

The Fives
HOTELS & RESIDENCES

BANQUET EVENT KIT 2021



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Receptions

Round tables covered in white linen and uncovered chairs are provided. Additional decoration and amenities available (surcharge applies).

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High top tables covered with white linen are included. Menu items are tray passed canapes. Additional decoration and amenities available (surcharge applies).

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Pick & Choose - Starters (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

(Choice of appetizer, salad, soup or pasta.)

APPETIZERS

- Shrimp ceviche with mango gelatine
- Spicy sea scallops, crispy won ton and mexican chutney
- Portobello carpaccio with goat cheese dressing
- Duck salpicon with fennel vinaigrette
- Teriyaki beef roll and grilled watermelon

SALADS

- Watercress and rocket salad, truffled mozzarella, green tomato sauce
- Spinach bouquet, crispy pancetta and avocado tartare
- Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish
- Asparagus meunière with parmesan foam
- Nopal cactus salad with oaxaca cheese and prosciutto vinaigrette
- Vanilla-rum flambéed mexican shrimp, mix lettuce bouquet with mango vinaigrette
- Mixed greens, Julienne carrot, cucumber and daikon radish, light soy dressing
- Mexican style cesar salad, shredded jicama root and "Cotija" cheese
- Red oak and frisse tuce, with herbs cheese roulade, lemon-dill vinaigrette



Pick & Choose - Starters (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

(Choice of appetizer, salad, soup or pasta.)

SOUPS

- Corn chowder with basil oil
- Roasted tomato cream and thyme-kalamata croutillant
- Oyster mushroom broth and cilantro-panela cheese croutons
- "Chile Poblano" veloute with chorizo crumble
- Sweet jam and tamarind vichyssoise, coconut-rum foam
- Tomato bisque, with goat cheese baguette crouton basil oil

PASTA

- Seafood lasagna with cardamon sauce
- Gnocchis and scallops, with tequila sauce

OPTIONAL ITEMS TO ENHANCE YOUR STARTER

Additional charge when substituting one of the above starters

– \$8.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Sauteed shrimp, Herb Risotto and Gorgonzola cheese sauce
- Foie Gras, Tagliatelle pasta and Porcini mushroom
- Three cheese Polenta, Roasted vegetable Ratatouille and Wilted spinach



Pick & Choose - Main Course (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

POULTRY – \$25.00 USD P.P.

- Chicken breast stuffed with seafood, saffron sauce and corn custard
- Roasted chicken breast, red wine sauce reduction, porcini cous-cous
- Turkey roulade stuffed of mozzarella and pineapple, grilled polenta and tamarind sauce

CHOICE POULTRY – \$28.00 USD P.P.

- Herb roasted half chicken, fennel whipped potatoes and honey-ani glazed carrots
- Stuffed breast of chicken, with oxaca cheese and Zucchini flower mexican rice cilantro cream sauce
- Maple leaf farm seared duck breast, potato puree Asparagus and orange sauce

PASTA – \$25.00 USD P.P.

- Oven baked "cappelacci", stuffed with spinach and Ricotta cheese, orange, tomato sauce
- "El Royale" penne pasta, with sauteed Shrimps, peppers and cilantro in tequila-lime sauce

FISH & SEAFOOD – \$33.00 USD P.P.

- Seared Mahi-Mahi fillet, with saffron risotto, zucchini gratin in tomato sauce
- Miso glazed salmon fillet, with spinach, oyster mushroom, miso broth and green onions
- Sole and scallop mousseline, potato puree and Spinach, crispy shallots with champagne and Caviar sauce (*\$7 surcharge)
- Citrus-lemongrass salmon and coconut risotto
- Poached mahi-mahi with annato pasta, zuchinni in sundried tomato vinaigrette
- Grilled shrimp, Mayan spinach stir fry and smoked jalapeño pinto bean sauce (*\$9 surcharge)

VEGETARIAN – \$25.00 USD P.P.

- Vegetable and goat cheese strudel with red bell pepper sauce



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2021-2022.

Pick & Choose - Main Courses (continuation)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

PORK – \$30.00 USD P.P.

- Braised pork loin in shitake essence, sweet potato purée
- Roasted pork chop, parmesan-sage polenta cake
Blue lake beans and sour cherry sauce

BEEF – \$36.00 USD P.P.

- Seared beef fillet mignon, caramelized onion, potato
Gratin and shiraz wine sauce
- Marinated Flank steak, with tamarind sauce, yukon potato
fondant and mix bell peppers and zucchini

CHOICE BEEF – \$44.00 USD P.P.

- Grilled flank steak with lobster enchilada and fried plantains
- Coffee crusted tenderloin, vegetables au gratin and
red bell pepper sauce
- New york steak, sweet & sour hibiscus sauce, spring onions
and lime confit

LAMB – \$44.00 USD P.P.

- Rack of lamb with mexican herbs-panko crust, shiitake-tapioca sauce
- Roasted leg of lamb with madras curry and four cheese lasagna
- Herb crusted rack of lamb, cous-cous with mixed Vegetable
and turmeric and sweet onion sauce

SURF & TURF – \$36.00 USD P.P.

- Petite filet Mignon and fillet of sole, with potato and pea puree,
crispy onion, sweet corn cream sauce
- Salmon steak and roasted chicken, crushed mustard seed sauce,
mushroom and mashed potatoes "tower"
- Petite fillet mignon and Caribbean lobster tail, goat cheese potato
gratin honey-shallot-pinot noir sauce (*\$7 surcharge)



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Pick & Choose - Desserts (pick one)

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

- Bittersweet chocolate mousse and passion fruit crème brulee, mango coulis
- Vanilla macaron, pastry cream and fresh strawberries napoleon with Pistachio sauce
- "Sable" style cookie, with mexican coffee custard cream with dark rum sauce
- Mango cheese cake, with guava coulis
- Tropical fruit tartlet, with kalhúa coffee sauce
- Authentic "Three milk cake" with mexican fruits
- Oaxaca chocolate mousse and green peppercorn-grapefruit sauce
- Three chocolate parfait with coffee essence
- Cheesecake with sweet tomato jam and pumpkin seed praliné
- Coconut cake and grilled pineapple sauce
- Bread fruit bavaoise and red fruit coulis
- Pistachio-goat cheese tartalette, pear, with poached pear
- Rice pudding with tropical fruits

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

16-30 people must select only 1 entrée

31-60 people can select up to 2 entrées

61 + can select up to 3 entrées



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Set Menu for Groups - Menu 1

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Green pea soup with pernod and fish dumplings
- Endive salad with parmesan cracker, bacon and sun dried tomatoes

MAIN COURSES – \$30.00 USD P.P. (Please select one)

- Stuffed chicken breast with cottage, sun dried tomatoes and olives accompanied with potato gratin and mixed vegetables
- Pork tenderloin with bell pepper pesto crust, roasted endive and corn cake

DESSERT (Please select one)

- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2021-2022.

Set Menu for Groups - Menu 2

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Beef carpaccio with truffle vinaigrette and parmesan foam
- Textures of salmon with jicama chipotle salad

OPTIONAL ITEMS TO ENHANCE YOUR STARTER

Additional charge when substituting one of the above starters

– \$9.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Cajun seafood with warm artichoke gelee, balsamic sauce
- Iced melon rum soup with seafood skewers

MAIN COURSES – \$33.00 USD P.P. (Please select one)

- Braised beef in burgundy sauce, green asparagus and potato cookies
- Mahi-Mahi on apple curry risotto and glazed vegetables
- Pork rib eye marinated with herbs accompanied with sweet potato puree, glazed shallot and Cactus flan
- Chicken breast stuffed with shrimp, champagne sauce, truffle rice and green asparagus

DESSERT (Please select one)

- Flan; mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2021-2022.

Set Menu for Groups - Menu 3

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Oriental marinated duck breast with salad and lychee-campari mousse
- Tuna in cajun with coconut texture, herbs and spring blossoms

OPTIONAL ITEMS TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters

– \$10.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Jumbo shrimp saltin boca on green peas puree with mint
- Strawberry gazpacho with green pepper and jicama shrimp skewer

MAIN COURSES – \$39.00 USD P.P. (Please select one)

- Salmon steak with coffee oil and sesame sauce saffron rice
- Spring chicken thai style with sweet potato ginger
- Roasted lamb shank with polenta and mediterranean vegetables
- Chicken breast stuffed with shrimp, champagne sauce
- Mahi-mahi with crispy potato crust, apple cilantro relish and tequila sauce

DESSERT (Please select one)

- Nut biscuit with apples and yogurt basil foam
- Piemontois with caramelized hazelnut and lychee sorbet

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Set Menu for Groups - Menu 4

THREE COURSE DINNER MENU INCLUDES:

One starter, one main course, one dessert and full international open bar.

Price is per person based on the main course selection and includes full international bar for up to 4 hours.

FIRST COURSE (Please select one)

- Veal tenderloin carpaccio with foie gras and cheese dumplings in a truffle vinaigrette
- Trio of ceviches; salmon, scallop and shrimp

OPTIONAL ITEMS TO ENHANCE YOUR MENU

Additional charge when substituting one of the above starters

– \$11.00 USD p.p

Charge for ordering as an additional course

– \$15.00 USD p.p

- Tuna tempura with portobello capuccino

MAIN COURSES (Please select one)

- Rack of lamb with olive tapanade crust, red wine risotto and basil oil **\$50.00 USD P.P.**
- Surf and turf; beef tournedo with lobster tail, white bean puree and vegetables **\$52.00 USD P.P.**
- Salmon and scallop cannelloni, tomato basil confite and champagne sauce **\$42.00 USD P.P.**
- Half lobster baked with green mango relish, tagliatella and baby artichokes **\$53.00 USD P.P.**
- Pork prime rib with sweet potato purée, caramelized vegetables and dark beer sauce **\$39.00 USD P.P.**
- Beef roll stuffed with lobster, champagne sabayon and warm truffle aspic with jicama **\$52.00 USD P.P.**

DESSERT (Please select one)

- Three kinds of chocolate with raspberries
- Dessert symphony of chocolates

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



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BBQ Deluxe

BUFFET

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS

- Spinach salad with bacon and fresh cheese
- Mixed lettuce salad
- Shrimp cocktail
- Jicama salad
- Pasta salad
- Cucumber salad with corn

DRESSINGS

- Ranch dressing
- Thousand island dressing
- Italian dressing
- Croutons

GARNISH

- Mashed potatoes
- Mixed vegetables
- Baked potato
- Spinach florentine

\$39.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

OPTIONAL ITEMS

TO ENHANCE YOUR BBQ

- | | |
|--------------------------|------------------|
| • Portobello pasta salad | \$7.00 USD P.P. |
| • Crab salad | \$9.00 USD P.P. |
| • Lobster tail | \$15.00 USD P.P. |
| • Rack of lamb | \$11.00 USD P.P. |
| • Beef medallions | \$11.00 USD P.P. |
| • New York steak | \$10.00 USD P.P. |
| • Salmon fillet | \$9.00 USD P.P. |

FROM THE GRILL

- Caribbean fish fillet
- BBQ ribs
- Chicken breast
- Shrimp skewers
- Roasted flank steak
- Spanish sausage

DESSERTS

- Cheesecake
- Fruit tartlet
- Cajeta custard
- Lime pie



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Gourmet Brunch

BUFFET

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS

- Mixed green salad with traditional vinaigrette
- Cesar salad with parmesan cheese and anchovies bread
- Red beet and orange salad
- Marinated roasted endive

MAIN COURSES

- Roasted beef tenderloin with shiitake mushrooms
- Chicken breaded with coconut
- Potatoes au Gratin
- Steamed Fresh seasonal vegetables

DESSERTS

- Mango mousse
- Three milk cake
- Fresh tropical fruits

\$35.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

OPTIONAL ITEMS TO ENHANCE YOUR BRUNCH

- | | |
|---|-----------------|
| • Fresh button mushrooms in pesto | \$3.00 USD P.P. |
| • Palm heart and artichoke salad | \$3.00 USD P.P. |
| • Avocado and surimi salad | \$3.00 USD P.P. |
| • Wild mushroom cream soup | \$4.00 USD P.P. |
| • Cooked to order pasta station
with two pastas and two sauces | \$7.00 USD P.P. |
| • Fresh salmon in grape butter | \$9.00 USD P.P. |
| • Roasted lamb leg in rosemary juice | \$9.00 USD P.P. |
| • Seafood paella | \$8.00 USD P.P. |
| • Black forest cake | \$3.00 USD P.P. |
| • Profiterols | \$2.00 USD P.P. |



Petit Gourmet

BUFFET

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS

- Tropical fruit salad
- Mixed lettuce salad
- Tomato and fresh cheese salad
- German potato salad
- Cucumber and yogurt salad

DRESSINGS

- Ranch dressing
- Thousand island dressing
- Cesar dressing
- Croutons

SIDE ORDERS

- Corn on the cob
- Baked potato
- Mixed vegetables

\$39.00 USD P.P.

Minimum 30 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

MAIN COURSES

- Beef tenderloin skewer
- Chicken breast
- Bbq ribs
- Fish fillet
- Roasted flank steak

DESSERTS

- Cheesecake
- Lime pie
- Caramel custard
- Apple pie



International Family Style

FAMILY STYLE:

Salads, side orders and desserts served on the center of the table to share.
All main courses are tray passed.

Price is per person based on the listed items and includes full international bar for up to 4 hours.

SALADS

- Cucumber salad with honey and tequila
- Crab salad with spinach
- Shrimp salad with pineapple
- Potato salad with cured ham
- "Caprese" mozzarella cheese and tomato salad

SIDE ORDERS

- Baked potatoes
- Corn with butter
- Mixed vegetables

MAIN COURSES

- Shrimp skewers
- Salmon fillet
- Beef tenderloin steak
- Roasted meat "arrachera style"
- New york steak
- Chicken breast
- BBQ ribs
- Beef and chicken skewers
- Lobster Tail

DESSERTS

- Rompopo (egg nog) custard
- Fruit tartlet
- White and dark chocolate cake
- Cheesecake

\$50.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar



Italian Family Style

FAMILY STYLE:

Salads, side orders and desserts served on the center of the table to share.
All main courses are tray passed.

ANTIPASTO

- Roasted bell peppers
- Prosciutto,
- Stuffed eggplant with goat cheese,
- Salame
- Cesar salad with parmesan cheese
- Focaccia bread croutons

PRIMO PIATTO / PENNE PASTA FORESTIERE

- Served with chicken
- Portobello mushrooms
- Light cream sauce

SECONDO / MIXED GRILL

- Flank steak
- Salmon fillet
- Chicken breast
- Shrimp

\$50.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

OPTIONAL ITEMS TO ENHANCE YOUR DINNER:

- | | |
|-----------------------------------|------------------|
| • Caprese salad | \$3.00 USD P.P. |
| • Orange, olive and arugula salad | \$3.00 USD P.P. |
| • Bresaola and coppa | \$4.00 USD P.P. |
| • Shrimps scampi | \$7.00 USD P.P. |
| • Clams & white wine | \$7.00 USD P.P. |
| • Sicilian meatballs | \$4.00 USD P.P. |
| • Beef tenderloin | \$4.00 USD P.P. |
| • Lobster tail | \$13.00 USD P.P. |
| • Lamb chops | \$12.00 USD P.P. |
| • Swordfish | \$4.00 USD P.P. |
| • Grilled polenta | \$3.00 USD P.P. |
| • Asparagus | \$3.00 USD P.P. |
| • Roasted tomato | \$3.00 USD P.P. |

CONTORNI

- Sautéed spinach with extra virgin olive oil and garlic
- Rosemary roasted potatoes

DESSERTS

- Tiramisu
- Panna cotta
- Fruit tartlet



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Mexican Family Style

FAMILY STYLE:

Salads, side orders and desserts served on the center of the table to share.
All main courses are tray passed.

SALADS

- Mixed green salad with dressing
- Traditional sea food ceviche with corn chips
- Jicama salad with fresh orange, cilantro
- Cucumber salad with chargrilled corn
- Traditional: Red & Green salsas

GARNISH

- Sauteed potato with rosemary
- Mixed steamed vegetables with basil oil
- Refried beans "yucatan" style
- Gratin of chayote lightly spice

MAIN COURSES

- Caribbean grouper fillet
- Stewed pork loin "pibil style"
- Chicken fajitas with flour tortilla
- Sauteed shrimp with garlic and vegetables julienne
- Achiote marinated grill flank steak
- Poc-chuc pork chop

DESSERTS

- Tartelet of sweet potato
- Black Sapote Mousse
- Guava crème brulle
- Mexican cookies with dried fruits

\$50.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 4 hours international open bar

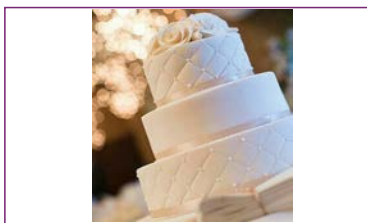
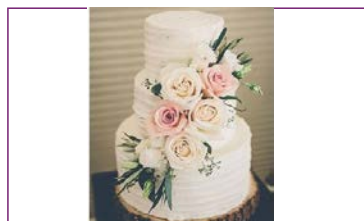
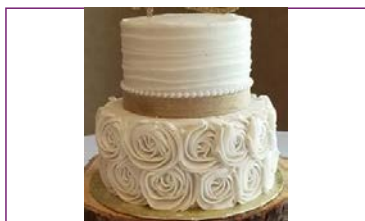


Special Event Cakes

GOURMET DESSERTS:

Pricing listed is based on the designs below using sugar flowers. Fresh flowers are available upon request at an additional fee. Cake topper not included.

CAKE DESIGNS



FONDANT

BUTTERCREAM

NAKED

CAKE 1 TIER	6 PEOPLE	\$72.00 USD
CAKE 1 TIER	10-20 PEOPLE	\$240.00 USD
CAKE 2 TIER	20-30 PEOPLE	\$360.00 USD
CAKE 2 TIER	30-40 PEOPLE	\$480.00 USD
CAKE 3 TIER	30-40 PEOPLE	\$530.00 USD
CAKE 3 TIER	40-50 PEOPLE	\$600.00 USD
CAKE 4 TIER	50-60 PEOPLE	\$720.00 USD
CAKE 4 TIER	60-70 PEOPLE	\$840.00 USD

CAKE FLAVORS

- Red velvet
 - Oreo
 - Vanilla rum
 - Piña Colada
 - Amaretto
- Dulce de leche
 - Champagne
 - Hazelnut
 - Vanilla
 - Chocolate
- Strawberry
 - Lemon
 - Carrot cake
 - Funfetti

*Cake priced with sugar flowers. Fresh flowers available for an additional fee. Please inquire with your wedding planner.

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Sweet Treats

GOURMET DESSERTS:

Select a sweet treat of your choice to use at any private event or special turn down service for guests.

CAKE POPS \$6.00 USD each

CUPCAKES \$7.00 USD each

MINI CAKES \$11.00 USD each

*1 flavor choice for ever 12 purchased.

CAKE FLAVORS

- Red velvet
- Oreo
- Vanilla rum
- Piña Colada
- Amaretto
- Dulce de leche
- Champagne
- Hazelnut
- Vanilla
- Chocolate
- Strawberry
- Lemon
- Carrot cake
- Funfetti

INCREDIBLE EDIBLE NIGHTLY TURN DOWN

\$6.00 USD PER ROOM + COST OF SWEET TREAT

What better way to say "sweet dreams" to your guests then with our incredible edible turn down service. The sweet treat of your choice will be delivered to your guests room along with a message from you printed on a Memorable Moments note card.

DARK CHOCOLATE FONDUE

\$18.00 USD P.P.

Minimum 16 guests

With seasonal fruit and marshmallows



CAKE POPS



CUPCAKES



MINI CAKES

Asia Pacific

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ASSORTED SUSHI

(2 pieces total per person)

- California Roll
- Spicy tuna Roll
- Shrimp
- Mahi Mahi
- Salmon pickled Ginger, Wasabi and low sodium Soy sauce

ASSORTED HOT ITEMS

(2 pieces total per person)

- Chicken pot sticker
- Vegetables spring rolls
- Shrimp Shao Mai
- Served with sweet and spicy sauce

\$39.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

OPTIONAL ITEMS

TO ENHANCE YOUR COCKTAIL:

COLD SAKE SELECTION

\$54.00 USD P.P.

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco



Viva La Roma

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ITALIAN TRIO

- Pear wrapped with Prosciutto, Mascarpone and Gorgonzola

CROSTINI

- Roasted bell peppers marinated with balsamic vinegar, topped with goat cheese

RISOTTO FRITTERS

- Breaded porcini mushrooms risotto

GOURMET MINI PIZZA

- Mozzarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

\$39.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

BRESAOLA AND ARUGULA

- Dressed Arugula salad rolled with italian Bresaola beef

CAPRESE ON A STICK

- Cherry tomato, mozzarella cheese and fresh basil

INVOLTINI DE MELANZZANE

- Grilled eggplant filled with goat cheese

SHRIMP SPEDINI

- Scampi style shrimp with garlic and lemon on a skewer



Mexican Fiesta Cocktail party

STANDING COCKTAIL:

BASKET TACOS

- Potato and chorizo (spanish sausage)
- Chicharron (pork crackling)
- Refried beans
- "Carnitas" with green chili sauce
(roasted pork loin and typical roasted green sauce)

\$22.00 USD P.P.

Includes 2 hours international open bar
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas

OPTIONAL ITEMS TO ENHANCE YOUR COCKTAIL:*

- | | |
|---|--------------------|
| • Tacos al pastor | \$4.00 USD |
| • Swordfish tacos
"al carbon" (grilled) | \$6.00 USD |
| • Tacos de mahi -mahi
with green chili | \$7.00 USD |
| • Breaded shrimp tacos | \$8.00 USD |
| • Braised beef tacos | \$6.00 USD |
| • Pork tacos | \$4.00 USD |
| • Zucchini blossom and
fresh cheese taco | \$4.00 USD |
| • Chicken "tinga" tacos
(chicken & tomato sauce) | \$6.00 USD |
| • Barbacoa tacos (with lamb) | \$6.00 USD |
| • Lobster taco | \$11.00 USD |

* 2 gourmet bites per person



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2021-2022.

The Deluxe

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

SHOOTERS

- Orange breaded shrimp with red bell pepper purée and herbs coulis
- Catalan style gazpacho with avocado-mango skewer
- Petite peas "St. Germain" shooter with red beet cream topping
- Carrot-ginger "vichyssoise" with julienne duck breast

HORS D'OEUVRES

- Smoked salmon rilette on a bagel crouton
- Lobster salpicon with fennel relish
- Ahi tuna with vanilla-kiwi relish
- Foie gras mousse on brioche with peach jam

BROCHETTE

- Chicken spicy peanut sauce
- Duck with plum sauce
- Shrimp with mango pineapple glaze

\$50.00 USD P.P.

Includes 2 hours international open bar

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas



Mexican Bar

STANDING COCKTAIL:

TYPICAL MEXICAN BITES TRAY PASSED: (SELECT MIN OF 8)*

- Fried shredded Angus beef tacos \$3.00 USD
- Fried marinated chicken breast tacos \$3.00 USD
- Fried caribbean seafood tacos \$3.00 USD
- Cheese turnovers \$3.00 USD
- Crab turnovers \$3.00 USD
- Mushroom and cheese turnovers \$2.00 USD
- Chicken quesadillas with fresh salsa \$2.00 USD
- Chicken brochettes with mole sauce \$2.00 USD
- Mini crab cakes with chipotle sauce \$3.00 USD
- Jalapeño poppers with Monterrey jack cheese \$2.00 USD
- Chicken and vegetables chimichangas \$2.00 USD
- Guacamole with taco chips \$2.00 USD

All served with roasted tomato Chilli Dip.

Minimum 8 canapes per person
Includes 2 hours international open bar
Minimum 16 guests
Includes coffee, decaffeinated and herbal teas

*Selection of 8 gourmet bites minimum includes 1 pieces per person.



SERVICE CHARGE & SALES TAX INCLUDED. ALL RATES ARE SUBJECT TO CHANGE AND CANNOT BE GUARANTEED UNTIL A FULL DEPOSIT IS RECEIVED. PRICES ARE VALID FOR 2021-2022.

White Glove Cocktail party

STANDING COCKTAIL:

A touch of elegance in tropical settings, tray passed canapes. Elegantly groomed service Staff with impeccable white gloves to assure an unforgettable cocktail.

TRAY PASSED CHEF'S COLD CANAPE SELECTION:

(SELECT MIN OF 8)*

- | | |
|---|-----------------|
| • Smoked salmon with cream cheese | \$3.00 USD P.P. |
| • Grilled scallops with seared spinach | \$3.00 USD P.P. |
| • Seared cajun tuna on coleslaw | \$4.00 USD P.P. |
| • Roasted duck breast mango chutney | \$4.00 USD P.P. |
| • Poached quail egg in parma ham nest | \$3.00 USD P.P. |
| • Lobster medallion on brioche toast | \$4.00 USD P.P. |
| • Mini chicken skewers with marinated soy sauce | \$3.00 USD P.P. |
| • Spinach and Ricotta parcels | \$2.00 USD P.P. |
| • Prawn "Cutlets" | \$2.00 USD P.P. |
| • Seafood ceviche in mini taco shell | \$3.00 USD P.P. |

Minimum 8 canapes per person

Minimum 16 guests

Includes 2 hours international open bar



*Selection of 8 gourmet bites minimum includes 1 pieces per person.

Smores Party

STANDING COCKTAIL:

If you need something exciting and fun at the same time, then gather your friends and family around a bonfire and let magic moments begin. Includes Marshmallow roast on the Beach.

GRILLED SMORES ON THE BEACH

- Marshmallows & Graham Crackers
- Fondues: White Chocolate & Dark Chocolate
- Toppings: Strawberry, Blueberry, Mango-Ginger, Apple-Cinnamon, Papaya, Prune, Muesli-Pears and Honey-Banana

\$20.00 USD P.P.

Minimum 16 guests Maximum 60.

For more than 60 people an extra bonfire should be rented for \$100 for the 2 hour-event.

Includes 2 hours international open bar



Optional items to enhance your Cocktail Event

EVENT ENHANCEMENTS:

Enhance your special event with a food or beverage station. Options below must be added to an existing cocktail or dinner event; not offered alone.

COLD SAKE SELECTION

\$28.00 USD P.P.

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco

ANTIPASTO DISPLAY

\$13.00 USD P.P.

- Genoa Salami
- Parma Ham
- Coppa
- Ham
- Pepperoni
- Mozzarella
- Provolone,
- Mortadella Olives
- Roasted Peppers
- Artichoke Heart
- Mushrooms and Grissini Sticks

MARTINI & GIN BAR:

\$22.00 USD P.P.

- Absolut, Mandarin/Azul/Citron
- Belvedere
- Grey Goose
- Beefeaters



Food Stations to Enhance your Cocktail or Dinner Event

EVENT ENHANCEMENTS:

Enhance your special event with a food or beverage station. Options below must be added to an existing cocktail or dinner event; not offered alone.

PASTA STATION

\$10.00 USD P.P. / P.H.

- 3 sauces and 2 pasta types made to order
Sauces: white, red and meat sauce.

MAC AND CHEESE STATION

\$11.00 USD P.P. / P.H.

- White cheese and yellow cheese noodles served in a martini glass with options of assorted toppings
Toppings: bacon, chives, mushrooms, ham, jalapenos and chorizo

MASHED POTATO BAR

\$13.00 USD P.P. / P.H.

- Scoop of mashed potatoes in a martini glass with options of assorted toppings
Toppings: bacon, cheese, chives, sour cream, gravy and corn

CHURRO STATION

\$9.00 USD P.P. / P.H.

- Churro cups with options of assorted toppings
Toppings: cinnamon sugar, chocolate and caramel

ICE CREAM STATION

\$13.00 USD P.P. / P.H.

- 3 flavors coconut, chocolate, strawberry of icecream with options of assorted toppings
Toppings: chocolate chips, nuts, red fruit chutney, strawberries, whipped cream, chocolate, and caramel

TACO STATION

\$15.00 USD P.P. / P.H.

- Grilled tortillas with 3 filling options and assorted toppings
Fillings: chicken, beef & pork
Toppings: salsas (green and red)



International Open Bar

BEVERAGE LIST:

Includes blended drinks and wine of the house by glass

HOUSE WINES

RED WINE
SPARKLING WINE
WHITE WINE

BEER

XX LAGER
COORS
LIGHTSOL
TECATE

WHISKYS

CHIVAS REGAL 12 AÑOS
CHIVAS EXTRA
JAMESON
BLACK LABEL
RED LABEL
JACK DANIELS CROWN
ROYAL CANADIAN MIST

VODKA

VODKA ABSOLUT
VODKA WYBOROVA
VODKA KETEL ONE

MEZCAL

UNION
GUZANO ROJO

GIN

TANQUERAY
BEEFEATER

RUM

APLETON ESPECIAL
BACARDI AÑEJO
BACARDI BLANCO
HAVANA CLUB 3 AÑOS
HAVANA CLUB AÑEJO
ESPECIAL

TEQUILAS

ALTOS BLANCO
ALTOS REPOSADO
DON JULIO BLANCO DON
JULIO REPOSADO
JIMADOR BLANCO
JIMADOR REPOSADO

BRANDY & COGNAC

COGNAC MARTELL V.S.
MARTELL V.S.O.P.
FUNDADOR

LIQUORS

KAHLUA
RICARD
CAMPARI
APEROL
WHITE VERMOUTH
VERMOUTH
SWEET RED
VERMOUTH
TRIPLE SEC
BAILEYS
SAMBUCA
MALIBU BIC

SOFT DRINKS

COCA
COCA ZERO
SPARKLING WATER
NATURAL WATER
ORANGE JUICE
GRAPE JUICE
PINEAPPLE JUICE
APPLE JUICE

PACKAGES:

For an extra hour of beverages service after your private event meal package.

- Cocktail or Group Dinner, surcharge of \$15.00 USD per person applies
- For beverages service only without food service Requires 2 hours minimum of \$20.00 USD per person per hour



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