

# All-inclusive banquet kit

# Breakfast buffet



**Hilton**  
ALL-INCLUSIVE RESORT  
TULUM RIVIERA MAYA



Start your meeting off right with a well nourished group of attendees accompanied by freshly ground brewed coffee and selection of teas

### **INCLUSIVE IN YOUR F&B PACKAGE**

- Fresh juices: orange, grapefruit and green juice with chaya
- Local seasonal fruit
- Variety of mini yogurts and traditional oatmeal muesli
- Selection of cereals, homemade granola and milk
- Homemade bread, sweet bread, fruit marmalade, honey and butter
- Chef's Choice of (3) Hot Items ( Eggs , Chilaquiles etc.)

**Included | Price Included**

### **PREMIUM BREAKFAST**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Smoked salmon, bagels and cream cheese or Scrambled eggs with chorizo
- Tamales or Scrambled eggs with goat cheese, hasbrow potato, molletes with argentine and spanish chorizo and cous cous with grilled peppers
- Beverage: Mimosa Station

**\$35USD | \$700.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Molletes Live Station
- Omelett Live Station ( maximum 50 persons)

#### **QUESADILLAS LIVE STATION**

#### **HEALTHY PANCAKES**

#### **YOGURT Y MUESLI LIVE STATION**

- Waffles & French Toast Station

#### **FRITTATA STATION**

- Egg, potato and a variety of toppings to make your frittata.

- Beverages Choice 1

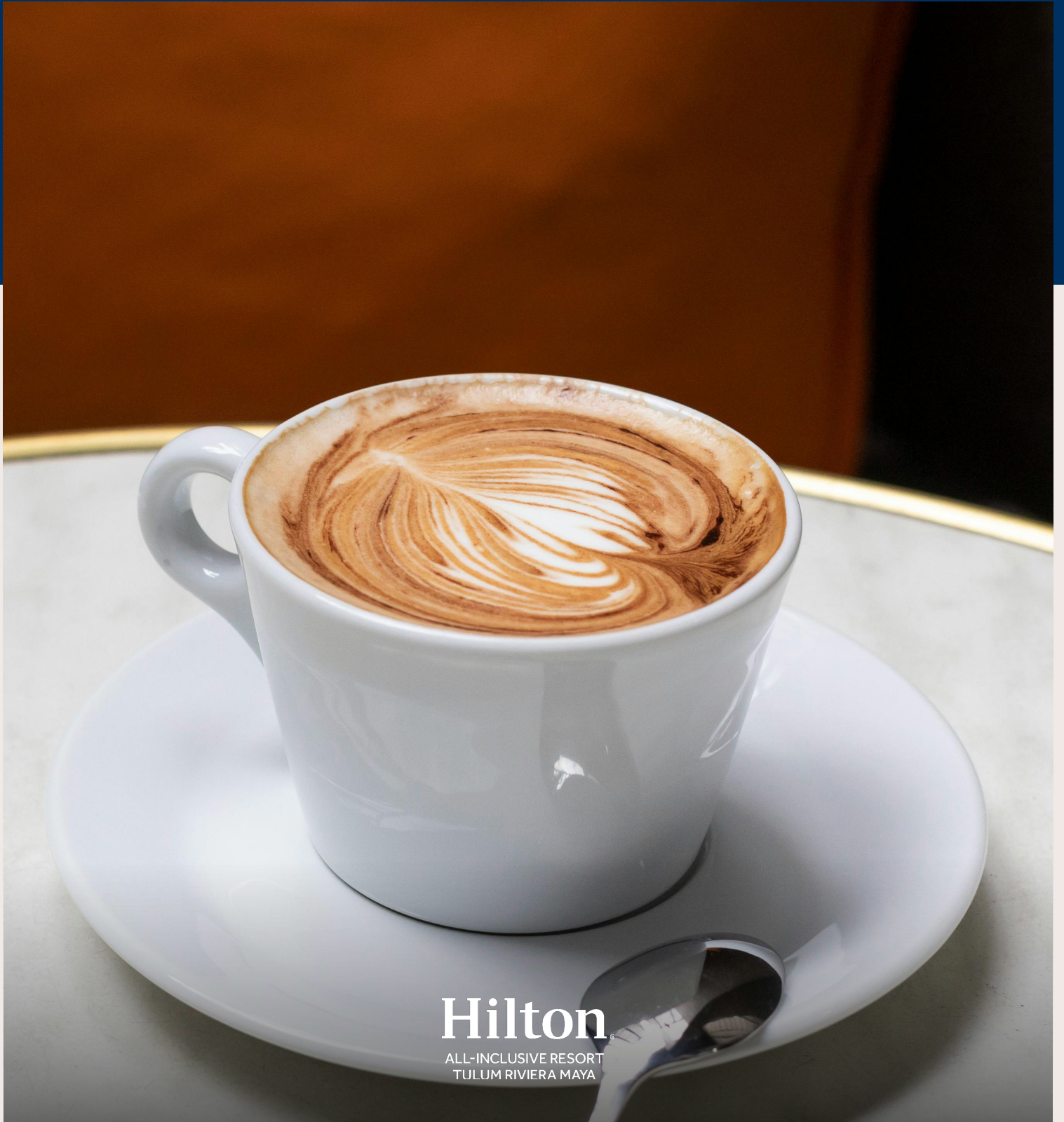
- Mimosas

- Smoothies & Juice Bar

- Espresso and Cappuccino Station

**\$45USD | \$900.00MXN**

# Coffee breaks



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### **INCLUSIVE IN YOUR F&B PACKAGE**

- Coffee, Decaf Coffee, Variety of Teas ; Served with Small Bites such as sweet breads

**Included | Price Included**

### **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Mini ham sandwiches
- Bruschetas with avocado and peppe
- Bruschetas with hummus
- Fruit & granola cocktail cups
- Chips and guacamole with pico de gall
- Flavored yogurts with granola cups

**\$20USD | \$400.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Cheese quesadillas
- Guacamole station
- BLT sandwich station
- Grilled chicken a beef wraps
- Espresso & Cappuccino Coffee Station

**\$30USD | \$600.00MXN**

**V= VEGETARIAN | VG= VEGAN | L= DAIRY-FREE | GF= GLUTEN-FREE**

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# Breaks menu



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### **A.M. BREAKS**

For that morning pick me up, the options are only limited to the imagination "45-60 minutes duration"

### **INCLUSIVE IN YOUR F&B PACKAGE**

- Sparkling and still water
- Soft drinks
- Regular coffee, decaffeinated
- Tea selection
- Assorted Pastries

**Included | Price Included**

### **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Fresh juices to include orange and green chaya
- Glazed donuts
- Fruit skewer
- Orange and lemon madeleines
- Apple tart with cinnamon crumble
- Beverage: Hot Chocolate / Atole Station

**\$35USD | \$700.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Passion fruit-infused water
- Citrus and fruit water infusion
- Guacamole Station
- Assorted quesadillas w/ handmade tortillas
- Chilaquiles in roasted green salsa, sour cream, fresh cheese, red onion and cilantro"

**\$45USD | \$900.00MXN**

### **Wellness Activities Suggestions:**

- Instructor led Yoga Stretch or Mindfulness Meditation
- Meet with Purpose Community Project

### **P.M. BREAKS**

Help your attendees to refocus with an afternoon pick me up "45-60 minutes duration"

### **INCLUSIVE IN YOUR F&B PACKAGE**

- Sparkling and still water
- Soft drinks
- Regular coffee, decaffeinated
- Tea selection
- Assorted
- Cookies or chips or popcorn

**Included | Price Included**

### **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Potato chips with garbanzo hummus
- BBQ pulled pork, beef and vegan sliders
- Cochinita pibil sliders
- Roasted organic carrots with fresh jocoque
- Crudites

**\$35USD | \$700.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Passion fruit-infused water
- Seasonally flavored Mexican aguas frescas
- Pacific tacos Station ( fish "gobernador") & Shrimp and fish ("Ensenada" style)
- Guacamole Station
- Berries, fruit salad and whole fruit station

**\$45USD | \$900.00MXN**

Curate your own break with 2 Food and 2 Beverage Enhancements plus one Wellness Activity Option

# Box lunch



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All Box lunches will include your choice of sandwich, one whole fruit, one cookie or pastry selection and one beverage. Appropriate condiments and disposable silverware included.

### **INCLUSIVE IN YOUR F&B PACKAGE**

- Crispy chicken in rosemary focaccia, mix greens and garlic mayo
- Roasted mushrooms with carrot and cucumber cilantro salad in multigrain baguette
- Turkey breast brioche sandwich with egg, bacon and lemon mayo.

**Included | Price Included**

### **PREMIUM BOX LUNCH**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Beef Burrito
- Chicken Chipotle Burrito
- Vegetarian Burrito
- BLT Sandwich
- Philly Cheese Steak Sandwich
- Serrano ham ciabatta with tomato, arugula and olive oil
- Chocolat Oatmeal
- White chocolate
- Apple
- Banana
- Seasonal Fruit

**\$30USD | \$600.00MXN**

Beverages will be displayed on the side.

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# Lunch selection



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The options for buffets are endless, check out our favorites accompanied by freshly ground brewed coffees and selection of fine teas

### **INCLUSIVE IN YOUR F&B PACKAGE**

- Flavored water, sodas & International Full bar
- Roasted beet salad with pumpkin seeds, grapefruit, cotija cheese, and balsamic vinegar
- Grilled cactus salad with red onion, panela cheese, oregano, and lemon dressing
- Chilled coconut cucumber soup
- Seared sea bass a la talla with mango pico de gallo
- Pork loin with ancho chili and purslane
- Vegan meatballs with tomatoe and chipotle sauce
- Catch of the day with herbs and garlic
- Yucatan style cochinita pibil
- Assorted Desserts of Chef's Choice

**Included | Price Included**

### **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Grilled New York Strip with herbs and garlic
- Ancho chilli-spiced chicken
- Lime and cilantro marinated catch of the day
- Raw and grilled vegetables with jocoque, eggplant puree and hummus with assortment of grilled bread

**\$35USD | \$700.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Ceviche Station
- Meat Carving Station (chicken, beef, pork)
- Pastor Taco Station
- Sushi Station
- Pasta Station (3 options)
- Beef & Chicken Fajitas with handmade tortillas
- Mexican Corn on the cob and Corn kernels Station
- Ice Cream Cart with (3 flavoured options)

**\$45USD | \$900.00MXN**

### **LIVE STATION**

- Taco Station
- Grilled Vegetable Antipasto Bar
- Salad Station
- Pasta Bar with (3) Pastas & (2) Sauces
- Crepes Station ( minimum of 50 p)
- Marquesita Station

**\$25 USD | \$500.00 MXN**

### **BEVERAGES**

#### **INCLUDED IN YOUR ALL INCLUSIVE F&B PACKAGE**

- International Bar, Iced Tea, Fresh Fruit Juices, Soft Drinks, Still/Sparkling Waters

#### **PREMIUM**

- Premium Bar (Intl Bar plus two higher Liquor Brand options)

**\$25USD | \$500.00MXN**

#### **CURATED**

- Premium Bar (Intl Bar plus (2) two higher Liquor brand options plus an action station)

**\$35USD | \$700.00MXN**

# Dinner buffet



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### **INCLUSIVE IN YOUR F&B PACKAGE**

- Green salad with green beans, broccoli, grilled zucchini and lime dressing
- Potato salad, green onions, smoked bacon and mustard
- Mango salad with jicama, purple onion & coriander
- Pastor Tacos
- New York steak with pasilla chilli
- Baja Style Catch of the day
- Mushroom vegan al pastor
- Assorted Desserts

**Included | Price Included**

### **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Whole fish marinated with salsas and grilled with natural mesquite
- Organic free chickens, roasted rosemary new potatoes and red recado jus
- Esquite Station white corn on a cup with sour cream, morita mayonnaise, cotija cheese foam and epazote
- Fettuccini Alfredo

**\$35USD | \$700.00MXN**

### **CURATED**

Includes the premium plus (1) specialty action station

- Acapulco shrimp ceviche, orange puree, cilantro and chipotle
- Fresh herb-crusted beef tenderloin, olive oil mash, black recado sauce and fresh mini baguette
- Sour orange and herbs crusted pork loin
- Roasted chicken with black mole and sesame seeds
- Chile Ancho and sweet corn tamales with habanero sauce

**\$40USD | \$800.00MXN**

### **FOOD STATION SUGGESTIONS FOR PREMIUM AND CURATED MENUS**

#### **CEVICHE STATION**

- Grilled Vegetable Antipasto Bar,

#### **SALAD STATION**

- Pasta Bar with (3) Pastas & (2) Sauces

#### **MEAT CARVING STATION**

- Taco and Guacamole Station

**\$45USD | \$900.00MXN**

### **BEVERAGES**

#### **INCLUDED IN YOUR ALL INCLUSIVE F&B PACKAGE**

- International Liquor Package, Iced Tea, Fresh Fruit Juices, Soft Drinks, Still/Sparkling Waters

#### **PREMIUM**

- Premium Bar (Intl Bar plus (2) two higher Liquor brand options

#### **CURATED**

- Premium Bar (Intl Bar plus (2) two higher Liquor brand options plus an action station



## PLATED DINNER

### INCLUSIVE:

3 Course Dinner is Inclusive with Choice of Two : Soup, Salad or Dessert with one Entrée Selection for the Group.

**Included | Price Included**

### PREMIUM:

4 course Dinner with upgraded Soup & Salad options; 4 Upgraded Entrees and 2 Dessert Options

**\$45USD | \$900.00MXN**

### CURATED:

Premium dinner selections plus two enhancements : (examples Dessert Display, Mixology Bar, Selection of 4 Canapes).

**\$55USD | \$1,100.00MX**

## STARTERS

### SOUP

- Traditional tortilla soup, fresh cheese, avocado, guajillo chili and crispy tortilla
- Chilled avocado coconut soup, preserved lemon, compressed cucumber and olive oil

### SALAD

- Hearts of romaine lettuce, parmesan, croutons, and garlic dressing
- Mixed greens and vegetables with almonds and lime dressing
- Roasted beet salad, orange, fennel, grapefruit, pumpkin seeds, fig balsamic and olive oil
- Potato salad, green onions, smoked bacon and mustard

## ENTREES SELECT 1

Spring/Summer - Min 6 -Max 10 including one GF/Vegan

Fall/Winter - Min 6 -Max 10 including one GF/Vegan

- Roasted chicken, grilled asparagus with tomato and lime salad
- Catch of the day, onion and bell pepper stew, cilantro, and fennel salad
- Bolognese Lasagna
- Vegetarian Lasagna
- Grilled Portobello al pastor with quinoa salad, dry fruit and herbs dressing
- Grilled zucchini, squash blossom, aged cheese, and tomato chipotle salsa
- Beef tenderloin, potato puree, grilled asparagus and recado negro au jus
- Grilled Portobello al pastor with pineapple and plantain puree, Coriander dressing **(VG)**
- Grilled zucchini, squash blossom, cured cheese and chipotle tomato sauce **(V/GF)**
- Grilled Rib Eye SS, on creamy tomato rice, bathed in the pre-Hispanic recipe of homemade mole

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## **DESSERT**

- Coconut tres leches cake with passion fruit
- Orange scented flan with cinnamon and caramel
- Apple pie with vanilla crumble, thyme and orange sauce
- Tiramisu
- Chocolate Tapioca with cacao nibs and vanilla sauce
- Piña colada cake with pineapple jelly

## **BEVERAGES**

Min 4 - Max 6 2 must be Beverage

### **INCLUSIVE**

- International Bar, Iced Tea, Fresh Fruit Juices, Soft Drinks, Still/Sparkling Waters

### **PREMIUM**

- Premium Bar (Intl Bar plus (2) two higher Liquor brand options

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# Late night menu



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## **INCLUSIVE IN YOUR F&B PACKAGE**

- Chilaquiles

**Included | Price Included**

## **PREMIUM**

Inclusive menu plus additional (1) food. Not including specialty and live stations

- Fried Tacos
- Pizza Station
- Tacos and Pork slider subs
- Hot dogs & Sliders
- Churros & Chocolate

**\$35USD | \$700.00MX**

## **CURATED**

Includes the premium plus (1) specialty action station

- Marquesitas
- Ceviche Display
- Ice Cream & Donut holes
- Quesadillas and Tacos
- Grilled plantain and sweet potatoes
- Fries & Nachos

**\$45USD | \$900.00MX**

# TERMS AND CONDITIONS

## 1. TAXES AND SERVICE CHARGE

All organized food and beverage orders are subject to a 16% VAT and 15% service charge. The service charge is not distributed to employees but is retained by the hotel to cover discretionary and administrative costs of the event. Taxes and service charge are subject to change.

## 2. EXPECTED ATTENDANCE AND FINAL GUARANTEES:

Twenty-one days prior to the first day of the Event will be known as the "Food and Beverage Cut-off Date". No later than the Food and Beverage Cut-Off Date, the Group must submit the final agenda along with detailed daily room set specifications, final catered menu selections, and the anticipated attendance for all scheduled catered food functions. The Group may not make changes to the final menus within the twenty-one (21) day period preceding the Event. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

The Group must inform the Resort of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Resort by email or phone no later than noon (local Resort time) fourteen (14) business days prior to the first day of the Event. Guarantees by text message cannot be accepted.

Final guarantees are to be within 5% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge. If a final guarantee is increased by more than 5% of the expected attendance, the hotel will add a supplemental charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference between the final guarantee and the expected attendance plus 5%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. The Hotel will only prepare food based on the final guarantees and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

## 3. LABOR CHARGES

Chefs for food stations: \$200 USD per chef for up to 90 minutes, \$85 USD for each additional hour.

Bartender labor: \$200 USD per attendant for up to 120 minutes, \$85 USD for each additional hour.

Staffing for bars: 1 bartender per 100 guests.

Food and beverage events with fewer than 25 guests will incur a \$250 USD additional labor fee.

Within 72 hours of an event, labor charges will be applied for additional services requested or for extraordinary cleaning required due to the use of glitter, confetti, balloons, or similar items.

## 4. PRICING

All menu prices and items are subject to availability and seasonality, and are subject to change until such time as Banquet Event Orders (BEOs) have been signed and returned. The menus presented are examples; products and final dishes will be confirmed during the contract and operational process.

## 5. FOOD AND BEVERAGE POLICIES:

Due to licensing requirements and quality control issues, all food and beverages to be served on hotel property must be supplied and prepared by the hotel and may not be removed from the hotel property.

Alternate menu selections (e.g., dietary requirements, religion-specific) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please note that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For special needs or dietary requirements not listed here, the Event Manager will provide a solution and pricing.

## 6. AUDIOVISUAL AND LIGHTING:

Hilton Tulum Riviera Maya All-Inclusive Resort has an on-site partnership with an inhouse audio-visual company. We offer equipment available on a rental basis (refer to operational manual).

## 7. DISPLAYS, DECORATIONS AND ENTERTAINMENT:

All displays, exhibits, decorations, equipment, and musicians/entertainers must enter the hotel via the loading dock. Delivery times must be coordinated with the hotel in advance. Special ingress and egress, insurance, and security requirements may apply in the case of events with decor, sets, special lighting, or special sound; consult with your event manager prior to finalizing such arrangements. Nothing may be attached to the walls or ceilings. A walk-through is to be arranged with a designated person and a hotel representative after dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

## 8. SECURITY:

The hotel does not provide security in the meeting and event space, and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right, based on its reasonable judgment, to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the standards established by the hotel, including insurance and indemnification requirements, and at all times remain subject to the hotel's advance approval.

# Hilton®

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