



KIT BANQUET MENU





H O T E L E S
SOLARIS
C A N C Ú N · L O S C A B O S

We sincerely appreciate your selection of Hoteles Solaris as the venue for your upcoming event. Enclosed, you will find essential information regarding the menus offered at our hotel, which we trust will be to your full satisfaction.

Should you wish to adjust any of the current menu options or request a personalized menu, please do not hesitate to contact us. Our team will be pleased to assist you in ensuring an exceptional experience.



Please find below the event policies:

- A minimum guarantee of 60 people is required for buffet service.
- By selecting any menu, we guarantee exclusive use of private areas, which will be determined by the size of the event.
- If you hire music for your event directly, the hotel must be notified of the amount of equipment as well as the installation time. Vendor's fee apply.
- All prices listed in this kit are subject to change without prior notice.
- A minimum of 20 people is required for private events.



Payment policies:

- 40% To reserve the space.
- 60% Fifteen days before the event.



 **Reduction policies:****Reduction in the number of participants:**

- 5 days before the event will incur a 50% charge.
- 48 hours before the event will incur a 75% charge.
- Less than 48 hours before the event will incur a 100% charge.

 **Event cancellation:**

- 10 days before the event will incur a 50% charge.
- 5 days before the event a 75% charge will apply.
- Less than 72 hours before the event a 100% charge will apply.

Below you will find the sections with all the options that Hoteles Solaris offers for your events:

- **Plated Breakfast.**
- **Buffet Breakfast.**
- **Plated Dinner.**
- **Buffet Dinner.**
- **Coffee Break.**
- **Canapés.**
- **Open Bar.**
- **Box Lunch.**





PLATED BREAKFASTS



Menu No. 1



Plated Breakfast



Please select one option from each section.

- Orange juice.
 - Grapefruit juice.
 - Carrot juice.
 - Pineapple juice.
-

- Plate of fresh fruit.
 - Fruit pearls with grenadine.
 - Fruit cocktail.
-

- Scrambled eggs with 2 ingredients.
Ham, mushrooms, sausage, bacon.
 - Chilaquiles with chicken, green or red sauce.
Served with refried beans and cheese.
 - Three-cheese omelet.
Fresh cheese, yellow cheese, chihuahua cheese.
-

Included:

- Sweet and white bread.
- Butter and jam.
- Coffee, tea, or milk.



Price: \$22.00 USD

Prices per person, including taxes and service.

Menu No. 2



Plated Breakfast



Please select one option from each section.

- Orange juice.
 - Grapefruit juice.
 - Carrot juice.
 - Pineapple juice.
-

- Melon pearls with liqueur.
 - Yogurt.
 - Fruit salad with granola and honey.
 - Fruit pearls with grenadine.
-

- Apple and cottage cheese crepes.

With orange sauce, garnished with melon and strawberry.

- Eggs benedict and hash brown potatoes.
 - Spanish omelette.
-

Included:

- Sweet and white bread.
- Butter and jam.
- Coffee, tea, or milk.



Price: \$25.00 USD

Prices per person, including taxes and service.

Menu No. 3



Plated Breakfast



Please select one option from each section.

- Orange juice.
 - Grapefruit juice.
 - Carrot juice.
 - Pineapple juice.
-

- Fruit with yogurt.
 - Fruit salad with cottage cheese.
 - Fruit salad with granola and honey.
 - Fruit pearls with or without grenadine.
-

- Trio of crepes to choose from.
Squash blossom, mushrooms, huitlacoche, chicken.
 - Beef tips with ranchera sauce.
 - Omelette with three ingredients to choose from.
Cheese, bell peppers, mushrooms, ham, bacon, tomato, onion.
-

Included:

- Sweet and white bread.
- Butter and jam.
- Coffee, tea, or milk.

 **Price: \$30.00 USD**



Prices per person, including taxes and service.



BUFFET BREAKFASTS



Standard



Buffet Breakfast

Natural Juices:

- Watermelon, pineapple, papaya, melon, orange.

Others:

- Milk and chocolate milk.

Seasonal Fruits:

- Pineapple, papaya, valencia melon, cantaloupe melon, watermelon, bananas, prunes.

Flavored Yogurt:

- Natural, strawberry, peach, tropical.

Cold Cuts Station:

- Cottage cheese, sliced cheeses, and cold meats.

Cereals:

- Zucaritas, Choco Krispies, Corn Flakes, All Bran, granola, oatmeal, raisins and shredded coconut.

Sweet Bread:

- Seven varieties of sweet bread, white and whole wheat bread.

Hot Dishes:

- Hash brown potatoes.
- Fried plantains with maple syrup.
- French toast.
- Vanilla pancakes.
- Sliced bacon.
- Scrambled eggs.
- Eggs benedict.
- Beef tips in tarragon sauce.

Omelet & Eggs to Order Station:

- Bacon, ham, cheese, spinach, mushrooms, onion, tomato, bell pepper, and chili peppers.

Sauce Station:

- Mexican sauce, green sauce, molcajete sauce, cream, and fresh cheese.

Included:

- Coffee and tea.



\$ Price: \$30.00 USD

Prices per person, including taxes and service.

Mexican



Buffet Breakfast

Natural Juices:

- Watermelon, pineapple, apple, papaya, melon, orange, beetroot, mandarin and grape.

Others:

- Milk and chocolate milk.

Seasonal Fruits:

- Pineapple, papaya, valencia melon, cantaloupe melon, watermelon, bananas, prunes, prickly pear, orange, peach in syrup, pineapple and mango.

Flavored Yogurt:

- Natural, strawberry, peach, tropical, cream cheese philadelphia.

Cold Cuts Station:

- Cottage cheese, sliced cheeses, and cold meats.

Cereals:

- Zucaritas, Choco Krispies, Corn Flakes, All Bran, granola, oatmeal, raisins and shredded coconut.

Sweet Bread:

- Seven varieties of sweet bread, white and whole wheat bread.

Hot Dishes:

- Potato lyonnaise.
- Refried beans with chorizo.
- Molletes with cheese.
- Scrambled eggs.
- Mexican-style eggs.
- Squash blossom quesadillas.
- Chilaquiles with green sauce.
- Beef tips in chipotle sauce.

Omelet & Eggs to Order Station:

- Bacon, ham, cheese, spinach, mushrooms, onion, tomato, bell pepper, and chili peppers.

Sauce Station:

- Mexican sauce, green sauce, molcajete sauce, cream, and fresh cheese.

Included:

- Coffee, tea and hot chocolate.



Price: \$32.00 USD



Prices per person, including taxes and service.

International



Buffet Breakfast

Natural Juices:

- Watermelon, pineapple, apple, papaya, melon, orange, beetroot, mandarin and grape.

Others:

- Milk and chocolate milk.

Seasonal Fruits:

- Pineapple, papaya, Valencia melon, cantaloupe melon, watermelon, bananas, prunes, prickly pear, orange, peach in syrup, pineapple and mango.

Flavored Yogurt:

- Natural, strawberry, peach, tropical, cream cheese philadelphia.

Cold Cuts Station:

- Cottage cheese, sliced cheeses, and cold meats.

Cereals:

- Zucaritas, Choco Krispies, Corn Flakes, All Bran, granola, oatmeal, raisins and shredded coconut.

Sweet Bread:

- Seven varieties of sweet bread, white and whole wheat bread.

Hot Dishes:

- Hash brown potatoes.
- Waffles with nuts.
- Sliced bacon.
- Apple crepes.
- Hawaiian eggs au gratin.
- Eggs benedict.
- French toast.
- Chicken and mushroom tartlets.

Omelet & Eggs to Order Station:

- Bacon, ham, cheese, spinach, mushrooms, onion, tomato, bell pepper, and chili peppers.

Sauce Station:

- Mexican sauce, green sauce, molcajete sauce, cream, and fresh cheese.

Included:

- Coffee, tea and hot chocolate.



Price: \$37.00 USD



Prices per person, including taxes and service.



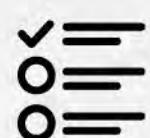
PLATED DINNER



Menu No. 1



Plated Dinner



Please select one option for each course.

First Course:

- Quiche Lorraine.

Prepared with puff pastry, ham, spinach, and cheese.

- Ceasar Salad.

Prepared with romaine lettuce, roasted bell peppers, crispy bacon, and parmesan cheese croutons.

- Fine Lettuce Salad.

Prepared with fine lettuce mix and bean sprouts.

Second Course:

- Cilantro Mushroom Soup.

Chicken broth base with mushrooms, ancho chili, and essence of cilantro.

- Onion Cream Soup with Thyme.

Chicken broth base, served with parmesan croutons.

- Watercress Cream Soup with Eggplant.

Butter base with fresh watercress and roasted eggplant croutons.

Third Course:

- Chicken Supreme with Mushrooms.

Topped with mozzarella cheese and covered in tomato and white sauce.

- Beef Tenderloin "Sol y Sombra".

Beef fillet with huítlacoche sauce and red bell pepper, with potatoes and seasonal vegetables.

- Seafood Lasagna.

Seafood with velouté sauce, layered with pasta, gratinéd.

Fourth Course:

- Cheesecake.

- Chocolate Cake.

- Lemon Pie.

Included:

- National open bar and service for 3 hours.

Price: \$70.00 USD



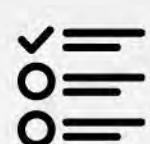
Prices per person, including taxes and service.

International open bar, with an additional cost per person. \$10.00 USD

Menu No. 2



Plated Dinner



Please select one option for each course.

First Course:

- Beef Carpaccio.

Seafood with olive oil, lemon juice, and finely chopped capers.

- Ceasar Salad.

Prepared with romaine lettuce, roasted bell peppers, crispy bacon, and parmesan cheese croutons.

- Fine Lettuce Salad.

Prepared with fine lettuce mix and bean sprouts.

Second Course:

- Cream of Asparagus.

Made with cream and asparagus, with brunoise of poached peppers.

- Cream of Sweet Peppers.

Made with saffron butter and white wine.

- Cream of Cheese.

Made with fresh cream, american cheese, and cream cheese.

Third Course:

- Pork Loin In Pepper Sauce.

Served with filo potato au gratin and vegetables of the day.

- Surf & Turf With Shrimp.

With chicken breast served with mashed potatoes and butter-sautéed spinach.

- Roasted Salmon Steak.

Served with sweet tomato sauce in white wine, accompanied by rice and vegetables.

Fourth Course:

- Russian Charlotte.

- Cheese Mousse.

- Kiwi Mousse.

Included:

- National open bar and service for 3 hours.



Price: \$82.00 USD



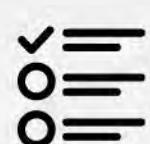
Prices per person, including taxes and service.

International open bar, with an additional cost per person. \$10.00 USD

Menu No. 3



Plated Dinner



Please select one option for each course.

First Course:

- Green Salad with Chicken Breast.
Served with tomato vinaigrette and bell pepper confit.
- Warm Salad.
Shrimp and mushrooms with sesame vinaigrette.
- Salad with Goat Cheese Medallions.
Lettuce bed topped with blue cheese dressing and garnished with fresh chives.

Second Course:

- Hot Leek and Potato Cream Soup.
Chicken broth and milk base, served with cheese croutons.
- Prawn Soup with Fresh Dill.
With pumpkin and fish stock.
- Asparagus Cream Soup.
With oaxaca cheese croutons.

Third Course:

- Fish Fillet Stuffed with Shrimp.
Dorado fillet stuffed and covered with watercress velouté in white wine.
- Mignon with Mushroom Sauce.
With pink peppercorn sauce, served with pearl potatoes and sautéed asparagus.
- Surf & Turf with Shrimp and Beef.
Served with american sauce and béarnaise sauce, accompanied by steamed vegetables.

Fourth Course:

- Black Forest Cake.
- Champagne Mousse.
- Cheese Mousse.

Included:

- National open bar and service for 3 hours.

Price: \$75.00 USD



Prices per person, including taxes and service.
International open bar, with an additional cost per person. **\$10.00 USD**



BUFFET DINNER



Mexican



Buffet Dinner

Salads:

- Lettuce, zucchini, cucumbers.
- Jicama and orange.
- Guacamole and tortilla chips.
- Cheese fingers.
- Stuffed poblano peppers with walnut sauce fruit and prickly pear cactus.

Soup & Cream:

- Tlapeño broth.
- Conde cream.

Hot Dishes (Choose 3):

- Fish fillet Veracruz style.
- Mini tamales with cheese and chaya.
- Crispy chicken tacos.
- Chipotle meatballs.
- Pork loin with ranchera sauce.
- Beef tips with albañil sauce.
- Chicken, cheese & cream tostadas.
- Mexican red rice.

Minuta:

- Tacos al pastor.

Bread Station:

- White bread.
- Whole wheat bread.
- Carrot bread.
- Cumin bread.

Dressing Station:

- Ranch, thousand island, french, vinaigrette, blue cheese.

Desserts:

- Pumpkin pie.
- Three milk cake.
- Caramel flan.
- Corn cake.
- Carrot cake.
- Rice pudding.

Included:

- Coffee, tea and milk.
Minimum 60 people.
- National open bar and service for 3 hours.

 **Price:** \$66.00 USD



Prices per person, including taxes and service.
International open bar, with an additional cost per person. \$10.00 USD

International



Buffet Dinner

Salads:

- Tomato, mixed salad, green beans, cucumbers, beetroot, cauliflower, avocado, german-style potato, cauliflower, fresh fruit, cold cuts and cheese selection.

Consommé & Cream:

- Chicken consommé.
- Cauliflower cream.

Hot Dishes:

- Macaroni "A la Financiera".
- Fish fillet prince murat.
- Chicken in tamarind sauce.
- Boston-style veal sauté.
- Mixed vegetables.
- Grilled tomato.
- Pork loin with orange sauce.

Minuta:

- Beef shank in its juice.

Bread Station:

- White bread.
- Whole wheat bread.
- Carrot bread.
- Cumin bread.

Dressing Station:

- Ranch, thousand island, french, vinaigrette, blue cheese.

Desserts:

- Chocolate cake.
- Black forest cake.
- Swiss tart.
- Cheesecake with raspberry sauce.

Included:

- Decaf coffee and tea.
Minimum 60 people.
- National open bar and service for 3 hours.

 **Price:** \$76.00 USD



Prices per person, including taxes and service.

International open bar, with an additional cost per person. \$10.00 USD

Deluxe



Buffet Dinner

Salads:

- Blanched tomato, romaine lettuce, spinach, nicoise, fresh fruit, russian salad with mayonnaise, shrimp, waldorf, avocado stuffed with chicken, pepper stuffed with cold cuts, cheese selection, cold cuts.

Soup & Cream:

- Minestrone soup.
- Pine nut cream.

Hot Dishes:

- White rice with peas.
- Chicken in red wine.
- Provencal tomato.
- Steamed broccoli.
- Hungarian goulash.
- Pork escalopes cordon bleu.
- Imperial grouper fillet with shrimp.

Minuta:

- Glazed pork leg.

Bread Station:

- White bread.
- Whole wheat bread.
- Carrot bread.
- Cumin bread.

Dressing Station:

- Ranch, thousand island, french, vinaigrette, blue cheese.

French Pastry

Included:

- Decaf coffee and tea.
- National open bar and service for 3 hours.

Price: \$71.00 USD



Prices per person, including taxes and service.
International open bar, with an additional cost per person. **\$10.00 USD**

Fisherman's Night



Buffet Dinner

Salads:

- Fresh lettuce salad.
- Surimi salad.
- Shrimp cocktail.
- Cucumber salad.
- Tomato salad.
- Tuna salad.
- Palm heart salad.
- Sliced fruit mirror.
- Acapulco-style mixed ceviche.
- Peruvian-style fish ceviche.
- Scallop salpicón.

Main Courses:

- Fish broth with julienne vegetables.
- Cauliflower cream.
- Mixed vegetables.
- Steamed potatoes.
- Yellow rice.
- Breaded squid escalopes.
- Pickled octopus.
- Fish skewers.
- Creole-style shrimp.

Minuta:

- Grilled Mahi-Mahi fillet.
- Marinated pork escalope with chimichurri.

Bread Station:

- White bread.
- Whole wheat bread.
- Carrot bread.
- Cumin bread.

Dressing Station:

- Ranch, thousand island, french, vinaigrette, blue cheese.

Sauces:

- Mexican salsa.
- Green sauce.
- Charred chili peppers.
- Lime wedges.
- Molcajete salsa.

Included:

- National open bar and service for 3 hours.

\$ Price: \$80.00 USD



Prices per person, including taxes and service.

International open bar, with an additional cost per person. **\$10.00 USD**

Caribbean Night



Buffet Dinner

Salads:

- Cheese selection.
- Cold cuts.

Soup & Cream:

- Dominican sancocho.
- Oregano shrimp soup.

Hot Dishes:

- Congri rice.
- Garlic cassava.
- Mixed vegetables with garlic.
- Creole-style pasta.
- Cuban-style chicken fricassee.
- Hawaiian pork loin.
- Beef cuete in peanut sauce.

Minuta:

- Whole tikin xic fish.
Garlic butter and tomato.

Dressing Station:

- Ranch, thousand island, french, vinaigrette, blue cheese.

Desserts:

- Pineapple pie.
- Mango mousse.
- Coconut cake.
- Fruit tartlets.
- Chocolate cake.

Minimum 60 people.

Included:

- National open bar and service for 3 hours.

(\$) Price: \$89.00 USD



Prices per person, including taxes and service.
International open bar, with an additional cost per person. \$10.00 USD



**COFFEE
BREAK**





Coffee Break

American

- Coffee.
- Sodas.
- Milk.
- Pastries or bread.
- Water.
- Tea.

⌚ Price: \$16.00 USD

Healthy

- Coffee.
- Sodas.
- Variety of breads.
- Pastries.
- Cottage cheese.
- Crudités: cucumber, carrot, jicama and celery.
- Water.
- Tea.



⌚ Price: \$27.00 USD

Prices per person, including taxes and service.



Coffee Break

Continental

- Coffee.
- Sodas.
- Pastries.
- Juices
- Milk.
- Water.
- Tea.

\$(**Price: \$22.00 USD**)

Executive

- Coffee.
- Sodas.
- Variety of breads.
- Pastries.
- Yogurt.
- Granola.
- Variety of fruits.
- Jam.
- Butter.
- Philadelphia cheese.
- Water.
- Tea.

\$(**Price: \$22.00 USD**)



Prices per person, including taxes and service.



Coffee Break

Mexican

- Coffee.
- Sodas.
- Pastries.
- Water.
- Tea.
- Sopesitos.
- Mini-quesadillas.
- Chicken taquitos.
- Sauces.
- Chips.

⌚ Price: \$29.00 USD

Solaris

- Coffee.
- Sodas.
- Water.
- Tea.
- Cold meat variety.
- Cheese variety.
- Bread variety.



⌚ Price: \$28.00 USD

Prices per person, including taxes and service.



CANAPÉS





Canapés

Mexican

Hot:

- Fried chicken taquitos.
- Sopesitos.
- Quesadillas.
- Tostadas.
- Chicken wings.
- Chipotle mini meat balls.

Cold:

- Cheese sticks.
- Guacamole and chips.
- Salsa Mexicana.
- Fish ceviche.

(\$ Price: \$35.00 USD)

Standard

Hot:

- Seafood quiche.
- Shrimp with cheese.
- Sausage pastry with bacon.
- Chicken wings.
- Cheese sticks.

Cold:

- Celery with roquefort cheese.
- Smoked salmon over croutons.
- Asparagus with ham.
- Vegetables crudités.
- Poblano chili mousse.

(\$ Price: \$40.00 USD)



Prices per person, including taxes and service.



Canapés

International

Hot:

- Mushrooms vol au vent.
- Tempura shrimp.
- Fried cheese sticks.
- Beef brochettes with onion and bell pepper.
- Chicken brochettes with onion and bell pepper.

Cold:

- Melon with prosciutto.
- Salami roll.
- Smoked salmon.
- Philadelphia cheese.

(\$ Price: \$45.00 USD)

Solaris

Hot:

- Mini-beef Wellington.
- Chicken supreme cordon bleu.
- Tempura shrimp.
- Bacon sausage.
- Mushroom stuffed or au gratin.

Cold:

- Asparagus with prosciutto.
- Smoked salmon.
- Shrimp with pineapple.

(\$ Price: \$47.00 USD)



Prices per person, including taxes and service.



Canapés

Deluxe

Hot:

- Beef medallions in rossini sauce.
- Shrimp wrapped in filo.
- Provencal crab.
- Surimi with puff pastry.
- Dorado tart in escabeche.

Cold:

- Melon with prosciutto.
- Smoked salmon with toast points.
- Smoked marlin over cucumber.
- Pastrami rolls over green bell peppers.

Ⓐ Price: \$47.00 USD



Prices per person, including taxes and service.



OPEN
BAR



National



Open Bar

Drinks:

- National gin.
- Bacardi white and aged rum.
- Smirnoff and Valeska vodka.
- Jose Cuervo Especial Tequila (Golden) and Orendain (White).
- Whiskies J&B, Jim Beam, Mc Arthur's, Johnnie Walker (Red Label), Passport.
- House cocktails.
- White and red wine.
- Beer.
- Soft drinks.
- Juices.

(\$ Price:

1 Hr.

\$30.00 USD

3 Hrs.

\$49.00 USD

Sodas

(\$ Price:

1 Hr.

\$24.00 USD

3 Hrs.

\$33.00 USD



Prices per person, including taxes and service.

International



Open Bar

Drinks:

- Ron Bacardí blanco, Solera y añejo, Vodka Absolut.
- Ginebra Tanqueray, Brandy Fundador, Canadian Club.
- Jose Cuervo Especial Tequila (Golden) and Orendain (White), 1800.
- Whiskies J&B, Chivas Regal, Mc Arthur's, Johnnie Walker etiqueta negra, Buchanan's, Jack Daniel's.
- House cocktails.
- White and red wine.
- Beer.
- Soft drinks.
- Juices.

(\$ Price:

1 Hr.

\$46.00 USD

3 Hrs.

\$66.00 USD

Sodas

(\$ Price:

1 Hr.

\$24.00 USD

3 Hrs.

\$33.00 USD



Prices per person, including taxes and service.



BOX
LUNCH





Box Lunch

Included:

- 1 Chicken breast sandwich.
- 1 Chips.
- 1 Poached egg.
- 1 Fruit.
- 1 Cookie.
- 1 Bottle of water.
- 1 Soda.
- Catsup sachets.
- Mayonnaise sachets.
- 2 Mustard sachets.

(\$ Price: \$20.00 USD



Prices per person, including taxes and service.



HOTEL ES
— CUN —

— SJD —
SOLARIS