



# Banquet Kit



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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](mailto:Infoweddings.costamujeres@majestic-resorts.com)

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*Included In Wedding  
Package*





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## *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



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# *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

Non private dinner included in the Wedding package for up to 60 guests, US\$10.00 per person for guest 61 and up. Only available at restaurants.



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# *Cocktail Hour*





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## 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







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# 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



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# 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.



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# 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



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# 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.



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## *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**

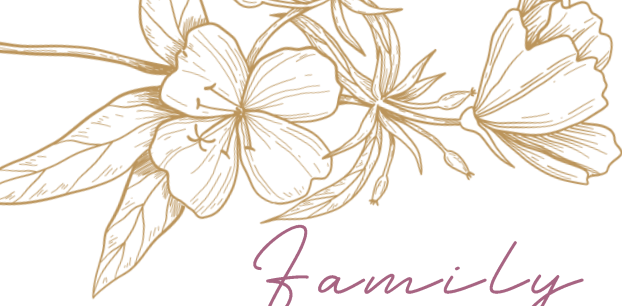
Grilled lobster with asparagus risotto

or

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

### **Dessert**

Hazelnut, raspberry and violet cream mousse



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# 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



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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

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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# *Indian Food Options*

Includes 3 hours of Open Bar





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## *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 jamun  
Chocolate samosas  
Kheer payasam (Indian rice pudding)  
Gajar halwa (carrot pudding)  
Chai Panna Cotta

**\*\*Menu options cannot be modified**



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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 jamun  
Chocolate samosas  
Kheer payasam (Indian rice pudding)  
Gajar halwa (carrot pudding)  
Chai Panna Cotta

**\*\*Menu options cannot be modified**



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# *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 jamun  
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**



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# 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 Jamun  
Kheer Payasam  
Chai Panna Cotta



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# *Menus Available for Private Events*

Does not include Open Bar





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# Bridal Breakfast

## Fresh Juices

Orange and watermelon

## Pastries

Assorted mini-donughts  
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, Sauteed 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.



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# *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

2 Main Courses to choose from  
options above

**US\$25.00 per person**

## **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





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## *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.



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# *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

US\$7.50 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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## *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**



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## *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



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# *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.



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## *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

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### 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

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### 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

#### Deluxe Flavors

Macadamia nut & vanilla  
Chocolate & brownie  
Chocolate & pistachio  
Chocolate sugar free

\*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.