
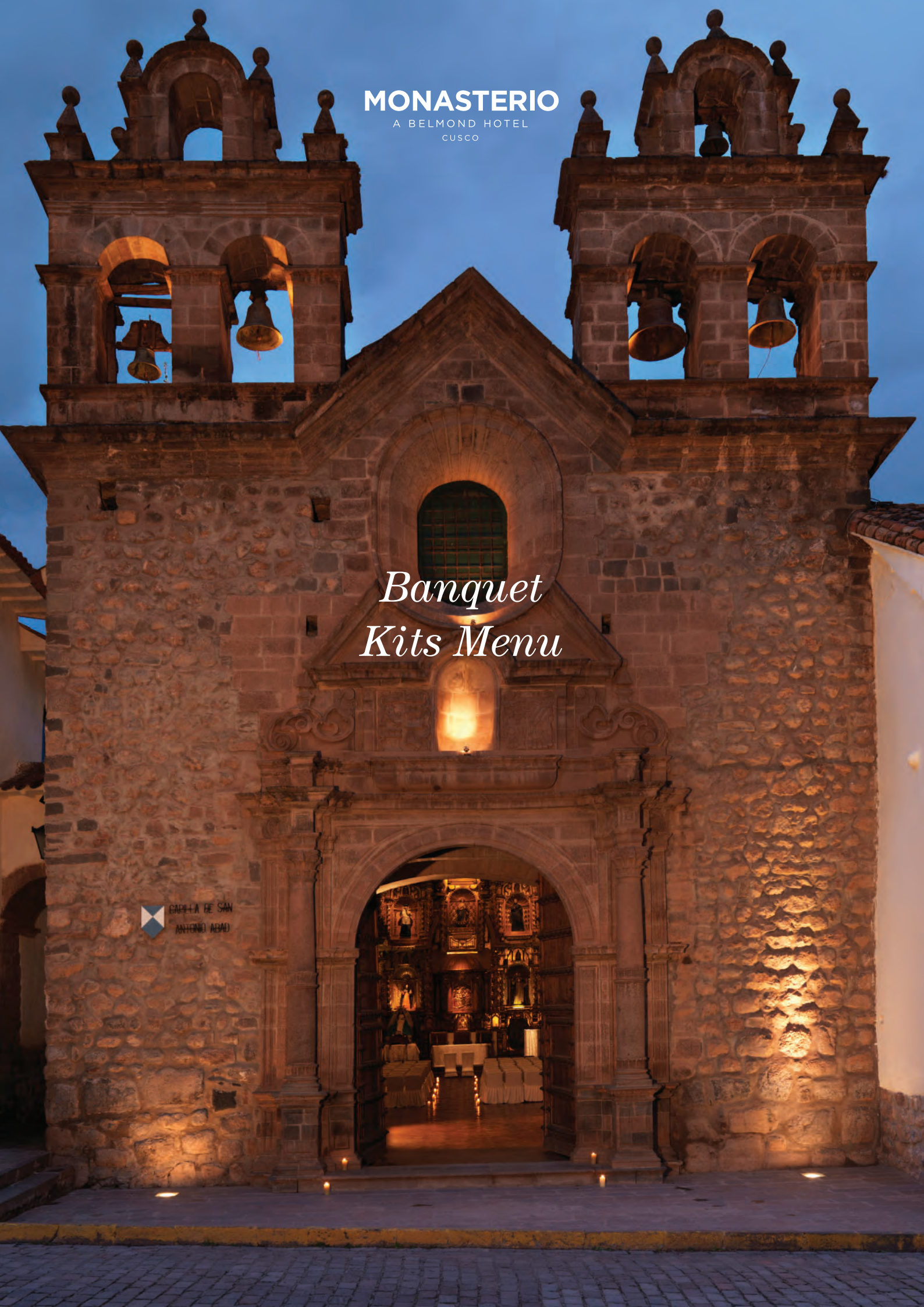


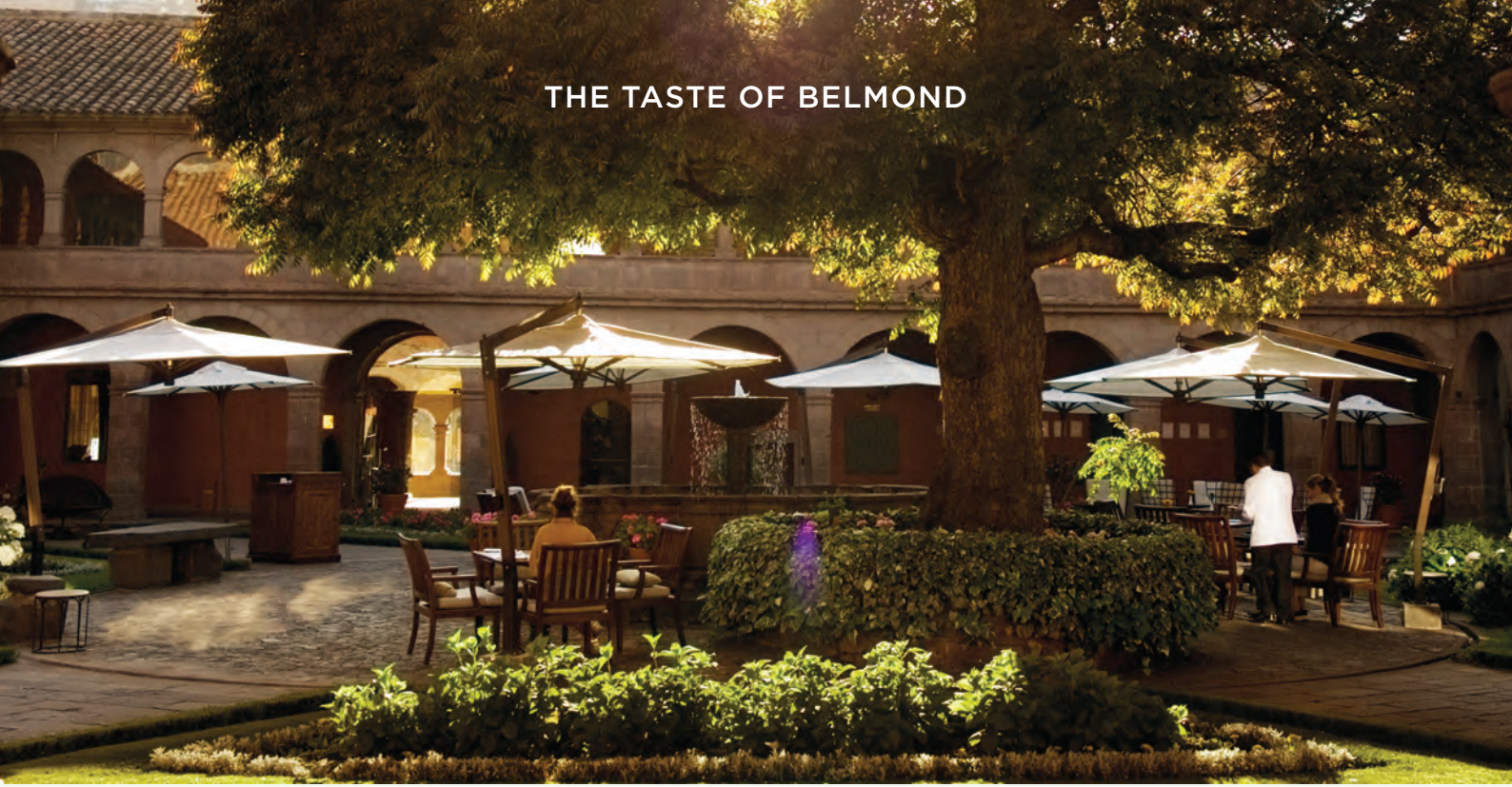
MONASTERIO
A BELMOND HOTEL
CUSCO

*Banquet
Kits Menu*

 CAPILLA DE SAN
ANTONIO ABAAD



THE TASTE OF BELMOND



THE TASTE OF BELMOND

Enjoy superb tailor-made menus with vibrant and colourful Peruvian flavours.

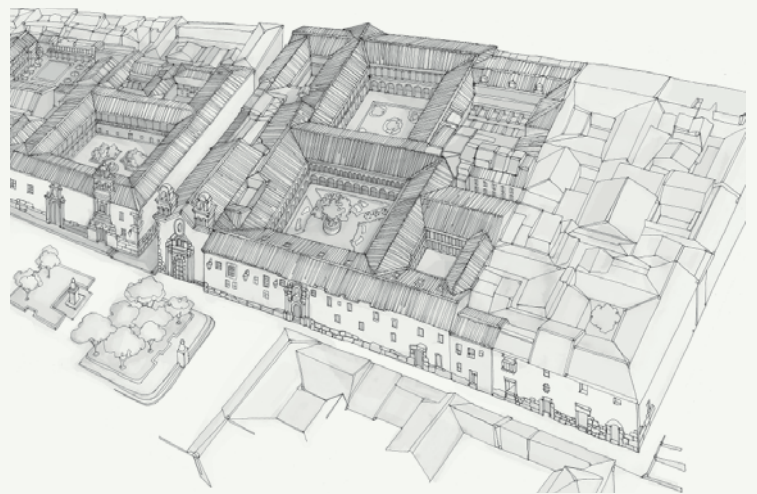
Check out these pages from our event kit and let us design the ideal menu for your dream day.

To customise your event, please contact us at silvana.herrera@belmond.com

The photos shown in this kit are for reference only; please review the available options in each section.

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CALLE PLAZOLETA NAZARENAS 337,
CUSCO, PERÚ



Breakfast

BREAKFAST



BREAKFAST

Private room for a minimum group of 15 people.

BREAKFAST BUFFET

PRICE PER PERSON US\$37 - S/130

Variety of homemade breads

Variety of French and Danish pastries

Cereals

Homemade pancakes

Eggs to order

Fresh juices and seasonal fruits

Hot drinks

Homemade compotes and honeys

Hot drinks station

CUSQUENIAN BREAKFAST

PRICE PER PERSON US\$30 - S/105

Peruvian coffee

Milk and infusions

Fresh fruit juices

Assorted breads

Butter and jam

Cold cuts and cheese plate

Scrambled eggs

Andean potatoes

Cusquenian tamales

Fruit salad

BREAKFAST FOR GATHERINGS

PRICE PER PERSON US\$30 - S/105

Coffee

Milk and infusions

2 types of fruit juice (orange, papaya)

Assorted breads

Butter and jam

Plate of cold cuts and cheeses

Scrambled eggs

Andean vegetables and potatoes

Seasonal fruits or fruit salad

EVENTS KIT

Coffee break

Santiago





COFFEE BREAK

COFFEE BREAK

They can be organised in the hotel chapel, the arcades of the main courtyard, El Tupay restaurant or OQRE restaurant.

MORNINGS

PRICE PER PERSON US\$17 - S/60

Coffee, tea, milk and infusions

Cookies and muffins

THE ARCHES

PRICE PER PERSON US\$20 - S/70

Coffee, milk, herbal teas

Juice of the season

Regular croissant and chocolate

Finger sandwich

Petit fours

PLAZOLETA

PRICE PER PERSON US\$25 - S/88

Coffee and milk

Hot chocolate

Seasonal juice, water

2 mini sandwiches: sausage and chicken

Assorted sweet breads

THE MONKS

PRICE PER PERSON US\$28 - S/98

Coffee, milk, herbal teas

Hot chocolate

2 seasonal juices

Soda, water

3 mini sandwiches

Assorted puff pastry sticks

Scones and muffins

ELEMENTAL

PRICE PER PERSON US\$31 - S/109

Coffee, milk and infusions

Water and biscuits

*8 hours of service
(permanent in the room)

EVENTS KIT

Tea Time



TEA TIME



TEA TIME

MINIMUM 15 PEOPLE

PRICE PER PERSON US\$32 - S/112

SWEETS

Purple corn pudding and rice pudding

Lucuma cheesecake

Chia parfait

Lemon pie

Coca "alfajores"

Chocolate brownie

SAVOURY

Caprese skewer

Cucumber tartlet

Corn quiche

Butifarra sausage

"Ají de pollo" or Chicken chili empanada

DRINKS

2 options of Ice Tea

Assorted infusions

Water and sparkling water

Coffee, milk, hot chocolate



EVENTS KIT

*Lunches and
Dinners*



LUNCHESS AND DINNERS

BUFFET EXPRESS

MINIMUM 25 PEOPLE

PRICE PER PERSON US\$70 - S/245

*Includes a fine selection of homemade breads, water, coffee or herbal teas.

SALADS

Capresse with avocado
Grilled mixed vegetables
Carpaccio of mixed vegetables
Greek salad with cheese, artichoke and olives
Andean potato cream soup
Homemade chicken diet with vegetables and noodles

SIDE DISHES AND SAUCES

Anchovies
Parmesan cheese
Marinated olives
Croutons
Guacamole
Olive oil
Dijon vinaigrette
Yoghurt with coriander
Vinegars: sherry, balsamic

SÁNDWICHES

(Selection of 3 options)

Tomato, avocado and egg triple sandwich
Mini chicken, celery, mayo sandwich on traditional huaro bread
Trout and cheese sandwich on wholemeal bread
Vegetarian sandwich, zucchini, aubergine and tomato, basil pesto
Smoked turkey sandwich
Mini Roast Beef sandwich on ciabatta bread

DESSERTS

Custard apple and elderberry semifreddo
Coffee cheesecake
Macaroons with lemon cream
Fresh fruit slices

CREOLE BUFFET

MINIMUM 25 PEOPLE

PRICE PER PERSON US\$91 - S/319

*Includes a fine selection of homemade breads, water, coffee or herbal teas.

STARTERS

Chicken Causa
Traditional ceviche
Huancaína potato
Queen avocado with vegetables and chicken
Cusquenian Solterito

MAIN COURSES

Fish a la chorrillana
Roasted pork loin
Chicken chili
Short pasta with huancaína sauce

SIDE DISHES

Rice with corn
Native potatoes with Provenzal sauce
Fried yucca in Ocopa sauce
Vegetables au gratin with cheese
Quinoa tabbouleh with vegetables

DESSERTS

Mazamorra morada
Rice pudding
Alfajores
Suspiro a la limeña
Seasonal fruit

LUNCHEES AND DINNERS

PREMIUM BUFFET

MINIMUM 25 PEOPLE

PRICE PER PERSON US\$88 - S/308

*Includes a fine selection of homemade breads, water, coffee or herbal teas.

STARTERS AND SOUPS

(Selection of 4 options)

Tenderloin Carpaccio, Parmesan, capers

Carpaccio of smoked Andean trout with organic greens garnished with mustard sour cream and capers.

Andean Causa of crab pulp and avocado

Salad with assorted greens, cucumber, orange, tomatoes and fruit.

Green asparagus cream, garlic and basil croutons

Homemade diet of chicken with vegetables and capellini

SALADS

Cesar salad

Chef's salad: hearts of palm, fresh and candied sachatomate, asparagus and prawns.

Quinoa salad, sautéed apples, Andean cheese, tomatoes and assorted greens

MAIN COURSES

(Selection of 4 options)

Ravioli stuffed with loche squash

Tenderloin medallions with sauteed mushrooms

Prawns with garlic sauce

Trout Sudado

Chicken filet, organic orange segments

Tender duck legs in aguaymanto sauce

SIDE DISHES

(Selection of 4 options)

Grilled vegetables

Potato gratin

Mushrooms Provençale style

Pasta amatriciana

Mixed rice with raisins

DESSERTS

(Selection of 4 options)

Duo of mousse: strawberry and vanilla

Lemon pie in tart

Moccha semifredo

Opera

Fresh fruit slices



EVENTS KIT

Set menú



SET MENÚ

SET MENÚ

PRICE PER PERSON US\$92 - S/322

STARTERS

(Choose 1 option)

Organic salad greens with quinoa, Andean cheese, tomato confit, apples and aguaymanto vinaigrette.

Detox salad Monasterio style, cucumber fruit, lettuce, avocado, tomatoes, cucumber, bell pepper, arugula and house vinaigrette.

Tabbouleh of caigua, wheat, avocado and sesame, crispy reggiano

Tomato tartare with lemon confit, avocado slices and arugula coulis

Vegetable carpaccio, artichoke, crunchy cheese, caper vinaigrette

Catch of the day Ceviche

Carpaccio of smoked Andean trout with organic greens, garnished with mustard sour cream and capers

Cream of native potato cream with cheese toast with muña aroma

Cream of green asparagus cream, sautéed mushrooms of the valley, olive oil

MAIN COURSES

(Choose 1 option)

Beef filet mignon, potato cake, glazed carrots, cheese and pepper sauce.

Tenderloin medallions in mushroom and cheese sauce with lyonnaise potatoes

Leg of duck confit, potatoes with bacon and black olives, elderberry sauce

Grilled duck magret with polenta, tomato, sautéed mushrooms, cara cara orange sauce

Stuffed chicken jambonette, bacon, porcon mushrooms, asparagus, peppers, red fruit sauces, sautéed vegetables Provenza style

Steamed trout in white wine sauce

Fish with crispy skin, polenta with andean cheese, tomato confit, olive, grilled asparagus and Andean herb pesto

Creamy quinoto with mushrooms and sautéed asparagus tips, herb pesto

Porcon and porcini mushroom risotto, vegetables and parmesan cheese sauce

Quinoa ravioli filled with loche squash, cheese, spinach and Parma Rosa sauce.

DESSERTS

(Choose 1 option)

Custard apple semifredo with red fruit sauce

Lucuma brownie with red fruits and pisco sauce

Natural yoghurt panacotta with red fruits

Apple and pear strudel with vanilla ice cream and chocolate sauce

Corn cheesecake with purple corn sauce

Mousse sapphire: (mango, custard apple or passion fruit), stuffed with red berries and Spanish cava foam.

ANNIVERSARY MENU

PRICE PER PERSON US\$106 - S/371

Homemade bread

Water and hot drinks

Amus bouche

Shrimp and avocado causa

Cream of green asparagus cream, sautéed mushrooms of the valley flavored with olive oil

Angus beef entraña and chimichurri, rocoto stuffed with vegetables and corn purée

Cake filled with convention chocolate, hazelnuts and lucuma mousse with toffee sauce filling.



Cocktails



COCKTAILS



COCKTAILS

PRICE PER PERSON US\$38 - S/133
1 DRINKS + 06 CANAPÉS

PRICE PER PERSON US\$42 - S/147
2 DRINKS + 06 CANAPÉS

DRINKS

- 1 Glass of white wine, red wine or Cava
- 1 Cocktail with pisco (classic chilcano or pisco sour)
- 1 beer
- 1 Non-alcoholic beverage

HOT CANAPES

(Choose 2 options)

- Potato croquettes stuffed with Andean cheese, uchukuta sauce
- Yuquitas stuffed with cheese, served with huancaína sauce.
- Chicken teriyaki skewer
- Anticucho of pork loin with uchukuta sauce
- Beef tenderloin mini empanada
- Spring roll of shrimp and vegetables, tomato and onion agripicante sauce
- Andean cheese with pankó, elderberry or avocado compote
- Vegetable quiche
- Mini vegetable and cheese empanadas
- Rosemary marinated beef tenderloin brochette
- Chicken suckling accompanied with tartar sauce
- Mini rice dumplings with meat ragout stuffing
- Mini french fries stuffed with meat with huancaína sauce

COLD CANAPES

(Choose 2 options)

- Smoked trout and dill cream cheese rolled crepes
- Fresh and smoked trout tartar
- Shot of white fish ceviche with sweet potato and corn
- Assortment of puffed sticks: cheese, mustard, anchovy, garlic
- Dwarf fries stuffed with smoked trout mousse and its caviar
- Bruschetta of potato bread with prosciutto and arugula
- Andean sushi with quinoa, salmon and avocado
- Causitas in three colors: chicken, shrimps and vegetarian
- Causita of potato, crab and avocado
- Mini huaro bread, eggplant and mint mayonnaise, prosciutto
- Native potato blinis with sour cream and smoked salmon

SWEET SNACKS

(Choose 2 options)

- Corn Cheesecake
- Passion fruit mini pie
- Red fruit semifreddo
- Mini lucuma alfajores
- Coffee tiramisu
- Brownie
- Opera

CHEESE TABLE Y EMBUTIDOS

PRICE PER PERSON US\$44 - S/154

- 8 types of cheeses: local and imported
- 4 types of cured meats: local and imported
- Fine selection of homemade breads
- Raisins, pecans, figs, breadsticks and crouts

EVENTS KIT

Open bar



OPEN BAR



OPEN BAR

(Minimum 25 people)

OPEN BAR I

PRICE PER PERSON US\$42 - S/147

Local beer

Local red and white wine

Soft drinks and local waters

Chilcanos

Rum

Black label whiskey

OPEN BAR II

PRICE PER PERSON US\$53 - S/186

Local beer

Local and imported red and white wine

Sparkling wine or Spanish Cava

Soft drinks and water

Cocktails with pisco

Gin

Vodka

Rum

Black Label Whisky

OPEN BAR PREMIUM

PRICE PER PERSON US\$71 - S/249

Local and imported beer

Local and imported red and white wines

Soft drinks, national and imported waters

Sparkling wine or Spanish Cava

Classic or signature cocktails

Single malts

Gin

Vodka

Rum

Whisky

EVENTS KIT

Entertainment



ENTERTAINMENT

ENTERTAINMENT

Singers, dances, shows from soloists, duos, trios, quartets can be added for any event. added for any event

LYRIC GROUP "SHOW DE OPERA"

US\$1058 - S/3703

Experience with us a special moment, full of charm next to the best Peruvian soprano in the company of a baritone, a flutist and a pianist.

CREOLE AND AFRO-PERUVIAN MUSIC

US\$800 - S/2800

Classic format of this classic style of the Peruvian coast; guitar, cajón and voice; waltz, festejo, landó.

ANDEAN MUSIC

US\$800 - S/2800

Show with typical Andean instruments Quena, Zampoñas, Charango, Harp, etc.

STRING SHOW

DUET US\$500 - S/1875

TRIO US\$740 - S/2590

QUARTET US\$980 - S/3430

Characterized by its elegant soft format with violin, guitar, cello and others; from classical music and popular groups to this format.

FOLKLORIC SHOW

US\$1200 - S/4200

A performance that shows a selection of 3 most representative dances of Peru, inviting you to go on an unforgettable journey through our Folklore.

LIVE INSTRUMENT AND LIVE DANCES

US\$1400 - S/4900

12 artists on stage, show of 25 minutes. approx. between dances, live music, sound and lights. Dynamic shows where you are invited to play an instrument and culminates with cacharpari.

LIVE JAZZ SHOW

US\$960 - S/3360

Instrumental or sung interpreting the best modern and classic songs of this musical genre.

LIVE DJ

US\$700 - S/2450

The best DJ's of the city with the best styles and especially one called DJ Andino.

VARIED SHOWS

US\$1270 - S/4445

Crazy hour, Cacharparis: Dynamic show, cheerful, perfect for parties and / or receptions, which motivates the guests at the party, with various themes such as Andean crazy hour, circus theme, retro theme, disco theme, etc., we can create custom show to your event, duration of 30 min.

ORCHESTRA

5 MEMBERS

US\$1800 - S/6300

National and international dance music show, varied repertoire: latin music, rock, disco swing, etc.

*Cost per hour. For more information and details, please consult the events department.



Event Policy



EVENTS POLICY

FOOD AND BEVERAGES

THE CORKAGE FEE PER BOTTLE OF WINE OR SPARKLING WINE IS US\$30 - S/105

THE CORKAGE FEE PER BOTTLE OF OTHER LIQUORS (750ML OR 1 LITER) IS US\$35 - S/123

Due to our standards and Belmond's policies, it is not permitted to bring in outside catering.

Alcoholic beverages (wines or spirits) brought by the guest are subject to a corkage fee.

Leftover alcoholic beverages brought by the client must be removed within 48 hours of the event.

Food options must be chosen at least 10 days prior to the event,

Otherwise, the hotel reserves the right to select the menu according to the amount quoted.

The food and beverages contracted by the client must be consumed within the hotel facilities. In case there are leftovers, these may not be removed from the hotel in order to avoid illnesses.

LOUNGES AND AUDIOVISUAL EQUIPMENT

The event organizers will have the facility to bring their own audiovisual and/or entertainment equipment upon payment of a 30% fee on top of our published rates in the event kit.

The hotel will provide technical assistance during the event. In case of requiring a permanent technician, please consult our rates.

The equipment to be brought into the hotel must be previously detailed and presented with a guide in duplicate to the security department.

The Hotel is not responsible for equipment that is not duly registered at the security gate or left at the security door or left in common areas without the client's supervision.

Equipment brought into the hotel for the event must be removed by the client at the end of the event.

The withdrawal must be done through Calle Choquechaca N° 131, Cusco (security door).

Any scenography, lights and visual communication panels must be previously authorized by the Events area and may only be exhibited in the areas corresponding to the event.

Advertising will not be allowed in the lobby and common areas of the hotel.

In the event that the client requires the use of a generator, the respective municipal authorization

RATES AND BILLING

Our prices include 18% VAT and 10% service charge.

The sending of the quotation is not a definitive reservation and is valid within 10 working days after the quotation has been sent.

After the deadline, the requested date will be automatically released or cancelled.

Therefore, we appreciate your communication in order to renew your reservation.

All offers from Monasterio, A Belmond Hotel Cusco are considered tentative until the initial payment or a guarantee deposit of at least 30% of the total, which is non-refundable and non-transferable until 45 days prior to the event.

The second payment, equivalent to 70% or balance of the total must be paid up to 10 days prior to the event.

In case of an increase in the number of attendees, it must be confirmed to the Hotel at least 48 hours before the event.

If there are extra expenses during the event, they must be cancelled at the end of the event or a credit card number must be left as a guarantee.

The hotel reserves the right to readjust rates in case of currency devaluation or changes in market fluctuations.

Payment of deduction: Room, equipment and food rental operations are subject to a 10% deduction of the cost of the same.

The deposit for services rendered in events will be paid in full to our commercial accounts.

The hotel reserves the right to make deductions, and proof of self-deduction will be sent to the client within 10 working days.

EVENTS POLICY



DEPOSIT INFORMATION

Corporate Name: La Fiduciaria S.A.

Bank Name: Banco de Crédito del Perú

Account Name: LA FIDUCIARIA FID.PBH-REC

RUC: 20424044203

Account Number:USD\$ 193-1699383-1-93

CCI: 002 193 001699383193 18

Currency: Dólares Americanos

RATES IN LOCAL CURRENCY

Rates in local currency are subject to the variations of the exchange rate set by our hotel. This exchange rate may vary without prior notice, but always according to the market exchange rate.

ADDITIONAL POLICIES

After 48hrs after the end of the event, the Hotel is not responsible for the articles that the client brought for the development of their events.

The events that take place in our Tupay and Illariy rooms with music must end at 10pm.

The client will only be able to use the space assigned for the event.

SHIPMENTS

In case you need to send luggage, brochures and/or equipment for your event, from inside or outside of the country via courier or outside the country via courier, please avoid sending it in the name of the Hotel.

CANCELLATIONS

The number of confirmed participants will be considered as a guarantee on which we will charge even if less participants attend.

Any reduction (maximum 10% of the total) will be accepted within 15 days of the event without penalty.

If the organizing company cancels the reservation after having confirmed it and sent the signed service contract, the following penalties will be applied:

Before 15 days before the event: 50% of the total budget.

From 10 days to 0 days before the event: 100% of the total budget.

In case the client does not comply with the advance payments corresponding to the event, the hotel will have the right to will have the right to cancel the reservation. Likewise, the hotel will be free to make the room at the hotel's disposal



ROOMS AND CAPACITY

VENUE	EVENTS AND MEETINGS					FEATURES		
	COCKTAIL	SCHOOL	IMPERIAL	BANQUET	THEATRE	AREA	OUTDOOR	DAYLIGHT
Main Courtyard	200	-	-	100	-	1200 m2	.	.
San Antonio Abad Chapel	150	70	70	-	150	200 m2	.	.
El Tupay	100	40	50	80	80	79 m2	-	-
Oqre	100	-	-	80	-	48 m2	-	-