

TULUM 2024

FLAVOR

TASTE. EXPLORE. ENGAGE. TOAST.

**"REMEMBER WHERE
YOU COME FROM"**
-CHRISTIAN MUÑOZ

OUR STORIES — TULUM, MEXICO

CURATED MENUS &
EXPERIENCES

FUN WITH PURPOSE

**A WINE MADE FROM
HISTORY**

EXPLORE THE
CURATED SELECTION
OF JAPA CHI WINES

MEET WITH PURPOSE

A NEW WAY TO MEET
FOR AN IMPACTFUL
RETURN

Hilton[®]

ALL-INCLUSIVE RESORT
TULUM RIVIERA MAYA

Welcome to Tulum



At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned-when designed to WOW-they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, Tulum offers an abundance of things to do, sights to see, and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this natural sanctuary have to offer.

That's why we're delighted to bring you this issue of **FLAVOR**, where you'll find our Tulum stories, our 2024 menus and our chefs' choices for things to taste, explore, engage, and toast.

Think of **FLAVOR** as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or even one curated for you in a space only Hilton can provide.



HILTON ALL-INCLUSIVE RESORT
TULUM RIVIERA MAYA

Chemuyil, Tulum , Q.Roo, 77774

Hilton
ALL-INCLUSIVE RESORT
TULUM RIVIERA MAYA

PUBLISHED PRICING VALID THROUGH DECEMBER 31, 2024. Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing, additional charges apply for events beyond 90 minutes in duration.




Taste
Explore
Engage
Toast

Table of Contents

| | | |
|----|--|--------------------------|
| 4 | | Stories Of Tulum |
| 5 | | Family Matters |
| 6 | | Chef's Recipe |
| 7 | | A Wine Made From History |
| 8 | | Meet With Purpose |
| 10 | | Kitchen To Cocktail |
| 11 | | Selected Menus |
| 25 | | Curated Bar Experiences |
| 26 | | Important Things To Know |

 Vegetarian

 No added gluten

 Vegan

 Dairy free



Stories of Tulum

Hilton All-Inclusive Resort Tulum Riviera Maya Banquet Chef Christian Muñoz's culinary philosophy focuses on bringing the city's cuisines and culture into the heartbeat of the hotel's catering scene. As a cultured traveler, Chef Christian's career transcends style and destinies.

Family Matters

BANQUET CHEF CHRISTIAN MUÑOZ

A connection to the past and present through traditional recipes, reinvented generation after generation, lies at the heart of Tulum culture. The well-known chefs and cuisines at the center of foodie culture are inspired by the family bonds that make dining a memorable event. These recipes, rich in smells and flavors, feed the soul as much as they feed the stomach.

As the Banquet Chef at the Hilton All-Inclusive Resort Tulum Riviera Maya, I recognize the vital connection between food and culture, which significantly influences my own success and passion for the culinary arts. Growing up in Guanajuato, I observed my mother's culinary expertise; she was the sole preparer of all meals in our home. The aromas emanating from her dishes always amazed my senses, and finally experiencing the end result was a delight. Undoubtedly, her seasoning was distinctive, and to this day, whenever I have the opportunity to visit her, I savor the favorite dishes she lovingly prepares for me. Despite sampling various cuisines from different places, none can rival the flavors she imparts, for which I am infinitely grateful to my mother.

My "Sweet Yellow Shrimp" recipe is one of the many dishes I've created, boasting flavors that are sweet, spicy, creamy, and salty. When you lay eyes on them, you wouldn't imagine the array of flavors awaiting you. Upon trying them, you'd be astounded, perhaps never having imagined such a combination.



This dish originated during my time in Guadalajara, when I found myself limited to only a few ingredients for a meal. Its impact was profound, as even those who typically didn't fancy shrimp found themselves craving more after just one bite.

Undoubtedly, cooking has continually presented me with challenges, yet overcoming them brings me immense pleasure. Each day, I strive to exceed expectations and elicit a smile from my guests. My philosophy to cooking, as well as life, is simple: research, read, embrace mistakes, and start anew. Rules? There are none—follow your passion, but relish every moment.

CHRISTIAN MUÑOZ

Sweet Yellow Shrimp

INGREDIENTS

- 250 Gr –Milk jug
- 200 Gr - Yellow bell pepper
- 45 Gr - Orange habanero chili
- 3 Pcs - Jumbo shrimp
- 150 Gr - Cream cheese
- 100 Gr - Grated manchego cheese
- 100 gr - Guava in juliana
- 200 Gr – Panko
- 5 Pcs – Egg
- 150 Gr – Flour
- 140 Gr – Yuzu
- 450 Gr - Grape oil C/N - salt
C/N - pepper

INGREDIENTS

- 1) Place the chiles directly on the grill, until evenly cooked - Remove from the heat and place in a container, closing it well so that the chiles sweat, after 1 hour remove the skin and seeds.
- 2) Once the chiles are cleaned, put them in the blender together with the milk, salt, pepper and a little white wine vinegar. Blend until you obtain a super fine sauce.
- 3) Season the shrimp with salt, pepper and herbs, cover with cream cheese and manchego cheese.
- 4) With the shrimp ready, process the breading by first dredging in flour, then in egg and finish with the panko.
- 5) Heat the frying oil to 180 degrees Celsius and once the temperature is reached, fry the shrimp until golden brown and crispy.
- 6) Add the yuzu, two egg yolks, salt and pepper in a blender and blend, gradually adding the oil until a firm dip is obtained.
- 7) Serve on a bed of guava, top with the fried shrimp and sauce with the yellow sauce, place dots of yuzu dip and decorate with sprouts of your choice.

ENJOY!



A Wine Made From History

In the heart of the Riviera Maya, the team of sommeliers at the Hilton All-Inclusive Resort Tulum Riviera Maya set out to create a wine that captures the essence of the region. They traveled to the San Vicente Valley in Baja California to find the best grapes for their creation and met winemaker Laura Chiapella of Altotinto Winery, who joined the team to create the Japa Chi III wine and make history.

Together, they selected Nebbiolo and Cabernet Sauvignon grapes and fermented them to create a blend that aged in French oak barrels for 12 months. This process produced an exclusive red wine that combines passion and teamwork.

Explore the carefully curated selection of Japa Chi wines, created exclusively for tasting during your visit to Hilton Tulum Riviera Maya, and immerse yourself in an upscale culinary experience.



Meet With Purpose

A NEW WAY TO MEET FOR AN IMPACTFUL RETURN THESE DAYS, attendees want more. (Tell you something you don't know, right?)

More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. Meet with Purpose can help you offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With **Meet with Purpose**, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.

HERE ARE JUST A FEW IDEAS MEET WITH PURPOSE BRINGS TO THE TABLE:

EASY-TO-IMPLEMENT, BALANCED MENUS

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no added gluten standard selections

CONNECTING & MINDFULNESS

- Tribal nights (drums circle, sound healing)
- Local art learning club
- Breath practices
- Family ecstatic dance nights

SUSTAINABLE & CULTURAL SESSIONS

- Astrology practice & Mayan calendar reading (learning)
- Garden building & jungle immersions (property surroundings kind of plants & animals)
- Recycled materials workshop

RESOURCE MANAGEMENT AND WASTE REDUCTION

- Energy-efficient lightbulbs, motion activated lights and equipment
- Surplus supplies donated to local charities, arranged by hotel Community Projects Manager
- Recycling and responsible food waste management



Kitchen To Cocktail

FOOD COMPONENTS HAVE ALWAYS HAD A PLACE IN COCKTAIL FAVORITES, but a new trend finds the culinary and cocktail worlds merging more than ever before.

Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. Or in the cooler months, a bone broth base makes for a savory “stocktail” that is comforting and warm.

Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter with umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnish, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From the kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



Breakfast Menus



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

ACTION STATIONS

Stations are designed to complement your breakfast and must be ordered in addition to breakfast buffet.

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

PREMIUM

In addition to the inclusive offerings

- Smoked salmon, bagels and cream cheese or Scrambled eggs with chorizo
- Tamales or scrambled eggs with goat cheese, hashbrown potato, molletes with argentine and Spanish chorizo and cous cous with grilled peppers
- Beverage: mimosa station

\$35 USD per person / \$700 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Breakfast Buffets

CURATED

Includes the premium plus a (1) specialty action station

- Molletes live station
- Omelett live station (maximum 50 persons)
- Quesadillas live station
- Healthy pancakes
- Yogurt & muesli live station
- Waffles & french toast station
- Frittata station
- Egg, potato and variety of toppings to make your frittata

CURATED BEVERAGES CHOICE 1

- Mimosas
- Smoothies & juice bar
- Espresso and cappuccino station

\$45 USD per person / \$900 MXN per person



Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Coffee Break



INCLUSIVE

In your F&B Package

- Coffee, decaf coffee, variety of teas: served with small bites such as sweet breads

\$ Included

PREMIUM

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

- Mini ham sandwiches
- Bruschetta with avocado and pepper
- Bruschetta with hummus
- Fruit & granola cocktail cups
- Chips and guacamole with pico de gallo
- Flavored yogurts with granola cups

\$20 USD per person / \$400 MXN per person

CURATED

Includes the premium plus (1) specialty action station

- Cheese quesadillas
- Guacamole station
- BLT sandwich station
- Grilled chicken and beef wraps
- Espresso & cappuccino coffee station

\$30 USD per person / \$600 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

A.M. Breaks Menus

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

PREMIUM

Includes inclusive offerings

- 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

\$35 USD per person / \$700 MXN per person

CURATED

Includes premium offerings plus (1) station

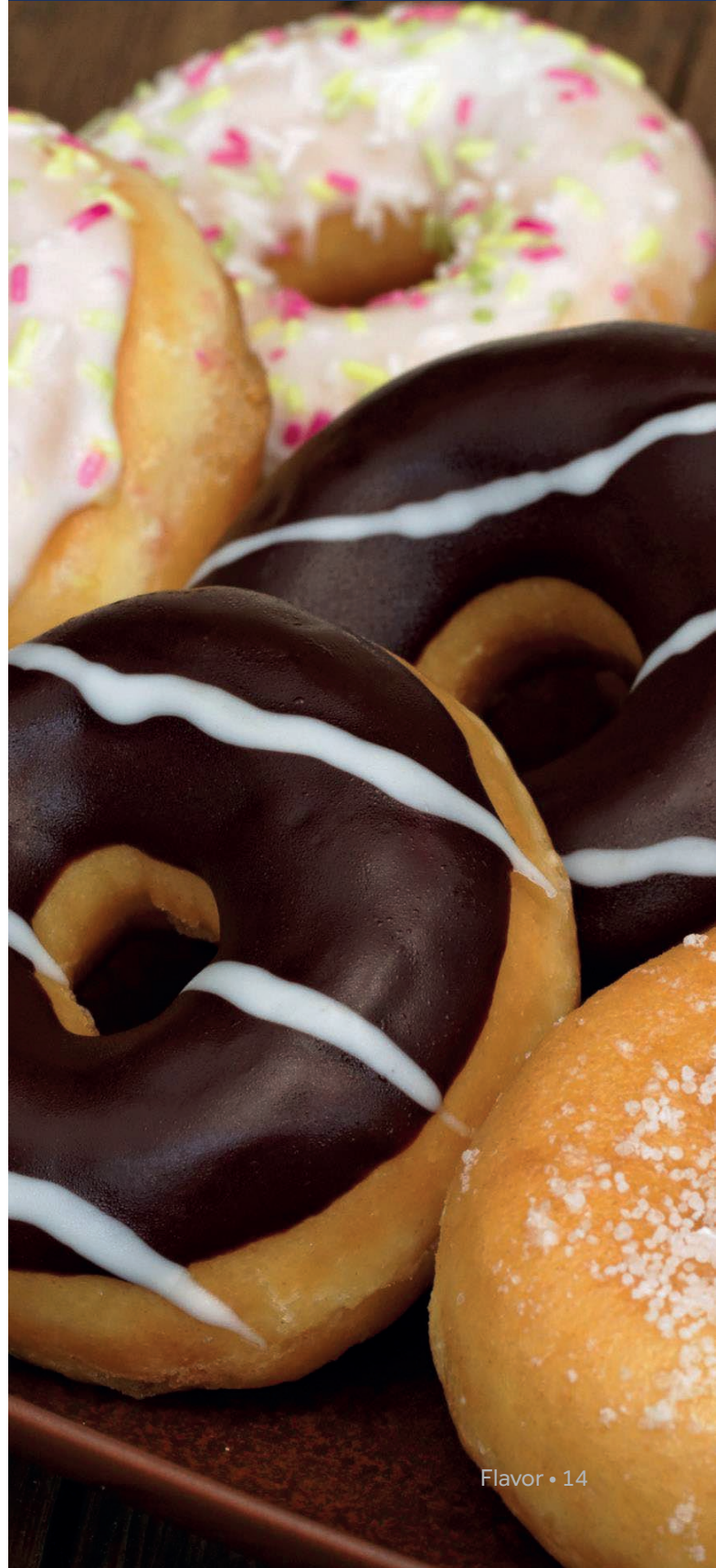
- Passion fruit-infused water
- Citrus and fruit water infusion
- Guacamole station
- Assorted quesadillas w/ handmade tortillas
- Chilaquiles in roasted green salsa, sour cream, cheese fresh, red onion and cilantro

\$45 USD per person / \$900 MXN per person

Wellness Activities Suggestions:

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

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.



P.M. Breaks Menus

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

PREMIUM

Includes premium offerings plus (1) station

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

\$35 USD per person / \$700 MXN per person

CURATED

Curate your own break with (2) food and (2) beverage enhancements plus one wellness activity option

- 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

\$45 USD per person / \$900 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Box Lunch Menu

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

PREMIUM

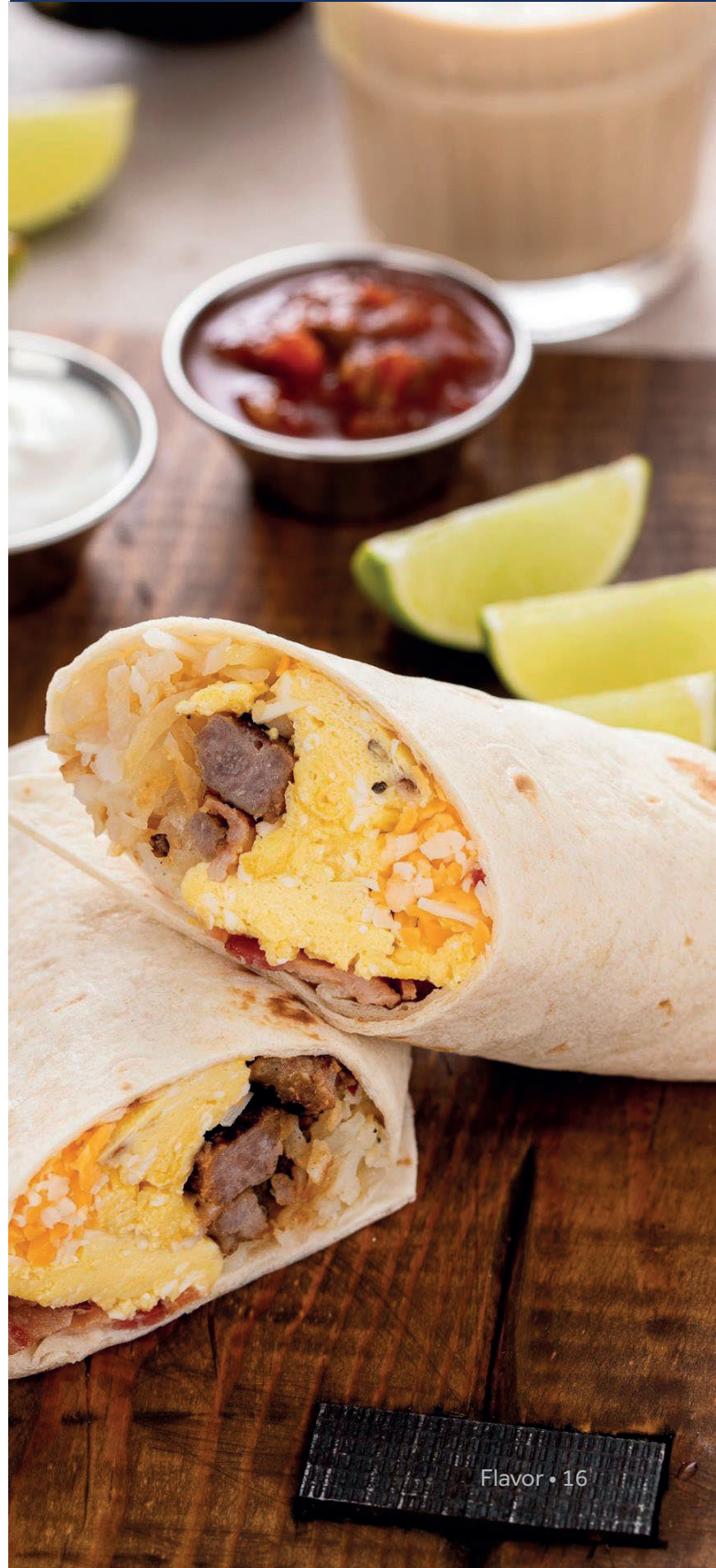
Includes premium offerings plus (1) station

- Beef Burrito
- Chicken Chipotle Burrito
- Vegetarian Burrito
- BLT Sandwich
- Philly Cheese Steak Sandwich
- Serrano ham ciabatta with tomato, arugula and olive oil
- Chocolate oatmeal
- White chocolate
- Apple
- Banana seasonal fruit

\$30 USD per person / \$600 MXN per person

Beverages will be displayed on the side.

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.



Lunch Buffet



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 and 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 tomatoes and chipotle sauce
- Catch of the day with herbs and garlic
- Yucatan style cochinita pibil
- Assorted desserts of Chef's choice

\$ Included

PREMIUM

Includes inclusive offerings

- 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

\$35 USD per person / \$700 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Lunch Buffets

CURATED

Includes premium offerings plus one live 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 flavored options)

\$45 USD per person / \$900 MXN per person

LIVE STATION

- Taco station
- Grilled vegetable antipasto bar
- Salad station, pasta bar with (3) pastas & (2) sauces
- Crepes station (minimum of 50 pcs)
- Marquesita station

\$25 USD per person / \$500 MXN per person

BEVERAGES

INCLUSIVE in your F&B Package

International Bar, iced tea, fresh fruit juices, soft drinks, still/sparkling waters

PREMIUM

Premium Bar international bar plus (2) higher liquor brand options

\$25 USD per person / \$500 MXN per person

CURATED

Premium Bar international bar plus (2) two higher Liquor brand options plus an action station

\$35 USD per person / \$700 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.



Dinner Menu



Food station suggestions for premium and curated menus.

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

PREMIUM

Includes inclusive offerings

- 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

\$35 USD per person / \$700 MXN per person

CURATED

Includes premium offerings plus one live 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

\$40 USD per person / \$800 MXN per person

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Dinner Buffet

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

\$45 USD per person / \$900 MXN per person

BEVERAGES

Included with packages noted

INCLUSIVE

In your F&B Package

International liquor package, iced tea, fresh fruit juices, soft drinks, still/sparking waters

PREMIUM

Premium bar international bar plus (2) two higher liquor brand options

CURATED

Premium bar international plus (2) two higher liquor brand options plus an action station

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.



Plated Menu



INCLUDED WITH PACKAGES NOTED

INCLUSIVE: 3 course dinner is included with choice of two: soup, salad or dessert with one entrée selection for the group.

PREMIUM: Inclusive offerings plus with premium you have 4 upgraded entrees and 2 dessert options.

\$45 USD per person / \$900 MXN per person

CURATED: Premium dinner selections plus two enhancements: (examples dessert display, mixology bar, selection of 4 canapes.

\$55 USD per person / \$900 MXN per person

STARTERS soup/salad

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

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Plated Buffet

ENTREES select 1

- 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



Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Plated Menu



DESSERTS

- 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

INCLUSIVE

International Bar, iced tea, fresh fruit juices, soft drinks, still/sparking waters

PREMIUM

Premium Bar international bar plus (2) two higher liquor brand options

Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Late Night Menu

INCLUSIVE

In your F&B package

- Chilaquiles

\$ Included

PREMIUM

Inclusive menu plus one station

- Fried tacos
- Pizza station
- Tacos and pork slider subs
- Hot dogs & sliders
- Churros & chocolate

\$35 USD per person / \$700 MXN per person

CURATED

Premium offerings plus one station

- Marquesitas
- Ceviche display
- Ice cream & donut holes
- Quesadillas and tacos
- Grilled plantain and sweet potatoes
- Fries & nachos

\$45 USD per person / \$900 MXN per person



Prices are per person in US dollars (USD) and Mexican Pesos (MXN). All prices are subject to 16% VAT and 15% service.

Curated Bar Experiences

Upgrade your bar package with a curated experience.

\$10 per person in addition to bar package pricing.

Pricing is available to provide experiences separate from bar packages.

Barrel Aged Cocktails

Master-blended cocktails, aged in new oak medium toast barrels for 21 days: Vieux Carre, Negroni, Mai Thai, Sangria, Gin Martini

Smoked Old Fashioned Bar

Master-blended cocktails, aged in new oak medium toast barrels for 21 days: Vieux Carre, Negroni, Mai Thai, Sangria, Gin Martini

Margarita Bar

Made to order margaritas with choice of tequila: Casamigos Silver, Casamigos Reposado or Maestro Dobel Diamante, topped with seasonal fruits and garnish

Bayou-To-Table Mojito Bar

Old New Orleans Rum, Bayou Silver or Bayou Satsuma Rum, Marsh House Rum, elderflower liqueur, Tabasco, freshmint, seasonal fruits

Coffee Bar

Select two:

Bourbon Milk Punch

Barrel-aged Bourbon, half & half, vanilla extract, garnished with sugar and nutmeg

Grasshopper

Green crème de menthe, white crème de cacao, vanilla ice cream, garnished with

St. George

House barrel-aged Bourbon, St George Coffee Liqueur, cold brew, Campari Liqueur

Rise and Shine

Grand Marnier Liqueur, simple syrup, cold brew, champagne

Mimosa Bar

Selection of champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

In addition to the above, select two of the below custom creations to add to the experience:

Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

Meyer Lemon-Thyme

Lemonade, Nola Cajun Thyme Simple Syrup, topped with Prosecco, garnished with a lemon wheel and thyme

Moscow Mule

Wheatly Vodka, ginger beer, NOLA Cajun Ginger Simple Syrup, orange juice, topped with Prosecco, garnished with fresh lime

Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne or prosecco, salt rim, garnish with lime or grapefruit

Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, champagne or prosecco, garnished with pomegranate and orange peel

Man-Mosa

Choice of local beer: NOLA 7th Street Lemon Basil Wheat Ale, Second Line Batture Blonde Ale, NOLA Tangerine Wheat Ale | selection of juices: orange juice, grapefruit | Solerno Orange Liqueur, garnished with an orange wheel

Champagne Cart

Why stand in line when we can bring the champagne to you?

Enjoy a selection of sparkling wines and champagnes from our roving champagne cart. Cart includes: Chandon Brut, Chandon étoile Rosé, Moet Minis, Piper-Heidsieck, Marquis de la Tour and Domaine Ste. Michelle.

Louisiana Sparkling Pops

Beat the New Orleans heat by adding on frozen popsicle versions of our specialty mimosas to any event.

select one sparkling:

Rosecco or Prosecco

select two popsicle flavors:

Strawberry Grapefruit, Sangri-osa, Meyer Lemon-Thyme, Piña Colada, Moscow Mule, Paloma, Satsuma-Pomegranate

Mojito Infused Flavored Ice Cube Cocktails

Our classic Mojito Bar with a modern twist.

select one local rum: Bayou Silver, Bayou Satsuma, Old New Orleans | select two ice cube flavors: seasonal fruit, satsuma simple syrup, passion fruit-strawberry, classic mint simple syrup

Important Things To Know

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 All-Inclusive Resort Tulum Riviera Maya has an on-site partnership with an in-house audiovisual company. We offer equipment available on a rental basis (refer to the 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.