

WEDDINGS

The Culinary Experience



CONGRATULATIONS

Kempinski Hotel Cancun offers many stylish locations to give your festivities just the right ambiance, from traditional affairs to intimate ceremonies and culturally authentic celebrations. We take pride in providing a luxurious experience that offers exquisite food presentation with exceptional service.

PACKAGE INCLUDES

- Five consecutive hours of Premium Open Bar Service, including Cocktails, Wine, Beer and Non-Alcoholic Beverages
- Four passed Hors d'Oeuvres (based on one piece of each per guest)
- Warm Homemade Rolls Service with Butter
- Plated Salad and Entrée Courses
- Kempinski Hotel Cancun Customized Wedding Cake with Complimentary Cake Cutting
- Sparkling Wine Toast
- Wine Served Table Side during Dinner
- Freshly Brewed Regular and Decaffeinated Coffee, Selected Teas

\$225 per guest
Price in US dollars, subject to 16% tax and 15% service charge
Minimum 20 guests
Food & Beverage Minimums will apply

BAR

Five consecutive hours of Premium Open Bar Service
Each additional hour add \$30 per guest
\$100 per Bartender per hour / 1 Bartender per 50 guests

Bar includes

- Premium Selection Cocktails prepared with: **Whisky, Scotch & Bourbon:** Chivas Regal, Johnnie Walker Red Label, Johnnie Walker Black Label, Canadian Club, Jack Daniels, Makers Mark Whiskey, Dewars. **Vodka:** Absolut, Skyy, Grey Goose, Belvedere, Kettle One. **Rum:** Bacardi, Havana Club, Appleton, Malibu, Captain Morgan. **Tequila:** Milagro Blanco & Añejo, Don Julio Blanco, Reposado & Añejo, Herradura Blanco, Reposado & Añejo, Partida Blanco & Reposado, Cazadores, 7 Leguas Blanco, Reposado & Añejo, 1800 Añejo, Centenario, Tres Generaciones, Hornitos. **Gin:** Tanqueray, Bombay Sapphire, Beefeaters, **Digestive:** Fundador Brandy, Kahlúa, Bailey's Irish Cream, Frangelico, Grand Marnier, Cointreau, Cognac VSOP, Crema de Tequila.
- House Red and White Wine
- Premium Selection Sparkling Wine available on bar and as a toast (one glass per guest)
- Imported and Domestic Beers, Soft Drinks, Bottled Water, and Juices

HORS D'OEUVRES

PASSED HORS D'OEUVRES

Based on one piece of each per guest
Please select four:

COLD SELECTIONS

- Tomato-Mozzarella Skewer, Balsamic (v)
- Roasted Bell Peppers Goat Cheese, Zucchini (v)
- Goat Cheese Grape, Candied Walnut (v)
- Chilled Seared Duck Breast, Coriander Pesto
- Bacon Rolled Chicken Medallion, Bell Pepper Aioli
- Chilled Chorizo Fingerling Potato, Herb Pesto
- Seafood Ceviche, Tomato, Avocado, Crispy Tortilla
- Acapulco Style Baby Shrimp Cocktail

HOT SELECTIONS

- Spring Roll, Sweet Chili Dip (v)
- Risotto Mushroom Ball, Truffle Aioli (v)
- Mac N'Cheese Croquette, Truffle Aioli (v)
- Mini Cheeseburger, Tomato, Bacon, Truffle Mayonnaise
- Short Rib Slider, Brioche Bun, Avocado, Spicy Onion
- Yucatan Style Pork Slider, Refried Beans, Xni-Pec
- Crispy Pork Belly, Pickled Onions

DINNER

DINNER INCLUDES

- Homemade Rolls and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

SALADS

Please select one:

- Classic Caesar Salad, Hearts of Romaine Lettuce, Parmesan Dressing, Grilled Focaccia
- Mixed Baby Field Greens, Poached Pear, Blue Cheese, Caramelized Pecan Nuts
- Roasted Beet Carpaccio, Almond Cream, Nut Dust
- Oven Roasted Baby Carrots, Fine Herbs, Goat Cheese, Pistachios, Orange Vinaigrette
- Tomato and Buffalo Mozzarella Salad, Petite Arugula, White Balsamic, Focaccia Crouton

ENTRÉES

The culinary experience includes one entree. Vegetarian selection is available for guests with special dietary needs. The Entrée Selection estimated count must be communicated to your Special Events Manager three (3) weeks prior to your event.

CHOICE OF ENTRÉE MENUS

Prices are per Guest.

PRE-SELECTED

2 Entrees | \$25 per Person

3 Entrees | \$35 per Person

MEAT AND POULTRY ENTRÉES

- Herb Roasted Chicken Breast Supreme, Truffle Whipped Potatoes, Citrus Spinach, Natural Sauce
- Agave Braised Black Angus Short Rib, Corn Mushroom Ragout, Sweet Potato, Red Wine Reduction

FISH ENTRÉES

- Red Snapper Veracruz Style, Roasted Potato, Bell Peppers, Olives, Tomato Sauce
- Local Grouper in Banana Leaf, Local Squash, Tomato, Mexican Rice, Pickled Red Onion
- Oven Baked Salmon Filet, Citrus Asparagus Rice, Spinach, Light Tomato Lobster Sauce

VEGETARIAN ENTRÉES

- Italian Couscous, Risotto Style Artichokes, Asparagus, Bell Pepper Broth
- Grilled Vegetable-Portobello Lasagna, Ricotta Cheese, Pesto, Fried Tomato Sauce
- Crispy Polenta Cake, Tomatoes, Mushrooms, Asparagus, Light Parmesan Sauce

VEGAN, GLUTEN, NUT, DAIRY FREE ENTRÉES

- Red Quinoa Pilaf, Grilled Market Vegetables, Warm Orange Basil Vinaigrette
- Eggplant Steak, Cauliflower Puree, Roasted Baby Carrots, Spinach Sauce

CAKE

WEDDING CAKE

We encourage a private consultation with our Pastry specialists to help you customize the perfect cake for your special day.

Classic Ritz-Carlton Butter Cream Icing Wedding Cake is included in the package.

PACKAGE INCLUDES

- Round or Square Show Cake, One Cake Flavor and Filling, Vanilla Butter Cream Icing, Simple Piping

Please select one cake:

- Génoise: Light Sponge without Butter
- Pound Cake: Slightly Dense with Butter

Please select one flavor:

- Vanilla
- Lemon
- Praline
- Almond
- Chocolate
- Red Velvet

Please select one filling:

- Mousse Au Chocolat
- White Chocolate
- Banana
- Vanilla Crème
- Raspberry
- Strawberry
- Passion Fruit
- Praline

- Wedding Cake Topper provided by client

- Our Pastry Chef completes the cutting behind the scenes and plates each slice on an artfully decorated dessert plate, garnished with fresh berries and a berry coulis

- Classic Rolled Fondant Icing with a Porcelain Finish for Decorative Detailing at \$7.00 additional per guest

- Final price will be determined based on the following factors:
 - Shape and size
 - Number of cake flavors and fillings
 - Complexity of flavor profile
 - Degree of design intricacy and exterior finish
 - Decorative additions

- Second cake flavor available at \$3.00 additional per guest

SUGGESTED COMBINATIONS

- Red Velvet: Dark Chocolate Mousse, Vanilla Cheesecake Crème, Chocolate Ganache
- Raspberry: Vanilla Génoise, White Chocolate Mousseline Cream, Forest Berries
- Fraisier: Vanilla Sponge, Fresh Strawberries, Grand Marnier Bavarian
- The Exotic: Vanilla Génoise, Tropical Fruit Mousse, Passion Fruit Syrup
- Truffe: Chocolate Sponge, Bittersweet Chocolate Mousse



Kempinski Hotel
Cancún

MÉXICO