

**THE WESTIN**  
RESORT & SPA  
Cancun



*Before all else we are pleased to know that you are thinking of doing your very important event with us; our banquet team will answer any question and give you any assistance you may need to guarantee the total success of the event. Likewise our Chef team will be more than pleased to be able to help you with any menu or additional dish that adjusts your taste and preference.*

## Index

<u>Description</u>	<u>Page</u>
<i>Breakfast Buffet</i>	3-5
<i>Plated Breakfasts</i>	6
<i>Coffee Breaks</i>	7-12
<i>Brunch</i>	13-17
<i>Lunch Buffet</i>	18-23
<i>Box Lunch</i>	24-25
<i>Cocktails and Receptions</i>	26-28
<i>Supper Buffet</i>	29-35
<i>Executive Buffet</i>	36-38
<i>Theme Buffet</i>	39-45
<i>Additional to the Buffet</i>	46-50
<i>Plated menus</i>	51-55
<i>Beverages</i>	56-60
<i>Decoration</i>	61
<i>Music</i>	62

## Breakfast Buffet

### Cancun Continental

Assorted Juices and Smoothies  
Season Sliced Fruits  
Assorted Breakfast Pastries, Muffins and Croissants  
Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
US \$ 13.00 per person

### Luxury Continental

Assorted Juices and Smoothies  
Season Sliced Fruits  
Assorted Breakfast Pastries, Muffins and Croissants  
Butter, Honey and Preserves  
Display of Bagels with Plain and Chive Cream Cheese  
Selection of Fruit Yogurts  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
US \$ 15.50 per person

### The American

Assorted Juices and Smoothies  
Season Sliced Fruits  
Assorted Cereals and Milk  
Display of Bagels, Muffins, Breakfast Pastries  
Butter, Honey and Preserves  
Fluffy Scrambled Eggs with Fresh Herbs  
Crispy Bacon or Sausage Links  
Home Style Red Bliss Potatoes with Caramelized Onions  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
US \$ 16.50 per person

**Cancun Breakfast Buffet**

Assorted Juices and Smoothies  
Display of Sliced Fruit with Assorted Yogurts  
Assorted Cereals and Milk  
Display of Bagels, Muffins, Breakfast Pastries  
Butter, Honey and Preserves  
Fresh Smoked Salmon with cream cheese, capers and diced onion  
Crispy Bacon or Link Sausages  
Hash Brown Potatoes  
Refried Beans  
Pancakes with Hot Maple Syrup  
Prune preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**Egg Selection**

(Choose an Option)

Motuleño Style

Mexican Style

Scrambled

Benedictine Style

Tortilla with Basil, Mozzarella Cheese and Tomato

US \$ 19.00 per person

**Mexican Breakfast Buffet**

Assorted Juices and Smoothies  
Butter, Honey and Preserves  
Sliced Fruit with Assorted Yogurts  
Assorted Cereals and Milk  
Mexican Style Scrambled Eggs  
Poblano Style Poached Eggs  
Refried Beans with Bacon  
Red Chilaquiles  
Fried Pork skin with Green Sauce  
Mexican Style Filet Fajitas  
Flour or Corn Tortillas  
Red and Green Hot Mexican, Sauce  
Assorted Mexican Pastries  
Hot Chocolate, Olla Mexican Coffee and Hot Tea  
US \$20.50 per person

**HEALTHY**

Juices: Orange, Grapefruit, Apple and Tomato Juices  
Display of Season Sliced Fruit and Strawberries (Seasonal)  
Cottage Cheese with Sliced Fruits, Dried Fruit and Nuts  
Muesli and Low-Fat Yogurt  
Whole Milk, Skimmed Milk or 2% Fat Milk  
Oat and Raisin Muffins  
Whole Wheat English Muffins  
Butter, Margarine Spread  
Honey and Preserves  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea  
US \$ 17.00 per person

**ADDITIONAL BREAKFAST ITEMS FOR BUFFETS**

Oatmeal  
US \$ 0.60 per person  
Cottage Cheese with Sliced Fruit, Dried Fruit and Nuts  
US \$ 1.00 per person  
Benedictine Style Eggs  
US \$ 2.50 per person  
Omelet Station (1 Chef is required for every group of 50 people)  
Freshly Made to Order with your Choice  
Of Diced Tomato, Chopped Onions, Diced Bell Peppers, Ham, Sliced  
Mushrooms, Hot Sauce and Cheese  
US \$ 2.00 per person  
Pacific Smoked Salmon served with  
Fine Herb Cream and Bagels  
US \$ 4.00 per person  
Assorted Cold Cuts:  
Salami, Ham, Roast Beef, Turkey and Pastrami  
US \$ 3.50 per person  
International Cheese Tray  
US \$3.50 per person

## Plated Breakfasts

Sweet Breakfast Bread Baskets and morning beverage Included

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

### Juices

(Choose two)

Orange, Grapefruit, Apple, Pineapple, Watermelon, Guava, and Carrot  
Juices can be combined according to one's preference

### Main Dishes

#### All American

Scrambled eggs with Bacon or Sausage and Hash Brown potatoes  
US \$17.50 per person

#### Healthy Beginning

Scrambled egg whites with fine herbs and mushrooms  
Oven Brownd Potatoes and Grilled Tomatoes  
US \$18.50 per person

#### The French toast

French toast slices coated with our special dough,  
Gilded in Butter and bathed with maple syrup, served with bananas,  
US \$16.50 per person

#### The Quiche

To your Choice: Spinaches or Machaca Lorraine  
Served with cinnamon candied apples and Grilled Tomatoes  
US \$17.00 per person

#### Smoked Salmon Benedictine

Smoked salmon and poached eggs with capers and purple onion served  
Over an English muffin, served with hash brown Potatoes and Hollandaise  
sauce  
US \$21.50 per person

#### Mexican Breakfast

Duet of Plain and Mexican Scrambled Eggs served in Tortilla Cups  
Bacon Links and Home Fried Potatoes  
US \$19.00 per person

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

## Coffee Breaks

All the Coffee Breaks are for a Period of 30 Minutes  
For 25 People Minimum

### Liquid Coffee Break

Assorted soft drinks, mineral water, Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
US \$ 9.50 per person

4 hours

\$ 14.00 per person

8 hours

\$17.00 per person

### Standard Coffee Break

Assorted soft drinks, mineral water, Orange Juice  
Assorted sweet cookies  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
US \$ 10.50 per person

4 hours

\$15.00 per person

8 hours

\$18.50 per person

### Continental

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Assorted sweet bread and croissants with Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$11.50 per person

4 hours

\$16.00 per person

### Option 1

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Mini French pastry and Assorted Cookies  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Option 2**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
White bread mini finger: ham, cheese and marinated vegetables  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$12.50 per person

**Option 3**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Mini Mexican pastry and Olla Mexican Coffee  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$12.50 per person

**Option 4**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Mini finger sandwich: Smoked salmon, Serrano ham and cheese  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$15.00 per person

**Option 5**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Assorted fruits display  
Assorted Cereals with Yogurt and Milk  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.50 per person

**Option 6**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Buñuelos and mini Mexican vegetable pastry  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.00 per person

**Option 7**

Assorted Juices: Orange, Grapefruit and Papaya Juices  
Tropical Fruit Basket and assorted mini tacos  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.00 per person

**Option 8**

Assorted soft drinks,  
Beef mini burritos with assorted sauces and toppings  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.50 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Option 9**

Assorted soft drinks  
Ham and Cheese Croissant sandwich  
White bread Salami and Cheese Sandwich  
Cucumber and Cheese in wheat bread  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$13.50 per person

**Theme Coffee Break**

**Coffee Break Jalisco**

Churros and Buñuelos  
Hot Chocolate  
Assorted Mexican Sweets  
Olla Mexican Coffee, Decaffeinated Coffee and Hot Tea  
Assorted soft drinks and mineral water  
\$13.50 per person

**Ice Cream Station**

Chocolate, Vanilla and Strawberry Ice Cream, Assorted toppings: Chocolate,  
Strawberry and Pineapple Syrups, Nuts, Bananas,  
Whipping Cream and Cherries  
Assorted soft drinks and mineral water  
\$15.50 per person

**Sweet and Salty**

Pistachio, Baked almonds,  
Caramel peanuts, Dried Fruits,  
Assorted Candies and Lemonade  
Assorted soft drinks and mineral water  
\$13.50 per person

**Grandma Cookies**

3 different freshly baked home made style cookie types,  
Delicious Brownies  
Lemonade and Cold Milk  
Assorted soft drinks and mineral water  
\$14.00 per person

**Tea Time**

Assorted mini sandwiches, freshly baked raisin cookies,  
Assorted cookies and mini Fruit tart  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$15.00 per person

**\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\***

**THE WESTIN**  
RESORT & SPA  
Cancun

**The Garden**

Assorted Vegetables crudités with Dip,  
Assorted Sliced fruit platter with yogurt syrup  
Cereal Bars  
Assorted soft drinks and mineral water  
\$14.50 per person

**Mexican Station**

Cheese and Mushroom Quesadillas, Chicken tostadas,  
Beef Fajitas, guacamole, Refried Beans, Mexican Sauce and Fried tortilla  
Assorted soft drinks and mineral water  
\$16.00 per person

**100% Healthy**

Freshly Squeezed Grapefruit and Papaya juice  
Whole Fruits Basket, Oat Meal bars and Multi-grain bars,  
Flavors Yogurts, Cereals y Dried Fruits  
\$15.50 per person

**Sweet Chocolate Coffee Break**

Fried Banana with Chocolate Sauce, Mini Chocolate Muffins,  
Chocolate ice cream with coconut and Almonds  
Chocolate Tart, Chocolate Truffles  
Assorted soft drinks and mineral water  
\$17.00 per person

**All Lemon Coffee Breaks**

Lemon Pie with Meringue  
Lemon smoothie  
Lemonade, lemon pie, lemon cookies  
Assorted with Lemon sauce  
\$14.50 per person

## SUGGESTIONS TO ADD TO YOUR FAVORITE COFFEE BREAK

### BEVERAGES

Soft Drinks: Regular and Diet Soft drinks  
\$ 3.50 each

Mineral Water and bottle water  
\$ 3.50 each

Freshly Brewed coffee  
\$ 30.00 p/GAL \$ 16.00 per bottle

Tea variety  
\$ 30.00 p/gal \$ 16.00 per bottle

Whole Milk, Skimmed Milk or 2% Fat Milk  
\$ 28.00 p/gal \$ 15.00 per jar

Fruit Juices: Orange and grapefruit  
\$ 45.00 p/gal \$ 20.00 per jar

Fruit Juices: Pineapple, Apple, grape and tomato  
\$ 40.00 p/gal \$ 18.00 per jar

Freshly squeezed Lemonade  
\$ 30.00 p/gal \$ 17.00 per jar

Ice tea  
\$30.00 p/gal \$17.00 per jar

### FOOD

Assorted Fruit Yogurts  
\$ 1.50 p/piece

Assorted Cereal Boxes (Milk required)  
\$1.50/ piece

Oven-Fresh Cookies: Chocolate Chip,  
Walnut, Almond or Oatmeal  
\$25.00 p/dozen

Assorted Home Made Danish Pastries  
\$28.50 p/dozen

Freshly Baked Flaky Croissants and  
Chocolate Petit Bread  
\$28.50 p/dozen

Freshly Baked Muffins: Vanilla, Chocolate,  
Carrot and Bran  
\$27.00 p/dozen

Brownies  
\$28.50 p/dozen

Fruit Tartlets  
\$32.50 p/dozen

**THE WESTIN**  
RESORT & SPA  
Cancun

**VARIETY OF MINI FINGER SANDWICHES**

\$29.50P/Dozen

Cucumber and Watercress in mini finger sandwich  
Smoked Salmon in mini Baguette  
Tuna Mini Brioche  
Roast Beef Mini Baguette  
Grilled Vegetables in Focaccia Bread  
Ham and Cheese in Whole Wheat Bread

**PASTRIES SELECTION**

Strawberries covered with Chocolate (in season)

\$ 24.00 p/dozen

Mini French Pastries

\$ 24.00 p/dozen

Assorted Fruit

\$ 1.90 p/ piece

Assorted Cereal bars

\$ 2.00piece

Sliced Fresh Fruit Platter

\$ 3.50 p/ person

Fresh Vegetable Crudités Platter with Dip

\$ 4.00 p/ person

*(Minimum of 20 people)*

Tortilla Chips, Mexican Sauce and Guacamole

\$ 4.00 p/ person

Just made Popcorn

\$3.00person

**Smoothie Station**

Banana and Strawberry Smoothie

Papaya and Banana Smoothie

Orange and Watermelon Smoothie

\$14.50 p/ person

**Waffle Station**

Served with

Honey, Syrup, Whipping Cream, Raisins, Nuts

Jam, Butter,

Chocolate, Milk Jam and Raspberry sauce

\$15.00 per person

## Brunch

All brunch buffets are set for a minimum of 50 people

### Brunch Buffet I

Assorted Juices: Orange, Grapefruit and Apple Juices  
Sliced season fruit

Assorted breakfast pastries, Muffins, and Croissant  
Butter, Honey and Preserves

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Roman lettuce, Escarole lettuce, Sliced Carrot,  
Tomato, Onions, Corn, beetroot  
Thin sliced ham, Swiss cheese  
Assorted dressings

Assorted bread Basket

Guacamole, Mexican Sauce and fried Mexican tortilla

Cabbage and potato Salad

Chilaquiles with Chicken

Scrambled eggs with Fine Herbs

Grilled Chicken with Mushrooms

Poached Grouper Filet

Anna Potatoes

Steamed Vegetables

Coriander Style Rice

Cheese Cake

Puff pastry with crispy Apples

Carrot Pie,

Chef's Fruit Mouse of the day

Season Fruit Tartlets

\$20.00Person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Brunch Buffet II**

Assorted Juices: Orange, Grapefruit and Apple Juices  
Sliced season fruit  
Assorted breakfast pastries, Croissants  
Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Roman Lettuce, Escarole Lettuce  
Sliced Carrot, Tomato, Onion,  
Corn, Beetroot  
Thin sliced ham, Swiss cheese  
Assorted dressings  
Assorted bread Basket  
Potato and bacon salad  
Octopus salad  
Penne Pasta with Shrimps  
Serrano Ham Plate (dry cured Spanish ham)  
Benedictine eggs with Smoked Salmon  
French Crepes with creamy Mushroom Sauce  
Pork Medallion with mustard Sauce  
Turkey grilled Breast, tomato sauce and Basil  
Hash Brown Potato  
Cream Style Spinach  
Grilled Vegetables

Chocolate Cake  
Vanilla and Chocolate Mouse  
Flan Caramel  
Carrot Pie,  
Chef's Fruit Mouse of the day  
Season Fruit Tartlets  
\$29.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Brunch Buffet III**

Assorted Juices: Orange, Grapefruit and Apple Juices  
Sliced season fruit  
Assorted breakfast pastries, Croissants  
Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Ceviche Colima style  
Assorted greens  
Potatoes and cranberry Salad  
Tuna Carpaccio  
Guacamole, Mexican Sauce and Fried Mexican Tortilla  
Country French salad  
Penne Pasta with shrimps  
Assorted Bread Basket  
Assorted dressings

Benedictine Egg with Smoked Salmon  
Green and Red hot Sauce  
Flour and corn Tortillas

French toast with sugar and Maple Syrup  
Bacon, country Style Sausage  
Beef Fajitas with Chipotle Chili  
Grilled Turkey Breast with Mustard sauce  
Hash Brown potato  
Pesto Style Grilled Vegetables  
Mexican Style Rice

Strawberry Cake  
Moka Pie with English Sauce  
Fruit Basket  
Carrot Cake,  
Chef's Fruit Mouse of the day  
Fruit Tartlets  
\$35.50er person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Brunch Buffet IV**

Assorted Juices: Orange, Grapefruit and Apple Juices  
Sliced seasonal fruit platter  
Assorted breakfast pastries, Croissants  
Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Acapulco Ceviche  
Assorted Greens:  
Romaine, sangria, escarole, and endive Lettuces  
Assorted dressings  
Croutons, Parmesan Cheese, Olives,  
Waldorf salad  
Green Papaya and raisin salad  
Penne pasta with shrimps

Benedictine Eggs  
Green and Red Hot Sauce  
Flour and Corn Tortillas

French Toast with sugar and Maple Syrup  
Bacon  
Grilled Sirloin with Mushroom Sauce  
Grilled Chicken breast with tomato Sauce  
Hash brown potato  
Pesto style Grilled Vegetables  
Black Rice

Chocolate and Mint Cake  
Pineapple Cake  
Flan Caramel  
Carrot Pie, Chef's Fruit Mouse of the day  
Season Fruit Tartlets  
\$38.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Brunch Buffet V**

Assorted Juices: Orange, Grapefruit and Apple Juices  
Sliced season fruit  
Assorted breakfast pastries, Croissants  
Butter, Honey and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Mussels Scallop ceviche  
Assorted Greens:  
Romaine, sangria, escarole, and endive Lettuces  
Assorted dressings  
Benedictine Eggs  
Green and Red Hot Sauce  
Flour and Corn Tortillas

French Toast with sugar and Maple Syrup  
Bacon  
Potato and Sausage Omelet  
Grilled Sirloin with Mushroom Sauce  
Spanish Valencia Paella  
Hash brown potato  
Pesto Style Grilled Vegetables

Chocolate Cake  
Tart Tatin  
Tropical Fruit Mouse  
Prune Mini tartlets  
\$40.00person

Add to your Brunch Egg and Omelet Station

Eggs and Omelets can be chosen according to once preference:  
Mushrooms, tomato, bacon, ham, cheddar cheese, green pepper and onion  
Extra Charge Applied \$ 63.00. Per Chef  
One Chef needed for every 70 People  
\$3.00per person

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

# Lunch Buffet

Buffets are stipulated for a minimum of 50 people, unless specified

## Deli Buffet

### Salads

(Select Tree)

Pickled Vegetables, Assorted Dips

Fresh Fruit Salad

Cucumber, Bell Pepper and Onion Marinated with fresh Coriander

Potato marinated With Spices in Italian Dressing

Cole Slaw Salad

Surimi Salad with corn and soy sprouts

Assorted Bread Basket

### Main Dishes

*Prepare your Own Sandwich*

Baguette, olive bread, focaccia bread, white bread

Sliced tomato, sliced onion, cucumber, mustard, mayonnaise,

Romaine, sangria, escarole and frisee Lettuces

Dressing: balsamic, French, Italian, Cesar and Roquefort

Cold cuts tray: smoked turkey, grilled chicken breast, Virginia ham, Roast beef,  
and Serrano ham (dry cured Spanish ham)

Guacamole, Mexican sauce and fried Mexican Tortilla, assorted crackers

Cheese trays:

Camembert Cheese, Gruyere cheese, goat cheese

Gouda cheese, panela cheese, revolchón cheese

Assorted mini French bread

### Desserts

Carrot cake

Black Cherry Cake

Lemon Pay

Season Fruit Tartlets

Coconut Cake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$24.50 per person

## Food Buffet II

### **Appetizers**

Beef Capriccio, Mexican salsa and Parmesan Cheese  
Pickled Vegetables  
National Cheese tray  
Homemade bread basket  
Heart of Palm with cocktail dip

### **Salads**

Vegetable Salad with goat cheese and bacon  
Cucumber salad with mint yogurt  
Potato and Carrot salad  
Grilled vegetable salad with Pesto  
Guacamole, Mexican sauce  
Fried Mexican Tortilla and crackers

### **Main Dishes**

Marinated Grilled Chicken with green lemon Sauce  
Breaded Mahi Mahi over spinach, with tartar sauce  
Pasta Fussili with Napolitana sauce  
Stuffed zucchini with ricotta cheese  
Dauphine's potato gratin  
Glazed mixed vegetables  
Assorted Mexican Sauces

### **Desserts**

Fruit salad  
Pineapple turned around  
Cheesecake  
Napolitan flan  
Black Forest Cake  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$29.50 per person

**Buffet Tex Méx**

**Salads**

Caesar salad with traditional dressing  
Mexican Salad  
Green pepper and corn salad  
Nopal with tomato Salad  
Mixed salad with fresh mushrooms  
Guacamole and Mexican sauce  
Mexican Fried Tortilla and crackers

**Main Dishes**

Green Pozole  
BBQ pork ribs  
Zarandeado Golden fish (local dish)  
"Nogales" Flank Steak  
Baked chicken with spices and tequila  
Whole corn  
Chili beans  
Charcoal Style Potatoes  
Flour or corn Tortillas  
Green and red hot sauce and cooked chilies

**Desserts**

Apple Pay  
Fresh assorted fruits  
Chocolate cake  
Carrot Pay  
Lemon Pay  
Fruit Cocktail  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$ 29.00 per person

## Italian Buffet

### **Antipasto**

Breaded Provolone Cheese with basil pesto  
Marinated grilled vegetables  
Caprese Salad  
Prosciutto ham stuffed with olives and Parmesan cheese  
Assorted Greens and feta cheese marinated in basil  
Fettuccini salad with pesto  
Italian Shrimp Cocktail  
Garlic, olives, herbs and rosemary Bread  
Assorted dressings

### **Main dishes**

Spring Lasagna  
Chicken Florentine  
Grouper "di livio" style  
Pork loin marinated in garlic and basil pesto  
Chianti chicken cannelloni  
Zucchini stuffed with polenta  
Gratin Eggplants

### **Desserts**

Fruit Cocktail  
Chocolate Cake  
Cheese tray  
Napolitan Cream  
Tiramisu  
Season Fruit tartlets  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

US \$ 31.00 per person

**Asian Buffet**

**Appetizers and Salads**

Squid Thai salad  
Vietnamese rolls  
Singapore Vegetable salad  
Thai Noodles and shrimp salad  
Asian chicken salad  
Clam salad with Hoisin sauce

**Main Dishes**

BBQ Pork ribs with charsiu sauce  
Shrimp Tostaditas  
Chicken with cashew nuts  
Fried rice with chicken  
Grilled vegetables Philippines style  
Beef With Soya and broccoli

**Desserts**

Sliced Fresh fruit with coconut and honey  
Lychees cake  
Pineapple Tostadas  
Sugar cane and corn mouse  
Apple Buñuelos

\$ 29.00 per person

## Mayan Buffet

### **Salads**

Beef Salad  
Chayote (vine) and corn salad  
Regional Critic fruits  
Pork Mayan style salad  
Jicama and cucumber with coriander  
Dressings: Roquefort, balsamic, Soya, Thousand Island dressing  
Guacamole, Mexican sauce and chips

### **Regional appetizers**

Panuchos, chicken taquitos, turn over tortilla cheese, Salbutes

### **Main Dishes**

Lime soup  
Yucatán style Chicken  
Grouper fillet "Ti-kin-xik" style (local dish)  
Pork "pibil" (Mayan style)  
Fresh Sautee vegetables  
Rice Mayan style with fried banana  
Charro Beans

### **Desserts**

Pumpkin Sweet Puree  
Coconut cake  
Dried fruit Flan  
Assorted fruits  
Regional candies  
Sweet Corn Pay  
Rice and milk dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

\$33.00per person

**THE WESTIN**  
RESORT & SPA  
Cancun

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

# Box Lunches

## ONLY ONE

Individual chip bag

1 Banana

1 Apple

1 brownie

Grilled chicken, lettuce, chipotle mayonnaise, panela cheese

Wrapped with tortillas (chimichanga)

Cookies

Soda

\$ 15.50 per person

## CANCUN SUNRISE

Sandwich of prosciutto and tomato

With pesto and Basil and walnut

1 banana

1 apple

3 cookies

Soda

Spices

\$16.50 per person

## THE LAGOON

Sandwich of olive bread with ham and Gruyere cheese

Lettuce and Pickle

1 banana

1 apple

1 carrot pay

Soda

Spices

\$15.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Arrecifes**

Roast beef Baguette  
Lettuce, tomato and cucumber  
Mexican sauce  
Totopos  
1 banana  
1 apple  
3 cookies  
Soda  
\$15.50 per person

**Royal beach**

Grilled vegetable sandwich in focaccia bread  
Gruyere cheese and ham Giant Croissant  
Potato and chives salad  
Crackers  
1 apple  
1 banana  
Soda  
\$ 20.00 per person

## Cocktails and Receptions

We suggest 12 Canapés per person per one cocktail hour

**Warm Hors D'oeuvres**

**Standard**

\$3.00 each one

Mini quiche Lorraine  
Vegetable Spring rolls  
Breaded Mini chicken fingers  
Chicken Satay with sesame seed  
Chicken Nuggets with sesame seed

**Premium**

\$3.50 each one

Shrimp and scallop Brochette  
Beef and pepper Brochette with Thai sauce  
Cajun crab pastry  
Mini Beef Filet in brick pasta

**Deluxe**

\$4.00 each one

Scallops wrapped in smoked bacon  
Coconut Opened shrimp  
Brie cheese in puff pastry with caramelized apples  
Turnover of lobster au saffron  
Seafood Quesadillas

**4 Sauces to select**

Teriyaki      Curry      Honey mustard      Tartar Mexican  
Guacamole      Cocktail      Chimichurri      BBQ      Cheese

**Cold Hors D'oeuvres**

**Standard**

\$3.00 each one

Fried Mexican Tortilla with guacamole  
Blue cheese and nuts Canapé  
Mini bruschetta with cream cheese and herbs  
Mini croutons with sun dried tomatoes and cheese cream

**Premium**

\$3.50 each one

Canapés of mousse Ham and Portobello Canapé  
Smoked salmon Canapé  
Herbs and asparagus cream cheese Canapé  
Marinated mussels in its shell

**Deluxe**

\$4.00 each one

Canapés of Duxelles mushroom  
Tuna salad and salmon caviar Tartlet  
Scallop mini brochette  
Brie cheese and nuts Canapé  
U/15 shrimps with honey and mustard sauce

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

## **HORS D'OEUVRES STATIONS**

### **Shrimp and Oyster Snacks**

3 Shrimps and 1 Oyster per person  
Served with cocktail sauce  
\$ 15.50 per person

### **Ensenada Oysters**

On Half Shell with Horseradish Cocktail Sauce,  
With shallot and tarragon Vinegar and Lemon Wedges  
\$ 42.00 per dozen

### **Gulf of California Shrimps**

With Horseradish Cocktail Sauce, Tartar Sauce and Lemon Wedges  
\$ 52.50 per dozen (15 pieces per pound)

### **Cortez Sea Clams**

On half Shell with Horseradish Cocktail Sauce, Hot Red Sauce and Lemon  
Wedges  
\$ 39.90 per dozen

### **California Roll Selection**

With Pickled Ginger, Prepared Wasabi and Soy Sauce  
\$ 31.50 per person

### **Fresh Garden Vegetable Crudités Display**

(Minimum 20 people)  
Assortment of Fresh Cut Vegetables, accompanied by a Selection of Chipotle,  
Mayonnaise, Garlic-Ranch dressing and one Thousand Island Dipping Sauces  
\$13.00 per person/per hour

### **Cheese Display**

(Minimum 20 people)  
A selection of Worldwide Classic Cheeses Displayed on Wooden Boards,  
Decorated with Fresh Fruits and Served with an Assortment  
Of Walnut Bread, Sliced French Baguettes and Crackers  
\$17.00 per person / per hour

### **“Make Your Own Nachos” Corner**

Corn and Flour Totopo Baskets with a display of Refried Beans,  
Melted Cheese, Jalapeño Chili, Mexican Sauce, Sliced Green Onion and  
Guacamole  
\$ 8.00 per person / per hour

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

**Quesadillas Station**

A chef will melt Mexican Oaxaca and Asadero Cheese to obtain the perfect, traditional combination, with a display of Mexican sauces, Toppings and Corn and Flour Tortillas. The Chef suggests combining cheese with:

Chicken, Ham or Mixed Quesadilla

(1 Chef Attendant required per every 70 people)

\$ 16.00 per person

**Fajita Station**

Accompanied by Warm Flour and Corn Tortillas, Guacamole,  
Green and Red Sauce, Cheese and Sour Cream

(1 Chef Attendant required per every 70 people)

\$17.00 per person

## DINNER Buffet

### Dinner Buffet I

#### **Cold Dishes**

Mixed Salad  
Bean and bell pepper salad  
Cole slaw with spices  
Penne pasta with shrimps and vegetables  
Cajun style Cucumber, tomato and onion salad  
Dressings: Roquefort, cocktail, French, Italian  
Assorted home made bread  
Guacamole and Mexican sauce  
Fried Mexican Tortilla

#### **Main Dishes**

Grilled Chicken breast with mushrooms  
Grilled Salmon filet with caper sauce  
Flank steak with onions  
Arrabiata style Farfalle Pasta  
Spiced Oven potato  
Corn with spring onion

#### **Deserts**

Fresh fruit Salad  
Coconut cake  
Vanilla and chocolate Mousse  
Fruit Tartlets  
Cheesecake with strawberries  
Normal and decaffeinated coffee  
\$31.50 per person

**Dinner Buffet II**

**Salads**

Caesar salad with its traditional dressing  
Fettuccini Pasta salad  
Creole salad with coriander  
Guacamole and Mexican sauce  
Fried Mexican Tortilla  
Dressing: Roquefort, balsamic, Soya and one thousand island  
Assorted bread

**Seafood Corner**

*(Additional charge per complement \$10.00 per person)*  
**1 oyster, 1 crab leg, 2 shrimps, and 1 chocolate clam**  
**Tartar sauce, cocktail sauce and lemon**

**Main Dishes**

Chicken breast, Huitlacoche sauce and requeson cheese  
Grilled flank steak with onions and mushrooms  
Grilled Mahi Mahi veracruzana style sauce  
Pasta Rigatoni putanesca  
Anna potatoes  
Steam glazed vegetables

**Deserts**

Fresh sliced fruit  
Apple Strudel with vanilla sauce  
Pumpkin Pay  
Caramel custard napolitan  
Chocolate mousse with whipping cream  
Orange cake  
\$ 36.50 per person

**Dinner Buffet III**

**Salads**

Greek salad  
Nicoise Salad  
Potato and cucumber salad  
Lettuce: roman, large, sangria and escarole  
Dressing: Roquefort, one thousands islands, Cesar and balsamic  
Assorted home made bread  
Guacamole and Mexican sauce  
Fried Mexican Tortilla

**Fisher Corner (Additional charge US \$6.30 per person)**

One Chef Attendant required for every 70 people  
**Cocktails can be prepared according to your preference**  
(Served in glass)  
Squid, octopus, shrimp, scallops, fish  
Shrimp broth  
Chopped coriander, tomato, onion and lemon  
Tartar sauce, cocktail sauce, ketchup  
Aguachile sauce, chopped serrano chili,  
Tabasco sauce, Fried Mexican Tortilla, crackers, tostadas

**Main Dishes**

Chicken Breast with tea lemon sauce  
Crunchy salmon filet with ginger and lemon sauce,  
Marinated beef Brochette top with paprika onion rings  
Fettuccini pasta with seafood in a roasted tomato sauce  
Grilled vegetables with rosemary pesto

**Desserts**

Rolled Vanilla cake stuffed with mango mousse  
Rice and milk sweet with strawberries  
Chocolate cake  
Tart Tatin  
Pumpkin candy  
Sliced fresh fruit

\$ 37.50 per person

(The Fisher corner requires 1 Chef Attendant per every 70 people)

**THE WESTIN**  
RESORT & SPA  
Cancun

**Dinner Buffet IV**  
**Barbecue**

Grilled vegetables marinated in olive oil  
Endive and chive Salad  
Greek salad with feta cheese  
Caesar salad with traditional dressing  
Dressings: Roquefort, one thousand islands, balsamic and French  
Guacamole and Mexican sauce  
Fried Mexican Tortilla and assorted homemade bread

**Station**  
**From the Grill**

**Lobster tail marinated in spices**

Chicken breast  
Mahi mahi filet  
Marinated Flank steak  
Garlic butter, clarified butter  
5 spices sauce, green papaya relish

**Garnishing**

The grill station requires 1 chef for every 70 people  
\$63.00 additional charge applies per chef

**Garnishing**

Whole corn  
Glazed vegetables  
Steamed potatoes  
Mexican Beans style  
Rice with bell pepper

**Deserts**

Cheesecake  
Chocolate roll  
Napolitan flan  
Coconut Cake  
Strawberry Mousse  
Fresh fruit salad with Caribbean rum

\$ 65.00 per person  
(The Grill Station requires 1 Chef Attendant per every 70 people,  
US \$ 84.00 additional charge is applied per chef).

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

**Dinner Buffet V**

*80 people Minimum*

**Cold Dishes**

National cheese display with tropical fruit  
Smoked salmon with garnishing and warm bread  
Individual shrimp cocktails with cocktail sauce

**Option**

16/20 Shrimp, additional charge US \$4.00  
U 15 Shrimp, additional charge US \$5.50

**Salads**

Greek salad with feta cheese  
Nicoise salad  
Rotelli salad with ham and grilled bell peppers  
Spring Salad  
Artichokes and asparagus Salad Marinated in balsamic vinegar  
Large, roman, escarole and French lettuces  
Dressings: one thousand islands, French, Roquefort, vinegar, honey mustard,  
Guacamole and Mexican sauce  
Fried Mexican Tortilla and assorted homemade bread

**Hot Mains**

Mahi mahi filet with mushroom crust  
Seafood brochettes with Soya and Cajun  
Turkey breast in hazelnut sauce  
Provencal style Fusilli (artichoke, tomato, olives and herbs)  
Chinese style Fried rice  
Grated tomatoes

**Carving Station**

Leg Of Lamb glazed with honey and soy sauce  
Prime rib with corn bread crust  
Merlot wine sauce  
Shitake mushroom sauce  
Mini Brioche bread  
Mushroom Mouse

**THE WESTIN**  
RESORT & SPA  
Cancun

**Dessert**

Tiramisu  
Frozen Lemon Pay  
Pineapple pastry puff  
Chocolate mousse roll  
Fruit Cocktail in a watermelon  
\$ 55.00 per person

The Carving Station requires 1 Chef Attendant per every 70 people,  
An US \$ 84.00 additional charge applies per chef

**Dinner Buffet VI**

**Appetizers and Salads**

Cesar salad  
Caprese Salad  
Fussili and pepperoni Salad  
Codfish salad with black olives  
Shrimp salad with cocktail sauce  
Squid salad with potato and bell pepper in balsamic vinegar  
Dressings: Roquefort, Caesar, balsamic and French  
Guacamole and Mexican sauce  
Fried Mexican Tortilla and Assorted bread

**Main Dishes**

Grilled beef filet with a green pepper creamy sauce  
Roasted pork medallions with Sautee apples  
Grilled salmon with lemon butter and capers sauce  
Fish and seafood brochette  
Duchesse potatoes  
Mixed Sautee vegetables

**Desserts**

Orange cake  
Cold melon soup perfumed with mint  
Biscuit roll with fruit cream  
Coconut Mousse with chocolate sauce  
\$ 40.00 per person

**Vegetarian Buffet**

**Appetizers and Salads**

Heart of Palm salad  
Lentil salad  
Asparagus in ginger infusion  
Humus with tostadas  
Mixed salad with dressings  
Curry style fried cauliflower  
Penne pasta with vegetables julienne  
Assorted Dressing  
Fried Mexican Tortilla

**Main Dishes**

Japanese style fried rice  
Curry style tomato with spinaches  
Couscous with fresh vegetables  
Cauliflower and broccoli marinated in dill  
Vegetables Lasagna with tomato and basil perfume  
Sautee Tofu with oriental dough rice and vegetables  
Fried Rice Macaroni with ginger style zucchini and carrots  
Potato tortilla with tomato and mushrooms in shallots cream

**Desserts**

Apple Pay  
Carrot cake  
Chocolate cake  
Fresh sliced fruit  
Mixed fruit tart  
Pineapple Turn around  
\$ 32.00 per person

## Executive Buffet

### MINIMALIST

*Minimum 50 people - Maximum 100 people (variable)*

Cold shrimps in cocktail sauce  
Mini tamales stuffed with lobster salad  
Clams in sesame seed and Soya sauce  
Mini green tomato stuffed with fresh tuna fish  
Colima ceviche in Small glassware  
Acapulco ceviche in Small glassware  
Smoked duck roll with plum  
Panela cheese and beetroot brochettes  
Small smoked salmon flowers  
Tropical fruit with champagne  
Prawns over sugar cane

Three flavor mini Mousse  
Fruit mini brochettes  
Brick pasta aumoniere stuffed with raspberry  
Napolitan mini flan  
Mini lemon pie  
Apple mini dough puff pastry  
Mini truffles  
Sweet mini tamales

### **\$63.00 per person**

2 chefs required for every 80 people  
\$63.00 extra charge applied per chef

**Buffet I**

**Tartar Station**

**Salmon, tuna fish and Sea Bass**

**Garnishing:**

Shallots, capers, chives, parsley  
Chopped eggs, mayonnaise, mustard  
Brandy, pickles, onion,  
Mini brioche bread, crotons, baguette

**Salads**

Cesar salad  
Thai beef salad  
Tomato and chives salad

**From the grill**

Mahi Mahi fish filet with pink ginger  
Lobster with garlic butter and nuts  
Beef filet with saffron and green pepper sauce  
Zucchini and spinaches  
Baked potatoes

**Desserts**

Coconut cake  
Fresh sliced fruit  
Pineapple Crepes  
Chocolate roll  
“Drunken” strawberries

\$ 58.00 per person

The Tartar station requires 1 chef for every 40 people,  
\$63.00 extra charge applied per chef

**THE WESTIN**  
RESORT & SPA  
Cancun

**Buffet**

**Cold Dishes**

Salmon Caviar with traditional garnishing  
Asparagus and artichokes in dressing  
Lobster Salad in a half shell with assorted vegetables  
Endives, arugula and sangria with orange and basil dressing  
Cherry Tomato, quail eggs, mushrooms and onions in capers dressing  
Assorted home made bread

**Main Course**

Salmon filet with basil crust, vergus reduction and fried shiitake mushrooms  
Rack of lamb in carrot couscous, zucchini and thyme sauce  
Jumbo shrimps, roasted artichoke, black rice, Thai sauce  
(With green asparagus on season)  
Beef tenderloin medallions with vegetable ragout in truffle infusion

**Desserts**

Fruit Mousse trilogy  
Mini individual chocolate and raspberry cakes  
Lemon Pay  
Rose syrup Baklava  
Gratin mango pearl tartlets

\$ 54.00 per person

## Theme Buffet

### Spanish Night

Sausage Buñuelos  
Callos a la madrileña (regional dish)  
Gazpacho, Marinated Olives  
Potato Tortilla, Ham Croquette  
Marinated Mushrooms  
Potato and pepper salad  
Clam with shrimps  
Almagro eggplant  
Valencian Mussels  
Codfish pickle  
Marinated Tomatoes cherries and quail eggs

### **Paellas**

#### **Paella Valenciana**

Tiger Shrimps, Shrimps, Prawns, Mahi Mahi fish  
Scallops, chocolate Mussels, clams

#### **Country style Paella**

Chicken, chorizo, ham, Veal

#### **Vegetarian Paella**

Spinach, chickpeas, peas, zucchini, bell pepper

### **Desserts**

Soria pancakes  
Selected fresh fruit  
Sherry Flan caramel, Apple Tart  
Rice and milk dessert  
Buñuelos

\$43.00 per person

Live flamenco show \$892.50, 45 minutes

Decoration \$1969.00

It includes:

06 Sevillian house facades

Each front measures 3.60m wide and 2.40m heights

It is charged for assembling decoration for every 100 people

**Mexican Party**

**Mexican snacks, prepared to once choice**

Assorted Quesadillas  
Chicken Fried Tacos  
Mini Sopes  
Panuchos  
Salvotes  
Traditional garnishing and sauces

**Salad Bar**

Guacamole  
Seafood Ceviche  
Cucumber with corn  
Tricolor Salad  
Diced regional fruit salad with tequila  
Mexican sauce  
Totopos

**Main Course**

Azteca soup  
Stuffed Chiles  
Grilled Flank steak  
Chicken with Mole  
Whole Grilled Grouper  
Pork loin in green sauce  
Chipotle beef fajitas  
Mexican Rice  
Refried Beans

**Desserts**

Banana Pay, churros, buñuelos, Rice and milk dessert,  
Flan, papaya sweet

\$40.00 per person

Mariachis, 9 elements \$929.50 P/hr  
Typical decoration \$1312.50

Includes:

6 Mexican country house facades:  
Mexican bar, jail, grocery store, butchers shop, bakery and tortilla shop  
Each front measures 3.60m wide and 2.40m heights  
It is charged for assembling decoration for every 100 people

**Caribbean Beach Party**

**Salads**

Seafood Pickle

Tuna fish with bell peppers and spinach

Coconut style rice with black beans and bell peppers

Assorted vegetables with lemon and papaya dressing

Diced chicken with pineapple and cherry tomato

Guacamole and Mexican sauce

Dressing: one thousand islands, Cesar, cocktail

Assorted home made bread

**Main Course**

Rice with Cuban beans

Grouper Sautee "Creole"

Jamaican Chicken Stewed

Trinidad style Pork Curry

Beef Fillet stewed with pineapple and rum sauce

"Provisions" (Virgin Islands Vegetables)

**Desserts**

Carrot Cake

Plum cake and strudel

Pineapple turned around

Tropical fruits Cheesecake

Coconut Fruit cocktail

\$ 38.00 per person

Live music, 5 elements \$840.00 P/hr

Caribbean decoration \$1969.00

Includes:

6 Caribbean house facades:

Each front measures 3.60m wide and 2.40m heights

It is charged for assembling decoration for every 100 people

**Barbacoa from Guerrero**  
**Mexican Moon Party**

**Salad Bar:**

Guacamole  
Assorted greens  
Tomato and corn salad  
Cucumber and bell peppers  
Tricolor salad  
Regional Fruit Cocktail with tequila

**Hot Mains**

Poblano chili and crab soup cooked in cazuela, on charcoal  
Leg of Lamb baked slowly in our original barbacoa oven  
Whole Grouper with salt, baked over banana leaves "Lunada style"  
Leg of baby lamb fire cooked and slices in front of guests  
Lunada style whole baby pig roasted over banana leaves  
Lunada style whole corn, roasted over banana leaves  
Mexican style rice cooking show  
Refried beans  
Mexican sauce  
Green hot sauce  
Red-hot sauce  
3 corn or flour tortillas

**Desserts**

Regional Fresh fruits  
Pumpkin candy  
Flan bread  
Sweet potato Candy  
Guava Flan  
Churros

US \$ 41.00 per person

Live music, Mexican Trio \$430.5 P/hr  
Typical decoration \$1969.00

Includes:

2 artificial fogatas (fires)  
6 moon and star landscapes  
Each front measures 3.60m wide and 2.40m heights  
It is charged for assembling decoration for every 100 people

**The great Mayan Party**

**Salads**

Chayote and sesame seed salad  
Assorted greens from the “Peninsula “  
Nopales Salad  
Tropical orange salad  
Tomato salad  
Mayan corn salad

**Warm and Cold appetizers**

Tortilla soup  
Chicken “Panuchos”  
“Papatzules “  
“Salbutes”  
“Tacos”

**Main Dishes**

Yucatán Style Baby pork, stuffed with garlic potatoes and Mayan spices  
“Pibil” Chicken with bitter orange and Achiote  
Black turkey stuff  
Chicken “Tamales”  
“Tikin Xic” Grouper  
Refried beans  
Mayan fried rice

**Desserts**

Three Milk cake  
Mamey cake  
Banana and cream Pay  
Coconut and rum cake  
Xtabentun oranges  
Mayan coffee served in mud pot  
\$41.00 per person

Mayan Decoration \$1969.00

Includes:

1 chac mol  
1 chichen-itza astronomical observatory  
6 archaeological zone fronts  
Each front measures 3.60m wide and 2.40m heights  
It is charged for assembling decoration for every 100 people

Pre Hispanic music, 6 elements \$598.50 P/hr

**\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\***

**Fishermen's Buffet**

**Appetizers and Salads**

Cesar Salad  
Seafood Ceviche  
Marinated mussels  
Octopus pickle  
Fussili and Salmon salad  
Shrimp salad with mayonnaise and cognac  
Codfish and black olives salad  
Squid with potatoes, bell peppers and balsamic vinegar  
Guacamole and Mexican sauce  
Totopos  
Assorted home made bread

**Main Dishes**

Seafood "Zarzuela"  
Fish and seafood brochette  
Mahi Mahi á la Meuniere  
Grilled Salmon with lemon butter and capers  
Mexican style crab turnover with garlic mayonnaise  
Anna potatoes  
Assorted glazed vegetables

**Desserts**

Sliced fruit  
Orange cake  
Mango Tartlets  
Bicolor cheesecake  
"Niño envuelto" cake with fruit and cream  
Melon cocktail perfumed with mint  
Coconut mousse with chocolate sauce  
Home made bread and butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$62.00 per person

Decoration \$1969.00

Includes:

6 canoe fronts with fishing articles  
Each front measures 3.60m wide and 2.40m heights  
It is charged for assembling decoration for every 100 people

Trio jarocho \$430.50, 45 minutes

**\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\***

BBQ Super bowl Menu

Hot dogs  
Grilled Hamburgers  
Garnishing: lettuce, tomato, onion, mayonnaise, and ketchup  
Pickles  
Chicken wings, BBQ sauce  
Crab crakes  
Totopos with chili and salsa  
Chili beans  
Chips  
Refried beans  
Potato salad  
Saratoga potatoes  
Cole slaw  
Traditional condiments for grilled items  
Whole fruit  
Cookies  
Popcorn  
Nachos

US \$ 29.00 per person

## Additional to the Buffet

### Whole Pieces to Cut

Virginia Baked Ham  
Served with French bread  
Dijon Mustard and Honey  
\$220.50 one ham for every 25 people

Roasted beef filet  
Served with French bread  
Cognac sauce and mushrooms sauce  
\$294.00 one filet for every 25 people (natioanl)  
\$472.50 one filet for every 25 people (imported "choice")

Roasted Turkey  
Served with French bread  
Cranberry Sauce  
Basil mayonnaise  
\$189.00 one turkey for every 40 people

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

**THE WESTIN**  
RESORT & SPA  
Cancun

Whole Beef Leg  
Served with French bread  
Strong root sauce and Dijon mustard  
\$ 682.50 one beef leg for every 100 people

Lamb baked Leg  
Served with French toast  
Strong horseradish sauce and Dijon mustard  
\$ 210.00 one lamb leg for every 25 people

**Whole Baked Fish**

Groupers  
Stuffed with herbs  
Served with mango and papaya sauce  
\$ 205.00 one mere for every 25 people

Whole Salmon  
Stuffed with shrimps, crab and mushrooms  
Served with hollandaise sauce and butter  
\$ 378.00 one salmon for every 25 people

Baked Baby Pig  
Whole baby pig  
Served with horseradish, mustard and thyme sauce  
\$367.5 one whole pork for every 25 people

## Special Stations

Pasta Station

Three kinds of pasta, assorted vegetables shrimp and chicken prepared at the moment and combined with Marinara, Alfredo or Pesto with wine Sauces  
\$ 16.00 per person

Oriental Station

Stir-Fry of chicken, beef or shrimp, prepared at the moment with oriental vegetables and green beans with Soya and ginger sauce  
\$ 19.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Mexican Delights**

Assorted Quesadillas

Chicken Tacos

Mini Sopes

Panuchos

Salbutes

With its traditional garnishing and sauces

\$ 17.00 per person

**Fried Snacks**

Chicken Fajitas

Beef Fajitas

Chicharrón

Beef Tinga

Cochinita Pibil

Refried Beans

Mexican sauce

Red-hot Sauce

Green hot sauce

Guacamole

Tortillas

\$20.00 per person

**Ceviche Station**

Freshly prepared in front of guests with the following choices:

Shrimp

Scallops

Huachinango

Octopus

Squid

Ketchup, coriander, onion, lemon, Serrano chili

Served with totopos, olives and sliced avocado

\$25.50 per person

**Potato Bar**

Garlic mashed potato

Spicy mashed potato

Chili red small potatoes

Sautee mushrooms

Mozzarella cheese

Crusty Bacon

Melted butter

Sour cream

Chives

\$ 8.50 per person

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

# Paella

Cook in front of guests

## Station

### Paella Valenciana

Tiger shrimps  
Shrimps  
Prawns  
Mahi Mahi  
Scallops  
Mussels  
Clam  
\$42.00 per person

### Country Paella

Chicken  
Sausage  
Ham  
Veal  
\$ 29.50 per person

### Vegetarian Paella

Spinach  
Chickpeas  
Green peas  
Corn  
Zucchini  
Peppers  
\$ 26.50 per person

# Sweet Stations

## Ice Cream Station

Assorted ice creams

Vanilla

Chocolate

Strawberry

Yogurt

Chocolate strawberry and pineapple syrups

Nuts, Sliced Almonds

Bananas, whipping cream and cherries

\$18.00 per person

## Sweet Crêpes

**Prepared at the moment with a great variety of options to once choice**

Normal or wheat dough Sweets crepes

Honey

Mango

Strawberries

Raspberry jam

Cajeta (milk jam)

Chocolate Sauce

Whipping Cream

Grand Marnier sauce

Vanilla sauce

\$ 20.00 per person

## Plated Menus

### Lunch Menus

**The plated menus include**

Just made bread and butter

Variety of sweets to choose from the menu

#### Appetizers

Jumbo Shrimp Cocktail, cocktail sauce,  
Horseradish and Assorted greens

\$19.00 per person

Colima shrimp and clam ceviche  
Garlic and Coriander bread

\$16.50 per person

Buffalo mozzarella with tomato, basil and extra virgin olive oil  
Lettuce Bouquet, olives and pepper tapenade

\$14.00 per person

Parma Ham rolls marinated in tomato oil  
Thin sliced melon and garlic paprika bread

\$15.50 per person

Crab cakes with arugula and watercress  
Tartar sauce and caramelized onion

\$16.00 per person

#### Salads

Caesar salad with traditional dressing  
Fried Parmesan and spices crouton

\$12.00 per person

Assorted Lettuce with apple and raisins,  
Goat cheese and red wine vinegar dressing

\$10.50 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

Julianne caramelized duck breast with almonds, feta cheese, quail eggs.  
Served with Honey mustard dressing  
\$16.00 per person

Grilled vegetable salad with Shallots pesto  
Tomato and papaya Mexican salsa  
Chef's dressing  
\$10.00 per person

Spinach and bacon salad with onions and croutons,  
Dried cranberries with Indian nuts  
Served Citric dressing  
\$10.00 per person

**Main Dishes**

Blackened Roasted chicken breasts with nuts  
Vegetables Tajin and chickpeas with oregano  
Grapes and thyme emulsion  
\$16.50 per person

Baked Grouper fillet, with mushroom crust  
Paprika steamed potatoes  
Chives sauce  
\$18.50 per person

Veal Sorrentinos  
With a creamy antique mustard sauce  
\$19.00 per person

Pork glazed medallions with Soya and honey  
Pickled vegetables, Anna potatoes,  
Vermouth and Pepper sauce  
\$19.50 per person

Sautee beef fillet strips with rosemary and epazote butter  
Grilled vegetables, Darphin potatoes  
Served with Sweet and sour chili sauce  
\$24.50 per person

### Deserts

Mango Tulip, with piloncillo (brown cane sugar) sauce  
Tart Tatin with vanilla ice cream  
Strawberry mouse tartlet with kiwi puree and almonds  
Guava Cheesecake with tropical fruit sauce  
Chef's Pastry Trilogy  
Opera, tiramisu, three milk pudding  
Additional \$5.50

## Dinner Menu

### Appetizers

Tuna carpaccio with and pico de gallo (onion, tomato and coriander)  
Thyme and Shallots dressing  
\$16.00 per person

Shrimp roll in tamarind sauce  
Over a crispy Basil pastry  
\$17.00 per person

Marinated Braseola meat in spices and lime  
Served with dry fruit tartar  
\$15.250 per person

Serrano ham tulip with Mango and raisins salad  
Served with Papaya and coriander sauce  
\$14.50 per person

Vegetable tower with smoked salmon and panela cheese  
Served with Plum and sweet tomato reduction  
\$17.50 per person

Salads

Baby lettuce with goat cheese and caramelized tomato  
With Bell pepper oil, fried tortilla  
In Balsamic dressing  
\$10.50 per person

Endive and sangria lettuce salad  
With nuts, Brie cheese and mustard dressing  
Served with caramelized Apples  
\$10.50 per person

Watercress and lettuce salad, Blue cheese, nuts  
Serrano ham, pear mirepoix  
In Shallots dressing  
\$12.00 per person

Col and Leek salad with  
Sesame seed, horseradish, mustard  
In Chipotle dressing  
\$12.00 per person

Cheese and smoked salmon tower  
In Balsamic reduction  
Top with Fruit confit  
\$13.00 per person

Seafood Trilogy  
Assorted lettuce, shrimps, squid, and clam  
in Coriander dressing  
US \$17.00 per person

Coriander Pickled octopus salad  
Honey and apple Vinegar dressing  
US \$15.00 per person

**THE WESTIN**  
RESORT & SPA  
Cancun

**Main Course**

Lemon Tea Chicken style  
Stuffed with spinach and top with roasted tomato  
Fried bananas and herbs Rice  
US \$ 19.00 per person

Grilled marinated Mahi-Mahi Jamaica style  
Top with bell pepper and onion compote,  
Grilled bell pepper sauce and Yucatan coriander rice style  
US \$ 21.00 per person

Grilled Sea Bass  
With mango, chives and ginger sauce  
Jasmine rice and broccoli  
US \$ 25.50 per person

Provençal Rack of Lamb  
Served with five Spices sauce  
Stuffed tomato with shitake mushrooms and potato cake  
US \$ 36.00 per person

Grilled beef Tenderloin  
With wild mushroom sauce,  
Potato and herb Galette and vegetable ragout  
US \$ 29.50 per person

Roasted Prime rib (Black Angus Beef Certification)  
Slowly roasted and seasoned with Mexican spices,  
Served with merlot sauce, ratatouille, tomato and Shallots  
And château neuf potatoes  
US \$34.00 per person

**Desserts**

Ice cream with caramelized fruits served with  
Raspberry sauce, Coconut and fried banana

Warm apple pay with  
Pear and vanilla sauce

Strawberry and mango in puff pastry  
Served with Amaretto cream and Berry Coulis

Assorted Mousse  
Chocolate, strawberry, almonds

Tiramisu with coffee sauce

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

## BEVERAGE PRICE LIST

### PACKAGE PER PERSON

#### DOMESTIC BAR

1 Hour	US \$ 22.00
2 Hours	US \$ 32.00
3 Hours	US \$ 45.00
4 Hours	US \$ 65.00

#### INTERNATIONAL BAR

1 Hour	US \$ 28.00
2 Hours	US \$ 39.00
3 Hours	US \$ 56.00
4 Hours	US \$ 71.00

### DOMESTIC BAR PACKAGE

#### BRANDY

Brandy Don Pedro, Presidente

#### GIN

Barton

#### VODKA

Smirnoff

#### RUM

Baccardi añejo, Appleton White  
Rum Baccardi white

#### WHISKY

J&B

#### TEQUILA

Cuervo Especial-  
Commemorativo  
Jimador,

#### HOUSE WINE

Monte Viña Semillon-Chardonnay  
Monte Viña Cabernet-Merlot  
House Sparkling wine

#### LIQUORS

Coffee licor Kahlua  
De Alba cream  
Anis

#### VARIETY OF COCKTAILS

Margaritas, Daiquiri, piña Colada

#### BEERS

Tecate light  
Tecate  
XX laguer  
Sol  
XX Ambar

#### NON-ALCOHOLIC BEVERAGES

Cocktails, Soft Drinks  
Bottled Water & Juices

The bar also includes house liqueurs

### UPGRADE THE DOMESTIC BAR PACKAGE

#### **BAR DOMESTIC PREMIUM**

*Includes all beverage selection from the Domestic bar plus*

**TEQUILAS:** Don Julio Reposado, Cuervo Tradicional

**WHISKY:** Johnnie Walter red label, Jack Daniel

**VODKAS:** Absolut, Wiborowa

1 Hour	US \$ 26.00
2 Hours	US \$ 36.00
3 Hours	US \$ 51.00

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

## INTERNATIONAL BAR

### GIN

Beefeater

### VODKA

Absolut  
Finlandia  
Smirnoff

### TEQUILA

Cuervo Especial,  
Herradura Blanco  
Herradura Reposado

### LIQUORS

Anis  
Amaretto di saronno  
Cointreau  
Kahlua

### BEERS

XX Ámbar  
Tecate Light  
Tecate  
XX lager

### COCKTAILS

Domestic & Imported Cocktails

### NON-ALCOHOLIC BEVERAGES

Soft Drinks, Ice Tea, Cocktails  
Bottled Water, Juices

Also includes house liquors

### BRANDY

Don Pedro,  
Fundador

### RUM

Appleton Gold  
Appleton White  
Rum Bacardi Blanco  
Rum Bacardi Solera

### APERITIFS

Campari  
Red Sweet Cinzano  
White Dry Cinzano  
Dubonnet

### WHISKY-BOURBON

Jack Daniels  
Canadian Club  
Johnnie Walker Red Label  
J&B

### HOUSE WINES

Monte Viña Semillon-Chardonnay  
Monte Viña Cabernet-Merlot  
Punta Noyal Chardonnay  
Punta Noyal Merlot

### SPARKLING WINE

Freixenet Cordon Negro

## UPGRADE YOUR BAR PACKAGE

### INTERNATIONAL PREMIUM BAR

Includes all beverage selection from the International bar plus  
Black label, Chivas regal, Buchanna´s, Baileys, Grand Marnier, Bombay Sapphire, Don Julio,  
Cognac Martell VSOP, Chardonnay Sta. Carolina, Merlot Eagle peak

1 Hour	US \$ 33.00
2 Hours	US \$ 44.00
3 Hours	US \$ 60.00
4 Hours	US \$ 74.00

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

**BAR ON CONSUMPTION**

*Price per drink*

*This Beverage Selection can be extended upon Request*

**BRANDY**

Don Pedro	\$9.00
Azteca de Oro	\$10.50
Gran Duque de Alba	\$16.50

**VODKA**

Wiborowa-Smirnoff	\$9.00
Absolut - Citron – Vanilla	\$9.50

Grey Goose	\$10.50
Stolichnaya	\$9.50

**TEQUILA**

Cuervo Especial-Sauza Hornitos	\$9.00
Reposado-Sauza	\$9.00
Commemorativo	\$10.00
Centenario Plata	\$10.00

**DELUXE TEQUILA**

	\$ 11.00
Herradura Reposado-cazadores	
Reposado-Don Julio Reposado	
Tequila Cuervo 1800	
Herradura Blanco	

**WHISKY & BOURBON**

J&B-Johnnie Walker Red Label	\$ 9.00
Vo-Segram's Seven Crown	
J&B	

**WINES**

Monte Viña Semillon-Chardonnay	\$ 9.00
Monte Viña Merlot-Cabernet	

**APERITIFS**

Campari-Cinzano Dry & Sweet-	\$ 9.50
Dubonnet	

**PORT WINE**

Royal 10 years-Fonseca Tawny.	\$10.50
-------------------------------	---------

**BEERS**

	\$ 5.50
--	---------

XX Ambar – XX Lager – Tecate – Tecate	
Light – Sol –	
Non Alcoholic	

**IMPORTED BEERS**

Bud light-Budweiser-Heineken-	\$6.50
-------------------------------	--------

**GIN**

Beefeaters	\$9.00
Bombay Sapphire	\$10.50

Tanqueray

**RUM**

	\$9.00
White Appleton –	
Gold –Bacardi Solera	
Appleton Special	
<b>IMPORTED RUM</b>	\$ 10.00
Appleton Special Gold- Myers	
Malibu-Capitan Morgan-Habana	
club 3 Years	

**LIQUORS**

	\$ 10.00
Kahlua- Sambuka- Black vacari	
Dry Anis Chinchon, Sweet Anis	
Licor del 43	
Amaretto di Saronno-Drambuie	
Frangelico, -Bailey's, Sambuca	

**VARIETY OF COCKTAILS**

Domestic Cocktails	\$ 9.50
Imported Cocktails	\$11.50
Non-Alcoholic Cocktails	\$ 7.50

**WHISKY & BOURBON**

	\$12.00
Chivas Regal-Johnnie Walker	
Black Label-Glen Livet-Jack	
Daniel's-Crown Royal	

**SPARKLING WINE**

Blanc de Foc	\$7.00
Freixenet	\$9.00

**COGNACS**

	\$ 17.50
Courvoisier V.S.O.P.	

**NON- ALCOHOLIC BEVERAGE**

Soft Drinks-Ice Tea	\$ 3.50
Bottled Water	
(Bonafont-Cristal)	\$ 3.50
Fresh prepared Juices	\$ 6.00

## HOSPITALITY BAR SUGGESTIONS

### PREMIUM HOSPITALITY BAR

Brandy Terry Centenario	US \$ 103.00P/Bt
Gin Beefeater	US \$ 103.00 P/Bt
Vodka Absolut	US \$ 103.00 P/Bt
Rum Bacardi	US \$ 99.00 P/Bt
Appleton Rum	US \$ 103.00 P/Bt
Tequila Herradura Reposado	US \$ 103.00 P/Bt
Tequila del Patron Reposado	US \$ 128.50 P/Bt
Scotch Deward's	US \$ 139.00 P/Bt
Scotch Chivas Regal	US \$ 146.00 P/Bt
Jim Beam Bourbon	US \$ 118.00 P/Bt
Canadian Club	US \$ 140.00 P/Bt

### LIQUORS

Kahlua	US \$ 99.00 P/Bt
Bailey's Irish Cream	US \$ 158.00 P/Bt
Amaretto	US \$ 158.00 P/Bt
Grand Marnier	US \$ 158.00 P/Bt
Domestic Beer	US \$ 5.50 Each
Imported Beer	US \$6.50 Each

### DELUXE HOSPITALITY BAR

Brandy Gr. Duque D'Alba	\$ 118.00P/Bt
Gin Bombay Sapphire	\$ 118.00P/Bt
Vodka Ketel One	\$ 118.00 P/Bt
Vodka Grey Goose	\$ 223.00 P/Bt
Vodka Belvedere	\$ 223.00 P/Bt
Rum Solera	\$ 119.00 P/Bt
Tequila Don Julio	\$ 140.00 P/Bt
Whisky Glenlivet	\$ 139.00 P/Bt
J W. Black Label	\$ 157.50 P/Bt
Jack Daniel Bourbon	\$ 140.00 P/Bt
Crown royal Whisky	\$ 157.50 P/Bt

### OTHERS

House Wine	\$ 25.00 P/Bt
Soft Drinks	\$ 3.50 Each
Bottled Water	\$ 3.50 Each

Note: All opened bottles will be charged

### EACH COMPLETE SET- INCLUDED ABOVE

Straws-Glassware-Napkins-Ice-Fruit Bar  
 (6) Tonic Water - (6) Club Soda - (6) Bottled Water - (6) Coca Cola - (6) Diet Coke - (6) Sprite -  
 (1) bottle  
 Of sweet Vermouth - (1) bottle of dry Vermouth - (1) bottle of Orange Juice - (1) bottle of  
 Grapefruit Juice -  
 (1) Bottle of Cranberries Juice

After initial set-up, any addition of mixer will be charged at standard banquet prices.  
 Minimum consumption: US \$ 300.00 Per Day

### BARTENDEERS

US \$ 50.00

## WINE LIST 2007

### CHAMPAGNE

*Dom Perignon, Vintage Epernay, France*

US \$350.00 p/bt

*Moet & Chandon Brut Imperial N.V, Epernay, France*

US \$200.00 p/bt

*Louis Roederer Cristal Champagne, France*

US \$500.00 p/bt

### Sparkling Wine

*Freixenet Cordon Negro, Spain*

US \$85.00 p/bt

*Blanc de Foc, Brut, Chile,*

US \$50.00 p/bt

### White Wine

#### Mexico

*Monte Viña Semillon Chardonnay*

*Fresh and fruity structure*

*Perfect for cocktails, chicken and fish dishes*

US \$ 25

*Montexanic Chenin Colombard*

*Refreshing Mexican wine with a small presence of citrus notes*

*Very nice for cocktails and seafood dishes*

US \$ 30

#### Chile

*Punta Nogal Chardonnay*

*Strong flavors of dried fruits, vanilla and wood.*

*A powerful chardonnay which goes along with tasty fish dishes and veal.*

US \$ 28

#### USA

*Beringer White Zinfandel [Vino Rosado](#)*

*A very easy going wine with some sweet notes of candys*

*To start dinner and Asian dishes*

US \$ 33

#### Australia

*Lindenmans Cawarra Semillon Chardonnay*

*One of the famous weddings of Semillon and Chardonnay flavors like pineapple and grass.*

*Goes along with veal, barbecues and salmon*

US \$ 38

**THE WESTIN**  
RESORT & SPA  
Cancun

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

*Italy*

*Banfi Placido Pinot Grigio*  
*A very light white wine with herbal notes*  
*For cocktails, fish and seafood.*  
US \$ 43

**RED WINE**

*Mexico*

*Monte Viña Cabernet y Merlot*  
*Nice flavors of berries and wood*  
*For Cocktails and meat dishes*  
US \$ 25

*Calixa Caberent Sauvignon*  
*A tasty Mexican red wine with flavors of raspberry, wood and leather*  
*For barbecues, Mexican dishes and meat dishes*  
US \$ 36

*Chile*

*Punta Nogal Merlot*  
*A strong wine with full body*  
*For stuffed dishes, red meat and cheese*  
US \$ 28

*Baron Philipp Cabernet Reserva*  
*A dry red one with herbal notes*  
*For red meat and fish in sauces*  
US \$ 42

*Australia*

*Lindemans Cawarra Shiraz, Cabernet*  
*A real Australian where you can discover tastes of eucalyptus and berries.*  
*Good for lamb and red meat*  
US \$ 37

*Italy*

*Castelló Banfi Chianti Clásico*  
*Fruity and smooth a real classic*  
*Pasta, red meat and barbecues*  
US \$ 44

**THE WESTIN**  
RESORT & SPA  
Cancun

# DECORATION

Prices include tax and services

<b>MEXICAN DECORATION</b>	\$1969.00
INCLUDES:	
06 COUNTRY MEXICAN FACADES: BAR, JAIL, MISCELLANEOUS, BUTCHER STORE, TORTILLA STORE AND BAKERY FAÇADE MEASURES: 3.60 MTS LENGTH X 2.40 MTS HIGH	
<b>TRADITIONAL MEXICAN DECORTION</b>	\$ 2625.00
STRIPS OF TRI COLOR PAPER FOR CEILING PIÑATAS SARAPES AS TABLE CLOTH COLORFULL SOMBREROS BARRILS AND SARAPES FOR BUFFET TALVES CANDLES AND TORCHES (if outdoors) Ask for our typical give aways for your guests (maracas, traditional rebozos and sombreros, we can print your logo)	
<b>CARIBBEAN DECORATION</b>	\$1969.00
INCLUDES:	
06 CARIBBEAN HOUSE FACADES FAÇADE MEASURES: 3.60 MTS LENGTH X 2.40 MTS HIGH	
<b>MAYAN DECORATION</b>	\$1969.00
INCLUDES:	
01 CHAC MOL 01 CHICHEN ITZA ASTROLOGICAL OBSERVATORY 06 ARCHEOLOGICAL ZONE FACADES FAÇADE MEASURES: 3.60 MTS LENGTH X 2.40 MTS HIGH	
<b>FISHER MEN'S DECORATION</b>	\$1969.00
INCLUDES:	
06 CANOE FACADES WITH FISHING ARTICLES FAÇADE MEASURES: 3.60 MTS LENGTH X 2.40 MTS HIGH	
<b>DECORATION LUNADA MEXICANA</b>	\$1969.00
INCLUDE:	
02 ARTIFICIAL FOGATAS (FIRE) 06 MOON AND STAR LANDSCAPE FACADES	

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

<b>FLEMISH DECORATION</b>	\$1969.00
INCLUDE	
06 SEVILLIAN HOUSE FACADES:	
FAÇADE MEASURES:	
3.60 MTS LENGTH X 2.40 MTS HIGH	



## MUSIC & ENTERTAINMENT

(PRICES INCLUDE TAX & SERVICES)

### SOLOISTS

Pianist	\$478.00 P/hr
Guitarist (international selection)	\$478.00 P/hr
Classic guitarist	\$478.00 P/hr
DJ's (include Sound System, Basic Lighting, for 50 pax)	TBD
Marimba	\$1050.0 P/hr
Jazz (Sax Soloist,)	\$520.00/hr

### DUETS

Versatile Duet	\$472.50P/hr
Classic Duet (piano & Flute)	\$520.00/hr

### TRIOS

Mexican Trio	\$535.50P/hr
Classic Trio Music (romantic)	\$535.50 P/hr
Mariachi	\$1035.00 P/hr

### MUSIC & DANCE BANDS

Versatile Band (4 pieces)	\$887.50P/hr
Versatile Band (5 pieces)	\$945.00P/hr
Pre-Hispanic Live Music	\$913.50 P/hr

\*\*\*Subject Prices to 10 % of Tax + 15 % of Service\*\*\*

## SHOWS

Mexican Folkloric Ballet (45 minutes show)	\$1034.50
Mexican Folkloric Ballet (7 mariachi live music 45 min.)	\$1050.0 P/hr
Master of Ceremony (3 hours)	\$310.00

45 minutes performance in shows per hour