



## Menus for Corporate Events 2016



**RIU PLAZA GUADALAJARA HOTEL**  
RIU Hotels & Resorts

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Prices in USD per person valid through December 2016 - 16% VAT and 15% gratuity will be added





# Coffee Break

	1HR	4HRS	8HRS
<b>OPTION 1</b>	<b>\$10.00</b>	<b>\$17.00</b>	<b>\$23.00</b>
Regular and decaffeinated coffee Assortment of teas Soft drinks and bottled water Assorted pastries, crudités or snacks			
<b>OPTION 2</b>	<b>\$8.00</b>	<b>\$14.00</b>	<b>\$21.00</b>
Regular and decaffeinated coffee Assortment of teas and cookies Bottled water			
<b>OPTION 3</b>	<b>\$13.00</b>	<b>\$24.00</b>	<b>\$31.00</b>
Regular and decaffeinated coffee Assortment of teas Soft drinks, bottled water and seasonal juices Fruits and pastries (individually portioned)			
<b>OPTION 4</b>	<b>\$17.00</b>	<b>\$29.00</b>	<b>\$36.00</b>
Regular and decaffeinated coffee Assortment of teas Soft drinks, bottled water and seasonal juices Assortment of pastries Finger sandwiches Assortment of mini quesadillas Mini tuna croissant (1 per person) Bottled water			

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# Coffee Break

	1HR	4HRS	8HRS
<b>OPTION 5</b>	<b>\$17.00</b>	<b>\$29.00</b>	<b>\$36.00</b>
Regular and decaffeinated coffee Assortment of teas and fruits Orange juice Nachos with guacamole Pico de gallocilantro any serrano peppers Pork burrito Chicken quesadilla Churros with chocolate			
<b>OPTION 6</b>	<b>\$15.00</b>	<b>\$25.00</b>	<b>\$30.00</b>
Regular and decaffeinated coffee Assortment of teas Orange juice Wholemeal sandwich with vegetables and tuna Tuna and vegetable whole wheat sandwich Fruit brochette Nonfat yogurt with fruit and cereals Assorted crudités (yam beans jicama, cucumbers, carrots) Oatmeal cookies			
<b>COMPLEMENTS :</b>	<b>PRICE</b>		
Extra coffee or juice	\$4.00		
Finger sandwiches (3 per person)	\$4.00		
Sliced fruit (individual servings)	\$5.00		
Popcorn	\$3.00		
Assorted crudités	\$4.00		

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# Stations

## OPTION 1

**\$8.00**

**Quesadillas ( 3 per person)**  
zucchini blossoms, beef hash  
or huitlacoche (corn truffle)

## OPTION 2

**\$8.00**

**Mini tortas ahogadas (mini “drowned”  
sandwiches in a chili sauce - 3 per person)**  
Fillings: pork leg , chicken & cheese or shrimp  
& avocado

## OPTION 3

**\$8.00**

**Mini tacos (4 per person)**  
Fillings: chicken, steak , marinated meat ,  
cow’s beef head or vegetables

## OPTION 4

**\$7.00**

**Mini fried tacos (4 per person)**  
Fillings: chicken, beef hash, potato, beans, soft  
cheese requesón (Ricotta-like cheese) with  
rajas (sautéed chili pepper strips and onions)

\* Garnishes and sauces included  
**Minimum 50 Persons**

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# Snacks

## **OPTION 1** **\$8.00**

Assortment of cold meats and domestic cheeses

## **OPTION 2** **\$13.00**

Assortment of cold meats and imported cheeses

## **OPTION 3** **\$5.00**

Smoked salmon dip with chives

## **OPTION 4** **\$5.00**

Tuna dip with jalapeño peppers

## **OPTION 5** **\$4.00**

Snacks: chips and assorted peanuts

## **OPTION 6** **\$6.00**

Deluxe snacks: pretzels, dried fruits (banana, apple, apricot) and cashews

## **OPTION 7** **\$5.00**

Assorted crudités (cucumbers, jicama and carrots)

## **OPTION 8** **\$3.00**

Popcorn

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# Sandwiches

Choice of bread (focaccia, French baguette, etc)

## **OPTION 1** **\$8.00**

Turkey

## **OPTION 2** **\$8.00**

Chicken

## **OPTION 3** **\$8.00**

Mozzarella with tomatoe

## **OPTION 4** **\$8.00**

Marinated pork leg

## **OPTION 5** **\$10.00**

Roast beef

## **OPTION 6** **\$12.00**

Club sandwich with French fries

## **OPTION 7** **\$9.00**

Vegetarian sandwich with French fries



\* All options are garnished with lettuce and tomato

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# Hamburgers

Classic Hamburger	<b>\$16.00</b>
Chicken	<b>\$12.00</b>
Portobello mushroom	<b>\$12.00</b>

All burgers served with French fries

# Pepitos

Beef tenderloin Mexican sandwich with French fries	<b>\$13.00</b>
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# Plated Breakfast

Choose one option

## JUICES

Orange, Grapefruit, Papaya, Carrot

## FRUIT

Platter of assorted seasonal fruits

Fruit cocktail: plain, with yogurt or grenadine

## MAIN DISHES

## PRICE

Scrambled eggs with ham, sausage or bacon	\$ 19.00
Omelets with ham or mushrooms & cheese	\$ 21.00
Red and green chilaquiles (fried corn tortillas in red or green salsa topped with sour cream and cheese*)	\$ 19.00
Mexican-style beef tenderloin tips	\$ 23.00
Machaca (shredded beef in red salsa) burritos	\$ 23.00
Crepes stuffed with zucchini blossoms, with chili pepper strips & corn, and with huitlacoche (corn truffle) (3 crepes)*	\$ 21.00

The prices for the main dishes include:

**bread, rolls, butter, jam and honey - coffee or tea - one option of juice, fruit and side**

## SIDES

Refried beans

Hash browns

Steamed vegetables

\* Crepes and chilaquiles for up to 100 persons

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# Breakfast Buffet

## **OPTION 1 CONTINENTAL**

**\$ 13.00**

Fresh seasonal juices (orange, grapefruit, sweet lime, papaya, melon)  
Assorted fresh fruits (papaya, pineapple, watermelon, melon)  
Breads and sweet rolls  
Butter and jams  
Coffee and tea

## **OPTION 2 AMERICAN**

**\$ 20.00**

Fresh seasonal juices (orange, grapefruit, sweet lime, papaya, melon, carrot)  
Assorted fresh fruits (papaya, pineapple, watermelon, melon)  
Assortment of cereals  
Yogurt and cheeses (cottage, panela with pecans)  
Platter of cold meats  
Scrambled eggs to order (with ham, chorizo sausage or sausage)  
Cinnamon French toast  
Hot cakes Pancakes  
Ham, bacon, sausage, hash browns  
Breads and sweet rolls  
Butter, jams and honey  
Coffee and tea

**Minimum 50 Persons**

## **OPTION 3 MEXICAN**

**\$ 20.00**

Fresh seasonal juices (orange, grapefruit, watermelon, papaya, melon)  
Assortment of fresh fruits (papaya, pineapple, watermelon, melon)  
Assortment of cereals  
Plain and flavored yogurts  
Assorted cheeses, granola and cottage cheese  
Mexican-style scrambled eggs  
Red and green chilaquiles (fried corn tortillas in red or green salsa topped with sour cream and cheese)  
Pork rind in ranchera sauce  
Tripe soup  
Potatoes sautéed with epazote (a popular Mexican herb)  
Potatoes with onion and bacon  
Refried beans  
Assortment of bread and sweet rolls  
Butter and jams  
Coffee and tea

## **OPTION 4 LIGHT**

**\$ 18.00**

Juices (grapefruit, apple, tomato, carrot)  
Sliced fruits (papaya, strawberries, grapefruit and banana)  
Fiber cereals (All Bran, Corn Flakes, Bran Flakes)  
Nonfat yogurt and granola  
Turkey ham and panela cheese  
Scrambled egg whites with vegetables  
Spinach-filled crepes and vegetable ragout  
Whole-grain breads, muffins and rolls  
Butter, assorted jams and honey  
Coffee and tea

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# Breakfast Buffet

## **OPTION 5 PREMIUM**

**\$25.00**

Fresh seasonal juices (orange, grapefruit, sweet lime, papaya, melon)

Assortment of fresh fruits (papaya, pineapple, strawberries, melon)

Yogurt

Assortment of cheeses (cottage, cream cheese, panela with pecans, manchego)

Smoked salmon

Serrano assortment (ham, chorizo sausage, sausage)

Platter of domestic cold meats

Scrambled eggs to order (with ham, chorizo or sausage)

Hash browns

Steamed vegetables (broccoli, zucchini, carrots, peas, potatoes, green asparagus)

Assortment of white and whole-grain

Chocolate and or cranberry muffins

Chocolate-filled croissants

Butter, jams and honey

Regular and decaffeinated coffee

Assortment of teas



**Minimum 50 Persons**

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# Gala Dinner

## OPTION 1 \$27.00

Two-salmon mousse with avocado sauce  
 Chicken breast stuffed with mushrooms and cream cheese  
 served with sweet potato purée and sautéed vegetables  
 Chocolate cheesecake with amaretto sauce

## OPTION 2 \$30.00

Beef, chicken and veal consommé  
 Veal Orloff medallions stuffed with mushroom duxelles with soubise sauce, served with chateau potatoes, sautéed broccoli, braised endives and cherry tomatoes  
 Phyllo pastry bundles filled with cheese and fruit, served with a raspberry sauce

## OPTION 3 \$ 30.00

Tandem of green asparagus cream soup and tomato cream soup  
 "Xochitl" steak with potato "pear" over a bed of sweet corn, served with a bread dough basket with lima beans, glazed onions, cherry tomatoes and "Xochitl" sauce  
 Chocolate and coffee ice cream with cocoa caramel decoration

## OPTION 4 \$ 30.00

Duck consommé au sherry  
 Beef medallions in a wild mushroom sauce served with potatoes mousseline, bread dough basket with green asparagus, sautéed vegetables and cherry tomatoes  
 Cheese delight with blackberry sauce

## OPTION 5 \$ 32.00

Blackened scallops served with green asparagus and kiwi sauce  
 Provencal-style rack of lamb served with an eggplant parmesan timbal, fan of Italian zucchini and cherry tomatoes  
 Crêpes Soufflé with passion fruit and Crème Anglaise (sweet cream sauce)

## OPTION 6 \$ 34.00

Two-salmon mousse with avocado sauce  
 Asparagus cream soup  
 Surf & Turf (fillet of beef and lobster) served with pepper sauce and Newburg sauce accompanied with  
 Potatoes mousseline, green asparagus, fried leeks and cherry tomatoes  
 Chocolate mousse with hazelnuts and crispy orange cookie

## OPTION 7 \$ 34.00

Shrimp and garlic mushrooms in a bread dough basket  
 Tandem of green asparagus cream soup and tomato cream soup  
 "Xochitl" steak with potato "pear" over a bed of sweet corn served with a bread dough basket of lima beans, glazed onions, cherry tomatoes and "Xochitl" sauce  
 Red velvet on tequila-and-lemon creamy sauce

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# Gala Dinner

## OPTION 8 \$ 33.00

Scallops with figs marinated in olive oil and tarragon balsamic vinegar  
Poblano chili cream soup garnished with corn and zucchini blossoms  
Breaded fish fillet stuffed with cheese and avocado on a bed of sautéed spinach and sweet potato purée  
Cajeta crepes flambée au tequila

## OPTION 9 \$ 34.00

Salmon mousse on an artichoke fond drizzled with extra virgin olive oil  
Beef, chicken and veal consommé  
Veal Orloff medallions stuffed with mushroom duxelles with soubise sauce, served with chateau potatoes, sautéed broccoli, braised endives and cherry tomatoes  
Honeyed pear with passion fruit sauce

## OPTION 10 \$ 37.00

Blackened scallops with green asparagus and kiwi sauce  
French onion soup au gratin  
Provencal-style rack of lamb served with an eggplant parmesan timbal, fan of Italian zucchini and cherry tomatoes  
Seasonal fruit salad with chesse and blackberries ice cream

## OPTION 11 \$ 34.00

Seafood Newburg vol-au-vent with hollandaise sauce  
Broccoli cream soup with toasted almonds  
Café de Paris-style fillet of beef accompanied with a bread dough basket of broccoli, carrots, green asparagus, potatoes  
Parisienne and cherry tomatoes  
Warm apple tart with vanilla ice cream

## OPTION 12 \$ 37.00

Medallions of Lobster Parisienne on a bed of Russian-style vegetable salad with aurora sauce  
Tomato and basil cream soup  
Beef tenderloin medallions in a wild mushroom sauce served Potatoes Mousseline, bread dough basket of green asparagus, sautéed vegetables and cherry tomatoes  
Cheese delight with raspberry sauce

## OPTION 13 \$ 53.00

Shrimps with avocado and raspberry vinaigrette  
Spinach cream soup with serrano ham and croutons  
Lobster Thermidor with potatoes  
Mousseline, green asparagus, sautéed broccoli and cherry tomatoes  
Apple strudel with cinnamon cognac-scented sauce

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# Create your own menu

## SOUPS AND CREAM SOUPS

Mint-scented seafood consommé	\$ 7.00
Pernod-scented seafood cream soup	\$ 7.00
Green asparagus cream soup with smoked salmon pearls	\$ 7.00
Tomato and basil cream soup with mini mozzarella balls	\$ 7.00
Corn cream soup with diced chipotle cheese	\$ 7.00
Mushroom cream soup with shaved serrano ham	\$ 7.00
French Onion soup au gratin	\$ 7.00
Zucchini blossom and cheese soup	\$ 7.00
Tortilla soup	\$ 6.00
Black bean cream soup with panela cheese	\$ 6.00

## APPETIZERS (HOT & COLD)

Shrimp salad with red fruit emulsion	\$ 9.00
Green salad with crab mousse	\$ 8.00
Caprese salad with pesto chicken	\$ 8.00
Tomato salad with oregano and serrano ham	\$ 9.00
Selection of smoked fish with mesclun salad and traditional garnish	\$ 9.00
Shrimp timbale with mesclun salad and a trio of dressings	\$ 9.00
Glazed seafood vol-au-vent	\$ 9.00
Glazed white asparagus and smoked fish	\$ 9.00

## MAIN COURSES

Shrimp Newburg ragout with aromatic boletus porcini mushrooms	\$18.00
Fillet of sea bass stuffed with shrimp mousse and served with in a champagne sauce	\$18.00
Grouper Supreme wrapped in pastry dough with porcini mushroom duxelles	\$18.00
Beef tenderloin with three types of pepper, served with sticky rice timbale	\$17.00
Chicken breast stuffed with panela cheese or vegetables	\$15.00
Chicken breast in a red wine sauce	\$15.00
Chicken Breast Supreme stuffed with spinach and ham	\$15.00
Stuffed pork loin in a prunes sauce	\$14.00
Roasted pork leg with apple sauce	\$14.00
Medallions of pork fillet with garlic	\$14.00
Fillet of beef in a port wine sauce	\$17.00
Medallions of beef with green peppercorn sauce	\$17.00

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Medallions of beef fillet with portobello mushroom sauce	<b>\$18.00</b>
Roasted magret duck with honey and red fruit sauce	<b>\$24.00</b>
Surf and turf (fillet of beef and lobster) with clarified butter	<b>\$26.00</b>

## DESSERTS

Chocolate brownie	<b>\$5.00</b>
Mille-feuille cake over a red berry coulis	<b>\$5.00</b>
Warm apple pie with raisins and pecans over a fine creamy custard	<b>\$5.00</b>
Sweet corn cake with red berries in red wine	<b>\$5.00</b>
Crème caramel	<b>\$5.00</b>
Three-chocolate tart	<b>\$5.00</b>



\* Includes coffee

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# Box Lunch

## BOX LUNCH 1

**\$ 21.00**

Baguette (choose one): ham, roast beef, salmon or vegetarian  
 Potato chips  
 Piece of fruit (apple, banana or pear)  
 Cheesecake  
 Bottled water (330 ml), juice or soft drink

## BOX LUNCH 3

**\$ 20.00**

Club sandwich  
 French fries  
 Piece of fruit (apple, banana or pear)  
 Chocolate pie  
 Bottled water (330 ml), juice or soft drink

## BOX LUNCH 2

**\$ 19.00**

Ham and cheese croissant  
 Salad  
 Piece of fruit (apple, banana or pear)  
 Sweet corn pie  
 Bottled water (330 ml), juice or soft drink



Price per person

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# Lunch or Dinner Buffet

## **EXECUTIVE MEXICAN**

**\$24.00**

Selection of salads with sides and dressings  
Nopales (cactus) salad with panela cheese  
Guacamole and chips  
Tortilla soup with garnish  
Cochinita pibil (slow-cooked pork with annatto seasoning)  
Chicken in a tamarind sauce  
Pork ribs in pipian verde (mild green chili peppers and pumpkin seed sauce)  
Mexican-style rice  
Country-style potatoes with cilantro  
Charro beans (beans stewed with bacon and Mexican sausage)  
Sweet potato pie  
Dulce de leche flan  
Rice pudding

## **SPECIAL MEXICAN**

**\$27.00**

EMesclun salad  
Octopus salad with chipotle  
Chopped turkey salpicon salad  
Fish ceviche  
Guacamole and chips  
Sides and sauces  
Corn cream soup  
Country-style soup  
Poblano chili stuffed with ground beef meat  
Grilled flank steak in roasted-onion sauce  
Marinated chicken in a three-chili sauce  
Red snapper in fine-herb sauce  
Vegetable rice  
Roasted nopales (cactus)

Sweet potato purée  
Roasted potatoes with bacon  
Mini churros with chocolate  
Dulce de leche pie  
Pears poached in red wine  
Rice pudding  
Marbled jello  
Coconut cake

## **PREMIUM MEXICAN**

**\$33.00**

Nopales (cactus) salad with cheese  
Assorted mesclun salads  
Seafood ceviche  
Shredded beef salpicon salad with baby radishes  
Shrimp cocktail with jicama  
Sides and sauces  
Guacamole and chips  
Corn cream soup  
Chicken sweet lime soup  
Pork loin in peanut sauce  
Poblana-style chicken tinga ( shredded chicken stewed with chipotle)  
Mexican-style flank steak fajitas  
Spicy beef tenderloin tips Alpañil-style (with bacon, onion, tomato and peppers)  
Fish fillets with coconut  
Fish fajitas in a mango sauce  
Rice with cilantro  
Garlic mushrooms  
Potatoes with chorizo sausage  
Zucchini stuffed with rajas (sautéed chili strips and onion) and corn  
Charro beans (beans stewed with bacon and Mexican sausage)

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Pickled vegetables  
 Jericalla (baked cinnamon custard)  
 Dulce de leche pie  
 Sweet potato cake  
 Mexican-style rompopo custard  
 (similar to eggnog, contains rum)  
 Mexican fritters  
 Sweet corn flan  
 Hojaldras (Mexican sweet rolls) with honey

#### **ITALIAN \$ 32.00**

Assortment of crudités (3 types)  
 Assortment of dressings and vinaigrettes (3 types)  
 Caprese salad  
 Beef Carpaccio with parmesan  
 Antipasto with parmesan cheese,  
 mozzarella, prosciutto, salami, sun-dried  
 tomatoes, roasted peppers and olives  
 Grilled vegetables with balsamic vinegar

Salmon fillet with mozzarella and basil  
 Breaded chicken breast with puttanesca sauce  
 Beef lasagna with cheese sauce  
 Polenta with marinara sauce and basil  
 Parmesan risotto  
 Vegetables with pesto sauce  
 Italian-style potato purée  
 3 types of pasta  
 Sauces: cheese, Bolognese, pomodoro  
 Garnishes: shrimps, smoked salami, cured ham,  
 bacon, peppers, black olives, parmesan cheese  
 4 types of bread

Tiramisú  
 Amaretto mousse  
 Panna cotta with red fruits sauce served in a glass  
 Fruit tartlets

Sabayon with fruits  
 Copa de panna cotta con salsa frutos rojo  
 Tartaletas de frutas  
 Sabayón con frutas

#### **INTERNATIONAL BUFFET \$ 30.00**

Assorted crudités  
 Sides and sauces  
 Caesar salad  
 Mediterranean salad  
 Mushroom cream soup

Lasagna Bolognese  
 Breaded chicken fillets  
 Pork loin with pineapple  
 Grilled mini beef fillets  
 Baked rice  
 Sautéed potatoes  
 Steamed vegetables

Key lime pie  
 Chocolate mousse  
 Seasonal fruit

#### **SPANISH BUFFET \$34.00**

Assorted crudités  
 Sides and sauces  
 Escalivada (grilled vegetable salad)  
 Alioli potatoes  
 Fish and seafood salpicon salad  
 Gazpacho

La Mancha-style ratatouille  
 Stewed garbanzo beans with spinach and cod  
 Spanish tortilla potato omelet with onion  
 Galician-style octopus

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Tuna empanada  
Garlic chicken  
Lean pork with tomatoes  
Mini beef fillet brochettes with peppers and onions  
Fish in a green chili sauce  
Fish and seafood cassalette  
Baked golden potato rounds  
Spinach with raisins and pine nuts  
Mushrooms sautéed with ham

Crème Catalan  
Asturian-style rice pudding  
Tarta de Santiago (Spanish almond cake)  
Roulade  
Fruit cocktail

#### **LIGHT BUFFET** **\$29.00**

Mesclun spring mix  
Assorted crudités (carrots, celery, peppers, cucumbers, etc.)  
Country-style salad  
Roasted vegetable salad (peppers, eggplant, onion, tomato)  
Tomato salad with oregano and fresh cheese  
Vegetable soup  
Pumpkin cream soup

Vegetable lasagna au gratin  
Baked white fish  
Grilled chicken breast  
Baked wild rice with vegetables  
Sautéed spinach with dried fruits  
Grilled green asparagus  
Baked tomatoes Provencal

Seasonal fruit salad cocktail  
Cream of yogurt with fruit garnish  
Orange salad  
Fresh cheese with honey and dried fruits  
Strawberries with orange juice

#### **EXPRESS LUNCH** **\$ 24.00**

Tomato, mozzarella and basil salad  
Mesclun with feta cheese and pesto  
Potato salad with chicken  
Pasta salad with pesto, sauce and sundried tomatoes and shrimp  
Vegetable salad with grains  
Baguette with chicken, cheddar cheese, lettuce, tomato, mustard sauce  
Baguette with roast beef and spicy radish sauce  
Peppers and zucchini wrap with yoghurt sauce  
Fruit salad  
Fruit (3 types)  
Assorted pastries

\* All buffet options include bread and butter, American-style coffee and a selection of teas  
**Minimum 50 Persons**

Prices in USD per person valid through December 2016 - 16% VAT and 15% gratuity will be added



**RIU PLAZA GUADALAJARA HOTEL**  
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# Hors d'oeuvres

## TRADITIONAL

### OPTION 1

**COLD HORS D'OEUVRES** (8 pieces) **\$19.00**

- Serrano ham and tomato on toast
- Smoked salmon on Melba toast
- Assorted sushi
- Shot glass of ceviche
- Mini croissant with tuna salad
- Mini panela cheese and cherry tomato brochettes
- Parmesan and arugula bruschetta
- Mini melon brochettes with serrano ham
- Cheese mousse and pecans on toast
- Duck ham with papaya
- Seafood cocktail tartlets

### OPTION 2

**WARM HORS D'OEUVRES** (8 pieces) **\$19.00**

- Mini phyllo pastry bundles with shrimp
- Ham croquettes
- Spinach quiche
- Assorted mini pizzas
- Mushroom tartlets
- Taquitos : chili-marinated beef or shrimp or chicken or flank steak
- Quesadillas: zucchini blossoms or rajas (sautéed chili pepper strips and onions)
- Tostadas: beef tinga (stewed shredded beef with chipotle) or cochinita pibil (slow-cooked pork with annatto seasoning)
- Chicken in mole vol-au-vent
- Mini shrimp brochettes
- Mini banana and bacon brochettes

### OPTION 3

**SWEET HORS D'OEUVRES** (8 pieces) **\$19.00**

- Chocolate truffles
- Cream puffs
- Mini sweet potato pies
- Mini Mexican fritters
- Mini coconut cakes
- Dulce de leche tartlets
- Mini fruit brochettes
- Mexican-style apple puff pastry



Price per person  
Minimum 50 Persons

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# Hors d'oeuvres

PREMIUM

## OPTION 4 COLD HORS D'OEUVRES (8 pieces) **\$23.00**

Shrimp ceviche tartlet  
Lobster on toast with seafood butter  
Creamy smoked salmon and mujol caviar  
Duck foie gras mi-cuit on toast  
Roasted vegetables with caramelized foie gras,  
Iberian cured ham and marinated diced tomatoes  
Puff pastry morsels with anchovies and cheese  
Tomato, fresh cheese and anchovy brochette  
Slices of Bonito fish over piquillo pepper mousse

## OPTION 5 WARM HORS D'OEUVRES (8 pieces) **\$23.00**

Smoked fish mini quiche  
Finely chopped shellfish au gratin on toast  
Mini Iberian pork croquettes  
Cuttlefish stuffed with caramelized onions

## OPTION 6 SWEET (8 pieces) **\$23.00**

Chocolate covered strawberries  
Truffles  
Mini cream tartlets  
Mexican fritters  
Caramelized dried fruits



8 hors d'oeuvres per person  
Minimum 50 Persons

Prices per person valid through December 2016 - 16% VAT and 15% gratuity will be added



**RIU PLAZA GUADALAJARA HOTEL**  
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# Drinks and Beverages

NAME	PRICE PER BOTTLE	PRICE PER GLASS
<b>VODKAS</b>		
SMIRNOFF 750	\$59.00	\$5.00
ABSOLUT 750	\$81.00	\$7.00
GREY GOOSE 750	\$131.00	\$11.00
BELVEDERE 750	\$136.00	\$14.00
WYBOROWA 750	\$86.00	\$7.00
<b>GIN</b>		
BEEFEATER 750	\$97.00	\$8.00
TANQUERAY 1000	\$86.00	\$7.00
<b>TEQUILA</b>		
CUERVO 1800 700ml	\$81.00	\$8.00
DON JULIO 1942 750ml	\$288.00	\$24.00
GRAN CENTENARIO 695	\$81.00	\$8.00
HERRADURA AÑEJO 750	\$106.00	\$17.00
7 LEGUAS BLANCO 1000	\$76.00	\$7.00
CENTENARIO PLATA 700	\$86.00	\$7.00
HERRADURA BLANCO 700	\$80.00	\$8.00
CAZADORES 750		
<b>TEQUILAS REPOSADOS</b>		
3 GENERACIONES 750	\$76.00	\$7.00
CUERVO TRADICIONAL 950	\$93.00	\$8.00
CUERVO 1800 700ml	\$69.00	\$7.00
DON JULIO 750	\$86.00	\$7.00
HERRADURA REPOSADO 950	\$98.00	\$8.00
MAESTRO TEQUILERO 750	\$95.00	\$8.00
	\$108.00	\$8.00

Prices per unit · Please add 16%VAT and 15% service charge to every price. Valid through December 2016.





# Drinks and Beverages

NAME	PRICE PER BOTTLE	PRICE PER GLASS
<b>MEZCAL</b>		
GUSANO ROJO 750	\$48.00	\$5.00
ALIPUS SAN JUAN 750	\$91.00	\$7.00
<b>RUM</b>		
BACARDI AÑEJO 750	\$63.00	\$5.00
BACARDI BLANCO 750	\$57.00	\$5.00
APPLETON BLANCO 950	\$63.00	\$5.00
HAVANA CLUB 3 years	\$63.00	\$6.00
ZACAPA 15 years 750ml	\$125.00	\$11.00
<b>LIQUEURS</b>		
TEQUILA AGAVERO LIQUEUR 750	\$58.00	\$6.00
BAILEYS 750	\$80.00	\$7.00
LICOR 43	\$97.00	\$8.00
BLACK SAMBUCA	\$68.00	\$7.00
STREGA 750	\$80.00	\$8.00
<b>BRANDY</b>		
TORRES 10 years 750	\$71.00	\$7.00
CARDENAL DE MENDOZA 700	\$171.00	\$17.00
CARLOS I 700	\$147.00	\$15.00
<b>COGNAC</b>		
HENNESSY V.S.O.P PRIVILEGE 700	\$138.00	\$14.00
MARTELL CORDON BLUE 700	\$415.00	\$38.00
MARTELL V.S.O.P MEDALLON 700	\$138.00	\$14.00
REMY MARTIN V.S.O.P 750	\$138.00	\$14.00

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**RIU PLAZA GUADALAJARA HOTEL**  
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# Drinks and Beverages

NAME	PRICE PER BOTTLE	PRICE PER CUP
<b>WHISKY</b>		
BUCHANAN'S SPECIAL 18 years 750	\$245.00	\$19.00
BUCHANAN'S 12 years 750	\$145.00	\$11.00
CHIVAS REGAL 12 years 750	\$145.00	\$11.00
JW BLACK LABEL 12 years 750	\$145.00	\$12.00
JW RED LABEL 750	\$95.00	\$8.00
GLENFIDDICH 12 years 750	\$135.00	\$11.00
<b>BEER</b>		
XX LAGER	\$4.00	
OBSCURA CORONA	\$4.00	
INDIO	\$4.00	
MODELO	\$4.00	
MODELO ESPECIAL	\$4.00	
NEGRA MODELO	\$4.00	
TECATE	\$4.00	
TECATE LIGHT	\$4.00	
HEINEKEN	\$6.00	
PACIFICO	\$4.00	
BOHEMIA	\$4.00	
VICTORIA	\$4.00	
LEON	\$4.00	
MONTEJO	\$4.00	
CORONA LIGHT	\$4.00	

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RIU PLAZA GUADALAJARA HOTEL  
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# Drinks and Beverages

Soft drinks	\$4.00
Lemonade	\$3.00
Orange soft drink	\$3.00
Lemonade or orange soft drink pitcher	\$10.00
Fruit flavored water pitcher	\$11.00
Clericot pitcher	\$21.00
Sangria pitcher	\$21.00
Piña colada pitcher	\$21.00



Prices per unit · Please add 16%VAT and 15% service charge to every price. Valid through December 2016.



RIU PLAZA GUADALAJARA HOTEL  
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# Corkage

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**CORKAGE PER PERSON****\$13.00**

Includes 5 hrs of unlimited ice and soft drinks

Client needs to provide: wine, liquors, beer (domestic and imported)

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**CORKAGE PER WINE BOTTLE 3/4****\$15.00**

Includes table wine -domestic and imported

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**CORKAGE PER DOMESTIC BOTTLE 3/4****\$17.00**

Includes ice and 6 soft drinks per bottle

Client needs to provide: domestic drinks

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**CORKAGE PER IMPORTED BOTTLE 3/4****\$27.00**

Includes ice and 6 soft drinks per bottle

Client needs to provide: imported drinks

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**EXTRA SOFT DRINKS****\$ 4.00**

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**BOTTLED WATER 330ML****\$ 2.00**

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**SOFT DRINK OPEN BAR**

1 hour	\$6.00
2 hours	\$9.00
3 hours	\$11.00
4 to 5 hours	\$13.00

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**RIU PLAZA GUADALAJARA HOTEL**  
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# Open Bar

## STANDARD OPEN BAR

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1 hour	\$17.00
2 hours	\$23.00
3 hours	\$34.00
4 to 5 hours	\$41.00
Each additional hour	\$10.00

**Incluye:** Servicio de Hielo y Refrescos, J&B, Johnnie Walker Red Label, Smirnoff Vodka, Wyborowa Vodka, Appleton Blanco Rum, Azteca de Oro Brandy, Cuervo Tradicional Tequila, Jimador Tequila

**Beer:** Modelo Especial, Corona and Bohemia, Soft Drinks, Fresh juices, Vistaña Santa Carolina Sauvignon Blanc, Vistaña Santa Carolina Cabernet Sauvignon, Red wine sangria

## OPEN BAR SUPERIOR

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1 hour	\$30.00
2 hours	\$43.00
3 hours	\$56.00
4 to 5 hours	\$73.00
Each additional hour	\$21.00

Incluye: Servicio de Hielo y Refrescos

Buchanan's 12 years , Johnnie Walker Black Label , Glenfiddich 12 years, Belvedere, Vodka, Absolut Azul Vodka ,Zacapa Rum 15 years, Havana Club Rum 7 years, Torres Brandy 10 years , Don Julio Reposado Tequila

Beer: Tecate, Heineken and Leon, Soft Drinks , Fresh juices, Antares, Chardonnay , Antares Carménère , Clericot cocktail

Prices per person · Please add 16%VAT and 15% service charge to every price. Valid through December 2016.



**RIU PLAZA GUADALAJARA HOTEL**  
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## MARTINIS

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1 hour	\$30.00
2 hours	\$43.00
3 hours	\$56.00
4 hours	\$73.00
Each additional hour	\$21.00

Include: Cosmopolitan, Apple Martini, Dry Martini, Manhattan

## MARTINIS

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1 hour	\$15.00
2 hours	\$20.00
3 hours	\$28.00
4 hours	\$37.00
Each additional hour	\$9.00

Include: Gibson, Rosset, Cranberry Martini, Blue Martini

## OPEN BAR WINE & BEER

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2 hours	\$17.00
Each additional hour	\$7.00

Includes: ice and soft drinks

Santa Carolina Cabernet Sauvignon, Santa Carolina Chardonnay Domestic  
beer light and dark



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**RIU PLAZA GUADALAJARA HOTEL**  
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# Open bar non-alcoholic cocktails

## OPTION 1

**FRESADA** (strawberry non-alcoholic cocktail), **RUMBA BATIDA** ,**LIMONADA** (homemade limeade) ,**CHAMOYADA** (cocktail with chamoy spicy sauce)

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1 hour	\$10.00
2 hours	\$18.00
3 hours	\$28.00
4 hours	\$35.00
Each additional hour	\$7.00

## OPTION 2

**SHIRLEY TEMPLE**, **PIÑADA** (pineapple non-alcoholic cocktail), **LIMONADA** (homemade limeade), **NARANJADA** (homemade orangeade), **BITE OF THE APPLE**

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1 hour	\$10.00
2 hours	\$19.00
3 hours	\$27.00
4 hours	\$34.00
Each additional hour	\$6.00

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**RIU PLAZA GUADALAJARA HOTEL**  
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# Open bar - cocktails

## **OPTION 1** **BELLINI, BULL, SCREWDRIVER, MARGARITA**

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1 hour	\$13.00
2 hours	\$24.00
3 hours	\$32.00
4 hours	\$41.00
Each additional hour	\$7.00

## **OPTION 2** **MORADITO, CAIPIRINHA, SANGRIA, VAMPIRO**

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1 hour	\$14.00
2 hours	\$23.00
3 hours	\$33.00
4 hours	\$41.00
Each additional hour	\$6.00

## **OPTION 3** **TEQUILA SUNRISE, PIÑA COLADA, MOJITO, DAIQUIRI**

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1 hour	\$15.00
2 hours	\$24.00
3 hours	\$31.00
4 hours	\$42.00
Each additional hour	\$9.00

Prices per person - Please add 16%VAT and 15% service charge to every price. Valid through December 2016.



**RIU PLAZA GUADALAJARA HOTEL**  
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# Wine and Champagne

## PRICES PER BOTTLE

### WINES FROM MEXICO

MONTE XANIC CHARDONNAY	\$52.00
CASA MADERO MERLOT	\$32.00
MONTE XANIC CABERNET SAUVIGNON	\$57.00
SANTO TOMAS MERLOT	\$33.00
SANTO TOMAS CHARDONNAY	\$30.00

### WINES FROM CHILE

SANTA CAROLINA SAUVIGNON BLANC-SEMILLON	\$13.00
TRIVIENTO CHARDONNAY RESERVA	\$24.00
SANTA CAROLINA CHARDONNAY RESERVA	\$21.00
CARMEN CARMENERE	\$27.00
VISTAÑA SANTA CAROLINA SAUVIGNON BLANC	\$17.00
VISTAÑA SANTA CAROLINA CABERNET SAUVIGNON	\$17.00
ANTARES CARMENERE	\$17.00

### WINES FROM SPAIN

PATERNINA BANDA DORADA SIGLO	\$21.00
MARQUES DEL RISCAL	\$33.00
PESQUERA CRIANZA	\$31.00
CUNE CRIANZA TEMPRANILLO	\$65.00
	\$33.00

### WINES FROM FRANCE

MAISON NICOLAS CHARDONNAY	\$17.00
MAISON NICOLAS MERLOT	\$11.00
CHATEAU LAGRANGE CLIENT	\$23.00

### WINES FROM ITALY

TERRE PINOT GRIGIO	\$17.00
TERRE SOAVE	\$19.00
FRESCOBALDI NIPOZZANO RESERVA	\$95.00

### WINES FROM ARGENTINA

CARO NICOLAS CATENA	\$138.00
LUIGI BOSCA RESERVA CHARDONNAY	\$48.00
LUIGI BOSCA RESERVA CABERNET SAUVIGNON	\$48.00
NAVARRO CORREAS CABERNET SAUVIGNON	\$39.00

Prices per unit - Please add 16% VAT and 15% service charge to every price. Valid through December 2016.



**RIU PLAZA GUADALAJARA HOTEL**  
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# Wine and Champagne

## WINES FROM AUSTRALIA

JIM BARRY THE LODGE HILL SHIRAZ	\$65.00
OXFORD LANDING CHARDONNAY	\$41.00
WOLF BLASS YELLOW LABEL CHARDONNAY	\$53.00

## WINES FROM UNITED STATES

KENDALL JACKSON CHARDONNAY	\$55.00
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## MONDAVI PRIVATE SELECTION

CABERNET SAUVIGNON	\$54.00
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## WINES FROM SOUTHAFRICA

GOATS DO ROAM WHITE	\$24.00
MOOIPLAAS LANGTAFEL	\$34.00

## SPARKLING WINE & CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL	\$112.00
MOET & CHANDON BRUT ROSE	\$147.00
VEVUE DE CLIQUOT BRUT	\$147.00
DOM PERIGNON	\$415.00
PETILLAN BRUT	\$50.00
PETILLAN ROSE	\$30.00
FREIXENET CORDON NEGRO	\$52.00
FREIXENET BRUT NATURE	\$56.00



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