

Banquet Kit



In Love

AT MAJESTIC RESORTS





Important Information

The following menus are offered for events taking place at Majestic Resorts Costa Mujeres.

Each menu indicates where it could be available, either at restaurants (non private), cocktail hours (non private or private), or private locations.

Please note that the menus and prices are subject to change without prior notice, and the updated information/prices will be used for the invoice.

A minimum of 20 paying guests are required for any private event, even if the group is of less guests.

All prices in the document are in US Dollars, and taxes are included.

For more information, you may contact
Infoweddings.costamujeres@majestic-resorts.com

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*Included In Wedding
Package*





Plated Menu Included

Amuse Bouche

Scallop and shrimp ceviche

Starter

Baby potato, avocado, and grilled papaya salad
with salmon, and a creamy citrus dressing

Main Course

Marinated norther style skirt steak, grilled panela
cheese, cherry tomatoes and coriander sauce

Dessert

Piña colada panna cotta



Alternative Options

Vegetarian Option

Amuse Bouche

Jicama ceviche with mango and spicy chili

Starter

Kale and spinach salad with figs, caramelized walnuts, cottage cheese and pear vinaigrette

Main Course

Porcini Mushroom Risotto

Dessert

Hazelnut Mousse with Raspberry and Violet Cream

Kids Menu

Starter

Mac & Cheese

or

Spaghetti with mini meatballs and tomato sauce

Main Course

Chicken breast with White rice

or

Beef hamburger with french fries

or

Fried fish sticks with french fries

Dessert

Ice cream



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Cocktail Hour





Finger Food Options

Option 1

2 cold selections
2 hot selections
US\$8.00 per person

Option 2

3 cold selections
3 hot selections
US\$10.00 per person

Choose your own menu:

Cold Plated Selection

Mini skewer of strawberry, goat cheese, arugula, caramelized walnut, and balsamic vinaigrette

Creamy brie cheese soup with walnut bread and apricot jam

Crispy tortilla with watermelon, avocado cream, and sesame chili vinaigrette

Tequila-marinated guacamole with mint, cactus, cucumber, and colorful crispy tortilla

Sushi donut with smoked salmon

Mexican shrimp ceviche

Tuna tostada with chipotle mayo, pickled red onion, avocado, and crispy leek

Cauliflower and broccoli couscous with sundried tomato, herbs, and dried fruits

Hot Plated Selection

Pumpkin tapenade with octopus in a red wine and beetroot sauce

Asian pork delights with hoisin sauce

Mini beef burger with caramelized onion, brie cheese, arugula, and mustard

Tempura fish taco with habanero mayonnaise, cabbage, and Mexican salsa

Roasted mini hasselback potatoes with herb butter and porcini sauce

Mini crispy tacos

Coconut shrimp skewer with tamarind sauce

Mini tart with mushroom, pumpkin, and tofu



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Private Dinner Reception

Includes 3 hours of Open Bar





Classy Buffet

Artisan Bread Selection and Butter

Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Pepper Jack, and aged Manchego. Grapes and crackers)
Mozzarella salad with cherry tomatoes, rosemary, basil, arugula, crispy serrano ham, and pesto sauce

Smoked salmon and spinach salad with caramelized walnut, avocado, and ginger-orange vinaigrette

Mini tuna tostada with eel sauce, ginger, avocado, cucumber, green apple, and cilantro

Mexican shrimp ceviche

Parmesan biscuit with roast beef and tonnato sauce

Cauliflower and broccoli couscous with sundried tomato, herbs, and dried fruits

Hot Selection

Pumpkin cream soup

Grilled vegetables

Mashed potatoes

Zucchini noodles with goat cheese, sundried tomato and pine nuts sauce

Rice with carrots and corn.

Broccoli with tofu and almonds.

Garlic-infused kampachi fillet.

Grilled salmon on polenta with citrus mustard sauce.

Beef fillet with fine herb butter.

Pepper-crusted chicken

Desserts

Chocolate cake

Caramel tres leches cake

Orange pudding

Profiteroles with craquelin

Strawberry cheesecake

Sweet corn bread

Apple and almond tart

Mascarpone roll

**Menu options cannot be modified



Fancy Buffet

Artisan Bread Selection and Butter

Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Pepper Jack, aged Manchego, and brie cheese. Grapes, salted crackers, and walnuts)

Caesar salad with parmesan, hazelnut, croutons, roasted onion, and sundried tomatoes
Spinach and arugula salad with creamy goat cheese and honey, wine-poached pears, caramelized walnuts, and honey mustard

Vegan yuca ceviche with plantain chips and sweet potato puree

Tuna tataki with avocado, cucumber, cilantro, radish, chipotle mayonnaise, soy sauce, and crispy onion

Apple, basil, serrano ham, and brie cheese involtini

Hot Selection

Mushroom cream soup with truffle oil

Potato dauphinoise

Garden vegetables

"Pastor-style" cauliflower with pineapple, cilantro, and avocado ginger salsa

Baked potato with sour cream

Shrimp rice

Edamame with garlic, chili flakes, soy sauce, and lemon

Garlic butter shrimp

Salmon skewers with zucchini, bell pepper, broccoli, and mushroom

Honey and rosemary BBQ pork ribs with plantain mash and spring onions

Beef tenderloin with port wine sauce

Duck confit with sweet potato puree and red berry sauce

Desserts

Walnut truffles

Filled sablé

Coffee 'Opera' cake

After Eight

Pistachio financier

Mixed berry tart

Chocolate cream tart

Cheesecake with dulce de leche swirl

Baileys panna cotta

Exotic roll (mango, passion fruit, coconut)

**Menu options cannot be modified

US\$75.00 per person. Beach location US\$85.00 per person. 20 Guest minimum payment.

Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Luxury Buffet

Artisan Bread Selection and Butter

Cold Section

Crudités selection and dressings

Cheese board (Oaxaca, Idiazábal, Monterey, aged Manchego, and Camembert cheese. Grapes, salted crackers, walnuts, strawberry jam, and Kalamata olives)

Seafood platter: cooked shrimp and mussels with vegetable vinaigrette, lemon, and Thousand Island dressing

Berries, tomato, pistachio and mozzarella salad

Lamb involtini with yogurt and mint sauce

Sushi donut with smoked salmon

Beef tataki with pepper crust and truffle aroma

Deconstructed kampachi tostada

Hot Buffet

Shrimp bisque

Ricotta and spinach ravioli

Potato dauphinoise

Vegetables ratatouille

Breaded Shrimp stuffed with Oaxaca cheese, accompanied by an avocado and cilantro sauce, and sweet & sour sauce

Asparagus wrapped in ribeye with teriyaki sauce and sesame seeds.

Truffled cauliflower puree.

Octopus rice

Grill

Lobster

Beef fillet

Salmon

Chicken curry skewers

Skirt steak

Lamb

Sauces: garlic butter, gravy, orange mustard, habanero.

Desserts

Raspberry financier

Chocolate cookies with cream

Mango crème brûlée

Mint cheesecake

White chocolate tart with strawberries

Coffee liqueur truffles

Passion fruit-filled macarons

Hazelnut and pink peppercorn truffles

**Menu options cannot be modified

US\$110.00 per person. Beach location US\$120.00 per person. 20 Guest minimum payment.

Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



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Mexican Buffet

Artisan Bread Selection and Butter

Nacho Table

Nachos, sour cream, cheese sauce, guacamole, pico de gallo, and refried beans

Cold Selection

Selection of crudités and dressings

Cheese board (Oaxaca, Monterrey, Pepper Jack, Cotija, grapes, crackers)

Avocado salad with tomato, nopales, and citrus lime vinaigrette.

Sea bass ceviche

Basket fried tortilla with guacamole and shrimp in guajillo sauce

Hot Selection

Tortilla soup

Mexican-style rice

Selection of vegetables (baby onions, nopales, and carrots)

Esquites (corn) with mayonnaise and piquín chilli

Poblano pepper strips

Chiles en Nogada - stuffed poblano peppers in walnut sauce

Chicken with mole sauce

Grilled northern-style beef skirt steak

Crab claws in cilantro butter

Veracruz-style red snapper

Tikin-xic fish

Selection of tacos (Chicken, Pork, and Beef)

Desserts

Churros with chocolate sauce

Tres leches cake

Chocolate cake

Stuffed fritters

Corn cake

Rice pudding

**Menu options cannot be modified



Vegan Buffet

Artisan Bread Selection

Cold Selection

Selection of crudités and dressings

Seed crackers with dips: Hummus, carrot pâté, olive tapenade, and shiitake pâté

Nachos with guacamole

Beetroot ravioli with mustard cashew cream

Quinoa and tofu salad with avocado, mushrooms, zucchini, arugula, sesame seeds, and peanut vinaigrette

Hot Selection

Butternut squash soup with carrots

Grilled vegetables

Potato and broccoli cakes

Roasted tomatoes with garlic and basil

Flat beans with caramelized chestnuts

Fried plantain

Teriyaki tofu with broccoli and almonds

Zucchini noodles with creamy cauliflower sauce

Vegan crepes with green asparagus and portobello mushroom

Mushroom arancini with pomodoro sauce

Desserts

Brownie

Banana flan

Pumpkin muffins

Lemon pie

Tropical fruit skewers

Meringue

**Menu options cannot be modified

US\$60.00 per person. Beach location US\$70.00 per person. 20 Guest minimum payment.
Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Private Plated Menu

Amuse Bouche

Goat cheese cigar with rosemary and honey, served with tomato confiture

Starter

Roasted octopus with cambray potato and green olive puree

Main Course

Grilled lobster with asparagus risotto

or

Beef fillet with foie gras in port wine reduction and baby veggies

Dessert

Hazelnut, raspberry and violet cream mousse



Family Style Menu

Artisan Bread Selection

Family Style Starters

(Choose 3 – any extra at US\$5.00 per person)

- Greek salad
- Caesar salad
- Grouper ceviche
- Beef empanadas

Mini tuna tostada with avocado and chipotle mayonnaise
Prosciutto, mozzarella, and arugula bruschetta

Plated Style Main Course

(Choose 1 – any extra at US\$15.00 per person)

- Tortilla soup
- Mushroom ravioli with basil and pistachio sauce
- New York steak with potato wedges and grilled vegetables
- Mustard-glazed salmon fillet with mashed potatoes and grilled vegetables
- Kampachi fillet with baby potatoes and grilled vegetables
- Lamb chops (2 per person) with grilled vegetables
- Grilled lobster with asparagus risotto (US\$25.00 per person)

Plated Style Dessert

(Choose 1 – any extra at US\$5.00 per person)

- Napoleon tart with strawberries
- Churros with chocolate sauce and vanilla ice-cream



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Luxe Family Style Menu

Artisan Bread Selection

Family Style Starters

(Choose 3 – any extra at US\$5.00 per person)

Greek salad

Caesar salad

Grouper ceviche

Beef empanadas

Mini tuna tostada with avocado and chipotle mayonnaise
Prosciutto, mozzarella, and arugula bruschetta

Family Style Main Courses

(Choose 2 – any extra at US\$8.00 per person)

Mushroom ravioli with basil and pistachio sauce

Penne alla vodka

New York steak with gravy sauce

Mustard-glazed salmon fillet

Kampachi fillet

Mashed potatoes

Potato wedges

Baby potatoes with mushrooms

Grilled vegetables

Asparagus risotto

Lobster (US\$25.00 per person)

Milanese Osobucco (US\$15.00 per person)

Family Style Dessert

(Choose 1 – any extra at US\$3.00 per person)

Napoleon tart with strawberries

Fruit platter (watermelon, cantaloupe, pineapple, and papaya)

Churros with chocolate sauce and vanilla ice-cream

US\$60.00 per person. 20 Guest minimum payment. Up to 180 guests. Children 4-12yrs half price.

Available in Private Indoor Locations. Includes 3 hours of Open Bar.



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Additional Options for Family Style

Cheese Platter
US\$7.50 per person
Oaxaca
Aged Manchego
Panela
Edam
Blue
Pepper Jack
Crackers and flatbreads
Grapes
Jams
Caramelized nuts

Fruit Station
US\$8.00 per person
Tropical selection: watermelon, cantaloupe, pineapple and papaya
Grapes, strawberries, apples and bananas
Fruit Skewers (melon, pineapple, papaya, strawberry)

Pickled Food Platter
US\$5.00 per person
Cucumber and dill with garlic
Spicy cauliflower
Confit tomatoes and peppers
Kalamata olives
Seasoned cabbage
Red onions

BBQ Grill
(without pork or seafood)
US\$30.00 per person
Beef fillet
Chicken breast
Lamb
Salmon or seabass



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Indian Food Options

Includes 3 hours of Open Bar





Indian Finger Food

Option 1

2 cold selections
2 hot selections
US\$10.00 per person

Option 2

3 cold selections
3 hot selections
US\$12.00 per person

Choose your own menu:

Cold Plated Selection

Punjabi Paneer Chop
Chat patta channa (spicy chickpea salad)
Vegetable Pani Puri
Kachori
Phyllo cups with red potatoes and carrots

Hot Plated Selection

Gobbi tikka
Onion bhaji
Aloo tikki
Samosas
Tandoori shrimp
Chicken kofta
Hara bhara kebab with yogurt and mint chutney



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Deluxe Indian Buffet

Artisan Bread Selection and Accompaniments

Naan, roti, and paratha breads

Chutneys: mint, tamarind, and mango

Cucumber raita with toasted cumin

Baingan bharta punjabi (eggplant puree)

Cold Station

Fruit salad with cardamom and saffron

Kerala-style carrot pachadi

Chat patta chana (spicy chickpea salad)

Aloo dum chaat (potato salad with tamarind and mint dressing)

Tandoori chicken salad

Hot Station

Sambhar (lentil soup)

Punjabi-style palak paneer (spinach with cheese)

Vegetable pakora

Potato samosas

Channa masala curry (chickpea stew)

Gobi masala (cauliflower curry)

Cooked basmati rice

Chicken biryani (rice with chicken curry)

Butter chicken

Lamb seekh kebab

Govan seafood curry (seafood curry with coconut)

Masala fried fish

Lamb vindaloo

Chicken korma

Desserts

Gulab jamum

Chocolate samosas

Kheer payasam (Indian rice pudding)

Gajar halwa (carrot pudding)

Chai Panna Cotta

**Menu options cannot be modified

US\$55.00 per person. Beach location US\$65.00 per person. 20 Guest minimum payment.

Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



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Premium Indian Buffet

Artisan Bread Selection and Accompaniments

- Naan, roti, and paratha breads
- Chutneys: mint, tamarind, and mango
- Cucumber raita with toasted cumin
- Baingan bharta punjabi (eggplant puree)

Cold Station

- Fruit salad with cardamom and saffron
- Kerala-style carrot pachadi
- Chat patta chana (spicy chickpea salad)
- Aloo dum chaat (potato salad with tamarind and mint dressing)
- Tandoori chicken salad

Hot Station

- Sambhar (lentil soup)
- Punjabi-style palak paneer (spinach with cheese)
- Vegetable pakora
- Potato samosas
- Channa masala curry (chickpea stew)
- Cooked basmati rice
- Chicken biryani (rice with chicken curry)
- Butter chicken
- Lamb seekh kebab
- Govan seafood curry (seafood curry with coconut)
- Masala fried fish
- Chicken korma

Desserts

- Gulab jamum
- Chocolate samosas
- Kheer payasam (Indian rice pudding)
- Gajar halwa (carrot pudding)
- Chai Panna Cotta

**Menu options cannot be modified

US\$50.00 per person. Beach location US\$60.00 per person. 20 Guest minimum payment.
Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



Prestige Indian Buffet

Artisan Bread Selection and Accompaniments

- Naan
- Roti
- Paratha
- Mint chutney
- Tamarind chutney
- Mango chutney
- Cucumber and toasted cumin raita
- Baingan bharta punjabi (eggplant puree)

Hot Station

- Vegetable pakora
- Channa masala curry (chickpea stew)
- Gobi masala (cauliflower curry)
- Cooked basmati rice
- Butter chicken
- Govan seafood curry (seafood curry with coconut)
- Masala fried fish
- Lamb vindaloo (very spicy lamb curry)
- Chicken korma

Desserts

- Gulab jamum
- Chocolate samosas
- Kheer payasam (Indian rice pudding)
- Gajar halwa (carrot pudding)
- Chai panna cotta

**Menu options cannot be modified



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Exclusive Indian Buffet

Artisan Bread Selection and Accompaniments

- Naan (plain, butter and garlic)
- Mint, tamarind and mango chutneys
- Cucumber and toasted cumin raita
- Baingan bharta punjabi (eggplant puree)
- Hummus

Appetizers

- Aloo Dum Chaat (Potato Salad with Tamarind and Mint Dressing)
- Shrimp with Ginger and Turmeric
- Vegetable Pakora
- Lamb Seek Kebab
- Spiced Lentil Dhal

Main Courses

- Tandoori Chicken
- Goan Seafood Curry
- Masala Fried Fish
- Basmati Rice

Desserts

- Gulab Jamum (Deep-fried Dumplings in Syrup)
- Chai Panna Cotta

**Menu options cannot be modified



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International- Indian Buffet

Artisan Bread Selection and Accompaniments

Bread (plain, whole-wheat, multigrain)

Butter

Naan (plain, butter and garlic)

Mint, tamarind and mango chutneys

Cucumber and toasted cumin raita

Baingan bharta punjabi (eggplant puree)

Hummus

Appetizers

Salad with berries, tomatoes, pistachios and mozzarella

Mini Tuna Toast with Avocado, Cucumber, and Apple

Mexican shrimp ceviche

Chat Patta Channa (Spicy Chickpea Salad)

Vegetable Pakora

Spiced Lentil Dhal

Main Courses

Butter Chicken

Goan Seafood Curry

Basmati Rice

Salmon Skewer with Vegetables

Beef Fillet with Herb Butter

DESSERT TABLE

Gulab Jamun

Chocolate cake

**Menu options cannot be modified



In Love
AT MAJESTIC RESORTS

Indian DIY Buffet

Option 1

1 Soup
All breads & sides
4 Appetizers
4 Main Courses
All Desserts
US\$55.00 per person

Option 2

1 Soup
All breads & sides
5 Appetizers
5 Main Courses
All Desserts
US\$65.00 per person

Option 3

All breads & sides
4 Appetizers
5 Main Courses
All Desserts
US\$55.00 per person

Option 4

All breads & sides
5 Appetizers
6 Main Courses
All Desserts
US\$60.00 per person

Bread and Sides Selection

Roti bread
Paratha Bread (filled with vegetables)
Naan Bread
Mint Chutney
Tamarind Chutney
Mango Chutney
Cucumber and Toasted Cumin Raita
Baingan Bharta Punjabi (eggplant puree)
Hummus

Soups

Carrot Curry Soup
Mulligatawny Soup with Chicken

Appetizers

Spiced Lentil Dhal
Shrimp with Ginger and Turmeric
Vegetable Pakora
Cold White Bean Salad with Yogurt Sauce
Cassava and Sweet Potato Savory Pie with Garam Masala
Basmati Rice with Octopus
Chicken Pakora
Indian Beef Rice
Dum Aloo

Main Courses

Malai Kofta (Potato and Vegetable Dumplings)
Lamb Biryani
Bhindi Masala (Spicy Okra)
Aloo Gobi Matar (Potato, Cauliflower, and Peas Stew)
Shahi Paneer (Creamy Paneer)
Tandoori Chicken
Uttapam (Indian Pizza)
Lamb Madras
Pork Vindaloo
Coconut Milk Prawn Curry
Masala Fried Fish

Desserts

Barfi
Gulab Jamum
Kheer Payasam
Chai Panna Cotta

Beach location additional US\$10.00 supplement per person. 20 Guest minimum payment.
Children 4-12yrs half price. Available in Private Locations. Includes 3 hours of Open Bar.



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Menus Available
For Private Events

Does not include Open Bar





Bridal Breakfast

Fresh Juices

Orange and watermelon

Pastries

Assorted mini-donuts
Ham & cheese mini croissants
Lemon cake

Cheese and Cold Cut Platter

Oaxaca, panela, brie, pepper jack
Serrano ham, pastrami
Grapes
Walnuts
Kalamata olives

Assorted Yogurts

Savory Items

Mini roast chicken wrap with caramelized onions and garlic sauce
Mini salmon bagel with arugula and honey-mustard dressing

Bread

Multigrain, ciabatta, brioche

Hot Section & Toppings

Scrambled eggs
Bacon
Chicken chilaquiles - ranchero or green sauce
Pancakes

Maple syrup, honey, peanut butter, strawberry and black berry jams

US\$20.00 per person. 20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 2 hour service.



BBQ Party

Artisan bread and butter

Cold Station Salads

Mixed Lettuce, Tomato, Carrot, Cucumber, Pickled Red Onion, Bell Pepper, Beetroot, Corn Kernel, Avocado, Olive, Feta Cheese, Sautéed Bread Croutons with Oregano Oil, Cherry Tomatoes, and Garlic, Caramelized Nuts, Quinoa with Dried Fruits, Shredded Chicken

Sauces and dressings

Caesar Dressing, Honey Mustard, Ranch Sauce, Pesto, Chipotle Mayonnaise, Italian Vinaigrette, Olive Oil, Balsamic Vinegar

Cheese

Pepper Jack, Oaxaca, Aged Manchego, Grapes, and Crackers

Side Dishes

Baked Potato with Sour Cream (served separately)

Grilled Vegetables

Corn on the Cob

Fried Yuca

Shrimp and Rice

On the Grill

Beef Ribs with BBQ Sauce

Picanha Steak

Chicken Skewers marinated with soy sauce, honey, and mustard

Pork Loin and Pineapple Skewers

Bacon-Wrapped Shrimp Skewers

Beef Burger

Dessert Station

Almond cake

Cajeta Flan

Brownie

Lemon Pie

Apple Tart

**Please notice these menu choices cannot be combined nor modified.

US\$40.00 per person. 20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 2 hour service.



Taco Party

Cold Dishes

Cactus Salad

Black Bean Salad with Tortilla and Vegetables (lettuce, tomato, jalapeños, tri-color peppers, onion, boiled egg)

Hot Dishes

Carnitas Tacos

Chicken Tinga Tacos

Beef Fajitas Tacos

Crab Tostadas

Burritos with Mexican Rice and Refried Beans

Poblano Sopes

Nachos

Pico de Gallo

Dessert

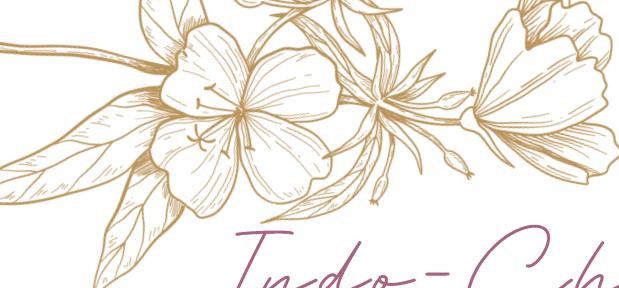
Churros

Mexican Flan

**Please notice these menu choices cannot be combined nor modified.

US\$25.00 per person. 20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 2 hour service.



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Indo-Chinese Station

Salad

Yum Moo Krob (Thailand)

Fried Rice

Nasi Goreng (Malaysia)

Starters

Shrimp Dumplings with chili sauce (Singapore)

Curry Puff (Malaysia) (Small fried pastry filled with curry potatoes)

Chicken Satay (Malaysia) (Small skewers of chicken marinated in spices and grilled, seasoned with a peanut sauce)

Main Courses

Gobi Manchurian (West Bengal) (Cauliflower coated in Manchurian sauce)

Chili Paneer

Chili Chicken

Chili Shrimp

Chicken 65

Aloo 65 (Potato 65)

Gobi 65 (Cauliflower 65)

Shrimp 65

Includes

Salad

Fried Rice

Starters

US\$25.00 per person

2 Main Courses to choose from
options above

Additional Main Course

US\$2.50 per person

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.



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Menus Available
To Add To Your Private
Dinner Reception

Does not include Open Bar



Late Night Snacks

Option 1

Slow Cooked Beef (soup and tacos)

Green Chicken Chilaquiles

Cheese Empanadas

Chicken Taquitos

Shark Tostadas

Churros with Chocolate

Mexican wafer filled with Caramel

US\$10.00 per person

Option 2

French Fries

Chicken Nuggets

Margherita Pizza

Pepperoni Pizza

Chocolate Chip Cookies

US\$7.00 per person

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 2 hour service.



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Mexican Stations

Corn on the Cob (Elote) Station

Corn on the Cob

Limes

Cotija Cheese

Piquín Chili

Mayonnaise Sauce

Valentina Sauce

Peanut Sauce

US\$5.00 per person

Corn Cup (Esquites) Station

Corn Kernels (Esquites)

Panela Cheese

Lime

Piquín Chili

Mayonnaise Sauce

US\$5.00 per person

Dorilocos Station (select one option)

Doriesquites (typical Cancun style)

Doritos, corn kernels, mayonnaise, Cotija cheese, cheddar cheese sauce, lime, cucumber, Japanese peanuts, piquín chili, and Valentina sauce

Classic Dorilocos

Doritos, Mexican turnip, carrot, cucumber, beetroot, pork rinds, Japanese peanuts, lime, chamoy, Valentina sauce, salt, and chamoy powder

Cocktail-style Dorilocos

Doritos, cucumber, red onion, serrano chili, Frankfurt turkey sausage, lime, Maggi seasoning, and Worcestershire sauce

US\$5.00 per person

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.



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Popcorn Bar

Types of Popcorn:

- Natural
- Caramel
- Chili Lime Flavor
- Cheddar Cheese Flavor
- Chipotle Cheese Flavor
- Garlic and Parmesan
- Butter Flavor
- Spicy Curry
- With Crispy Bacon Powder and Maple Syrup
- Cookies and Cream Flavor
- With Peanut Butter and Chocolate

Toppings:

- M&Ms
- Salted Peanuts
- Dried Cranberries
- Marshmallows
- Gummy Candies
- Chocolate Chips
- Mini Pretzels
- Valentina Sauce
- Ground Piquín Chili

US\$5.00 per person. 20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.



Cold Cuts & Cheeses

Cheeses:
Aged Manchego
Gouda
Blue Cheese
Oaxaca
Brie

Cold Cuts:
Serrano Ham
Turkey Pastrami
Iberian Sausage
Vela Chorizo

Pickles:
Green Olives
Kalamata Olives
Pickles

Fruits and Nuts:

Walnuts
Grapes
Figs
Melon

Sauces:
Raspberry Jam
Ranch Sauce
Chipotle and raw cane
sugar Dressing
Cilantro Dressing

Breads:
Mini Focaccia
Brioche Toast
Multigrain Bread
Crackers
Brioche Piglets
Mini Pretzels



Live Cooking

Trompo Pastor Live Station

Trompo Pastor (Marinated Pork)
Corn Tortilla made at the moment

Sides:

Pineapple
White Onion
Cilantro
Lime
Green Salsa
Hot Sauce

US\$7.00 per person
(30 guests minimum)

Wok Station

Stir-Fried Mixed Vegetables and Tofu Wok
Chicken with Almonds Stir-Fry Wok
Beef with Mushrooms and Oyster Sauce Stir-Fry Wok
Shrimp with Rice and Vegetables Stir-Fry Wok

US\$10.00 per person

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.



Pizza Time

Please choose 4 pizza flavors below

Flavors

Margarita
Pepperoni
Cochinita Pibil
BBQ Chicken
4 Cheeses
Surf & Turf (Skirt Steak & Shrimp)
Carbonara

Includes 10 pizzas total between the varieties chosen
Recommended for 30 guests

US\$120.00



Desserts Table

Sweets:

- Mini chocolate fountain
- Tropical fruit skewers
- Cake pops
- Assorted macarons
- Assorted profiteroles
- Chocolate cups with raspberry
- Strawberry tartlet
- Fondant decorated cookies
- Vanilla and milk chocolate cookie
- Chocolate brownie with white chocolate chips
- Vanilla meringues
- Gummy candies and marshmallows

Chocolates:

- White and dark chocolate truffles
- Dark chocolate and hazelnut praline truffles

Mexican Sweets:

- Guava roll
- Mexican peanut marzipan style
- Tamarind candy
- "Gloria" caramel candy



Additional Sweets Tables

Churros Station

Churros (4 units per person)

Vanilla sauce

Hot chocolate

Chocolate ganache

Hazelnut cream

Dulce de leche (caramel-like milk spread)

Bettercream frosting

Multicolor sprinkles

US\$8.00 per person

Donuts Station

Dark chocolate and walnut donut

White chocolate and colorful sprinkles donut

Glazed donut with toasted almonds

Dark chocolate donut with a message

Strawberry red glazed donut

White chocolate donut with stripes

Milk chocolate donut with a smiley face

Glazed donut

US\$5.00 per person

Cupcakes

Vanilla cupcake with dulce de leche filling

Chocolate cupcake

Vanilla cupcake with strawberries

US\$2.00 per person per variety

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.



In Love
AT MAJESTIC RESORTS

I Scream!

Popsicle Cart

Mango with chamoy
Tamarindo
Fresa

Maracuyá
Jamaica

30 guests US\$90.00
Additional guest US\$3.00 per person
*All flavors included

Minicups Cart (120g)

White vanilla
Belgian chocolate
Strawberry

Dulce de leche
Mango sorbet
Red fruits sorbet

50 guests US\$150.00
Additional guest US\$3.00 per person
*Select one flavor

Ice scream

Classic Flavors

Coffee
Chocolate
Coconut
Strawberry
Vanilla
Vegan chocolate
Vegan vanilla

Premium Toppings

Cones
Sprinkles
Chocolate Sprinkles
Chocolate Syrup
Grated Coconut
Hazelnut crunch
Marshmallow

Premium Flavors

Dulce de leche
Lemon pie
Pistachio
Choco ferrero
Blackberry & chesse
Pavlova
Tiramisu
Mango & Passion fruit
Cookies & cream

Option 1

3 Flavors to choose (from classic selection)
US\$250 for 100 guests

Option 2

3 flavors to choose from (from Classic & Premium
selections)
US\$300 for 100 guests

Option 3

3 flavors to choose from (from Classic, Premium &
Deluxe selections)
US\$380 for 100 guests

*Bucket of 4 lts

*All options includes premium toppings
*Please let us know in advance, flavors subject to
availability

20 Guest minimum payment.

Add-on available only when buying a private event. Does not include open bar. 1 hour service.