Option I

Selection of Juices, orange, cantaloupe and carrot,

Sliced seasonal cantaloupe with fruit sauce,

Flour tortilla rolled with scrambled eggs, green onion, Oaxaca cheese, ham and bell peppers,
Breakfast potatoes and ranchera sauce,

Assorted resort breakfast bakeries, rolls and muffins,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option II

Selection of Juices, orange, papaya and apple,

Sliced melon or papaya with cottage cheese,

Shredded beef, scrambled eggs,
Manchego cheese burrito wrapped in a flour tortilla,
Served with ranchera sauce and refried beans,

breakfast bakeries, rolls and muffins,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.
Option III

Selection of Juices, orange, grapefruit and green juice,

Plain yogurt with granola,

Scrambled eggs Mexican style, refried beans,
Grilled sausage, bacon, breakfast potatoes,

Assorted breakfast bakeries, muffins and rolls,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option IV

Selection of Juices, orange, cranberry and pineapple,

Tropical fruit kebabs with toasted coconut,

Scrambled eggs on a toasted brioche,
Spinach, grilled tomato, sliced country ham,
Breakfast potato,

Assorted resort breakfast bakeries, muffins and rolls,
Butter and fruit preserves,

Freshly brewed regular, decaffeinated coffee and specialty teas.
Plated Breakfast

Option V

Two selection of chilled juices, choose one of the following: Orange, green juice, grapefruit, pineapple, apple.

Sliced fresh fruit, natural yogurt

Egg white vegetable frittata, spinach, mushroom, fennel and tomato basil relish, Breakfast potatoes and roasted tomato

Assorted breakfast bakeries, muffins and rolls, fruit preserves and butter,

Freshly brewed coffee, decaffeinated coffee and select teas
Buffet Breakfast

Option I

Selection of orange, watermelon and pineapple Juices

Display of sliced tropical fruits, granola yogurts parfaits
Variety of cereals with low fat and regular milk

Scrambled eggs, onion, poblano, mushrooms, Oaxaca cheese
Mexican chilaquiles with ranchera sauce
Flour tortillas, charro pinto beans and breakfast potatoes

Quesadillas station
Chorizo, huitlacoche, zucchini flower and mushrooms
Tomatoes, guacamole, manchego cheese
Refried beans, sour cream and Mexican salsa
Multigrain, whole-wheat and French rolls

Assorted muffins, croissants and Danish
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas
Option II

Selection of orange, grapefruit and tomato juices

Display of sliced tropical fruits

Granola yogurts parfaits,
Variety of cereals with low fat and regular milk,

Bagels and cream cheese

**From the omelette station**
Eggs and omelets made to order with traditional fillers to include: Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese. Breakfast potatoes and bacon

Chicken chilaquiles with ranchera sauce, cilantro, red onion and cotija cheese
Grilled sausage and baked ham with honey serrano glaze,
Potatoes with green, red pepper and onion

Multigrain, whole-wheat and French rolls,
Assorted muffins, croissants and Danish,
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas.
Option III

Selection of orange, apple and grapefruit juices

Displays of sliced tropical fruits

Assorted yogurts and granola
Variety of cereals with low fat and regular milk

From the omelet station:
Omelettes and eggs made to order to include:
Tomatoes, onions, bell peppers, ham, mushrooms and cheddar cheese

Scrambled eggs with Oaxaca cheese
quesadillas
Breakfast potatoes and bacon

Multigrain, whole-wheat and French rolls
Assorted muffins, butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas
Breakfast Enhancement

Options

Belgian Waffle Station $8.00 USD
Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, whipped cream, chopped pecans, caramel chips, chocolate chips and butter.

Pancake Station $7.00 USD
Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, pecans, caramel chips, chocolate chips, whipped cream and butter.

Smoked Salmon $10.00 USD
Chopped hard boiled egg, red onion, capers, cream cheese, diced tomato, plain and sesame or plain bagels

Bacon English Muffin $8.00 USD
Scrambled eggs, bacon or country sausage cheddar cheese, toasted English muffin.

Variety of Tamales $4.00 USD
Chicken, pork, pineapple and strawberry

Prices per person, include tax and service.
Coffee Break Options

Coffee, decaffeinated coffee, tea, bottled water and sodas variety of PepsiCo

Fresh baked cookies, Variety of bread”(chef’s choice)

Complement your 30 coffee break; select two (2) of your choice from the following options:

• Green Juice or Papaya with almonds juice
• Fruits of the people, watermelon, pineapple and cucumber
• Parfaits (yogurt and granola with honey)
• mini breakfast burritos with green or red sauce
• Mini quesadillas
• Biscuits stuffed with ham and cheese
• Mini tuna salad sandwich
• Mini sandwich turkey ham
• Vegetable wraps
• Turkey and mango chutney
• Mini chocolate brownies
• Mini apple strudel
• Pear Tarts
• Cheesecake
• Mini Churros with caramel sauce
• Red velvet
• Mini apple strudel
• Pear Tarts
• Strawberry Mouse
• Pay lemon
• Mini pineapple pie
Chef’s Suggestions

Option I

Fiesta Salad
Penne pasta citrus shrimp, roasted garlic cream sauce, stir fry vegetables
Fresh berries and cream
Freshly brewed regular, decaffeinated coffee and specialty teas

Option II

Roasted corn chowder, hint of cilantro and cumin,
Grilled fillet of chicken with chipotle orange barbeque sauce,
Mushroom rice, grilled vegetables,
Cheesecake with blueberry and crème de cassis compote
Freshly brewed regular, decaffeinated coffee and specialty teas
Plated Lunch

Gluten free options | Salads
• Beet Carpaccio salad, with red and golden Beet, Local Greens, Local Cheese,
• Roasted Caramelized Walnut, Balsamic Vinaigrette.
• Grilled Poached Pear Salad, Endive, Goat Cheese, Candied Nuts, Field Greens, Champagne Cardamom, Vinaigrette.

Gluten free Options | Main course
• Seared Breast of Chicken Served With Mushrooms Tomato and Spinach Ragout Creamy Manchego Polenta.
• Chicken Breast with thyme Essence, season vegetables, picatta sauce, herb potato.
• Noddle’s Penne, Bell Peppers, Spinach, Tomato roasted sauce. Blue Cheese Crusted Filet Mignon, port sauce, Baby Vegetables, Garlic Mash Potato.

Gluten free options | Desserts
• Fruits Tart with vanilla sauce.
• Flourless Chocolate Cake, with Rompope sauce.
• Passion fruit crème Brûlée with a red fruit compote
• Blue Berry Cobbler with red fruit compote.
• Corn Soufflé, with vanilla sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas
Chef’s Suggestions

Option III
Crisp romaine with tomatoes
garlic herb croutons and freshly grated parmesan

Grilled skirt steak Chile poblano, mushrooms
onions and Chile ancho glaze, Mexican rice

Three milk cake with Cocoa and vanilla sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas.

Option IV
Crisp romaine leaves with garlic herb crostini
and parmesan cheese served with a creamy Caesar dressing

Fish filet with fennel sauce
Sautee vegetables and cilantro rice

Apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Lunch

The Deli Market

Salads
Traditional Cesar salad with parmesan croutons
Grilled vegetables with balsamic oil
Roasted potato salad
Artichoke, olive and bell pepper salad

Soup
Chicken and tomato lime soup

Deli station
Selection of roast beef, cured ham, turkey
American and manchego cheeses
Sliced breads and baguettes
Lettuce, sliced tomato, sliced onion
Dill pickle, mustard, ketchup and mayonnaise

Dessert station
Individual mini pastries to include:
Old fashioned chocolate-layered cake, strawberry cheesecake & apple tart.

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Lunch

Fiesta

Salads
Field greens, cucumber, tomato, mushroom and croutons
Spicy jicama and orange salad
Roasted corn & bell pepper salad
Tortilla chips with guacamole and Mexican salsa
Lemon cilantro vinaigrette, ranch and creamy avocado Dressings

Soup
Tortilla soup
Artisan rolls, sliced breads and baguettes

Fajitas
Skirt steak, chicken with bell peppers and onions
Corn & flour tortillas, shredded lettuce, manchego cheese
Guacamole, salsa Mexicana
Red Snapper baked in adobo pasilla sauce
Mexican rice and vegetables

Dessert station
Très lèches cake, caramel flan, Lemon pie,
Individual fruit salad with mint, chocolate cake,

Fresh brewed regular, decaffeinated coffee and specialty teas

Marriott Puerto Vallarta Resort & SPA
Paseo de la Marina Norte 435 Puerto Vallarta, México  T. +52 322 226 0000
Buffet Lunch

Tuscan

Salads
Traditional Cesar salad with parmesan croutons
Roasted tomato balsamic mushrooms salad, bread salad
Marinated grilled vegetables salad

Soup
White bean, tomato and sage

Pasta station
Linguine, penne pasta served with
Pomodoro, clam sauce and pesto

Hot entrées
Marinated grilled filet of fish with artichokes and bell peppers
Grilled chicken breast with caper lemon butter sauce
Roasted rosemary and oregano potatoes
Bread display to include: focaccia, grissini and baguette

Dessert station
Individual mini pastries to include:
Frangelica mousse, citrus almond tort, chocolate cake, Biscotti

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Lunch

Gluten free

Soup
Lentils and Carrot Soup

Salads
Quinoa Tabbouleh, Mint, Cucumber, Tomatoes, Red Onion and Bell Peppers
Sweet Potato, Fennel, dried Cranberries, Berries, Balsamic Dressing
Spinach Salad, Feta Cheese, Cranberries, Mango, Coffee and Raspberries Dressing

Main course
Vegetables Lasagna
Salmon with Lime Essence
Chicken Breast with thyme Essence,
Roasted Potato, Marinated with Olive Oil and herbs
Gluten Free Noddle's Penne, Bell Peppers, Spinach, Tomato

Desserts
Flourless Chocolate Cake, with Rompope sauce.
Corn Soufflé, with vanilla sauce.
Blue Berry Cobbler with red fruit compote.
Freshly brewed regular, decaffeinated coffee and specialty teas
Fruits Tart with vanilla sauce.
Rice Creme Brule with baileys sauce.

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Lunch

Latin

Salads
Avocado & tomato salad
Salad consists of ripe avocados, grape tomatoes, & red onions tossed with balsamic vinaigrette and fresh cilantro
Shrimp & papaya salad
Tropical baby lettuce salad with creamy papaya, shrimp, & red bell peppers. Tossed with citrus vinaigrette

Soup
Black bean soup
Traditional Cuban soup made with chorizo, white onions, & green and red bell peppers

Entrees
Jerk chicken, aromatic chicken breast cooked with smokey seasoning and spices. served with creamy sauce
Ropa vieja, flank steak stew simmered slowly with mirepoix and tomatoes.
Tomatoes, red onions, & spinach sautéed with garlic and white wine, steamed white rice, roasted sweet plantains, black beans, roasted pork loin mojo marinated with tamarindo.

Dessert
Mini flan, Bread pudding, guava turnover and banana flambé with sugar, pecans butter raisin.

Freshly brewed regular, decaffeinated coffee and bread roll assortment lightly toasted, white, onion, multigrain

Marriott Puerto Vallarta Resort & SPA
Paseo de la Marina Norte 435 Puerto Vallarta, México  T. +52 322 226 0000
The Grill

Salads
Spinach salad with roasted tomato & bacon
Carrot and raisin salad,
pasta salad Marinated,
mushrooms salad

Soup
Potato and leek cream

From the charcoal grill
Cheese burgers, Hot dogs with condiments, Lettuce leaves, sliced tomato, sliced onion, Dill pickle, mustard, ketchup and mayonnaise,
Sliced bread and baguettes

BBQ
Baby back ribs, Cajun fillet of fish with creamy pesto lemon
Corn on the cob, Baked beans, Roasted potato wedges

Dessert station
Key lime pie, fruit tartlets, chocolate cake, Individual fruit salad

Freshly brewed regular, decaffeinated coffee and specialty teas.
CHEF’S SUGGESTION
(select one salad or one soup to complete your 3 course dinner)

Option I

Marinated vegetables, tomatoes,
Mozzarella cheese with balsamic vinaigrette
or
Minestrone and pesto croutons

Pecan crusted fillet of fish
Saffron rice served with a lobster emulsion

Chocolate cake with vanilla cream sauce and frangelico liquor

Freshly brewed regular, decaffeinated coffee and Specialty teas.

Option II

Spinach salad, parsnips
Sugar roasted beets and oregano citrus vinaigrette
or
Sweet roasted corn chowder

Seared chicken breast with glazed grapes
Riesling cream sauce

Cinnamon apple strudel with vanilla sauce

Freshly brewed regular, decaffeinated coffee and Specialty teas.
CHEF’S SUGGESTION
(select one salad or one soup to complete your 3 course dinner)

Option III

Iceberg wedges with bacon, tomato
foccacia croutons and blue cheese dressing
or
Potato and leek soup

Grilled fillet of beef tenderloin with cabernet thyme sauce,
Herb roasted potato

Glazed lemon tart over orange salsa

Freshly brewed regular, decaffeinated coffee and Specialty teas.

Option IV

Traditional Caesar salad, romaine leaves
Shaved parmesan cheese, olive crostini
or
Cream of broccoli and cheddar cheese

Filet of fish with orange chipotle glaze
Roasted onion tequila comfit & creamy polenta puree

Parfait White chocolate mousse strawberries salad

Freshly brewed regular, decaffeinated coffee and Specialty teas.
CRAFT YOUR OWN MENU
(Select your 3 course dinner)

Appetizers
• Yukon Gold Potato Gnocchi, Mushrooms, Parmesan, Truffle Cream and Brioche Croutons
• Lobster Bisque
• Sweet roasted corn soup, cilantro oil, vermicelli cake
• Seared Scallop, Cauliflower Mousseline, Capers, Parsley, White Raisins
• Sweet Potato Ravioli, Braised Berkshire Pulled Pork, Sage Brown Butter

Salads
• Poached Pear Salad, Watercress, Arugula Bleu Cheese, Candied Walnuts Port Wine Vinaigrette.
• Hearts of Romaine, Freshly Grated Parmesan, Herb Croutons, Caesar Dressing
• Heirloom Tomato, Fresh Burrata Salad, Baby Arugula Basil Vinaigrette.
• Salad of Roasted Beets, Feta Cheese, Butterleaf Lettuce, Wild Arugula,
  Vincatto Vinaigrette
• Salad of Organic Mixed Greens, Heirloom Tomato, Herb Croutons
• Dijon Vinaigrette.
• Baby Spinach salad, Candied Pecans, Bermuda Onion, Goat Cheese, Dried Cherry, Vanilla Balsamic Vinaigrette.
• Jicama and mango salad- medley of field green salad mango, jicama, red sweet onions, avocado and herb garlic croutons served with a honey cider vinaigrette.
• Baby spinach, roasted bell pepper, plum tomatoes, gorgonzola and balsamic vinaigrette.
• Coconut crusted goat cheese salad, warm bacon, jicama, mango, ginger vinaigrette.
CRAFT YOUR OWN MENU  
(Select your 3 course dinner)

Entrees

• Herb Crusted Bone in Chicken Breast  
• Leek and Mushroom Potato Hash, Asparagus  
• Chicken Saltimbocca  
• Sage, Prosciutto, Mushroom Polenta, Baby Spinach, Sage Cream Sauce  
• Coriander Crusted catch of the day  
• Lemon Infused Risotto, Pea Tender Salad, Sweet Peas, Sorrel Cream Sauce  
• Pan Seared Pacific Fish filet  
• Orzo, Roasted Peppers, Artichoke, Baby Spinach, Sauce Verge  
• Beef Filet grilled Chile ancho sauce  
• Fingerling Potatoes, Corn, Tomato and Bacon Hash  
• Beef Tenderloin  
• Potato, Shallot and Bacon Hash, Potato Gnocchi with Baby Spinach  
• Grilled Beef Filet  
• Fingerling, Spinach and Tomato Hash, Sherry Mushroom Reduction  
• Rigatonni with Pacific shrimp tomato basil sauce  
• Crab Crusted mahi-mahi, with lobster cream sauce  
• Stuffed Chicken With Tomato Basil Sauce, Artichokes, Sun Dried Tomato, Basil Mozzarella  
• Lemon Rosemary Scented Chicken With Just Lie, Baby Veggies  
• Salmon with Grilled Pineapple and Mango Sauce, and Quinoa Warm Salad
CRAFT YOUR OWN MENU
(Select your 3 course dinner)

Desserts

• Raspberry French Almond Macaroon, Vanilla Bean Crème Anglaise
• Vanilla Bean Roasted Fig Crostata, Caramelized Meringue
• Dark Cherry Cheese Strudel, Calvados Anglaise
• Espresso Chocolate Crème Brulee, Chocolate Dipped Madeline
• Crispy Dark Chocolate Timbale, Fresh Raspberries
• Orange and strawberry Zabaglione, Amarentini Cookie
• Chocolate terrine with white and dark chocolate mousse
• Coconut panna cotta, mango coulis
• Passion fruit cake, fresh berries and macadamia nut ice cream
Buffet Dinner

Mexico

Salads
Garden greens, tomatoes, cucumber, carrot red onion Mushrooms and croutons Cilantro-herb vinaigrette and avocado lemon dressing and ranch Spiced jicama orange and pineapple salad tomato and cucumber salad, cactus salad

Soup
Cuatro milpas, corn, mushrooms and poblano Chile

Fajitas station
Fajitas of marinated skirt steak beef and chicken With bell peppers, onion, cilantro, garlic and Jalapenos Manchego cheese, sour cream, lettuce, Mexican salsa Guacamole

Hot entrées
Pork loin with chili adobo, pineapple and cumin Grilled filet of fish with chipotle and roasted pepper sauce Mexican rice, Sautee vegetables Zucchini casserole Flour and corn tortilla

Dessert station
Three milk cake with Rompope, flan Napolitano Rice pudding, Kahlua chocolate cake Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Dinner

Caribbean

Salads
Mixed field greens, carrot, beet, cucumber, mushroom
Habanero avocado dressing, passion citrus vinaigrette
Northern white bean salad
Jicama citrus salad
Tomato cilantro salad

Soup
Lime soup, roasted tomato and fried tortilla strips

Tinga
Chicken and beef, escabeche, lettuce
pickled red onion tomato, green onions,
Grated cotija cheese, sour cream

Entrées
Pork loin marinated with sweet lime sour sauce
Oven baked fillet of fish rubbed with achiote
Beef medallions with a black pepper sauce
Roasted potatoes
Steamed white rice, black beans
Assorted baked breads and rolls

Dessert station
Chilled banana cheesecake
Pineapple upside down cake, three milk cake
Rice pudding, chocolate flan

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Dinner

Barbeque

Salad Bar
Mixed field greens with cucumber, carrots, and mushrooms
Croutons, black olives, Lime tomato onion salad, Corn roasted pepper salad
Carrot and pineapple slaw, Passion fruit vinaigrette, avocado cilantro dressing, ranch dressing

Soup
Corn & potato chowder

From the Charcoal Grill
Marinated skirt steak
Grilled chicken breast
Chimichurri and pineapple raisin

Entrées
Fillet of fish with a pesto olive relish and pesto
Mango & molasses glazed barbecue spare ribs
Sautéed vegetables
Rice and fried plantains
Grilled potato wedges with cilantro butter
Assorted resort baked breads and rolls

Dessert station
Rum chocolate cake
Coconut Malibu mousse, mango rice pudding
Lemon meringue pie, upside down pineapple
Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Dinner

Sea

Salads
Field Salad with tomato, cucumber, olives and carrots
Basil and balsamic vinaigrette
Lemon shallot basil vinaigrette and ranch dressing
Jicama and orange salad, artichoke salad
Seafood salad with lime aioli

Soup
Mediterranean soup

Hot entrées
Oven baked filet of fish with orange and chipotle glaze
Spicy chicken breast with papaya pineapple relish
Medallion beef with sundries tomato sauce
Penne pasta with seafood and lobster cream sauce
Grilled mixed vegetables
Steamed potatoes with butter
Assorted baked breads and rolls

Dessert station
Orange Infused chocolate mousse
Coconut flan, caramelized apple tart
Tropical fruit tart, white chocolate & banana bread pudding

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Dinner

Cocktail / Dinner with Stations

**Salad Station**
Caesar salad, romaine lettuce, Caesar dressing, parmesan cheese, croutons focaccia bread, capresse salad, tomato, mozzarella cheese, pesto herbs.

**Skewers Station**
Beef and chicken served with herbed olive essence, chimichurri.

**Pasta Station**
A choice of Linguini, penne, fusilli pastas, served with onions, peppers mushrooms, Parmesan cheese, basil cream sauce

**Antipastos Station**
Cold meats, cheeses, grilled vegetables, served with homemade bread, Parmesan grisinis.

**Desserts Station**
Tiramisu, fruit tarts, mocha cake, apple strudel, amaretto cake

Freshly brewed regular, decaffeinated coffee and specialty teas.
Buffet Dinner

International

Salad bar
Fresh lettuce, tomatoes, jicama, green beans, beets, carrots, peas, cucumbers, corn, mushrooms, olives,
Dressings: blue cheese, ranchero, pepper, oil vinaigrette.
Spinach salad, mango, apple, bacon vinaigrette and lemon pasilla

Hot Entrees
Grilled beef medallions, mushroom sauce
Fish fillet with lemon and capers
Chicken breast au Merlot
Penne pasta with shrimp and lobster sauce
Mashed potatoes with roasted garlic essence.
Sautéed vegetables with herb butter
Corn and flour tortillas

Dessert Station
Passion fruit mouse, Caramel flan,
Chocolate cake with almonds, Pecan pie, Tiramisu

Freshly brewed regular, decaffeinated coffee and specialty teas.
Fish Taco Station $14.50 USD
Battered fried fish, Warm flour tortilla shredded cabbage, black bean sauce, and cilantro aioli.

Red Snapper a la Talla $13.50 USD
Marinated achiote and orange, guajillo aioli corn tortillas and steamed white rice

Carved Filet of Beef Tenderloin $17.00 USD
Horseradish mash, cabernet and pasilla demi choron and béarnaise sauces.

New York Strip Loin $15.00 USD
Red wine reduction and Mini baguettes.

Oven Roasted Turkey Breast $10.00 USD
Pineapple ginger sauce and orange cranberry relish assorted miniature rolls.

Tuscan Pasta Table $13.00 USD
Fusilli, cheese tortellini, penne spinach and oven dried tomatoes pesto and Pomodoro sauce asparagus spears, onions, roasted garlic Parmesan cheese, focaccia, and oregano grissini

Prices per person, include tax and service.
# Inclusive Gold Beverages

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Jim Beam, Jack Daniels, Passport, J&amp;B, Johnny Walker Red, Canadian Mist, Jameson</th>
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</thead>
<tbody>
<tr>
<td>Ginebra</td>
<td>Beefeater, Bombay,</td>
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<tr>
<td>Vodka</td>
<td>Smirnoff, Stolichnaya,</td>
</tr>
<tr>
<td>Tequila</td>
<td>Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional</td>
</tr>
<tr>
<td>Ron</td>
<td>Bacardí blanco, Bacardí Añejo, Bacardí 8 años</td>
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<tr>
<td>Brandy</td>
<td>Don Pedro, Azteca de Oro, Torres 10</td>
</tr>
<tr>
<td>Wine</td>
<td>Chenin Blanc LA Cetto, Cabernet Sauvignon LA Cetto, Zinfandel L.A Cetto</td>
</tr>
<tr>
<td>Digestive</td>
<td>Kahlúa, Crema de Tequila, Licor de Tequila</td>
</tr>
<tr>
<td>National Beer</td>
<td>Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.</td>
</tr>
<tr>
<td>Mezcal</td>
<td>El Zacatecano Joven / Jaral de Berrio</td>
</tr>
</tbody>
</table>

Assorted soft drinks (PepsiCo), bottled water Peñafiel mineral water and assorted juices
Cocktails with the mentioned brands above
## Inclusive Premium Beverages

**Whisky**
Jim Beam, Jack Daniels, Passport, Buchannan’s, Johnny Walker, Black label, Canadian Mist, Jameson, Crown Royal, Dewar’s

**Ginebra**
Beefeater, Bombay

**Vodka**
Smirnoff, Stolichnaya, Absolut Azul, Absolut Citron, Absolut Mandarina, grey goose y Belvedere

**Tequila**
Jimador Reposado, Orendain Reposado, Tequila 100 años Reposado, Sauza Reposado, Cuervo Tradicional, Cazadores Añejo, cazadores reposado, Herradura reposado, Don julio Reposado, Don Julio Blanco, Cuervo, 1800 añejo, patron Blanco, Don Julio 70

**Ron**
Bacardí blanco, Bacardí Anejo, Bacardí 8 años, Solera, Malibu, Captain Morgan, Don Pedro, Azteca de Oro, Torres 10.

**Wines**
Chenin Blanc LA Cetto, Chardonnay Chileno Cabernet Sauvignon LA Cetto, Cabernet Chileno Zinfandel LA Cetto.

**Digestive**
Sambuca, baileys, Midori, Kahlúa, Crema de Tequila,

**National beer**
Corona, Corona light, Pacifico, Modelo, XX Lager, Bohemia, Indio, Tecate.

**Imported Beer**
Budweiser, Bud Light, Coors light, Heineken, Oduls (without alcohol)

**Craft Beer**
Agave María, Mac Sánchez, Mexicana Rubia.

**Mezcal**
El Zacatecano Joven, Jaral de Berrio, 400 conejos, Mezcal wahaka, Espadín, mezcal alacrán Blanco

Assorted soft drinks (PepsiCo), bottled water Peñafiel mineral water and assorted juices

Cocktails with the mentioned brands above