

A wooden cart, likely a traditional Mexican fruit stand, is the central focus. It is laden with various fresh fruits in white bowls: raspberries, strawberries, blueberries, and blackberries. Several wooden skewers are placed in the bowls. The cart is decorated with vibrant, colorful tassels in shades of red, blue, and yellow. In the foreground, there are clear glass jars containing different types of seeds or grains, some with white lids. The cart is mounted on large, dark metal wheels. The background is slightly blurred, showing more of the cart and some white fabric. The word "savor" is written in a large, bold, white, sans-serif font across the middle of the image.

savor

CONRAD[®]
PUNTA DE MITA



Index

BREAKFAST BUFFET4

BREAKFAST A LA CARTE 8

BRUNCH 10

BREAKFAST TO-GO BOX12

COFFEE BREAKS..... 14

LUNCH TO-GO BOX.....20

LUNCH BUFFET 22

PLATED LUNCH.....26

RECEPTION28

TAPAS AND LOUNGE.....30

DINNER BUFFET34

PLATED DINNER.....38

TORNA BODA42

LIVE STATIONS 44

OPEN BAR46

TERMS & CONDITIONS48

BREAKEFAST



Breakfast Buffet

Our breakfast buffet options include freshly-brewed coffee (regular and decaffeinated), a selection of teas, freshly squeezed juices: orange and exotic juice of the day, artisanal butter, and homemade marmalade.

Minimum 25 guests

continental breakfast

\$39

- Seasonal fresh local sliced fruit and berries
- Assorted pastries: Danish, sweet breads, muffins, croissants
- Breakfast breads, artisanal white & whole wheat
- Fruit preserves, honey butter

riviera nayarit favorites

\$46

- Seasonal fresh local fruit and berries
- Assorted Mexican sweet pastries
- Oaxaca cheese quesadillas: pumpkin flower, huitlacoche, mushrooms
- Mexican scrambled eggs with tomato and serrano chili
- Refried black beans
- Local Tamale with chicken filling wrapped in banana leaf
- Poached egg, artisanal

bread, black beans and green tomatillo salsa

american morning

\$55

- Seasonal fresh local fruit and berries, cottage cheese
- Homemade muesli & granola
- Scrambled eggs, bacon, sausage, hash brown potatoes and pancakes
- Assortment of freshly baked Danish, sweet bread, muffins, carrot bread and croissants
- Homemade jams, honey and butter
- Artisanal breakfast bread, regular and whole-wheat options with cream cheese
- Plain and fruit yogurts
- Regular or low-fat assorted cereal with regular and low-fat milk

healthy breakfast

\$55

- Seasonal fresh fruit and berries
- Carrot and pecan muffins
- House-made power bars: oatmeal with caramelized apple wedges, amaranth, crispy rice and homemade granola
- Make your own cereal: amaranth, quinoa, house granola, and oatmeal
- Local honey, fresh and dried fruits
- Yogurts: Skim, whole, sugar free
- Organic egg whites live station: spinach, sundried cherry tomatoes, asparagus, scallions, bell peppers and basil
- Turkey breast, turkey ham, feta cheese, fresh panela cheese

Prices in US dollars subject to 16% of taxes and 15% of service charge. Menus can be tailored to accommodate diverse dietary preferences, including organic, vegan, and vegetarian options.

Breakfast Buffet

upgrade
your
breakfast

\$16 (PER GUEST)

Vegetarian burrito with sundried tomatoes, spinach, cheese

Scrambled egg and beef machaca, chipotle salsa

Egg white burrito, nopales, mustard, spinach, goat cheese, roasted tomato salsa

Greek yogurt - strawberry parfait, honey, pecans, seeds

Make your breakfast organic (price dependant on season and availability)

additional
custom live
stations

CHEF ATTENDANT
\$150 PER STATION

FROM THE GRIDDLE
(CHOOSE ONE)

\$14 PER GUEST

Belgian waffles, strawberry, whipped cream, chocolate sauce

Brioche French toast, cinnamon and maple cream, pecan, berries

Pancake with banana, blueberry or chocolate

EGGS BENEDICT

\$16 PER GUEST

Choice of Canadian bacon, grilled ham, smoked salmon, sautéed spinach or Portobello mushrooms, topped with hollandaise sauce

SALMON BAGEL

\$18 PER GUEST

Cream cheese, capers, red onion, egg white, egg yolk, lemon, olive oil

HEALTHY SHOT BAR

\$10 PER GUEST

Ginger, matcha, acai, maca, pollen, spirulina, turmeric, wheatgrass

FRESH FRUIT
SMOOTHIE STATION

\$16 PER GUEST

Made to order: local fruit, berries, mango, mamey, chia, ginger, matcha, acai, turmeric, wild honeybee

CREPES STATION

\$16 PER GUEST

Whole wheat, regular and filled with fruits, marmalade, Nutella, peanut butter, cream & warm caramelized bananas (*gluten free crepes available at request*)

OMELET STATION

\$23 PER GUEST

Order your favorite:

Turkey ham, bacon, sausage, pork chorizo

Cheddar or goat cheese

Tomato, asparagus, mushrooms, bell peppers, scallions, bacon, serrano chili, cilantro

CHILAQUILES

\$15 PER GUEST

Fried tortilla chips topped with red or green tomatillo sauce and shredded chicken, cheese, sunny side up egg

ENCHILADAS &
ENFRIJOLADAS

\$15 PER GUEST

Your favorite enchiladas filled with chicken or Oaxaca cheese, traditional chili, tomato sauce or black bean sauce, epazote leaves, fresh cheese

Breakfast Buffet





Breakfast a la carte

All our breakfast options include freshly brewed coffee, decaffeinated, selection of teas, daily squeezed orange and seasonal juice, freshly baked pastry basket of croissants, Danish and muffins are served family style, butter and local seasonal fruit preserves

**CHOOSE TWO COURSES
(ONE APPETIZER & ONE
MAIN COURSE) \$48**

appetizers

(SELECT ONE)

House-made granola and amaranth parfait, fresh berries, yogurt, and honey

Local grilled pineapple wedges, agave honey, and mint

Seasonal fruit and berries, yogurt, dried apples

Smoked salmon bagel with lemon, capers, red onion, cilantro

Brulée style oatmeal and quinoa, caramelized banana, toasted seeds

main courses

(SELECT ONE)

Chilaquiles in red or green salsa, sour cream, cotija cheese, red onion, fried egg or chicken

Egg white frittata, mushroom, sun-dried tomatoes, asparagus, pesto oil

Ham and cheese egg burrito, caramelized onion, roasted peppers, molcajete sauce

Free-range scrambled eggs, grilled cactus paddles, panela cheese, tomato and cilantro salad, hash brown potatoes, crispy smoked bacon

Brioche French toast, candied pecans, cinnamon cream, maple syrup, berries

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Brunch

SELECT YOUR FAVORITE
FOUR STATIONS
\$120 PER PERSON

juice & smoothie bar

Fresh local pineapple, celery, cucumber, cactus, cantaloupe, honeydew, red & green apple, ginger, wild berries, strawberries, papaya, banana

Superfoods: oatmeal, almond, amaranth, chia, linseed

Greek yogurt

Whole milk, 2% milk, almond milk, rice milk

Orange juice and seasonal fruit juice

salads

Roasted beet salad, orange segments, pumpkin seeds, fennel & sesame vinaigrette

Quinoa & seeds salad, farro, toasted almond, cranberries, chickpeas, leek, parsley

Grilled baby gem lettuce, sundried tomato, grilled onion, roasted pumpkin seeds, caper aioli

sushi bar

MAKI

California: shrimp, avocado, cucumber

Spicy tuna: yellowfin tuna, masago, scallion, spicy mayo

NIGIRI

Yellowfin tuna, shrimp, eel, ikura, kanikama

Ponzu sauce, yuzu ponzu, cilantro mayo, pickled yellow bell pepper

fresh seafood & ceviche

Fresh oyster bar and clams from our local Nayarit coast

Clamato shot: lemon, Mexican mignonette, black habanero sauce

Ceviche bar: catch of the day, octopus, scallops, shrimp

from the grill

Roasted zarandeado chicken, baby potatoes, jalapeño chili, fried onion

Rib eye, bell pepper, chimichurri

from the sea

Fish tacos, cabbage, chipotle mayo, avocado foam

Catch of the day local zarandeado-style

Fresh grilled shrimp

Mayan octopus

dessert

Our classic Mexican churros and buñuelos

Petit fours

Traditional Mexican sweets

Paletas ice pops

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Breakfast To-go Box



el burrito

\$37

Mexican-style egg and machaca burrito

Fresh seasonal fruit cocktail with honey

Homemade muffin

Selection of: soft drink, bottled orange juice or bottle of water

sandwich

\$37

Turkey, cheddar cheese, ciabatta bread

Fresh fruit cocktail, honey

Banana bread

Selection of: soft drink, bottled orange juice or bottle of water

healthy

\$37

Egg white vegetable frittata, focaccia, basil spread

Fresh fruit cocktail, agave and mint syrup

Amaranth oatmeal cookie

Selection of: soft drink, bottled orange juice or bottle of water

breakfast croissant

\$37

Scrambled egg, Swiss cheese, turkey ham, heirloom tomato

Fresh fruit cocktail, honey

Homemade muffin

Selection of: soft drink or bottled orange juice or bottle of water

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Coffee Breaks



Minimum 25 guests

artisan bakery

\$29

Freshly baked croissants, Danishes, muffins, Mexican pastries of the day

Lemon banana pound cake
Butter, homemade preserves, compote, seasonal fruit jelly

fresh start

\$30

Hibiscus flavored lemonade
Piloncillo ice tea
Banana whole-wheat muffins
Berry-berry good smoothie
Agave honey amaranth, coconut, dried cranberry bar

detox

\$29

Assortment of seasonal fresh local fruits
Ginger shot with celery, carrot juice, coconut water
Pound cake

cake pops and madeleines

\$33

Orange and carrot juice
Cake pops, brownies, blondies, and financiers
Madeleines: lemon zest, preserved orange, fresh thyme, poppy seeds

mexican sweets

\$25

Mexican candy and bonbons
Coconut candies, Glorias, chili mango, candied tamarind, peanut caramel palanqueta
Selection of cookies, caramel sauce

vitamin happy

\$28

Live juice bar with a wide selection of fresh local fruit and vegetables, syrups, condiments
House-made cereal and protein bars

hibiscus flower power

\$28

Hibiscus ice tea
Strawberry in hibiscus minted syrup
Hibiscus popsicles
Hibiscus madeleines

los churros

\$29

Freshly made churros display: cinnamon sugar, brown sugar, chocolate, cajeta sauce

el cookie monster

(SELECT 3 COOKIES) \$24

Chocolate chip, raisin-oatmeal, macadamia and dulce de leche, peanut butter, caramelized peanuts, brownie with vanilla crumble polvorones, pistachio

colibri roasting co

\$45

Selection of our COLIBRI ROASTING CO greatest hits
Orange and grapefruit juice
Coffee selection:
Regular, espresso, cappuccino, latte, chai, cold brew and variety of teas
Ham and cheese croissant
Egg and vegetables burrito
Egg and bacon
English muffin
Fruit cocktail
Yogurt and granola parfait
Croissants, conchas, pain au chocolate, tartlets

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on toast

\$33

Slow roasted Mediterranean veggie bruschetta, basil, whole grain bread

Avocado toast, sundried tomato, mozzarella cheese, arugula micro

Sourdough, citric ricotta cheese, pickled green apple, roasted peach & fennel

Brioche, prosciutto, fig jam, brie cheese

gimmie a healthy break

\$29

Mexican turnip, cucumber and pineapple sticks, tajin, lime

Energy Shots: green, ginger and carrot, wheatgrass, detox

Honey, banana and pecan low fat muffins

popcorn factory

\$26

Prepare your favorite popcorn with different toppings:

Sweet: Caramel sauce, chocolate sauce, peanut butter sauce

Salty: Parmesan cheese, garlic and onion powder, chili powder, fresh jalapeños, butter

ice cream bars and popsicles

\$28

Selection of classic ice cream bars: chocolate crunch, vanilla chocolate, strawberry, cones

Tropical fruit popsicles: mango, tamarind, creole lime, pineapple, strawberry

colibri roasting co

\$53

Selection of our COLIBRI ROASTING CO greatest hits

Orange and grapefruit juice

Coffee selection:

Regular, espresso, cappuccino, latte, chai, cold brew and variety of teas

Organic vegetable sandwich, carrot, baby pumpkin, roasted avocado, chickpea, beet and classic hummus

Prosciutto, pesto, mozzarella, roasted tomato, lettuce mix

Cajun chicken sandwich, sourdough bread, sundried tomato, lettuce mix, mayonnaise

Fruit cocktail

Yogurt and granola parfait

Croissants, conchas, pain au chocolate, tartlets




Coffee Breaks



LUNCH





Lunch To-go Box

*Includes: Fresh whole fruit,
spring water, regular or
diet soda*

grilled chicken

\$40

Chicken sandwich, grain
mustard dressing, focaccia
bread, fresh mozzarella,
mixed green salad, cherry
tomato, hibiscus vinaigrette

Potato chips

Chocolate chip cookie

veggies & organics

\$39

Grilled organic vegetables,
fresh mozzarella cheese,
avocado, cucumber,
multigrain bread

Organic mixed leaf salad

Energy bar

Oatmeal and amaranth
cookie

roast beef

\$42

Roast beef sandwich, pickles,
chipotle mayo, brioche bread

Rosemary potato salad,
spring onion, lemon aioli,
parsley

Homemade granola bar

Chocolate brownies

prosciutto

\$42

Prosciutto, pesto, mozzarella,
roasted tomato, lettuce mix

Sweet potato spicy chips

Walnut and almond

*Prices in US dollars subject to 16% of taxes and 15% of service charge. Menus can be tailored to
accommodate diverse dietary preferences, including organic, vegan, and vegetarian options.*

Lunch Buffet

Minimum 25 guests

handhelds

\$59

SALADS

(choose one)

Caesar salad

Mixed green salad

Country-style baby potato salad

Grilled vegetable salad

CREATE YOUR OWN SANDWICH

Charcuterie: prosciutto ham, roasted beef, turkey breast, salami

Cheese: panela, provolone, mozzarella, cheddar, smoked Gouda

Bread: white and whole wheat, baguette, ciabatta, Mexican torta bun

Condiments: mustard, horseradish, chipotle mayo, herb sour cream, aioli

Garnishes: lettuce, tomato, house-made pickles, onions, jalapeño

Chips: potato, sweet potato, plantain

DESSERTS

Local fruit cocktail

Brownies

Lemon tart

Chocolate cake

nayarit

\$79

APPETIZERS

Guacamole

Mexican salsa & chips

Shrimp, octopus or catch of the day shots

Local fish ceviche

Shrimp aguachile

SALADS

Mexican turnip flakes with cucumber, orange, serrano chili vinaigrette

Watermelon and cactus salad with tomato, onion, cilantro, citrus juice

Avocado salad with fried pasilla chili, aged cheese

MAINS

Grilled local octopus with local meloso rice

Smoked oysters, guajillo, garlic butter and beer

Grilled catch of the day with traditional zarandeado marinade

Garlic shrimp, guajillo chili, green beans

Roasted chicken breast with herbs

Grilled skirt steak, ancho chili, spring onion

SIDES

Mexican rice

Ranchero beans

DESSERTS

Flan

Cajeta corn custard

Traditional churros with chocolate and caramel sauce

Cornbread with rompopo and coconut sauce

healthy lunch

\$69

(Gluten-free)

APPETIZERS

Roasted beet salad, baby spinach, fresh goat cheese, hibiscus vinaigrette

Quinoa salad, baby veggies basil oil, poppy seed

Grilled roasted bell pepper salad, garlic, parsley, extra virgin olive oil

Portobello salad, asparagus, scallions, aged balsamic

Herb cottage cheese dip

Epazote oil

Chili flakes

Corn hash

Tostadas

MAIN COURSES

Chickpea stew in curry masala

Vegetable lasagna

Roasted sweet potato, grains, quinoa, bell peppers, onion

Crispy eggplant with mozzarella, tomato, basil oil

Grilled skinless lemon chicken, carrot tagine, toasted almonds, raisins

Adobo marinated fresh catch of the day, baby zucchini, capers, black olives, warm lemon vinaigrette

DESSERTS

Coconut milk panna cotta

Stracciatella, strawberry Romanoff, pistachio ice cream

Amaranth and cranberry honey bars

Flourless beet chocolate cake

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local
seafood
experience

\$79

APPETIZERS

Ceviche a la Marietas island, catch of the day with pickled onions, tomatoes, cilantro

Shrimp & avocado with cocktail sauce

Zarandeado octopus tostadas, chipotle mayo

Scallops & shrimp green aguachile, cucumber & red onion

Tuna tiradito, cucumber, cilantro, onion, avocado

MAIN COURSES

Grilled catch of the day, citrus garlic sauce

Fried calamari, caper and tomato sauce

Seafood paella

Prawn shrimp with Veracruz sauce

Seared tuna, jalapeño gremolata

SIDES

Sautéed broccoli & cauliflower

Roasted local organic baby potatoes

Roasted corn on the cob

Creamy kale and spinach

DESSERTS

Passion fruit parfait with coconut tapioca

upgrades

CUSTOM TACOS,
PRICE PER GUEST

Baja style fish tacos \$13

Tacos al pastor, slow roasted marinated pork \$15

Carnitas, confit style slow-cooked pork shoulder \$14

Guajillo chili marinated octopus \$13

PORCHETTA CARVING

\$19

Traditional boneless baby pork roast

BUTCHERS SLIDER
BAR

\$18

A la minute grilled assorted sliders, USDA Prime Beef

Add American Wagyu \$7

Add plant-based \$7

PRIME BEEF CARVING

\$20

Slow roasted NY prime beef, horseradish mayo

BEEF JUMBO HOT DOG

\$9

Caramelized onion, horseradish relish

AGUA FRESCAS

\$7

Traditional flavored water and lemonade bar

Lunch Buffet



Plated Lunch

Customize your lunch: Choose one appetizer, one entrée, and one dessert from the options below.

Two courses: \$52

Three courses: \$68

For a choice of two main courses, add \$15 per person

APPETIZERS

Nayarit ceviche: cucumber, tomato, red onion, cilantro, serrano chili, lime

House smoked catch of the day tostada, avocado spread, chipotle aioli, micro greens

Black Angus beef carpaccio, jicama, capers and cilantro salad, grain mustard sauce

Pulled pork stuffed with güero chili, green salsa, roasted corn

Baked fish cake, baby arugula, chipotle citrus aioli

Huitlacoche, mushroom risotto, porcini, parsley oil

Pan seared pacific diver scallop with ginger, carrot purée, parsley, lime vinaigrette

Watermelon salad, cilantro, cotija cheese, crispy onions, hibiscus vinaigrette

Seasonal greens, carrot, pink radish shavings, cherry tomatoes, pea shoots

Cucumber, bell peppers, cherry tomato, feta cheese, red onion, basil lemon vinaigrette

Tomato soup, basil oil, grilled Panela cheese

Mexican lentil soup with crispy carrot

Seafood chilpachole stew, roasted corn, scallions, lime

MAIN COURSES

Zarandeado catch of the day, cilantro rice, plantain, grilled lemon

Pan seared jumbo shrimp, hibiscus sauce, braised red cabbage, cilantro

Grilled Angus skirt steak, sweet potato purée, green onions, Baja dark beer sauce

Zarandeado marinated chicken breast, sautéed zucchini, mushrooms, pineapple glaze

VEGETARIAN OPTIONS

Stuffed poblano chili with Oaxaca cheese, Mexican ratatouille, roasted tomato, epazote sauce

Brown rice and beans, plantains, cucumber cilantro relish

Gnocchi, baby zucchini, mushrooms, garlic, sage brown butter, Parmesan

DESSERTS

Tres leches cake, berries reduction, dry meringue

Passion fruit tartlet, mascarpone cream, lemon zest

Mango & strawberry ceviche, chili syrup, raspberry sorbet

Local pineapple empanada, coconut ice cream, crispy pineapple

Reception



Reception inspirations based on 20-pieces minimum per item

EACH PIECE \$9
5 PIECES \$33

COLD

Watermelon, creamy feta cheese, tapenade (V)
Cherry tomato caprese, mozzarella cheese, pesto, balsamic (V)
Guacamole with Tlayuda
Classic prosciutto & melon
Acapulco style shrimp cocktail
Shot of green shrimp aguachile
Black fish ceviche
Tuna tartare, corn toast, creamy avocado
Grissini with prosciutto & arugula
Manchego cheese & membrillo skewer

HOT

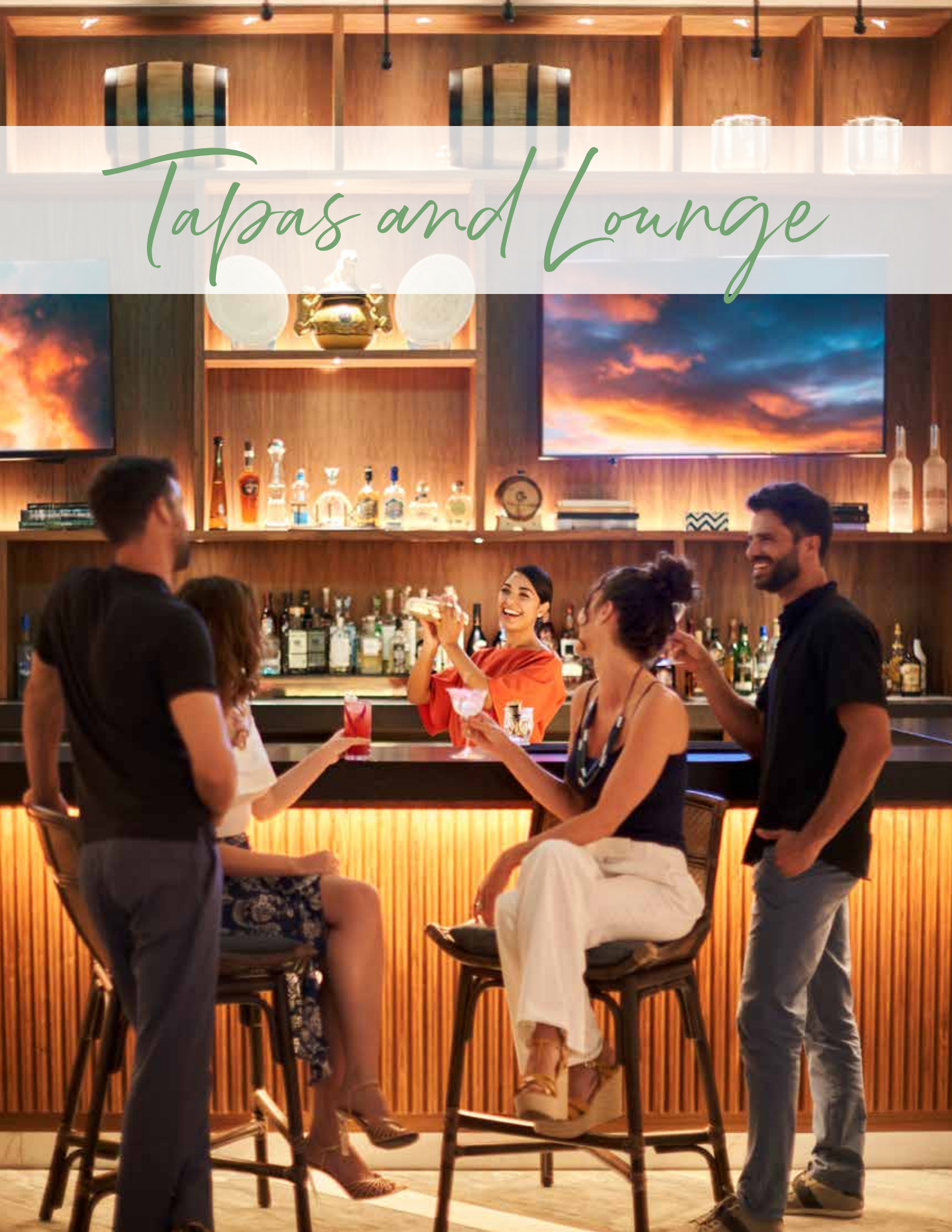
Vegetable spring roll, chipotle mayonnaise
Cheese kushiage with tartar sauce
Esquites corn, ranchero cheese foam, piquin chili
Chicken satay, lemon grass, peanut sauce
Chorizo empanadas with cheese
Beef tacos dorados, guacamole sauce
Coconut shrimp with mango sauce
Steak sliders, chipotle, onion chutney
Crab cake with green apple chutney, sriracha mayonnaise
Mushroom arancini with creamy yellow corn

SWEET

Lemon marshmallow
Orange truffles
Mango-maracuya gummy
Mini walnut cake
Mini alfajor
Walnut kiss
Hazelnut profiterole
Lemon pie
White chocolate and pink pepper
Coconut and mezcal truffle



Reception



Tapas and Lounge

FOUR TAPAS \$40
FIVE TAPAS \$48
SIX TAPAS \$55
SEVEN TAPAS \$61

from the farm

Farmer's baguette bread, heirloom tomatoes, fresh garlic, extra virgin olive oil

Watermelon-tomato gazpacho demitasse, cucumber, mint

Wild mushroom flat bread, sundried tomato emulsion, arugula, cotija cheese

Herb organic goat cheese, toasted tartine, fig chutney, balsamic reduction

Steamed young leek, fava beans, capers, lemon, olive oil

Cherry tomato, sherry vinegar, fresh herbs, blue cheese

la mar

Local yellowfin tuna tartar, Asian style crispy wonton, avocado

Seared sea scallops, cauliflower silk, truffle oil, caramelized florets

Grilled octopus, romesco sauce, raisin, arugula

Grilled catch of the day, escalivada, rosemary oil

Sautéed Baja shrimp, crustacean vinaigrette, Niçoise condiments

Crispy baby snapper skin, asparagus, capers, lemon, brown butter

la sierra

Prosciutto ham, green beans, cherry tomato, manchego cheese

Baby potato and Spanish chorizo Rioja style

Slow roasted pork tenderloin, white bean stew, parsley

Braised Angus short ribs, sweet potato puree, kale, merlot sauce

Roasted cornish hen, red cabbage and apple, grain mustard reduction

Crispy pork belly, lentil stew, hibiscus raspberry sauce

sweets

Exotic crème brûlée, almond cookie

Coconut tart with mascarpone mousse

White chocolate mousse, raspberry jam, almond crumble

Mexican coffee mousse and chocolate biscuit

Local pineapple wedges flamed with tequila and rosemary

Mini churros, chocolate and cajeta sauce

Tapas and Lounge

Only available with a set-up fee (choose one of each category). Prices in US dollars subject to 16% of taxes and 15% of service charge. Menus can be tailored to accommodate diverse dietary preferences, including organic, vegan, and vegetarian options.

DINNER





Dinner Buffet

Live station requires (1) chef
attendant per 50 guests /
\$150 per chef

Minimum 25 guests

roots of mexico

\$135

APPETIZERS

Corn esquites: cream, aged
cheese, mayonnaise, roasted
peanut

Corn tortilla chips, mulata
sauce, lemon

Nayarit fish ceviche

Vegetarian ceviche

Shrimp aguachile

Octopus cocktail

SALADS AND SOUPS

Spring mix, romaine lettuce,
organic spinach

Roasted corn salad

Mexican style cactus salad

Black bean salad

Salad bar with variety
of lettuce, toppings,
vinaigrettes

Traditional tortilla soup
with tortilla chips, cream,
pasilla chili, Oaxaca cheese,
avocado

MAIN COURSES

Carving and moles:

Roasted turkey

Marinated prime rib

Braised pork

Beef in pasilla chili sauce

Poblano mole

Chichilo mole

Mancha manteles mole

STREET FOOD

Sopes with chicken tinga

Huaraches with black refried
beans

Gorditas with Oaxaca cheese

Marlin empanadas

Quesadillas with huitlacoche

Pork & beans

Smoked fish machaca

Beef hash chilorio with
morita chili

SIDES

Mexican rice

Pumpkin with epazote

Red lentil with chilhuacle
chili

Rajas poblanas

Roasted vegetables with
pumpkin seed

Mashed potatoes

regional mexican flavors

\$120

APPETIZERS

Guacamole, molcajete salsa,
tortilla chips

Mexican mixed greens,
assorted dressings

Ensenada style fish ceviche

Shrimp cocktail with avocado

Shrimp ceviche

Black bean soup

MAIN COURSES

Zarandeado catch of the day

Nayarit style grilled shrimp

Chicken enchiladas,
chipotle salsa

Grilled beef skirt steak, baby
onions, toreado chilies

Beef picaña, morita chili
bbq sauce

Mushroom and huitlacoche
quesadillas

Mexican style rice

Sautéed seasonal vegetables,
cilantro

DESSERTS

Tres leches

Churros, chocolate and
cajeta sauce

Flan

Mexican rice pudding with
raspberry

Exotic fruit tartlet, passion
fruit cream

mediterranean

\$165

APPETIZERS

Hummus, baba ganoush,
tzatziki sauce, pita bread,
garlic bread

Arugula salad, sun-dried
tomatoes, artichokes, olives,
balsamic vinaigrette

Minted grilled zucchini,
cucumber couscous
tabbouleh

Tomato salad with fresh
farmer's cheese, zaatar

ENTRÉES

Seared catch of the day with
capers, lemon and olive oil

Chicken piccata with
arrabbiata sauce

Eggplant and beef Moussaka

Spinach and ricotta tortellini,
pesto sauce

Roasted leg of lamb

SIDES

Algerian cous cous, carrot,
chickpeas

Sautéed zucchini and bell
peppers

Grilled lemon asparagus

ADD UPGRADE

Paella a la Valenciana \$10

DESSERTS

Classic tiramisu

Panna cotta with cassis jelly

Almond baklava

Thyme crème brûlée with
almond cookie

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asian

\$154

APPETIZERS

- Pickled vegetables Asian style
- Maki
- California: Shrimp, avocado and cucumber
- Spicy tuna: Yellowfin tuna, masago, scallion and spicy mayo
- Shiitake roll: Miso butter, truffle
- Nigiri
- Yellowfin tuna, shrimp, eel, ikura, kanikama
- Ponzu sauce, yuzu ponzu, cilantro mayo, pickled yellow bell pepper

- Soba noodle salad, mango, peppers, broccoli florets, red onion, black sesame soy ginger dressing
- Miso soup, scallions, shiitake mushrooms

MAIN COURSES

- Togarashi glazed braised pork belly
- Shrimp pad thai, rice noodles, peanuts, egg, fish sauce
- Sweet and sour chicken, pineapple, baby onions
- Miso glazed roasted catch of the day, ginger, cilantro, sesame oil
- Seared tofu, cilantro salad, green oil, sweet chili sauce

SIDES

- Jasmine rice
- Stir-fried vegetables, sesame oil

ADD UPGRADE

- Bao Bun Bar: assorted bao buns with pork belly, glazed chicken, glazed vegetables \$12

DESSERTS

- Green tea mousse with raspberry and plum, lychee verrine
- Coconut milk tapioca pudding, mango chutney
- Lemongrass crème brûlée
- Mango sticky rice

fuego grill

\$175

APPETIZERS

- Raw bar: oysters, Nayarit style fish ceviche, Mazatlán shrimp cocktail, tuna sashimi
- Charred avocado, tortillas and hoja santa, mixed seeds and nuts macha sauce
- Smoked asadero cheese, Mexican spearmint, basil emulsion
- Grilled baby gem, cotija Caesar dressing
- Roasted heirloom tomato, pork rinds, grilled fresh cheese

GRILL

- Rib eye
- Skirt steak
- Chicken skewers, yogurt roasted chili marinade, pickled onions, charred avocado mayo
- Roasted lamb, herb marinade
- Zarandeado catch of the day
- Shrimp with garlic citrus marinade
- Octopus and chimichurri
- Tacos al pastor station
- Green tomato sauce
- Onions, cilantro and pineapple
- Marinated cauliflowers

SIDES

- Hasselback potatoes
- Mexican vegetable rice
- Creamy mashed potatoes
- Grilled seasonal vegetables
- Quinoa salad
- Handmade tortillas

SAUCES

- Roasted garlic and chipotle mayonnaise
- Smoked pepper sauce
- Bearnaise
- Cilantro chimichurri

DESSERTS

- Oaxaca chocolate cake
- Guanabana cheesecake
- Churros with chocolate and dulce de leche sauce
- Traditional Mexican nieves ice cream
- Apple and cinnamon crumble cake

Dinner Buffet



Plated Dinner



PICK AND CHOOSE

THREE COURSES \$120

FOUR COURSES \$145

For a choice of two main courses, add \$20 per person

appetizers

Togarashi crusted yellow fin tuna tataki, crunchy vegetables, radish sprout, yuzu emulsion

Local catch of the day tiradito, avocado foam, sea salt, ancho chili citrus vinaigrette, micro cilantro

Angus NY carpaccio, caper aioli, shaved parmesan, basil, confit cherry tomato

Chilled Baja California jumbo shrimp, horseradish foam, cocktail sauce, celery, lemon

Pan seared Ensenada diver scallop, black bean puree, smoked lardons, orange guajillo sauce

Lump crab cake, purslane, smoked chipotle, piquillo aioli

Portobello mushroom tarte tatin, herb duxelles, whipped goat cheese, cranberry wine glaze, basil

Baked eggplant mozzarella, arugula, basil, tarragon pesto

soups

Watermelon gazpacho, cucumber, cherry tomato, yellow peppers, mozzarella, basil

Chilled avocado soup, shrimp dust, epazote, chili oil

Yucatan lime & lemongrass broth, shredded chicken, mushroom, cilantro soup

Traditional tortilla soup, shredded chicken, avocado, crispy tortillas, guajillo chili, sour cream, Oaxaca cheese

Carrot ginger bisque, lobster, scallion oil

Roasted tomato & fennel soup, goat cheese fritter, micro basil

salads

Baby spinach, roasted beets, whipped fresh goat cheese, pecan, green apple, piloncillo hibiscus dressing

Local tomato salad, avocado, seared panela cheese, guajillo chili vinaigrette, avocado oil

Seasonal greens, charred corn, cherry tomato, red onion, radish, crispy tortillas, honey cilantro vinaigrette

Seasonal greens, goat cheese, plantains, chips, balsamic & cacao vinaigrette

Local farm tomato salad, colorful cherry tomatoes, Kalamata olives, watercress, capers & lemon dressing

Farmer's greens, baby carrot shavings, pink radish, celery, cucumber, thyme emulsion & virgin olive oil

vegetarian

Grilled vegetable enchiladas, chipotle and tomato sauce, poblano pepper relish

Risotto with spinach, grilled zucchini, portobello, charred corn, epazote emulsion

Grilled asparagus, roasted vegetables, quinoa, toasted almond, cherry tomato confit

Roasted vegetables lasagna, pomodoro sauce, mozzarella cheese

Vegetable tartar, avocado, tapenade, plantain chips, romesco

Jicama tostada, black bean hummus, pickle vegetables, avocado foam

main
courses

Zarandeado style catch of the day, wild rice, cabbage, cilantro slaw

Catch of the day, pumpkin flower green mole, organic baby corn and carrots

Sautéed Jumbo shrimp al mezcal, green vegetables casserole, guajillo sauce

Grilled Angus beef tenderloin, mole sauce, green asparagus, foie grass mousse & potatoes mille feuille

Adobado half cornish, hen lentil stew, plantain, bacon, grilled pineapple, chicken jus

Roasted Baja pork tenderloin, sweet potato puree, organic onions and salsa borracha

Angus beef tenderloin, confit wild mushrooms, soft basil polenta, merlot jus

Half Cornish hen, carrot zucchini and almond tagine, raisin, lemon honey jus

Roasted catch of the day, avocado risotto, grapefruit relish, beurre blanc

surf & turf

Beef Tenderloin & lobster tail with epazote butter, sweet potato puree, pasilla & demi-glaze sauce \$ 25

Braised Angus short rib and San Blas jumbo shrimp, roasted bell peppers, green asparagus \$14

Roasted sea bass, syrah sauce, crispy polenta, and roasted beef tenderloin with caramelized endive and butternut squash risotto \$12

Baja catch of the day & crab cake with beef medallion, sautéed kale and spinach, carrot puree, green peppercorn demi glaze \$14

Seared lamb chops and zarandeado shrimp, Kalamata olives, baby arugula \$13

desserts

Smoked lemon pie, lemon curd, raspberries gel

Chocolate mousse with guanabana and chocolate sponge cake

Mole crème brulée and sesame seed crispy caramel

Sweet corn cake, cajeta sauce, corn ice cream

Caramelized pineapple turnover, with mezcal, caramel sauce, fresh cream

Lemon tart mousse, raspberry cream and white chocolate cake

Chocolate cake, orange wedges, guava sorbet

Coconut panna cotta, roasted pineapple, coconut biscuits

Plated Dinners





Torna Boda

All live reception stations are served for 2 hours; Live station requires (1) chef attendant per 50 guests / \$100 per chef

savory corner

\$29 (CHOOSE THREE)

- Prime Beef Sliders
- Beef Empanadas
- Red or green chilaquiles (chicken or Cecina)
- Grilled cheese sandwich
- Tacos al pastor
- Pulled Pork Torta
- Wood Fire Oven Pizza
- Quesadilla Bar

dessert

\$19 (CHOOSE THREE)

- Chocolate, coconut, and pinole truffles
- Brownie lollipops
- Assorted macaroons
- S'mores
- Corn cake
- Mini flavored Éclairs
- Lemon cream and raspberry
- Pistachio financier

ADD UPGRADES

FRESHLY COOKED MINI CHURROS \$10

Chocolate and cajeta dipping sauce

CANDY CORNER \$9

Hard and soft candies to include: M&M's, mini candy bars and classic candies, Mexican specialties

MINI CUPCAKES \$12

Our pastry chef's favorite creation to match your event theme

Torna Boda



Live Stations

asian

\$68

Catch of the day nigiri
Maguro maki
Avocado roll
Thai shrimp roll
Salmon poke
Shiitake mushroom gyoza
Tempura vegetables
Peanuts and red chili sauce,
yuzu-ponzu soy sauce

charcuterie table

\$59

Cold cuts: prosciutto, speck,
bresaola, smoked Spanish
chorizo, sopressata
Cheese: grana Padano ,
gorgonzola, brie,
Fig jam, guava jam, granny
smith apple crostini & ricotta
cheese
Artisan bread toast
Heirloom tomato coulis,
roasted bell peppers (piquillo)
Seafood Paella
Garlic aioli

la carreta

\$50

Traditional sweet corn
esquites
Guajillo adobo, quelites
green mole
Pasilla chili dust, beet mayo,
cilantro aioli, piquin chili,
creole lemon, aged cotija
cheese, local fresh cheese
Grilled and steam chapalote
corn, requeson and epazote
cheese, chipotle butter, tajin
chili

local seafood market

\$65

Fresh and smoked oysters,
chocolate clams
Octopus and shrimp cocktail
Yellowfin tuna tiradito
Pacific shrimp green
aguachile,
Catch of the day ceviche
with rocoto citrus juice,
Nixtamal corn chips

ways to michoacan

\$58

Delicious and traditional
guacamole
Ahi tuna poke
Crispy octopus
Pork belly chicharron, cotija
cheese, serrano chili sauce
Mexican salsa, cascabel
chili sauce, habanero sauce,
pickled onion, citric & spicy
grasshoppers

indian

\$60

Pakorras
Aloo gobi
Pani puri
Chana masala
Butter chicken
Lamb chop masala
Naan, chutneys, mint &
coconut, tamarind,
habanero chili
Basmati rice and lemon grass

american corner

\$55

Prime beef sliders
Turkey and beef hot dogs
Chili beans
Fish and chips
Flat bread
Chicken wings
French fries
Ranch dressing, gorgonzola
dressing, garlic remoulade
sauce, cilantro aioli

la churreria

\$58

Traditional churros
Red velvet churro
Matcha and lychee churro
Chocolate churro-waffles
Churro sandwich
Vanilla ice cream,
pistachio ice cream,
chocolate ice cream
Caramel sauce, 60%
chocolate sauce
Mexican candy topping &
colorful cotton candy



Open Bar

A fully stocked bar featuring our Domestic, International or Premium selection of liquors, red & white wines, assorted domestic beers, soft drinks, bottled water, juices and mixers.

Priced per person for the specified service time.

STANDARD BAR

1 Hour	\$48
2 Hours	\$63
3 Hours	\$76
4 Hours	\$88
Additional Hours	\$10 per hour

PREMIUM BAR

1 Hour	\$55
2 Hours	\$73
3 Hours	\$88
4 Hours	\$102
Additional Hours	\$12 per hour

DELUXE BAR

1 Hour	\$65
2 Hours	\$85
3 Hours	\$103
4 Hours	\$118
Additional Hours	\$14 per hour

beer & wine

- Domestic Beer
- House Wine Red & White
- Assorted Soft Drinks
- Bottled Water
- 1 hour \$32

MARGARITAS BAR

- Margaritas on the Rocks: traditional, hibiscus, spicy
- Assorted Soft Drinks
- Bottled Water
- 1 hour \$29

spirits

Brands selection might vary as we depend on local distributors' availability.

DOMESTIC

- 1800 Tequila Blanco
- Don Julio Reposado
- 400 Conejos Mezcal
- Bacardi Blanco Rum
- Bacardi Añejo Rum
- Absolut Vodka
- Tanqueray Gin
- Johnnie Walker Red Label Whisky
- Makers Mark Bourbon

PREMIUM

- Don Julio Blanco Tequila
- Don Julio Reposado Tequila
- Don Julio Añejo Tequila
- 400 Conejos Mezcal
- Monte Lobos Mezcal
- Appleton Estate Blanco Rum
- Appleton Estate VX Rum
- Tito's Vodka
- Belvedere Vodka

- Bombay Sapphire Gin
- Jack Daniels Whisky
- Johnnie Walker Black Label Whisky

DELUXE

- Don Julio Reposado Tequila
- Don Julio 70
- Casa Amigos Blanco Tequila
- Casa Amigos Reposado Tequila
- Zacapas Ambar Rum
- Zacapas 23 Rum
- Grey Goose Vodka
- Tito's Vodka
- Bombay Sapphire Gin
- Hendricks Gin
- Johnnie Walker Black Label Whisky
- Glenfiddich 12 years Scotch Whisky
- Woodford Bourbon
- Hennessy VS Cognac
- Ojo de Tigre Mezcal
- Montelobos Mezcal
- Perlas de Jalisco Raicilla
- Amaretto di Saronno
- Grand Marnier
- Licor 43

Prices in US dollars subject to 16% of taxes and 15% of service charge.

Open Bar

Terms & Conditions

CURRENCY

All prices are in USD

LOCAL TAXES

Mexico's sales tax, currently 16%, will be added to all charges, including food, beverage, audiovisual, rental, flowers and décor fees.

SERVICE CHARGE

All food and beverage prices are subject to a 15% service charge, not taxed.

DEPOSITS

Billing arrangements for all events must be in accordance with the policies of the hotel. All direct billing requests must be authorized by our Finance Department. Please review your contract for more details regarding you deposits schedule and rules. If you have any other question, please contact your Event Manager.

GUARANTEE

We ask our clients to let us know the total number of guests at least two weeks prior the event, and confirm 96 hours before the event, where a variation of +/- 20% is permitted. The menus have a minimum of people as a guarantee, if the minimum is not reached, the difference will be added to your final bill.

For functions with guarantees above 100 guests, we will set and prepare for up to 5% over the guaranteed guest count. For functions with guarantees below 100 guests, we will set and prepare for the exact guaranteed guest count.

FUNCTION SPACE

The location or venue for each event will be assigned depending on the number of guests and set-up requirements. In case of any variation in the number of attendees, the hotel reserves the right to reallocate the space.

SECURITY

The hotel will not assume responsibility for any damage or loss of objects left in the venues of events, before or after them. Any security arrangements for exhibits, merchandise or articles must be coordinated with the Event Manager prior of the event. We can schedule private security for your event. Cost per security agent per hour will apply.

NON-SMOKING

As per Mexican Federal Law, all indoor and outdoor events must be non-smoking.

AUDIOVISUAL

For security and maintenance reasons, the in-house audiovisual company will be the only one authorized to operate in our resort. If any external audiovisual company will be authorized to enter the resort, a fee will apply. Please contact your Event Manager for more information.

MEAL SUBSTITUTIONS

We are happy to accommodate special requests due to dietary restrictions. These requests must be provided 7 business days ahead of the event and confirmed by your Event Manager.

A menu card will denote a maximum of two main course choices per guest. Guests will be asked for their selection before the first dish will be served, allowing our culinary team to prepare the entrée a la minute. For this option a 35% premium will be added to the price of the menu.

For your guests enjoyment and time of service of the meal, this option is available for groups with a maximum 100 guests.

MENU TASTING

Menu tasting must be done at least 30 days prior of the event. For plated menus, menu tasting will include a maximum of 3 option per dish for 4 people. For buffet tasting a maximum of 6 dishes will be prepared for the tasting.

For any additional menu tasting requirements a charge will apply.

DECORATION / ENTERTAINMENT

Your Event Manager will meet any of your decoration or entertainment needs. We ask that any decoration not to be attached to our walls, floors and ceilings. Set-up and/or rental fees will be assessed for staging, dance floor, lighting and electricity if the entertainment or decoration are not coordinated by Conrad Punta de Mita.

SIGNAGE

Signs and registration tables in public areas, the lobby or on guest room floors are prohibited without prior authorization. Signs outside hospitality suites or events venues are to be professionally printed or calligraphed and approved. The posting of any items (posters, signs, etc) on any event room's walls or doors is strictly prohibited. Arrangements may be made for easels and boards.

LABOR CHARGES

The resort will add a \$250 labor charge per plated or buffet events with less than 25 guests. This charge does not apply to coffee breaks, box lunches or receptions. Additional servers, chefs and bartenders may be hired for an event at a charge of:

SERVER

\$120 per server per three hours

\$40 per server for each additional hour

BARTENDER

\$150 per bartender per three hours

\$50 per bartender for each additional hour

CHEF

\$150 per chef per event

OUTDOOR EVENTS

In the event we are faced with inclement weather on the day of your outdoor event, a call will be made between your Event Manager and planner. The decision to move an event must be made ahead of the scheduled start time. Events with extensive décor, sound and lighting needs may require an earlier decision. The resort reserves the right to make a final decision to move any outdoor event to an indoor location in case of inclement weather. Please note that open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.

CURFEW

Outdoor entertainment may begin no earlier than 10am and end no later than 10:30pm. There is no curfew for indoor events taking place in the ballroom

All amplified music and entertainment in outdoor locations must conclude by 10:00pm.

ALCOHOL

The legal drinking age in Mexico is 18.

CONRAD®
PUNTA DE MITA

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