

Weddings [★]

IBEROSTAR
as imagined by you



Banquet Kit



HONEST FOOD,

Is a food philosophy based on consuming fresh, natural, homemade products; treating the environment and the food we eat with respect, and discovering new cultures and destinations through their cuisines.

NATURAL, FRESH AND HOMEMADE

RESPONSIBLE

MULTICULTURAL

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Hors-d'œuvres



Hors D'oeuvres

	USD
2 Options	\$ 23
4 Options	\$ 27
6 Options	\$ 31
8 Options	\$ 35
Additional option	\$ 4

Cocktail note: Price per person per 1 hour service, basic open bar included for 1 hour (see bar options).

Please select
2/ 4/ 6/ or 8
options in total,
within the following categories:

- © Cold Hors D'oeuvres
- © Hot Hors D'oeuvres
- © Mini Desserts

**They can all be from the same category or
it can be mixed.**



Cold Hors d'oeuvres

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

- ⦿ Leek and blue cheese cream
- ⦿ Cucumber gazpacho emulsion with mint
- ⦿ Avocado and cucumber soup
- ⦿ Homemade pickled mussels
- ⦿ Marinated salmon with mango spheres and fresh cilantro
- ⦿ Goat cheese mousse, basil and watermelon mille-feuille

- ⦿ Eggplant caviar with basil coulis, toast
- ⦿ Smoked salmon toast with tartar sauce
- ⦿ Seafood skewer with avocado foam shot
- ⦿ Cured ham, dried tomato, black olives, and cream cheese bruschetta
- ⦿ Fish and vegetable pate on pumpnickel toast
- ⦿ Chive coated cream cheese tartlet
- ⦿ Caprese skewer
- ⦿ Tuna tartare with tomato sangrita
- ⦿ Marinated vegetables with olive tapenade
- ⦿ Bell peppers and onion pissaladière bread
- ⦿ Guacamole éclairs
- ⦿ Turkey wrap with old fashion mustard and tomato
- ⦿ Hard Boiled egg finger sandwich with curry and raisins
- ⦿ Sea scallop ceviche up cucumber roll

Hot Hors d'oeuvres

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

- ☉ Seafood wonton
- ☉ Vegetables and ginger spring roll
- ☉ Vegetable pound cake
- ☉ Crab and olives pound cake
- ☉ Roasted pineapple and spicy sour chicken skewer
- ☉ Mushroom puré and parsley garlic butter
- ☉ Chimichanga
- ☉ Ham and candied onion croquettes
- ☉ Cod with garlic and parsley croquette
- ☉ Tamarind glazed shrimp skewer
- ☉ Chicken satay
- ☉ Mussel and mozzarella cheese turnover
- ☉ Chilli con Carne turnover
- ☉ Beef mole fried crunchy taco
- ☉ Seafood strudel
- ☉ Spinach and ricotta cheese tartlet
- ☉ Chipotle shrimp mini corn dough tamal
- ☉ Pollo with mole mini corn dough tamal



Mini Desserts

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations



- ☉ Chocolate financier
- ☉ Red fruit financier
- ☉ Strawberry macaroon
- ☉ Coffee macaron
- ☉ Vanilla macaron
- ☉ Lime éclair
- ☉ Lemon pie
- ☉ Almond and banana tartlet
- ☉ Chocolate and pistachio truffle
- ☉ Cocoa and ginger truffle
- ☉ Caramel cupcake
- ☉ Coffee cupcake
- ☉ Coconut cookie
- ☉ Chocolate coconut cookie
- ☉ Honey "Madeleine" sponge cake
- ☉ Orange "Madeleine" sponge cake
- ☉ Chocolate and coffee Opera
- ☉ Sugared puff pastry
- ☉ Chocolate cookie



Wedding Plated Menus
"Pick & Choose"





Pick & Choose Almuerzo

3 Courses	\$ 55
4 Courses	\$ 68



Mexican Wedding

USD USD

Menu 1	\$ 44
Menu 2	\$ 50
Menu 3	\$ 56

BASIC OPEN BAR INCLUDED FOR 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Not available for pick and choose / must be
chosen as one menu.



Grand & Coral Level

Pick & Choose Menu USD

3 Courses	\$ 67
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BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTION)
Starter, Soup Or 2 Starters / 2 Main Course
Dessert, Local, International And
Vegan Options

You can pick and choose options from each section of the following menus. Choose 3, 4 or 5 options if available.

Prices per person, minimum 12 people for plated dinner, 3 hours of event included. Basic bar included for 3 hours that the event lasts. * Prices included taxes, price per person, some ingredients may vary depending on the country, prices subject to change without prior notice.

Add Porterhouse Cut for US 25.00 per person Add lobster for US 25.00 per person



Before I Do Rehearsal

USD

3 Courses	\$ 46
4 Courses	\$ 58
5 Courses	\$ 70

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter / Main Dish / Dessert, Local,
International And Vegan Options



Romance

USD

3 Courses	\$ 46
4 Courses	\$ 58
5 Courses	\$ 70

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter, Soup Or 2 Starters / Main Dish
Dessert, Local, International And
Vegan Options



Happily Ever After Premium Menu

USD

3 Courses	\$ 51
4 Courses	\$ 64
5 Courses	\$ 77

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter, Soup Or 2 Starters / 2 Main Course
Dessert, Local, International And
Vegan Options

You can pick and choose options from each section of the following menus. Choose 3, 4 or 5 options if available.

Prices per person, minimum 12 people for plated dinner, 3 hours of event included. Basic bar included for 3 hours that the event lasts. * Prices included taxes, price per person, some ingredients may vary depending on the country, prices subject to change without prior notice.

Add Porterhouse Cut for US 25.00 per person Add lobster for US 25.00 per person



Before I DO

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations



Starters

- © **Octopus salad** with spicy grapefruit, mixed leaves with garlic oil, Parmesan cheese crackling
- © **Shrimp salad**, vanilla vinaigrette, bell pepper roasted in olive oil and puff pastry grisini
- © **Arugula and blue cheese salad**, mustard vinaigrette, marinated zucchinis and grilled pine nuts
- © **Foie gras mousseline**, mango compote, seasonal flowers and butter brioche



Main dishes

- © **Salmon loin in sparkling wine,** vegetable tagliatelle and quinoa, cherry tomato
- © **Beef fillet wrapped in bacon,** red wine and balsamic sauce, potato mousseline and al dente vegetables
- © **Figs and ham stuffed chicken breast,** zucchini flan and pilaf rice
- © **Vol-au-vent** with Saint-Germain shrimp, baby vegetables, lobster glaze

Desserts

- © **Passion fruit emulsion** with ginger sponge cake and mango coulis
- © **Chocolate and cherry mousse** with almond croquant
- © **Strawberry “fraisier” cake,** strawberry coulis and pistachio cream
- © **Dark chocolate sphere,** raspberry red sponge cake, red fruits and hot chocolate sauce



Romance

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

Starters

- © **Romaine lettuce salad** with creamy Caesar dressing, oven baked croutons and thyme scented Parmesan cheese shavings
- © **Lettuce mesclun**, sautéed beetroot, apple, balsamic sauce and goat cheese emulsion with Kalamata olives
- © **Olive oil confit eggplant**, cherry tomato and onion compote, mozzarella with green pesto, black olive tapenade
- © **Zucchini cannelloni with smoked eggplant caviar**, cream cheese with lemon, fleur de sel, olive oil and paprika

Creams

- © **Shrimp bisque with vodka**, buttered carrot and leek julienne with chive
- © **Mushrooms and Portobello cream**, truffle oil and crunchy focaccia
- © **Seasonal pumpkin cream** with ham essence, baguette croutons
- © **Cauliflower cream** with truffle oil



Main dishes

- © **Chicken breast stuffed** with semi-dried tomato, creamy spinach, rosemary confit potatoes and cherry tomatoes
- © **Beef tenderloin with black pepper**, meat juice reduction, caramelized “au gratin” potatoes, vegetables with rosemary
- © **Salmon loin in aromatic herbs**, griddled vegetables, corn and mushroom soufflé
- © **Seasonal vegetables vol au vent** with asparagus, sautéed Portobello mushrooms and parsley emulsion sauce

Desserts

- © **Bitter sweet cold chocolate fondant**, black chocolate crunchy layer and toasted almonds
- © **Granny Smith apple with lime and grapefruit**, acid jelly, orange croquant and green apple juice
- © **Almond praliné sponge cake** with Bailey's mousse, raspberries and blackberries, chocolate and caramel
- © **Breton butter cookie** with almond cream, coffee and chocolate pearls



Happily Ever After

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

*Available in all destinations

Starters

- ③ **Crunchy goat cheese candy**, dried fruits, fresh mint and Dijon vinaigrette
- ③ **Semi cooked tuna** salad with avocado, dill vinaigrette and black sesame cookie
- ③ **Scallop salad with citrus vinaigrette**, avocado pearls, green asparagus and parsley jelly –SEAFOOD
- ③ **Mushroom Tatin tart**, wild mushroom reduced broth and confit grapefruit peel

Creams

- ③ **Lobster bisque** with fish and mussel, saffron foam
- ③ **Green pea** and onion cream, dried bacon
- Seafood and vegetables** with curry “rougaille” cream soup, spicy bread
- ③ **Carrot and ginger Vichyssoise**, spice cracker



Main dishes

- © **Chicken breast** with Portobello mushroom, seasonal miniature vegetables, green pea and basil cream
- © **Sea Bass fillet** with seafood, sweet potato with turmeric, sautéed carrot, wild rice
- © **Surf and turf of beef fillet with lobster**, potato cracker and garden vegetables, beurre blanc and three pepper sauces
- © **Grilled tomatoes and eggplant compote mille-feuille**, bell pepper escalivada, chickpea cookie, basil coulis and pilaf rice

Desserts

- © **Lukewarm chocolate** and red fruits fondant, raspberry cream
- © **Limoncello tiramisú**, white chocolate crunchy layer, pistacchio with meringue in balsamic vinegar and dark chocolate sauce
- © **Yogurt and red fruits parfait**, peppermint clear jelly
- © **Chocolate caribbean**, red fruits and lime foam



Mexican Wedding

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

*Available in all destinations



Menu 1

- © **Chicken sope** with refried bean, lettuce, red onion, cream and dried cheese
- © **Cold avocado soup** with rustic bread croutons and epazote oil
- © **Beef tenderloin** with cheese and chipotle sauce, sweet potato puré and sauteed chayote
- © **Caramelized plantain,** milk sauce and corn cake

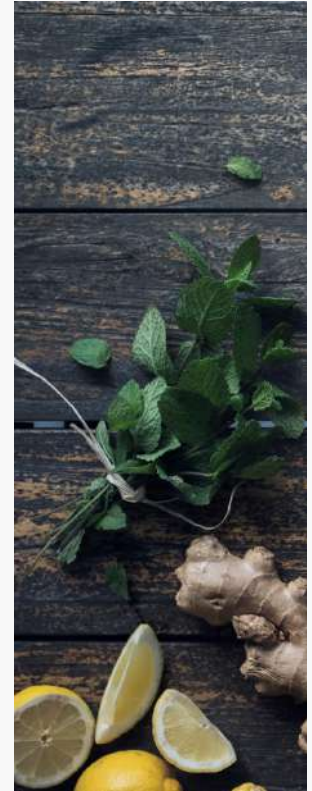


Menu 2

- ☉ **Shredded beef** salpicon in corn “chalupita”
- ☉ Papantla vanilla scented lobster “chilpachole” soup
- ☉ **Epazote and mushrooms chicken breast** in peanut tomato mole, white rice
- ☉ **Cajeta flavored** three milk pudding

Menu 3

- ☉ Ensenada style lobster red aguachile tostada, lime and guajillo chilli
- ☉ **Poblano chilli crema**, cotija cheese and toasted corn
- ☉ **Grouper fillet** with roasted potato Veracruz style, roasted onion and “guëro” chilli
- ☉ **Rice and milk pudding candy** with Papantla vanilla sauce





Grand & Coral Level

PRODUCT DESCRIPTION

(12 PAX MINIMUM)

*Available only for these categories.

Starters

- © Sea scallops and vegetables parisienne, truffle oil emulsion
- © Foie gras terrine, mangos chutney compote, seasonal flowers and buttered brioche
- © Zucchini wrapped shrimp cannelloni in cheese sauce, fish roe
- © **Foie gras and pistachio stuffed pâté**, white wine jelly, seasonal leaves in cherry tomato vinaigrette
- © **Marinated fresh salmon** on crunchy potato, lime and dill foam

Main Course

- © Black Angus beef filet with fleur de sel, onions and red wine sauce, cream potato mousseline and asparagus with Parmesan cheese
- © Sea Bass fillet, artichoke and olive oil barigoule and Kalamata olives
- © Mushroom duxelle and truffle stuffed chicken breast, thyme juice, creamy spinach ravioli and confit potato
- © **Saint-Germain lobster vol au vent**, al dente miniature vegetables, seafood sauce
- © **Mutton rack in persillade**, jicama in rosemary juice, carrot preserves.

Desserts

- © Cookie croustillant, lime and pistachio mousse, white chocolate and citric juice
- © Bretón sablé cookie, Bourbon vanilla cream, confit mango and rum custard
- © Sponge cake in spicy syrup, cinnamon cylinder and cardamom parfait
- © **Red fruit macaron**, blueberry crème, peppermint sugar and red wine balsamic vinegar reduction
- © **Dark chocolate sphere**, red raspberry sponge cake, red fruit glaze and hot chocolate sauce



Wedding Buffet Stations



Buffet Stations

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

You can build your own buffet selection from the stations that you like the most, starting with 2, 3, 4 or 5.

If more Stations are needed you can keep adding for additional \$6 USD for each new station.

You can also add 2 station to any other event or specialty menu.



USD

1 station (option not available for dinner)	\$42
2 stations	\$49
3 stations	\$56
4 stations	\$63
5 stations	\$70
6 stations	\$77
7 stations	\$84
8 stations	\$91
9 stations	\$98

Dinners note: Price per person.
Minimum 20 people in buffet 3 hours of event included.
Basic Bar included for 3 hours that the event lasts.
Add Porterhouse Cut for US 25.00 PP.
Add lobster for US 25.00 PP.



Buffet Stations

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

Mexican Appetizers - Station 1

- ☉ Guacamole, “molcajete” sauce and corn tortilla chips
- ☉ White fish ceviche with fresh cilantro
- ☉ Shrimp ceviche
- ☉ Shredded beef salpicon
- ☉ Sweet potato and yam chips
- ☉ Skirt steak mini sope
- ☉ Oaxaca cheese quesadilla
- ☉ Chicken fried taco
- ☉ Beef fried taco
- ☉ **Sauces:** red “molcajete” sauce, tomatillo and chipotle

Marinated, Smoked and Raw Fish - Station 2

- ☉ **Homemade marinated white fish** with dill and Baltic sauce
- ☉ **Tuna tataki** with lime soja sauce and wasabi
- ☉ **Smoked salmon with traditional side dishes:** lime, pickled onion, capers, chopped egg yolk and white, cream cheese and pickled ginger
- ☉ **Breads:** mini bagel, rye, pumpernickel, grissini



Tacos & Quesadillas - Station 3

Tacos

- ☉ Skirt steak or chicken breast with bell pepper, onion, fresh cilantro and jalapeño chilli “borracha” tomato & beer salsa
- ☉ Aged grated cheese, sour cream, diced lettuce, salsa mexicana and guacamole
- ☉ “Al pastor” tacos with fresh cilantro, green tomato sauce, salsa mexicana, corn & wheat flour tortillas
- ☉ Fish tacos with chipotle mayonnaise, tamarind sauce, shredded cabbage

Quesadillas

- ☉ Oaxaca cheese, chicken, chorizo, beef, mushroom, bell pepper
(sauces: red “molcajete” sauce, green tomato and chipotle)

Cheese - Station 4

- ☉ Blue cheese and almond dip
 - ☉ Panela cheese and fresh herbs dip
 - ☉ Goat cheese with spicy paprika dip
 - ☉ Gouda, Edam, Camembert, Swiss, Gorgonzola, natural and ash goat cheese
- ☉ **Side dishes:** grapes, nuts, dried fruits, butter, onions and balsamic vinegar compote, red fruits preserve, mango chutney
 - ☉ **Breads:** french baguette and whole wheat, rye, pumpernickel and grisini



Live Sushi Bar - Station 5

Nigiri

Fresh salmon and tuna

Side dishes:

Cured ginger and wasabi

Sauces:

Wasabi mayonnaise, soya sauce, lime soy sauce, chilli soy sauce, teriyaki sauce, low sodium soy sauce, tartar sauce

Makis

- © Cucumber, surimi and cream cheese maki
- © Tuna, avocado and tampico maki
- © Salmon and wakame maki with japanese mayonnaise
- © Surimi, vegetables and tampico maki
- © Spicy tuna maki
- © Fish and seafood maki with soya cream
- © Plantain and shrimp California roll, spicy teriyaki sauce
- © Fruits and sesame seed California



Ceviche & Cocktail Station 6

- ☉ Fish and Peruvian “leche de tigre” ceviche
- ☉ Shrimp aguachile
- ☉ Mixed ceviche
- ☉ Shrimp cocktail
- ☉ Palm heart vegetarian ceviche
- ☉ Crackers, plantain and corn chips
- ☉ Mayonnaise, horseradish, chives, spicy sauce

Pasta Party Station 7

- ☉ Spaghetti, penne rigate, farfalle, tortellini, fusilli
- ☉ Sauce: Bolognese, tomato, 4 cheeses, springtime, arrabiata, chicken Alfredo, red pesto
- ☉ Lasagna with mozzarella
- ☉ Bacon & Parmesan baked macaronis
- ☉ **Side dishes;** grated Parmesan cheese, mozzarella, spicy olive oil, lime olive oil, basil oil, fresh pepper mill





Salad Offerings Station 8

Salad bar:

- © Mixed lettuce, corn, tomato, cucumber
- © Coleslaw
- © Beans with goat cheese, jalapeño chilli and orange
- © German potato salad
- © Mixed cherry tomato, cucumber, olives, bell peppers and carrot
- © Spinach salad with radicchio, pancetta and walnut



Sauces & Relish

- © Green and red chimichurri sauce
- © Mango chutney
- © Chilli and bell pepper chutney
- © Basil vinaigrette
- © Caesar salad dressing
- © Extra virgin olive oil and balsamic vinegar dressing
- © Mustard vinaigrette
- © Ketchup, mayonnaise, mustard, BBQ and A-1 sauce
- © Horseradish

Breads

- © Focaccias: olives & tomato, mozzarella & Parmesan cheese, red and green bell peppers
- © Rustic breads
- © Herb baguettes
- © Burger breads



Meat, Poultry & Seafood Station 9

- 🕒 Rosemary marinated New York strips
- 🕒 Fish in lemon skewer
- 🕒 Beef burger with cheese
- 🕒 Shrimps and vegetables skewer with garlic
- 🕒 Chicken skewer marinated with yogurt and turmeric
- 🕒 Beef and coriander kebab
- 🕒 Sausage
- 🕒 Jerk chicken
- 🕒 Pork loin Louisiana style

Side Dishes

- 🕒 Grilled vegetables
- 🕒 Corn on the cob
- 🕒 Baked potato with herbed butter





Chocolate Time Station 10

- ☉ **Dark chocolate fountain,** strawberries, pineapple and marshmallow skewer
- ☉ **Chocolate truffles:** white, milk chocolate, caramel and fruit
- ☉ **Chocolate and dried fruit lollipops:** dark, white & milk chocolate
- ☉ **Chocolate & vanilla pound cake**
- ☉ **Chocolate, walnut and honey brownie**
- ☉ **Black forest cake**
- ☉ **Miniatures:** chocolate and red fruits with caramel, white chocolate three milk pudding, vanilla mousse with dulce de leche, passion fruit

Dessert Station Station 11

- ☉ Assorted cheese cakes
- ☉ Key lime pie
- ☉ Brownie
- ☉ Apple pie
- ☉ Carrot cake
- ☉ Fruit salad

Mexican Dessert Station Station 12

- ☉ Corn custard
- ☉ Three milk mini cake
- ☉ Mexicans sweets & candies
- ☉ Dulce de leche flan
- ☉ Fritters with guava sauce
- ☉ Pumpkin mini cake
- ☉ Chocolate tamal
- ☉ Coconut candy



Kids Station

Menu

PRODUCT DESCRIPTION

*Available in all destinations

Desserts

- ☺ Nutella pizza with banana and nuts
- ☺ Brownie pizza with chocolates
- ☺ Carrot muffin

Main Dishes

- ☺ Hamburger
- ☺ Chicken filet
- ☺ Fish & chips
- ☺ Cheese fingers
- ☺ Chicken cordon bleu
- ☺ Mac & Cheese
- ☺ Grilled ham and cheese sandwich
- ☺ Pasta and meatballs
- ☺ French fries
- ☺ Grilled vegetables
- ☺ Rice with vegetables



Specialty Buffet Menus



Specialty Buffet

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

*Available in all destinations

The following specialty menus can be the base for your event and can then be complemented with any of our Buffet Stations.



Buffet

	USD
Brunch Buffet	\$51
BBQ Beef	\$60
BBQ Fish & Seafood	\$60
BBQ Party	\$60
South Asian Menu 1	\$73
South Asian Menu 2	\$73
Post Party Menu	\$50

Dinners note: Price per person, minimum 20 people in buffet, 3 hours of event included. Basic Bar included for 3 hours that the event lasts.

Add Porterhouse Cut for US 25.00 per person.
Add lobster for US 25.00 per person.



Brunch Menu

PRODUCT DESCRIPTION (20 PAX MINIMUM)

*Available in all destinations

- ☉ Fresh americano or decaffeinated coffee, variety of teas
- ☉ Fresh juices: orange, watermelon, green cucumber and parsley
- ☉ Variety of fresh fruit (4 in season varieties)
- ☉ Homemade bakery products (2 types)
Sweet bread (4 types)
- ☉ Variety of cereal and granola with milk or yoghurt
- ☉ Green or red apples and bananas
- ☉ Mini bagels with salmon and cream cheese
- ☉ Mini spanish ham and manchego cheese sandwich on whole grain bread
- ☉ Red or green chilaquiles
- ☉ Tamales

- ☉ Scrambled eggs
- ☉ Ham and cheese omelet
- ☉ Salad bar (6 types of lettuce, 4 crudités, 4 dressings and 8 toppings)
- ☉ Salmon with caper butter
- ☉ Marinated flank steak with onions
- ☉ 4 cheese pasta
- ☉ Potato hash browns
- ☉ Bacon
- ☉ Breakfast sausage
- ☉ Flavored jams and butter

Plated or Buffet Breakfast

- ☉ Mexican-style coffee or cinnamon tea
- ☉ Orange juice
- ☉ Variety of fresh fruit (4 in season varieties)
- ☉ Bakery bread rolls and telera bread
- ☉ Machaça norteña with refried beans and red chilaquiles or Mexican style eggs
- ☉ Flour and corn tortillas
- ☉ Molcajeteadá sauce, salsa verde and pickled chipotles
- ☉ Sweet breads Orejitas, conchas, garibaldis or cuernos



Menu

BBQ Beef

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available in all destinations

Salad Bar

- ☉ Variety of lettuce, corn, tomato, cucumber
- ☉ Marinated tomato and onion
- ☉ Roasted peppers
- ☉ Coleslaw
- ☉ Refried beans with goat's cheese and jalapeño
- ☉ German potato salad
- ☉ Mix of cherry tomato, cucumber, olives, pepper and carrot
- ☉ Spinach salad with bacon and walnuts
- ☉ Romaine lettuce, croutons and grated parmesan

Sauces

- ☉ Green chimichurri
- ☉ Chili and pepper chutney
- ☉ Shallot vinaigrette and honey-mustard vinaigrette
- ☉ Extra-virgin olive oil and balsamic vinegar
- ☉ Caesar dressing
- ☉ Mustard vinaigrette
- ☉ Ketchup, mayonnaise, mustard, BBQ and A-1
- ☉ Horseradish

Meat Dishes

- ☉ New-York strip
- ☉ Rib eye
- ☉ Marinated chicken breast
- ☉ Polish sausage
- ☉ Beef skewer
- ☉ Chicken skewer
- ☉ Grilled vegetables
- ☉ Corn on the cob
- ☉ Baked potato with butter
- ☉ Hamburger

BBQ Fish & Seafood Menu

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available in all destinations

Salad bar

- ☉ Variety of lettuce, corn on the cob, tomato, cucumber
- ☉ Marinated tomato and onion,
- ☉ Roasted peppers
- ☉ Coleslaw
- ☉ Refried beans with goat's cheese and jalapeños
- ☉ German potato salad
- ☉ Mix of cherry tomato, cucumber, olives, pepper and carrot
- ☉ Spinach salad with bacon and walnuts
- ☉ Romaine lettuce, croutons and grated parmesan

Sauces

- ☉ Green chimichurri
- ☉ Aioli
- ☉ Chili and pepper chutney
- ☉ Shallot vinaigrette and honey-mustard vinaigrette
- ☉ Extra-virgin olive oil and balsamic vinegar
- ☉ Caesar dressing
- ☉ Mustard vinaigrette
- ☉ Ketchup, mayonnaise, mustard, BBQ and A-1
- ☉ Horseradish

Fish, Seafood and Sides

- ☉ Catch of the day
- ☉ Salmon
- ☉ Tuna
- ☉ Grilled shrimp
- ☉ Shrimp and pineapple skewer
- ☉ Catch of the day skewer
- ☉ Salmon burgers
- ☉ Grilled vegetables
- ☉ Corn on the cob
- ☉ Baked potato with butter
- ☉ Rice with vegetables
- ☉ Pasta with pesto

Bread

- ☉ Artisan bread
- ☉ Baguette with herbs
- ☉ Burger buns





BBQ Surf & Turf Menu

PRODUCT DESCRIPTION (20 PAX MINIMUM)

*Available in all destinations

Sauces

- ☒ Green chimichurri
- ☒ Chili and pepper chutney
- ☒ Shallot vinaigrette and honey-mustard vinaigrette
- ☒ Extra-virgin olive oil and balsamic vinegar
- ☒ Caesar dressing
- ☒ Mustard vinaigrette
- ☒ Ketchup, mayonnaise, mustard, BBQ and
- ☒ A-1
- ☒ Horseradish

Bread

- ☒ Artisan bread
- ☒ Baguette with herbs
- ☒ Burger buns

Salad Bar

- ☒ Variety of lettuce, corn, tomato, cucumber
- ☒ Marinated tomato and onion,
- ☒ Roasted peppers
- ☒ Coleslaw
- ☒ Refried beans with goat's cheese and jalapeños
- ☒ German potato salad
- ☒ Mix of cherry tomato, cucumber, olives, pepper and carrot
- ☒ Spinach salad with bacon and walnuts
- ☒ Romaine lettuce, croutons and grated parmesan

Meat Dishes

- ☒ New-York
- ☒ Rib eye
- ☒ Marinated chicken breast
- ☒ Grilled shrimp
- ☒ Surf and turf skewer
- ☒ Catch of the day
- ☒ Salmon
- ☒ Tuna
- ☒ Shrimp and pineapple skewer
- ☒ Salmon burgers
- ☒ Beefburger
- ☒ Grilled vegetables
- ☒ Corn on the cob
- ☒ Baked potato with butter
- ☒ Rice with vegetables
- ☒ Pasta with pesto



Menu

BBQ Party

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available in all destinations

Meat, Poultry & Seafood

- ☉ Rosemary marinated New York strips
- ☉ Fish in lemon skewer
- ☉ Beef burger with cheese
- ☉ Shrimps and vegetables skewer with garlic
- ☉ Chicken skewer marinated with yogurt and turmeric
- ☉ Beef and coriander kebab
- ☉ Sausage
- ☉ Jerk chicken
- ☉ Pork loin Louisiana style

Side Dishes

- ☉ Grilled vegetables
- ☉ Corn on the cob
- ☉ Baked potato with herbed butter

Sauces & Relish

- ☉ Green and red chimichurri sauce
- ☉ Mango chutney
- ☉ Chilli and bell pepper chutney
- ☉ Basil vinaigrette
- ☉ Caesar salad dressing
- ☉ Extra virgin olive oil and balsamic vinegar dressing
- ☉ Mustard vinaigrette
- ☉ Ketchup, mayonnaise, mustard, BBQ and A-1 sauce
- ☉ Horseradish

Salad bar

- ☉ Mixed lettuce, corn, tomato, cucumber
- ☉ Coleslaw
- ☉ Beans with goat cheese, jalapeño chilli and orange
- ☉ German potato salad
- ☉ Mixed cherry tomato, cucumber, olives, bell peppers and carrot
- ☉ Spinach salad with radicchio, pancetta and walnut

Bread

- ☉ Focaccias: olives & tomato, mozzarella & parmesan cheese, red and green bell peppers
- ☉ Rustic breads
- ☉ Herb baguettes
- ☉ Burger breads



South Asian 1 Buffet Menu

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

Appetizers / Bread station

- ☉ Mixed green salad
- ☉ Aloo Chana Chaat (Spicy potato and chickpeas)
- ☉ Thai papaya salad
- ☉ Hummus
- ☉ Mint chutney, papadum, spicy pickle
- ☉ Mixed raita
- ☉ Chapati, naan and paratha breads

Main Courses

- ☉ Dal Makhani Or Dal Tadka
- ☉ Palak Paneer (Fresh cheese with creamed spinach)
- ☉ Aloo Jeera (Potato with cumin seeds)
- ☉ Achari Baingan (Pickled aubergine curry)
- ☉ Chicken tandoori
(Spicy chicken marinated in yoghurt and baked)
- ☉ Lamb Rogan Josh
(Lamb curry cooked with tomato and onion sauce)
- ☉ Prawn curry
(Prawns cooked in curried coconut sauce)
- ☉ Fish Tawa (Fried spicy fish)
- ☉ White basmati rice
- ☉ Chicken biryani (Basmati rice cooked with chicken)

Desserts

- ☉ Gajar Ka Halwa (Carrot and walnut cooked in milk)
- ☉ Rice Kheer (Rice pudding)
- ☉ Gulab Jamun (Fried boiled milk-solid ball)
- ☉ Fresh fruits
- ☉ Two types of cake



South Asian 2 Buffet Menu

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

Appetizers / Bread station

- Ⓢ Mixed green salad
- Ⓢ Aloo Chana Chaat (Spicy potato and chickpea)
- Ⓢ Ensalada de Papaya verde
- Ⓢ Hummus
- Ⓢ Mint chutney, papadum, spicy pickle
- Ⓢ Mixed raita
- Ⓢ Chapati, naan and paratha breads

Main Courses

- Ⓢ Chana Masala (Indian spicy chickpeas)
- Ⓢ Gobi Manchurian (Cauliflower fritters)
- Ⓢ Aloo Bhindi (Potato and okra)
- Ⓢ Paneer Tikka Masala
(Fresh cheese with tomato sauce and onion pickle)
- Ⓢ Butter chicken
(Chicken cooked in a creamy tomato sauce)
- Ⓢ Bhuna Gosht (Lamb with tomato sauce and onion)
- Ⓢ Fish curry (in coconut sauce)
- Ⓢ Fried chili langoustines
- Ⓢ Rice Jeera (Basmati rice with cumin)
- Ⓢ Lamb Biryani (Basmati rice cooked with lamb)

Desserts

- Ⓢ Gajar Ka Halwa (Carrot and walnut cooked in milk)
- Ⓢ Rice Kheer (Rice pudding)
- Ⓢ Gulab Jamun (Fried boiled milk-solid ball)
- Ⓢ Fresh fruits
- Ⓢ Two types of cake



Post-party Menu

PRODUCT DESCRIPTION
(12 PAX MINIMUM)



- ☉ Chicken tacos, beef tacos, vegetable tacos
- ☉ Barbecued chilaquiles with green and red sauce
- ☉ Beef and chicken sliders with their sauces and garnishes
- ☉ Pozole with its toppings



Vegan

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

These options can be incorporated into any menu or as a stand alone vegan plated menu

(can be used as substitution or as separate stations)



Pick & Choose Lunch

USD

3 Courses	\$ 42
4 Courses	\$ 52

BASIC OPEN BAR INCLUDED FOR 3 HRS.

(Not available for pick and choose / must be chosen as one menu.)

Pick & Choose Dinner

USD

3 Courses	\$ 46
4 Options	\$ 58
5 Options	\$ 70

BASIC OPEN BAR INCLUDED FOR 3 HRS.

(Not available for pick and choose / must be chosen as one menu.)

Prices per person, minimum 12 people for plated dinner, 20 for buffet style, 3 hours of event included. Basic bar included for 3 hours that the event lasts. * Prices included taxes, price per person, some ingredients may vary depending on the country, prices subject to change without prior notice.



Vegan

PRODUCT DESCRIPTION (20 PAX MINIMUM)

Cold Appetizers

- Vegetable dumpling salad with soy sauce, seeds, ginger, lemon and sesame oil
- Rye toast, avocado, semi-dehydrated tomatoes, olive oil, mixed salad greens and tomato and parsley vinaigrette

Hot Appetizers

- Panko-breaded wild mushrooms, cashew dip, mixed sprout salad

Soups

- Creamed mushroom soup, duxelles-topped toast and truffle oil
- Cream of pumpkin soup, apple and cinnamon with lemon crumble
- Vegetable soup with cabbage, carrots, potatoes and celery, topped with rosemary-infused croutons

Main Dishes

- Madras curry with chickpeas, coconut milk, carrots and onions, with basmati rice
- Potatoes stuffed with vegetables and tofu with tahini and coriander sauce
- Macaroni carbonara with vegan cream cheese, onion and faux bacon

Desserts

- Chocolate cheesecake with pumpkin seeds
- Chia and exotic fresh fruit shake with coconut foam
- Caramelised apple tart with vanilla cream



Bar Options



Bar Options

USD

Open Bar	\$ 16
International Open Bar	\$ 23
Premium Open Bar	\$ 31

*Price per person per hour. Open Bar included for the duration of the event.

Improve your bar option by paying the difference of \$6.00 USD per person per hour for International and \$12.00 USD per person per hour for Premium.

The bar options depend on the hotel category: Grand includes Premium Open Bar, Selection includes International Open Bar, and Iberostar includes Open Bar.

General notes: Prices includes taxes, price is per person, some options may vary depending on the country, prices subject to change without prior notice



Open Bar

DRINKS INCLUDED

RUM	TEQUILA	WHISKY
BACARDI WHITE	JIMADOR REPOSADO	PASSPORT
BACARDI AÑEJO	JIMADOR BLANCO	JIM BEAM
BLANCO DE LA CASA (VARIOUS)	BLANCO DE LA CASA	
AÑEJO DE LA CASA (VARIOUS)		
VODKA	BRANDY	GIN
VODKA SMIRNOFF RED	DON PEDRO	GIN BEEFEATER
	PRESIDENTE	
WINE	CAVA	APERITIF LIQUORS
HOUSE WHITE WINE	HOUSE SPARKLING WINE	VERMOUTH SWEET WHITE MARTINI
HOUSE ROSE WINE	HOUSE ROSE SPARKLING WINE	MARTINI DRY VERMOUTH WHITE
HOUSE RED WINE		VERMOUTH MARTINI ROSSO
		CAMPARI APPETIZER
BEER	SOFT DRINKS	LIQUORS
CLEAR DRAFT BEER	COKE / DIET COKE	XTABENTUN
DARK DRAFT BEER	ORANGE	HOUSE LIQUORS (VARIOUS)
	SPRITE	AMARETTO
	MINERAL WATER, NATURAL WATER	IRISH CREAM
	TONIC WATER	
		COCKTAILS
		MOCKTAILS
		INTERNATIONAL COCKTAILS
		TROPICAL COCKTAILS
		FRUIT JUICE

* Depending on the country, the brand and type of beverages can change.



International Open Bar

DRINKS INCLUDED

RUM	TEQUILA	WHISKY
BACARDI WHITE	JIMADOR REPOSADO	JOHNNIE WALKER RED LABEL
BACARDI AÑEJO	JIMADOR BLANCO	BALLANTINES
HAVANA CLUB AÑEJO RESERVA	SAUZA HORNITOS	PASSPORT
CAPTAIN MORGAN GOLD	CABRITO REPOSADO	BOURBON JIM BEAM CANADIAN CLUB
GIN	VODKA	APERITIF LIQUORS
GINEBRA BOMBAY	SMIRNOFF	MARTINI ROSSO
GINEBRA BEEFEATER	ERISTOFF	MARTINI WHITE AND DRY
GINEBRA TANQUERAY	VODKA STOLICHNAYA	CAMPARI
WINE	CAVA	LIQUORS
HOUSE WHITE WINE	HOUSE SPARKLING WINE	XTABENTUN
HOUSE ROSE WINE	HOUSE ROSE SPARKLING WINE	SAMBUCA VACCARI LIQUORS (VARIOUS)
HOUSE RED WINE		MALIBÚ
BRANDY		KAHLÚA
DON PEDRO		TEQUILA CREAM 1921
TORRES 5		
BEER	SOFT DRINKS	COCKTAILS
XX LAGER	COKE / DIET COKE	MOCKTAILS
HEINEKEN	ORANGE	INTERNATIONAL COCKTAILS
BUD LIGHT	SPRITE	TROPICAL COCKTAILS
	MINERAL WATER, NATURAL WATER	FRUIT JUICE
	TONIC WATER	

* Depending on the country, the brand and type of beverages can change.



Premium Open Bar

DRINKS INCLUDED

RUM	TEQUILA / MEZCAL	WHISKY
MATUSALEM 15 YEARS HAVANA CLUB 7 YEARS HAVANA CLUB AÑEJO RESERVA APPLETON SPECIAL CAPTAIN MORGAN GOLD	TEQUILA DON JULIO BLANCO TEQUILA TRES GENERACIONES PLATA TEQUILA DON JULIO REPOSADO TEQUILA SAUZA HORNITOS REPOSADO MEZCAL MONTELOBOS	WHISKY CANADIAN CLUB WHISKY CROWN ROYAL WHISKY CHIVAS REGAL 12 YEAR WHISKY BUCHANAN'S WHISKY JOHNNIE WALKER RED LABEL WHISKY JOHNNIE WALKER BLACK LABEL WHISKY JAMESON
VODKA	BRANDY / COGNAC	GIN
ABSOLUT GREY GOOSE STOLICHNAYA TITO'S FREE GLUTEN	BRANDY DON PEDRO 1 BRANDY TORRES 10 COGNAC HENNESSY VS COGNAC COURVOISIER VSOP	BEEFEATER TANQUERAY BOMBAY SAPPHIRE HENDRICKS
APERITIF LIQUORS	WINE	BEER
VERMOUTH SWEET WHITE MARTINI MARTINI DRY VERMOUTH WHITE VERMOUTH MARTINI ROSSO CAMPARI APEROL BARBIERI FERNET BRANCA VINO GEN OPORTO	HOUSE WHITE WINE HOUSE ROSE WINE HOUSE RED WINE	CORONA TECATE TECATE LIGHT BUD LIGHT HEINEKEN HEINEKEN 0.0
	CAVA	
	HOUSE SPARKLING WINE HOUSE ROSE SPARKLING WINE	
LIQUORS	SOFT DRINKS	COCKTAILS
COINTREAU SAMBUCA VACCARI AMARETTO DI SARONNO GRAND MARNIER DRAMBUIE BAILEYS FRANGELICO KAHLÚA	COKE / DIET COKE ORANGE SPRITE MINERAL WATER, NATURAL WATER TONIC WATER	MOCKTAILS INTERNATIONAL COCKTAILS TROPICAL COCKTAILS FRUIT JUICE

* Depending on the country, the brand and type of beverages can change.

Ever Green Weddings

SUSTAINABILITY IS THE FOUNDATION OF EVERYTHING WE DO, INCLUDING YOUR "I DO"

We are committed to caring for the environment. That's why we infuse Eco-consciousness into everything we do, including weddings and honeymoons. This means building from a greener foundation, and sourcing sustainable options. It means planning every detail and doing so while still maintaining the highest standards of luxury, quality, and unique experience... Guaranteed.

This approach allows us to create an exceptional experience for our couples now, and those years into the future. We're living proof that sustainability can still be stunning.

We stand for sustainability and we have infused it into everything we do, including our weddings. We have worked to raise the bar on everything you thought a sustainable wedding should be, to actually enhance your day.





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HOTELS & RESORTS