

BANQUET KIT

FLAVORS
Of TULUM

CONRAD®
TULUM RIVIERA MAYA

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LIVE COOKING & STATIONS

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FLAVORS OF TULUM BAR



BREAKFAST BUFFET



INCLUDED OPTIONS:

CONTINENTAL FLAVORS OF TULUM

- **FRESH JUICES:**
orange, grapefruit, and green juice 🍊🍋🍏
- Hand fruit bowl 🍏🍏🍏
- Variety of mini yogurts and traditional muesli
- Selection of cereals, homemade granola, and milk 🍌
- Bagels and cream cheese with chives
- Homemade bread, sweet bread, fruit jam, locally sourced honey, and butter

AMERICAN FLAVORS OF TULUM

- **FRESH JUICES:**
orange, grapefruit, and green juice
- Hand fruit bowl 🍏🍏🍏
- Variety of mini yogurts and traditional muesli
- Selection of cereals, homemade granola, and whole milk 🍌
- Scrambled eggs, pork sausages or bacon, herb-infused tomatoes with sautéed potatoes 🍳🍔
- Artisan bread, sweet bread, fruit preserves, locally sourced honey, and butter

MEXICAN FLAVORS OF TULUM

- **FRESH JUICES:**
orange, green juice, and juice of the day 🍊🍋🍏
- Hand fruit bowl
- Variety of mini yogurts, traditional muesli, and coconut
- Selection of cereals, homemade granola, and milk 🍌
- Scrambled eggs Mexican style 🍳🍌
- Green chilaquiles, sour cream, fresh cheese, onion, and cilantro 🍌
- Refried beans 🍌🍌🍌
- Sweet bread, rustic bread, fruit preserves, locally sourced honey, and butter

ENHANCE YOUR BREAKFAST:

HEALTHY

- **FRESH JUICES:**
orange, juice of the day, and green juice 🍊🍋🍏
- Seasonal vegetable salad with thyme dressing 🍏🍏🍏
- Hand fruit bowl 🍏🍏🍏
- Oat and berry pancakes 🍌
- Whole milk, skim milk, soy, and lactose-free milk 🍌
- Vegetable omelet with egg whites 🍳🍌
- Smoked salmon 🍌
- Panela cheese, turkey ham
- Roasted tomato with butter and Italian herbs 🍌
- Baby potatoes with rosemary 🍌🍌
- Multigrain and whole wheat bread, fruit preserves, agave honey, and butter

ADDITIONAL \$168 MXN | \$11 USD PER PERSON

TULKAL BREAKFAST

- **FRESH JUICES:**
orange, carrot, grapefruit, and green juices 🍊🍋🍏
- Artisan bread, fruit jam, and butter 🍌
- French toast
- Seasonal fruit 🍌🍌
- Homemade flavored yogurt 🍌🍌
- Assortment of cereals and granola 🍌🍌
- Charcuterie: pastrami, salami, serrano hamo 🍌🍌
- Selection of 3 cheese varieties 🍌
- Scrambled eggs 🍳🍌
- **DAILY STEW:** Chicken tinga, cochinita, Mexican-style squash – (Choose 1)
- Pork sausage 🍌
- Hashbrown potatoes with thyme 🍌

ADDITIONAL \$214 MXN | \$14 USD PER PERSON

🍌 VEGAN 🍌 DAIRY FREE 🍌 GLUTEN FREE

All breakfast buffet menus include freshly brewed coffee, decaffeinated coffee, and tea selection.

Buffets are designed for a minimum of twenty (20) guests. Groups under 20 will incur a service charge of \$2,300.00 MXN or 115USD.

Prices are per person in Mexican Pesos and are subject to 16% Federal Tax and 15% Service Charge MXN is the fixed price. Prices in USD are subject to change based on exchange rates.



PLATED BREAKFAST

FLAVORS OF TULUM

BREAKFAST

- 3 types of bread (conchas, croissants, muffins) with honey, butter, and fruit jam 🍯

DRINKS

- Fresh juices: Orange, green, papaya, watermelon, or melon 🍊🍉🍌
- Regular or decaffeinated coffee, whole milk, soy milk, chocolate, or tea

FRUIT | SELECT 1

- Seasonal fruit with Greek yogurt and artisanal granola
- Fruit bowl 🍌🍉🍊
- Mango and chia pudding 🍌🍌🍌
- Oatmeal with brown sugar, nuts, and whole milk 🍌
- Seasonal fruit cocktail with coconut 🍌🍌🍌
- Grapefruit and papaya with cottage cheese 🍌
- Bircher muesli
- Red fruit parfait 🍌🍌

MAIN COURSE | SELECT 1

- Choice of omelet: ham, cheese, vegetables, or plain, with thyme hashbrown potatoes 🍌
- Scrambled eggs or egg whites with 2 choices of sides (breakfast sausage, bell pepper, squash, turkey ham, cheese, tomato, or spinach) 🍌
- Huevos aporreados (scrambled eggs) with shredded beef, whole beans, and pico de gallo 🍌🍌
- Egg with chipotle hollandaise, avocado, and pork loin
- Baked chilaquiles in adobo sauce with egg or chicken 🍌
- Papadzules, pumpkin seeds, egg, and tomato sauce 🍌🍌
- Quesadillas with stew filling: chicken tinga, mushroom, pressed pork rind, or Veracruz-style fish 🍌
Select 1 filling
- French brioche toast with passion fruit and coconut
- Belgian waffles with lemongrass butter and maple syrup
- Pancakes with Nutella and maple syrup



- Enmoladas with plantain 🍌🍌🍌
- Enfrijoladas with scrambled egg, cheese, and cream 🍌
- Shakshuka with chickpeas, tofu, and baked mixed vegetables 🍌🍌🍌
- Avocado toast with avocado, cucumber, tomato, smoked salmon, or chickpeas 🍌
- Pea protein machaca, tofu, and vegetables 🍌🍌🍌
- Sweet potato polenta, chimichurri, and roasted vegetables 🍌🍌🍌

ADD-ONS PER PORTION

- Baked potatoes, caramelized onions, and fresh herbs 🍌
\$79 MXN | \$10 USD PER PORTION
- Poblano pepper strips (poblano pepper, sweet corn, and sour cream) 🍌🍌
\$79 MXN | \$10 USD PER PORTION
- Hashbrown potatoes and roasted tomatoes 🍌🍌
\$79 MXN | \$10 USD PER PORTION
- Traditional bagel with smoked salmon and cream cheese
\$231 MXN | \$15 USD PER PORTION
- Additional breakfast meats: chorizo, bacon, sausage, or ham 🍌🍌
\$231 MXN | \$10 USD PER PORTION

🍌 VEGAN 🍌 DAIRY FREE 🍌 GLUTEN FREE

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COFFEE BREAK

MINIMUM PARTY SIZE: 10 GUESTS

COFFEE BREAK FLAVORS OF TULUM

- Sweet bread
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas
- Fresh juices including: orange, grapefruit, and green

2 HOURS \$374 MXN / \$25 USD PER PERSON

3 HOURS \$478 MXN / \$32 USD PER PERSON

4 HOURS \$562 MXN / \$37 USD PER PERSON

AFTERNOON / EVENING FLAVORS OF TULUM

- Variety of cookies
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas
- Fresh juices including: orange, grapefruit, and green

2 HOURS \$374 MXN / \$25 USD PER PERSON

3 HOURS \$478 MXN / \$32 USD PER PERSON

4 HOURS \$562 MXN / \$37 USD PER PERSON

WELCOME AM

- Fresh juices including: orange, grapefruit, and green 🍊🍋🌿
- Seasonal fruit 🍌🍍🍓
- Sweet bread and cookies
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas

2 HOURS \$374 MXN / \$25 USD per person

3 HOURS \$478 MXN / \$32 USD per person

4 HOURS \$562 MXN / \$37 USD per person

WELCOME AM PREMIUM

- Fresh juices including: orange, grapefruit, and green
- Still and sparkling bottled water
- Seasonal fruit 🍌🍍🍓
- Yogurt parfait 🍓
- Sweet bread, croissant, and cookies
- Agua embotellada con y sin gas
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas

2 HOURS \$490 MXN / \$33 USD per person

3 HOURS \$626 MXN / \$42 USD per person

4 HOURS \$736 MXN / \$49 USD per person

AFTERNOON / EVENING PREMIUM

- Variety of cookies and Danish pastries
- Crudites and dip 🥕🥒🍷
- Popcorn with Tajin 🍿🌶️
- Selection of finger sandwiches 🥪🥪🥪
- Infused water
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas
- Fresh juices including: orange, grapefruit, and green

2 HOURS \$490 MXN / \$33 USD per person

3 HOURS \$626 MXN / \$42 USD per person

4 HOURS \$736 MXN / \$49 USD per person

CONRAD SIGNATURE AM

- Variety of cookies and Danish pastries
- Fruit cocktail 🍷🍌🍍
- Yogurt parfait and muesli
- Ham and cheese croissant
- English muffin with smoked salmon and cream cheese
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas
- Fresh juices including: orange, grapefruit, and green

2 HOURS \$506 MXN / \$34 USD per person

3 HOURS \$626 MXN / \$41 USD per person

4 HOURS \$694 MXN / \$46 USD per person

CONRAD SIGNATURE AFTERNOON

- Variety of cookies
- Crudites and dip 🥕🥒🍷
- Popcorn with Tajin 🍿🌶️
- Selection of finger sandwiches 🥪🥪
- Orange and lemon muffin
- Vegetable chips 🥕🥒
- Horchata and Jamaica agua fresca
- Still and sparkling bottled water
- Regular coffee, decaffeinated coffee, whole milk, lactose-free milk, and a selection of teas
- Fresh juices including: orange, grapefruit, and green

2 HOURS \$506 MXN / \$34 USD per person

3 HOURS \$626 MXN / \$41 USD per person

4 HOURS \$694 MXN / \$46 USD per person

🌿 VEGAN 🥛 DAIRY FREE 🍷 GLUTEN FREE

- Granola bar 🌱🌾🌿 **\$78 MXN / \$5 USD PER PIECE**
- Trail mix 🌱🌾🌿 **104 MXN \$7 USD PER PERSON**
- Pringles **\$91 MXN / \$6 USD PER PIECE**
- Seasonal fruit 🌱🌾🌿 **\$78 MXN / \$5 USD PER PERSON**
- Seasonal berries 🌱🌾🌿 **\$117 MXN POR / \$8 USD PER PERSON**
- Ham and cheese croissant **\$156 MXN / \$10 USD PER PIECE**
- Tortilla chips with pico de gallo salsa and guacamole 🌱🌾🌿 **\$102 PESOS PER PERSON**
- Cheese and charcuterie board 🌱 **\$78 MXN / \$5 USD PER PERSON**
- Bagel with salmon and cream cheese **\$234 MXN / \$16 USD PER PERSON**
- Vegetable crudites with dip and lemon 🌱🌾🌿 **78 MXN / \$5 USD PER PERSON**
- A dozen mini quesadillas 🌱🌾🌿 **\$324 MXN / \$22 USD**
- A dozen papaya and hoja santa empanadas **\$324 MXN / \$22 USD**
- Variety of 12 gorditas: chicken tinga, mushroom, pressed pork rind, or Veracruz-style fish 🌱🌾🌿 **\$324 MXN / \$22 USD**
- Variety of 20 cookies 🌱🌾 **\$363 MXN / \$24 USD**
- Variety of 3 types of pastries: 10 of each (orejas, conchas, chocolate muffin, croissant, chocolate croissant) 🌱🌾 **\$275 MXN / \$18 USD**
- A dozen macarons 🌱🌾 **\$275 MXN / \$18 USD**
- A dozen Madeleines **\$275 MXN / \$18 USD**

🌱 VEGAN 🌾 DAIRY FREE 🌿 GLUTEN FREE

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LUNCH

FLAVORS OF TULUM

PLATED LUNCH 3 COURSES

SELECT 1 FROM COLD/SOUPS/CREAMS

COLD DISHES (70 grams)

- **SHRIMP AND FISH BLACK AGUACHILE** 🌱🌱
Radish, pumpkin seed, red onion, tomato, purslane, cilantro, cucumber, and garlic oil
- **FALAFEL SALAD** 🌱🌱
Mixed greens, cucumber, red onion, orange, quinoa, tahini dressing, and citrus zest
- **PANZANELLA SALAD WITH SALMON** 🌱
Fresh tomato, cucumber, olive, basil, red onion, croutons, blackened salmon, and lemon vinaigrette
- **ROASTED BEET SALAD** 🌱
Beetroot, dill, grapefruit, orange, fig balsamic, olive oil, and yogurt

SOUPS (70 grams)

- **ANDALUSIAN GAZPACHO** 🌱🌱🌱
Bell pepper, croutons, and cucumber
- **LIGHT BEEF BROTH** 🌱
Lemon, cilantro, red onion, beans, tomato, radish, and crispy pork rind
- **TORTILLA SOUP** 🌱🌱
Tomato cream, tortilla chips, and guajillo pepper
- **XOCHITL BROTH** 🌱
Carrot, chickpeas, tomato, onion, serrano pepper, avocado, rice, cilantro, and shredded chicken

CREAMS

- **BEAN CREAM** 🌱🌱
Avocado, Chiapas cheese, and chochoyotas
- **PUMPKIN CREAM** 🌱
Pumpkin seed, fried onion crumble, fresh chives, and ham slice
- **ROASTED TOMATO CREAM**
Cornbread tortilla, roasted onion, and wild spinach



MAIN COURSES (170 grams) | SELECT 1

- **BREADED CHICKEN BREAST**
Panko, chicken supreme, creamy spinach with vegetables
- **CHICKEN WITH RISOTTO** 🌱
Creamy mushroom rice with chicken escalope, roasted chard, and Parmesan cheese
- **BBQ ROASTED CHICKEN** 🌱🌱
Cajun-style chicken, coconut rice, corn with Brussels sprouts
- **BEEF BARBACOA** 🌱
Beef brisket, chickpeas, smoked beans, handmade tortilla, cilantro, and lime
- **WOK-SAUTÉED BEEF** 🌱
Beef fillet, pepper sauce with oyster, steamed rice, and wok-style broccoli
- **BEEF AND SPAGHETTI RAGU**
Spaghetti pasta, braised beef brisket, marinara sauce, and cheese
- **VERACRUZ-STYLE FISH** 🌱
Mexican-style rice, fish with tomato sauce, peppers, and olives
- **PAPILLOTE CATCH OF THE DAY** 🌱🌱
Parchment-baked fish, potato, leek, and pumpkin salad
- **FISH WITH PERUVIAN RICE** 🌱
Fried rice with toasted sesame oil, peanuts, ginger, shrimp, and fish fillet

🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

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VEGETARIAN

- **BUDDHA BOWL** 🌱🌱🌱
Steamed rice, avocado, steamed broccoli, peppers, fried tofu with chili paste, fresh peppers, carrots, and lime ponzu
- **SOY PUTTANESCA PASTA** 🌱🌱🌱
Homemade long pasta, soy protein, marinara sauce, and cheese
- **BATTERED VEGETABLES AND ORZO**
Creamy orzo pasta with tomato relish and soy

VEGAN

- **VEGETABLES WITH PERUVIAN RICE** 🌱🌱🌱
Fried rice with toasted sesame oil, peanuts, ginger, vegetables, and fried tofu
- **LENTIL STEW** 🌱🌱🌱
Roasted bok choy with sesame oil, garlic, and ginger
- **VEGETABLES AND ORZO** 🌱🌱
Creamy orzo pasta with tomato relish and soy

DESSERTS | SELECT 1

Select from our assortment of desserts at the bottom

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🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE



LUNCH BUFFET

FLAVORS OF TULUM



ENTREES | CHOOSE 4

- **SHRIMP OR FISH COCKTAIL** (V) (GF)
Cocktail sauce, cooked shrimp or fish, tomato, red onion, cilantro, and oregano
- **MIXED CEVICHE NAYARIT STYLE** (V) (GF)
Cooked fish or shrimp, dried shrimp, octopus, squid, cucumber, red onion, cilantro, carrot, tomato, and homemade Clamato
- **FISH BLACK AGUACHILE** (V) (GF)
Black seafood sauce, cucumber, radish, cilantro, onion, catch of the day
- **VEGETARIAN CEVICHE** (V) (GF) (DF)
Carrot, jicama, cucumber, and fried lentils
- **BLACK BEAN SALAD** (V) (GF)
Pico de gallo, corn, and panela cheese
- **GERMAN POTATO SALAD** (V) (GF)
Crispy bacon, hard-boiled egg, mustard, mayonnaise, chopped parsley
- **CHICKPEA SALAD** (V) (GF)
Mint, smoked salmon, green and black olives, olive oil, paprika
- **GREEN SALAD** (V) (GF) (DF)
Mixed lettuce, cucumber, green tomato, green apple, peanuts, tortilla chips, and cucumber dressing
- **FRESH PASTA SALAD**
Penne pasta, bell pepper, chicken, panela cheese, olive, pesto



SOUPS AND CREAMS | CHOOSE 1

- **LIGHT MEAT JUICE SOUP** (V) (GF)
Lemon, cilantro, red onion, beans, tomato, radish, crispy pork rind
- **TORTILLA SOUP** (GF)
Tomato cream, tortilla chips, guajillo chili
- **XOCHITL BROTH** (V) (GF)
Carrot, chickpea, tomato, onion, serrano chili, avocado, rice, fried tortilla, cilantro, and shredded chicken
- **BEAN CREAM** (V) (GF)
Avocado, Chiapas cheese, chochoyotas
- **PUMPKIN CREAM** (GF)
Pumpkin seed, fried onion crumble, fresh chives, ham slice
- **ROASTED TOMATO CREAM** (GF)
Country-style tortilla bread, roasted onion and wild spinach

SIDES

- | | |
|--|--|
| REFRIED BEANS (V) (GF) (DF) | GREEN BEAN AND POTATO PUREE (GF) |
| MEXICAN RICE (V) (GF) (DF) | BROCCOLI WITH ALMONDS (V) (GF) |
| RICE WITH DRIED FRUITS (V) (GF) (DF) | RATATOUILLE (V) (GF) (DF) |
| PERUVIAN-STYLE FRIED RICE (V) (GF) | CAULIFLOWER AND CHIVES PUREE (GF) |
| CAMBRAY POTATOES WITH HERB BUTTER (GF) | BUTTERED CORN (GF) |
| FRIED PLANTAIN WITH HONEY (V) (GF) | OVEN-ROASTED POTATOES WITH SOUR CREAM (GF) |
| SAGE SWEET POTATO PUREE (V) (GF) (DF) | GRILLED VEGETABLES (V) (GF) (DF) |

ADDITIONAL COST: \$208 MXN PER PERSON / \$14 USD PER PERSON

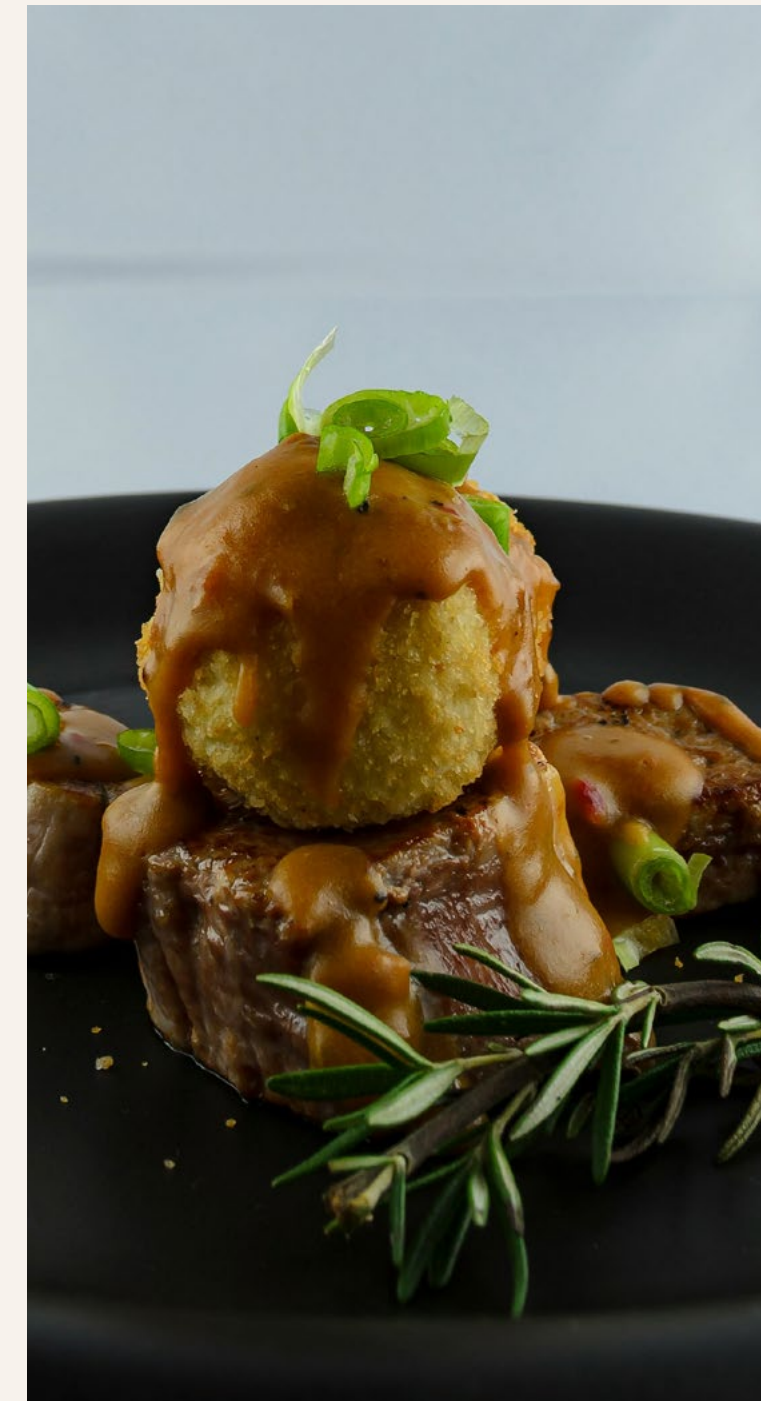
(V) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

MAIN COURSES | CHOOSE 3

- **BREADED CHICKEN BREAST** (GF)
Chicken supreme stuffed with creamy spinach
- **HUNTER'S CHICKEN** (V) (GF)
Tomato sauce, mushrooms, peas, and carrots
- **PORK IN GREEN SAUCE** (GF)
Purslane, braised pork, green sauce, and potato
- **PORK LOIN** (GF)
With sweet and sour sauce
- **BEEF BARBACOA** (V) (GF)
Jalisco-style beef brisket
- **BEEF SAUTEED WITH MUSHROOMS** (V) (GF)
Beef cutlets with French-style mushroom sauce
- **VERACRUZ-STYLE FISH** (V) (GF)
Fish with tomato sauce, capers, bell pepper, and olives
- **CATCH OF THE DAY EN PAPILOTE** (V) (GF)
Marinated fish with cilantro, tomato, orange, and onion
- **SOY PUTTANESCA PASTA** (GF)
Homemade long pasta, soy protein, marinara sauce, and cheese
- **VEGETABLES AND ORZO** (V) (GF) (DF)
Creamy orzo pasta with tomato relish and soy
- **VEGAN TOLMA PASUTS** (V) (GF) (DF)
Lentils, chickpeas, tomato paste, prunes, and cabbage
- **VEGAN PAD THAI** (V) (GF) (DF)
Vegetables, rice noodles, tofu, and tamarind paste
- **VEGAN RED MASALA** (GF)
Carrot, broccoli, cauliflower, lentils, basil, yogurt
- **VEGAN RAGOUT** (V) (GF) (DF)
Pea protein, carrot with mint and spices
- **VEGAN ROMESCO WITH CHICKPEAS** (V) (GF)
Roasted pepper sauce, chickpeas, parsley, and grilled leek

DESSERTS | SELECT 2

Select from our assortment of desserts at the bottom



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(V) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

DINNER BUFFET

FLAVORS OF
TULUM



GRILL STATION

COLD STATION

- Fish aguachile
- Vegetarian ceviche made of hearts of palm, red onion, tomato, cilantro 🌱🌱🌱
- German-style potato salad with mustard 🌱🌱
- Traditional Caesar salad 🌱
- Warm beet and goat cheese salad 🌱

SOUP

- Pumpkin and roasted almond cream soup 🌱

GRILL

- Grilled chicken with bitter orange 🌱🌱
- Top sirloin
- Argentinian chorizo
- Fish with chimichurri 🌱🌱

HOT

- Wood-fired smashed potatoes with sour cream 🌱
- Corn on the cob with smoked chipotle butter 🌱🌱
- Roasted squash with thyme dressing and hummus 🌱🌱

DESSERTS | SELECT 3

Select from our assortment of desserts at the bottom

🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

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TASTE OF CONRAD

ΜΑΚΑΤΣΑ



MEDITERRANEAN

- Greek salad 🌱
- Tabbouleh
- Roasted vegetables with gremolata 🌱🌱🌱
- Vegan tomato moussaka 🌱🌱🌱
- Moroccan chicken 🌱🌱
- Fish with oregano 🌱
- **DESSERT:** Catalan cream 🌱

AUTOR



MEXICAN

- Caesar salad 🌱🌱
- Mixed lettuce salad, roasted corn, squash, and purslane 🌱🌱🌱
- Black bean and plantain chilmole 🌱🌱🌱
- Mexican squash stuffed with pumpkin 🌱🌱🌱
- Pork cochinita pibil 🌱🌱
- Grilled fish with tamarind butter 🌱
- **DESSERT:** Traditional churros 🌱🌱

🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

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KENGAI



ASIAN

- Papaya salad 🌱🌱
- Sunomono salad 🌱🌱
- Beef Pad Thai 🌱🌱
- Thai-style coconut soup 🌱🌱
- Fried rice 🌱🌱
- Vegetable Bibimbap 🌱🌱
- **DESSERT:** Coconut tapioca 🌱🌱

KERMESSE

COLD

- **PENINSULAR CEVICHE** 🌱🌱
coconut, lime, xcatic, cucumber, mixed seafood, red onion, tomato
- **MILPA SALAD** 🌱🌱🌱
corn, beetroot, mixed lettuce, sweet potato, lime dressing
- **SALAD BAR**
anchovy dressing, Thousand Island dressing, olive oil, balsamic, broccoli, carrot, squash, olive, cucumber, bell pepper, romaine lettuce, mixed lettuce
- Guacamole
- Mexican salsa

STEWED TACO STATION

- Red rice with hard-boiled egg 🌱🌱
- Mashed beans 🌱🌱🌱
- Mexican-style squash 🌱🌱🌱
- Pork in green sauce 🌱🌱
- Beef meatballs in chipotle 🌱🌱
- Chicken milanese 🌱
- Tortilla soup 🌱

Handmade tortillas
Mexican sauces and toppings

GRILL AND GRIDDLE

- Fish with green mojo sauce
- Beef mixiote
- Crispy potato tacos

DESSERTS | YOUR CHOICE OF 3

Select from our assortment of desserts at the bottom

🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

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FUSION ENTREE

- **MIXED NAYARIT-STYLE CEVICHE** (V) (GF)
Fish, dried shrimp, squid, cucumber, red onion, cilantro, carrot, tomato, homemade clamato
- **VEGETARIAN CEVICHE** (V) (GF) (DF)
Carrot, jicama, cucumber, fried lentil
- **ITALIAN SALAD** (GF)
Spinach, arugula, Parmesan, almond, grapes, lemon vinaigrette
- **GREEN SALAD** (V) (GF) (DF)
mixed lettuce, cucumber, green tomato, green apple, peanut, tortilla chips, cucumber dressing

SOUP

- **TORTILLA SOUP** (V) (GF)
Tomato cream, tortilla chips, and guajillo chili

MAIN COURSES

- **FISH BASQUE-STYLE** (V) (GF)
Fish with tomato sauce, capers, pepper and olives
- **GAONERA TACOS**
Grilled beef, green sauce, purslane salad, French fries, and grilled onions

- **VEGETABLE SKEWERS**
Mixed vegetables, harissa sauce, and Chilean pebre
- **ARGENTINIAN CHICKEN**
Mustard, rosemary, and lemon

SIDES

- **SWEET POTATO AND SAGE PUREE** (V) (GF) (DF)
- **POTATO AND GREEN BEAN PUREE** (GF)
- **BROCCOLI WITH ALMONDS** (V) (GF)
- **CHAUFA RICE WITH FRIED PLANTAIN** (V) (GF) (DF)

DESSERTS | CHOOSE 2

Select from our assortment of desserts at the bottom

(V) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

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PLATED DINNERS



FLAVORS OF TULUM

(SELECT 1 FROM APPETIZERS / SALADS / SOUPS)

APPETIZERS (70 grams)

- **ANDALUSIAN GAZPACHO** 🌱🌱🌱
Bell pepper, watermelon, croutons, and cucumber
- **BEET CARPACCIO** 🌱🌱🌱
Chilean pebre, roasted pepper, yellow lemon peel, orange, pickled red onion, and leafy salad
- **MARINATED SALMON TROUT** 🌱🌱
Chilean pebre, roasted pepper, yellow lemon peel, orange, pickled red onion, and leafy salad
- **THAI-STYLE FISH CAKE** 🌱🌱
Red curry fish cake, papaya salad, greens, radish, celery, cucumber, cilantro, mint, and basil
- **PENINSULAR CEVICHE** 🌱🌱
Seafood mix, Yucatan lime, cucumber, jicama, radish, and toasted corn
- **QUICHE LORRAINE** 🌱🌱
Egg, cream, and bacon, fresh endive salad

SALAD (70 grams)

- **MARINATED TUNA** 🌱🌱
Tuna, pepper, pickled red onion, green beans, olive, potato, cherry tomato, anchovies, hard-boiled egg
- **CAESAR SALAD** 🌱
With or without chicken, tomato, olive, homemade dressing, focaccia
- **ITALIAN SALAD** 🌱
Spinach, arugula, parmesan, almond, grapes, lemon vinaigrette
- **BEETROOT SALAD** 🌱
Beetroot, watermelon, goat cheese cream, orange, balsamic, olive oil, walnut
- **TOMATO SALAD** 🌱
Smoked salmon, fresh cheese, pesto, parmesan, and arugula

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SOUPS AND CREAMS

- **MINISTRONE** 🌱🌱🌱
Mini cheese tortellini, pumpkin, potato, carrot, and Swiss chard
- **THAI-STYLE CHICKEN SOUP** 🌱
Chicken, coconut curry, lemongrass, and tomato
- **MUSHROOM CONSOMMÉ** 🌱🌱🌱
Seasonal mushrooms, epazote, fresh corn, huitlacoche
- **CLAM CHOWDER** 🌱🌱
Bacon, clams, chives, epazote country bread
- **CARROT AND GINGER CREAM** 🌱🌱
Onion bread, baked carrots with za'atar
- **PUMPKIN CREAM** 🌱
Caramelized pumpkin seeds, fried onion crumble, fresh chive, and ham slices
- **ROASTED TOMATO CREAM** 🌱🌱
Loaf bread, roasted onion, and wild spinach
- **RED CURRY WITH VEGETABLES** 🌱🌱🌱
Thai-style curry, carrot, cauliflower, broccoli, eggplant, potato, and basil



🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE



MAIN COURSES

YOUR CHOICE OF 1 FROM BEEF / FISH / CHICKEN / VEGAN

BEEF (170 grams)

- **BEEF FILLET WITH POLENTA** 🌱
Creamy polenta, vegetables, beef fillet, jus
- **BEEF FILLET WITH PEPPER SAUCE** 🌱
Yucca and potato aligot, seasonal vegetables, pepper sauce, and oyster
- **BEEF FILLET WITH MUSHROOM SAUCE** 🌱
Mushroom and truffle sauce, Hasselback potato, and broccoli

FISH (170 grams)

- **DAILY FISH WITH CAULIFLOWER** 🌱🌱
Cauliflower puree, lemon sauce, mashed potato, cauliflower
- **SALMON WITH COUSCOUS** 🌱
Lebanese couscous, yogurt and lemongrass sauce, broccoli puree
- **FISH FILLET WITH CLAMS** 🌱
Steamed fish with clam wine sauce, corn, and herbs
- **FISH EN PAPILOTE** 🌱
Fish cooked in parchment paper, sliced potato, tomato, pepper, herbs, and caper sauce

🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

CHICKEN (170 grams)

- **FLORENTINE CHICKEN ROULADE** 🌱
Breaded chicken breast, spinach, prosciutto, cheese, green apple velouté sauce, broccoli
- **CHICKEN SUPREME** 🌱🌱
Chicken supreme, carrot puree, seasonal vegetables, creamy caper sauce
- **YUCATAN-STYLE CHICKEN** 🌱
Chicken breast, black bean chilmole, plantain, purslane

VEGAN / VEGETARIAN

- **SOY PUTTANESCA PASTA** 🌱
Homemade long pasta, soy protein, marinara sauce, and cheese
- **VEGETABLES AND ORZO** 🌱🌱
Creamy orzo pasta with tomato relish, and soy
- **VEGAN STUFFED GRAPE LEAVES** 🌱🌱🌱
Lentils, chickpeas, tomato paste, prunes, cabbage
- **VEGAN PAD THAI** 🌱🌱🌱
Vegetables, rice noodles, tofu, tamarind paste
- **VEGETARIAN RED MASALA** 🌱🌱
Carrot, broccoli, cauliflower, lentils, basil, yogurt
- **VEGAN RAGOUT** 🌱🌱🌱
Pea protein, carrot with mint, spices
- **ROMESCO WITH CHICKPEAS** 🌱🌱
Roasted pepper sauce, chickpeas, parsley, grilled leek



CAKES

- **CHEESE AND CAJETA DE CELAYA CAKE**
Cheesecake, glazed brownie, cajeta, red fruits
- **PINEAPPLE AND COCONUT CAKE** 🌱🥥🌱
Coconut sponge cake, coconut and pineapple cream, dehydrated coconut
- **CARROT CAKE**
Carrot sponge cake, cream cheese frosting, lemon sets, pecan
- **BANANA AND CARAMEL CUPCAKE**
Banana muffin, caramel cream filling with a touch of salt, dulce de leche frosting
- **CHOCOLATE AND RON ZACAPA CAKE**
Chocolate sponge cake, Ron Zacapa, caramelized chocolate mousse
- **HAZELNUT THREE MILK CAKE**
Vanilla sponge cake, three milk syrup, caramelized hazelnut, strawberries
- **FLOURLESS CHOCOLATE CAKE** 🌱
Chocolate ganache, blueberries, and caramel, cocoa nibs
- **BAILEYS CAKE**
Baileys and cream semifreddo, vanilla, cinnamon, caramel biscuit
- **VEGAN APPLE CAKE** 🌱🌱🌱
Almond sponge cake, cinnamon, chia, caramel, and apple

TARTS

- **LEMON AND TEQUILA TART**
Tart with lemon and tequila cream, melon, meringue, and citrus sets
- **CHOCOLATE TART** 🌱🌱🌱
Amaranth, vegan chocolate, red fruit balsamic, raspberry
- **APPLE TART** 🌱
Almond sable, caramel, apple, cinnamon, macerated raisins
- **CORN TART** 🌱
Blue corn cookie, caramel popcorn, caramel, and salt sauce
- **YUZU TART**
Butter cookie, yuzu cream, vanilla, honey, rice

- **CHOCOLATE NAPOLEON**
Almond and chocolate sponge cake, orange and almond
- **RED BERRY TART**
Sable and almond, red berry cream puffed rice
- **PECAN PIE**
Sable and pecan, maple, Chocolate Abuelita, cacao nibs
- **SWEET POTATO AND COCONUT TART** 🌱🌱
Sweet potato pie, roasted coconut, coconut cream, roasted pineapple sorbet



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CONRAD SIGNATURE

- **THREE MILK VERINE**
Vanilla sponge cake, my 3 milk, red fruits
- **CARAJILLO MOUSSE** 🌱
Vanilla cream, Licor 43, cocoa, and coffee sponge cake
- **CATALAN CUSTARD** 🌱
Orange cream, caramel, orange sets
- **REGULAR AND MINI CHURROS** 🌱🌱
Chocolate and caramel sauce
- **MANGO RICE** 🌱🌱
Mango sauce, glutinous rice, coconut
- **YUCATAN LIME FLAN** 🌱
Caramel, infused raisins, lime
- **PINEAPPLE TAMALES** 🌱
Tequila liqueur, crunchy almond, caramelized chocolate cream
- **LICHI, COCONUT AND PASSION FRUIT PANNACOTTA** 🌱
Fried coconut, rice, lychee, passion fruit
- **MANDARIN SAINT HONORE**
Choux pastry, crispy rice, mandarin

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TULUM FLAVORS CANAPÉS



HEAVY HORS D OEUVRES

- Sourdough toast with avocado and Norwegian salmon 🌱
- Rustic bruschetta with toasted bread, tomato, and fresh mozzarella
- Mixed salad with local tomato, grilled watermelon with hoja santa and lime dressing 🌱🌱🌱
- Local pumpkin, hummus, and tahini 🌱🌱🌱
- Traditional Caesar salad with parmesan cheese and croutons
- Mixed green lettuce salad, zucchini, parsley, green apple, cucumber, and lemon dressing 🌱🌱🌱
- Lettuce salad, cured cactus, local tomato tartare, red onion, and cilantro 🌱🌱🌱
- Cucumber salad, jicama, and pineapple with árbol chili dressing 🌱🌱🌱
- Daily catch fish ceviche with carrot, onion, and celery
- Fresh mushroom ceviche, candied lemon, cilantro, red onion, and avocado 🌱🌱🌱

ADDITIONAL COST: \$118 MXN / \$7 USD PER PIECE

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ADDITIONAL WITH COST

CANAPES COLD

- Yucatan-style octopus ceviche with roasted green salsa and habanero chili
- Acapulco-style shrimp cocktail, orange, oregano, and chipotle
- Tuna tostada with avocado, cucumber, red onion, and eel sauce 🌱🌱
- Cube of salami with green apple compote and cilantro sprout 🌱🌱
- Grilled figs with gorgonzola cheese and honey
- Brie cheese with grapes and organic honey 🌱
- Melon with slices of serrano ham 🌱🌱
- Fried panela cheese with tomato and basil
- Grilled watermelon with tuna 🌱
- Goat cheese with pears and walnuts
- Salmon with fried capers, sour lime 🌱
- Iberian Ham Bruschetta, apple compote, brie
- Foie gras terrine, fig slices, brioche
- Smoked goat cheese, cucumber, and roasted peppers
- Tuna with almond garlic white gazpacho and grapes
- Breaded Swiss cheese cube with amaranth creamy tomatillo verde sauce

ADDITIONAL COST: \$1,812 MXN / \$99 USD PER DOZEN

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🌱 VEGAN 🌱 DAIRY FREE 🌱 GLUTEN FREE

HOT CANAPÉS

- Fried tortellini filled with beef ragout
- Sweet and sour pork bao
- Chicken skewer with toasted sesame seeds 🌱
- New York skewer with seed crust 🌱
- Iberian ham croquette
- Spring rolls, vegetables and rice noodles
- Tempura eggplant roll with sweet and sour pork
- Shrimp empanada
- Fish quesadillas, tuna minilla
- Mini duck mole pipian flautas
- Samosa with green curry potato and caramelized onion 🌱
- Mini pasties, (Hawaiian, green chicken mole, potato with meat, black bean) choose one flavor
- Mini drowned carnitas Michoacan sandwiches
- Mini cochinita pibil sandwiches 🌱
- Bean and panela cheese tlacoyos
- Vietnamese roll with sweet and sour sauce 🌱🌱

ADDITIONAL COST: \$1,812 MXN / \$99 USD PER DOZEN

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LIVE COOKING & STATIONS

Choose from our selection of live cooking stations and highlight your lunch or choose your buffet.

CEVICHE BAR

Cooked fish, octopus, tuna, cooked shrimp, squid, yucca, jicama, cucumber, red onion, cilantro, cocktail sauce, Nikkei tiger's milk, yellow chili sauce, corn kernels and sweet potato

PRICE: \$493 MXN PER PERSON / \$27 USD PER PERSON

QUESADILLAS

Hand-made corn tortillas with Oaxaca cheese, pressed pork rinds, seasonal mushrooms, and chipotle chicken tinga, sour cream, red sauce, raw green, and habanero.

PRICE: \$195 MXN PER PERSON / \$11 USD PER PERSON

CORN ON THE COB

Grilled corn on the cob with sour cream, mayonnaise, fresh cheese, and chili powder

PRICE: \$235 MXN PER PERSON / \$13 USD PER PERSON

AL PASTOR TACOS

Marinated mushrooms with chicken, pork, or beef with corn tortillas, pineapple, cilantro, onion, red sauce, raw green, and habanero

PRICE: \$260 MXN PER PERSON / \$14 USD PER PERSON

BRIOCHE SLIDERS

Vegan, breaded chicken, fish, or beef (choose one). Homemade bread, mayonnaise, homemade pickles, and cheese, depending on your choice.

PRICE: \$298 MXN PER PERSON / \$16 USD PER PERSON

MINI TACOS

Shrimp, or beef, or chicken, or fish (choose one). Flour tortillas, taco salad, red sauce, green sauce, and habanero sauce

PRICE: \$298 MXN PER PERSON / \$16 USD PER PERSON

LIVE DESSERT STATIONS

CHOOSE FROM OUR SELECTION OF LIVE DESSERT STATIONS



SHAVED ICE

Traditional shaved ice dessert with flavored syrup

PRICE: \$247 MXN PER PERSON / \$14 USD PER PERSON

ICE CREAM BAR

Variety of ice cream flavors

PRICE: \$247 MXN PER PERSON / \$14 USD PER PERSON

CHURROS

Churros sprinkled with sugar and cinnamon.

Chocolate, cajeta, and rompopo sauce

PRICE: \$247 MXN PER PERSON / \$14 USD PER PERSON

MARQUESITAS

Crispy crepe rolled and filled with cajeta, condensed milk, jam, chocolate, or Edam cheese

PRICE: \$247 MXN PER PERSON / \$14 USD PER PERSON

ICE CREAM

Choose two ice cream flavors, toppings, cones, chocolate sauce, jams, fresh fruit, and fruit compotes

PRICE: \$247 MXN PER PERSON / \$14 USD PER PERSON

DONUT BALLS

Sprinkled with sugar and filled with ganache and fresh fruit compote, chocolate, dulce de leche, and passion fruit

PRICE: \$247 MXN PER PERSON / \$16 USD PER PERSON

CHEESE TABLE

Variety of fine cheeses, brie, aged Manchego, Cabrales, goat, edam.

Olives, house compote, and rustic bread

PRICE: \$506 MXN PER PERSON / \$28 USD PER PERSON

LATE-NIGHT SNACK

Red pozole Guerrero Style

or

Green or red chilaquiles with cream and cheese

or

Crispy beef tinga tacos with cream and panela cheese

or

Chicken tostadas with cream and cheese

Includes sauces and pico de gallo

PRICE: \$324 MXN PER PERSON / \$18 USD PER PERSON

For live cooking stations, please add \$1756 MXN / \$98 USD for Chef fees per station (Conrad Tulum recommends one Chef for every 30 guests). Live cooking stations and carving stations are designed for a minimum of 25 guests. Groups of fewer guests will incur a service charge of \$2519.00 MXN / \$140 USD.

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UPGRADE YOUR MENU

+YUCATAN LOBSTER AND SOLAZUL SCALLOPS

Lobster / Jumbo Oyster / Queen Clam

Sold at Market Price: Subject to supplier availability and limited quantities.

Please ask our staff for more details.

+LINZ HERITAGE ANGUS BEEF

Ribeye / Porterhouse / Spanish T-bone

Sold at Market Price: Subject to supplier availability.

Please ask our staff for more details.

+LA BELLE FARM FOIE GRAS

Foie Gras Market Price: Subject to supplier availability.

Please ask our staff for more details.

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FLAVORS OF TULUM BAR



CHOOSE 3 LABELS OF EACH DISTILLED BEVERAGE FOR EVENTS.
3 HOURS INCLUDED.

TEQUILAS

- Herradura Añejo
- Sauza Hornitos Reposado
- Sauza Hornitos Plata
- 1800 Añejo
- Casamigos Blanco
- Casamigos Reposado
- Don Julio Blanco
- Don Julio Reposado
- Maestro Dobel Blanco
- Patron Añejo
- Patron Reposado

VODKAS

- Ketel One
- Titos's Handmade
- Smirnoff
- Absolut
- Absolut Citron
- Saturnal

GIN

- Beefeater
- Bombay Sapphire
- Ginebra Cantera Verde
- Armonico
- Tanqueray
- Gin Fresco 77

COGNAC

- Remy Martin VSOP

ADDITIONAL CHARGES FOR EXTRA TIME:

FIRST ADDITIONAL HOUR: \$470.00 MXN PER PERSON / \$26 USD PER PERSON

TWO ADDITIONAL HOURS: \$907.00 MXN PER PERSON / \$50 USD PER PERSON

THREE ADDITIONAL HOURS: \$1310.00 MXN PER PERSON / \$73 USD PER PERSON

FOUR ADDITIONAL HOURS: \$1931.00 MXN PER PERSON / \$107 USD PER PERSON

FIVE ADDITIONAL HOURS: \$2351.00 MXN PER PERSON / \$130 USD PER PERSON



MEZCALES

- Creyente Joven
- Montelobos Espadin
- Mezcal Sin Pena Joven Espadin
- Amaras Espadin Joven
- 400 Conejos Blanco
- 400 Conejos Reposado
- Bruxo Espadin N°1
- Bruxo Pechuga de Maguey N°2
- La Ultima y nos Vamos Espadin

RUM

- Bacardi Blanco
- Bacardi 8 Años
- Flor de Caña 4 Años
- Captain Morgan
- Malibu Coconut
- Havana 3 Años
- Havana 7 Años
- Matusalem 15 Años
- Ron Libertad Blanco

WHISKEY

- Jack Daniel's
 - Jameson Irish Whiskey
 - Abasolo
 - Whisky Juan del Campo
 - Suntory Whisky Toki
 - Maker's Mark
 - Bulleit Bourbon
 - Woodford Reserve
 - Chivas Regal 12 Años
 - Dewar's White Label
 - John Walker Black Label
-
- House Wine White, Red, Rosé, and Sparkling
 - National Beers (Corona, Tecate Light, Modelo Especial, Heineken)
 - Non-Alcoholic Beverages (soft drinks, juices, infusions)

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PREMIUM FLAVORS OF TULUM BAR

Add \$1221 MXN / \$67 USD per night per person to Meal Plan Flavors of Tulum for events. Choose 3 labels of each distilled beverage for events. 3 Hours Included for events.

TEQUILA

- Herradura Añejo
- Sauza Hornitos Reposado
- Sauza Hornitos Plata
- 1800 Cristalino
- 1800 Añejo
- Casamigos Blanco
- Casamigos Reposado
- Don Julio Blanco
- Don Julio Reposado
- Don Julio Añejo
- Don Julio 70
- Maestro Dobel Blanco
- Maestro Dobel Diamante
- Patron Añejo
- Patron Reposado

VODKA

- Ketel One
- Titos's Handmade
- Smirnoff
- Absolut
- Absolut Citron
- Saturnal
- Belvedere
- Grey Goose

COGNAC

- Remy Martin VSOP
- Hennessy VSOP

MEZCAL

- Creyente Joven
- Montelobos Espadin
- Montelobos Ensemble
- Mezcal Sin Pena Joven Espadin
- Amaras Espadin Joven
- Amaras Cupreata
- 400 Conejos Blanco
- 400 Conejos Reposado
- Bruxo Espadin N°1
- Bruxo Pechuga de Maguey N°2
- Bruxo Barril Cuishe N°4
- La Ultima y nos Vamos Espadin
- Tribal Ensemble 103
- Negro Corazon Ensable

RUM

- Bacardi Blanco
- Bacardi 8 Años
- Flor de Caña 4 Años
- Flor de Caña 12 Años
- Flor de Caña 18
- Captain Morgan
- Malibu Coconut
- Havana 3 Años
- Havana 7 Años
- Matusalem 15 Años
- Ron Libertad Blanco
- Zacapa Centenario 23 Años

GIN

- Beefeater
- Bombay Sapphire
- Ginebra Cantera Verde
- Armonico
- Tanqueray
- Tanqueray 10
- Gin Fresco 77
- Hendrick's
- The Botanist

WHISKEY

- Jack Daniel's
- Jameson Irish
- Abasolo
- Whisky Reves Mezcal
- Whisky Juan del Campo
- Suntory Whisky Toki
- Maker's Mark
- Bulleit Bourbon
- Woodford Reserve
- Templeton Rye 4yr
- Chivas Regal 12 Años
- Dewar's White Label
- John Walker Black Label
- Glenfiddich 12
- Glenmorangie Signet
- The Macallan 12

- House Wine White, Red, Rosé, and Sparkling
- National Beers (Corona, Tecate Light, Modelo Especial, Heineken)
- Non-Alcoholic Beverages (soft drinks, juices, infusions)

ADDITIONAL CHARGES FOR EXTRA TIME

EXTRA \$336.00 MXN PER PERSON, PER HOUR / \$19 USD PER PERSON, PER HOUR

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CONRAD®
TULUM RIVIERA MAYA

