

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.

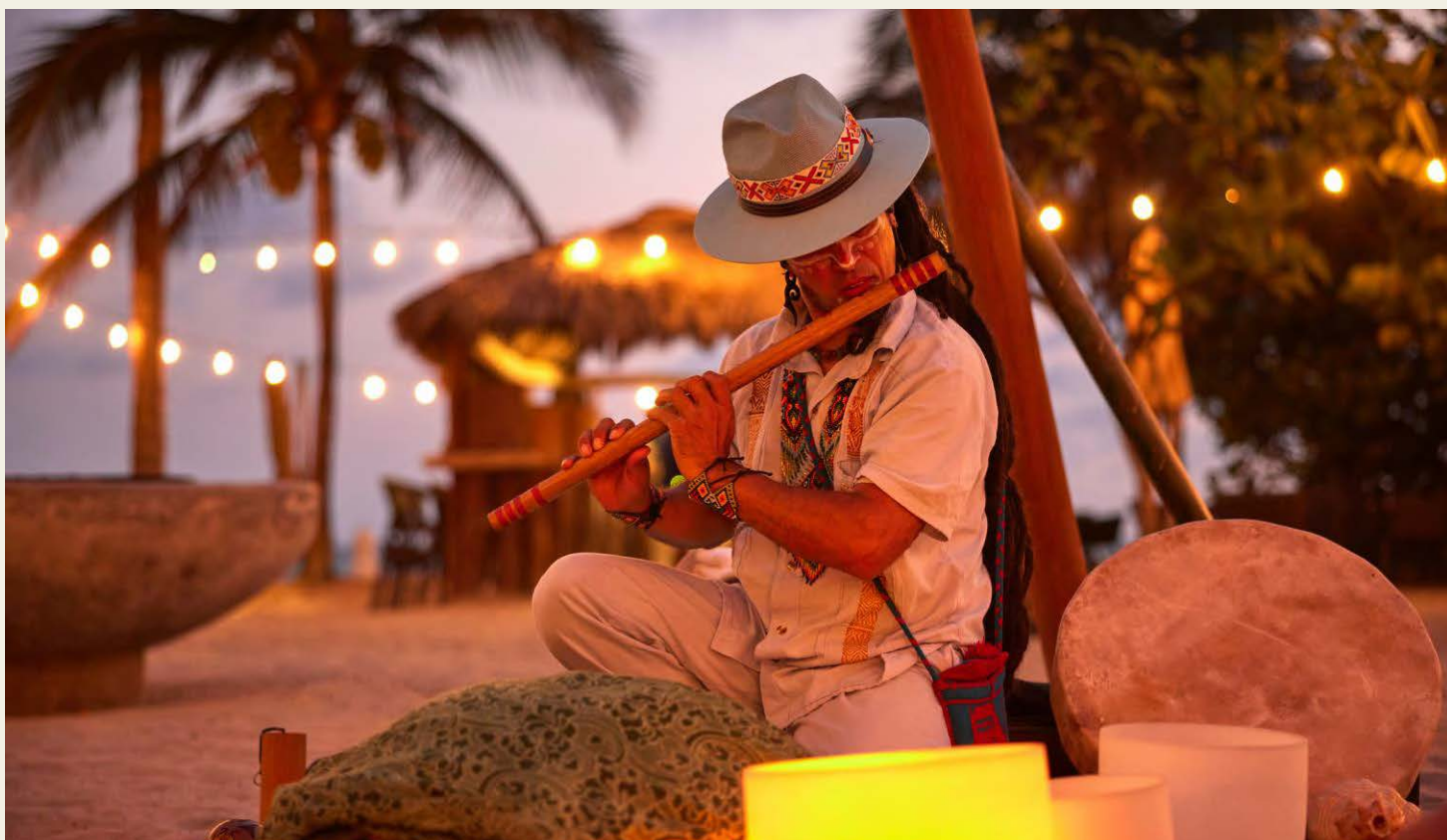
LIVE ENTERTAINMENT

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.

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 | CHEVYCHERIA

9 PM - 11 PM



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

SUCKLING 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

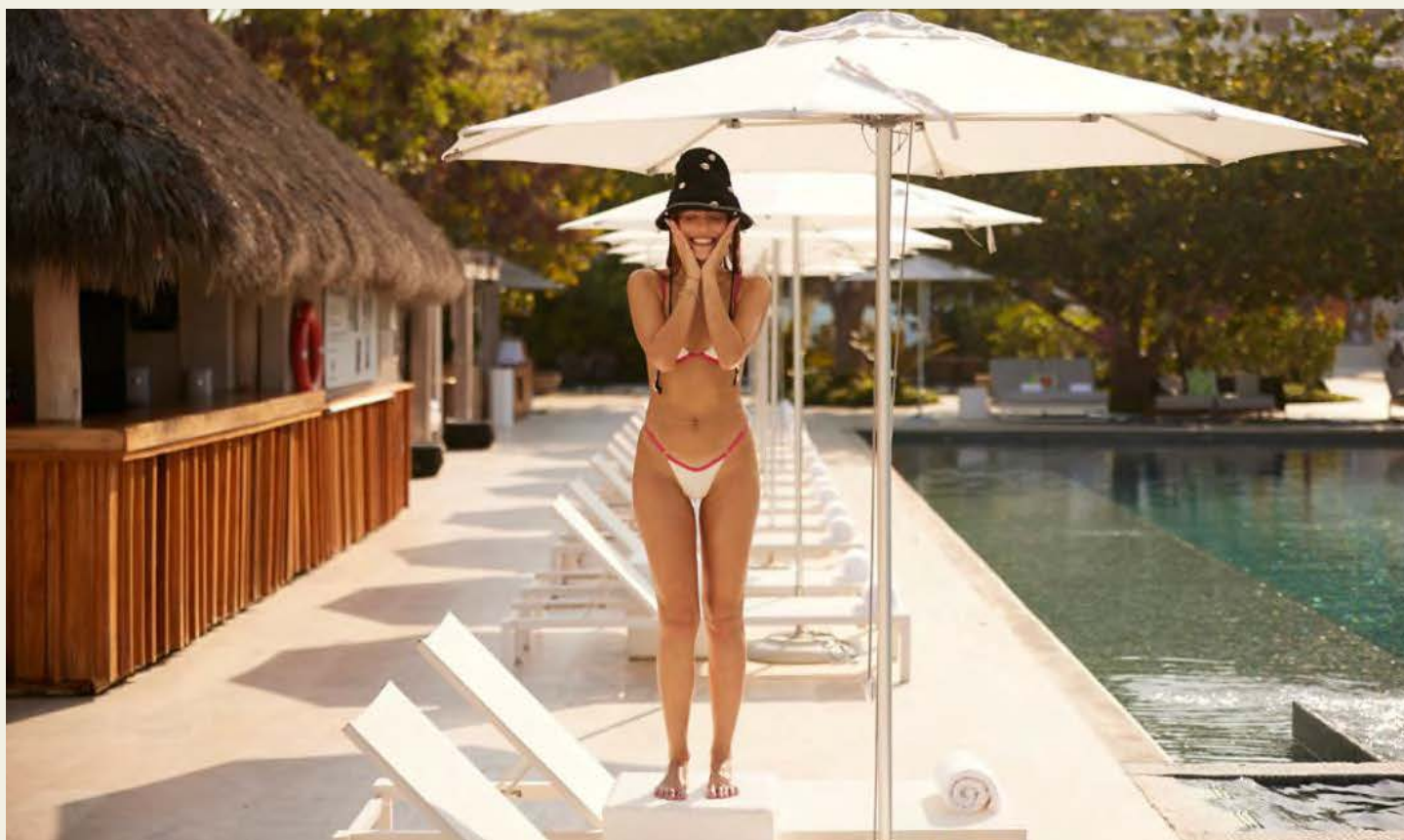
Red and White wine
Mancura
Pinot Noir & Rosé
Monte Xanic Rosé
Casa Madero 3V
Prosecco
Red Wine Monte Xanic

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

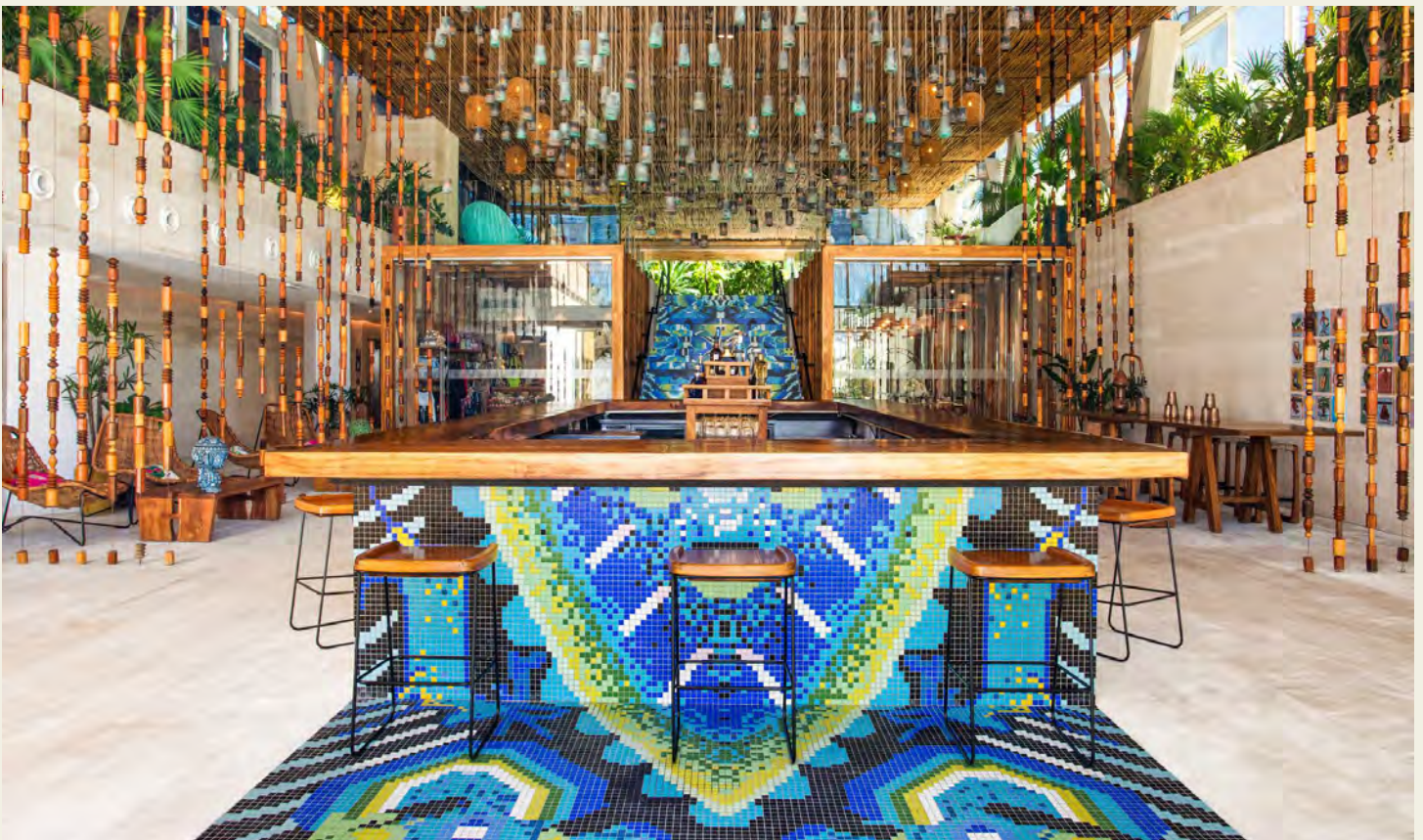
The festive season doesn't end with New Year's Eve — it lingers, transforms, and surprises with every detail.

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. TASTING MENU | A LA CARTE

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. REFRESH



BREATHE IN BALANCE, BREATHE OUT THE
PAST

SOUND HEALING

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

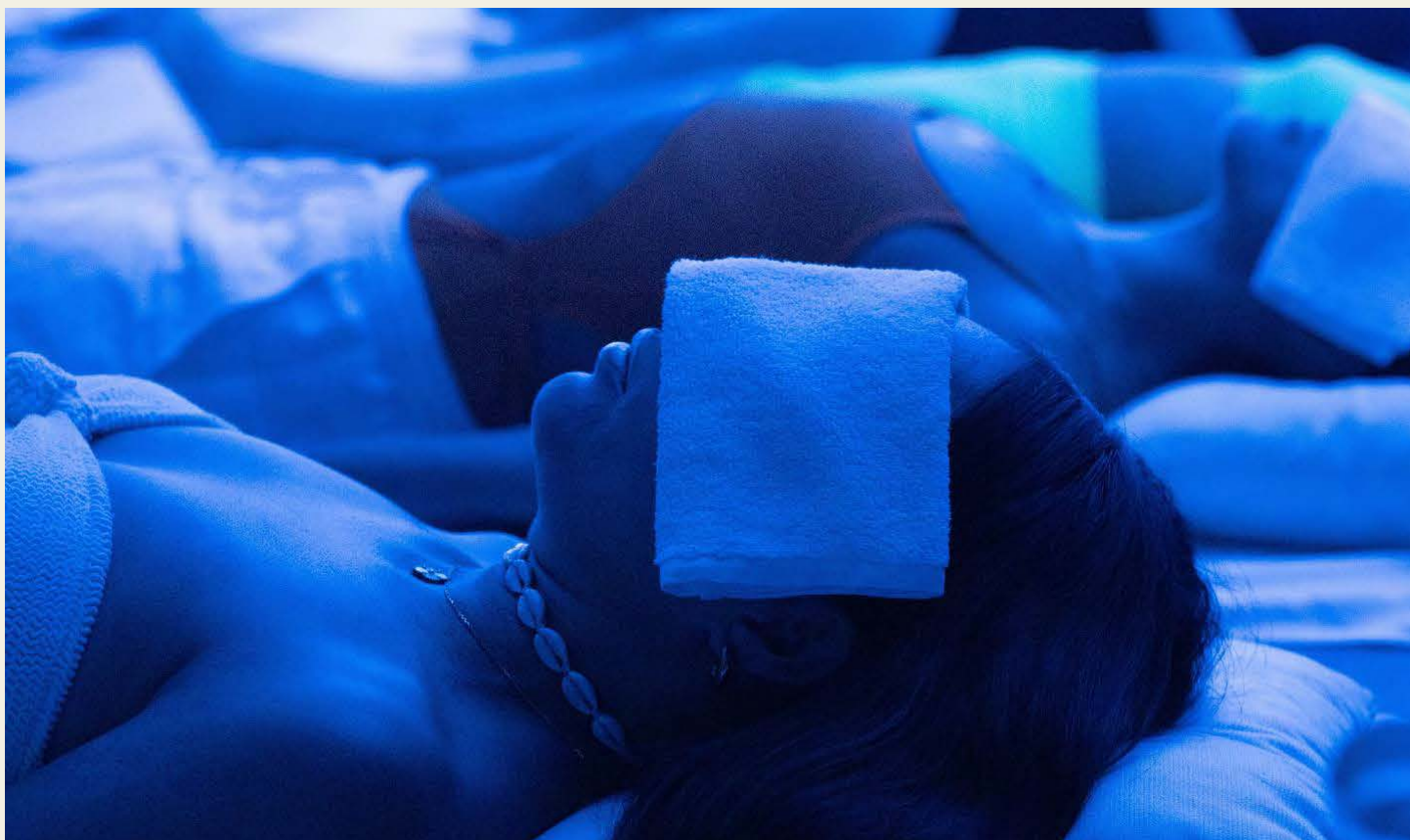
Each vibration flows through your body, dissolving tension and restoring balance.

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 | 5 PM - 6 PM | STUDIO 1

DEC 19, 26 | 9 AM - 10 AM | AWAY SPA



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 | 9 AM
AWAY SPA

LIMITED TO 10 SPOTS*.



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

LIMITED TO 10 SPOTS*.
RESERVATION REQUIRED*.



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 | 9 AM
TERRACE GARDEN



THE LAST RITUALS

DEC31

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
STUDIO 1

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
Limited to 20 spots*.
Reservation required*.



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@MARRIOTT.COM

☎ 329 226 8333

📞 322 353 4574

Carretera Punta de Mita km 8.5, Desarrollo Costa
Banderas, Punta de Mita, Nayarit, Mexico, 63734