



MAROMA

A BELMOND HOTEL
RIVIERA MAYA

PRIVATE EVENTS DINING

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.

To customize your event, contact us at isabel.gutierrez@belmond.com

CONTENTS

BREAKFAST	5
BRUNCH	11
LUNCH	15
DINNER	21
Reception	22
Live Stations	26
Plated	30
FLAVORS OF MEXICO	35
SPECIALS	37
BBQ Styles	39
Children Friendly	43
Wedding Cake	45
COFFEE BREAK AND ON THE GO	47
AFTER PARTY	53
BEVERAGES	57



Breakfast

BREAKFAST

CONTINENTAL

\$33 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

\$40 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

\$42 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

\$45 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 V
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

ADDITIONAL BREAKFAST RECOMMENDATIONS

ADD \$4.5 PER PERSON FOR EACH OPTION BELOW

Assortment of cereals and milk selection
Assorted flavored yogurt
Traditional homemade granola with dried fruit
Coconut atole

ADD \$6.5 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 \$7 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

V - Vegan VG - Vegetarian G - Gluten Free



LIVE COOKING STATIONS

ADD EXTRA FLAVOR TO YOUR EVENT WITH ONE OF OUR LIVE COOKING STATIONS.
ADD \$100 PER CHEF'S SERVICE STATION. WE RECOMMEND ONE CHEF PER 45 GUESTS.

OMELET

\$16 PER PERSON

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

BENEDICT

\$17 PER PERSON

Poached eggs on English muffin, and pork ham with regular or chipotle Béarnaise sauce

TIA'S QUESADILLAS

\$16 PER PERSON

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

PANCAKES

\$10 PER PERSON

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

WAFFLES

\$10 PER PERSON

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

JUICE AND SMOOTHIE BAR V

\$11 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



Brunch



TRADITIONAL BRUNCH

\$75 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, carpers and lime

Chicken breast with white recado and roasted tomatoes

Grilled seasonal vegetables V

Roasted baby potatoes with fresh herbs V

DESSERTS

Pineapple and lemongrass tapioca

Sweet potato gasnates

Lemon pie

Citrus-vanilla tartlets

ADDITIONAL TEMPTATIONS

\$12 PER HOUR

Bloody Mary or Mimosa stations

V - Vegan VG - Vegetarian G - Gluten Free



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
- Tomatoe 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 \$49
- Roasted chicken breast, grilled asparagus with tomato casse sauce \$55
- Catch of the day, roasted peppers, plantain purée and poblano mole \$60
- Jumbo shrimp, red recado, lentil stew, orange sprout salad \$65
- Flank steak, poblano chili rice, seasonal vegetables and roasted green tomatillo salsa \$64
- Grilled salmon, grilled vegetable with white rice and fresh fennel salad \$66
- Beef tenderloin, potato purée, roasted mushrooms and sweet chili au jus \$72
- Lamb loin, carrot purée, cous cous salad, fresh tomato and adobo chili \$77

DESSERTS

- Coconut pannacotta, 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 G - Gluten Free

BUFFET LUNCH

MEXICAN COLORS

\$75 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
- Gropper fillet, Veracruz style
- Skirt steak fajitas with poblano peppers and red onion

SIDES

- Mexican rice V
- Chayote and corn with roasted tomato sauce V
- Frijoles charros

DESSERTS

- Apple crumble with pumpkin seed
- Buñuelos with cinnamon
- Anise quinoa, amaranth and raisins

MAROMA BY THE SEA

\$82 PER PERSON

APPETIZERS

- Mexican salsa and guacamole with tortilla chips V
- Fresh lettuces, broccoli, cucumber, cherry tomatoes, 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
- Maroma black shrimp ceviche, onion orange, cilantro and chili

SOUPS

- Creamy tomatoes soup with vegetables relish and rustic bread VG

HOT STATIONS

Seared 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

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

\$68 PER PERSON

SALAD

Romaine salad with parmesan, croutons, Caesar dressing and anchovies
Zucchini squash salad, pickle radish, pecan nuts, olive oil and aged balsamic
Green salad with asparagus, broccoli, cucumber and lime dressing V
Pasta salad, 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

\$69 PER PERSON

APPETIZERS

Mexican salsa and guacamole with tortilla chips V
Green mixed lettuce, jicama, cucumber, cherry tomatoes 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



Dinner

RECEPTION

AMUSE-BOUCHE

WE RECOMMEND 6 CANAPES PER PERSON, PER ONE-HOUR COCKTAIL

- \$8 PER PIECE
- \$9 PER PIECE

COLD OPTIONS

- Cucumber gazpacho soup V
- Caprese, pesto and huitlacoche dust bruschetta
- Roasted pineapple pastor style with green sauce VG
- 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 spices 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

MAKE IT GRAND

ENLIVEN YOUR DINNER WITH ONE OF OUR ENTICING DISPLAYS

GUACAMOLE DISPLAY

\$15 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

\$18 PER PERSON

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

ARTISANAL CHEESE

\$24 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
\$30 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
Scallop orange, pickled red onions, ponzu, cilantro and avocado

SEAFOOD DISPLAY

\$41 PER PERSON
SERVED WITH LIME SCENTED POPCORN, TAJIN CASHEWS, SODA CRACKERS, TOSTADAS
AND TORTILLA CHIPS, LEMON AND LIME

Fresh oysters, king crab leggs and stone crab leggs
Poached shrimp and Caribbean lobster
Mignonette, yellow aji, 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

\$22 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 G - Gluten Free

LIVE COOKING STATIONS

CHOOSE FROM OUR SELECTION OF LIVE COOKING STATIONS AND CREATE YOUR OWN BUFFET DINNER. ADD \$100 PER CHEF'S SERVICE STATION. WE RECOMMEND ONE CHEF PER 30 GUESTS.

MEXICAN CHEESE AND CHARCUTERIA

\$33 PER PERSON

Serrano Ham, salami, goat, blue, brie and parmesan cheese
Olive oil, homemade jams, pickles, nuts
Artisanal breads

TÍA'S QUESADILLAS

\$16 PER PERSON

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

CORN AND ESQUITES

\$15 PER PERSON

Boiled and grill corn and esquites
With sour cream, mayonnaise, fresh cheese, lime and piquin chili

TACOS AL PASTOR

\$20 PER PERSON

Chicken or pork marinated in Guajillo adobo, with corn tortillas, pineapple, cilantro, onion
Red, green and habanero salsa

SLIDERS

\$23 PER PERSON

Your choice of beef, chicken or fish
Homemade breads, tomatoes, onion, lettuce, mayonnaise, pickles and cheese

CHILAQUILES

\$21 PER PERSON

Red, guajillo or green chilaquiles
Chicken or flank steak
Cream, panela cheese, onion, cilantro and habanero sauce

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

\$26 PER PERSON

Organic chicken, paprika roasted new potatoes, and adobo sauce

FAJITAS

\$30 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

\$30 PER PERSON

Whole catch of the day with herbs and garlic

SUCKLING PIG

\$30 PER PERSON

Whole crispy suckling pig with natural mesquite
Salsa criolla and chimichurri

GIANT SHRIMP

\$35 PER PERSON

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

RIB EYE

\$35 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

\$35 PER PERSON

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

ROASTED LAMB RACK

\$40 PER PERSON

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



PLATED DINNERS

TREAT YOUR GUESTS TO AN ELEGANT SIT-DOWN DINNER, CHOOSING FROM THE OPTIONS BELOW

THREE-COURSE DINNER, \$115 PER PERSON

FOUR-COURSE DINNER, \$125 PER PERSON

FIVE-COURSE DINNER, \$140 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 tomatoes pure 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 smoke breast duck 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 G - Gluten Free

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	\$13
Diver scallops	\$15
Reef lobster tail	\$18
Braised Angus short rib	\$13
Angus beef tenderloin	\$18
Angus New York steak	\$18

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



VEGETARIAN

Poblano chili tamal with fresh cheese, corn purée and sour cream VG
 Rice fetuccini with organic tomatoes, glacé vegetables, cactus and cilantro V
 Blossom zucchini flower 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 mille feuille 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

\$7 PER PERSON

ENJOY SORBETS CREATED TO COMPLEMENT YOUR MENU. FOR ADDITIONAL FLAVORS, PLEASE CONTACT US.

Vanilla, chocolate, strawberry, orange, lime

PETIT FOURS

\$5 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

A S'MORES BAR IS THE PERFECT WAY TO ENTERTAIN YOUR GUEST.

\$15 PER PERSON / AN ADDITIONAL \$200 FEE APPLIES FOR FIRE PIT

Homemade cookies
 Marshmallow
 White and dark chocolate
 Caramel sauce

V - Vegan VG - Vegetarian G - Gluten Free



Flavors of Mexico

REGIONAL FLAVORS

\$105 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 G - Gluten Free

TASTE OF MEXICO

\$120 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 sopos 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 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

TAQUIZA

\$95 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

SWEET LIVE STATIONS

ADD NDULGENCE WITH ONE OR MORE OF OUR DESSERT COOKING STATIONS.
ADD \$100 PER CHEF’S SERVICE STATION. WE RECOMMEND 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

\$21 PER PERSON

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



Specials



BBQ STYLES

MEXICAN BBQ

\$99 PER PERSON

FAMILY STYLE

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 VG

Grilled vegetables V

DESSERTS

Rompo cream with caramel pumpkin seed VG

Chocolate and hibiscus tart

Roasted plantain with dark chocolate VG

Castilla pumpkin and cardamome filo roll

V - Vegan VG - Vegetarian G - Gluten Free

INTERNATIONAL BBQ

\$113 PER PERSON
FAMILY STYLE

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

V - Vegan VG - Vegetarian G - Gluten Free

K'ÁAK' BBQ

\$128 PER PERSON
FAMILY STYLE

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 G - Gluten Free



CHILDREN FRIENDLY

THREE-COURSE DINNER, \$40 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

V - Vegan VG - Vegetarian G - Gluten Free



CAKES

OUR TALENTED PASTRY CHEF 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 HAVE AN ADDITIONAL CHARGE STARTING AT \$250, PLUS TAXES. \$15 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



Coffee Break & On the Go

COFFEE BREAK

MORNING

\$14 PER PERSON

Variety of freshly baked croissants, muffins, Danish and Mexican pastries.
Selection of homemade pastries, croissants, cinnamon rolls, muffins, banana bread.
Selection of regular coffee, decaffeinated
Aromatic infusions
Fruit infused water V
Milks
Sodas and still water

TULUM

\$19 PER PERSON

Variety of freshly baked croissants, muffins, Danish and Mexican pastries.
Selection of homemade pastries, croissants, cinnamon rolls, muffins, banana bread.
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

\$20 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

PRETZEL

\$23 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

\$24 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

SNACK

\$24 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

\$28 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

V - Vegan VG - Vegetarian G - Gluten Free

KOBA
\$24 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
\$5 PER LITER

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

SNACKS		
Guacamole chips and salsa V	\$9 PER PLATE	
Potato chips with salsa V	\$6 PER PLATE	
Tomato and basil bruschetta VG	\$18 PER DOZEN	
Marinated olives V	\$18 PER PLATE	
Marinated cheese VG	\$22 PER PLATE	

ON THE GO
ALL LUNCH BOXES INCLUDE: ONE SALAD, ONE SANDWICH, CHIPS, WHOLE SEASONAL FRUIT, A BOTTLE OF WATER AND DESSERT.
\$47 PER PERSON

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

ADDITIONAL TEMPTATIONS	
Guacamole chips and salsa V	\$4 PER PERSON
Pico de gallo and chips V	\$4 PER PERSON
Crudités with dips V	\$5 PER PERSON



After Party



AFTER PARTY

ADD \$100 PER CHEF'S SERVICE STATION. WE RECOMMEND ONE CHEF PER 45 GUESTS.
AN ADDITIONAL \$100 APPLIES FOR SET UP, PER EVENT.

PIZZA

\$18 PER PERSON. INDIVIDUAL SIZE.

Select your preferred choices:

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

LAS TORTAS

\$37 PER PERSON

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

THE MEXICAN CORNER

\$43 PER PERSON

Oaxaca cheese quesadillas VG

Crispy chicken tinga tacos

Chorizo and potato empanadas

Guacamole, pico de gallo and Mexican salsas

LOS TACOS

\$48 PER PERSON

Flank steak

Chicken

Al Pastor

Vegetable tacos V

Traditional garnishes, guacamole, pico de gallo and Mexican salsas



Beverages

BEVERAGES

DELUXE BAR PER HOURS

ONE BARTERNEER HOURLY IS REQUIRED PER EVERY 45 GUESTS.

First hours \$37

Extra hour \$25

GIN

Bombay, Tanqueray

RUM

Flor de Caña 4 years, Havana 3 Years, Bacardi

TEQUILA

Don Julio Blanco, Don Julio Reposado, Don Julio Añejo

VODKA

Ketel One, Stolichnaya Gluten Free, Absolut Blue

WHISKEY

Wild Turkey Bourbon, Jameson, Jack Daniel's, Johnnie Walker Red Label

DIGESTIFS

Baileys Cream, Apperol Spritz, Vaccari Anise, Amaretto Disaronno, Hennessy VS
Signature Cocktails

BEER

Corona, Corona Light, Modelo Especial, Pacífico

WINE

House White, House Red and House Sparkling Wines

PREMIUM BAR PER HOURS

ONE BARTERNEER PER EVERY 45 GUESTS

First hours \$44

Extra hour \$31

GIN

Tanqueray Ten

RUM

Flor de Caña 7 years, Malibu, Havana 7 Years

TEQUILA

Última Reserva de la Familia, Volcán de mi Tierra Blanco, Cascahuin Reposado

VODKA

Belvedere, Tito's

WHISKEY

Buchanan's 18 Year, Chivas 18 Year, Glenmorangie 10 years

DIGESTIFS

Campari, Cinzano Rosso

WINE

House White, House Red and House Sparkling Wines

PER DRINK, ON CONSUMPTION

	DELUXE	PREMIUM
Cocktail	\$15	\$18
Wine	\$16	\$21
Beer	\$7	\$9
Spirits	\$18	\$21
Juices	\$5	
Water	\$5	

BAR SELECTION CONTINUED

MARGARITAS AND BEER BAR

Classic Margarita and National beer

FIRST HOUR \$32

ADDITIONAL HOUR \$28

WINE AND BEER BAR

National wine and beer

FIRST HOUR \$31

ADDITIONAL HOUR \$28

COCKTAIL BAR

Margarita, Mezcalita, Mojito, Paloma, Gin & Tonic, Martini dry/dirty,
Lemondrop Martini, Old Fashion

FIRST HOUR \$29

ADDITIONAL HOUR \$25



MEET THE TEAM



DANIEL CAMACHO
EXECUTIVE CHEF

With a cuisine well rooted in the traditional with exciting blends of flavors and captivating aromas, Daniel Camacho, our executive chef, highlights Mexican gastronomy by showcasing his heritage and customs in every dish. His charisma and talent ensure that every bite is an unforgettable culinary adventure.

[@chefdanielcamacho](#)



ISABEL GUTIERREZ
CATERING MANAGER

An event expert and food lover, has a passion for organizing unique experiences. With a keen eye for detail and a fascination for the psychology of color, she creates captivating environments. In addition to her work, Isabel enjoys traveling, fostering her creativity with new cultures and inspiring scenarios.

[@isabella.cuentamelove](#)

SPECIAL CREDITS

WE WORK WITH THE FINEST VENDORS IN THE RIVIERA MAYA. FROM PLANNING AND DECORATION, TO PHOTOGRAPHY AND FLOWERS. WE THANK EACH OF THEM FOR LENDING US IMAGES OF RECENT EVENTS AT MAROMA, TO ILLUSTRATE THIS COLLECTION.

PHOTOGRAPHY

Andre Gouin Photography, [@andregouinphoto](#)

Anée Atelier, [@aneeatelier](#)

Pia Riverola, [@piariverola](#)

DESIGN

Mónica Moreno, [@monica.morenomx](#)

RENTALS

Bash House, [@bash.house](#)

Canteiro Weddings, [@canteiroweddings](#)

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

FLOWERS

Canteiro Weddings, [@canteiroweddings](#)

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

FINER DETAILS

All 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 45 guests. A fee of \$100 per hour, plus taxes will apply.

For every bar option, one bartender per hour is required every 45 guests. A fee of \$100 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. All these fees are subject to 16% tax.

MAROMA

A BELMOND HOTEL
RIVIERA MAYA

CARRETERA FEDERAL CANCUN-TULUM KM51, RIVIERA MAYA, Q.ROO, MEXICO, 77710
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INCOMPARABLE GENUINE SERVICE

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