

THE  
LUXURY  
COLLECTION®

BANQUET  
MENU



[THEHACIENDAS.COM](http://THEHACIENDAS.COM)

# LUNCH & DINNER

## PLATED

(MINIMUM 10 PEOPLE)

### APPETIZERS

Gazpacho with cantaloupe pearls  
Tuna sashimi with ponzu sauce  
Organic salad of cherry tomato and palmitos (heart of palm)  
Tomato soup with Mexican vanilla  
Poblano cream with crotons  
Local squash soup  
Beets carpaccio with goat cheese and arugula  
Caesar salad  
Wraps of Caesar salad  
Ceviche trio  
Caprese salad

### ENTRÉES

Flank steak marinated with adobo of chile ancho / 28  
Chicken breast stuffed with spinach, blue cheese and prune sauce / 28  
Mahi-mahi fillet with citrus sauce / 30  
Pork loin with curry and grilled pineapple / 27  
Beef tenderloin with Oporto and mushrooms sauce / 39  
Beef steak with Guajillo sauce / 39  
Sesame- crusted salmon with soy sauce and citrus reduction sauce / 30  
Beef steak with meuniere sauce and grilled jumbo shrimp with mango compote / 45

### SIDERS

Two options per entrée

Mashed potatoes with toasted garlic | Mashed potatoes | Mashed sweet potatoes | Buttered vegetables | Rice trio (wild, basmati, long grain)  
| Rice with corn | Broccoli with almonds | Cous-cous with dry fruits | Mushroom risotto | French fries | Potato wedges | Buttered green beans

### DESSERTS

Fruit tart trio / 7  
Chocolate mousse with orange sauce / 7  
Pannacotta with berries / 7  
NY Cheesecake / 7  
Mille-feuille lemon tart / 7  
Tiramisu / 7  
Red wine poached pear with mascarpone cheese and anise / 7  
Apple strudel / 7  
Neapolitan flan / 7  
Crema catalana / 7

PRICES PER PERSON IN US DOLLAR | PRICES PLUS 16% VAT AND 15% SERVICE CHARGE

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# LUNCH & DINNER

## REGIONAL PLATED

(MINIMUM 10 PEOPLE)

### APPETIZERS

Temozon salad, lettuce, citrus supremes, asparagus, caramelized pumpkin seeds, cherry tomatoes  
Regional lime soup, served with peppers, shredded chicken and tortilla strips  
Yucatecan guacamole served with annatto tortilla chips  
Grouper ceviche seasoned with local lime served over avocado cream  
Kinich salad, tomato, panela cheese, basil and olive oil  
Panuchos (tortilla stuffed with refried beans, topped with cochinita pibil or shredded chicken with pickled red onion)

### ENTRÉE

Yucatecan chicken (marinated with annatto) served with refried beans, pickled onion and X'nipec sauce (tomato, onion and coriander) / 27  
Cochinita pibil served with refried beans, pickled onion and sour orange / 27  
Chicken breast fillet stuffed with Edam cheese served with mashed potatoes, vegetables and mushroom sauce / 37  
Haciendas steak (stuffed with cochinita pibil), served with rustic mashed potatoes and grilled vegetables / 37  
Fish fillet Tikin Xic (marinated with annatto and banana leaves) with white rice and green salad / 27  
Poc Chuc (pork marinated with sour orange) served with refried beans, sour orange and grilled onions / 26  
Lomitos Valladolid (pork in tomatoe sauce) with refried beans and Mexican rice / 26

### DESSERT

Papaya cooked with brown sugar / 6  
"Arroz con leche" (rice pudding with cinnamon) / 6  
San Jose Flan / 6  
Artisanal ice cream or sorbet (up to 50 people) / 7  
Temozon cup (vanilla & pecan ice cream served with coffee bread, cream and cinnamon) / 7  
Crepes stuffed with Edam cheese cream and berries / 7

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# LUNCH & DINNER

## BUFFET

(MINIMUM 15 PEOPLE)

### YUCATECO / 35

Salad bar: Temozon salad | Nopal salad | Grouper ceviche seasoned with local lime | Guacamole | Sauces | Dressings and vinaigrettes | Bread  
Soup: Regional lime soup  
Special: Panuchos with cochinita pibil | Empanadas of Edam cheese (Live station applies for minimum 25 people and open spaces)  
Hot dishes: Cochinita pibil | Turkey cooked in black stew | Fish fillet Tikin Xic | Lomitos Valladolid (pork in tomato sauce)  
Siders: Refried beans | White rice | Annatto vegetables | Fried plantains | Handmade tortillas  
Desserts: Manjar blanco (Pannacotta) | Arroz con leche (rice pudding) | Neapolitan flan

### CELESTÚN / 37

Salad bar: Fish fillet ceviche | Kinich Salad | Octopus ceviche | Sauces  
Hot dishes: Mini empanadas stuffed with baby shark | Salbutes with cochinita pibil | Shrimp satay | Poc Chuc | Fish fillet Tikin Xic  
Siders: Sautéed vegetables with garlic | Rice with plantain | Refried beans  
Dessert: Mini tart of white chocolate | Coffee truffle with pecans | Papaya cooked with brown sugar | Manjar blanco (Pannacotta)

### PARRILLADA / 38

Salad bar: Cabbage, corn and peas salad | Caesar salad | Mexican ceviche | Dressings and vinaigrettes | Sauces | Bread  
Soup: Onion soup  
Special: Grilled pork ribs and Poc Chuc (Live station applies for minimum 25 people and open spaces)  
Hot dishes: Steak with grilled nopales | Longaniza (local sausage) with spring onions | Grilled chicken breast | Fish fillet with paprika  
Siders: Mashed sweet potatoes | Corn on the cob | Buttered green beans | Roasted potatoes with bacon  
Desserts: Pecans pay | English trifle | White chocolate mousse and hibiscus

### INTERNACIONAL / 40

Salad bar: Jicama and orange salad | Tomato and cucumber salad | Black beans and peppers salad | Guacamole | Grouper ceviche with local lime  
| Dressings and vinaigrettes | Sauces | Bread  
Soup: Corn chowder  
Hot dishes: BBQ Chicken breast | Flank steak | Chicken wings | Fish fillet with fine herbs and peppers | Glazed ribs with tamarind  
Special: Fajitas (steak, shrimp and chicken), flour and corn tortillas (Live station applies for minimum 25 people and open spaces)  
Siders: Grilled corn on the cob | Baked potato | White rice | Grilled vegetables  
Dessert: Chocolate cake with rum | Raspberry strudel | Banana tart

### MARISCADA / 55

Salad bar: Ceviche Vallarta | Ceviche Acapulco | Peruvian ceviche | Green salad | Mexican seafood cocktail | Sauces | Bread  
Soup: Seafood soup  
Hot dishes: Pulpo a la gallega (octopus) | Fish fillet Tikin Xic | Paella  
Special: Mussels in white wine (Live station applies for minimum 25 people and open spaces)  
Siders: Sautéed vegetables | Baby potatoes | Rice with coriander  
Dessert: Lemon tart | Fruit salad | Carrot cake

### LIVE STATIONS

Handmade tortillas / 2  
Ceviche station / 13  
Quesadilla station / 15

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# HORS D'OEUVRES

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SERVICE PER DOZEN, PRICE PER PIECE

## REGIONAL / 3

Selection of "empanadas": Baby shark | Edam cheese | Chaya (regional spinach) | Chicharrón | Longaniza (Yucatecan sausage)  
Mini "panuchos" tortilla stuffed with refried black beans and topped with "cochinita pibil" or chicken with pickled red onion  
Mini sandwich of "cochinita pibil"  
Octopus salmagundi on fried tortilla  
Grouper crostino with grilled tomatoes sauce  
Satay of poc chuc (grilled pork marinated with sour orange)  
Polcanes (fried corn dough filled with beans and pumpkin seeds)  
Tamal stuffed with chaya and Edam cheese  
Satay of yucatecan chicken breast (marinated with anatto)  
Grouper ceviche marinated with local lime on tortilla chip

## HOT / 3

Mixed tempura vegetables with sour sauce of soy and spicy peanuts  
Quiche of mushrooms  
Satay of chicken with jalapeño  
Mini burger  
Chicken satay with peanut sauce  
Satay of beef with plum sauce  
Mushroom stuffed with ham and cheese  
Chicken fingers with marinara sauce  
Fish sticks with tartar sauce

## COLD / 3

Crostino of Caprese salad  
Gazpacho shot  
Satay of cherry tomato and mozzarella with pesto  
Ceviche Vallarta style  
Edam cheese mousse  
Baby potato stuffed with smoked salmon mousse  
Cantaloupe and serrano ham  
Aguachile scallops  
Grisin of chicken with lemongrass, sesame seeds and guacamole  
Tuna tartar  
Tuna with mango chutney on tortilla chip  
Crudites with dips  
Crostino of sun-dried tomatoes and goat cheese

## SWEET / 3

Apple and cinnamon crumble with granola  
Crème anglaise custard with strawberries  
Mini crème brûlée  
Fruit tart  
Mini donut filled with caramel  
Tiramisu  
Lemon tart  
Caramel brownie with raspberries

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# AFTERPARTY

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## 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

## SANDWICH OR TACOS OF COCHINITA PIBIL STATION / 8

Cochinita pibil served in tortilla or Yucatan bread with habanero sauce

## CHILAQUILES STATION / 8

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

## SANDWICH OR TACOS OF LECHON STATION / 9

Roasted pig served in tortilla or Yucatan bread with habanero sauce

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# OPEN BAR

(MINIMUM 20 PEOPLE)

## ESTANDARD

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  
White and red house wine

1 HOUR / 14  
2 HOURS / 27  
3 HOURS / 39  
4 HOURS / 50  
ADDITIONAL HOUR / 8

## DELUXE

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 | Tío Pepe | Amaretto Disaronno  
Domestic beer  
White and red house wine

1 HOUR / 17  
2 HOURS / 31  
3 HOURS / 43  
4 HOURS / 56  
ADDITIONAL HOUR / 9

## PREMIUM

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 | Tío Pepe | Amaretto Disaronno | Licor 43  
Domestic and international beer  
White and red house wine

1 HOURS / 19  
2 HOURS / 34  
3 HOURS / 48  
4 HOURS / 61  
ADDITIONAL HOUR / 11

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# BEVERAGES

(MINIMUM 10 PEOPLE)

## MARGARITAS & BEER

Domestic beer | Three flavors of margaritas

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

## BEER, WINE AND SODAS

Domestic beer | White and red House wine | Sodas

1 HOUR / 13

2 HOURS / 19

ADDITIONAL HOUR / 7

## SOFT DRINKS

Hibiscus and tamarind juice | Sodas (2 options)

1 HOUR / 6

2 HOURS / 10

ADDITIONAL HOUR / 3

## CORKAGE AND MIXERS

Sodas: Coca Cola | Coca Cola Light | Fresca | Sprite | Tonic | Sparkling Water

Juices: Orange | Grapefruit | Pineapple | Cranberry | Tomato

Others: Sangrita | Mix chelada | Mix michelada | Lemon juice | Chili powder

5 HOURS / 21

ADDITIONAL HOUR / 5

Only closed bottles with label are accepted

Only 750ml and 1lt bottles are accepted

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

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