

THE
LUXURY
COLLECTION®

BANQUET MENU

THE HACIENDAS YUCATÁN & CAMPECHE

PLATED LUNCH & DINNER

Minimum service for 10 people

Two course dinner, please select one appetizer and one entrée

Appetizer

Local squash cream with parmesan bread

Mix of lettuce salad with cherry tomatoes and brie cheese

Grilled vegetables skewer seasoned with oregano and epazote oil

Smoked salmon tower with local squash mousse and basil crème fraiche

Chef 's selection of palate cleanser

Entrée

Beef fillet with romesco sauce served with olive oil sautéed vegetables and rustic mashed potatoes & broccoli / **37**

Pork loin in grapefruit sauce served with parmesan mashed sweet potatoes / **30**

Grouper fillet in lime-coconut sauce with cherry tomatoes and green beans cooked with fine herbs / **30**

Salmon with almond meuniere on a bed of cous cous with kiwi / **32**

Chicken breast with sesame seeds and mint in tangerine sauce served with baby spinach, Italian squash and egg plant / **29**

Chicken breast and vegetables in red wine sauce (coq au vin) and parmesan mashed potatoes / **29**

Dessert

Red fruit charlotte / **7**

Chocolate mousse served with vanilla sauce and grand marnier / **7**

Pistachio raspberry napoleon / **7**

Maple cheesecake with cream de cassis liqueur and red fruits / **7**

REGIONAL PLATED LUNCH & DINNER

Minimum service for 10 people

Two course dinner, please select one appetizer and one entrée

Appetizer

Temozon Salad (lettuce, peanut, asparagus, orange and cherry tomato)

“Tamales Yucatecos” corn dough stuffed with stewed chicken in a tomato sauce with annatto

“Salbutes” puffed deep fried tortilla topped with “cochinita pibil” or chicken with pickled red onion

“Panuchos” tortilla stuffed with refried black beans and topped with “cochinita pibil” or chicken with pickled red onion

Regional lime soup

Cream of “queso relleno” (stuffed cheese)

Beef salmagundi on fried tortilla

Grouper ceviche seasoned with local lime

Xcatic pepper filled with “cochinita pibil”

Chef 's selection of palate cleanser

Entrée

“Queso relleno” (stuffed cheese) / **27**

Yucatecan chicken (marinated with annatto) / **27**

“Cochinita pibil” / **27**

“Tikin Xic” fish fillet / **27**

Grouper fillet on a bed of local squash ratatouille / **29**

Haciendas steak (filled with “cochinita pibil”) / **37**

“Poc Chuc” (pork marinated with sour orange grilled with onions and peppers) / **27**

“Lomitos Valladolid” (pork in tomatoe sauce) / **27**

Chicken breast filled with Chaya (local spinach) / **29**

Prices per person in US Dollar
Subject to 16% tax and 15% service charge
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REGIONAL PLATED LUNCH & DINNER

Minimum service for 10 people

Two course dinner, please select one appetizer and one entrée

Dessert

Papaya cooked with brown sugar / **7**

“Arroz con leche” (rice pudding with cinnamon) / **6**

Pannacotta / **7**

Neapolitan flan / **6**

Temozon cup (vanilla & nut ice cream served with coffee bread, cream and cinnamon) / **7**

Artisanal ice cream (avocado, corn, pecan, strawberry, chocolate and vanilla) / **6**

Artisanal sorbet (seasonal fruit) / **6**

“Xcatic” pepper ice cream (Chef specialty) / **6**

Sour sop mousse with coffee / **7**

BUFFET LUNCH AND DINNER

Minimum service for 15 people

Yucatan / 35

Guacamole with tortilla chips

“Panuchos” tortilla stuffed with refried black beans and topped with “cochinita pibil” or chicken with pickled red onion

Empanadas filled with Edam cheese

Cactus salad

Fish ceviche marinated in local lime

Regional lime soup

“Cochinita pibil”

“Tikin Xic” fish fillet

Black turkey stew

“Lomitos Valladolid” (pork in tomatoe sauce)

White rice

Refried beans

Fried plantains

Manjar blanco (pannacotta)

“Arroz con leche” (rice pudding with cinnamon)

Neapolitan flan

Hand-made quesadilla station / 2

Minimum 30 people

Prices per person in US Dollar
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BUFFET LUNCH AND DINNER

Minimum service for 15 people

Celestun / 37

Fish ceviche

Kinich salad, tomatoes with panela cheese, basil, balsamic vinaigrette

Mini “empanada” stuffed with shark on oak leaf

“Salbutes” puffed deep fried tortilla topped with “cochinita pibil” or chicken with pickled red onion

Local lime soup

Shrimp satay with chili peppers

Mexican style octopus

“Poc Chuc” (pork marinated with sour orange grilled with onions and peppers)

Grouper “Tikin Xik”

Sautéed vegetables with butter and garlic

White rice

Fried plantain

White chocolate mini tart

Coffee truffle with nuts

Papaya cooked in brown sugar

Manjar blanco (pannacotta)

Option of ceviche station/ 13

Fish, shrimp and octopus

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BUFFET LUNCH AND DINNER

Minimum service for 20 people

Temozon – Barbecue / 39

Guacamole with tortilla chips

Salad of lettuce, tomatoes, coriander and red onion

Salad of jicama (Mexican yam), cucumber, orange segments,
pumpkin seeds and chili powder

Beef salmagundi radish, tomatoes, red onion, coriander and sour orange juice

GRILLED

“Poc Chuc” (pork marinated with sour orange)

Chicken breast marinated with annatto

Fine herbs marinated hanger steak

Shrimp satay

Grilled onions

Rice with fried plantain

Cream of beans

Habanero sauce, grilled tomatoes sauce and “pico de gallo”

Manjar blanco (pannacotta)

Neapolitan flan

Arroz con leche (rice pudding with cinnamon)

Includes Mexican juices (aguas frescas of jamaica and tamarind)

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HORS D'OEUVRE

Service per dozen

Regional / 3 each

Mini “salbutes” puffed deep fried tortilla topped with “cochinita pibil” or chicken with pickled red onion

Mini “panuchos” tortilla stuffed with refried black beans and topped with “cochinita pibil” or chicken with pickled red onion

Selection of “empanadas”:

Baby shark / Edam cheese / Chaya (regional spinach) / Chicharrón (fried pork skins) / Longaniza (Yucatecan sausage)

Shot of regional lime soup

Mini sandwich of “cochinita pibil”

Octopus salmagundi on fried tortilla

Shot of chaya (regional spinach) cream

Satay of poc chuc (grilled pork marinated with sour orange)

Grouper crostino with grilled tomatoes sauce

Mexican / 3 each

“Sope” (thick tortilla) with poblano strips

Mix of mini quesadillas:

Huitlacoche (corn mushroom) / Mushroom / Pressed Chicharrón (fried pork skins) / Squash blossoms / Manchego cheese

Shredded chicken mixed with tomatoes and chipotle sauce on fried tortilla

Satay of chicken with mexican mole and sesame seeds

Mini fried taco filled with shredded beef

HORS D'OEUVRE

Service per dozen

International / 3 each

Shot of poblano cream

Crostino of smoked salmon with feta cheese and chives

Satay of curry chicken

Chaya (regional spinach) mousse

Tuna drizzled with local lime served on fried tortilla

Mini quiche of goat cheese and sun dried tomatoes

Beer battered fried shrimp with apple chutney

Sweet / 3 each

Mini mousse of white chocolate with hibiscus sauce

Mini mousse of dark chocolate with caramelized almonds

Condensed milk candy with nuts

Strawberry napoleon

Mini apple strudel

Quesadilla station / 10

Hand made at the moment

Ingredients: mushrooms, chaya (regional spinach), poblano strips, huitlacoche (corn mushroom), chicken and cheese

Price per person

AFTER PARTY

“Esquites” station/ 6

Grains of corn boiled in salted water, sautéed in butter with onions, epazote and salt. It is served hot, in small cups and topped with varying combinations of lime juice, chile powder or hot sauce, salt and mayonnaise

“Cochinita pibil” sandwich or tacos station/ 8

Cochinita pibil served in tortilla or Yucatan bread with habanero sauce

“Chilaquiles” station / 6

Fried tortilla topped with green or red tomato sauce, onion, cream, cheese and chicken

“Lechón” sandwich or tacos station/ 8

Roasted suckling pig served in tortilla or Yucatan bread

OPEN BAR STANDARD

Minimum for 20 people

Ron

Bacardi Blanco, Appleton Special

Brandy

Terry

Vodka

Smirnoff, Wyborowa

Whisky & Scotch

Jim Bean, J&B, J.W. Red Label

Tequila

Cazadores Blanco, Cuervo Tradicional Reposado

Gin

Tanqueray

Liquors

Baileys, Tío Pepe

Domestic beer

House wine white & red

1 hour / 14

2 hours / 27

3 hours / 39

4 hours / 50

Additional hour / 8

OPEN BAR DELUXE

Minimum for 20 people

Ron

Bacardi Blanco, Flor de Caña 7 años

Brandy

Torres 10

Vodka

Smirnoff, Wyborowa

Whisky & Scotch

Jack Daniels, J.W. Black Label, Gran Old Parr

Tequila

Cuervo Tradicional, 1800 Blanco, Herradura Reposado

Gin

Beefeater

Liquors

Baileys, Amaretto Disaronno, Tío Pepe

Domestic beer

House wine white & red

1 hour / 17

2 hours / 31

3 hours / 43

4 hours / 56

Additional hour / 9

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OPEN BAR PREMIUM

Minimum for 20 people

Ron

Flor de Caña 7 años, Havana Club 7 años

Brandy

Torres 15

Vodka

Absolut Blue, Belvedere

Whisky & Scotch

Makers Marks, Buchanan's 12, Chivas Regal 12

Tequila

Cazadores Blanco, Cuervo Tradicional Reposado

Gin

Bombay Sapphire

Liquors

Baileys, Amaretto Disaronno, Licor 43, Tío Pepe

Domestic & International beer

House wine white & red

1 hour / 19

2 hours / 34

3 hours / 48

4 hours / 61

Additional hour / 11

SPECIALS

Minimum for 10 people

Margarita & domestic beer

3 margarita options.

1 hour / 13

2 hours / 19

Additional hour / 7

Luxury Collection Cocktails

“Mayan Fire Fly” Tequila, pineapple juice, lemon juice, cinnamon infused agave

“Triple S” Tequila, lemon juice, watermelon juice, jalapeño infused agave

“The Last Cocktail” Gin, pear juice, lemon juice, romero infused, sparkling wine

1 hour / 18

2 hours / 29

Additional hour / 10

House wine white & red, domestic beer & soft drinks

1 hour / 13

2 hours / 19

Additional hour / 7

Sodas & Juices

1 hour / 6

2 hours / 10

Additional hour / 3

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CORKAGE

Mixers:

Soft drinks:

Coke, Diet Coke, Fresca, Sprite, tonic water, sparkling water and water

Juice:

Orange, grapefruit, pineapple, cranberry and tomato

Other:

“Sangrita”, ingredients for “michelada and chelada”

5 hours / 21

Additional hour / 5

Only closed bottles with label are accepted

Only 750ml and 1lt bottles are accepted

Beer corkage included

The liquors must be at least two days prior the event with written inventory



CONTACT INFORMATION

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