

PUEBLO BONITO RESORTS  
BANQUET KIT





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## Banquet Kit

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Enhance your Group Program with private events. Our vast range of selected venues not only offers the seclusion you are looking for, but also breathtaking ocean views that promise to make your event a memorable success.

We are experts in creating customized setups and themed affairs, ranging from fun and casual, to unique and spectacular nights under the stars. Our dedicated staff will work tirelessly to coordinate your perfect, private event, ensuring a wonderful and unforgettable experience for your guests.



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## Coffee Breaks

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## The Coffee Break

30 minutes service

- Assorted floral and herbal teas (with honey and lemon)
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Pitchers of citrus-scented and natural water

## Extended Coffee Break

6 hours continuous service

- Assorted floral and herbal teas (with honey and lemon)
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Bottled water
- Pitchers of citrus-scented and natural water
- Assorted canned regular and diet soft drinks and mineral water
- Fresh homemade sweet rolls (morning)
- Assorted homemade cookies (afternoon)
- Variety of seasonal fruit

## Morning Coffee Break

4 hours continuous service

- Assorted floral and herbal teas (with honey and lemon)
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Bottled water
- Pitchers of citrus-scented and natural water
- Assorted homemade sweet rolls

## Enhancements (\$)

### **Assorted Homemade Cookies** (per dozen)

#### **Mini Sandwiches** (per dozen)

- JHam & Monterrey Jack cheese
- Tuna on brioche
- Grilled vegetables on focaccia

#### **VIP Mini Sandwiches** (per dozen)

- Prosciutto sandwich on whole wheat bread
- Roast beef on a baguette
- Bagel with smoked salmon and cream cheese

### **Fruit Skewers** (per dozen)

**Garden Crudités** (per dozen) (Cucumber and jicama with chili powder-lemon dressing; carrots and celery with ranch dressing)

### **Snacks** (per bowl) (salty potato chips, pretzels & peanuts)

**Assorted Petit Fours** (per dozen) (fruit tartlets, chocolate cake, key lime pie, strawberry shortcake, berry mousse, vanilla custard)

### **Dark and milk chocolate covered strawberries** (per dozen)

### **Freshly Squeezed Juice** (per pitcher) (Orange, grapefruit or green juice)

### **Arizona Flavor Tea** (per piece)

### **Red Bull** (per piece)



## Energetic Coffee Break

6 hours continuous service (Min 20 people)

- Assorted organic floral and herbal teas (with honey and lemon)
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Bottled water
- Pitchers of citrus-scented and natural water
- Assorted canned regular and diet soft drinks and mineral water
- Energetic fruit juices (green juice, papaya-orange-lemon, apple-carrot)
- Natural oatmeal cookies and peanut butter cookies
- Fresh seasonal fruit skewers
- Mini wraps (vegetarian, turkey ham and chicken breast)
- Dark chocolate truffles



## Premium Coffee Break

6 hours continuous service (Min 20 people)

- Assorted floral and herbal teas (with honey and lemon)
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Pitchers of citrus-scented, fresh mint scented and natural water
- Assorted canned regular and diet soft drinks and mineral water
- Pitchers of freshly squeezed green and orange juice
- Assorted Danish pastries\*
- Granola, natural and flavored yogurt
- Seasonal red fruits skewers
- Mini paninis (vegetables, cold cuts, cheese)

\* Danish pastries are replaced by freshly baked cookies during afternoon break





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## Breakfast

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## Mexican Breakfast

(Min 20 people)

- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Freshly squeezed orange and green juice
- Assorted organic floral and herbal teas (with honey and lemon)
- Hot chocolate
- Homemade Mexican sweet rolls (orejitas, conchas, butter croissants, etc.)
- Toast (with butter and jams)
- Seasonal fruit
- Natural and flavored yogurt and granola
- Hot oatmeal (served aside brown sugar, raisins, pecans)
- Traditional green and red chilaquiles
- Chorizo and bean mini sopas (corn tortilla pieces simmered with salsa and topped with fresh cheese and cream)
- Mexican style scrambled eggs (onions and tomatoes)
- Refried beans

## Americano Breakfast

(Min 20 people)

- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Freshly squeezed orange and green juice
- Assorted organic floral and herbal teas (with honey and lemon)
- Homemade sweet rolls (cinnamon rolls, chocolate danish, pudding, etc.)
- Toast (with butter and jams)
- Seasonal fruit
- Plain yogurt and granola
- Hot oatmeal (served aside brown sugar, raisins, pecans)
- Bacon and breakfast sausage
- Hot cakes and waffles (maple syrup)
- Light and fluffy scrambled eggs
- Hash browns

## Country Breakfast

(Min 20 people)

- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Freshly squeezed orange and green juice
- Assorted organic floral and herbal teas (with honey and lemon)
- Homemade sweet rolls (mini glazed doughnuts, banana bread, mini pillows (stuffed with cream cheese)
- Toast (with butter and jams)
- Seasonal fruit
- Plain yogurt and granola
- Oatmeal (served aside brown sugar, raisins, pecans)
- Bacon and breakfast sausage
- Country-style potatoes
- Egg and bacon burritos
- Country egg casserole



## International Breakfast

(Min 30 people)

- Chopped fruit: melon, watermelon, papaya, pineapple
- Natural and flavored yogurt
- Selection of cereals with whole or skim milk
- Croissants and muffins
- Bagels and toast (served with jam and butter)
- French toast with cinnamon and maple syrup
- Selection of cheese and cold cuts
- Mozzarella cheese and vegetable omelets
- Bacon
- Smoked salmon, capers, chopped hard-boiled egg
- Hash browns
- Tomato salad
- Lentil salad

## Beverages

- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Variety of herbal and fruit teas (with honey and lemon)
- Fresh squeezed orange and grapefruit juice

## Continental Breakfast

(Min 20 people)

- Seasonal fruit
- Toast (with butter and jams)
- Ham and cheese croissant
- Bagel with cream cheese
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Freshly squeezed orange and green juice



## Brunch

(Min 30 people)

- Freshly squeezed orange and grapefruit juice
- Sliced fruits (cantaloupe, pineapple, papaya and watermelon)
- Plain and flavored yogurt
- Cheese (mozzarella, Monterrey, cheddar and swiss)
- Selection of cereals with whole and skim milk
- Croissants and muffins
- Bagels
- Toast (with butter and jam)
- French toast with cinnamon and maple syrup
- Vegetables and mozzarella cheese omelette
- Bacon
- Smoked salmon, capers, chopped hard boiled egg
- Homemade hash browns
- Corned beef
- Vegetable-stuffed chicken breast
- Ham and cheese omelette with green cilantro sauce
- Refried beans
- Fresh homemade guacamole
- Mexican salsa and chip
- Beef shredded burritos
- Tomato salad
- Lentil salad
- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Assorted organic floral and herbal teas (with lemon and honey)



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## Lunch

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# Working Lunch

## Classic

(Min 20 people)

### Salad Bar

- Mixed green salad and
- balsamic dressing
- Potato salad
- Tuna salad

### Bread Selection

- French baguette
- Ciabatta bread
- Sourdough bread

### Cold Cuts and Cheese

- Roast beef with rosemary
- Turkey breast
- Swiss cheese
- Cheddar cheese
- Panela cheese
- Romaine lettuce
- Sliced onion
- Ripe tomatoes
- Selection of olives
- Homemade pickles
- Dijon mustard
- Olive oil
- Homemade mayonnaise

### Dessert

- Crème brûlée with berries
- Chocolate caramel tart
- Marbled cheesecake

### Drinks

- Freshly brewed coffee, regular and decaf  
(with cream, whole and skim milk)
- Assorted floral and herbal teas  
(with lemon and honey)
- Assorted canned sodas and bottled water

## Executive

(Min 20 people)

### Salads

- Mixed green salad with oregano vinaigrette
- Caesar salad with parmesan cheese and anchovies
- Red beet and orange salad

### Main Courses

- Beef tenderloin with shiitake mushrooms
- Breaded chicken breast with coconut
- Potatoes au gratin
- Steamed seasonal vegetables

### Desserts

- Mango mousse
- Tres leches cake
- Fresh tropical fruit cocktail

### Bebidas

- Freshly brewed coffee, regular and decaf (with cream, whole and skim milk)
- Assorted organic floral and herbal teas (with honey and lemon)
- Assorted canned sodas and bottled water

## Station Lunch

### Make Your Own Burger

(Min 20 people)

- Saratoga potatoes
- Macaroni salad
- Watermelon, feta cheese and mint salad
- Burgers on the grill: beef, chicken and portobello (vegetarian)
- All-American relish tray
- NY cheesecake
- Mango mousse
- Assorted canned sodas and bottled water

### Seafood Lunch

(Min 20 people)

- Shrimp ceviche
- Green fish ceviche
- Cobb salad
- Corn tostadas
- Battered fish & shrimp tacos (served with coleslaw)
- Chip, Mexican salsa and guacamole
- Catch of the day in coriander sauce
- Pasta with marinara sauce
- White garden rice
- Fruit tartlets
- Key lime pie
- Assorted canned sodas and bottled water



## Lunch on the BBQ

(Min 30 people)

### Salad

- Spinach salad with bacon and "queso fresco"
- Mixed greens salad (vinaigrette and assorted dressings)
- Pasta salad (fusilli)

### Sides

- Mashed potatoes
- Grilled mixed vegetables
- Corn on the cob

### From the Grill

- Fish fillet
- BBQ ribs
- Chicken breast
- Grilled flank steak

### Desserts

- Chocolate cake
- Apple strudel

### Drinks

- Assorted canned sodas and bottled water

# Molto Bello Lunch

(Min 30 people)

## Salads

- Green salad
- Tomato and cheese salad with oregano dressing
- Roasted tomato soup

## Main Courses

- Catch of the day in lime butter sauce
- Shrimp, mozzarella and pesto pizza
- Chicken a la Fiorentina
- Tomato spaghetti and meatballs
- Garlic bread

## Desserts

- Cappuccino panna cotta
- Espresso martini tiramisu



## Gourmet Lunch

(Min 30 people)

### Salads

- Mixed greens. Tomato and "queso fresco" (vinaigrette & assorted dressings)
- German style potato salad
- Cucumber and yogurt salad

### Sides

- Grilled asparagus
- Baked potato
- Mixed steamed vegetables
- Buttery egg noodles

### Drinks

- Assorted canned sodas and bottled water

### Main Courses

- Sautéed shrimp with butter, lemon, garlic and parsley
- Marinated cilantro chicken and pepper skewers
- Pork loin with apple chutney sauce
- Catch of the day fish fillet with garlic and olive oil
- Classic beef stroganoff

### Desserts

- Pineapple turnover
- Carrot cake





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## Box Lunch

(Must be confirmed 24 Hours in advance)

## Classic Box Lunch

- 1 Ham and cheese sandwich
- 1 Piece of fruit
- 1 Hard boiled egg
- 1 Muffin
- 1 Bottled water
- 1 Soft drink or beer

## VIP Box Lunch

- Option of:
  - Ham and cheese croissant
  - Bagel with smoked salmon and cream cheese
  - Egg and bacon burrito
- 1 Hard boiled egg
- 1 Piece of fruit
- 1 Muffin
- 1 Bottled water
- 1 Soft drink or beer



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## Hors D'oeuvres

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# Pueblo Bonito Hors D'oeuvres

## Chilled Selection

- Caprese salad skewers
- Cucumber rolls filled with kanikama
- Green fish ceviche
- Crostini with tapenade (Olives, capers, anchovies dip)
- Mushrooms filled with hummus
- Vietnamese rolls filled with chicken and fresh vegetables
- Dill blinis with smoked salmon and caper cream sauce
- Mazatlan style shrimp ceviche
- Traditional Italian bruschetta
- Watermelon cubes with mint and feta cheese
- California rolls
- Chicken salad roll ups

## Hot Selection

- Chicken satay with peanut sauce
- Beef satay with orange-tamarind sauce
- Smoked fish empanada
- Mini quiches (spinach, mushroom or cheese)
- Pork spring rolls with plum sauce
- Meatballs with BBQ sauce
- Mini crab cakes with tartar sauce
- Italian sausage mini pizza
- Traditional Indian samosa with cilantro dip
- Garlic cheese stick with marinara sauce
- Mini burger on a stick

## Mexican Selection

- Pulled pork tacos with chipotle-ranch (hard shell)
- Golden crispy chicken tacos with green sauce (hard shell)
- Vegetarian mini quesadillas
- Machaca burrito slices
- Beef empanadas
- Sope with chorizo
- Chicken with mole served over crispy tortillas
- Chicken chimichangas
- Mini nacho cone with black beans and guacamole



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## Our Gourmet Selection

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Offer the ideal accompaniment for your drinks  
reception with our gourmet treats

## Hot Selection

- Miniature New York taco and red wine reduction with roasted beet
- Smoked octopus volcano
- Banana chips with goat cheese and BBQ chicken
- Pastor-style shrimp satay
- Seared tuna with basil pesto
- Governor marlin tacos
- Grilled “chocolata” clams Baja style
- Battered shrimp jicama tacos
- Tempura zucchini flower stuffed with Oaxaca cheese
- Red snapper cubes over lime slices
- Garlic and guajillo shrimp covered with sesame seeds served over spicy mayonnaise
- Pork gyoza with special soy sauce

## Chilled Selection

- Rice rolls stuffed with tuna tataki
- Fig tapenade and walnuts with goat cheese
- Cantaloupe pearls wrapped in prosciutto
- Beef carpaccio with arugula, capers and shaved parmigiano
- Traditional jumbo shrimp with a fresh horseradish-gin cocktail sauce
- Oyster on the shell with lemon and black sauce
- Avocado, lobster and citrus salad in a basket
- Salmon nigiri with wasabi
- Figs with bacon and chile
- Raw snapper with chiles and sesame
- Seared steak in a corn basket with berries and chipotle sauce





## Plated Dinner Options

Your plated dinner includes 3 courses (salad or soup, main dish and dessert). If you would like to add more courses, or enhance your menu, please review the additional options available with a surcharge.



## Salad

### Roasted Beet Salad with Goat Cheese

Roasted beet with herbs and honey, served with arugula, goat cheese and toasted walnuts

### Caesar Salad

Lettuce macerated with Caesar dressing, anchovies, garlic, lemon, parmesan cheese and bread shavings

### Greek Salad

Mixed lettuce, tomato, onion, cucumber, feta cheese, and black olives in oregano vinaigrette

### Baby Spinach Salad

Baby spinach, red onion, crispy bacon, sliced strawberries, goat cheese and balsamic vinaigrette

### Cobb Salad

Mixed lettuce, chicken breast, turkey ham, cheddar cheese, egg, avocado, bacon, celery with yogurt dressing and mint

### Tabbouleh

Mixed lettuce, couscous, onion, tomato, mint, cucumber, olive oil, turmeric and lemon juice

### Confit Pear Salad

Mixed lettuce, pear confit with red wine, goat cheese, sweet potato chips and red wine reduction

### Grilled Vegetables Salad

Pita bread, carrots, pumpkin, mushrooms, corn and chayote marinated with nutmeg, and a cucumber yogurt dressing

### Grilled Peach Salad

Mixed lettuce, roasted onion, fried leek, peach marinated with mustard and honey and grilled with orange vinaigrette

### Ceviche

Fresh fish marinated in lemon juice, onion, tomato, cucumber and cilantro, flavored with olive oil

### Roasted Asparagus with Cherry Tomatoes

Marinated with lemon juice, olive oil and fine herbs



## Soups

### **Lobster Bisque**

Accompanied with bread, pepper and olive oil

### **Clam Chowder**

Fried clams with bacon, potatoes, white wine, thyme and butter served with bread

### **French Onion Soup**

Thinly sliced onion in a homemade beef broth, perfumed with thyme and bay leaf and served with gratin swiss cheese and croutons

### **Roasted Tomato and Basil Cream Soup**

Cream of velvety tomato served with bread and roasted tomatoes with basil

### **Creamy Carrot Soup with Curry**

Decorated with coconut milk cream and coriander





## Main Course

### Poultry

#### Provençal Chicken

With sautéed vegetables from the orchard, potato biscuit and roasted pepper sauce

#### Chicken medallion with Orange Rosemary Sauce

Fried soy rice and steamed vegetables

#### Stuffed Chicken Breast Wrapped in Bacon

With spinach and Monterrey cheese, accompanied with mashed potatoes and an Oporto wine sauce

#### Baked Boneless Herbed Chicken

Baked in fine herbs, served with a pea puree with roasted tomato sauce

### Beef

#### Combo Gaucho

Flank steak, chistorra, and Argentinian sausage, served with a cornbread empanada and grilled vegetables with chimichurri sauce.

#### Marinated Flank Steak

Grilled in herbs, served with mashed potatoes and serrano pepper

#### Braised Beef Steak

With asparagus and carrots in an Oporto sauce.

#### Cheese Beef Filet

In cheese sauce, served with rosemary grilled vegetables

#### Rib Eye 8 oz

Served with baked potato, sour cream, bacon, chives, roasted corn, and a bone marrow reduction

## Pork

### Pork Tenderloin with Mushroom Sauce

Baked pork tenderloin with mushroom sauce and polenta softened with butter

### Chipotle Pork Ribs

Braised pork ribs with chipotle BBQ sauce and mashed potatoes

### Pork in Black Mole

Pork tenderloin filet in black mole sauce with Mexican rice

### Stuffed Pork Tenderloin

Pork tenderloin stuffed with nuts and pepper sauce, served with roasted potatoes with parmesan cheese and pesto.



## Fish & Seafood

### Baked Catch of the Day in Chardonnay-Shallot Sauce

in chardonnay-shallot creamy sauce with roasted potatoes and ratatouille vegetables

### Catch of the Day on the Grill

with rosemary mushrooms, broccoli and mango chutney

### Basil-Wine Steamed Fish

with essence of basil wine, bathed in creamed spinach cream and pea risotto

### Shrimp in Capers Sauce

with roasted baby vegetables from the garden and lemon jasmine rice

### Green Curry Shrimp

Grilled shrimp in green curry sauce, sautéed vegetables and garden rice

### Bacon Wrapped Shrimp

with butter sauce, roasted broccoli and mushroom risotto

### Kalamata Catch of the Day

Fish with Kalamata and garlic crust, wrapped with bacon and served with cauliflower biscuit

## Pastas

### Traditional Napolitano Lasagna

Layers of pasta and ground beef cooked with tomato sauce, white wine, rosemary with béchamel sauce and mozzarella cheese

### Seafood Cannelloni

Cannelloni stuffed with shrimp pate, callus, and mussels with a white wine-tomato sauce and parmesan cheese

### Smoked Chicken Ravioli

Ravioli stuffed with smoked chicken and basil with spinach and ricotta sauce and fried leek

### Penne a la Primavera

Pasta penne sautéed with olive oil, garlic, field vegetables with basil leaves, and fresh tomato sauce and parmesan cheese

### Pesto Chicken Rigatoni

Rigatoni sautéed with pesto sauce, smoked chicken pieces, toasted pine nuts and parmesan cheese with chili flakes

### Giant Ravioli Stuffed with Squash

Giant ravioli stuffed with pumpkin or fresh cheese, butter sauce with lemon and thyme

## Vegetarian

### Vegetarian Lasagna

Pasta stuffed with vegetables, tomato sauce, béchamel and mozzarella cheese with spinach sauce

### Portobello Hamburger with Polenta

Kaiser bread stuffed with roasted portobellos, onions, spinach, tomato with soft polenta and fries

### Chickpea and Lentil Wrap

Marinated lentils with cumin, lettuce, tomato and roasted onions, wrapped in a flour tortilla with a cilantro mayonnaise

### Mushroom Risotto

Slow cooked vegetables, onion, shallot, olive oil, mushrooms and parsley

### Spinach Fettuccini

Fettuccini, spinach with black olives, cherry tomatoes, olive oil and crushed pepper







## Vegan

### Grilled Vegetables

With marinated quinoa with mint in curry vinaigrette

### Vegetable Spaghetti

With putanesca sauce

### Ratatouille Vegetables

With fresh tomato and basil

### Roasted Vegetable Salad

Served with black beans, chickpea, quinoa with lemon garlic vinaigrette

## Gluten Free

### Chicken breast stuffed

With roasted peppers, spinach and green beans with lentil puree in fresh tomato and basil sauce

### Baked fish fillet

Served with grilled vegetables and carrot puree with relish of jalapeno and lemon

### Flank steak served

With salad of black beans and cactus, avocado puree and tatemada sauce

### Baked pork chop marinated

With fine herbs, served with pea puree, cherry salad and ginger and orange reduction



## Kids Meals

- Cheeseburger with fries
- Spaghetti with tomato sauce
- Chicken fingers with fries
- Cheese mini pizza
- Macaroni & cheese



## Desserts

### **Pueblo Bonito Cheesecake**

Our delectable version, freshly made and served with fresh berries

### **Key Lime Pie**

Deliciously creamy, with lime zest and fresh lime juice

### **Traditional Vanilla Crème Brûlée**

Made with cream and eggs and a crunchy layer of caramelized sugar on top

### **Chocolate Cake Duet**

Dark and milk chocolate combined to impress your palate

### **Crispy Apple Strudel**

Lightly spiced with a cinnamon touch

### **Tres Leches Cake**

Moist Mexican layered cake topped with whipped cream

### **Traditional Homemade Churros**

Served with 2 dips (chocolate and dulce de leche)

### **Fruit Cocktail**

Assorted seasonal fruit in a citric-honey sauce

### **Mango Mousse**

Light and airy made with fresh mango puree

### **Wild Berries Mousse**

Creamy and delicious, decorated with fresh fruits

### **Caramel-Kahlua Flan**

Rich and creamy with light liqueur flavor

### **Tartelette Trio**

Filled with: Vanilla cream and tropical fruits, dark chocolate and tangerine, and traditional lemon curd



# Mexican Plated Dinner Options

## Salads

### Santa Fe Salad

Mixed lettuce, grilled chicken breast, yellow corn, black beans, pico de gallo, mix of cheeses, fried tortilla strips, and ranch dressing

### Mexican Salad

Mixed lettuce, beans, roasted cactus, lentils, chickpeas and corn marinated with Tajin chili-lime seasoning, lemon juice, cilantro, panela cheese and fried tortilla

### Black Bean Salad

Local greens, sweet corn, black beans

### Green Mexican Chef Salad

Local greens, shredded jicama, crispy tortilla, panela cheese, avocado and coriander dressing

## Main Course

### Chicken Fajitas

With bell peppers and onions, served with guacamole and refried beans

### Chicken Breast with Poblano

Sauce Sweet corn rice, vegetables confetti

### Sabana Azteca

Flank steak with refried beans, melted cheese and, chipotle sauce. Served with grilled vegetables and red Mexican rice

### Carne Asada

Flank steak with grilled onions, guacamole, pico de gallo and refried beans

### Catch of the Day in Coriander Sauce

With cilantro sauce and herbs, served with rice and vegetables

## Dessert

### Mexican Rice Pudding with Raisins and Cinnamon

### Caramel Flan

### Traditional Mexican Churros

### Three Milk Cake



## Premium Meals (\$)

- Ribeye filet, USDA grade (12 oz)
- Filet mignon (12 oz)
- New York Strip, USDA grade (12 oz)
- Prime rib (22 oz)
- Salmon filet (8 oz)
- Lobster tail (seasonal)
- Lobster (26 oz) (seasonal)
- Lamb chops (12 oz)

\*\*All premium meals will be served with mashed potatoes and sauteed vegetables

## Surf & Turf Options (\$)

- Filet mignon with cabernet sauce and filet of sea bass in cilantro sauce, with garlic mashed potatoes, glazed carrots and asparagus
- Salmon filet and chicken breast encrusted with mustard seed, served with mushrooms and mashed potatoes
- Filet mignon and shrimp, potato au gratin, crispy bacon wrapped asparagus, and honey-shallot-pinot noir sauce
- Petit filet mignon & lobster tail with spicy roasted garlic and chimichurri butter sauce, served with baked potato and roasted root vegetables



## Buffet



## Mexican Fiesta

(Min 40 people)

### Salads and Appetizers

- Nopales salad with tomato, fresh farm cheese, onion and coriander
- Mixed greens from Miraflores
- Green beans and chickpeas salad tossed with fine herbs and basil
- Balsamic, Thousand Island, ranch, and chipotle-berry vinaigrette
- Acapulco-style fish ceviche
- Chips

### Soup

- Bean soup, charro-style (pinto beans stewed with onion, garlic and bacon)

### Main courses

- Sopas (thick tortillas) with chorizo (spicy sausage) and potatoes
- Golden chicken tacos
- Assorted deep-fried quesadillas (mushroom, plain with cheese, zucchini flower)
- Tinga beef tostadas (served over crispy tortillas)
- Mini pambazos, México city style
- Mini fish burritos with chipotle sauce

### Complements

- Guacamole, Mexican salsa
- Shredded lettuce, sliced cucumber, sliced onion, crumbled cheese, sour cream
- Tomatillo sauce, creamy habanero sauce, roasted tomato-guajillo sauce

### Dessert

- Churros with warm caramel dip
- Duo of hibiscus and milk-cinnamon gelatin
- Corn pancake
- Coconut-rice pudding
- Mexican coffee (sweet and prepared with cinnamon and cloves)
- Assorted herbal teas

## Mexican Pueblo

(Min 40 people)

### Salads and Appetizers

- Grilled vegetables salad (nopales, zucchini, carrots, bell peppers, onions)
- Puerto vallarta style fish ceviche
- Mini golden chicken taquitos
- Mixed lettuce
- Black bean mango salad
- Balsamic, Thousand Island, ranch, and chipotle-berry vinaigrette
- Homemade breads, served with chipotle and butter
- Flour and corn tortillas
- Chips and guacamole and Mexican salsa
- Tomatillo sauce, habanero creamy spicy sauce, roasted tomato-guajillo sauce

### Soup

- Traditional tortilla soup (served with sour cream, cheese and avocado)

### Main courses

- Traditional tortilla soup (served with sour cream, cheese and avocado)
- Main courses
- Local catch of the day, Veracruz-style with olives and tomato sauce
- Chicken breast with traditional poblano sauce
- Fajitas de arrachera (flank steak with bell peppers and onions)
- Cochinita pibil (slow roasted pork marinated in orange and achiote) served with pickled red onions
- Steamed seasonal vegetables
- Refried beans served with farm fresh cheese
- Red mexican rice (with tomato)

### Dessert

- Tres leches cake
- Mexican chocolate tequila cake
- Dulce de leche gelatin
- Plátanos con crema (fresh bananas with vanilla-cream sauce)
- Mexican coffee (sweet and prepared with cinnamon and cloves)
- Herbal teas

## Seafood Night

(Min 40 people)

### Salads and Appetizers

- Baja fish tacos
- Smoked marlin empanadas
- Green fish ceviche
- Seafood cocktail
- Lettuce and tomato salad
- Traditional tuna salad
- Lemon & garlic vinaigrette
- Croutons

### Soup

- Seafood soup

### Main Courses

- Fish filet with basil-lime butter sauce
- Shrimps ranch style
- Stuffed clams
- Chicken breast in cilantro sauce
- Steamed vegetables
- Arroz a la tumbada (white rice with seafood, tomatoes and onions)
- Potatoes with parsley & olive oil
- Penne pasta with marinara sauce

### Dessert

- Lime mousse
- Fruit Tartlets
- Cheesecake
- Chocolate cake



## Italian

(Min 40 people)

### Salads and Appetizers

- Caprese salad
- Caesar salad
- Margarita pizza
- Assorted antipasti bar (salami, turkey ham, black & green olives, mozzarella, provolone, goat cheese, artichoke hearts, pickled vegetables, cherry tomatoes, basil and rosemary garnish)
- Parmesan cheese and chili flakes

### Soups

- Minestrone

### Hot Station

- Lasagna Bolognese
- Classic fettuccine alfredo
- Chicken in pesto sauce
- Fish in white wine sauce
- Eggplant, tomato & basil casserole with goat cheese
- Creamy polenta

### Desserts

- Panna cotta
- Tiramisu
- Cheesecake with frutti di bosco sauce
- Old fashioned chocolate cake

## BBQ

(Min 40 people)

### Salads and Appetizers

- Macaroni with cheese
- Mixed greens salad
- Potato salad with corn and carrots
- Italian and Thousand Island dressing

### Soup

- Chili-bean soup

### From the grill

- BBQ pork ribs (grilled)
- Hot dogs (grilled)
- Beef hamburgers (grilled)
- White wine & herb marinated fish brochette (grilled)
- BBQ chicken wings
- Saratoga potatoes
- Corn on the cob
- Grilled vegetables
- Bacon wrapped jalapeño poppers
- (Mayo , mustard, ketchup, pickle, onions, sliced tomato, lettuce)

### Desserts

- Banana mousse
- Bread pudding with rum
- Apple tart
- Chocolate cake

## Chef's Night

(Min 40 people)

### Appetizers & salads

- Mixed salad with vegetables
- Tomato salad with sesame oil
- Tuna salad
- Strawberry and spinach salad
- Assorted homemade breads

### Soups

- Shrimp bisque

### Main Courses

- Cajun-fried chicken
- Lau-lau stuffed beef with rosemary sauce
- Catch of the day filet with mushroom sauce
- Pasta and shrimp
- Wild rice
- Glazed broccoli and cauliflower
- Roasted potatoes

### Desserts

- Cheesecake with passion fruit
- Chocolate rum cake
- Creamy coconut cake
- Assorted fruit tartlets



## Gourmet (\$)

(Min 40 people)

### Appetizers & salads

- Cold meats and cheeses with rustic breads and homemade jams
- Classic Greek salad
- Potato salad with Dijon mustard
- Spinach salad with pear confit, goat cheese and candied pistachios

### Soups

- Lobster bisque
- French onion soup

### Main Courses

- Chicken breast with rosemary olive oil sauce
- Sea bass filet with lime sauce
- Fillet mignon with mushroom and merlot sauce
- Grilled lobster tail with melted butter and garlic sauce
- Vegetarian lasagna
- Breaded shrimps with mango sauce
- Mushroom and truffle risotto
- Rustic traditional mashed potatoes with parmesan cheese crust
- Grilled asparagus
- Carrots and zucchini with butter

### Desserts

- Ice creams station with toppings (chocolate, vanilla, coffee gelato)
- Apple strudel a la mode
- Key lime pie
- Cheesecake with fresh berries
- Chocolate fudge cake



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## Food Stations

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## Salad bar station

(Min 30 people)

- Seasonal greens
- Spinach
- Cherry tomatoes
- Red onion
- Sliced cucumber
- Red and yellow peppers
- Panela cheese
- Crumbled goat cheese
- Croutons with herbs
- Bacon bits
- Sliced almonds
- Olives (without pits)
- Olive oil
- Balsamic vinaigrette
- Ranch dressing
- Thousand Island dressing
- Blue cheese dressing
- Chipotle-berry vinaigrette

## Carving Station

(Min 30 people)

(Choose 2 proteins)

- Salt-crusted sea bass (lemon-shallot butter sauce)
- Braised brisket (Demi-glace sauce)
- Smoked suckling pig (gravy prune-ginger sauce)
- Roasted chicken
- Picahana (Au jus) Onion bread, plain rolls, cornbread

## Sides Bar

(Min 30 people)

- Creamed spinach
- Mac and cheese
- Sautéed mushrooms
- Balsamic-marinated asparagus
- Mashed potatoes



## Taco Station

(Min 30 people)

- Pastor (pork)
- Beef asada
- Chicken
- Baja-style fish taco served with coleslaw
- Veggie quesadillas (peppers and onions)
- Beef quesadillas
- Gringa quesadilla (pastor and cheese)
- Lemon
- Cucumber
- Guacamole
- Pico de gallo
- Chopped onion and coriander
- Green and red sauce
- Oregano and pickled onion
- Corn and flour tortillas

### Tacos de Canasta

- Potato and chorizo (Spanish sausage)
- Requeson cheese and epazote
- Beef and potato
- Pork chicharron
- Beans
- Green and red sauce
- Guacamole
- Habanero sauce (sweet)

## Pasta Station

(Min 30 people)

### Pastas

- Penne pasta
- Homemade cheese ravioli
- Fettuccini
- Spaghetti

### Sauces and extras

- Creamy alfredo sauce
- Traditional red marinara sauce (vegetarian)
- Pink vodka sauce
- Pesto sauce
- Arrabiata sauce
- Shaved parmigiano
- Chili flakes
- Garlic-oregano baguette

### Proteins

- Sautéed shrimp
- Grilled chicken breast
- Italian sausage
- Crispy bacon

### Vegetable selections

- Broccoli, mushrooms, zucchini, black olives, red peppers, spinach, onions, garlic, eggplant, basil

## Pizza Station

(Min 20 people)

### Choose 3 varieties

- Mozzarella, fresh tomato and basil
- Green pesto and shrimp
- Goat cheese and mushrooms
- Pepperoni pizza
- Mexican (jalapeno, beans and chorizo)
- Hawaiian
- Spinach and bacon
- Double cheese
- Mushroom and onions
- Italian sausage
- Chili flakes
- Parmesan cheese
- Ketchup
- Tabasco sauce
- Oregano

## Sushi Station

(Min 30 people)

- California roll
- Spicy tuna roll
- Kanikama (crab) roll
- Smoked salmon roll
- Smoked salmon curricanes

### Condiments:

- Ginger
- Wasabi
- Traditional soy sauce
- Ponzu sauce

## Ceviche Station

(Min 30 people)

- Green fish ceviche (cooked in lime)
- Shrimp and mango ceviche (cooked in lime)
- Tiradito sunset (seabass, olive oil, lime, sea salt, serrano essence)
- Vegetarian mushroom ceviche
- Tortilla chips
- Crackers
- Mayonnaise
- Black spicy seafood sauce
- Ketchup
- Huichol sauce

## Baja Seafood Station

(Min 30 people)

- Roasted chocolata clams
- Chocolata clam chowder
- Lime seafood risotto
- Seabass ceviche (cooked)
- Spicy tuna on crispy wontons



## Gelato Station

(Min 20 people)

### Choose 4 varieties

- Gelato al cioccolato
- Gelato a la fregola
- Gelato a la vaniglia
- Gelato a la nutella
- Caramelo pretzel
- Gelato al pistacchio
- Chonkey Monkey  
(banana and chocolate)
- Gelato frutti di bosco
- Lemon sorbet
- Mango sorbet
- Mint chocolate chip
- Cookies 'n cream
- Gelato espresso

### Toppings:

- Sprinkles
- Chocolate chips
- Oreos
- Fudge
- Option of waffle, cone or cup

## Crepes Station

- Crepe Suzette
- Crepe jubilee
- Strawberry crepe
- Butterscotch crepe

## Live Churro Station

- Dulce de leche dip
- Dark chocolate dip
- Strawberry dip

## Flambé Station

- Flaming Mexican coffee (with tequila)
- Flaming Irish coffee (with whiskey)
- Flaming Spanish coffee (with rum)
- Pineapple flambé with coconut ice cream or  
Banana flambé with vanilla ice cream

## Sweets Station at The Market

### Choose 5 varieties

- Assorted macaroons
- Truffles
- Cake pops
- Mexican wedding cookies (contain nuts)
- Cupcakes
- Chocolate-chip cookies
- Bonbons
- Chocolate covered strawberries
- Meringue

## Dessert Station

### Choose 5 varieties

- Fruit tartlets
- Key lime tartlet
- Raspberry vanilla tartlet
- Dark chocolate tangerine tartlet,  
Chocolate mousse, Strawberry mousse
- Pecan pie
- Apple pie
- Cheesecake with strawberries
- Brownies
- Crème brûlée
- Carrot cake
- Creamy coconut cake
- Tres leches cake



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## Drinks

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## Domestic Open Bar

Available for Pueblo Bonito Los Cabos or Pueblo Bonito Rosé guests

**The Domestic Open Bar includes the following spirits, liquors and beers:**

**Beer:**

Pacifico, Corona, Corona Light, Negra Modelo, Modelo Especial, Modelo Light, Pacifico Light

**Cocktails:**

Margaritas, pinas coladas, mojitos, daiquiris, bloody marys, and others

**Brandy & Cognac:** Don Pedro, Brandy Presidente

**Vermouth:** White, Extra Dry and Cinzano Red

**Gin:** Oso Negro

**Tequila:**

Gran Jurado, Cuervo Especial, Jimador, Sauza Hornitos, White Herradura, Cazadores

**Rum:**

Antillano, White Bacardí, Bacardí Añejo

**Vodka:** Smirnoff, Oso Negro

**Whiskey:** J&B, JW Red Label

**Wine:** Red and White House Wine, Sparkling House Wine

**Non-Alcoholic Drinks:**

Regular and diet sodas, bottled water, mineral water, lemonades, virgin cocktails, juices



## International Open Bar

Only available for Pueblo Bonito Pacifica or  
Pueblo Bonito Sunset Beach Guests

**Beer:** Pacifico, Corona, Corona Light, Negra Modelo, Budweiser, Bud Light, Modelo Especial, Modelo Light, Pacifico Light, dark draft beer, light draft beer.

**Brandy & Cognac:** Torres 10, Presidente, Terry Centenario, Courvoisier V.S.O.P.

**Vermouth, Quininas:** Campari Rojo, Cinzano Blanco Extra Dry, Cinzano Rojo Francesco, Dubonet Rojo, Fernet Branca

**Gin:** Beefeater, Gordons, Tanqueray.

**Tequila:** Cazadores Reposado, Corralejo Reposado, Corralejo Triple Destilado Reposado, Cuervo 1800 Anejo, Cuervo 1800 Blanco, Cuervo 1800 Reposado, Cuervo Centenario Azul Plata, Cuervo Centenario Reposado, Cuervo Gran Centenario Anejo, Cuervo Tradicional Reposado, Don Julio Blanco, El Jimador Reposado, El Tesoro de Don Felipe Blanco, El Tesoro de Don Felipe Reposado, Herradura Blanco, Herradura Reposado, Oro Azul Blanco Artesanal, Sauza Tres Generaciones Reposado, Sauza Hornitos Reposado, 7 Leguas Reposado, XQ Blanco.

**Rum:** Appleton Blanco, Appleton Estate, Bacardi Anejo, Bacardi Blanco, Bacardi Limon, Bacardi Solera, Captain Morgan, Malibu.

**Vodka:** Absolut Azul, Absolut Citron, Absolut Mandarin, Absolut Pear, Absolut Vanilla, Smirnoff, Stolichnaya.

**Whiskey:** Crown Royal, Cutty Sark, Dewards, Jack Daniels, J&B, Jim Beam, Johnnie Walker Red Label, Seagrams VO, Seven Crown, Canadian Club.

**Cocktails:** Margaritas, piñas coladas, mojitos, daiquiris, bloody marys, martinis, and others.

**Creams & Liquors:** Bailey's, Damiana, Drambuie, Amaretto Disaronno, Frangelico, Galiano, Kahlua, Ferreira, Amargo Angostura, Anis Domecq Dulce, Anis Domecq Seco, Anis Pernod, Campari, Cassis, Cereza, Cointreau, Curacao Azul, Chartreuse Amarillo, Chartreuse Verde, Peach, Galliano, Grand Marnier Rojo, Licor 43, Midori, Banana, Apple Pucker, Watermelon Pucker, Sambuca Vaccari, Triple Sec Orange Liquor.

**Wine:** Red and White House Wine, Sparkling House Wine.

**Non-Alcoholic Drinks:** Regular and Diet Sodas, Bottled Water, Mineral Water, Lemonades, Virgin Cocktails, Juices.



## Premium Bar (\$)

**Whisky:**

Black Label, Buchanan's 12, Chivas Regal

**Rum:**

Matusalem

**Tequila:**

Don Julio 70, Centenario Azul.

**Vodka :**

Grey Goose, Titos

**Beer:**

Non-Alcoholic Beer, Stella, Michelob Ultra

**Gin:**

Hendricks

**Mezcal:**

Siempre

## Wine Carte

### White Wines

Casa Madero, Chardonnay, Parras Coahuila, Mexico

Chardonnay, Seaglass, Santa Barbara, USA

Terra Noble, Chardonnay, Valle Central, Chile

SIP, Moscato, California, USA

Moscato, La Gioiosa, Veneto, Italy

Villa Sandi, Pinot Grigio, delle Venezie, Italy

Danzantes, Pinot Grigio, delle Venezie, Italy

Amaral, Sauvignon Blanc, Valle de Leyda, Chile

Pedroncelli, Sauvignon Blanc, Sonoma County, USA

La Lomita, Sauvignon Blanc, San Antonio de las Minas, Mexico

### Rose & Sparkling Wine

Prosecco, Il Fresco Villa Sandi, Glera, Italy

Rosé, Ros Alba, Magnum, Venezia Giulia, Italy

### Red Wines

Casa Madero, Merlot, Parras Coahuila, Mexico

Terra Noble, Pinot Noir, Valle Central, Chile

De Loach, Pinot Noir, California, USA

Corona del Valle, Cabernet, Merlot y Tempranillo, Valle de Guadalupe, Mexico

Ironstone, Merlot, California, USA



## Wine Bar

- Traditional sangria (Red wine, lemonade, sparkling water, lime and chopped fruit)
- Clericot (Red wine, lime soda, lime, chopped fruit and walnuts)
- Summer cocktail with sparkling wine (Sparkling wine, lemonade, lemon, strawberry and mint)
- Red wine
- White wine
- Sparkling wine

## Champagne Bar

- Traditional mimosas
- Bellinis
- House sparkling wine



## Signature Mixology Bar

(3 cocktails, with a selection of 3 liquors)

- Tequila
- Mezcal
- Vodka
- Rum
- Gin

## Flambé Station

(Min 20 people)

- Flaming Mexican coffee (with tequila)
- Flaming Irish coffee (with whiskey)
- Flaming Spanish coffee (with rum)

## Flavored Water Station

(Min 20 people)

### Choose 3 flavors

- Hibiscus
- Horchata (rice, milk and cinnamon)
- Guava
- Tamarind
- Lime and mint
- Pineapple

## Smoothies & Organic Juices

(Min 20 people)

### 4 flavors

- Green juice
- Grapefruit juice
- Orange juice
- Carrot and orange juice
- Yogurt and peach smoothie
- Yogurt and berries smoothie
- Yogurt, honey and papaya smoothie



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## Birthday cake

Min 10 People

### Surprise your birthday celebrants

- Vanilla cake stuffed with fruit
- Chocolate and strawberry cake
- Cheesecake
- Tres leches cake
- Carrot cake with raisins
- Baileys and hazelnut cake
- Red velvet cake
- Mascarpone cheese and fruit cake
- Opera cake with Belgian chocolate and raspberries
- Double chocolate and cream cheesecake
- Vanilla and pistachio cake
- Nutella and strawberry cake





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## Room Amenities

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- Fruit basket (small, medium, large)
- Truffle platter
- Cheese platter (classic, premium)
- House wine
- Champagne bottle
- Chocolate covered strawberries (3 or 6 pieces)
- “Welcome to Mexico” room amenity (includes Mexican craft as a gift)
- VIP snacks room amenity (variety of snacks and soft drinks)
- Beach bag
- Premium gift bag
- Golfers amenity (dessert)
- Cookies and milk (for kids)
- Macaroons box (6 pieces)
- Armonia spa: couple’s amenity
- Armonia spa: guest’s welcome amenity





Pueblo Bonito Experiences



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## Mexican Spirits

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Learn about culture, traditions, tequila and mezcal using all your senses. Enjoy preparing cocktails with these signature Mexican spirits and discover the simple delights of Mexican and local cuisine.



# Tequila and Mezcal Tasting

## Tequila

- Don Julio Blanco
- Don Julio Reposado
- Patrón Blanco
- Don Julio 1942
- 1800 Aged

## Mezcal

- Amores (espadín)
- Recuerdos de Oaxaca

## Paring with Mexican Snacks

- Sopas (thick tortilla): grilled flank steak, spicy sausage (chorizo) and BBQ chicken
- Garlic & guajillo octopus
- Pressed pork rind

## Extras

- Jicama slices, orange and grapefruit wedges, worm salt, Tajin chili-lime seasoning, chicatanas, and chili powder

## Premium Tequila Tasting

- Don Julio Blanco
- Don Julio Reposado
- Don Julio Añejo
- Patrón Blanco
- Don Julio 1942
- 1800 Aged
- Clase Azul
- Centenario Silver

## Paring with Mexican Snacks

- Sopas (thick tortilla): grilled flank steak, spicy sausage (chorizo) and BBQ chicken
- Mini pork & chicken tacos

## Extras

- Jicama slices, orange and grapefruit wedges, lemon, salt, and chili powder.

## Basic Tequila Tasting

- Don Julio Blanco
- Don Julio Reposado
- Don Julio Aged

## Extras

- Jicama slices, orange and grapefruit wedges, lemon, salt and chili powder.



## Beach Bonfire

(Minimum 30 people)

Pueblo Bonito's Legendary Beach Bonfire: a hand-constructed sitting area on the beach, an open bar, and marshmallows to roast. Perfect for an informal group get together on the golden sands of Cabo, marked by sound of the ocean in the background as you create wonderful memories





## Local Cooking Classes

Fun interactive activity which teaches you how to properly prepare some of Los Cabos' most iconic dishes. With the help of our talented chefs, you'll learn to incorporate authentic local flavors and cooking techniques.

At Pueblo Bonito Pacifica, some ingredients may be collected from the orchard. This is perfect as a teambuilding activity.

Min 8 pax – Max 20

Guacamole salsa and chips included

### Menú a escoger

- Fish Ceviche (Catch of the day, lemon juice, red onion, cilantro, tomato, serrano pepper, cucumber and avocado)
- Shrimp Aguachile (Shrimp, special aguachile sauce, red onion and cilantro)
- Smoked fish quesadillas and fresh salsa

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**Enjoy your lunch with  
a margarita made with  
Exotic Damiana Liqueur**

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## Wine & Cheese

Min 30 people

A fantastic experience for food and wine lovers. This two-hour experience showcases Pueblo Bonito house-selected wines from around the world, paired with delicious artisan cheeses, jams, cold meats and a variety of rustic breads, fresh and dry fruits.



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## Have fun while gaining useful knowledge about wines

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### Premium

#### Cheeses

Parmesan  
Provolone  
Swiss  
Blue  
Brie  
Goat  
Natural panela  
Cheddar  
Aged ranchero  
Natural Cream Cheese

#### Cold Meats

Ham  
Turkey ham  
Salami  
Prosciutto

#### Jams

Apple  
Pineapple  
Peach  
Fig

#### Extras

Variety of 6 rustic breads  
(tomato, pepper, seeds, herbs,  
grain, cranberries), green and  
red grapes, apple and pear slices.

### Tradicional

#### Cheeses

Parmesan  
Provolone  
Swiss  
Blue  
Brie  
Goat  
Natural Panela  
Cheddar  
Aged ranchero  
Natural Cream Cheese

#### Jams

Apple  
Pineapple  
Peach  
Fig

#### Extras

Variety of 4 rustic breads (tomato,  
pepper, seeds and herbs)

### Básica

#### Cheeses

Swiss  
Blue  
Goat  
Natural panela  
Aged ranchero

#### Jams

Pineapple  
Peach

#### Extras

Variety of 4 rustic  
breads (tomato, pepper,  
seeds, herbs, etc)



PUEBLO BONITO

GOLF & SPA RESORTS

BANQUET KIT  
CABOS SAN LUCAS