

This
is where
everyday
is something to
celebrate.



UNFORGETTABLE OCCASIONS...

The Beloved Hotel is the perfect gathering place, whatever the reason.

A family reunion in our exotic paradise. A gala banquet or reception. From a private dining room to our lovely Beach, imaginative menus catered to special tastes, dietary needs or cultural cuisines.

With our attractive location and versatile facilities, your celebration can be customized in every particular with creative, meticulous professionals to attend to every detail of your dream.

The Beloved Hotel
Culinary & Banquet Staff

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BREAKFASTS

Begin our Culinary Catering Journey by indulging in our Fresh and Flavorful Breakfast Options

BREAKFAST BUFFETS

Minimum 35 Guests, 60 minutes service.

LUXURY CONTINENTAL (\$17.00)

Assorted Chilled fruit Juices
Individual Displays of Sliced Tropical Fruits
Granola, Yogurts
Variety of Cereals with Low Fat and Regular Milk
Bagels with Cream Cheese

Freshly Baked Pastries and Rolls

Multigrain, Whole-wheat and French Rolls
Assorted Muffins, Croissants and Danish
Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

MEXICAN FOLKLORE (\$26.00)

Assorted Chilled fruit Juices
Individual Displays of Sliced Tropical Fruits
Granola with yogurt and fruit cups
Cottage and Panela Cheese with Cactus and Poblano Chili Marmalade
Variety of Cereals with Low Fat and Regular Milk

Scrambled Eggs, Potatoes, Chorizo and Bell peppers tortilla
Mexican Tamales and Chicken Chilaquiles with Ranchero Sauce
Flour Tortillas, Charro Black Beans and Sautéed Potatoes with Onion and Parsley
Flank Steak Sopes
Grilled Chicken Quesadillas

Freshly Baked Pastries and Rolls

Multigrain, Whole-wheat and French Rolls
Assorted of Mexican Pastries, Croissants and Danish
Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

CANCUN SUNRISE (\$26.00)

Assorted Chilled fruit Juices
Individual Displays of Sliced Tropical Fruits
Variety of Cereals with Low Fat and Regular Milk

Bagels and Cream Cheese

Lyonnais Potatoes

Smoked Bacon

Breakfast Sausage

Ham and Cheese Molletes, Orange French Toast

Spinach Empanadas with Green Tomato Sauce

Mexican Eggs Burritos, Refried Beans

Pouched Eggs with Veracruzana Sauce

Freshly Baked Pastries and Rolls

Multigrain, Whole-wheat and French Rolls

Assorted Muffins, Croissants and Danish

Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

MIILE SPA BREAKFAST (\$28.00)

Selection of Freshly Prepared Seasonal Fruit and Vegetables Juices

Vegetable juices (3)

Assorted Low Fat Yogurt

House-Made Granola with yogurt and strawberry

Whole Wheat Cereals with Non Fat & Skimmed Milk

Spinach Roll with Panela Cheese and Baked Vegetable

Boiled White Eggs with Tuna and Avocado Stuffing

Cheek peas Hummus with whole Wheat Pita Bread

FROM THE KETTLE:

Fresh Scrambled White Egg

Baked Vegetables with Olive Oil Marinating

Grilled Turkey Breast with Blue Berry Sauce

Apple and Raisin Whole Wheat Pancakes with Lemon Syrup

Freshly Baked Pastries and Rolls

Multigrain, Whole-wheat and French Rolls

Assorted Low Fat Muffins

Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

THE BELOVED HOTEL SIGNATURE BREAKFAST (\$32.00)

Selection of Freshly Prepared Seasonal Juices
Individual Displays of Sliced Tropical Fruits
Granola Yogurts Parfaits
Assorted Yogurt with Granola and Dried Fruits
Display of Smoked Salmon with Traditional Condiments
Variety of Cereals with Low Fat and Regular Milk
Bagels with Flavored Cream Cheese

Golden Breakfast Potatoes, Crispy Bacon and Grilled Breakfast Sausage
Pancake and Waffles with maple Syrup and Strawberry Coulis
Scramble eggs, Vegetable and Cheese Omelet
Fried Plantains, Cheese quesadillas with Mexican Salsa and Guacamole

Freshly Baked Pastries and Rolls
 Multigrain, Whole-wheat and French Rolls
 Assorted Low Fat Muffins
 Butter and Fruit Preserves

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

PLATED BREAKFAST

minimum 35 Guests

SUNRISE (\$20.00)

Your choice of selection of freshly prepared juices
Flavored yogurt with fresh berries and granola
Scrambled eggs with shallots and fine herbs
Smoked bacon and breakfast potatoes

Assorted resort breakfast bakeries, muffins and rolls
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas

THE CARIBBEAN (\$22.00)

Your choice of selection of freshly prepared juices
Sliced papaya and melon with a citrus honey yogurt
Omelet with bell pepper, onion, mushrooms and Cheddar cheese
Served with breakfast potatoes and red currant roasted-smoked turkey

Assorted resort breakfast bakeries, muffins and rolls
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas

THE GRIDDLE (\$20.00)

Selection of freshly prepared juices
Diced fresh fruit with cottage cheese
Raisin nut cinnamon French toast or pancakes with maple syrup served with
bacon and sausage

Assorted resort breakfast bakeries, muffins and rolls
Butter and fruit preserves

Freshly brewed regular, decaffeinated coffee and specialty teas



REFRESHMENT BREAKS

maximum 30 minutes

TRADITIONAL MORNING COFFEE (\$8.00)

Assorted sweet pastries

Orange Juice

Assortment of soft drinks and mineral waters

Freshly brewed regular, decaffeinated coffee and specialty teas

TRADITIONAL EVENING COFFEE (\$7.00)

Assorted sweet cookies

Assortment of soft drinks and mineral waters

Freshly brewed regular, decaffeinated coffee and specialty teas

PERMANENT TRADITIONAL MORNING & EVENING COFFEE

(\$4.50, per person, per hour - minimum 3 hours service)

Refreshment every 90 minutes

CHOCOLATE EXTASIS (\$20.00)

Bite-size chocolate glazed French éclairs

Chocolate nut brownies

Chocolate truffles

Chocolate dipped seasonal fruits

Individual layered chocolate mousses

Double-fudge ganache squares

Assortment of soft drinks and mineral waters

Freshly brewed regular, decaffeinated coffee and specialty teas

DELICIAS DEL AMANECER (\$16.00)

Kahlua-nut brownie diamonds

Double chocolate chip tea cookies

Miniature napoleons, with citrus cream

Bite size bread pudding with caramel

Assorted soft drinks and mineral waters

Freshly brewed regular, decaffeinated coffee and specialty teas

THE BELOVED SPA (\$18.00)

Nutri-grain granola bars

Calorie free carrot-raisin bites

Croissants and muffins

Low fat individual flavored yogurts with dried fruits and nuts

Display of whole fruit

Sliced seasonal fresh fruit with berries

Selection of freshly prepared fruit and vegetable juices

Assorted soft drinks and refreshing mineral waters

Freshly brewed regular, decaffeinated coffee and specialty teas

EL ORIENTAL (\$16.00)

Sliced seasonal fruit, stuffed dates

Vegetable crudités with hummus

Assorted marinated olives
Artichokes stuffed with creamed blue cheese
Pita pizzas with a mint yogurt and cream cheese dip
Coconut macarons
Sliced banana loaf with mango cream

Assortment of soft drinks and mineral waters
Freshly brewed regular, decaffeinated coffee and specialty teas

BEACH QUENCHER (\$14.00)

Selection of resort baked tea biscuits, including chocolate chip and oatmeal raisin

Assorted soft drinks and refreshing mineral waters
Freshly brewed regular, decaffeinated coffee and specialty teas

EL VERANIEGO (\$14.00)

Display of fruit brochettes and fruit tartlets
Individual key lime mousses
Chocolate and raisin cookies

Assortment of soft drinks and mineral waters
Freshly brewed regular, decaffeinated coffee and specialty teas

ADDITIONAL REFRESHMENT SELECTIONS (\$4.00 EACH)

Starbuck's Frapuchino
Starbuck's Double Shot
V-8
Red Bull / Boost
Arizona Green Tea
Assorted Bottled Juices
 Blackberry, Cranberry and Peach

FINGER FOOD PARTY (\$65.00)

1 hour cocktail

COLD HORS D'OEUVRES:

Sashimi and Sushi Selection

Assorted finger Sandwiches

Roast Beef, prosciutto with camembert, turkey with curry, goat cheese with cucumber

Capresse Brochette, Spanish Tortilla

Tuna sashimi with sesame seed crust and ponzu sauce

Mini Blinis topped with Smoked Salmon and a Dill Lemon Crème Fraîche

Peeled Shrimps with Calypso Sauce

HOT HORS D'OEUVRES:

Vegetable Spring Roll with Sweet and Sour Sauce

Chicken Wings Stuffed with Vegetables

Shrimps Tempura with Tensuyu Sauce

Mini Crêpes stuffed with Duck Ragout and Onion Comfit

Beef Brochette with Vegetables Glazed with hibiscus sauce

Chicken and Pineapple Skewers with Polynesian Peanut Sauce

ROASTED TENDERLOIN OF BEEF

Herb and Spice Rubbed, Served With Green Pepper and Béarnaise Sauces

Assorted Fresh Baked Rolls

SURF AND TURF SAUTÉED STATION

Shrimps, Diced Top Sirloin Steak and, Diced Chicken Breast

Served with ginger sauce, Fried Rice and Diced-Baked Potatoes

ROASTED TURKEY STATION

With Pineapple Ginger Sauce and Orange Cranberry Relish

Assorted Fresh Baked Rolls

CHEESE STATION

Whole Manchego Cheese with Crackers and Tomatillo Marmalade

FULL FINGER FOOD PARTY (\$80.00)

1 hour cocktail

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Served With Green Pepper and Béarnaise Sauces

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Served with ginger sauce, Fried Rice and Diced-Baked Potatoes

ROASTED TURKEY STATION

With Pineapple Ginger Sauce and Orange Cranberry Relish

Assorted Fresh Baked Rolls

CHEESE STATION

Whole Manchego Cheese with Crackers and Tomatillo Marmalade

FRUIT DISPLAY

Fruit Brochettes with Marshmallows and Dark & White Chocolate Fondue

PETIT FOURS

Key Lime Pie, Crème Brûlée Tartlets, Cointreau Profiteroles, Sacher

COFFEE STATION

Freshly brewed regular, decaffeinated coffee and specialty teas

LUNCH

Wander through our artistic and healthy choices and create your luncheon

LUNCH BUFFETS

minimum 35 guests

DELI MARKET (\$35.00)

Mixed field greens, tomatoes, carrots, mushrooms and croutons
Selection of pepper cream, thousand island and Italian dressings
Grilled marinated vegetables, potato salad
Artichoke, olive and bell pepper salad

Chicken and Tomato Lime Soup

Charcuterie of roast beef, cured ham, turkey, salami, Swiss, Cheddar and provolone cheeses
Sliced relish display with appropriate condiments and spreads
Resort baked sandwich rolls, sliced breads and baguettes

Sliced seasonal fruit display
Old fashioned chocolate-layered cake, cheesecake, premium cookies and brownies

Freshly brewed regular, decaffeinated coffee and specialty teas

THE RIGHT FIELD GARDEN VEGETARIAN BUFFET (\$32.00)

Tomatoes, carrots, Beets, hearts of palm, green and black olives and bacon bits
Selection of thousand island, Italian, blue cheese and honey Dijon mustard dressings
Marinated mushroom salad, artichoke and roasted bell pepper salad
Assorted resort baked breads and rolls
Romaine salad with creamy Caesar dressing and herb croutons

Black Bean Soup

Creamy wild mushroom risotto with Parmesan cheese
Spinach and ricotta filled ravioli with roasted pomodori and basil sauce
Oven roasted sliced potatoes with onion, rosemary and blue cheese crumbles
Linguine asparagus sauce and sun dried tomato
Sautéed champignons topped with a goat cheese

Fresh sliced and whole fruit display
Chocolate banana cake with mango cream, apple tort with vanilla sauce
Pear and strawberry cake with rompope cream

Freshly brewed regular, decaffeinated coffee and specialty teas

THE BARBECUE (\$40.00)

Mixed field greens, tomatoes, cucumbers, carrots and garlic herb croutons
Potato salad, pasta salad and Napa slaw
Choice of thousand island, creamy French and Italian dressings
Assorted resort baked breads and rolls

FROM THE CHARCOAL GRILL:

Beef burgers and cheese burgers
Grilled hot dogs served with sauerkraut
Barbecue glazed chicken breast
Chunky chili con carne with tortilla chips, guacamole, Mexican salsa, sour cream and Cheddar cheese
Grilled corn on the cob
Sliced relish display with appropriated condiments and spreads

Fresh sliced and whole fruit display
Key lime pie, cheese cake, brownies and assorted cookies

Freshly brewed regular, decaffeinated coffee and specialty teas

iVIVA! MEXICO (\$42.00)

Mixed field greens, tomatoes, cucumbers, carrots and onions
Thousand island, ranch dressing, orange and avocado dressing
Cactus salad
Spicy jicama and orange salad
Guacamole, Mexican salsa and tortilla chips
Beet and mandarin salad
Assorted resort baked breads and rolls

Tortilla Soup

FROM THE FAJITAS STATION:

Tender beef fajitas and chicken with bell peppers and onions
Flour tortillas, shredded lettuce, Cheddar cheese and sour cream
Oven roasted achiote marinated pibil chicken
Shrimps with lemon tequila butter
Pasilla adobo mayonnaise rubbed baked grouper fillet
Corn tortillas stuffed with chicken served with ranchero sauce
Rice, Charro beans, X-nipec and botanera sauce

Sliced seasonal fresh fruits
Tres leches cake, caramel flan, lemon pie
Mexican bread pudding with caramel sauce, margarita mousse

Freshly brewed regular, decaffeinated coffee and specialty teas

PLATED LUNCH

minimum 35 guests

CAMPO Y OCEANO (\$42.00)

Grilled cactus and shrimp salad

With roasted tomato, onion, cilantro and panela cheese. Served with an oregano, chili lemon dressing

Oven-baked grouper filet

With ajillo chili butter, on a cilantro, raisin, almond rice

Apple cinnamon crumbles

With lime yogurt

ORIENTE Y OCCIDENTE (\$42.00)

Spicy chicken, coconut and lemongrass soup

Served with bell pepper, straw mushrooms, tomato, cilantro and basil

Marinated grilled salmon

With teriyaki ginger glaze, on vegetable chow mein, toasted sesame seeds and green onion

Peach polenta upside down cake

On a fruit grappa salsa

OAXACA (\$36.00)

Garden greens

With avocado, tomato, spinach, jicama and chayote. Served with mango-lime dressing

Oven roasted fillet of pork tenderloin

With chili pipian on huitlacoche rice, topped with cinnamon apple and plantain

Amaretto and pistachio mouse

With an orange sauce and almond tuille

THE FARMER (\$38.00)

Creamy leek and potato soup

With herbs and bacon bits

Grilled chicken breast

With chipotle-orange barbeque sauce and chili-garlic sautéed shrimp. Served with lentil mushroom rice

Ricotta cheese cake

On a bed of blueberry and crème de cassis compote

EL POBLANO (\$44.00)

Crisp romaine

With tomatoes, garlic herb croutons and freshly grated parmesan. Served with a creamy caesar dressing

Beef tenderloin

With red wine and mushroom sauce combined with grilled shrimps with curry sauce. Served with poblano peppers, onion and zucchini and sautéed sliced potato and vegetables

Truffle cake

With a fresh orange and vanilla bean sauce

COCKTAIL RECEPTIONS

Let us satisfy your senses with our spectacular selection of Deluxe, Executive and Traditional options for your receptions

CHILLED & HOT HORS D'OEUVRES (\$260.00 PER 100 PIECES)

CHILLED

Ice Cocktail Shrimps with Mango Spicy Sauce
Deviled Eggs with Shrimps
Smoked Salmon and Asparagus
Assorted finger sandwiches
Cheese and Fruit Display
Brie Canapé with Marinated Roasted Balsamic Apple
Seared Tuna Sashimi on Pesto Toast
Assorted Sushi Roll
Brochette of Cherry Tomato and Buffalo Mozzarella with Pesto Dip
Vegetable Crudités and Dip

HOT

Vegetable Tempura with Sweet & Sour Sauce
Tempura Chicken Strips with Teriyaki Sauce
Breaded Provolone and Prosciutto Squares with Pomodoro Dip
Honey Barbequed Lamb Chops
Caramelized Onion & Goat Cheese Tartlet
Scallops Wrap in Bacon
Chicken Kebabs with Dijon Honey Ginger Glaze
Oriental Spring Rolls with Lemon-Ginger Soy Sauce
Shiitake Mushroom and Blue Cheese in Filo
Crab Cakes with Papaya and Bell Pepper relish
Stuffed Jalapeño Poppers with Sweet and Sour Sauce
Buffalo Wings served with Gorgonzola Dip and Crudités

MEXICAN HEAVY HORS D'OEUVRES (\$246.00 PER 100 PIECES)

CHILLED BOTANAS

Tomato boats with The Beloved ceviche

Roasted turkey tostadas with red onion, iceberg and Mexican salsa

Jalapeño tortilla wrap with herbed cheese spread, ham, asparagus and roasted bell pepper

Mexican salsa & guacamole with chips

Grilled cactus roulade with crab salad

Spinach rolls with panela cheese, pumpkin seed, toasted tomato and chives

Chipotle rubbed salmon with avocado and cream cheese rolled in flour tortilla

HOT BOTANAS

Chicken sopes with avocado sauce

Shrimp empanadas with ranchera and sour cream

Beef flautas with taquera sauce

Ground beef salbutes with lettuce, sour orange marinated tomato, onion and Jalapeño

Achiote fried chicken tamales with ranchero sauce

Chicken jalapeno quesadilla with guacamole and Mexican salsa

Chalupitas poblanas with panela cheese and sour cream

DINNER BUFFETS

minimum 35 guests

MAYAN BUFFET (\$72.00)

Mixed Field Greens, Carrot, Beet and Cucumber
Habanero avocado, grape fruit and cilantro and blue cheese dressings
Canario beans, cumin and fresh cheese salad, jicama citrus salad,

Assorted resort baked breads and rolls

Lime Soup

Roasted tomato, onion and garlic lime soup with fried tortilla strips

FROM THE CHAFING-DISH:

Shredded chicken escabeche, pickled red onion Baked pork leg

Oven Baked Honey Beer and Herb Marinated Pork Leg

Served with Lemon Marinated White Cabbage

Mero tikin-xik

Oven baked grouper fillet rubbed with achiote and Mayan spices

Barbacoa

Oven simmered beef with red dried chili sauce and condiments

Calabaza frita

Chunky yellow squash, rice and beans with fried plantain

Mexican sauces and condiments

Buñelos, chilled banana cheesecake,

Pineapple upside down cake, tres leches with xtabentun,

Arroz con leche, chocolate flan

TROPICAL BEACH BARBECUE (\$80.00)

Mesclun field salad with cherry tomato, olives, carrots and herb garlic croutons

Mushroom bell pepper salad, napa slaw, Potato salad, avocado corn salad.

Italian vinaigrette, ranch, and pepper cream dressings

Assorted resort baked breads and rolls

Tortilla soup, with condiments

FROM THE CHARCOAL GRILL:

Marinated New York

Citrus achiote marinated chicken breast

Marinated baby back ribs

FROM THE CHAFING-DISH:

Red snapper with mango pineapple sauce
Barbecue chili beans and lentil rice
Sautéed seafood with pineapple spicy curry
Corn on the cob, mixed vegetables
Baked potato with sour cream, chives, Cheddar cheese and bacon bits

Sliced fresh fruit display
Pineapple rum cheesecake, coconut flan,
Banana pie, chocolate fudges cake, tropical fruit tart
Passion fruit charlottes and mango panna cotta

THE CARIBBEAN OCEAN (\$82.00)

Mesclun of salad with cherry tomato, cucumber, olives and carrots
Garbanzo bean salad, artichoke bell pepper salad, Napa slaw, corn and papaya relish
Green papaya salad
Dijon vinaigrette, lemon cilantro and avocado dressings

Assorted resort baked breads and rolls
Fresh sliced and whole fruit display

Spicy Sweet and Sour Shrimp Soup

FROM THE GRILL:

Shrimp brochette with chili guajillo butter
Marinated chicken breast
Top sirloin steak
Grilled mixed vegetables

FROM THE CHAFING-DISH:

Grouper fillet with Serrano epazote butter
Oven baked salmon with an orange chipotle glaze
Seafood and vegetable pot with coconut and creamy sauce
Almond couscous

Orange infused chocolate mousse, baked coconut tart
Cinnamon devil food cake, caramelized apple and almond tart
Peach and oatmeal crumble
Banana pineapple pudding with maple syrup

EL GOURMET MEXICANO (\$78.00)

Garden greens, tomatoes, cucumber, carrot, red onion, mushrooms and croutons
Cilantro-herb vinaigrette, avocado lemon and guanabana dressings
Spiced jicama, orange and pineapple salad
Poblano and white bean salad, tomato and red onion salad with cumin
Nopalitos Cactus salad with goat cheese, guacamole, Mexican salsa and tortilla chips

Assorted resort baked breads and rolls

Tlalpeño Soup

Chicken chipotle broth with zucchini, carrot, chickpeas and celery

FAJITAS STATION:

Fajitas of Marinated Beef, Shrimp and Chicken, with bell peppers, onion, cilantro, garlic and jalapenos, finished with tomato beer sauce, Cheddar cheese, sour cream, lettuce, Mexican salsa and guacamole

FROM THE CHAFING-DISH:

Pollo Barbacoa

Oven baked guajillo, avocado leaf marinated chicken, wrapped in maguey

Asado de Puerco

Pork loin with mild chili adobo, onion, pineapple and cumin

Mero Pipian

Grilled grouper with chipotle, pumpkin seed and red bell pepper butter

Seafood in Green Sauce with Vegetables

Sautéed Seafood simmered in a Green Herbs sauce, Vegetables and Potatoes

Arroz Mexicano

Mexican rice with carrot, green peas and corn

Sautéed Squash

Chayote, with cream, bacon, garlic and onions

Tres leches with rompopo, flan Napolitano

Arroz con leche, mole crème brûlée, Kahlua chocolate cake

Mousse de Acapulco and borrachitos with tequila

ASIAN CUISINE (\$78.00, MINIMUM 60 GUESTS)

Mixed garden greens, cucumber, tomato and Chinese slaw with sesame seed and ginger dressings

Cold somen noodles with semi sweet soy sauce, green onion and shrimp

Green papaya salad with scallops

Arrangement of sushi to include:

Shake maki, kapamaki, nigiri ebi and nigiri kani. Served with pickled ginger, wasabi and soy sauce

Assorted resort baked breads and rolls

Coconut Milk and Chili Lemongrass Chicken Soup

BALINESE GRILL:

Curry coconut marinated, beef, pork and chicken satays

Served with spicy peanut sauce, cucumber relish and steamed white rice

THE CHAFING STATION:

Hoisin marinated chicken breast with onion, shiitake and bell pepper

Miso marinated roasted fillet of beef tenderloin

Yaki meshi, yaki udon with tender beef

Fillet of grouper with basil chili sauce

Teriyaki glazed salmon

Seafood with Vegetables simmered in Curry Sauce

Pineapple and Almonds Cake

Baby bananas with coconut cream and peanuts,

Thai coconut pudding with squash

Chocolate and litchis layered cake with coconut-chocolate icing

Coconut Cake with Tropical Fruits and Malibu

PLATED DINNERS

minimum 35 guests

Adventure through our ultimate experience by enjoying our selection of formal dining



EL RANCHERO (\$52.00)

Tossed crispy mixed field greens

With tomato, cucumber, olives and carrot ribbons. Served with creamy french dressing

Cilantro avocado soup

With panela cheese

Chicken breast

Stuffed with seafood, oaxaca cheese and vegetables with a roasted red bell peppers pepper-pumpkin seed sauce. Served with herbed sautéed potato

Peach cobbler

With pistachio ice cream

SKY & SEA (\$55.00)

Tossed field greens

With jicama, tomato, mandarin, carrots and hearts of palm. Served with avocado dressing

Sea food and vegetable chowder

Grilled marinated chicken breast

And sautéed shrimps with tequila sauce, cilantro lentil rice and vegetable ratatouille

Apple and apricot pie

With vanilla ice cream

THE PACIFIC SEA (\$55.00)

Fresh romaine lettuce

Parmesan flakes, creamy caesar dressing. Served with foccacia croutons

Leek, artichoke and shrimps and tomato soup

Pecan crusted mahi mahi

Over chunky lobster-sea scallops creamy sauce. Scented with white wine and sage, served with saffron rice and vegetable julienne

Baked fig and almond tart

With a vanilla maple sauce

THE BELOVED WAY (\$55.00)

Terrine of smoked salmon

Green asparagus and ricotta cheese. Served with a two caviar sauce

Grain mustard soup

With smoked turkey and champagne

Grilled veal medallion

With goat cheese sauce combined with grilled chicken breast topped with black currant sauce

Served with sautéed vegetables and baked diced potatoes

Glazed lemon tart

With vanilla bean orange salsa

THE TURQUOISE OCEAN (\$62.00)

Green papaya and lemon marinated scallops

With soy, fish sauce on fresh garden greens enhanced with serrano chili, cilantro and sesame seed dressing

Chicken consommé

With tofu, green onion, seaweed and white radish

Lobster tail

With guajillo chili and butter combined with oregano grilled chicken breast covered with apple and brandy sauce. Served wild rice and grilled vegetables

Warm apple pie

With cinnamon ice cream

BLACK & GOLD (\$65.00)

Mixed greens

With radicchio, carrot ribbons, hearts of palm, tomato, mandarin and grapefruit segments. Served with a orange passion fruit dressing

Seafood bisque

With lemon infused cognac crème

Grilled fillet of beef tenderloin

Glazed with roasted pumpkin seed sauce and lobster tail with serrano cilantro butter topped with papaya mango relish. Served with horseradish infused mashed potato

Chocolate agavero cake

On peach and cassis sauces

VEGETARIAN OPTIONS

(choose one of the vegetarian options below for your party)

Polenta napoleon

Polenta, layered with spinach and mushroom, served on vegetable vermicelli and tomato-basil sauce

Pasta with eggplant

Sautéed capellini with sun dried tomato sauce, eggplant, broccoli and coliflower

Mushroom risotto

Risotto with sautéed wild mushrooms and pesto tomato sauce

Ginger stir fry

Fresh ginger and garlic sautéed with mushroom, onion, carrots, broccoli, spinach and bell peppers

Tacos del campo

Celery, cabbage, onion, cilantro, glass noodle, mushroom hand-rolled tacos, fried and served a spicy tamarind sour sauce and vegetable relish

MUSIC & ENTERTAINMENT RATES

We can offer you a whole variety of music & entertainment that will surely make your event unforgettable!

SOLISTS (\$400.00)

Recommended for cocktail receptions and dinners

Strolling guitarist, pianist (electronic), saxophonist or harpist

DUETS (\$475.00)

Recommended for cocktail receptions, theme nights, lunch and dinners

Strolling Mexican duet

Marimba – Traditional Caribbean wooden xylophone

International instrumental music duet – available instruments: piano, flute, violin, harp etc.

Electronic duet

TRIO (\$680.00)

Recommended for cocktail receptions, theme nights, lunch and dinners

Strolling Mexican trio or quartet

Veracruz-style traditional trio – harp, acoustic guitars

International instrumental music trio – available instruments: piano, violin, cello and/or flute

QUARTET

Recommended for cocktail receptions, lunch, dinners and theme parties

(\$840.00)

International instrumental music – available instruments: piano, violin, cello and flute

(\$1050.00)

Pre-Hispanic Instrumental Music – Listen to the mysterious and exotic tunes of Mayan Music!

5-PIECE BAND (\$1,350.00)

Recommended for beach parties, theme nights, casual & gala dinners

Caribbean band & International Orchestra

International band playing Caribbean and modern rhythms

MARIMBA (\$1,110.00)

Recommended for cocktails receptions, breakfast, lunch, dinners and theme nights

4-5 elements

MARIACHI (\$65.00)

Recommended for cocktails receptions, lunch and theme nights

\$1,050.00

Band of 8

\$1,210.00

Band of 10

\$1,320.00

Band of 11

TRADITIONAL SHOW

Recommended for theme nights, casual and gala dinners

Delight your sight with impressive shows of Mayan-Yucatecan, Mexican dance or Caribbean rhythms!

\$1,320.00

Folkloric with recorded music

\$2,300.00

Folkloric with live music

\$375.00

Folkloric with special effects (additional)

\$1,150.00

Spanish show

OTHER SERVICES

\$350.00

Portable sound music & Taped music (3 hours)

\$2,250.00

DJ and Light & sound (3 hours)

(Prices in US Dollars for 2009)

Important Notice: Music, Live Performers and Entertainment are Exclusive Services to be Provided and Contracted Thru La Amada Hotel

Prices are valid through 2009 and are subject to 10% Federal Tax (subject to changes)

These prices are per hour and controlled by the local musicians union. One hour of show consists of 45 minute of performance and 15 minutes of pause.

During the following holidays those prices will tripled:

January 1, February 5, March 21, May 1, September 16, November 20, December 25, December 31



CATERING GUIDELINES

MENU SELECTIONS

Our professional and creative teams have assembled a comprehensive selection of choices for each occasion. Our chefs take advantage of all locally produced products and also import goods from the USA, Canada and Europe. To ensure that your menu selections can be made available, please submit your menus at least four weeks in advance. This will assist us in obtaining all the necessary products for your event

We are committed to make your event a success and we welcome the opportunity to custom-design menus just for you. Please discuss the details directly with your conference services and catering manager

The Beloved Hotel reserves the right to be the sole supplier of all food and beverage on property (including in conference rooms)

GUARANTEE OF ATTENDANCE

For meal functions occurring Monday to Thursday, a 48 hour meal attendance guarantee is required. For Friday, Saturday and Sunday meal functions, a 72 hour attendance guarantee is required

If a meal guarantee is not given, the Resort will set it based the last available written estimate. The customer will be charged either for the guaranteed number or the actual number served whichever is greater.

SPECIAL DIET REQUIREMENTS

Our staff will be happy to assist you with any special diet requirements, please advise your group service manager in advance vegetarian menus are available or could be custom designed accordingly kosher meals are obtained from different purveyors depending on guest preferences; a lead order of two weeks is required for kosher meals.

DECORATIONS, MUSIC & ENTERTAINMENT

Theme décor, specialty linens, flowers, wall coverings, ceiling decorations and entertainment can be ordered through your conference services and catering manager, ice sculptures or company logo of almost any design can be provided for decoration at an additional charge .

Confetti is not permitted at The Beloved Hotel or Excellence Playa Mujeres Conference Center.

AUDIO VISUAL REQUIREMENTS

Our outsourced highly trained audio-visual supplier can provide you with the latest in technical equipment along with superb service rates and information are available under separate cover please contact your conference services and catering manager.

SEATING

Unless otherwise specified, seating will be at 66" round tables of 10 people each.

SIGNS & DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. When approved, all signs must be displayed on appropriate tripods or easels. No signs are permitted in the lobby or other public areas. Signs or posters cannot be glued or affixed in any way to walls or permanent structures of the hotel. The host will be liable for any damage caused by improperly pinning or affixing signs or displays onto walls or any property of the hotel.

SET UP CHARGES

Functions at the beach require additional set-up labor. There will be a 9.00 Dollars per person charge for events at these locations.

Meeting room rental includes set up of the room. A 35 Dollars per hour additional costs will be applied for all meeting room set-up changes, which occur, with less than 24 hours notice.

SERVICE STANDARDS

One server per ten (10) guests gala dinner

One server per fifteen (15) guests plated events

One server per twenty (20) guests buffet events

One server per seventy-five (75) guests cocktail receptions

One bartender per seventy-five (75) guests for hosted bars

One bartender and one cashier per seventy-five (75) guests for cash bars

TAXES AND SERVICE CHARGES

A 15% service charge is added to all food & beverage charges. There is a 10% iva tax on all sales.

LABOUR CHARGES

- There is no additional labor charge for required chefs and carvers
- For cocktail receptions, a minimum food consumption of 12 dollars per person must be met, if the minimum consumption is not met, the cost of one waiter for each 75 guests will be applied as follows: 50 dollars for the first three hours, and 12 dollars for each hour thereafter
- A bartender fee of 100 dollars will be charged on all bars not exceeding 275 dollars in consumption, plus 15% gratuities per bar, per hour
- A fee of 50 dollars per bar per hour will be applied on all cash bars
- Houseman 25 dollars per hour

CASUAL LABOR RATES

Client requests for additional labor may be provided at 25 dollars per hour, per staff member.

CREDIT ARRANGEMENTS

In order to obtain billing privileges, credit status must be arranged with our accounts department. All credit information must be provided at least four weeks in advance of your function. Please contact your conference services and/or catering manager for further details. Otherwise, full payment is required upon departure.

SPACE ALLOCATION

The Beloved Hotel reserves the right to assign space based on guarantee attendance. Confirmation must be received from our conference services & catering department before any meeting room names may be published.

PROPERTY DAMAGES

As a patron you are responsible for any damages incurred to the premises or any other area of the hotel by your guests, independent contractors or other agents that are under your control. Please refer to the sales or vendor agreement for further details.

PRICE GUARANTEE

All prices and room rental charges are subject to change without notice. Quoted prices will be honored 60 days prior to any event. All alcoholic beverage and other commodities pricing are subject to change without notice.

OUTDOOR EVENTS

Should there be reports of 30% or more chance of precipitation in the area, the hotel recommends that the scheduled function be moved indoors to the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 25 mph shall also be cause to hold the function indoors. The weather "call" for evening events shall be no later than 1:00 p.m., and for morning events the call shall be made at 7:00 p.m. the previous evening.

TELEPHONE SERVICES

Your conference manager will assist you in securing any special connection or set-up including fiber optic and wireless communication. Prices will depend on requirements and equipment rental.

POWER CHARGES

110 And 220 volts breaks are available with 70 amps. If you bring your own production company, a flat fee of 750 dollars will apply plus any other engineering labor fees that may be necessary to route the necessary power.

SHIPPING AND RECEIVING

All incoming packages should be addressed to your catering or conference services manager and be marked with the name and date of your meeting. There is a 5.00 Dollars per box handling charge for each box received at the hotel to ship, send or carry any convention items, goods or materials of any kind, the following procedure should be followed. At least twenty days prior to the shipping of your items, we strongly suggest hiring an official customs broker to ensure a smooth process. Our conference managers have a list and will be able to recommend you several options.