

events by Marriott



breakfast



breaks



lunch



dinner



beverage



technology

info



JW MARRIOTT®
CANCUN RESORT & SPA

2010 Banquet Menus

crafted for you

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Quintana Roo | Mexico | 77500

www.jwmarriottcancunresort.com

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

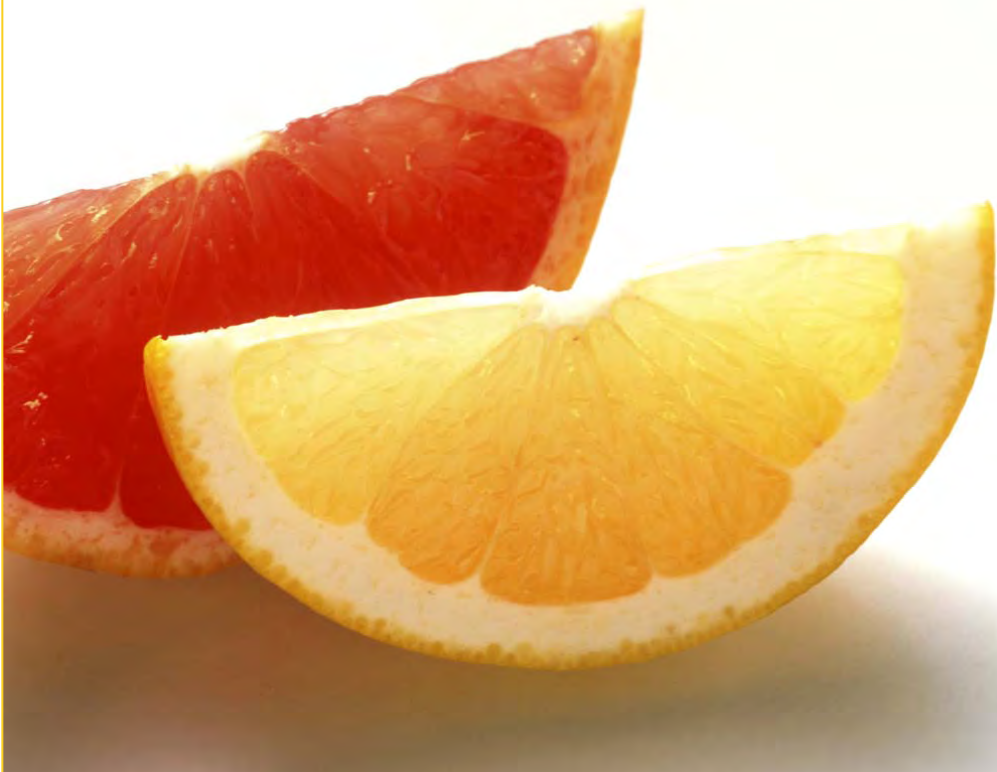
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)



SEASON

[cereals](#)

[juices](#)

[coffee](#)

[teas](#)

[pastries](#)

[milk](#)

[yogurt](#)

[eggs](#)

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet

plated breakfasts | \$22 USD

minimum guarantee of 20 pp

Carafes of Assorted Fruit Juices - pick 3
Orange, Grapefruit, Apple, Cantaloupe,
Mango, Cranberry, Honey Due,
Cactus/Orange,

Assorted pastries and breakfast bakeries
Butter, Preserves and Honey

Freshly Brewed Regular, Decaffeinated
Coffee and Specialty Teas

choice of starter – Pick 1

Fresh tropical fruits with cottage cheese
Granola parfait,

Tropical fruit martinis

Oat Meal Banana Crème Brule

choice of potato – Pick 1

Hash Browns

Lyonnais

Wedges with Guajillo Chili Butter

Potatoes with Spinach tomatoes and
Onions

option 1

Scrambled Eggs, Bacon

Sausage and Grilled Tomato

option 2

Poached Egg, Canadian Bacon
and Hollandaise Sauce on an
English Muffin

with Sauté of Spinach

option 3

Ciabatta French Toast with
Caramelized Bananas and Fresh
Strawberries

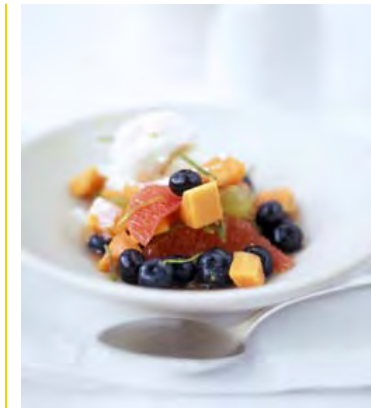
option 4

Breakfast Burrito with Chorizo,
Cheese and Scrambled Eggs
with Refried Beans

option 4

Egg White Omelet with
Mushrooms and Bell Peppers,

Accompanied by an Oven
Baked Tomato with a Spinach
Filling



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd., Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet



breakfast buffets

JW continental breakfast

| \$ 19 USD

minimum guarantee of 35 pp

Carafes of Assorted Fruit Juices - pick 3

Orange, grapefruit, Apple, Cantaloupe,
Mango, Cranberry, Honey Due,
Cactus/Orange

Assorted pastries and breakfast breads

Butter, Preserves & Honey

Assorted Low fat plain and fruit yoghurts

Tropical fruits

Assorted dry Cereals and cold milk

- With nuts, sun dried fruits and seeds

Freshly Brewed Regular, Decaffeinated
Coffee and Specialty Teas

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info



> plated > buffet

breakfast buffets

JW signature breakfast | \$ 32 USD

minimum guarantee of 35 pp

Carafes of Assorted Fruit Juices - pick 3

Orange, grapefruit, Apple, Cantaloupe, Mango, Cranberry, Honey Due, Cactus/Orange

Seasonal Fruits

Assorted Yogurt with Granola and dried Fruits

Display of Smoked Salmon with traditional condiments

Variety of Cereals with Low Fat and Regular Milk

Breakfast Potatoes, Crispy Bacon and Grilled Breakfast Sausage

Pancake and Waffle Station

Omelet Station

Bagels With Flavored Cream Cheese

Assorted Resort Breakfast Bakeries, Muffins & Rolls

Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

themed breakfast buffets

minimum guarantee of 35 pp

Buffets include:

JW Continental Breakfast

Bacon, Breakfast Sausage & Breakfast Potatoes

Choice of Themed Buffet

mexican | \$ 33 USD

your choice of 3 items

Breakfast Burritos

Grilled Chicken Quesadillas

Mexican Style Scrambled Eggs

Flautas

Charro Beans

Pambazos

BBQ Tacos

Grilled cactus leaves with fresh Cheese

mayan | \$33 USD

your choice of 3 items

Panuchos

Sopes

Tamales

Papadzules

Brazo de Reina

Salbutes

Turkey Escabeche

Cochinita Tacos

Yucatecan Style Scrambled Eggs

Yucatan Quesadilla



BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet

themed breakfast buffets

minimum guarantee of 35 pp

Buffets include:

JW Continental Breakfast

Bacon, Breakfast Sausage & Breakfast Potatoes

Choice of Themed Buffet

american | \$ 33 USD

your choice of 3 items

Scrambled Eggs with Ham , Cheese and Chives

Pancakes

French Toast

Grilled ham Steaks with Pineapple

English Muffin with Canadian bacon and Scrambled Eggs

Spinach and Feta Cheese Croissants

Baked Cinnamon Apples

Assorted Doughnuts

Hot Cinnamon Rolls

Breakfast Smoothies

SPA | \$33 USD

your choice of 3 items

Stuffed Spinach Tomatoes

Egg White Scrambles with Mushrooms and Bell Peppers

Granola parfaits with Sun Dried Fruits

Home Made Muesli

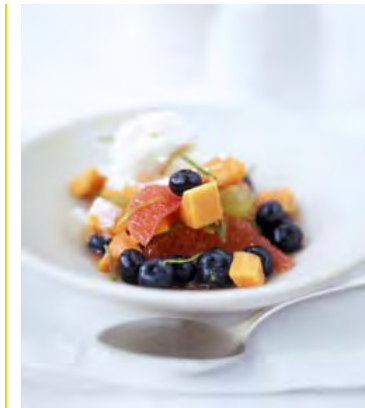
Low fat Smoothies

Whole Fruits

Fruit Skewers with a Vanilla Honey dip

Low fat Granola Bars

Zucchini and Carrot bread



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

BREAKFAST

breaks

lunch

reception

dinner

beverage

healthy

technology

info

> plated > buffet

enhancements - live station

with purchase of a breakfast

buffet

Prices are per item / per person

\$ 3.00 USD

Belgium Waffles or French Toast
or Pancakes

\$5.00 USD

Baby Shrimp, Chicken and
Vegetable Quesadillas

Crepe Station

\$6.00 USD

Omelet Station, with Diced cold
cuts, cheeses, sausage and a
large variety of vegetables

\$4.50 USD

Assorted Breakfast Smoothies

Bagels with Cream Cheese

Granola Parfaits with sun dried
fruits

enhancements

\$ 2.50 USD

Breakfast potatoes

Breakfast Sausages

Smoked Bacon

Stuffed Tomatoes

Hot Oatmeal

Assorted Natural, Fruit and Low fat
Yoghurts

Cottage Cheese

Tropical Fruit martinis

Vegetable Juices - pick 2
Carrot, Beet Root, Celery,
Cactus/Orange, Tomato,
Cucumber & Parsley with honey

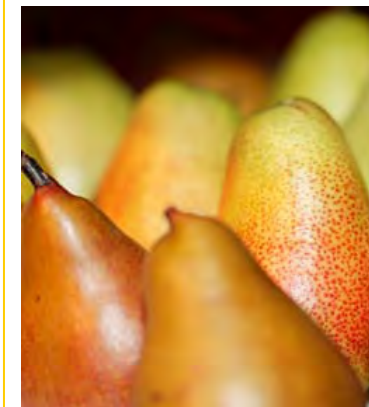
\$10.00 USD

Assorted Cheese Display

Assorted Cold Cuts

Smoked Salmon with appropriate
Condiments

Display of assorted Smoked Fish



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breaks

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

coffee breaks

(based on 30 minutes with a minimum guarantee of 20pp)

all coffee breaks include:

Still and Mineral Water

Assorted Fruit Juices and Sodas

Display of whole seasonal fruits

Coffee and Tea service

brain storm | \$16 USD

Assorted nuts and sun dried fruits

Energy and Chocolate Bars

Mini Egg Salad Baguettes

Assortment of home made cookies

Assorted Yoghurts

healthy break | \$17 USD

Colorful Crudités with assorted dips

Baby Mozzarella and Cherry Tomato brochettes with pesto

Grilled vegetable roll ups

Individual Garden Green Martinis with Vegetables and yoghurt dressing

Low fat yoghurt and fresh fruit parfaits

mexican break | \$18 USD

Empanadas with spicy dipping sauces and sour cream

Mini Wraps with Panela Cheese and Turkey

Flautas with shredded beef

Ceviche shooters

Assorted Mexican sweets



coffee breaks

(based on 30 minutes with a minimum guarantee of 20pp)



fruit break | \$17 USD

Assorted Fruit Brochettes

Drinkable and Regular Yoghurts

Assorted Granola Bars

Brie Cheese & Grapes

Turkey Crostini with Mango

chocolate Break | \$16 USD

Dark and white chocolate tarts

Chocolate cappuccino with cinnamon

Vanilla orange flan with chocolate sauce

Chicken crostinis with chocolate mole

Candied Panela cheese brochettes with cocoa

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info

Enhancements | \$2.50 USD

Assorted Breakfast Smoothies

Fresh Orange Juice

Assorted, natural and low fat yoghurts

Assorted Chocolate bars

Individual assorted chips

Assorted finger sandwiches - pick 2

Ham & Swiss
Cheese

Egg Salad

Creamy Tuna

Salami & Smoked
cheese

Sliced Tropical fruit skewers or sliced fruit or whole fruit

Assortment of mini pastries

Home made cookies

Assorted breakfast bakeries

Granola Bars

Cold Cuts and Cheese Skewers

Grilled Chicken Quesadillas

Drinkable yoghurts

\$6.00 USD

Assorted Häagen Dazs Ice Cream
Bars

\$8.00 USD

Assorted Energy drinks



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



breakfast Bakeries

Assorted Deluxe Breakfast Pastries, Breads
and Muffins **\$21.00 per Dozen**

Assorted Bagels with Plain and Flavored
Cream Cheese **\$48.00 per Dozen**

beverages on Consumption

Freshly Brewed Coffee, Decaffeinated
Coffee or Specialty Tea's

\$39.00 Per Gallon

Selection of Fresh Juices

A variety of Fruit, Vegetable & Seasonal
Tropical Fruit Juices

\$45.00 Per Gallon

Assorted Individual – Lemonade's &
Iced Tea's

\$4.50 Each

Assorted Soft Drinks, & Bottled water -
Sparkling or Still

\$4.00 Each

Red Bull

\$6.50 Each

Boost

\$6.50 Each

Starbuck's Double Shot & Frappuccinos

\$5.50 Each

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmariottcancunresort.com

events by Marriott

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

plated lunch

minimum guarantee of 20pp

Create your own 3, 4 or 5 course menu

Included in package:

Seasonal vegetables

Choice of potato or rice

Freshly baked bread service

Coffee, tea & ice tea service

salads | \$11 USD

Garden leaves with Mediterranean toppings

Chicken Caesar salad

Glass noodle salad with teriyaki chicken and bell peppers

Crunchy ice berg wedges with bacon, eggs and cherry tomato

soups | \$8 USD

Cream of zucchini with mushrooms and bacon

Chicken broth with lime, tortilla and tomatoes

Tomato soup with pesto crème fraiche

French onion soup with a baked cheese crouton

cold appetizer | \$13 USD

Cold marinated duck confit with wild berries and oranges

Tuna loin with lemon pepper and crispy vegetables

Smoked salmon carpaccio with fried capers and melba toast

Assorted Italian antipasto

> plated > buffet > box



breakfast breaks LUNCH reception dinner beverage healthy technology info

plated lunch minimum guarantee of 20pp

> plated > buffet > box

main course

fish

Fillet of snapper baked in a banana leaf with achiote \$17.00 USD

Grilled sword fish brochette with lemon cremolata \$24.00 USD

Seared salmon with saffron beurre blanc \$19.00 USD

Fillet of Mahi Mahi with sweet peppers, tomatoes and olives \$16.00 USD

Stuffed squid with yellow curry \$17.00 USD

meat

Grilled breast of chicken with homemade jerk sauce \$17.00 USD

Pork Loin with creamy mushrooms \$17.00 USD

Grilled beef medallions "Bourguignon" \$26.00 USD

Breaded turkey breast with parmesan \$18.00 USD



pasta

Penne alla Putanesca with grilled chicken \$15.00 USD

Home made salmon lasagna with smoked provolone crust \$16.00 USD

Orichiette with mashed broccoli and baby shrimp \$17.00 USD

Farfalle with creamy surimi and smoked chili \$16.00 USD

desserts | \$8 USD

Vanilla orange crème brule with wild berries

Key lime tart with sun dried apricots

Chocolate tart with cappuccino gnash

Tropical mango mousseline with passion fruit

Caramelized apple crumble

Caribbean fruit salad with a toasted coconut biscuit

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box

lunch buffet

minimum guarantee of 35pp

from the Mexican grill | \$37 USD

salad

Beet root salad with orange

Marinated chayote salad with green beans

Jicama salad with coriander lime dressing

Mexican potato salad with poblano chili

Mixed greens garnished with water cress, sweet corn and avocado with assorted dressings and vinaigrette

soup

Creamy country soup with sweet corn, zucchini, mushrooms and poblano chili

main course

Chicken fajitas with flour and corn tortillas

Grilled Arrachera beef

Boneless chicken with Mexican spices

Grilled quesadillas with zucchini flowers

Adobo marinated grouper

sides

Grilled corn on the cob

Mexican rice

Grilled cactus leaves with caramelized onions

Display of assorted home made chili sauces and salsas

desserts

Tres Leches cake (Three milk cake)

Churros with cinnamon sugar

Rice pudding with raisins and cinnamon sticks

Chocolate cake with almond sponge



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd., Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmariottcancunresort.com

events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



desserts

Baileys cheese cake

Chocolate truffles

Tropical fruit salad

Key lime pie

lunch buffet

> plated > buffet > box

minimum guarantee of 35pp

American BBQ | \$39 USD

salads

Traditional cole slaw

Caesar salad with homemade dressing, cherry tomatoes and croutons

Potato salad with smoked bacon

Roasted mushrooms with sweet corn and bell pepper salad

sides

Grilled seasonal vegetables and corn on the cob

Fried steak potatoes

main course

Grilled USDA angus beef burgers

BBQ grilled chicken breast

Spareribs with a pineapple honey glaze

Hot dogs with appropriate condiments

Oven baked penne pasta bolognese with a smoked cheese crust

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



dessert

Brownies

Home made assorted cookies

Lemon cheese cake

Fruit tartlets

[> plated](#) [> buffet](#) [> box](#)

lunch buffet

minimum guarantee of 35pp

wrap it up | \$29USD

a total of 1.5 wraps per person will be served

(for an additional ½ wrap per person please add \$1.50 usd to the above price)

your choice of 3 types of wraps

Grilled shrimp with romaine lettuce, tomato and Caesar dressing

Thai marinated beef with tofu, sprouts and cucumber

Sliced turkey, lettuce, bacon and Swiss cheese

Tuna salad with celery, spring onions and lettuce

Grilled vegetables with goat cheese and sun dried tomatoes

Salami and smoked provolone with lettuce and tomato

Surimi, avocado, cream cheese and cucumber

salads & sides

Mixed greens and a variety of condiments, vegetables and dressings

Assorted compound salads

Individual assorted potato chips

Whole seasonal fruit display

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



take away desserts

a total of 1.5 pieces per person will be served

Fruit salad with toasted coconut biscuit

Chocolate brownie

Lemon cheese cake

> plated > buffet > box

lunch buffet

minimum guarantee of 35pp

grab and go | \$23 USD

single portioned salads

a total of 1.5 salads per person will be served

Glass noodle salad with spiced beef

Grilled chicken Caesar salad

Marinated feta cheese and tomatoes with oregano, crushed pepper and olive oil

individual sandwiches

a total of 1.5 sandwiches per person will be served

(for an additional ½ wrap per person please add \$1.50 usd to the above price)

Turkey breast and Swiss cheese with sliced tomatoes on a French baguette

Salami and smoked cheese with mustard mayonnaise on ciabatta

Tuna salad with capers and lime, wrapped in a flour tortilla

Grilled vegetables, sun dried tomatoes and goat cheese, with pesto on focaccia bread

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



box lunch

business travel | \$16 USD

Roast beef on rye bread with smoked cheese

Whole fruit

Individual yoghurt

Chocolate bar

Potato chips

Choice of individual soft drink, natural or mineral water

early departure | \$12 USD

Jumbo croissant filled with creamy ham & Swiss cheese salad or tuna salad

Granola bar

Whole fruit

Blueberry muffin

Individual yoghurt

Individual orange Juice

Take away coffee or tea

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info



[> plated](#) [> buffet](#) [> box](#)

box lunch

adventure | \$14 USD

Grilled pesto chicken with mozzarella on focaccia

Pasta salad with julienne vegetables

Potato chips

Whole fruit

Giant cookie

Choice of individual soft drink, natural or mineral water

healthy picnic | \$13 USD

Grilled vegetables on multi cereal with pesto

Crudité's of carrots, celery and jicama with hummus dip

Whole fruit

Individual low fat yoghurt

Granola bar

Choice of natural or mineral water

enhancements

Energy drinks \$8.00 USD

Mini thermo bags \$22.00 USD per bag

Mini thermo bags with your company logo price varies

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

reception

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



[>hors d'oeuvre](#) [> station](#)

reception

Hors D'Oeuvres

minimum order of 50pc / type

cold premium | \$4.50 USD /pc

Spinach and feta Cheese Frittata with Sun Dried Tomato Tapenade

Vietnamese Grilled Beef Sandwich

Rice Skin Wrappers with Asian Chicken Salad and Cashews

Caesar salad shooters with feta and anchovies

Curried Chicken Salad Vol Au Vent with mango chutney

Sour Dough mini BLT

cold executive | \$6.50 USD /pc

Open Faced Roast Beef Sandwich and Hors Radish Tartar

Seafood and Glass Noodles with Mango and Chili

Smoked Salmon with Cream Cheese Cremolata

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station

Hors D'Oeuvres

minimum order of 50pc / type



cold executive continued...

Baby shrimps Ceviche martinis with corn chips

Roast Beef Roll Ups with Spicy Surimi Mascarpone

Peppered tuna loin with crunchy vegetables

hot executive | \$7.50 USD /pc

Tempura Salmon Skewers with Soya Chilly dip

Grilled Beef Tenderloin on Parmesan Crostinis with Mushroom

Herb Crusted Rack of lamb served with olive and tomatoes Salsa

Tandory lamb kebabs with mint yoghurt dressing

Panko fried Prawns with citrus chutney

dessert | \$3.00 USD /pc

Baileys Cheese Cake

Mint Delight

Fresh Fruit Tartlet

Opera Coffee Chocolate Cake

Exotique Mousseline

Light Michigan Carrot Cake

Brownies with Chocolate glaze

Classic Lemon Meringue Tart

Coffee Cream Profiteroles

Austrian traditional Linzer Cake

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station

butler passed canapés

minimum order of 50 pc / type

premium | \$3.80 USD /pc

Asparagus with cured ham and grain mustard

Bocconcini Mozzarella with Cherry Tomatoes

Lime blini with Smoked Salmon and fresh basil cream cheese

Home Made Crissini Wrapped with Cerano Ham and Ruccola

Smoked Turkey with Mango Chutney

Curried Chicken salad with almonds

Crostini with chicken liver pate and a bacon crisp

Brie cheese with grapes and caramel

Salami cornet with green olives

Boiled quail egg with anchovy and sun dried tomatoes



executive | \$4.50 USD /pc

Smoked duck breast with strawberry Chutney

Black caviar with crème Fraiche and quail eggs

Keta caviar with sage ricotta

Seared Scallops with a bacon crisp and Mango chutney

Lobster Medallions with Cremolata Cream Cheese

Foie Gras Truffle with Toasted Almonds

Marinated Jumbo Shrimp on a Sticky Saffron Rice

Smoked salmon with fried capers and lemon cream cheese

Beef Medallions with oven roasted Cherry Tomatoes

Sesame Seed Crusted Tuna Loin with Wasabi Cream

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



>hors d'oeuvre > station

Enhancements

International Cheese Platter

Garnished with grapes, nuts and crackers \$6.50 USD

Sliced Tropical Fruits

With vanilla yoghurt and passion fruit honey \$5.50 USD

Colorful Crudités Platter

Crunchy Vegetable Sticks with assorted dips \$4.50 USD

Chocolate dipped strawberries

2pc/person \$3.50 USD

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station

live carving stations with an attendant

Honey Roasted Turkey Breast

Serves 15 portions

Served with cranberry sauce, marinated
roasted vegetables **\$150 USD each**

Herb Roasted Leg of Lamb

Serves 15 portions

Served with cranberry sauce, marinated
roasted vegetables **\$245 USD each**

Taco's al Pastor

Minimum Guarantee of 50 pax.

Guajillo Marinated pork leg with onions,
Corn and flour tortillas, garnished with
pineapple relish

\$8.00 USD per person per hour



Crispy Suckling Pig

Serves 25 portions

Dark beer marinated suckling
pig. Mustard, horseradish and
display of assorted bread rolls
\$300 USD each

Grilled Tenderloin of Beef

Serves 15 portions

Served with red wine sauce,
horseradish, mustard, red onion
marmalade and sliced mini
baguettes. **\$230 USD each**



Classical "Wellington"

Serves 15 portions

Beef Tenderloin and Duxelle,
wrapped in Puff Pastry, served
with Truffled red wine sauce
\$260 USD each

Roasted Smoked Pork "Jambon"

Serves 30 portions

Served with honey mustard seed
sauce, braised red cabbage
and mini baguettes.
\$260 USD each

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

>hors d'oeuvre > station

live carving stations with an attendant

Whole Red Snapper "Tikin Xick" Serves 15 portions

Marinated in sour orange annatto, baked in a banana leaf. Garnished with habanero relish, flour and corn tortillas

\$215 USD each

Whole Roasted Prime Rib

Serves 25 portions

Served with Truffled red wine sauce, appropriate Condiments and a variety of bread rolls

\$370 USD each

sea food displays

All Garnished with:

Assorted cocktail sauces, fruit relishes, fresh limes and condiments

Alaskan king crab | \$32 USD

2pc/pox

Crab Legs | \$15 USD

3pc/pox

Peel & Eat Shrimp | \$15 USD

5pc/pox

Fresh cracked oysters | \$12 USD

3pc/pox

Oysters Shucked to order | \$13.50 USD

3pc/pox



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

plated dinners

Create your own 5 course menu

Included with your Dinner

Your choice of 1 of each:

Starter

Soup

Sorbet

Dessert

Coffee and tea service are included

(Price is set by the Entrée Chosen)

starters – choose one

Green asparagus, cherry tomatoes, baby greens and rucola salad with ricotta quenelles

Asian glass noodle salad with teriyaki marinated chicken with crunchy vegetables

Italian Antipasto with vegetable roll-ups, imported cold cuts and cheeses

Smoked salmon carpaccio with fried capers and melba toast

Mixed Leaves with Sesame Chicken schnitzel, Crispy Bacon, Pecorino Cheese and Cucumber, dressed with a sun dried tomato vinaigrette

Pan fried Duck Breast salad served with balsamic caramelized apples, toasted almonds and baby field greens

Mixed green leaves with lemon pepper crusted tuna loin and citrus

Mexican seafood Ceviche with shrimps, scallops, calamari and octopus



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

plated dinners

soups – choose one

Cream of asparagus with smoked salmon and toasted almonds

Lobster bisque with cognac foam

Thai chicken broth with lemon grass, ginger, tomatoes, chicken and mushrooms

Seafood bisque with cremolata crème Fraiche

Cream of Avocado with grilled Panales cheese and chili shampoo

Wild Cream of Mushroom with farragon and baked blue cheese crostinis

Clam chowder with bourbon and celery

Mexican chowder with, poblano chili, mushrooms and sweet corn

sorbets – choose one

Hibiscus flower with lemon tequila

Lime with forest berries

Orange with strawberry chutney

Passion fruit with Vanilla honey

Guanabana with a lemon twist

Mandarin with amaretto cherry

Minted lime with sparkling wine



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

plated dinners

Entrées – Meat and Poultry

Seared breast of Chicken with sage and Prosciutto, Marsala demi glaze and pesto crushed potatoes **\$62 USD**

Grilled breast of chicken with orange annatto, Grilled cactus and Mexican rice cake **\$64 USD**

Grilled Beef Tenderloin with parmesan mash potatoes and roasted vegetable timbale **\$82 USD**

12 oz marinated Rib Eye steak with Wild Mushrooms and potato gratin with smoked cheese **\$84 USD**

Roasted Rack of Lamb with a Caramelized Balsamic reduction, with green asparagus and baked Mushroom polenta **\$88 USD**

Duck Confit with Pickled red cabbage, cranberry and grilled bread dumplings **\$66 USD**

Grilled Veal Chop with a Rosemary Mushroom stew and Rösti tartlets **\$80 USD**

Seared Pork Loin with Shitake rice filling and sweet & sour plum sauce **\$70 USD**

Entrées from the sea

Pesto crusted Salmon, saffron rice cake and green asparagus **\$74 USD**

Grilled Snapper with roasted garlic aioli, wild rice and crunchy vegetables **\$69 USD**

Grouper topped with Blue Crab with a lemon butter sauce, paella rice cake and broccoli **\$72 USD**

Oven Roasted Sea Bass with smoked tomato fondue & ginger jasmine rice **\$84 USD**



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



desserts continue...

> plated > buffet > a la carte

plated dinners

paired entrées

Surf and Turf: 6oz lobster tail, grilled beef tenderloin, with a Truffled red wine demi and lime butter **\$97 USD**

Black Angus Beef Fillet paired with seared Chilean Sea bass served with in a honey mustard reduction **\$88 USD**

Grilled Fillet of Beef, paired with Jumbo Shrimps and a Mango tamarind cream **\$86 USD**

Baked Chicken breast stuffed with Spinach paired with Chili flashed Jumbo Shrimp **\$71 USD**

Herb crusted Salmon paired with a Lemon and Ginger Marinated Breast of Chicken **\$69 USD**

desserts – choose one

White Chocolate and Passion Fruit tart with Mango couli

Chocolate Praline pyramid with Wild Berries and sweet Ginger cream

Creamy Banana Coconut Tart with Tamarindo

Chocolate Raspberry cardinal with citrus apricot

Baileys Cheese cake with Bourbon Vanilla and Dark Chocolate drizzles

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



plated vegetarian options

priced the same as your regular main course

menu 1

Grilled Vegetable and Tofu Steak served on a Zucchini Mash

menu 2

Napoleon of Seasonal Grilled Vegetables , Polenta and Portobello Mushrooms served with a Tomato Orange Fondue

menu 3

Arborio Rice and Lentil Pancakes served with a Tomato Fondue

menu 4

Breaded Portobello Mushroom and Fresh Herbs served with Potato Mash and Lime

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



desserts & drinks

Papaya fruit cocktail with cinnamon syrup

Plantain & Chocolate tart with Xtabentum

Jamaica marinated citrus fruit cocktail

Coconut Flan with Caramel

Coffee and tea service

dinner buffet

> plated > buffet > a la carte

minimum guarantee of 50 people

mayan spirit | \$77 USD

Salads

Mixed garden leaves, garnished with cucumber, tomatoes, peppers, Jicama and sweet corn, Sour sop vinaigrette, avocado and sour orange annatto dressing

Jicama with citrus cilantro dressing

Beet root salad with onions and mandarins

Hard boiled eggs on a bed of shredded lettuce topped with pumpkin seed dressing

Marinated shredded beef salad

soup

Rustic Turkey broth with tortilla strips, lime, tomato and habanero chili

display of regional specialties – main course

Shredded Pork Panuchos, sopes with chorizo and chicken Tamales

Garnished with :

Shredded lettuce, cotija cheese, avocado, marinated red onions, sour cream and a variety of hot regional chili sauces and salsas

Shrimp Skewers with an orange & jalapeño glaze

Boneless Chicken in a green homemade Mole sauce

Fillet of Beef with crushed Sweet Potatoes and Huitlacoche

slides

Fried Plantains

Yucatan squash and regional fried zucchinis

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner buffet

minimum guarantee of 50 people

caribbean | \$73 USD

Salads

Seafood cocktail with pineapple and mango

Three bean salad with cilantro and onion

Watermelon and sweet corn salad

Marinated cous cous salad with sun dried fruits and mint

Display of garden greens with heart of palm, cucumber, tomatoes and mushrooms

Creamy Avocado dressing and Maracuya and Papaya honey vinaigrette

soups

Curried seafood chowder with coconut

main Course & Sides

Oven roasted loin of pork with grilled pineapple and honey ginger sauce

Pecan crusted fillet of snapper with papaya relish

Grilled chicken with home made jerk

Tenderloin of beef topped with fried plantains and almonds

Crushed sweet potatoes with Honey and Ginger

Oven roasted vegetables with Caribbean spices

desserts & drinks

Caribbean rum cake

Mango mousse on a coconut biscuit

Chocolate kalhwa trifle

Display of tropical fruits

Coffee and tea service

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

dinner buffet

minimum guarantee of 50 people



Mexican Party | \$79 USD

Salads & Soup

Mixed greens garnished with avocado, tomatoes, cucumbers, red onions and mushrooms

Smoked chili dressing, cilantro, lime and guava vinaigrette

Marinated chayote with sweet corn

Fava beans and grilled cactus salad

Seafood Ceviche with roasted garlic chili dressing

Totopos, guacamole, Mexican salsa and home made chili sauces

Country style Guerrero broth

Traditionally garnished with red radish, onions, lettuce, red chili sauce and fried tortillas

Main Course & Sides

Oven roasted pork loin with 3 chili sauce

Boneless chicken in chocolate mole with sesame seeds and fresh cheese

Seared fillet of grouper Veracruz style, with peppers, olives, tomatoes and fresh thyme

Grilled Rib eye steak in salsa Verde

Rice cakes with epazote and regional pumpkin

Chunky grilled regional vegetables with cilantro butter

Desserts & Drinks

Chocolate mole mousse

Vanilla cinnamon custard "Jericaya"

3 milk cake with cajeta

Tropical fruit cocktail with tequila and maracuya

Coffee and tea service

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



Desserts & Drinks

Seasonal Fruit Salad

Key Lime Pie with Almond Meringue

Chocolate Truffle Cake

Strawberry Cheese Cake

Coffee and tea service

> plated > buffet > a la carte

dinner buffet

minimum guarantee of 50 people

American | \$84 USD

Salads

Mixed garden Lettuce with Croutons, Shredded Cheese, Tomato, Cucumber, Black Olives, Carrots and Bacon Bits

Thousand Island, Blue Cheese and Italian Vinaigrette

Potato sweet corn Salad with Chives

Green apple slaw with cashew nuts

Beet and Mandarin Salad

Roasted Mushroom Salad with Honey and Rosemary

Soup

Clam Chowder with Bourbon and Celery

Main Course & Sides

Grilled Chicken Breast with Roasted and Sun Dried Tomatoes

Grilled Tenderloin of Beef with Garlic and Herbs

Herb Dusted Salmon Steaks with Mango Chutney

BBQ Glazed Shrimp skewers with an Orange glaze

Grilled Vegetables and Sweet Corn

Mashed Potatoes with Horseradish

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

food stations

(To compliment your dinner buffet choice – only with purchase of a buffet)

minimum guarantee of 50 people

Display of Regional Mayan Specialties | \$6.00 USD

Shredded Pork Panuchos, sopes with chorizo and chicken Tamales

Garnished with shredded lettuce, cotija cheese, avocado, marinated red onions, Sour cream and a variety of hot regional chili sauces and salsas

Seafood Cocktail Station | \$12.00 USD

Shrimp, Calamari, Octopus and Mussels

Mexican tomato lime salsa, American cocktail sauce and palm sugar dressing

Ice berg lettuce, lemon wedges and celery sticks

Fajita Station | \$11.00 USD

Chicken, Beef and Baby shrimp, with onions, bell peppers and fresh cilantro

Flour and corn tortillas

Variety of home made chili sauces and salsas

Pasta Station | \$7.00 USD

Penne, Tortellini and Orichette Pasta

Served with creamy mushrooms, rustic Bolognese and Quattro fromaggi sauce

Garnished with grated parmesan, home made pesto and sun dried tomatoes

Ice Cream Station | \$9.50 USD

Your choice of 4

Vanilla, Chocolate, Strawberry, Lemon, Wild Berry, Caramel,

Accompanied with

Toasted Almonds, Raisins, sun dried fruit, Vanilla & Chocolate Sauce, whipped Cream and Fruit Salad with Coconut and Honey

> plated > buffet > a la carte



JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

beverage

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmarriottcancunresort.com

events by Marriott

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



Bartenders \$45.00 USD per hour
One Bartender for every 75 guests

[> bars](#) [> wines](#)

beverages

gold standard – brands

Vodka:	Absolut Azul
Gin:	Beefeater
Bourbon:	Jim Beam
Whiskey:	Johnnie Walker Red Label
Rum:	Bacardi Carta, Bacardi Añejo
Tequila:	Cuervo Especial
Blended:	Canadian BO
Brandy:	Don Pedro
Wine:	Red & White House wine
Beer:	Domestic
Cordials:	Amaretto Di Saronno, Bailey's, Kahlua, Cointreau, B & B, Campari, Drambuie, Frangelico, Galliano, Grand Marnier, Midori, Sambuca

gold standard bar – prices per glass

Cocktails	\$7.50 USD
Domestic Beer	\$6.00 USD
Imported Beer	\$6.50 USD
Domestic Wine	\$7.00 USD per glass
Sodas	\$4.00 USD
Bottled Water	\$4.00 USD
Cordials	\$9.50 USD

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[healthy](#)

[technology](#)

[info](#)



Bartenders \$45.00 USD per hour
One Bartender for every 75 guests

beverages

[> bars](#) [> wines](#)

premium bar – brands

Vodka:	Grey Goose
Gin:	Tanqueray
Bourbon:	Jack Daniels
Whiskey:	Johnnie Walker Etiq. Negra/Chivas
Rum:	Bacardi Blanco / Bacardi Añejo Capitan Morgan's
Tequila:	Cuervo Especial / Don Julio
Blended:	Crown Royal
Brandy:	Don Pedro
Wine:	Red & White House wine
Beer:	Domestic & Imported
Cordials:	Amaretto Di Saronno, Bailey's, Kahlua, Cointreau, B & B, Campari, Drambuie, Frangelico, Galliano, Marier, Midori, Sambuca

premium bar – prices per glass

Cocktails	\$8.50 USD
Domestic Beer	\$6.00 USD
Imported Beer	\$6.50 USD
Domestic Wine	\$7.00 USD per glass
Sodas	\$4.00 USD
Bottled Water	\$4.00 USD
Cordials	\$9.50 USD



[> bars](#) [> wines](#)

banquet wine list

red wines – per bottle

house wine	\$35.00
Norton, Lujan de cuyo Cabernet Sauvignon	Argentina
mid range	
Ventisquero, Grey Syrah	Chile \$55.00
Monte Xanic, Valle de Guadalup Merlot	México \$65.00
premium	
Navarro Correas, Gran Reserva Malbec	Argentina \$95.00
Dominico, Aguaviva, Cabernet-Merlot-Tempranillo	México \$115.00

white wines – per bottle

House wine	
Norton, Lujan de Cuyo Chardonnay	Argentina \$35.00
mid range	
Errazuriz, Max Reserva Chardonnay	Chile \$60.00
Santa Margherita, Valdadige Pinot Grigio	Italy \$65.00
premium	
Planeta, Sicilia Chardonnay	Italy \$125.00
Casa de Piedra Chardonnay	Mexico \$80.00

Please talk with your event manager for suggestions on wines options that will be available for your event.

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.marriott.com/cancunresort.com

events by Marriott

healthy

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[HEALTHY](#)

[technology](#)

[info](#)



SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

fit for you plated options

Lunch or Dinner

Create your own 3 or 4course menu

Includes Coffee, Tea & Ice Tea service

Appetizers

\$ 11 USD each

Caprese Salad With fresh Buffalo Mozzarella and fresh Basil

Herbed Joqooc, Hummus, Labna, Cucumbers, Tomatoes

And grilled Pita Bread

Grilled Vegetable Roll Ups with Sun dried Tomatoes

Pesto Sour cream and Crunchy Leaves

Greek Salad

Feta Cheese, Cucumbers, Marinated Olives,

Extra Virgin Olive Oil, Oregano and Cracked Black Pepper

Seafood Ceviche with Mexican Salsa, Lime Juice and grilled Tortilla Chips



Soup

\$ 8 USD each

Black Beans Soup with Fresh Thyme and Baby Potatoes

Wild Mushroom Chowder with Sweet Roasted Onions

Clear Tomato Soup with Kaffir Lime and Lemon Grass

Onion Soup with Pita Chips and Sour Cream

breakfast

breaks

lunch

reception

dinner

beverage

HEALTHY

technology

info

fit for you plated options

Main Course \$ 20 USD each

Grilled Vegetable and Tofu Steak on Zucchini Mash

Arborio Rice and Lentil Pancakes with Tomato Fondue

Grilled Polenta, Fried Eggplant and Zucchini Tower with Spinach

Breaded Portobello Mushroom, Fresh Herbs, Potato Mash and Lime

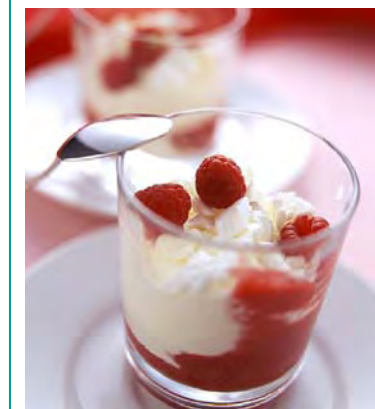
Desserts \$11USD each

Vanilla and Wild Berry Parfait with Orange Honey

Tropical Fruit Platter

Mango Puree with Tapioca and Roasted Plum Brochette

Citrus and fresh Strawberry Cocktail



Lcd projector | \$350 USD

2500 - 3500 Lumens

Projection screens

Tri pod 96" x96" | \$40 USD

Fast fold 9' x12' | \$140 USD

Includes dress kit

Plasma screens

42" Plasma HD | \$350 USD

50" Plasma HD | \$500 USD

Sound system | \$250 USD

2 Speakers, Cd Player, Mixer &
1 wired microphone

Microphones (must purchase sound system)

Hard wired hand held | \$20 USD

Wireless Hand held UHF | \$140 USD

Wireless lavalier | \$140 USD

DVD Player | \$45 USD

Wireless mouse | \$45 USD

Lap top | \$90 USD

Laser pointer | \$20 USD



Lighting

For all you lighting needs we can personalize a proposal for you depending on the needs of your event and its location

Labor

A labor fee will be applied to all AV services depending on the equipment requested. There is a minimum of a 4 hour charge. For specific details please contact our AV department.

Labor fees per hour vary depending on the type of technician needed. The basic technician fee is \$45.50 USD per hour

For safety reasons and Hotel maintenance, the Hotel's in-house Audio Visual Company, is the only authorized company to perform audio visual rigging set ups in our hotel.

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmariottcancunresort.com

events by Marriott

by Marriott

info

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

Taxes & Services

All the prices are in US Dollars

A customary 15% service charge and 10 % sales tax will be added to the prices on all food, beverage and Audio Visual equipment.

Prices are per person.

++ that appears on your Banquet Event Order means price plus Service Charge and Tax.

Deposits

Text goes here Text goes here

Billing arrangements for all events must be in accordance with the hotel polices. All requests for direct billing must be authorized by the hotel accounting department.

Please see your contract for more details in regards to your deposits.

If you have any question please contact your Sales Manager or Event Manager.

Guarantees

We ask that our clients notify our hotel of the total number of guests attending the event two weeks prior to the function, and the final guarantee of guests 72 hours prior to the event.

The menus have a minimum guarantee, If minimum guarantee is not met a 15% premium will be added to the price.

Entertainment and Decoration

The events department will be pleased to arrange, centerpieces, live entertainment, flower arrangements theme nights, photographer, etc.

There are some entertainment options for your event in the following pages.

Please contact your event manager for theme nights and more information

Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed.

Security

The hotel will not assume any responsibility for the damage or loss of any items left in the function rooms prior to or following the event.

Arrangements for security of exhibits, merchandise or articles set for display must be made with the event manager prior to the event.

We can arrange for private security staff during your event with a charge of 20 USD per security staff per hour.

Please arrange this with your event manager.

Audio Visual

For safety reasons and Hotel maintenance, the Hotel's in-house Audio Visual Company, is the only authorized company to perform audio visual rigging set ups in our hotel.

If an outside AV or production company is brought in, there will be an electricity charge applied.

Please contact your event manager for more information.

JW MARRIOTT CANCUN RESORT AND SPA

Kukulcan Blvd. Km 14.5 | Cancun | Mexico 77500

52 (998) 848-9600 | www.jwmariottcancunresort.com

events by Marriott

breakfast breaks lunch reception dinner beverage healthy technology INFO



Shipping information

This document contains information regarding how to ship materials from United States to Mexico in a very easy, safe and fast way. Please read it very carefully and send it back by fax signed in acknowledgment.

It is important that the necessary planning occur when shipping meeting materials

(which include amenities, "give-a-ways", awards, audio visual,

special computer equipment, and other miscellaneous items).

Over the years the Marriott CasaMagna Cancun Resort and JW Marriott Cancun Resort & SPA

have had outstanding results with:

Global Caribbean
3910 Pembroke Road
Hollywood, Florida 33021
Tel: (954) 894-4500
Fax: (954) 894-9190

Web Page:

www.globalcaribbean.com

E-mail: info@globalcaribbean.com

LION EXHIBITION FREIGHT
124 Park 42 Drive, Suite B
Locust Grove, GA 30248
Tel: (404)-305-1183
Fax: +1-52-(404)-305-1185

Web Page: www.lionexhibition.com

E-mail: info@lionexhibition.com

CISCA
Porto Seris No. 33 Fracc. Porto Bello
SMZ-55, Mz-13, Lt-2
Benito Juarez, Q.Roo
México CP. 77500
Tel: +1-52-(998)-267-8579
Fax: +1-52-(998)-210-2521

Web Page: www.cicsacancun.com

E-mail: jgmier@cicsacancun.com

We have had countless groups, both here and at other convention hotels in Cancun, use these services. These companies are freight forwarders that assists with the shipping, importation, customs clearance, receiving, storage and delivery of your goods directly to our Hotel on the requested dates. They can also help with any goods that need to be shipped back to wherever needed at the finish of your program.

There are other methods by which materials can be shipped, although the problems have definitely seemed to outweigh the successes. Many "overnight" service companies are required to clear their shipments in Mexico City before forwarding to Cancun. If you choose an overnight method, be aware that it may require the service of a customs broker in Cancun or Mexico City (depending on the port of entry), to clear the shipment.

Please feel free to contact the companies directly.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

Entertainment

MUSIC & ENTERTAINMENT RATES

(PRICES ARE IN US DOLLARS FOR 2010)

We can offer you a variety of music & entertainment, that will surely make your event unforgettable!

SOLOIST | \$ 400.00 USD

(Per 45 min set)

Recommended for cocktail receptions and dinners.

Strolling guitarist, pianist (electronic), saxophonist or harpist

DUETS | \$ 550.00 USD

(per 45 min set)

Recommended for cocktail receptions, theme nights, lunch and dinners.

Strolling Mexican duet

2 piece Marimba (traditional Caribbean wooden xylophone)

International instrumental music duet (available instruments: piano, flute, violin, harp etc.)

Electronic duet

TRIO | \$ 700.00 USD

(per 45 min set)

Recommended for cocktail receptions, theme nights, lunches and dinners.

Strolling Mexican trio Veracruz-style traditional trio (harp, acoustic guitars)

International instrumental music trio

(available instruments: piano, violin, cello and/or flute)

QUARTET | \$ 900.00 USD

(per 45 min set)

Recommended for cocktail receptions, lunches, dinners and theme parties

International instrumental music (available instruments: piano, violin, cello and flute)

Pre-Hispanic Instrumental Music | \$ 1200 USD (per 45 min set)

Listen to the mysterious and exotic tunes of Mayan music

5-PIECE DANCE BAND | \$ 1,500 USD (per 45 min set)

Recommended for beach parties, theme nights, casual & gala dinners

Caribbean band & International Orchestra

International band playing Caribbean and modern rhythms

MARIACHI

Recommended for cocktails receptions, lunch and theme nights

8 Piece Mariachi

\$1,050.00 USD (per 45 min set)

10 Piece Mariachi

\$1,250.00 USD (per 45 min set)

12 Piece Mariachi

\$1,450.00 USD (per 45 min set)

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[INFO](#)

Entertainment

MUSIC & ENTERTAINMENT RATES

(PRICES ARE IN US DOLLARS FOR 2010)

MARIMBA

| \$ 1200.00 USD per 45 min set

Recommended for cocktails receptions, breakfast, lunch, dinners and theme nights

4-5 elements

Traditional show

Recommended for theme nights, casual and gala dinners.

Delight your sight with impressive shows from the Mayan, Mexican & Caribbean rhythms!

Folkloric with recorded music

\$ 1,400.00 USD per 45 min show

Folkloric with live music

\$ 2,300.00 USD per 45 min show

Folkloric with special effects (additional to show price)

\$ 375.00 USD

Spanish show

\$ 1,200.00 USD per 45 min show

Other services

Sound System & Taped music (3 hours) good for up to 100pp
\$490.00 USD

DJ, Light & sound (3 hours) good for up to 200pp
\$2,250.00 USD

Prices are valid through December 2010 and are subject to a 10% Federal Tax (subject to change).

These prices are controlled by the local musicians union and are subject to change.

One hour of show consists of 45 minute of show or music and a 15 minute break.

During the following Local Public Holidays these prices will triple.

January 1

September 16

February 5

November 20

March 21

December 25

May 1

December 31