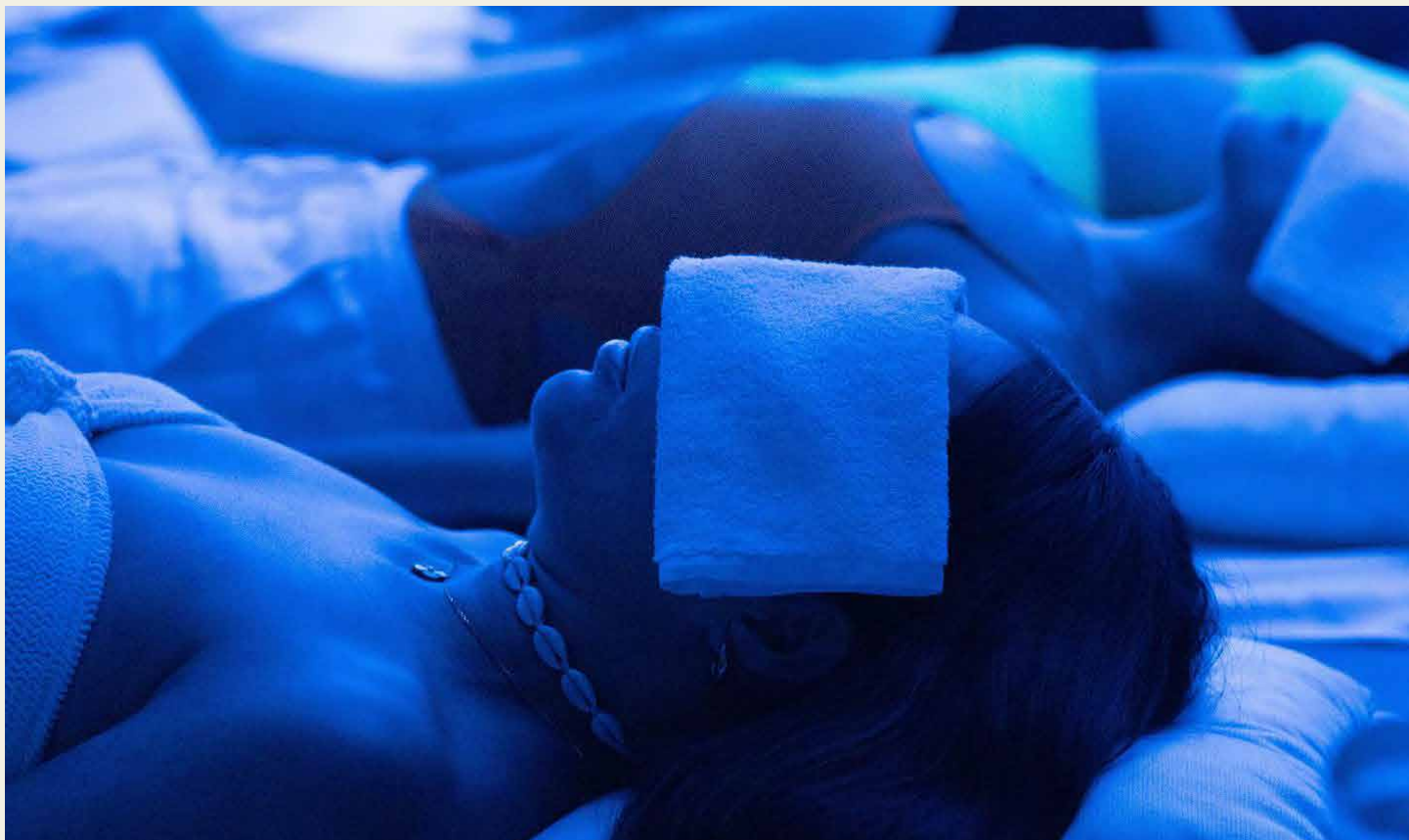
Let the resonance of Tibetan singing bowls guide you into deep relaxation.

Each vibration flows through your body, dissolving tension and restoring balance.

This ancient practice awakens your senses, harmonizes energy, and connects you to a state of pure calm—where sound becomes medicine for the soul.

COMPLIMENTARY

NOV 27, DEC 19, 26 | 5 PM - 6 PM  
STUDIO 1



# SOUL REFLECTION CONTEMPLATIVE MEDITATION

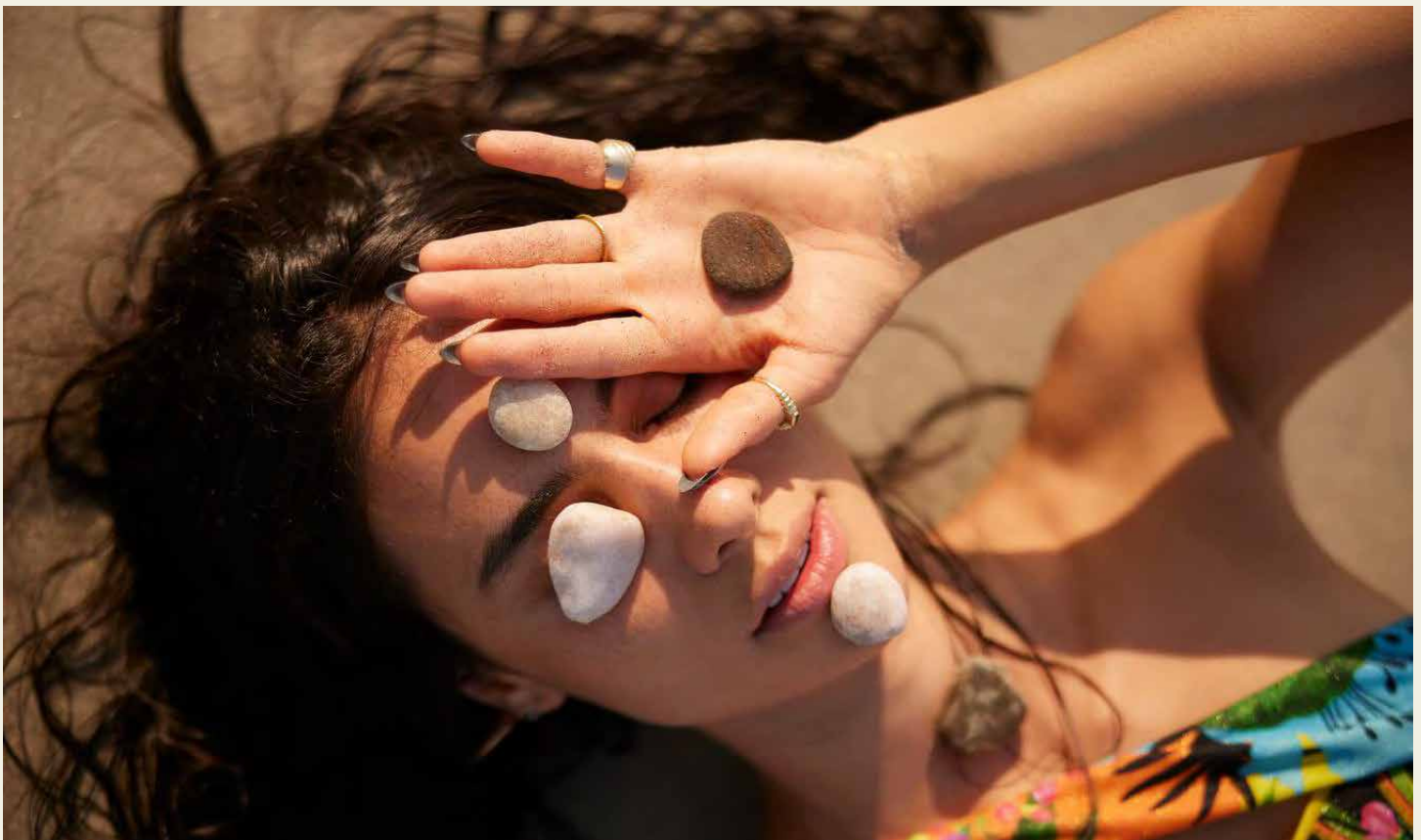
A practice of stillness and presence.

Guided into silence, you'll observe thoughts with awareness, allowing clarity and calm to emerge naturally.

This session invites you to release distractions, reconnect with your essence, and welcome the new cycle with inner harmony and purpose.

COMPLIMENTARY

DEC 15, 22, 29 | 5 PM  
AWAY SPA



# GLOW RITUAL BEAUTY MASTERCLASS

Where beauty becomes ritual, this master class ignites your inner glow.

Learn self-care rituals with our expert therapists using natural botanicals, essential oils, and local ingredients like cacao, pitaya, and agave honey.

Discover skincare techniques that awaken your glow while embracing the art of daily rituals that nurture both body and soul.

COMPLIMENTARY

DEC 17, 24 | 11 AM  
AWAY SPA



# YOGA SESSIONS

Awaken body and spirit through a mindful flow designed to ignite your inner fire and restore balance.

Guided movements and intentional breath invite renewal, creating harmony, strength, and luminous clarity to carry into the new year.

COMPLIMENTARY

DEC 18, 20, 25, 27 | 9 AM  
AWAY SPA





# FIT YOUR BODY FUNCTIONAL TRAINING

A training session designed to strengthen the body while restoring balance.

Guided through a series of fluid yet powerful movements, you will enhance mobility, stability, and overall endurance mindfully.

This revitalizing experience leaves you energized, centered, and aligned—ready to carry a renewed sense of wellness into everyday life.

COMPLIMENTARY

DEC 21, 28 | 5 PM  
TERRACE GARDEN



# THE LAST RITUALS

## **Resonance of Renewal – Sound Healing | 11:00 AM**

On the final morning of the year, immerse yourself in the soothing resonance of Tibetan bowls. Each vibration helps dissolve fear, release tension, and create space for clarity. A mindful experience to let go of what no longer serves you and welcome the new cycle with serenity.

COMPLIMENTARY  
BEACH

## **Cacao Ceremony – Inspired by Tatewari | 5:00 PM**

As the sun sets on the last day of the year, join a heart-opening cacao ceremony guided by the spirit of Tatewari, god of fire and transformation. Through ritual and intention, the sacred cacao becomes a symbol of renewal, igniting gratitude, connection, and the inner flame to step into the new year with light and purpose.

COMPLIMENTARY  
BEACH





W PUNTA DE MITA

# SEA YOU SOON

Grab your spot for a festive dinner bursting with  
flavor and joy.

BOOK NOW  
W.PVRWH.RESTAURANT.RESERVATIONS@MARRI  
OTT.COM  
☎ 329 226 8333  
322 353 4574