

A close-up photograph of a light blue ceramic plate with a gold rim. The plate contains a dish of spaghetti topped with a red tomato sauce, several large shrimp, shredded white cheese, and fresh green herbs. The plate is set on a textured, woven placemat. The background is a soft, out-of-focus light color.

Banquet Kit

Hilton[®]

ALL-INCLUSIVE RESORT
CANCUN

Coffee Breaks





BASIC

FOOD

Homemade pastries or assorted cookies.

BEVERAGES

- Regular coffee and decaf coffee
- Selection of teas
- Bottled water
- Milk

\$15 USD per person (4 hours of service)

\$22 USD per person (8 hours of service).

*1 Station per 100 guests.

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Upgrade Your Coffee With...

SNACKS

- Street tacos: beef / chicken / pork
- Mexican quesadillas: squash blossom, huitlacoche, or pork cracklings
- Skewers of Swiss cheese and cherry tomato with basil pesto
- Crudités
- Smoked salmon mini bagel
- Croissant filled with brie cheese and red fruit chutney
- Mini baguette with vegetables and goat cheese
- Variety of homemade empanadas
- Ciabatta bread with roast beef, Dijon mustard, and onion compote

\$7 USD

Per person, per selected item (1 hour of service)



SWEET TOUCH

- Parisian fruit cup of the season
- Red fruit skewer with dark and white chocolate
- Mini French pastries
- Chocolate cake pops
- Popcorn (natural, spicy, or sweet)
- Variety of doughnuts
- Chocolate parfait with peanut butter or red fruits
- Toasted muesli with Greek yogurt
- Açai bowl
- Churros with cajeta and chocolate

\$6 USD

Per person, per selected item (1 hour of service)

BEVERAGES

- Variety of juices: orange / green / watermelon / grapefruit
- Variety of sodas: regular, mineral, or diet

\$6 USD

Per person, per selected beverage (1 hour of service)

OTHER BEVERAGES

- Smoothies / assorted smoothies
- Mimosas & Bellini
- Bloody Mary

\$7 USD

Per person, per selected beverage (1 hour of service)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Themed Coffee breaks



“CHICHENITZA” THEMED BREAK

All breaks include flavored or infused water.

- Vegetable crudités with hummus and pumpkin seeds (V/GF)
- Kibbeh with Xnipec sauce (S/E)
- Grilled chicken salbutes
- Bola cheese cake or coconut pudding (GF/V)

\$19 USD

Per person (1 hour of service)

“MEXICAN” THEMED BREAK

All breaks include flavored or infused water.

- Assorted burritos: chicken, beef, and mushroom
- Guacamole, topos, and pico de gallo (V/GF)
- Crudités of jicama, mango, and cucumber with chili powder (V/GF/C)
- Churros with cinnamon and sugar, served with caramel and chocolate (D)
- Coconut rice pudding (GF/V)

\$21 USD

Per person (1 hour of service)

“HEALTHY” THEMED BREAK

All breaks include flavored or infused water.

- Fresh vegetable crudités with herbed yogurt sauce (D/GF)
- Whole-grain toast with beet hummus (C/D)
- Finger sandwich with grilled panela cheese and vegetables with balsamic glaze
- Seasonal nuts (V/N)
- Granola bars (GF/V)
- Date truffles (V)

\$21 USD

Per person (1 hour of service)



“RIVIERA” THEMED BREAK

- Mamey or soursop smoothie
- Tropical fruit skewers
- Chicken al pastor skewers
- Pineapple and coconut empanada
- Pineapple tart (V/GF)

\$19 USD

per person (1 hour of service)

COFFEE MACHINE STATION

- When purchasing a basic coffee break, this service is offered at half price. (Includes cappuccino, double espresso, latte, or Americano)

\$800 USD per machine

Service for up to 100 guests

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Breakfast



Plated Breakfast

Setup fee: \$22 USD per person
2 hours of service

TO START

- Regular or decaffeinated coffee
- Choice of juices: orange / strawberry with mint / green / melon

ON THE TABLE:

- Assorted pastries or Danish rolls
- Jam
- Honey
- Butter

MAIN COURSE (select 1 option)

- Scrambled eggs with ham, bacon, or sausage
- Spinach and panela cheese omelet
- Squash blossom crêpes with creamy huitlacoche sauce
- Motuleño-style eggs (eggs over tortillas with refried beans, cheese, ham, peas, plantain, and red sauce)
- Egg white omelet served with hash browns, tomatoes, and asparagus
- Mexican chilaquiles in red or green sauce (fried tortillas served with chicken, cream, cheese, and cilantro) with refried beans
- Red or green chicken enchiladas with refried beans

Enhance your breakfast with the following options:

- Hot cakes and waffle station

Supplement: **\$9 USD** per person

- Cold cuts and cheese station

Supplement: **\$9 USD** per person

Enhance your breakfast with the following bar beverages:

- Mimosas
- Smoothies
- Bloody Mary

Supplement: **\$8.5 USD** per person, per selected option (1 hour of service)



Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Breakfast Buffet

Minimum 50 guests
Setup fee: \$22 USD per person
(2 hours of service)



INTERNATIONAL

- Orange juice and seasonal fruit
- Regular or decaffeinated coffee
- Assorted teas
- House-baked croissants, mini danishes, and sweet bread
- Selection of rolls and pastries (gluten-free options available upon request)
- Seasonal fruit
- Cheese platter
- Smoked salmon and toppings
- Assorted drinkable yogurts
- Breakfast sausages
- Bacon
- Hash brown potatoes
- Fried plantains
- Hot cakes
- Scrambled eggs
- Ham and cheese omelet
- Red chilaquiles with chicken (fried tortilla, sauce, and chicken)

MEXICAN

- Orange juice and seasonal fruit
- Regular or decaffeinated coffee
- Assorted teas
- Traditional Mexican pastries (conchas, polvorones, bisquets, saramuyos)
- Selection of rolls and pastries (gluten-free options available upon request)
- Seasonal fruit
- French toast with Yucatán honey
- Mexican-style scrambled eggs with tomato, onion, cilantro, and jalapeño
- Cochinita pibil (slow-cooked pork with achiote)
- Chicken fajitas with bell pepper and onion
- Rajas tamales with green sauce
- Chilaquiles verdes with chicken
- Refried beans
- Beef tips "al albañil" style

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Box Lunch

CLASSIC

- Turkey breast ciabatta with Swiss cheese, lettuce, and avocado or chicken breast ciabatta with Swiss cheese, lettuce, tomato, and avocado
- Whole fruit
- Cookie
- Bottle of water or soda

Supplement: **\$19 USD** per person

CANCÚN

- Roast beef baguette with Dijon mustard and caramelized onions or smoked salmon bagel with cream cheese and capers
- Chips (bag)
- Whole fruit
- Cookie
- Bottle of water or soda

Supplement: **\$21 USD** per person

VEGETARIAN

- Panini with panela cheese and grilled vegetables with sun-dried tomato mayo
- Chips (bag)
- Whole fruit
- Cookie
- Bottle of water or soda

Supplement: **\$21 USD** per person



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Canapés



Canapés

Select 5 canapés. Includes international bar service (1 hour).

COLD

- Crab cake with cilantro aioli
- Smoked salmon tartlet with cream cheese
- Tuna tartare toast marinated with sesame oil and lime
- Vietnamese vegetable roll with mango and soy sauce
- Peruvian ceviche with roasted sweet potato
- Tuna tataki with wasabi aioli and crispy rice
- Caramelized figs with blue cheese mousse
- Red wine-poached pear with gorgonzola
- Melon ball with serrano ham

HOT

- Coconut shrimp with peach chutney
- Serrano ham arancini with saffron aioli
- Teriyaki beef skewers
- Fried wonton stuffed with shrimp and mango sauce
- Chicken satay with habanero BBQ sauce
- Spring rolls with sweet-and-sour sauce
- Argentine empanadas with spinach, corn, and cheese
- Chicken ossobuco with tamarind BBQ sauce
- Octopus skewer with garlic butter
- Fried plantain tostones with garlic shrimp
- Breaded shrimp with chipotle cheese and tartar sauce

VEGETARIAN

- Tempura vegetables
- Spring rolls
- Blue empanadas with spinach and panela cheese
- Fried plantain tostones with vegetable brunoise and garlic (vegan, gluten-free)
- Yucca and sweet potato croquettes with passion fruit (vegan)

SWEET

- Lemon blondie
- Mini tropical fruit tartlets
- Chocolate brownie (vegan, gluten-free)
- Pineapple and coconut vol-au-vent (vegan)

Supplement: **\$460 MXN** per person / additional canapé **\$6 USD**



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Special Stations



Enhance Your Cocktail With...



CARIBBEAN STATION

- Yucatán-style shrimp ceviche
- Salmon and mango tartare
- Black fish agua chile
- Octopus ceviche marinated with coconut
- Jícama ceviche with lime essence

Supplement: **\$19 USD** per person
(includes all listed items)

MEXICAN STATION

- Mini octopus chicharrón sope
- Mini lobster empanada with chipotle
- Mini Mexican sandwich with cochinita pibil
- Mini beef quesadilla slow-cooked in adobo
- Mini huitlacoche empanada with Oaxaca cheese

Supplement: **\$19USD** per person
(includes all listed items)

TIRADITO STATION

- Tuna with passion fruit
- Salmon gravlax with pernod
- Octopus with green aguachile sauce
- Shrimp in green aguachile
- Watermelon tiradito with mint essence

Supplement: **\$22 USD** per person
(includes all listed items)

TACO CART

- Skirt steak (arrachera)
- Al pastor pork
- Shrimp
- Pork chop
- Adobo chicken
- Mushrooms and vegetables
- Variety of sauces and toppings

Supplement: **\$25 USD** per person
(includes all listed items)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

GRILL STATION

(select 2 options)

- Grilled baby lobster with garlic and lemon butter
- Grilled picanha with roasted vegetables and chimichurri sauce
- Lamb leg with roasted peppers and mint sauce
- Braised lamb leg with glazed vegetables and red wine sauce
- Salmon fillet in creamy fennel sauce with wild rice

Supplement: **\$38 USD** per person
(per selected option)

CARVING STATION

(select 2 options, including sides)

- Agave-glazed New York strip with port wine sauce, gratinated potatoes, and mozzarella cheese
- Pork loin with nuts, sweet potatoes, and plum sauce
- Herb-crusted pork ribs with potatoes, peppers, and peach sauce
- Add a vegan/vegetarian option

Supplement: **\$30 USD** per person
(per selected option)

AMERICAN STATION

- Mini hamburgers
- Mini hot dogs
- Boneless chicken bites
- Buffalo or barbecue chicken wings

Supplement: **\$20 USD** per person
(includes all listed items)

- Whole Mediterranean-style chicken with baked eggplant and yogurt sauce
- Whole roasted turkey with fine herb butter, cinnamon-glazed apples
- Char-grilled zarandeado-style fish

Supplement: **\$20 USD** per person
(per selected option)



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"CREATE YOUR OWN SALAD" STATION

- Includes kale, Japanese lettuce, arugula, sangria lettuce, watercress, and baby spinach.
- Toppings: carrot, corn, squash, wild mushrooms, cucumber, jícama, cactus, queen olives, kalamata olives, red berries, and nuts (walnuts, cashews, almonds, and pistachios).
- Dressings: Caesar, balsamic, raspberry vinaigrette, watermelon vinaigrette, and honey mustard vinaigrette.
- Proteins: shrimp and chicken.

Supplement: **\$14 USD** per person
Support Chef: **\$80 USD**, subject to 16% VAT and 15% service charge

SUSHI STATION

- Fried New York roll with panko
- Salmon and cream cheese roll
- Shrimp roll with mango topping (seasonal)
- Vegetarian roll with carrot, cucumber, squash, and Chinese cabbage
- California roll

Supplement: **\$22 USD** per person
Support Chef: **\$80 USD**, subject to 16% VAT and 15% service charge

INTERNATIONAL PASTRY STATION

- Sacher cake
- Lemon tart
- Vanilla profiterole
- Opera cake
- Carrot cake

Supplement: **\$21 USD**
per person

ESQUITES STATION

- Traditional Mexican corn in a cup with cotija cheese, cream, mayonnaise, and

Supplement: **\$8 USD** per 100 guests
(2 hours of service)
Service staff: **\$80 USD**, subject to 16% VAT and 15% service charge (1–8 hours).

MARQUESITAS STATION

Traditional marquesita with Edam cheese (queso de bola).

Options:

- Banana with Nutella
- Strawberry jam with cream cheese
- Nutella with Edam cheese
- Caramel (cajeta) with Edam cheese

Supplement: **\$7 USD** per 100 guests (2 hours of service)

COTTON CANDY STATION

- Traditional cotton candy sticks in assorted colors and flavors.

Supplement: **\$4 USD** per station
(100 cotton candies)

CHURROS STATION

- Includes chocolate, caramel (cajeta), and condensed milk dips, plus sugar and cinnamon toppings. (For 100 guests)

Supplement: **\$6 USD** per station
(for 100 guests)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Working Lunch

Working Lunch

Design your menu by selecting from the following options
Supplement: \$25 USD per person



SALADS (select 3 options)

- Spinach, goat cheese, red berries, and honey mustard
- Mixed greens, cucumber, broccoli, almonds, and blue cheese
- Greek salad with oregano and lemon dressing
- Arugula, gorgonzola cheese, caramelized walnuts, and balsamic vinaigrette
- Potato, pancetta, mustard, chives, and celery

SANDWICHES (select 3 options)

- Brie cheese croissant with onion marmalade
- Chicken ciabatta with tomato pesto and provolone cheese
- Salmon bagel with cream cheese and green apple
- Brioche bun with duck confit and pickled onion
- Avocado toast with arugula, burrata, and cherry tomato

DESSERTS (select 3 options)

- Passion fruit tart
- Chocolate and coffee parfait
- Banana cake
- Three-milk cake with white chocolate
- Salted caramel mousse (vegan, gluten-free)

CEVICHES (select 2 options)

- Green shrimp aguachile
- Vallarta-style fish ceviche
- Shrimp cocktail
- Octopus ceviche
- Beetroot ceviche

\$80 USD per Chef (per every 100 guests)

POKE (select 2 options)

- Tuna poke
- Salmon poke
- Beef fillet poke
- Octopus poke
- Corn, avocado, sweet potato, cambray onion, and bean poke

\$80 USD per Chef (per every 100 guests)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Lunch And dinner



Plated Menu

Three-Course Menu

(Select 1 starter or soup, 1 main course, and 1 dessert)

Includes menu and 3 hours of open bar / additional hour: \$20 USD per person

STARTER

- Grilled octopus salad with French lettuce, avocado, cucumber, cilantro and chipotle pesto
- Arugula with dried figs, forest fruits, toasted pistachios, and balsamic dressing
- Fresh tuna ceviche marinated in tiger's milk and roasted corn
- Crispy lettuce with blue cheese dressing, roasted bacon, and yellow cherry tomatoes
- Citrus supreme with grilled heart of palm and honey-mustard dressing
- Verdolagas salad with green apple, forest fruits, roasted avocado, and passion fruit-habanero dressing

MAIN COURSE

- Chicken breast stuffed with feta cheese and sun-dried tomatoes, fresh vegetables, and mashed potatoes with piquillo pepper sauce
- Grilled chicken with Greek yogurt adobo, smoked paprika, and roasted vegetables
- Grilled beef fillet with goat cheese sauce, sweet potato purée, and baby vegetables
- Braised short ribs with Creole sauce, lemon and rosemary-roasted potatoes, and baby vegetables
- Catch of the day in Moroccan sauce, basmati rice, and seasonal vegetables
- Red snapper supreme in corn husk "al pastor" style, wild rice, and seasonal vegetables
- Seafood roulade in lobster sauce, creamy rice, and vegetables
- Crispy portobello with ratatouille and pumpkin butter sauce (vegan)

SOUP

- Corn cream with parmesan foam
- Portobello cream with truffle essence
- Lobster bisque with pernod essence and parsley oil
- Roasted asparagus velouté with basil oil
- Wild mushroom soup with roasted corn
- Roasted pumpkin velouté with truffle oil
- Tortilla soup
- Clam chowder
- Watermelon and tomato gazpacho

DESSERT

- New York cheesecake with fruit sauce
- White and dark chocolate mousse
- Crème brûlée
- Caramelized apple tart with walnuts
- Greek yogurt panna cotta with forest fruits and cocoa nibs
- Vegan chocolate cake
- Vegan pineapple pie (gluten-free)
- Gianduja chocolate cake

Setup charge: **\$30 USD** per person (indoor) Setup charge: **\$35 USD** per person (outdoor)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Enhance Your Lunch & Dinner Experience

Give your meal an upgrade...

STARTERS (select one option)

- Peruvian-style red lobster ceviche
- Roasted pineapple carpaccio with prawns
- Limeña causa with king crab ceviche
- Foie gras crostini with roasted fig compote

Supplement: **\$8 USD**
per person

SALADS (select one option)

- Mediterranean salad with cherry tomatoes, red tuna, baby cucumber, watermelon radish, olives, Greek cheese, and champagne vinaigrette
- Lobster medallions with hydroponic lettuce mix, mango cubes, mixed sprouts, and smoked salt crystals
- Mixed lettuce salad with ash goat cheese, Iberian ham, and raspberry vinaigrette
- Beet texture salad with artisanal mascarpone ice cream and truffle honey

Supplement: **\$8 USD**
per person



Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.



MAIN COURSE (select one option)

- Chilean sea bass with jumbo shrimp, rustic mashed potatoes, grilled baby eggplant, and asparagus
- Braised New Zealand lamb shank with rosemary baby potatoes, sweet pepper, and mint jus
- Ribeye with truffled risotto, sautéed vegetables, and port wine balsamic sauce

Supplement: **\$13 USD** per person
(per dish)

- Beef fillet and U10 shrimp, garlic mashed potatoes, and mixed vegetables

Supplement: **\$35 USD** per person
(per dish)

- Grilled lobster with truffle butter, saffron risotto, and glazed asparagus
- Choice beef fillet with lobster tail, truffled mashed potatoes, baby vegetables, and périgourdine sauce

Supplement: **\$50 USD** per person
(per dish)

DESSERT (select one option)

- Goat cheese and roasted beet cheesecake
- Peanut mousse with salted toffee
- Citrus Breton tart
- Mango and passion fruit entremet (vegan, gluten-free)

Supplement: **\$10 USD** per person
(per dessert)

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Buffets



Buffet Menu

Create your own buffet by selecting from the following categories:
4 appetizers, 1 soup, 4 main courses, 3 sides, 5 desserts (minimum 50 people) Includes menu and open bar for 3 hours / additional hour: \$20 USD per person

APPETIZERS

- Watermelon salad with melon, arugula, spinach, and citrus vinaigrette
- Endive salad with gorgonzola cheese, bacon, and sun-dried tomato
- Grape and arugula salad with caramelized walnuts and blue cheese dressing
- Fresh fish ceviche with habanero oil
- Tomato and mozzarella cubes with basil pesto
- Nicoise salad with seared tuna, green beans, peppers, olives, radish, and egg with olive oil dressing
- Greek salad with lemon vinaigrette and fresh herbs
- Shrimp ceviche with coconut milk and yellow lemon
- Palm heart salad with scallops and tamarind vinaigrette
- Crisp lettuce with blue cheese and bacon dressing

MAIN COURSES

- Braised pork loin in shiitake essence
- Pork ribs glazed with tamarind BBQ sauce and habanero
- Chicken breast with fine herbs and spinach sauce
- Chicken with orange and saffron sauce
- Turkey roll with mozzarella and sweet-and-sour Jamaican glaze
- Chicken breast roll glazed with cranberries
- Beef tenderloin medallions with blue cheese sauce
- Beef fillet in chili pasilla sauce
- Salmon fillet glazed with mango sauce
- Grilled salmon with champagne cream
- Shrimp in limoncello sauce
- Flambéed seafood casserole with brandy
- Stuffed peppers with chickpea purée and tomato sauce
- Brussels sprouts sautéed with bacon
- Beef fillet with wild mushroom sauce
- Stuffed zucchini with tomato sauce

SOUPS

- Corn and huitlacoche cream with truffle essence
- Shellfish cream
- Roasted tomato cream with basil
- Seafood soup with guajillo chili
- Leek and potato cream with parsley oil
- Poblano chili velouté with chorizo crumbs

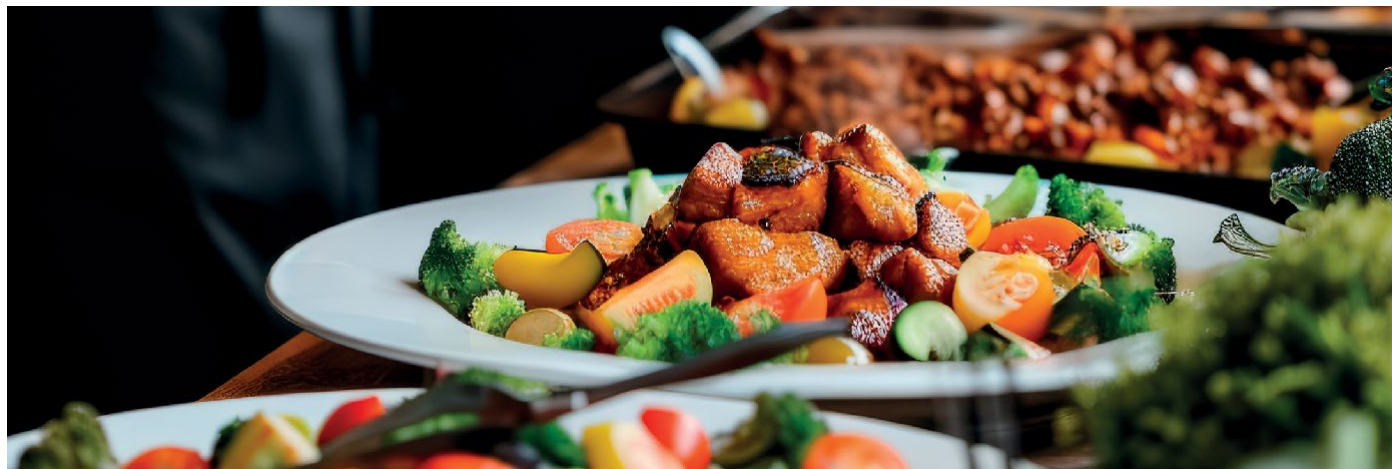
Setup charge: **\$30 USD** per person (outdoor) 3 hours of service

Setup charge: **\$30 USD** per person (outdoor) 3 hours of service

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Dinner Buffet Menu

Create your own buffet by selecting from the following categories:
5 appetizers, 1 soup, 4 main courses, 3 side dishes, 5 desserts (minimum 50 people)



SIDES

- Wild rice with almond butter
- Basmati rice infused with spices
- Piquillo pepper pasta
- Baby potatoes sautéed with chives and garlic
- Sweet potato purée with smoked bacon
- Creamy polenta with dried tomato
- Rustic potato and confit garlic purée
- Wild mushrooms, champignons, and roasted cambray onions
- Gratinated seasonal vegetables

DESSERTS

- Semi-dark chocolate cake
- White chocolate and grapefruit mousse
- Triple chocolate parfait with coffee essence
- Goat cheese tart with pear and pistachio
- Coconut and blackberry panna cotta (vegan)
- Coconut cheesecake with roasted pineapple sauce
- Chocolate mille-feuille with amarena cherry cream
- Goat cheese parfait with caramelized hazelnuts
- Black forest cake
- Tiramisu
- Three-milk cake with artisanal chocolate
- Mango tapioca (vegan, gluten-free)
- Pistachio mousse with raspberry

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Mexican Buffet

Minimum 50 people

SALADS

- Shrimp aguachile
- Nopal salad with red onion and oregano vinaigrette
- Goat cheese beet salad with pumpkin seeds and balsamic vinaigrette
- Jícama and citrus salad
- Michoacán-style salad
- Variety of toppings: carrot, cucumber, tomato, corn, palm hearts, bell peppers, ranch dressing, cilantro pesto, olive oil, and balsamic vinegar
- Guacamole, Mexican sauce, and house-made totopos with cotija cheese

SOUP

- Tortilla soup with traditional garnishes

APPETIZERS

- Fried tacos (chicken, potato, corn)
- Picadillo sopes
- Mushroom, squash blossom, and chicken quesadillas

MAIN COURSES

- Cochinita pibil
- Adobo-style chicken breast
- Beef barbacoa
- Tortillas
- Zarandeado-style fish fillet

SIDES

- Mexican rice
- Chayotes au gratin with chile x'katik
- Poblano rajas
- Baby potatoes in chipotle cream

DESSERTS

- Veracruz coffee flan
- Three-milk cake with cheese balls
- Pineapple upside-down cake
- Coconut rice pudding (vegan)
- Churros and puff pastries
- Variety of traditional buñuelos

Includes 3 hours of open bar Additional setup charge:
\$40 USD per person

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

BUFFET BOLLYWOOD

Minimum 50 people

SALADS

- Cucumber and mango salad with chili vinaigrette
- Chickpea hummus
- Baba ganoush
- Greek salad
- Tabouleh
- Couscous with dried fruits and olive oil
- Moroccan salad with tomato and lime vinaigrette

Includes: pita bread, tzatziki, mango chutney, spicy peanut sauce, raita, tamarind chutney, lime vinaigrette.

HOT LINE

- Jeera bhaat
- Vegetables in yellow curry
- Chickpeas in red curry
- Aloo palak
- Chicken tikka masala
- Lamb stew with mint
- Palak paneer
- Vegetarian rolls
- Chicken skewers in tandoori sauce

DESSERTS

- Gulab jamun
- Kheer
- Gajar ka halwa
- Mango malabi
- Pistachio and red fruit cake

Includes 3 hours of open bar Additional
setup charge: **\$40 USD** per person

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Tornafiesta





TACO STATION

- Pastor
- Steak
- Chorizo
- Chicken
- Vegetables
- Includes a variety of sauces and condiments.

Supplement: **\$21 USD**
1 hour of service

COCHINITA STATION

- Pulled pork sandwiches with pibil-style pork, tortillas, onion bread, and habanero sauce.

Supplement: **\$16 USD**
1 hour of service

RED AND/OR GREEN CHILAQUILES WITH CHICKEN

- Red and/or green chilaquiles with fried tortilla, chicken, cream, cheese, and cilantro.

Supplement: **\$16 USD**
1 hour of service

BRAISED TACO STATION

- Traditional taco station with: barbacoa, cochinita, potato with chorizo, beans with adobo, or pork rinds in roasted tomato sauce.
- Includes a variety of sauces and condiments.

Supplement: **\$20 USD**
1 hour of service

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Cakes





CHOCOLATE

- Cocoa and butter sponge cake covered with 54% chocolate ganache.

Supplement **\$6 USD**
per person

STRAWBERRY

- Sponge cake with strawberry and cream topping.

Supplement **\$6 USD**
per person

VANILLA

- Moist vanilla sponge cake with Papantla vanilla bean diplomat cream.

Supplement **\$6 USD**
per person

CARROT

- Moist carrot sponge cake with walnut pieces and cream cheese frosting.

Supplement **\$7 USD**
per person

DULCE DE LECHE

- Butter sponge cake with dulce de leche, covered with caramel mousse.

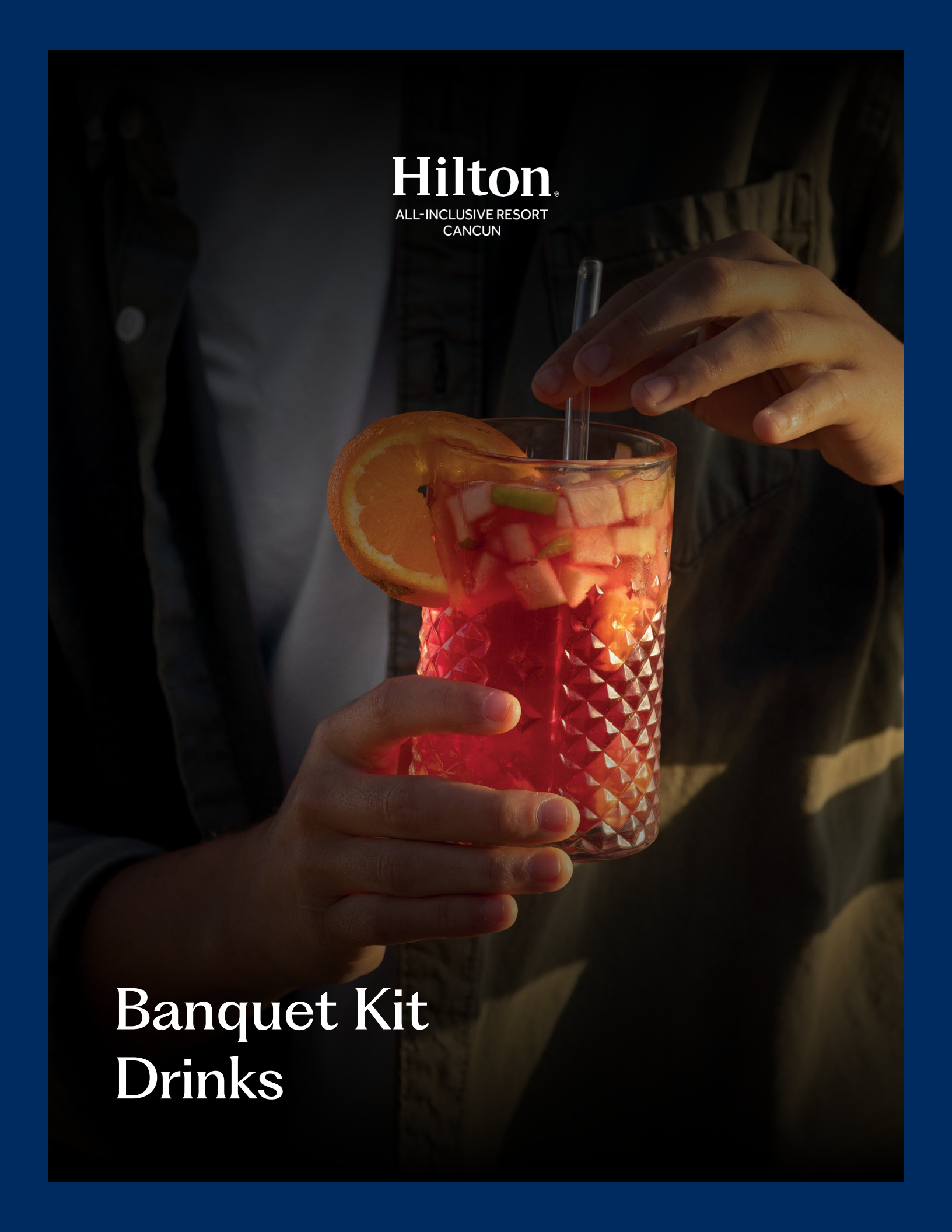
Supplement **\$6 USD**
per person

RED VELVET

- Velvety red velvet sponge cake with Papantla vanilla and cream cheese frosting.

Supplement **\$7 USD**
per person

Supplement \$7 USD per person
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A person is holding a glass of pink cocktail with fruit and a straw. The glass is filled with a pink liquid, ice cubes, and fruit including a slice of orange and a slice of lime. The person is wearing a light-colored shirt and a dark jacket. The background is dark and out of focus.

Hilton
ALL-INCLUSIVE RESORT
CANCUN

**Banquet Kit
Drinks**

All Open bar



WHISKY

- Dewars White Label,
- Johnnie Walker Red Label,
- Chivas Regal 12 Años
- Jack Daniel's (Americano)
- Jameson (Irlandes)
- Jim Bean White
- Glenmorangie 12 year
- Ballantines

VODKA

- Ketel One
- Absolut
- Stolichnaya
- Titos Belvedere
- Skyy
- Wyborowa

RUM

- Havana Club 7 Años
- Captain Morgan
- Malibu
- Bacardi Blanco
- Bacardi Añejo
- Flor de caña 7 años
- Kingston

BRANDYS / COGNAC

- Terry Centenario,
- Torres 5 Años

TEQUILA

- Jimador Blanco
- Tequila Hornitos Blanco
- Cazadores Reposado
- Centenario Plata
- Centenario Reposado
- Hornitos Reposado
- Jimador Reposado
- Jose Cuervo Tradicional
- Centenario, Añejo
- Herradura Blanco
- Patron Silver
- Cazador Blanco

GIN

- Tanqueray
- Beefeater
- Bombay Sapphire
- Cantera verde

MEZCAL

- Mezcal Recuerdo de Oaxaca
- Mexcal Union (espadin)
- Montelobos Espadin

LIQUOR

- Licor 43
- Aperol
- Licor Durazno
- Licor Ancho Reyes
- Licor de Manzana
- Licor Sandia
- Licor Melon
- Triple Sec
- Kalhua Midori
- Chinchon Anisette Dulce

APÉRITIF

- Campari,
- Cinzano Blanco
- Cinzano Dry
- Cinzano Rosso

CREAM LIQUEUR

- Bailey's
- Tequila's cream 1921

BEER

- Cerveza de Barril Clara
- Cerveza de Barril Oscura
- XX Lager, Heineken
- Tecate
- Tecate Light
- Bohemia Oscura
- Bohemia Clara

Prices quoted in Mexican Pesos, subject to 16% IVA plus 15% service.

Wines

With additional charge





CHAMPAGNE

Moët & Chandon, Brut
Imperial, Épernay, France

750 ml **\$3,000**

Moët & Chandon, Brut,
Épernay, France

375ml **\$1,500**

ROSÉ

Nicole Rose, Nebbiolo, San
Luis Potosi, México

750 ml **\$950**

Casa Madero, V Rose,
Shiraz, México

750 ml **\$950**

SPARKLING WINE

Prosecco, Treviso, doc, il
fresco, Glera, brut, Veneto,
Italy

750 ml **\$1,100**

Segura Viudas, Brut Reserva,
Organico, Cava, Penedes,
Spain

750 ml **\$1,100**

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White Wine





Casa Madero, Chardonnay, Valle de Parras, Coahuila	750 ml	\$1,200
Cava Quintanilla, Laberinto, Sauvignon Blanc, San Luis Potosi	750ml	\$1,000
Round Hill, Chardonnay, California	750ml	\$1,000
Borgo Cipressi, Pinot Grigio, Veneto	750ml	\$1,000
Moscato D'Asti, Chiaro di Luna docg, Daffara & Grasso, Piemonte	750ml	\$1,200
Santa Marguerita, Pinot Grigio, Valdadige	750ml	\$1,800
Kim Krawford, Sauvigon Blanc, New Zealand	750ml	\$1,400



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Red Wine

A group of people are clinking their red wine glasses in a toast. The scene is dimly lit with warm, bokeh-style light spots in the background. A woman's face is visible in the background, smiling. The focus is on the hands and glasses in the foreground.

Casa Madero, 3V, Cabernet Merlot Tempranillo, Valle de Parras, Coahuila	750 ml	\$1,200
Don Leo, Cabernet Sauvignon, "Kosher", Valle De Parras, Coahuila	750ml	\$1,800
Meiomi, Pinot Noir, Sonoma, Monterrey, Santa Barbara	750ml	\$2,000
Predator, Old Vine, zinfandel, Lodi	750ml	\$1,800
Predator, Cabernet Sauvignon, Lodi	750ml	\$1,800
Chianti, Sangiovese, docg, Poderi Lucignano, Casa Alle Vacche, Tuscany	750ml	\$1,400
Chianti, docg, Frescobaldi Castiglioni, Sangiovese, Tuscany	750ml	\$1,800
Campo Eliso, Chianti, docg, Sangiovese, Tuscany	750ml	\$1,200
Toscana Rosso, igt, Villa Antinori, Sangiovese Cabernet Sauvignon, docg, Tuscany	750ml	\$2,000
Felino, Malbec, Valle De Uco	750ml	\$1,600



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Bar Premium



TEQUILAS

- Don Julio 70
- Patrón Silver
- Patrón Reposado
- Patrón Añejo
- Casa Dragones Blanco
- Crema de Tequila 1921

WHISKEYS

- Johnny Walker Gold Label
- Macallan 12 años Triple Cask 750ml.
- Bucanas 18 años
- Chivas Regal 18 años

MEZCALES

- Contraluz
- The Lost Explorer Espadín
- The Lost Explorer Tobala

RUM

- Zacapa Solera
- Matusalen

GINEBRAS

- | | |
|-----------------|--------------|
| • London 1 | • Vodka |
| • Bulldog | • Grey Goose |
| • Mokey 47 | • Titos |
| • Cognacs | • Elit |
| • Hennessy VSOP | |



SAKES

- Momokawa Diamond
- Murai Nigori
- Momokawa Ginjo Genshu "G"
- Sparkling Star 300ml

WINE

- Chardonnay , Sauvignon Blanc V Rose
- Cabernet Sauvignon, Merlot

OTROS

- Xtabentun El sembrador 700ml
- Xtabentun El sembrador 375ml
- Corajito Licor de Café
- Brandy
- Cardenal Mendoza

CERVEZAS ARTESANALES

- Allende 100 Lager Light
- Allende Golden Ale
- Allende Brown Ale
- Allende Agave Lager
- Allende IPA

\$20 USD per person (1st additional service hour)
\$38 USD per person (1st hour)

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