



MAROMA

A BELMOND HOTEL
RIVIERA MAYA

*Banquet
Kits Menu*

THE TASTE OF BELMOND



With Maroma, Riviera Maya events become showstopping occasions. And our food makes no exception.

From lavish buffets to menus bringing Mexican gastronomy to life, your guest will relish every bite and forever remember every flavour.

THE TASTE OF BELMOND

Enjoy sumptuous bespoke menus featuring vibrant and colorful Mexican flavors.

Peruse through these pages of our complete banquet kit and let us tailor the ideal menu for your dream day.

CUSTOMIZE YOUR EVENT

Contact us at sales.mar@belmond.com

LOCATION

Riviera Maya, 30 minutes south of Cancun International Airport.

30min / 25miles / 40km south of Cancun Airport
20min / 12miles / 19km north of Playa del Carmen
1hour / 51miles / 82km north of boho-chic Tulum

CONTENTS

BREAKFAST	2
BRUNCH	6
LUNCH	8
DINNER	12
Reception	13
Live Stations	15
Plated	17
FLAVORS OF MEXICO	20
SPECIALS	25
BBQ Styles	26
Children Friendly	28
Wedding Cake	29
COFFEE BREAK AND ON THE GO	30
AFTER PARTY	33
BEVERAGES	35
FINER DETAILS	39



MAROMA, CARRETERA FEDERAL CANCUN-TULUM KM 51,
SOLIDARIDAD, Q. ROO, 77710, MÉXICO

BANQUET KITS MENU

Breakfast



BREAKFAST



CONTINENTAL

\$38 PER PERSON

Freshly squeezed, orange, grapefruit and green juice
Selection of fresh seasonal local fruit
Assorted yogurt and milk selection
Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread
Homemade fruit jams, organic honey and butter
Regular coffee, decaffeinated and selection of aromatic infusions

SUNRISE

\$44 PER PERSON

Freshly squeezed, orange, and chaya leaf juice
Natural fruit juices: pineapple juice, watermelon and mint juice and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt and milk selection
Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread
Sweet corn tamales V
Cajeta atole
Hot oatmeal with Melipona bee honey, nuts and dry fruits VG
Bagels and cream cheese VG
Homemade fruit jams, organic honey and butter
Regular coffee, decaffeinated and tea selection

AMERICAN

\$48 PER PERSON

Freshly squeezed, orange, grapefruit and green juice
Natural fruit juices: watermelon and mint juice, detox and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt, muesli with maca and milk selection
Cereals and homemade granola
Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread, English muffins and bagels
Homemade fruit jams, organic honey and butter
Selection of cheeses, cottage and cream cheese
Scrambled eggs, smoked bacon, breakfast sausage and roasted new potatoes
Regular coffee, decaffeinated and selection of aromatic infusions

MEXICAN

\$52 PER PERSON

Freshly squeezed, orange, grapefruit and green juice with chaya leaf V
Natural fruit juices: pineapple juice, watermelon and mint juice and papaya juice
Selection of fresh seasonal local fruit
Assorted yogurt, muesli with maca and milk selection
Scrambled eggs Mexican-style
Green or red, chilaquiles, sour cream, fresh cheese, onion and cilantro VG
Beans molletes with chorizo and Mexican sauce
Refried beans and fresh cheese VG
Selection of homemade pastries, croissants, cinnamon rolls, muffins, conchas, orejas, English muffins and bagels
Homemade fruit jams, organic honey and butter
Maroma's hot chocolate

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

BREAKFAST



ADDITIONAL BREAKFAST RECOMMENDATIONS

ADD \$6 PER PERSON FOR EACH OPTION BELOW

Assortment of cereals and milk selection

Assorted flavored yogurt

Traditional homemade granola with dried fruit

Coconut atole

ADD \$8 PER PERSON FOR EACH OPTION BELOW

Roasted potatoes with bell pepper and paprika

Crispy apple and potato Hash brown V

Your choice of additional meats: chorizo, bacon, sausage or ham

Charros or refried beans

Bowl of berries

ADD \$9 PER PERSON FOR EACH OPTION BELOW

Traditional smoked salmon and bagel

Brioche French toast with maple syrup VG

Pancakes, Nutella cream and maple syrup VG

Scrambled eggs and burritos with chorizo from Valladolid and Oaxaca cheese

LIVE COOKING STATIONS

Add extra flavor to your event with one of our live cooking stations.

Add \$100 per chef's service station. One chef attendance is required per every 30 guests.

OMELET

\$19 PER PERSON

Omelette made to order, assorted seasonal vegetables, smoked meats and cheeses

CHILAQUILES

\$25 PER PERSON

Red, guajillo or green sauce. Served with chicken or flank steak. Cream, panela cheese, onion, cilantro and habanero sauce

TIA'S QUESADILLAS GF

\$19 PER PERSON

Handmade corn tortillas with your choice of squash blossom, mushrooms, chicken or huitlacoche

PANCAKES

\$12 PER PERSON

Traditional pancakes with toppings: fresh fruit, nuts, whipped cream and maple syrup

WAFFLES

\$12 PER PERSON

Traditional waffles with toppings: fresh fruit, nuts, whipped cream and maple syrup

JUICE AND SMOOTHIE BAR V

\$14 PER PERSON

Fresh juices to order, watermelon, apples, papaya, celery, beet, melon, pineapple, chaya

Smoothie, Greek or plain yogurts, almond, rice, low, skim or whole milk, local fresh fruits

Organic honey, Splenda, brown or regular sugar

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

Brunch



BRUNCH



TRADITIONAL BRUNCH

\$95 PER PERSON

COLD DISPLAY

Freshly squeezed, orange and grapefruit

Natural fruit juices: watermelon and mint juice, detox and papaya juice

Selection of fresh seasonal local fruit and berries

Assorted yogurt, muesli with maca and milk selection

Cereals and homemade granola

Selection of homemade pastries: croissants, cinnamon rolls, muffins, orange bread, English muffins and bagels

Homemade fruit jams, organic honey and butter

Selection of cheese, cottage and cream cheese VG

Beet salad, orange and goat's cheese salad VG

Traditional tomato gazpacho V

Maroma green salad with lemon dressing V

Regular coffee, decaffeinated and selection of aromatic infusions

OMELET STATION

White and regular eggs with assortment of seasonal vegetables, smoked meats and cheese

Bacon, breakfast sausage, refried beans and hash brown

HOT DISPLAY

Seared catch of the day with squash, capers and lime

Chicken breast with white recado and roasted tomatoes

Grilled seasonal vegetables V

Roasted baby potatoes with fresh herbs V

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

DESSERTS

Pineapple and lemongrass tapioca

Sweet potato gasnates

Lemon pie

Citrus-vanilla tartlets

ADDITIONAL TEMPTATIONS

\$21 PER HOUR

Bloody Mary or Mimosa stations



BANQUET KITS MENU

Lunch

LUNCH



PLATED LUNCH

OUR PLATED LUNCH INCLUDES ONE SOUP OR SALAD, ENTRÉE AND DESSERT.

SOUP OR SALAD

Hearts of romaine, anchovies, croutons and Caesar dressing

Roasted vegetables, baby lettuce, tomato pesto VG

Beet carpaccio, orange, goat's cheese, pecan nuts balsamic vinegar V

Quinoa salad, tomato, cucumber, mixed lettuce and cilantro lime dressing V

Tomato salad, hummus, olives, rustic bread, and olive oil V

Chilled cantaloupe melon soup, crispy bread, serrano jam and olive oil

Traditional tortilla soup, fresh cheese, avocado, guajillo chili and crispy tortilla VG

White beans, soup, cherry tomato, baby spinach V

Catch of the day tiradito, onion, avocado purée, lime and serrano chili

ENTRÉES

Open-faced ravioli with squash blossom, fresh cheese and tomato with chili salsa V **\$52**

Roasted chicken breast, grilled asparagus with tomato casse sauce **\$58**

Catch of the day, roasted peppers, plantain purée and poblano mole **\$65**

Jumbo shrimp, red recado, lentil stew, orange sprout salad **\$68**

Flank steak, poblano chili rice, seasonal vegetables and roasted green tomatillo salsa **\$68**

Grilled salmon, grilled vegetable with white rice and fresh fennel salad **\$68**

Beef tenderloin, potato purée, roasted mushrooms and sweet chili au jus **\$75**

DESSERTS

Coconut panna cotta, ginger sauce and local fruit

Fruit salad with mezcal, orange and basil

Tres leches cake and tropical fruit salad

Traditional buñuelo, eggnog cream, guava and honey

Roasted pear, Mexican cream cheese and caramel nuts

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE



LUNCH



BUFFET LUNCH

MEXICAN COLORS

\$79 PER PERSON

APPETIZERS

Guacamole with tortilla chips V

Pico de gallo V

Grilled cactus salad, tomato, onion and cilantro V

Traditional fish ceviche with habanero chili mayonnaise onion and lemon

Beef salpicon salad with lime juice oregano and cilantro

SOUP

Green pepper gazpacho with fennel salad V

HOT STATIONS

Roasted chicken with Oaxaca black mole

Grouper fillet, Veracruz style

Skirt steak fajitas with poblano peppers and red onion

SIDES

Mexican rice

Chayote and corn with roasted tomato sauce V

Frijoles charros

DESSERTS

Apple crumble with pumpkin seed

Buñuelos with cinnamon

Anise quinoa, amaranth and raisins

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

MAROMA BY THE SEA

\$84 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips V

Fresh lettuces, broccoli, cucumber, cherry tomato, bell pepper V

Cucumber, jicama and pineapple salad with orange and chili dressing V

Organic local tomato and fresh cheese salad with red wine vinaigrette VG

Catch of the day ceviche, coconut, apple, serrano chili and mint

Black shrimp ceviche, onion orange, cilantro and chili

SOUPS

Creamy tomato soup with vegetables relish and rustic bread VG

HOT STATIONS

Searched grouper with green mole and cauliflower

Grilled shrimp, pepper, tomatoes and fresh cilantro

Rosemary grilled chicken with mushroom, guajillo chili and spring onion

Beef barbacoa, chickpeas, roasted onions, and raw green sauce

LUNCH

SIDES

Braised white beans, chorizo and roasted tomatoes
Local baby potatoes with fresh herbs V
Grilled local organic vegetables V
Mexican cilantro rice V

DESSERTS

Tropical rice pudding VG
Grandma's chocolate tart
Mango mousse
Red fruit cream V

DELI MENU

\$72 PER PERSON

SALAD

Romaine with parmesan, croutons, Caesar dressing and anchovies
Zucchini squash, pickle radish, pecan nuts, olive oil and aged balsamic
Green with asparagus, broccoli, cucumber and lime dressing V
Pasta, roasted bell peppers, feta cheese olives and fresh herbs
Wrap, hummus, chipotle chile, lettuce, grill chicken and parmesan cheese

MEATS AND CHEESE

Roast beef, pork ham, turkey breast, smoked salmon, prosciutto and salamis
Cheddar, Swiss, Brie, panela, cream cheese and goat's cheese

SIDES AND GARNISHES

Selection of mustards, mayonnaise and ketchup
Artisanal breads
Homemade pickles and sweet pickled jalapeños V
Lettuce selection V
Local tomato, roasted onions and bell peppers V
Homemade potato chips V

DESSERTS

Pistachio financier
Cookies
Poppy seed bread
Brownies

TACO STATION

\$75 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips V
Green mixed lettuce, jicama, cucumber, cherry tomato and mint vinaigrette V
Roasted vegetable salad with fresh herbs and olive oil V
Shrimp ceviche with black recado and red onion

LIVE COOKING DISPLAY AND ENTRÉES

TAILOR YOUR OWN TACOS, CHOOSE FROM:

Catch of the day marinated in citrics
Skirt steak
Adobo spiced chicken
Served with corn and flour tortillas

TRADITIONAL GARNISHES

Roasted red salsa, green raw salsa, habanero salsa
Sour cream, chipotle mayonnaise, fresh panela cheese
Sliced cucumber, sliced radish, Xnipec

SIDES

Grilled corn on the cob V
Grilled asparagus V
Black beans scented with chile ancho and cotija cheese VG

DESSERTS

Vanilla jericaya V
Plantain and guava empanada
Grilled pineapple skewers with coconut and rum V

BANQUET KITS MENU

Dinner

DINNER



RECEPTION

AMUSE-BOUCHE

We recommend 6 canapes per person, per one-hour cocktail.

US\$8 PER PIECE

• **US\$9 PER PIECE**

COLD OPTIONS

Cucumber gazpacho soup V

Caprese, pesto and huitlacoche dust bruschetta

Roasted pineapple pastor style with green sauce V

Jicama, cucumber and pineapple skewer with Tajin chile V

Zihuatanejo-style ceviche on a spoon

Grasshopper tlacoyos, red onion, cream and guacamole

Amberjack tartare tostada, aguacate, cilantro, habanero chile mayonnaise

Chicken salpicon tostada, chipotle and cilantro

Watermelon salad, honey, black olives, fresh cheese and almonds VG

• Foie gras chocolate with banana chutney

• Octopus, paprika potatoes and saffron aioli

Fish ceviche, green apple, red onion and coconut milk

• Scallop tiradito aguachile, fresh cilantro and lemon purée

HOT OPTIONS

Roasted tomatoes soup with cheese VG

• Brie cheese fritters with jamaica marmalade

• Lobster spring roll with spicy tamarind sauce

Mini corn quesadillas with Oaxaca cheese and squash blossom

Seasonal vegetables crispy taquitos, sour cream and spicy tomato sauce

Crispy potato and truffle croquette with fresh herbs

• Local mini tomatoes cake, caramel onion purée and basil pesto

Pita bread, black olive Chilean salmon gravlax

• Honey glazed seared salmon with chipotle mayonnaise

Grilled octopus with asparagus soya and preserved lemon

• Blackened shrimp skewer, avocado purée and mango

Plantain toston with cochinita pibil and Xnipec salsa

Beef sliders with avocado and roasted spring onions

Flank steak, roasted tomatoes salsa and peanuts

• Duck breast, beet-balsamic purée and citrics jam

SWEET OPTIONS

Pear profiterole with vanilla

Mini pistachio financier

Honey and spice tapioca shot V

Tropical gazpacho V

Cheesecake skewer with red fruit

Chocolate and cardamom mini tart

White chocolate and passion fruit tart

Plantain macaroon

Red velvet cake pop

Apple and chamomile Vacherin

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

DINNER



MAKE IT GRAND

Enliven your dinner with one of our enticing displays.

GUACAMOLE DISPLAY

\$18 PER PERSON

Traditional guacamole and pico de gallo with tortilla chips V

SNACKS

\$16 PER PERSON

Spicy peanuts, broad bean, chickpea, vegetable chips, cashews, plantain, sweet potato, malanga chips, parmesan crackers, flavored popcorn

ANTIPASTO

\$19 PER PERSON

Raw and grilled vegetables, olive tapenade, hummus, pasta salad, lettuces salad, anchovies, sundried tomato, pickles, and assorted grissini

ARTISANAL CHEESE

\$26 PER PERSON

Selection of European and Mexican cheese, pickled vegetables, marinated olives, pickled mushrooms, homemade compotes, rustic breads and crackers

CEVICHE DISPLAY

SERVED WITH TORTILLA CHIPS AND BLACK PEPPER CRACKERS.

\$35 PER PERSON

Acapulco shrimp ceviche, orange, catsup, cilantro

Tuna ceviche, chipotle mayonnaise, red onion and cilantro

Roasted octopus, chili ancho adobo, onion and lime pickle

Fish ceviche, green apple, red onion and coconut milk

SEAFOOD DISPLAY

\$53 PER PERSON

SERVED WITH LIME SCENTED POPCORN, TAJIN CASHEWS, SODA CRACKERS, TOSTADAS AND TORTILLA CHIPS, LEMON AND LIME.

Fresh oysters, king crab legs and stone crab legs

Poached shrimp and Caribbean lobster

Mignonette, yellow ají, ponzu and cocktail sauce

Fish ceviche, tomatoes, red onion, cilantro and serrano chili

Octopus, chipotle, mango, cilantro

Scallop ceviche with tiger milk, green onion, tomato and radish

SWEET STATION

\$25 PER PERSON

CHOOSE THREE DESSERTS:

Plantain and guava empanada

Grilled pineapple skewers with coconut and rum V

Chocolate mousse with amaranth V

Vanilla flan VG

Banana and caramel cake

Capirotada

Mini-churros with chocolate and caramel sauce

Tres leches cake with wild berries

Coffee and cacao mousse

Traditional corn bread

Baked sweet potato and guava with dark sugar syrup V

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

DINNER



LIVE COOKING STATIONS

Choose from our selection of live cooking stations and create your own buffet dinner. Add \$150 per chef's service station. One chef attendance is required for every 30 guests.

MEXICAN CHEESE AND CHARCUTERIA

\$37 PER PERSON

Serrano Ham, salami, goat, blue, brie and parmesan cheese

Olive oil, homemade jams, pickles, nuts

Artisanal breads

TÍA'S QUESADILLAS

\$19 PER PERSON

Artisanal handmade corn tortillas with Oaxaca cheese and your choice of squash blossom, mushrooms or chicken. Red, green and habanero salsa

TACOS AL PASTOR

\$25 PER PERSON

Chicken or pork marinated in Guajillo adobo, with corn tortillas, pineapple, cilantro, onion

Red, green and habanero salsa

SLIDERS

\$25 PER PERSON

Your choice of beef, chicken or fish

Homemade breads, tomatoes, onion, lettuce, mayonnaise, pickles and cheese

FLAUTAS

\$25 PER PERSON

Your choice of vegetables, beef, chicken or fish (2 options).

Corn, flour tortillas, salad, red, green, lettuce, cream, panela cheese and habanero salsa

ROASTED FREE-RANGE CHICKEN

\$30 PER PERSON

Organic chicken, paprika roasted new potatoes, and adobo sauce

FAJITAS

\$35 PER PERSON

Your choice of flank steak, shrimp or chicken

Corn or flour tortillas, bell peppers, onion, cilantro, red, green and habanero salsa

CATCH OF THE DAY

\$35 PER PERSON

Whole catch of the day with herbs and garlic

SUCKLING PIG

\$35 PER PERSON

Whole crispy suckling pig with natural mesquite

Salsa criolla and chimichurri

GIANT SHRIMP

\$39 PER PERSON

Shrimp sautéed with white recado, Mexican rice and tomatoes-citrus salad

DINNER



RIB EYE

\$39 PER PERSON

Black pepper crusted rib-eye, baked potato
Chimichurri, bearnaise and horseradish cream

PASTA

\$30 PER PERSON

Pasta penne, spaghetti, fettuccine and ravioli
Alfredo, pomodoro, pesto and Bolognese sauce
Chicken, shrimp and vegetables

BEEF TENDERLOIN

\$39 PER PERSON

Fresh herb crusted beef tenderloin, olive tapenade, black
pepper sauce and fresh homemade breads

ROASTED LAMB RACK

\$45 PER PERSON

Rosemary, thyme and garlic marinated lamb rack
Sweet potato purée and lamb jus



DINNER



PLATED DINNERS

Treat your guests to an elegant sit-down dinner, choosing from the options below.

THREE-COURSE DINNER, \$122 PER PERSON

FOUR-COURSE DINNER, \$142 PER PERSON

FIVE-COURSE DINNER, \$162 PER PERSON

COLD SOUP

Cucumber with yogurt, lime pickle purée, and crispy salmon

Avocado with whipping cream, cilantro and crab salad

Squash with roasted cherry tomatoes, cilantro and basil oil VG

Cantaloupe and sweet pepper gazpacho, cucumber salad, fresh mint and croutons V

HOT SOUP

Lobster bisque, cream, cilantro, crispy celery root taco and olive oil

Carrot with lemongrass, pumpkin seeds, whipping cream and orange dust VG

Alubia beans with wild mushroom, goat's cheese, truffle oil and epazote VG

Tortilla soup, avocado, guajillo chili, sour cream and panela cheese VG

SALADS

Roasted local beet salad, goat's cheese, orange, grapefruit and hazelnut VG

Organic tomato salad, amaranth, pumpkin seeds, pickled Meyer lime and pesto cilantro V

Green salad with jicama, broccoli, zucchini, cucumber, spicy seeds and lemon vinaigrette V

Seasonal roasted baby vegetable salad with feta cheese, sunrise tomato purée and sunflower seed VG

Watermelon, black olives, cotija cheese, almonds, pickled Meyer lime and arugula VG

Baby lettuce salad, grill asparagus, crispy onions, serrano jam and fennel dressing

Quinoa salad, celery root pure, roasted pepper chutney and smoked duck breast jam

Baby romaine lettuce heart, Caesar dressing, parmesan, anchovies, croutons and fresh herbs

APPETIZERS

Hearts of palm, fennel, watercress, avocado, panko with herbs and pickled Meyer lime VG

Catch of the day tiradito, lime juice, white recado aioli, serrano chili, cilantro and avocado purée

Amberjack tartare, habanero dressing, cilantro, cucumber, sprouts and olive oil

Marinated roasted roots, baby lettuces, fresh tomato, lime hummus, black olives and basil V

Blackened Shrimp, with red onion, cucumber, mango, tlayuda and green chili

Tomato, caramelized onions and goat's cheese quiche with epazote pesto and arugula

Chicken risotto, pumpkin flower, cotija cheese and fresh cream

Seared scallop, orange, miso, radish, avocado purée and tomato

Crusted tuna with amaranth, lime purée, radish, tomato and citric salad +\$10

Seared foie gras, hibiscus, peach jelly, brioche and ancho chili +\$15

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

DINNER



SEAFOOD

Catch of the day zarandeado-style with corn tortilla, black bean purée, avocado, rice and citrics salad

Seared snapper with poblano risotto, seasonal vegetables and fresh radish salad

Red snapper, cherry tomato, guajillo, cilantro, onion, lemongrass, carrot and orange

Blackened tuna with sweet potato, papaya, pineapple salsa Tamulada and fennel

Roasted salmon, celery root, black olives, baby vegetables arugula pesto and pumpkin seed

Roasted shrimp, tomato, mango, avocado, cilantro and cucumber

Organic trout, butternut squash purée, broccoli, prickly pear and roasted zucchini

Caribbean lobster tail, plantain, mezcal, fennel, white beans and bell peppers +\$15

MEAT AND POULTRY

Roasted free range chicken, poblano mole, Mexican creamy rice, peas, and red onion

Grilled beef tenderloin, wild mushrooms, truffle potato purée, asparagus and veal jus

Pork loin, baby potatoes, carrots, caramel onion, thyme, roasted garlic sauce

Tamarind braised short ribs, sweet potato purée, roasted chayote and crispy onions

Roasted chicken breast, blossom zucchini flower risotto, cotija, orange, radish and adobo sauce

Rubbed New York strip steak with Mexican mushroom, artichoke, cherry tomatoes, rosemary and veal jus

Roasted Kurobuta pork loin, cauliflower puree, green beans, black beans, roasted onions and salsa chile ancho

Braised short ribs, parmesan cheese purée, sweet potato and potato hash brown with fresh spinach

Roasted lamb loin, chickpea purée, seasonal vegetables, truffle oil and asparagus +\$15

SURF AND TURF

Transform your plated dinner dishes into a surf and turf feast by adding the following options:

Jumbo Caribbean shrimp	\$15
Diver scallops	\$18
Reef lobster tail	\$22
Braised Angus short rib	\$15
Angus beef tenderloin	\$22
Angus New York steak	\$20

SHOULD YOU CHOOSE TWO OR MORE MAIN COURSE OPTIONS, PLEASE NOTE THAT A 25% SUPPLEMENT WILL BE APPLIED TO THE PRICE PER PERSON.

DINNER



VEGETARIAN

Poblano chili tamal with fresh cheese, corn purée and sour cream VG

Rice fetuccini with organic tomatoes, glacé vegetables, cactus and cilantro V

Zucchini blossom risotto, cotija, fresh herbs and chili powder VG

Roasted tofu with red recado, rice, bell peppers, orange, radish and tomato V

Grill cauliflower, celery root pure, prickly pear, adobo chili and onion V

DESSERTS

Lime Breton, poppy seed, coconut cream, pineapple and ginger compote with honey twill

Apple thousand layers cake, caramel, vanilla and nuts

Chocolate cake with Amarena cherries and blueberry sauce

Sticky rice with coconut, lemongrass and caramel pumpkin seed V

Stuffed apple with pear, guava, nut and mezcal sauce V

Warm corn cake with tequila, cream sauce and Mexican cheese mousse

Cacao ravioli with Mascarpone cheese and Grandma's chocolate sauce

Red fruit and aged balsamic vanilla biscuit, chamomile crumble with fresh cream

MAKE IT A SHOW

SORBETS

\$17 PER PERSON

Enjoy sorbets created to complement your menu. For additional flavors, please contact us.

Vanilla, chocolate, strawberry, orange, lime

PETIT FOURS

\$7 PER PERSON

Assortment of after-dinner petit fours for the table.

Mini baked items, chocolate truffles, jellies and financiers.

PLATED CHEESE COURSE

US\$10 PER PERSON

Choose from a wide selection of Mexican artisanal cheese customized for your event.

S'MORES

\$20 PER PERSON / AN ADDITIONAL \$300 FEE APPLIES FOR FIRE PIT.

A S'mores bar is the perfect way to entertain your guests.

Homemade cookies

Marshmallow

White and dark chocolate

Caramel sauce

FLAVORS OF MEXICO

*Mexico is a feast of
thousand flavors and
many of its ingredients
with millenary heritage of
our ancestors.*

*Surprise your guests with
incomparable textures,
vibrant dishes, intriguing
aromas and delightful
flavors that will led an
unforgettable celebration.*

FLAVORS OF MEXICO



REGIONAL FLAVORS

\$115 PER PERSON

APPETIZERS

- Mexican salsa and guacamole with tortilla chips V
- Cucumber, jicama and pineapple salad with chile de arbol dressing V
- Local tomato, roasted panela cheese, cilantro and yogurt VG
- Mixed beans, pepper, Valladolid sausage and fresh fennel
- Snapper red aguachile, onion, radish, serrano chili and cilantro
- Shrimp with habanero mayonnaise, red onion and cilantro

ANTOJITOS

- Traditional salbutes with pork
- Squash blossom empanadas with sour cream VG

SOUP

- Creamy beans soup with fresh cheese and tortilla chips VG

HOT STATIONS

- Catch of the day Talla-style
- Grilled shrimp al mojo de ajo
- Roasted chicken with poblano and corn ratatouille
- Braised short ribs with tomatoes and green beans

SIDES

- Grilled cactus, oregano and roasted tomatoes V
- Roasted local potatoes with holy leaf V
- Grilled local organic vegetables, olive oil and thyme V
- Cilantro scented rice V

DESSERTS

- Chocolate mousse with amaranth VG
- Vanilla flan VG
- Banana and caramel cake
- Capirotada

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE



FLAVORS OF MEXICO

TASTE OF MEXICO

\$150 PER PERSON

APPETIZERS

- Mexican salsa and guacamole with tortilla chips V
- Cactus salad, fresh tomato, red onion and cilantro V
- Yucatan fish ceviche with blackened onion powder and serrano chili
- Acapulco-style shrimp cocktail, orange, cilantro and chipotle
- Traditional Chiles en Nogada, Maroma style
- Roasted beet salad with orange, goat's cheese and lime vinaigrette VG
- Octopus ceviche with ancho chili adobo, jalapeño, tomatoes, and avocado

SNACKS

- Beef sopes with tomatillo salsa, lettuces and cream
- Oaxaca cheese corn empanadas with sour cream and avocado VG
- Chicken crispy flautas with green sauce

SOUP

- Classic tortilla soup with panela cheese, avocado and crispy tortilla VG

HOT STATIONS

- Roasted chicken with traditional mole and sesame seeds
- Catch of the day, Veracruz-style with Xcatik chile
- Traditional vegetables tamales with red sauce V
- Yucatan-style cochinita pibil with pickled onions
- Chayote Quinoto, roasted tomatoes and spring onion VG

SIDES

- Traditional Mexican rice with seasonal vegetables V
- Creamy poblano chile with corn VG
- Frijoles charros with bacon and chorizo
- Roasted potatoes with pepper and onion V

FAJITA STATION

- Shrimp
- Flank steak
- Corn and flour tortillas

DESSERTS

- Mini-churros with chocolate and caramel sauce
- Tres leches cake with wild berries
- Coffee and cacao mousse VG
- Traditional corn bread VG
- Baked sweet potato and guava with dark sugar syrup V

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

FLAVORS OF MEXICO



TAQUIZA

\$105 PER PERSON

APPETIZERS

- Mexican salsa and guacamole with tortilla chips V
- Green mixed lettuce, jicama, cucumber, cherry tomatoes and lemon dressing V
- Roasted vegetable salad with fresh herbs and olive oil V
- Shrimp aguachile with cucumber and serrano chili
- Octopus, tomatoes, onion, cilantro, mayonnaise and lime

LIVE COOKING DISPLAY AND ENTRÉES

PREPARE YOUR OWN TACOS.

Choose from:

- Tacos al Pastor, pork marinated in Guajillo chile
- Catch of the day marinated in ajillo
- Shrimp marinated in cajun
- Flank steak
- Chicken with lime
- Served with corn and flour tortillas

TRADITIONAL GARNISHES

- Roasted red salsa, green raw salsa, habanero salsa
- Sour cream, chipotle mayonnaise, fresh panela cheese
- Sliced cucumber, sliced radish, Xnipec

SIDES

- Grilled local squash with tomatoes sauce and Xcatic chile V
- Grilled asparagus with Cotija cheese VG
- Chipotle scented black beans

DESSERTS

- Mille-feuille cake with vanilla and orange
- Cacao puff braid
- Impossible cake
- Mango cheesecake
- Pear and almond tart

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

FLAVORS OF MEXICO



SWEET LIVE STATIONS

ADD INDULGENCE WITH ONE OR MORE OF OUR DESSERT COOKING STATIONS.

ADD \$150 PER CHEF'S SERVICE STATION. ONE CHEF PER 30 GUESTS.

CHURROS

\$19 PER PERSON

Sugar and cinnamon dusted churros
Chocolate, cajeta and rompopo sauce

ICE CREAM

\$19 PER PERSON

Two flavors of ice cream, cones, toppings:
Chocolate sauce, jams, fresh fruit and fruit compotes

ECLAIR

\$21 PER PERSON

Chocolate and caramel sauces
Vanilla cream, pear compote and Chocolate cream

CREPES

\$25 PER PERSON

Traditional crepes, toppings:
Chocolate sauce, jams, fresh fruit and fruit compotes



Specials



SPECIALS



BBQ STYLES

MEXICAN BBQ - FAMILY STYLE \$150 PER PERSON

APPETIZERS - SERVED AT THE TABLE

- Guacamole and pico de gallo with tortilla chips V
- Zihuatanejo-style fish ceviche with green chile and red onion
- Acapulco-style shrimp cocktail, orange, cilantro and chipotle
- Mexican salad with corn, onion, tomatoes, local fresh cheese and cilantro vinaigrette VG
- Green mixed lettuce, zucchini, asparagus, broccoli, cucumber and oregano dressing V
- Red, green and habanero salsa V

FROM THE GRILL

- Mexican chorizo
- Whole grilled chicken with adobo chili and mezcal
- Grilled catch of the day Zarandeado-style
- Salt crusted picaña
- Giant shrimp with cilantro

HOT SIDES

- Grilled green onions and cactus V
- Baked potatoes with sour cream and chives V
- Grilled vegetables V

DESSERTS

- Rompope cream with caramel pumpkin seed VG
- Chocolate and hibiscus tart
- Roasted plantain with dark chocolate VG
- Castilla pumpkin and cardamom filo roll

INTERNATIONAL BBQ - FAMILY STYLE \$160 PER PERSON

APPETIZERS

- Guacamole and pico de gallo with tortilla chips V
- Peruvian fish ceviche with onion corn and sweet potato
- Shrimp ceviche, roasted onions and tomato with orange
- Caprese salad with panela cheese and cilantro pesto VG
- Traditional Caesar salad with parmesan cheese and croutons
- Green mixed lettuce, carrot, asparagus, jicama, cherry tomatoes and mandarina vinaigrette VG
- Red, green and habanero salsa VG

FROM THE GRILL

- Argentinian chorizo
- Mexican chorizo
- Whole grilled chicken zarandeado-style
- Catch of the day a las brasas-style with thyme
- Prime flank steak
- Blackened giant shrimp
- Baby back pork ribs

HOT SIDES

- Grilled asparagus V
- Baked potatoes with sour cream and chives VG
- Grilled vegetables V
- Corn on the cob VG

DESSERTS

- Pistachio Parisbrest
- Red fruit mousse VG
- Coconut cream, papaya, pineapple V
- Napoleon caramel
- Mini orange cake with almond

SPECIALS



K'ÁAK' BBQ - FAMILY STYLE **\$170 PER PERSON**

APPETIZERS

- Guacamole and pico de gallo with tortilla chips V
- Seafood ceviche with chipotle, olives and lemon confit
- Catch of the day ceviche with mango, green tomato and cilantro
- Roasted vegetable salad with fresh herbs and olive oil V
- Organic tomato mixed salad with green beans garlic dressing and pumpkin seed V
- Traditional Caesar salad with parmesan cheese and croutons
- Green mixed lettuce, tomatoes cherry, beet, broccoli and cilantro dressing V
- Potato salad with bacon, roasted bell peppers and fresh herbs
- Red, green and habanero salsa V

FROM THE GRILL

- Argentinian chorizo
- Mexican chorizo
- Whole grilled chicken with herbs
- Catch of the day grilled with lemon juice
- Salt crusted rib-eye
- Giant shrimp with fresh garlic
- Grilled lobster tail
- Baby back ribs with white recado
- Chimichurri V

HOT SIDES

- Grilled mushroom V
- Baked potatoes with sour cream and chives VG
- Grilled vegetables V
- Asparagus with cajun V
- Corn on the cob VG

DESSERTS

- Hazelnut tiramisu
- White, dark and milk chocolate mousse VG
- Brownie skewers and chocolate sauce
- Tropical fruit with amaranth crumble
- Churros with chocolate and caramel sauce

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

SPECIALS



CHILDREN FRIENDLY

THREE-COURSE DINNER, \$58 PER CHILD

SALADS

Green salad with lemon vinaigrette and avocado V

Romaine lettuce salad with creamy dressing, parmesan cheese and croutons

Vegetable sticks with ranchero dressing VG

Tomato and mozzarella salad with basil and olive oil VG

MAINS

GRILLED

Chicken, flank steak, shrimp, catch of the day

CRISPY

Fish fingers, chicken fingers, beef Milanese, shrimp

BURGERS

Chicken, beef, shrimp, catch of the day

PASTA

Macaroni and cheese, fettuccini alfredo, spaghetti Bolognese, penne al burro

QUESADILLAS

Cheese, chicken, shrimp or beef

SIDES

White or Mexican rice V

French fries or sweet potato fries V

Grilled or steamed vegetables V

Potato or sweet potato purée VG

Fresh fruit V

DESSERTS

Ice cream

Cookies

Cheesecake

Brownie

SPECIALS



CAKES

Our talented pastry chef, Annabel Ruiz can create the perfect cake for your dream wedding. Based on a two-story cake with your choice of flavors and basic design. Enhancements can be made with an additional fee, subject to design approval. dummy cake has an additional charge starting at \$250, plus taxes.

\$22 PER PERSON

FLAVORS

Chocolate
Vanilla
Coffee
Carrot
Red velvet
Lemon
Coconut

FRUITS

Raspberries V
Strawberries V
Mixed berries V
Mango V
Pineapple V
Seasonal fruit V

CREAM FILLINGS

Chantilly VG
Pastry cream VG
Butter cream VG
Ganache VG
Cream cheese VG

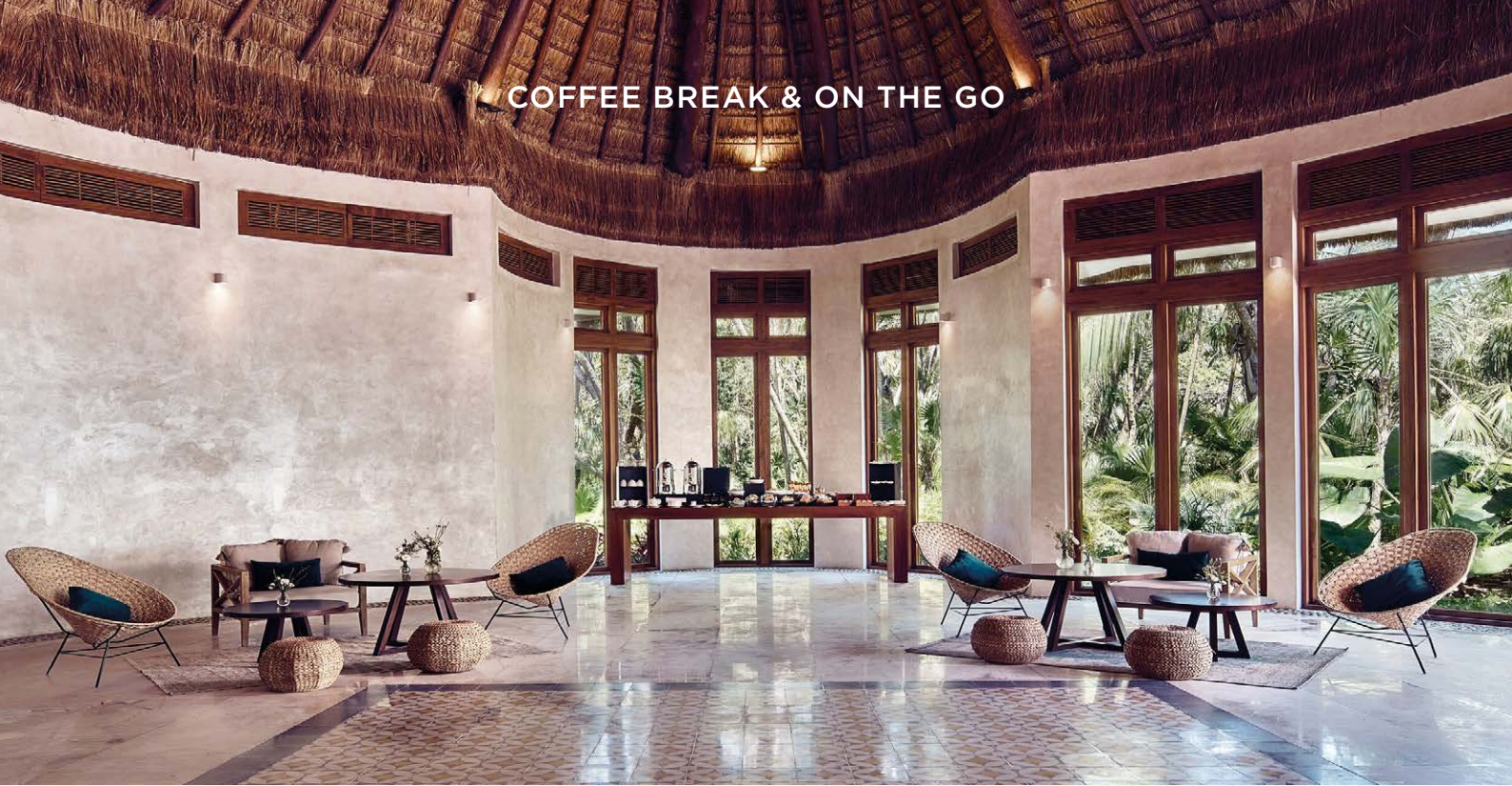
V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE



BANQUET KITS MENU

*Coffee Break
& On The Go*

COFFEE BREAK & ON THE GO



COFFEE BREAK

MORNING

\$35 PER PERSON

Selection of regular coffee, decaffeinated
Aromatic infusions
Fruit infused water V
Milks
Sodas and still water

TULUM

\$38 PER PERSON

Freshly squeezed, orange, grapefruit and green juice
Selection of fresh seasonal local fruit and berries
Whole seasonal fruit selection
Selection of granola bars VG
Selection of Maroma cookies
Regular coffee, decaffeinated and selection of aromatic infusions

HEALTHY

\$40 PER PERSON

Freshly squeezed, orange, grapefruit and green juice
Selection of fresh seasonal local fruit and berries
Individual flavored yogurts VG
Tapioca with mango V
Fenel and Jocoque on grain bread
Selection of granola bars VG
Whole seasonal fruit display V

PRETZEL

\$44 PER PERSON

Homemade pretzels
Caramel ganache
Apple preserve
Guava and pecan nuts jelly
Cheddar cheese sauce
Chocolate cream
Selection of regular coffee, decaffeinated and an array of aromatic infusions

SWEET

\$38 PER PERSON

Variety of freshly baked croissants, muffins, Danish and Mexican pastries
Selection of homemade pastries, croissants, cinnamon rolls, muffins, banana bread
Selection of cookies
Almond tart
Berries skewers with dark chocolate VG
Fig tartlets
Brownies and blondies
Selection of regular coffee, decaffeinated and an array of aromatic infusions.

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

COFFEE BREAK & ON THE GO

SNACK

\$27 PER PERSON

Assorted fruit flavored water
Dried fruits and nuts V
Popcorn with cajun V
Flour chicharrones with salsa VG
Root chips V
Whole seasonal fruit selection
Energy bars

CANCUN MARKET

\$48 PER PERSON

Assorted fresh juices and flavored waters, orange, red fruits and cucumber with chaya juice
Selection of fruit skewers V
Selection of homemade of cookies
Variety of salty and spice seed V
Mini-bagels with ham and cheddar
Open-faced sandwich with roast beef, mustard, caramel onion and arugula
Fresh seeds bread sandwich with roasted seasonal vegetables with pesto VG
Crudités with cilantro dip and lime with chili V
Selection of regular coffee, decaffeinated and an array of aromatic infusions

KOBA

\$55 PER PERSON

Assorted fruit flavored water
Fresh orange and chaya juice
Fresh fruit and berry skewers V
Selection of homemade cookies
Selection of cupcakes
Croissants with turkey ham and cheddar cheese
Flank steak baguette with goat's cheese and sprouts
Fresh bread sandwich with organic tomatoes and cilantro pesto VG
Fresh mini seasonal salad with roasted vegetables
Selection of regular coffee, decaffeinated and an array of aromatic infusions

ADDITIONAL TEMPTATIONS

JUICES

\$18 PER LITER

Orange, green juice, pineapple, grapefruit, watermelon, papaya and Caribbean fruits

SNACKS

Guacamole, chips and salsa V	\$20 PER PLATE
Potato chips with salsa V	\$20 PER PLATE
Tomato and basil bruschetta VG	\$20 PER DOZEN
Marinated olives V	\$20 PER PLATE
Marinated cheese VG	\$20 PER PLATE

ON THE GO

\$58 PER PERSON

All lunch boxes include: one salad, one sandwich, chips, whole seasonal fruit, a bottle of water and dessert.

SALADS

Caesar salad with parmesan and croutons VG
Green salad with lime dressing V
Tomato and fresh cheese salad VG
Greek salad with feta cheese VG
Quinoa salad with cucumber and tomato V

SANDWICHES

Beef fajita wrap, roasted peppers and onions, avocado, cheese and lemon aioli
Chicken pepito with beans, lettuce, cheese, avocado and chipotle mayonnaise
Vegetable panini with grilled panela cheese and pesto VG
Turkey club sandwich with egg, bacon and lemon mayonnaise
Tomato and mozzarella cheese Panini with pesto, and arugula VG
Burrito BLTA: bacon, lettuce, tomato and avocado

FRUITS

Red or green apple
Banana
Fruit salad

DESSERTS

Chocolate chip cookies
Caribbean fruit tart
Brownie
Cheesecake

BANQUET KITS MENU

After Party

AFTER PARTY



AFTER PARTY

Satisfy guests' hunger pangs with our delicious after-party appetizers and tacos. An additional \$100 applies per event.

PIZZA

\$25 PER PERSON. INDIVIDUAL SIZE.

Select your preferred choices:

Turkey jam, peperoni, bacon and vegetables with cheddar and Oaxaca cheese

LAS TORTAS

\$28 PER PERSON

Pork pibil mini tortas with xnipec sauce, cheese and avocado. ciabatta and grilled vegetables baguette

THE MEXICAN CORNER

\$45 PER PERSON

Oaxaca cheese quesadillas

Crispy chicken tinga tacos

Chorizo and potato empanadas

Guacamole, pico de gallo and Mexican salsas

LOS TACOS

\$52 PER PERSON

Flank steak

Chicken

Al Pastor

Vegetable tacos

Traditional garnishes, guacamole, pico de gallo and Mexican salsas



V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

BANQUET KITS MENU

Beverages

BEVERAGES

PREMIUM BAR

One bartender hourly is required per every 40 guests.
A minimum service duration of two (2) hours is required.

1ST AND 2ND HOUR: \$55 PER PERSON

3RD AND FOLLOWING HOURS: \$43 PER PERSON

SIGNATURE COCKTAILS

2 cocktails of your selection from our seasonal menu

CLASSIC COCKTAILS

Margarita, Mezcalita, Paloma, Moscow Mule, Gin & Tonic, Negroni, Martini, Mojito, Daiquiri, Old Fashioned

GIN

Bombay Sapphire, Tanqueray 10, Hendrick's

VODKA

Tito's, Belvedere, Grey Goose

TEQUILA

Cascahuín Blanco, Cascahuín Reposado, Cascahuín Añejo, Cascahuín Extra Añejo

MEZCAL

Montelobos Espadín, Montelobos Ensemble

RUM

Prohibido 22 Gran Reserva, Zacapa 23, Flor de Caña 7

BOURBON

Woodford Reserve, Maker's Mark, Wild Turkey Rye

WHISKY

Glenmorangie, Glenfiddich 12, Johnnie Walker Black Label

LIQUEUR

Campari, Cinzano Rosso, Cinzano Dry, Licor 43 Original, Kahlua, Aperol, Narano, Baileys, St-Germain

WINE

House Sparkling Wine (1), House White Wine (1), House Rosé Wine (1), House Red Wine (1)

BEER

Corona, Modelo, Pacífico, Negra Modelo

NON-ALCOHOLIC

Coca-Cola, Coca-Cola Diet, Sprite, Fanta, Fresca, Sparkling Soda, Corona Zero

JUICES

Cranberry, Grapefruit, Orange, Pineapple

BEVERAGES



DELUXE BAR

One bartender hourly is required per every 40 guests.
A minimum service duration of two (2) hours is required.

1ST AND 2ND HOUR: \$48 PER PERSON

3RD AND FOLLOWING HOURS: \$36 PER PERSON

SIGNATURE COCKTAILS

2 cocktails of your selection from our seasonal menu

CLASSIC COCKTAILS

Margarita, Mezcalita, Paloma, Moscow Mule, Gin & Tonic, Negroni, Martini, Mojito, Daiquiri, Old Fashioned

GIN

Bombay Sapphire, Tanqueray

VODKA

Ketel One, Stolichnaya Gluten Free

TEQUILA

Espolón Blanco, Espolón Reposado, Espolón Añejo

MEZCAL

Montelobos Espadín, Montelobos Ensamble

RUM

Flor De Caña 7 Años, Bacardí Carta Blanca

WHISKY

Jack Daniel's, Johnnie Walker Red Label

LIQUEUR

Campari, Cinzano Rosso, Cinzano Dry, Licor 43 Original, Kahlua, Aperol, Narano, Baileys

WINE

House Sparkling Wine (1), House White Wine (1), House Rosé Wine (1), House Red Wine (1)

BEER

Corona, Modelo, Pacifico, Negra Modelo

NON-ALCOHOLIC

Coca-Cola, Coca-Cola Diet, Sprite, Fanta, Fresca, Sparkling Soda, Corona Zero

JUICES

Cranberry, Grapefruit, Orange, Pineapple

BEVERAGES



ON CONSUMPTION

One bartender hourly is required per every 40 guests.
A minimum service duration of three (3) hours is required.

PREMIUM BAR

Signature Cocktails: \$30 (Choose 2)

Classic Cocktails: \$28

Margarita, Mezcalita, Paloma, Moscow Mule, Gin & Tonic, Negroni, Martini, Mojito, Daiquiri, Old Fashioned

Spirits: \$28

House Wine: \$78

Mexican Beers: \$12

Non-Alcoholic: \$9

DELUXE BAR

Signature Cocktails: \$28 (Choose 2)

Classic Cocktails: \$25

Margarita, Mezcalita, Paloma, Moscow Mule, Gin & Tonic, Negroni, Martini, Mojito, Daiquiri, Old Fashioned

Spirits: \$25

House Wine: \$75

Mexican Beers: \$12

Non-Alcoholic: \$9

WINE & BEER BAR

\$45 per person, per hour

One bartender hourly is required per every 40 guests

A minimum service duration of two (2) hours is required

WINE

House Sparkling Wine (1), House White Wine (1), House Rosé Wine (1), House Red Wine (1)

BEER

Corona, Modelo, Pacifico, Negra Modelo

Non-Alcoholic: Coca-Cola, Coca-Cola Diet, Sprite, Fanta, Fresca, Sparkling Soda, Corona Zero

MARGARITAS & BEER BAR

\$40 per person, per hour

One bartender hourly is required per every 40 guests

A minimum service duration of two (2) hours is required

TEQUILA

7 Leguas Blanco

LIQUEUR

Narano

RIMS

Kosher Salt, Tajín, Worm Salt, Basil Salt, Hibiscus Salt

CITRUS

Lime, Lemon, Grapefruit, Yucatán Sour Orange

FLAVOR ACCENTS

Pineapple (Charred), Mango, Tropical Soursop, Passion Fruit, Hibiscus, Tamarind, Cucumber, Jalapeño, Habanero

Staffing is included for up to five (5) hours per event. Unused hours are not transferable. Event extensions are subject to advance notice and staff availability. Additional staffing hours will be charged per hour based on the number of attendees, and additional transportation fees may apply. Our offerings are thoughtfully curated and may vary with the seasons to ensure the freshest ingredients and optimal quality.

FINER DETAILS



We work with the finest vendors in the Riviera Maya. From planning and decoration, to photography and flowers, your event will be one-of-a-kind affair.

PHOTOGRAPHY

Concordia, [@concordia.photo](#)

Pipe Gaber, [@pipegaber](#)

Luis Briceño, [@photosbycapi](#)

Take it Photo, [@takeitphoto](#)

Judson Rappaport, [@judson_rappaport](#)

RENTALS

Archive Rentals, [@archiverentals](#)

Canteiro Weddings, [@canteiroweddings](#)

KL Designs, [@kldesign.events](#)

Rebel Bloom Rentals, [@rebel.bloomrentals](#)

FLOWERS

Canteiro Weddings, [@canteiroweddings](#)

Vanessa Jaimes Floral Design, [@vanessajaimesfloraldesign](#)

AUDIOVISUAL

Inspire, [@inspiremexico](#)

FINER DETAILS

Prices are listed in USD and are subject to 16% tax and 18% service charge.

Some of our foods contain allergens. Please contact us for more information and let us know if you have any allergies or special dietary requirements.

Some ingredients may vary according to seasonal availability.

For every live cooking station, one chef per hour is required every 30 guests. A fee of \$150 per hour, plus taxes will apply.

For every bar option, one bartender per hour is required every 40 guests. A fee of \$150 per hour, plus taxes will apply.

Buffets, sweet live cooking and carving stations are designed for a minimum of twenty guests. Smaller groups will incur a service charge of \$150.

For Brunch, Buffet, Taquizas and BBQ's, time is 2 hours. Live Stations, Displays, After Party, service time is 1 hour.

Coffee break price covers a one-off event with a maximum coffee service time of one hour. After this period, an additional fee will apply when requesting a refresh of service. Continual coffee break must be requested through the Groups and Events department. All events are subject to additional fees such as governmental, set up, removal, and others.

OTHER RESOURCES

[@belmondmaroma](#)

[Image Gallery](#)

[BelmondPro](#)

[Experience Brochure](#)

[Property Video](#)

[Terms & Conditions](#)

[Register to our newsletter](#)

MAROMA, CARRETERA FEDERAL CANCUN-TULUM KM 51,
SOLIDARIDAD, Q. ROO, 77710, MÉXICO
T: +52 332 101 3864 E: SALES.MAR@BELMOND.COM