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beverage



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The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us.

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crafted for you

CASAMAGNA MARRIOTT PUERTO VALLARTA, RESORT & SPA

Paseo de la Marina Norte 435 | Puerto Vallarta, Jalisco | Mexico 48354

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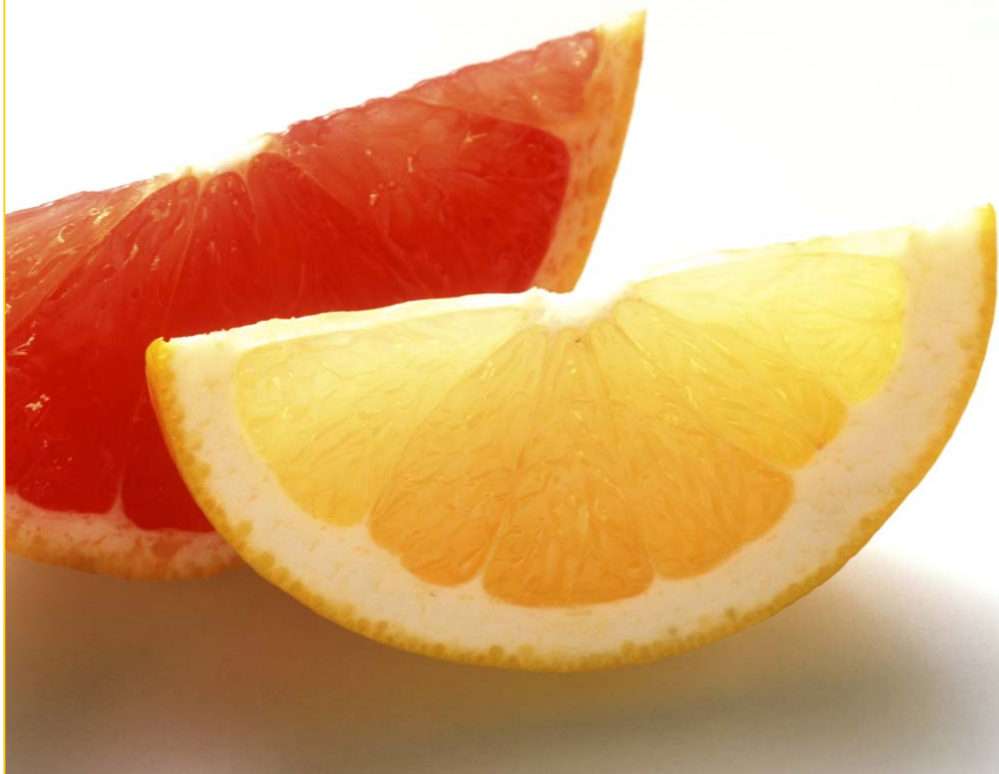
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CASAMAGNA MARRIOTT PUERTO VALLARTA RESORT & SPA

Av. Paseo de la Marina #5 | Puerto Vallarta | Jalisco | 48354

322 22 60 000 | www.puertovallartamariott.com

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Continental Breakfast

To select three of the following choices:
Fresh orange juice, pineapple, tomato
apple, grapefruit and cranberry

Seasonal sliced fresh fruit and berries
house made seasonal yogurt

Fresh breakfast bakery basket to include:
Cheese and fruit filled Danish
assorted muffins and breakfast breads

Vermont butter, preserves and jams

Freshly brewed cafiver® coffee,
decaffeinated coffee, select teas

Coffee is from Veracruz, México

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Continental Breakfast Morning

To select three of the following choices:
Freshly orange juice, pineapple,
apple, grapefruit and cranberry

Seasonal sliced fresh fruit and berries

Assorted cold cereals
Whole milk, 2 % and skim milk
Bananas, seasonal berries and dried fruits

Individual fruit flavored yogurts
Plain and low fat yogurts, house made granola

Fresh breakfast bakery basket to include:
Cheese and fruit filled Danish
Plain bagels, cream cheese, muffins and
breakfast breads

Blended flavored cream cheeses
Butter, preserves and jams

Freshly brewed cafiver® coffee, decaffeinated
coffee and select teas

Coffee is from Veracruz, México

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Breakfast Enhancements

Customize your own breakfast buffet or continental breakfast with any of these additions to your buffet:

European Display

Cured ham, Parma, peppered sausage, international cheeses, oven Fresh country breads, sliced French baguettes, bread rolls and croissants

Assorted Cold Cereals

Whole milk, 2 % and skim milk whole bananas, seasonal berries, dried fruits and raisins

Smoked Salmon

Smoked salmon, chopped hard boiled egg, red onion, capers, cream cheese, diced tomato, plain and sesame bagels

Breakfast Wrap

Whole wheat flour tortillas filled with scrambled eggs, Manchego cheese ham and cilantro

Bacon English Muffin

Egg, bacon and cheddar cheese on toasted muffin

Morning Quesadilla

Scrambled eggs, Oaxaca and Manchego cheeses & tri-colored flour tortillas served with salsa



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All Plated Breakfast Include:

One Freshly prepared juice to be selected from the following flavors: orange, grapefruit, tomato, pineapple

Assorted resort breakfast bakeries, muffins and rolls, fruit preserves and butter

Regular, decaffeinated coffee and select teas

El Rancho Grande

Sliced fresh fruit with citrus honey yogurt

Chicken chilaquiles with ranchero sauce, cilantro and red onions

Scrambled eggs, refried beans

Vallarta Morning

(low fat)

Sliced fresh fruit with fresh berries

Egg white vegetable frittata

spinach, mushroom, fennel

with tomato basil relish

Breakfast potatoes with fresh herbs

American Breakfast

Sliced seasonal melon with fruit coulis

Scrambled eggs with cheddar cheese

Crispy bacon and grilled sausage

Breakfast potatoes

Oaxaca

Sliced fresh fruit and seasonal berries topped with granola

Scrambled eggs, diced tomato, onion and bell pepper

Refried beans with topos

Huarache filled with chicken, Oaxaca cheese and ranchero sauce



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El Mexicano

Sliced papaya with citrus honey yogurt and strawberry coulis

Flour tortilla filled with scrambled eggs, green onions, Serrano chile, Manchego cheese, ham and green peppers

Refried beans with totopos, ranchera and green sauce

Steak and Eggs

(carb conscious)

Sliced fresh fruit with citrus honey yogurt

Grilled New York steak with scrambled eggs and bacon hash potatoes

From the Griddle

(low cholesterol)

Flavored yogurt with fresh berries and granola

Crunchy grilled French toast

Crusted wheat bread with corn flakes served with strawberries, bananas and Maple syrup

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All breakfast Buffets Include:

Selection of chilled juices, to select three of the following choices: orange, tomato, grapefruit, papaya, grape, carrot, melon, pineapple

Variety of sliced fruit

Assorted pastries and fresh breakfast bakeries, muffins and rolls

Regular, decaffeinated coffee and tea

Ixtapa Buffet

Scrambled eggs with chorizo, ranchera sauce, Manchego cheese and herbs

Quesadillas and tamales

Breakfast potatoes, grilled sausage

Pulled pork "Tinga" style with achiote sauce
Ranchero beans

Corn and flour tortillas

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Pacific buffet

Mexican style eggs with diced tomato, onion and chile serrano

Chicken chilaquiles with ranchera sauce, cilantro, red onion and Cotija cheese

Refried beans, grilled sausage and baked ham with honey Serrano glaze

Potatoes with green, red pepper and onion

Spicy red sauce and avocado sauce

Corn tortillas



Green & Sand buffet

Toasted English muffins filled with scrambled eggs, cheddar cheese and bacon

Make your own burrito with "Beef Machaca", chorizo or chicken – to select one option

Refried beans, bell peppers, mushrooms, cheddar cheese

Grilled sausage, ham, hash brown potatoes, Green, Mexican and ranchera sauces

Sunset buffet

Bagels with cream cheese

Scrambled eggs with cheddar cheese and fresh chives

Crispy bacon, grilled sausage and ham

Breakfast potatoes with onion and bell pepper

Raisin French toast served with maple syrup

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Breakfast Enhancements

Customize your own breakfast buffet or continental breakfast with any of these additions to your buffet

Poached Egg Station

Toasted English muffins, Canadian bacon, Hollandaise sauce and hash brown potatoes

Omelet Station

Cooked to order:

Eggs, egg whites, whole eggs

diced ham, crumbled bacon

Minced Turkey sausage

Swiss, mozzarella and cheddar cheese

Onions, peppers, mushrooms

tomatoes and fresh sauce

Belgian Waffle Station

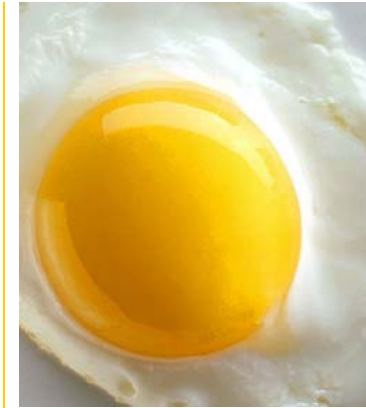
Fruit compote, maple syrup,

Whipped cream, chopped pecans, caramel, chocolate chips and butter

Pancake Station

Fruit compote, maple syrup, chopped pecans, caramel, chocolate chips

Whipped cream and butter



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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Liquid Energy Break

Freshly squeezed watermelon and mint juice

Carrot, ginger juice

Café Ole® double shots, Red Bulls®

Strawberry-banana and mixed berry smoothies

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Cookie/Doughnut Time

Assorted soft drinks, mineral water and bottled water

Home made doughnuts: sugar, chocolate and glazed

A variety of cookies: Oat meal, raisin chocolate chips and brownies

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Citrus Break

Lemon sponge cake with orange frost

key lime shortbreads

Seasonal selection of citrus whole fruits

Orange cranberry scones with key lime curd

Fresh home made lemonade

Freshly brewed cafiver® coffee, decaffeinated coffee, select teas

The Bakery

Muffins, Danish pastries, sweet rolls and assorted breakfast breads

butter & fruit preserves

Freshly brewed cafive® coffee, decaffeinated coffee, select teas



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The Classic

Assorted cookies filled with marmalade

Mini napoleons, mini fruit tarts

Assorted soft drinks, mineral water, bottled water

Vanilla and hazelnut flavored coffees

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Apple Break

Mini apple turnovers, apple strudel

Mini apple tarts, healthy apple bars

Assorted soft drinks, bottled water, mineral water

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Revive Fitness

Nutri-grain granola bars

Vegetable crudités with cucumber yogurt dip

Assorted Muffins: Bran, blueberry, carrot with whipped margarine

Low fat individual flavored yogurts

With dried fruits and nuts

Display of whole fruit

Freshly prepared carrot and papaya juice

Assorted soft drinks and refreshing mineral waters

Freshly brewed cafive® coffee, decaffeinated coffee, select teas



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The Jungle

Chocolate -dipped bananas

Banana-nut bread glazed with lemon found

Diced fruit with honey coconut yogurt

Bite size banana bread pudding with caramel

Assorted soft drinks and mineral waters

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

One Cool Summer

Assorted ice cream bars

Display of whole fruit

Individual key lime mousses

Chocolate and raisin cookies

Assortment of soft drinks and mineral waters, Iced tea

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Bit of Italy

Cappuccino cookies, Basi de dona

Mini cannoli filled with sweet ricotta

Fresh fruit kabob flavored with mint amaretto syrup

Assorted soft drinks and refreshing mineral waters

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Tee Time

Mini fruit tarts, fruit cocktail with berries

Macadamia nut chocolate chips cookies, cappuccino brownies

Assorted soft drinks and refreshing mineral waters
Vanilla, hazelnut flavored coffees

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

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Mexican Fiesta

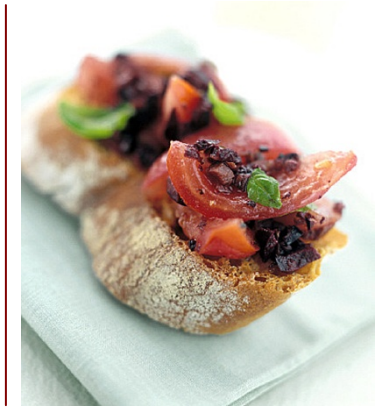
Tortilla chips with guacamole and Mexican salsa

Sea food turnovers with chile ancho dip

Chicken flautas, avocado salsa with habanero and roasted onion

Mini warm churros

Assortment of soft drinks and mineral waters
Freshly brewed cafive® coffee, decaffeinated coffee, select teas



The Champions

Mini pizzas include cheese and pepperoni

Popcorn, peanuts

Mini hot dog with condiments

Bite size cheese cake with strawberry sauce

Assorted soft drinks and refreshing mineral waters

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

Chocolate Lover

Bite-size chocolate glazed French éclairs

Chocolate nut brownies

Chocolate truffle lollipops

Chocolate dipped seasonal fruits

Assortment of soft drinks and mineral waters

Freshly brewed cafive® coffee, decaffeinated coffee, select teas

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Enhancement

Five minute massage from our Spa:
Chair therapist De-stress & Re-energize

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OHTLI SPA Breaks

Rim and Slim

Fruit smoothie:

Fresh orange and lime juice with low fat yogurt,
fresh strawberries and bananas

High protein energy bars

Fresh fruit with yogurt dipping sauce

Fresh crudite with carrot, cucumber and jicama
with blue cheese dip

Coffee and hot tea service

Mineral and bottled water

Jump Start

Fruit smoothie:

Fresh pineapple and orange juice with
low fat yogurt and fresh bananas

High protein energy bars

Fresh fruit with yogurt dipping sauce

House-made granola parfaits

Coffee and hot tea service

Mineral and bottled water

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Beverages Enhancements

Flavored coffees, whipped cream,

grated chocolate, orange zest,
cinnamon sticks,

Coffee, decaffeinated coffee &
specialty teas

Vegetables juices

Fresh orange, grapefruit, apple,
pineapple juices

Evian / Perrier water

Assorted diet and regular soft drinks,
mineral water

Whole milk, low fat and chocolate milk

Lemonade, fruit punch

Power drinks: gatorade, powerade

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A la Cart Additional Items

Breakfast pastries

Bagels with cream cheese
Assorted muffins

Assorted donuts
Giant cookies

Pecan bars

Sticky pecan buns

Coffee cake slices

Cheesecake brownies

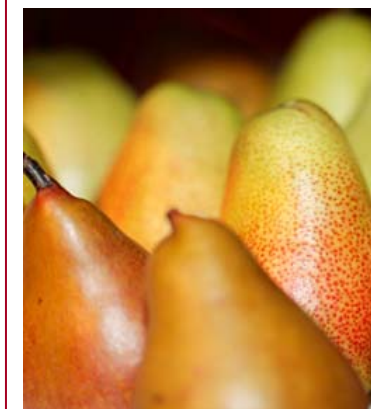
Key lime bars

Power bars

Granola bars

Whole fruit

Seasonal fruit with dipping sauce



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All Entrees Include

Choice of one starter, one dessert, fresh baked bread, coffee, decaffeinated coffee and tea selection

Starters | Choose One

Caesar salad served with creamy Caesar dressing

Garden greens, avocado, tomato, jicama and chayote with mango-lime dressing

Iceberg salad with bleu cheese dressing

Marinated wild mushrooms, artichokes, field greens, served with balsamic dressing

Creamy leek, potato soup with herbs and bacon bits

Tortilla soup, avocado, Cotija cheese, tortilla crisps, roasted chile guajillo

Desserts | Choose One

Fudge cake with chocolate sauce

Key lime pie

Golden carrot cake

Fresh berries and cream

Cheesecake with blue berry sauce



Hot Selections

Grilled red snapper with fennel, shrimp, tomato and marinated grilled vegetables

Oven roasted chicken breast with honey chipotle cream served with garlic mashed potatoes, seasonal vegetables

Arrachera Beef with Spring Rice, Guacamole, Totopos and Refried Beans

Penne pasta with citrus grilled seafood, roasted garlic cream sauce and stir fry vegetables

Grilled mahi-mahi filet, Moroccan glazed spiced barbecue sauce, steamed white rice

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Lunch Includes:

A selection of Cold Plate, assortment of bread rolls and butter, coffee & tea service and dessert

Lunch Cold Plates

Deluxe

Southern cobb salad
Grilled chicken breast, tomato, bacon bits,
Roasted corn, chopped eggs, bleu cheese

Executive

Caesar salad with carne asada
Sliced char-grilled skirt steak & herb crouton
Parmesan cheese, creamy Caesar dressing

Deli Plate

Turkey, honey roasted ham, roast beef, mozzarella
and aged cheddar cheese lettuce, tomato,
kosher pickle, red onion, half boiled eggs,
pommery mustard and potato salad

Dessert Choices

- Fresh berries and cream
- Chocolate ganache cake- --
- Fruit torte
- Carrot cake
- Lemon cheese cake with raspberry sauce

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Option 1

Roasted corn chowder, hint of cilantro and cumin

Grilled fillet of chicken with chipotle-orange barbeque sauce

Mushroom rice, grilled vegetables

Cheese cake with blueberry and crème de cassis compote

Option 3

Crisp romaine with tomatoes, garlic herb croutons and freshly grated parmesan

Grilled skirt steak chile poblano, mushrooms, onions and chile ancho glaze

Mexican rice

Three milk cake with cocoa and vanilla sauce

Option 2

Spicy chicken, coconut and lemongrass soup served with bell pepper, mushrooms

Grilled salmon with teriyaki ginger glaze, vegetable and chow mein noodles

Pineapple polenta upside down cake with fruit salsa

Option 4

Cactus salad with field greens, avocado and chile lemon dressing

Grilled dorado fillet with ajillo chile butter,

cilantro rice and grilled vegetables

Caramel flan with rompope sauce



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Dessert Station

Old fashioned chocolate-layered cake, cheesecake, premium cookies and brownies, key lime pie, fruit cocktail with mint

The Deli Market

Chicken and tomato lime soup

Mixed field greens, tomatoes, cucumbers, carrots, onions, mushrooms and croutons

Selection of pepper cream, thousand island and Italian dressings

Grilled marinated vegetables,

Potato salad

Artichoke, olive and bell pepper salad

Pasta salad

Roast beef, honey glazed ham, turkey, salami

Swiss, cheddar and Manchego cheeses

Sliced relish display with appropriate condiments and spreads

Resort baked sandwich rolls, assorted sliced breads and baguettes

Beverage

Regular, decaffeinated coffee and teas selection

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Dessert Station

Rice pudding crème brulee, fruit cocktail, chocolate cake, apple cobbler

The Wrap It Up Buffet

Cobb salad bowl

Crumbled bacon, bleu cheese, avocado, tossed with vinaigrette dressing

Tomato-bread salad with cucumber, onions, olives and parsley

Oriental gazpacho

Turkey Tortilla Wrap

Flour tortilla with smoked Turkey and Jack cheese tomatoes, shredded lettuce and avocado with sun-dried cranberry compote

Grilled Skirt Steak Wrap

Corn and avocado salsa with caramelized onions

Chili Rubbed Shrimp Caesar wrap

Shrimp with romaine and Caesar dressing

Vegetarian Wrap

Grilled vegetables and goat cheese served with appropriate condiments

Beverage

Regular, decaffeinated coffee and select teas

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Dessert Station

Cheese cake, brownies and assorted cookies, pecan and key lime bars and chocolate cake

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B.B.Q. Cowboy

Mixed field greens, tomatoes, cucumbers, carrots and garlic herb croutons

Potato salad, pasta salad

Choice of thousand island, pepper cream and Italian dressings

Assorted resort baked breads and rolls, hamburger and hot dog breads

Potato leek chowder

From the Charcoal Grill:

Beef burgers with cheese

Grilled hot dogs and sauerkraut,

Appropriate condiments, sweet relish, ketchup and mustard

Grilled chicken breast

Baked potatoes, sour cream and cheddar cheese

Green onions and bacon bits

Corn on the cob

Beverage

Regular, decaffeinated coffee and specialty teas

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Old Vallarta

Tortilla soup:

Avocado, cotija cheese, tortilla
crips, pulled chicken

Jicama and orange salad

Panela cheese salad

Fresh greens, shredded cheese,
diced tomatoes,

Black olives and croutons

Roasted-garlic vinaigrette,
avocado vinaigrette

Fajitas Station

Make your own fajitas and Tacos

Warm flour and corn tortillas

Spicy chicken with beef, onions
and peppers

Shredded lettuce, grated
cheese, diced onions

Chopped tomatoes, jalapenos,
salsa, sour cream, guacamole

Hot Entrée

Mexican beef lasagna

Red snapper with a tequila
lemon butter sauce

Charros beans, Mexican rice

Baskets of nacho chips and salsa

Dessert

Fruit flan, three milk cake,
Churros with caramel
Margarita key lime pie

Beverage

Fresh brewed regular,
decaffeinated coffee,
herbal teas and Iced tea



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Dessert

Mascarpone and espresso mousse, citrus almond tort, chocolate cake and assorted biscotti

Beverage

Regular, decaffeinated coffee and teas selection

Cucina Simpatica

Garden greens, Caesar salad, tomatoes, cucumbers and carrots

Caesar, blue cheese, balsamic and ranch dressings

Focaccia, olive bread, bread sticks and herb baguettes

Freshly sliced mozzarella and Roma tomatoes,

Basil chiffonade, extra virgin olive oil and cracked pepper

Minestrone Soup

From the Pasta Station:

Linguine, spaghetti, penne with pomodoro, pesto, four cheese sauces

Hot Entree

Marinated grilled mahi-mahi with lemon, onion, artichokes and bell peppers

Grilled Vegetable Fajitas

Grilled chicken breast topped with prosciutto, mozzarella, grappa mushrooms sauce

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From the Garden

Cold Side

Mixed garden greens, tomatoes, cucumbers, carrots, red onion

Beets, hearts of palm, green and black olives, bacon bits

Selection of pepper cream, thousand island, Italian and honey Dijon mustard dressings

Tuna salad

Assorted resort baked breads and rolls

Pasta and Risotto Station

Creamy wild mushroom risotto with parmesan cheese

Spinach and penne with roasted pomodoro and basil sauce

Hot Entree

Linguine with green asparagus sauce and sun dried tomatoes

Ratatouille topped with a goat cheese gratin

Oven roasted sliced potatoes with onion, rosemary and blue cheese crumbles

Dessert

Chocolate banana cake with mango cream,

Apple tort with vanilla sauce

Caribbean carrot cake,

Whole fruit display

Beverage

Regular, decaffeinated coffee and tea selection

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Oriental buffet

Salads

Far East garden salad

Water chestnuts, bamboo shoots

and bean sprouts, Thai mustard vinaigrette,
vegetable Lo-Mein salad

Shrimp and glass noodle salad

Hot Entree

Asian egg drop soup

Chicken breast with a ginger cream sauce

Spicy Mongolian pepper beef

Oriental fried-rice

Five-Spice stir-fried vegetables

Vegetarian egg rolls with scallion soy sauce

Dessert

Great wall toasted coconut cake

Mango flan, fortune cookies,
pineapple upside down cake,

Sweet coconut rice pudding

Beverage

Fresh brewed regular,
decaffeinated coffee, green tea,
Iced tea and Thai iced tea



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Customized lunch bag with your logo

\$ 9.50 additional each, for one color logo

allow 3 weeks lead time

Box Lunch

Vegetable Garden

Grilled Portobello, tomato, eggplant, pesto, goat cheese on whole wheat tortilla

Roasted bell pepper and olive salad

Potato chips, raisin cookies, whole fruit

Soft drink or mineral water

Mismaloya

Flour tortilla wrap with turkey, lettuce

Roasted onions, peppers and chipotle chile mayonnaise

Doritos, cookies, whole fruit

Soft drink or mineral water

Tuscan Mirage

Chicken breast, mozzarella, Lettuce, tomato

Pesto mayonnaise on a sour dough baguette

Pasta salad, Doritos

Cappuccino brownie, whole fruit

Soft drink or mineral water

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allow 3 weeks lead time

Box Lunch

Ranchero

Sliced roast beef with manchego cheese

Tomato, lettuce, horseradish cream on rye bread

Potato salad, kosher pickle, whole fruit

Doritos, brownie

Soft drink or mineral water

The Picnic

Ham, tomato, dill pickle, herb mayonnaise

Brie cheese, romaine lettuce on baguette

Roasted mushroom salad

Ruffles chips, chocolate bar

Whole fruit, soft drink or mineral water

The Magna

Smoked salmon

On whole grain bread with dill cream cheese

Lettuce, tomato, red onion and capers

Pasta salad, potato chips, oatmeal cookies

Whole fruit, soft drink or mineral water

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Chilled

- Tortilla chip with creamy goat cheese and red onions confit
- Brie canapé with marinated roasted balsamic apple
- Prosciutto with pear and gorgonzola on olive bread
- Spicy sashimi tuna salad on endive leaf (carb conscious)
- Brochette of cherry tomato, mozzarella cheese with pesto dip
- Smoked turkey with mango chutney
- Chicken cilantro tart
- Grilled vegetables kabob with a cumin dip (low cholesterol)
- Smoked salmon roulade with caper-boursin spread
- Salami cornet with herbed cream cheese
- Peppered tenderloin on crostini with horseradish cream



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Cold / Hot Appetizer enhancements

Shrimp, Scallops

Served in a pastry cup and sherry sauce

Chilled Shrimp Cocktail

Spicy tomato horseradish sauce

Roasted Portobello Mushroom

Soft gorgonzola polenta and aged balsamic syrup

Open faced Ravioli , Shrimp and Scallops

Lobster sauce and caviar

Seared Tuna Salad

Sea-weed salad, crisp wonton chips and wasabi dressing

Lobster Taco

Battered fried lobster tail, warm flour tortilla, with shredded cabbage, black bean salsa, Mexican salsa and cilantro aioli

Individual Sea-food Pot Pie

Shrimp and fish, leeks, carrots and celery, creamy velouté

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Caesar Salad Station

Romaine leaves served with parmesan crisp, croutons and Caesar style dressing, grilled chicken, arrachera and San Blas marinated shrimps

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Tropical Fruit Brochettes

Seasonal fruit skewers with chocolate fondue and orange citrus yogurt dressing

Vegetable Crudites

To include: Carrots, cucumber jicama and celery with garlic ranch and caramelized onion dip

Botanitas Vallarta

Homemade assorted yuca, plantain and sweet potato chips,

Tortilla chips and mixed nuts

Served with roasted onion dip, guacamole, Mexican and ranchera sauce

Mediterranean Antipasto

Marinated mushrooms, olives, roasted red peppers and artichoke hearts

Salami, proscuitto, sliced bread, oregano and garlic lavosh with balsamic and olive oil

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French Pastries

Fruit tarts, miniature cheesecakes, chocolate dip strawberries, cheesecake, lollipops, opera cake,

Vanilla, chocolate and grand marnier crème brulee served on spoons

Coffee and tea service

Mikado Sushi

Variety of sushi to include:

Shake maki, kapamaki, California maki, and nigiri ebio

Served with pickled ginger, wasabi and soy sauce

Cheese Board

Arrangement of domestic and imported cheeses

Enhanced with fresh fruit garnish, sliced bread and crackers

Pacific Chilled Shrimp

Garnished with sweet, spiced cocktail sauce and lemon



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Reception Stations

Spoon Station

To select three of the following selections presented on spoons:

Smoked chicken with Thai chili coulis

Diced American angus with Maytag bleu cheese

Tomato confit with parma and balsamic drizzle

Tuna tartare with pickled sweet onion and ginger

Salmon tartare on boiled potato and soft cream cheese

Watermelon, berries with balsamic reduction

Shooters Station

To select one of the following choices:

Vegetable shooters

Shot glasses filled with:

Carrot, celery and zucchini sticks

Southwest blue cheese dressing

Seafood shooters

Jumbo prawns with Tequila cocktail sauce

Jumbo scallops lemongrass crusted with a splash of Absolut citron

Carving Stations

Carved Filet of Beef Tenderloin

Horseradish mash, cabernet and pasilla demi with choron and bearnaise sauces

New York Strip Loin

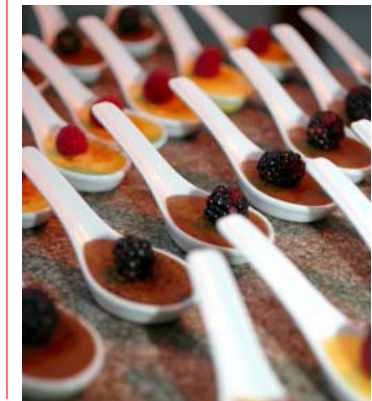
Served with a red wine reduction and Mini baguettes

Red Snapper a la Talla

Marinated with achiote and orange, topped with guajillo aioli, corn tortillas and steamed white rice

Oven Roasted Turkey Breast

With pineapple ginger sauce and orange cranberry relish, Assorted miniature rolls



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Reception Stations

Mole Bar

Pork shoulder with red mole, chile guajillo, dry ancho chile, pumpkin seeds, fire roasted red bell pepper and mulatto chile

Sea food yellow mole, cilantro, fire roasted yellow pepper, pumpkin seeds, sesame seeds and sweet bitter chocolate

Chicken mole Puebla style with chile mulatto, pumpkin seed, sweet and bitter chocolate

Quesadilla Station

Flour tortilla with grilled chicken, cilantro, onion, Oaxaca cheese, jalapeño, sour cream, guacamole and pico de gallo

Fish Taco Station

Battered fried fish, warm flour tortilla, with shredded cabbage, black bean salsa, Mexican salsa and cilantro aioli

Grilled Seafood Station

Shrimp and Scallops Sautéed in Garlic, Cilantro, Lemon Butter with Pineapple and Papaya Relishes & Mango Chutney
Crab Cakes with Oregano Ginger Aioli

Noodle Station

Udon, soba and Thai noodles, mushrooms, snap peas, bamboo shoots bean sprouts, carrots and peppers, crispy tofu, sautéed beef, chicken and shrimp teriyaki, Thai chile and hoi sin plum sauce

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Tapas station

Chorizo Español with mushroom and cream,

Goat cheese fritters with warm lavender honey,

Spanish olives, cannelloni filled with tuna salad,

Serrano ham grissini,

Torta Española with lemon aioli

Lamb empanadas with chimichurri

Fajita Station

Chipotle marinated beef

Tequila marinated chicken

Baja cilantro shrimp

Warm flour tortillas, sautéed peppers, onions, cheddar and Monterrey Jack cheeses, tomatoes, sour cream, guacamole, Mexican sauce and jalapeños

Ceviche bar

Ceviche Vallarta, small diced Red Snapper, carrots, onions, tomatoes and cilantro

Ceviche Acapulco, with scallops, shrimp with spicy tomatoe sauce

Peruvian ceviche, with Red Snapper, lemon juice and onions

Ecuadorian ceviche, with shrimp, scallops and coconut milk

Served with traditional trimmings, to include: tortilla and sweet potato chips, lemon, tabasco and huichol sauce

Tuscan Pasta Table

Fusilli, cheese tortellini, penne

Spinach and oven dried tomatoes, pesto and pomodoro sauce

with asparagus spears, onions, roasted garlic

Parmesan cheese, focaccia bread, and oregano grissini



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FLAVOR

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Options - Salads / Soups

Tomatoes with mozzarella cheese

Layered on field greens served with a Milan vinaigrette

Romaine leaves

Parmesan flakes, creamy Caesar dressing served with foccacia croutons

Garden greens

Sun flower seeds, tomato, spinach, jicama and chayote with mango cumin dressing

Mixed greens with radicchio

Carrot ribbons, hearts of palm, tomato, Mandarin and grapefruit segments with orange passion fruit dressing

Baby lettuces

Lemon thyme Northern white beans, teardrop tomatoes and roasted garlic vinaigrette

Chicken consommé

With julienne of vegetables

Roasted corn chowder

With hint of cilantro

Tortilla soup

Avocado, cotija cheese, tortilla crips, pulled chicken

Seafood bisque

Fennel, infused cognac crème

Potato chowder

With leek and bacon

Beef Consommé with puffed pastry

With herbs, vegetables and a touch of sherry



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Options Plated Dinner

Grilled fillet of beef tenderloin

Served with chile pasilla and hierba Santa sauce, roasted garlic herb mashed potato

Herb Grilled New York steak

Porcini crusted New York steak with blue cheese, spinach au-gratin, braised endive, cauliflower mash

Sesame Crusted Chicken Breast

Bock-Choy braised in sake and lemon grass, stir fried vegetables, tangerine ginger sauce

Seared Sea Bass

Roasted herb potatoes, tomato fumet grilled seasonal vegetables

Calories: 720 total fat: 53 sat fat: 5 total carb: 38

Sea-food Stuffed Chicken Breast

With shrimp, fish, sun dried tomatoes with sherry glaze and cheese raviolis with sage cream sauce

All dinners Include

A variety of breads and rolls, butter

Choice of dinner salad and soup

Choice of Casa Magna sweet delighter

Freshly brewed cafiver® coffee, decaffeinated coffee and select teas

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Vegetarian meals & dietary
restriction meals upon request

Entrees

Grilled pork chop

Cascabel coffee barbecue glaze, chili onions,
horseradish infused mashed potato

Roulade of Chicken Breast

Stuffed with Mozzarella cheese, sun dried tomatoes,
mushrooms, herb white wine sauce and spinach polenta

Onion Crusted Red Snapper

Served with sauvignon mustard cream sauce
Yukon garlic mashed potatoes

Grilled Salmon

Spinach, sun dried tomatoes, gratin potato and lobster
tarragon sauce

Calories: 750 total fat: 11 sat fat: 1.5 total carb: 118

Sea Bass

Israeli cous-cous and preserved lemon vinaigrette,

Calories: 700 total fat: 46 sat fat: 7 total carb: 35

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Entree Selections Duets

Duet I

Marinated grilled filet mignon with pinot glace, pan seared breast of chicken with morel mushroom cream sauce

Duet II

Grilled marinated salmon, fresh tarragon and white wine sauce, Medallion of beef tenderloin, fresh herbs and green pepper corn sauce

Duet III

Herb crusted filet of beef tenderloin and veal port glace, Sautéed jumbo shrimp served with lemon grass vinaigrette

Duet IV

Herb-Marinated grilled breast of chicken with smoked bacon-wild mushroom ragout, Marinated oven roasted filet of salmon served with ratatouille



All duet dinners Include

A variety of breads and rolls, Butter

Choice of dinner salad, soup and dessert

Freshly brewed cafiver® coffee, decaffeinated coffee and select teas

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Cold / Hot Appetizer enhancements

Shrimp, Scallops

Served in a pastry cup and sherry sauce

Chilled Shrimp Cocktail

Spicy tomato horseradish sauce

Roasted Portobello Mushroom

Soft gorgonzola polenta and aged balsamic syrup

Open faced Ravioli , Shrimp and Scallops

Lobster sauce and caviar

Seared Tuna Salad

Sea-weed salad, crisp wonton chips and wasabi dressing

Lobster Taco

Battered fried lobster tail, warm flour tortilla, with shredded cabbage, black bean salsa, Mexican salsa and cilantro aioli

Individual Sea-food Pot Pie

Shrimp and fish, leeks, carrots and celery, creamy velouté

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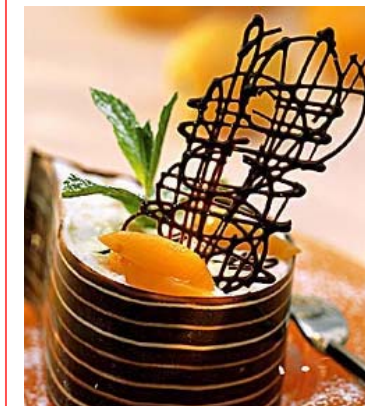
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Desserts Options

- Frozen mango soufflé , raspberry, guava sauce topped with ginger candy
- Raspberry mirror with raspberry mousse, pineapple and raspberry sauce
- Pear tart with almond cream on a pate sucre shell kiwi and raspberry sauce
- Cappuccino ricotta cheese soufflé rum and cinnamon sauce
- Raspberry white chocolate star anise cake with honey vanilla white wine reduction
- Chocolate coffee toffee torte with apricot sauce and sweet basil syrup
- Cheese cake on a bed of blueberry and crème de cassis compote
- Chocolate cake with frangelica vanilla cream sauce
- Pumpkin custard with almond crust
- Apple strudel with honey mascarpone cream

Sorbet enhancement

Mango, lime and ginger, lemon, champagne, guava, raspberry, orange,



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Pre set menus

Option 1

Goat cheese layered with grilled eggplant, red pepper coulis, field greens and basil oil

Consommé of chicken with julienne vegetables

Medallion of beef tenderloin with a port glaze

Sautéed jumbo shrimp, cream lemon grass glaze

Wild mushroom risotto and seasonal vegetables

Chocolate duet with white and dark chocolate mousse



Option 2

Assorted greens, endives with asparagus, tomato, red onions, marinated mushroom and Chianti vinaigrette

Seared salmon with Chardonnay lemon sauce, Grilled medallion of beef tenderloin, green pepper corn sauce seasonal grilled vegetables

Fruit cake layered on amaretto sauce and macadamia nut

(Carb conscious)

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Option 3

Grilled root vegetables, goat cheese, field greens balsamic reduction cheese

Herb-Marinated grilled breast of chicken, smoked bacon-wild mushroom ragout

Marinated Salmon with ginger garlic and lemongrass glaze

Poblano mash potatoes and seasonal vegetables

Grand Marnier parfait, apricot mango coulis and raspberry drizzle

Option 4

Bermuda onion, melon & berry, baby lettuces, orange green peppercorn vinaigrette

Grilled filet mignon with sherry glaze

Twin crabmeat-stuffed gulf shrimp, brandy lobster reduction

Gratin potatoes and seasonal vegetables

Mascarpone and espresso layered tiramisu



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Option 5

Watercress, filed greens, Roquefort cheese ,
toasted pumpkin seeds, carrot, tomatoes, roasted
beets, garlic croutons, and pink grapefruit
vinaigrette

Chicken consommé, vegetables, baked in a puff
pastry dome

Duet of: Grilled filet mignon served with a port
glaze and Baked lobster tail, garlic butter white
wine sauce

Cauliflower and potato gratin, seasonal
vegetables

Chilled cappuccino ricotta cheese soufflé with rum
and cinnamon sauce

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Vallarta

Salad Bar

Roasted vegetables salad

Cucumber and tomatoes salad

Orange and jicama salad

Ceviche Vallarta

Panela cheese and cactus salad

Field greens with tomatoes, red onion, raisins, pumpkin seeds croutons, fried tortilla crisps

Avocado dressing, chile ancho vinaigrette and ranch dressing

Hot Selection

Tortilla soup: Fried tortilla strips and Cotija cheese

Red snapper Vallarta style caper, and sundried tomatoes sauce

Pork loin marinated in achiote and juajillo sauce

Grilled chicken breast with green tomatillo roasted salsa

Beef Fajitas prepared with Onions and Peppers

Corn stew

Mexican rice

Desserts

Tres leches cake, berries and rompopo sauce

Assorted tropical fruit with honey yogurt

Bread pudding with rum sauce

Mango and raspberry mousse

Chocolate cake with vanilla sauce



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Cooking under the Stars

Salad Bar

Mixed field salad with cherry tomatoes, cucumber, olives, carrots and herb garlic croutons

Mushroom bell pepper salad

Pasta salad with grilled vegetables

Three cabbage slaw

Potato salad

Citrus vinaigrette, avocado dressing, guajillo vinaigrette, and pepper cream dressings

Assorted baked breads rolls and butter

Seafood Soup

From the Charcoal Grill:

Marinated citrus grilled chicken breast with a lemon caper sauce

Baby back ribs glazed tangy B.B.Q sauce

Red snapper, mango with ginger cream sauce and pineapple papaya salsa

New York steak with garlic mojo

Corn on the cob

Mixed vegetables

Baked potato, sour cream, chives cheddar cheese and bacon bits



Dessert

Tropical sliced fresh fruit display

Honey orange dip

Key lime and pecan bars, coconut flan

Pineapple rum cheesecake, Banana pie

Chocolate fudge cake

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Desserts

Orange chocolate mousse, baked coconut flan
caramelized apple with vanilla sauce

Tropical fruit tart, mango mousse with midori

White chocolate & banana bread pudding

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Sea Side Buffet

Salad bar

Field salad, tomato, cucumber, olives and carrots

Dijon vinaigrette, lemon cilantro and avocado dressings

Pepper, jicama salad

Artichoke bell pepper salad

Pineapple slaw

Papaya and scallop salad

Black mussels, peel & eat shrimp with cocktail sauce
and lemon

Soup

Mediterranean sea food with fennel and saffron

Entrées

Seafood Jambalaya

Oven baked salmon orange chipotle glaze

Grilled chicken breast with papaya pineapple salsa

Pecan crusted pork loin, apple ginger chutney

Grilled mixed vegetables

Steamed baby red potatoes with parsley butter

Assorted baked breads and rolls

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Mexican night

Salad bar

Garden greens, tomatoes, cucumber, carrot, red onion, mushrooms and croutons
Cilantro-herb vinaigrette and avocado lemon vinaigrette
Jicama orange and pineapple salad
Poblano and white bean salad
Cactus salad

Soup

Cuatro milpas: Zucchini flower, mushroom, corn and poblano chile

Fajitas

Skirt steak, chicken strips and, bell pepper, onion, cilantro, garlic and jalapenos, manchego cheese sour cream, lettuce, Mexican salsa and guacamole

Tacos

Tacos al pastor guajillo marinated pork and pineapple served with cilantro, onion, salsa verde and roja, corn and flour tortillas

Entrée

Grilled mahi-mahi with chipotle and red bell pepper butter
Mexican Rice
Chayote and potato au-gratin

Desserts

Tres leches with rompopo, flan napolitano
arroz con leche, kahlua chocolate cake
Acapulco mousse, fruit cocktail with fresh mint
churros with vanilla sauce

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Old Pueblo

Salads

Avocado salad with tomato and cucumber

Baja ceviche with scallops, snapper, shrimp and crisp vegetables

Jicama, roasted cactus and corn salad with Tequila-Lime vinaigrette

Red chili tortilla chips, queso-fresco, roasted garlic salsa tomatillo salsa, pico de gallo, smoky ranchero salsa and guacamole

Soup

Black bean with cilantro, sour cream, diced red onions

Mole bar

Pork shoulder with red mole, chile guajillo, dry ancho chile pumpkin seeds, fire roasted red bell pepper and mulatto chile

Sea food yellow mole, cilantro, fire roasted yellow pepper pumpkin seeds, sesame seeds, sweet and bitter chocolate

Chicken mole Puebla style with chile mulatto, pumpkin seed. Sweet and bitter chocolate and sesame seeds

Red snapper Veracruz style, tomatoes, olives, peppers and anchovies

Sonora bean casserole, Mexican grilled vegetables

Desserts

Lime tarts, sweet Mexican candies

chocolate bread pudding, fire & ice fruit cocktail

almond kahlua flan, cinnamon churros

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Gold Standard

Bourbon:

Jim Bean

Whiskey

Canadian Mist

Scotch

J&B, Johnny Walker Red

Gin

Beefeater

Vodka

Smirnoff

Tequila

Jose Cuervo Gold, Jimador

Rum

Bacardi White, Bacardi Añejo,

Brandy

Don Pedro

White wine

Chenin Blanc L.A. Cetto

Red wine

Cabernet Sauvignon L.A. Cetto

Rose wine

White Zinfandel L.A. Cetto

Domestic Beer

Corona, Corona light, Pacifico,

Modelo, Modelo light, Oduls,
(Non alcoholic beer)

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Gold Premium

| | |
|----------------|--|
| Bourbon | Jack Daniels black , Jim Bean |
| Whiskey | Crown Royal, Canadian Mist |
| Scotch | Johnny Walker Red, Johny Walker Black Label, Chivas Reagal |
| Gin | Tanqueray, Beffeater |
| Vodka | Absolut, Stolichnaya, Smirnoff |
| Tequila | Cuervo Especial, Don Julio Reposado & White, Herradura Tradicional |
| Rum | Solera, Bacardi Anejo |
| Brandy | Azteca de Oro, Don Pedro |
| White wine | Sauvignon Blanc Casa Viva |
| Red wine | Cabernet Sauvignon Casa Viva |
| Rose wine | White Zinfandel L.A. Cetto |
| Domestic Beer | Corona, Corona light, Pacifico, Modelo, Modelo light |
| Imported Beers | Bud Light, Budweiser, Oduls (Non alcoholic beer) |
| Cordials | Baileys |

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On Consumption by glass

Assorted Juices

Assorted Soft Drinks

Gold Standard

Cocktails on the rocks

Domestic Beers

Red and White wine (L.A. Cetto)

Bottled water

Bottled Mineral Water

Gold Premium

Cocktails on the rocks

Imported Beer

Red and White wine (Casa Viva)

Evian Water

Perrier water

Prices per glass

One Bar tender is needed per every 75 guests

At USD \$45.00 plus tax plus service, per hour

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Unlimited Consumption Packages Per Hour

Gold Standard

First Hour

Additional hour

Premium

First Hour

Additional hour

Its include only Gold premium brands

Prices per person, per hour

One Bar tender is needed per every 75 guests

At USD \$45.00 plus tax plus service, per hour

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Ultimate Mojito bar

Choose one of your favorite Rum

Bacardi White

Appleton White

Habana Club 3 years

Habana Club 7 years

Prices per glass

One Bar tender is needed per every 75 guests
At USD \$45.00 plus tax plus service, per hour

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Ultimate Margarita bar

Our menu offers Classic Margaritas,

All our Margaritas are made of fresh fruit, your choice of:

Lemon, Strawberry, Mango, Raspberry, Kiwi

Jose Cuervo Gold

Jimador

Hornitos

Don Julio White

Prices per glass

One Bar tender is needed per every 75 guests

At USD \$45.00 plus tax plus service, per hour

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Martini bar

Our menu offers Classic Martinis, Cosmopolitan, Chocolate, Lemon Drop, Apple and Passion Fruit

Choose one of your favorite Vodka or Gin

Smirnoff

Absolut

Tanqueray Gin

Grey Goose Vodka

Prices per glass

One Bar tender is needed per every 75 guests

At USD \$45.00 plus tax plus service, per hour

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House Selections

Chardonnay, L.A. Cetto México

Chenin Blanc, L.A. Cetto México

Cabernet Sauvignon, L.A. Cetto México

Blanc Zinfandel, L.A. Cetto México

White Wines

Sauvignon Blanc, Casa Viva, Chile

Chardonnay Cousino Macul, Chile

Chardonnay Trapiche, Argentina

Chardonnay Calixa, México

Pinot Grigio, Stone Cellars, USA

Suavignon Blanc Kendal Jackson, USA

Chardonnay, Pinot Grigio Voga, Italy

Red Wines

Cabernet Sauvignon, Casa Viva, Chile

Cabernet Sauvignon Cousino Macul, Chile

Malbec Trapiche, Argentina

Cabernet Sauvignon Calixa, México

Merlot Wente Vineyards

Rosé Wines

White Zinfandel Beringer

White Zinfandel Wente

Prices per bottle

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[> bars](#) [> wines](#)

[Sparkling Wines](#)

Sala Vive

Luis Pedrier

[Champagnes](#)

Moet et Chandon, Brut Imperial

Dom Perignon

[Dessert Wines](#)

Late Harvest 375m

Moscatel-Miguel Torres 750ml

[After Dinner Drinks](#)

Baileys

Sambuca

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita



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Breakfast includes: Assorted whole wheat muffins, fruit preserves and margarine

Coffee, decaffeinated coffee and specialty teas

Spa I

Fresh orange or carrot juice

Sliced fresh fruit with fresh berries

Egg white frittata with roasted vegetables spinach, mushrooms, fennel and tomato basil relish

Grilled tomatoes, breakfast potatoes

Calories: 810 total fat: 6 sat fat: 3 total carb: 13

Spa II

Fresh orange or grapefruit juice

Bowl of diced fruit to included low fat cottage cheese

Scrambled egg white, mushrooms and fresh fennel

Roasted fresh tomato with herbs, choice of Turkey bacon or sausage

Calories: 850 total fat: 3 sat fat: 2 total carb: 14



Spa III

Fresh orange or lime juice

Bowl of diced fruit to included low fat cottage cheese

Crusted whole wheat bread with corn flakes topped with strawberries, bananas and light maple syrup

Choice of Turkey bacon or sausage

Calories: 620 total fat: 4 sat fat: 3 total carb: 123

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Beverage

Coffee, decaffeinated coffee
and specialty teas

Magna Spa breakfast

Assorted chilled juices to select two from the following: Orange, tomato, melon and grapefruit

Variety of sliced fruits, low fat cottage cheese

Plain yogurt and granola

Assorted cereals, Raisin brand, Banana nut

With low fat milk

Whole Wheat toast, low fat muffins

Plain and raisins bagels with low fat cream
cheese

From the Omelet Station:

Eggs and omelets made to order with fillers to include:

Tomatoes, onions, bell peppers, mushrooms

Jalapenos, low fat cheddar

Crunchy whole wheat toast served with light
syrup

Crispy turkey bacon and grilled turkey sausages

Fruit preserves and margarine

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The Spa Lunch

Mixed garden greens, tomatoes cucumbers, carrots, red onion beets, green and black olives hearts of palm, and turkey bacon bits

Selection of orange ginger lime vinaigrette, Italian vinaigrette and honey Dijon mustard dressing

Marinated mushroom salad

Artichoke and roasted bell pepper salad

Whole wheat rolls, tortilla lavosh

Soup

Vegetarian tortilla soup

Hot Entree

Roasted chicken breast with lemon and olives

Baked snapper topped with fresh herbs, pepper and tomato

Whole wheat penne pasta with pomodoro basil sauce

Ratatouille topped with goat cheese au-gratin

Dessert

Low fat pumpkin cheese cake, lemon bars, apple cobbler

Sugar free carrot cake, whole seasonal fruit display

Beverage

Regular, decaffeinated coffee iced tea and hot teas selection



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Dessert

Tropical sliced fresh fruit display with honey orange dip
baked apples stuffed with granola, peach cobbler

Meditation Dinner Buffet

Salad Bar

Mixed field salad with cherry tomato, cucumber olives, carrots, broccoli and herb garlic croutons

Mushroom bell pepper salad

Roasted vegetable salad with corn and peppers, Raisins, sunflower seeds

Italian, honey lime and Asian ginger soy vinaigrettes

Assorted whole wheat and oats rolls, butter

Soup

Gazpacho

From the Charcoal Grill:

Grilled mahi-mahi with achiote

Citrus marinated grilled chicken breast

Beef tenderloin

Grilled salmon with mango ginger pineapple salsa

Corn on the cob, mixed roasted vegetables baked potato with chives, low fat Manchego cheese and turkey bacon bits

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The Power Break

Nutri-grain granola bars

Bran and carrot muffins

Low fat individual flavored yogurts

Pita points with hummus and tomato confit

Dried fruits, almonds and nuts
Display of whole fruit

Freshly prepared peach and strawberry smoothies

Assorted soft drinks and refreshing mineral waters

Flavored gatorades

Coffee, decaffeinated coffee and specialty teas

The Break

Mini fruit tarts, fruit kabobs with honey yogurt

Vegetable crudité's with cucumber yogurt dip

Artichoke, tuna salad with strawberry balsamic vinaigrette

Assorted soft drinks and refreshing mineral waters

Assorted flavored gatorades and individual juices

Regular, decaffeinated coffee and specialty teas

CASAMAGNA MARRIOTT PUERTO VALLARTA RESORT & SPA

Av. Paseo de la Marina #5 | Puerto Vallarta | Jalisco | 48354

322 22 60 000 | www.puertovallartamariott.com

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Taxes & Services

USD dollars per person with the exceptions indicted

A 15% of Tax and 15% of Service will be applied in all Food, Beverage service order

A 15% of Tax and 10% service will be applied in all Audiovisual equipment order

A 15% of Tax and 15% of Service will be applied on all miscellaneous services, such as entertainment and decoration.

Event Technology

In the event outside audio visual is brought into Marriott Casa Magna Puerto Vallarta Resort a electricity and service charge of 21% of total retail pricing of audiovisual equipment used during the event will apply

Entertainment and Decor

Entertainment and decoration options are available, your Event Manager will be happy to assist you with arranging for freshly cut flowers, center pieces, THEME décor, chair covers, upgrade linen, photographers, attorneys and any kind of music entertainment.

Shipment information

It is important that you do the necessary planning before shipping your meeting materials including: giveaways, awards, audiovisual and other equipment, miscellaneous items, etc.

From United States to Mexico in a very easy, safe and fast way, over years the CasaMagna Marriott Puerto Vallarta Resort and SPA has had outstanding results with Global Caribbean, Inc., both at this hotel as well as other conventions hotels throughout Mexico. They will be able to assist you with your shipping, information, customs clearance and delivery of your merchandise directly to our hotel in time for your event.

Its important you contact Global Caribbean BEFORE shipping any of your goods. They will work with you to coordinate the best means of shipping to ensure a timely delivery and avoid any problems in Mexican customs. They can be contacted at:

Global Caribbean, Inc. (Miami, Florida)

Phone: (954) 894 4500 Fax: (954) 894 9190

Melissa Velazquez; melissa@globalcaribbean.com

Luis Rivera; luis@globalcaribbean.com

Please send all your boxes numbering each one of them for better control.

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Music and entertainment 2009

Soloist - Guitarist or keyboard player

Duet - Mexican duet or Instrumental duet

Trio - National and International

Quartet - International instrumental music

International Bands

5 Elements

8 Elements

12 Elements

Mariachi

9-11 Elements

Marimba

3 Elements

Traditional Shows

- Folkloric Mexican Ballet

-Prehispanic Dancers

- Lambada & Salsa Show (20 min. Show)

- Flamenco Show

- Tropical Kassiano Show (3 hours)

(Includes 1 hour live Jazz, special effects, fireworks, and DJ)

Other Services

Disc Jockey (3 hours)

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PERFORMERS

African Percussion

While performing African music, four musicians fan out among the guests. Instruments include: djembe, ken-ken, we-wet, flute and didjeridoo. Duration: 8-10 minutes (recommended as a prelude)

Pulsating Acrobatics

Pulsing acrobatic performance a-la-Cirque du Soleil.

Duration: 10 minutes.

Fire Dance

Delight your eyes and ears while you watch a professional fire dancer perform to the beat of drums. Duration: 10 minutes (recommend 2 dancers)

Belly Dancer

Dancer Odalisque performs her unique style of belly dancing. Duration: 15-20 minutes.

Flamenco Dancer

All the passion and drama of the famous Spanish dance. Duration: 15 minutes.

Stilt men

Watch 9 foot giants greet and entertain your guests

Duration: 45 minutes.

All prices are un US Dollars, subject to 15% of Tax

Prices are subject to change if an unexpected increase from the union is notified.

One set consists of 45 minute of performance and 15 minutes of break. Shows are 20 minute duration

All above mentioned suppliers are external and controlled by the local musicians union.

If the client provides their own entertainment, please consider a charge for the electric power and any additional for the musicians: stage, sound, microphone, etc.

[During the following holidays those prices will triple:](#)

January 1, February 5, March 21, May 1, September 16, November 20, December 25, December 31

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DMC (Destination Management Companies)

The CasaMagna Marriott Puerto Vallarta recommendations:

AGI Admón. Grupos & Incentivos

Carlos Ortiz, General Manager

Ph: (011 52 322) 209 13 06

Cell: (011 52 322) 294 0352

Email: carlosortizagi@pvnet.com.mx

IVI Destination Management PVR

Francisco Corcuera, Managing Director

Ph: (011 52 322) 255 0525 x 101

Cell: (011 52 322) 306 0227

Email: fcorcuera@ivipv.com

Tropical Incentivos

Ana Corona, Director of Sales

Ph: (011 52 322) 225 2400

Cell: (011 52 322) 205 7160

Email: ana@tivallarta.com.mx

Event & Services

Omar Romero, Managing Director

Ph: (011 52 322) 290 2970

Cell: (011 52 322) 102 1387

Email: oroomar@prodigy.net.mx

PV Incentivos

Rolando Leon, Managing Director

Ph: (011 52 322) 297 0955

Cell: (011 52 322) 306 0678

Email: rolando@pvincentivos.com

Vallarta Grupos y Convenciones

Francisco Beltran, General Manager

Ph: (011 52 322) 221 0565

Cell: (011 52 322) 294 0143

Email: pbeltrann@prodigy.net.mx

Funmex Tours

Jesus Pena, Director Owner

Ph: (011 52 322) 293 2828

Cell: (011 52 322) 294 1317

Email: funmexcelebrity@prodigy.net.mx

Royale Tours

Veronica Diaz, General Manager

Ph: (011 52 322) 224 8626

Cell: (011 52 322) 294 2277

Email: vallarta@royaletours.com.mx

Vallarta Travel Advisors

Gloria Pena, General Manager

Ph: (011 52 322) 221 3671

Cell: (011 52 322) 135 7057

Email: gloria-pena@vallartavta.com