

# BANQUETS KIT WEDDINGS



BANYAN TREE  
MAYAKOBA

[banyantreemayakoba.com](http://banyantreemayakoba.com)





ROMANCE IN  
A UNIQUE NATURAL DESTINATION

At Banyan Tree Mayakoba, we are inspired by love, romance, and connection. We are honored to host your special day in this tropical haven and will be delighted to assist you as you plan the celebration of your dreams. On an idyllic location, our dedicated team of wedding experts will be with you every step of the way.

Our culinary team has created a variety of options, ranging from delicious bites to enjoy during a charming cocktail hour, to gourmet buffets with live stations where your guests can gather around and share the joy of this day with you.

Explore our options alongside our team, who will assist you in tailoring the menu to your needs and wishes, creating a distinctive experience for you and those who are celebrating with you.



# CONTENTS

## Rehearsal Dinner Live Stations

The Mexican Cook Out .....	5
Latin Cook Out .....	5
Seafood Feast .....	6
Asian & Thai Delights .....	6
The American .....	6

## Cocktail & Canapé Reception

Dreams .....	7
Serenade .....	7
Paradise .....	7
Enhancements .....	7

## Plated Dinner Reception

Bed of Roses.....	9
Endless Love .....	10
Infinite Emotion .....	10

## Dinner Reception with Live Stations

Stations .....	11
----------------	----

Banquet Meal FAQs.....	12
------------------------	----



REHEARSAL

DINNER

LIVE

STATIONS







## The Mexican Cook Out

### Guacamole Station

Made to order guacamole  
Smoked salmon, chicken,  
and Serrano ham  
Fried colored corn tortillas, flatbread,  
and crudités

### Ceviche Station

Grouper, sea bass, and shrimp  
Assorted marinades  
Acapulco-style, tomato-cilantro,  
and Peruvian-style  
Sourdough crostini and salted crackers  
Toasted saffron bread

### Mexican Grill

Argentinian chorizo, skirt steak,  
Cornish hens, and sweet pork tenderloins  
Grilled vegetables, rice and plantains,  
and sweet potatoes  
Red wine sauce, balsamic reduction,  
and apple-pear relish

### Pastry Station

Bananas in tequila butter, chili-chocolate mousse,  
fruit martini, mole crème brûlée,  
and mango rice pudding

**\$99 USD\***

All prices are subject to 16% VAT and 18% service charge

## Latin Cook Out

### Salad Station

Assorted greens, assorted toppings, and gourmet dressings  
Orange, grapefruit, and watercress salad in walnut dressing  
Mexican salsa and assorted dressings  
Caesar salad and warm jerk chicken breast  
Creamy dill and cucumber salad  
Mini avocado stuffed with crab salad

### Entree Station

Whole roasted chicken with  
pineapple BBQ sauce  
Baked red snapper fillet with avocado  
and tomato-lime relish  
Chayote and grilled squash, Mexican rice,  
flour tortillas, and corn tortillas

### From the Grill

Skirt steak, rib eye steak, and BBQ Ribs

### Dessert Station

Caramel flan, chocolate spice cake, sweet coconut  
tacos, vanilla bean crème brûlée, layered corn pie,  
and fresh tropical fruit cocktail

**\$99 USD\***



## Seafood Feast

### Soup Station

New England corn and shrimp chowder

### Raw Bar

Snow crab claws, steamed green mussels, and chilled Baja California Oysters  
Jalapeño mignonette, chipotle-lime aioli

### From the Ocean

Grilled shrimp skewers with achiote and marinated pineapple  
Sautéed vegetables, rice with corn and poblano pepper, and sweet potato purée

### From the Grill

Grilled shrimp skewers with achiote and marinated pineapple  
Sautéed vegetables, rice with corn and poblano pepper, and sweet potato purée

### Desserts

Passionfruit crème brûlée tartlets, Opera chocolate torte, pistacchio panna cotta, and coconut empanadas

**\$119 USD\***



## Asian & Thai Delights

### Salad

Spicy grilled beef salad with cucumber and tomatoes  
Spicy glass noodle salad, assorted mushrooms, grilled eggplant salad,  
mud crab meat with roasted chili dressing, and spicy green papaya salad with grilled chicken

### Soups

Hot and sour prawn soup with Thai herbs

### Thai Curries

Sweet Thai green curry with prawns and eggplants  
Braised beef short ribs with Massaman curry  
Red curry with eggplants and assorted vegetables, lychee, and sweet basil  
Pad Thai noodles, steamed jasmine rice, stir fried vegetables, and fried egg noodles

### Dessert

Warm banana in coconut milk broth  
Mango sticky rice  
Spiced pumpkin custard  
Coconut mousse with lychee  
Fresh seasonal fruits in ginger syrup

**\$119 USD\***

## The American

### Soup Station

Creamy butternut squash soup  
Baked potato rolls, multigrain rolls, and butter

### Salad Station

Mixed garden greens with herbs and assorted dressings  
Sweet potato salad with toasted pecans  
Waldorf salad with glazed honey apple  
Classic Cobb salad with ranch dressing  
Pineapple coleslaw

### Entrée Station

Blood orange BBQ spare ribs  
Grilled lemon shrimp with creole sauce  
Grilled chicken breast with citrus sauce  
Roasted young potatoes, green beans with bacon and green onions, and wild rice with cranberries

### Live Carving Station

Roast beef  
Rib eye

### Dessert Station

New York cheesecake, white chocolate mousse, pineapple turnovers pecan tart, vanilla bean crème brûlée, pumpkin pie, and fresh fruit medley

**\$130 USD\***





# COCKTAIL & CANAPÉ RECEPTION

Please select two cold and two hot canapés

## Dreams

### Cold

Crispy won-ton with Pacific tuna, wasabi, and sprouts  
 Fresh spring roll with shrimp and sweet-and-sour mango sauce  
 Tomato and mozzarella skewer with fresh basil  
 Aromatic Mexican duck confit

### Hot

Chicken satay with yellow curry and spicy peanut sauce  
 Quesadillas with Oaxaca cheese and huitlacoche sour cream  
 Shrimps skewers in adobo sauce  
 Smoked marlin empanadas with chipotle aioli

**\$42 USD\***

## Serenade

### Cold

Beef carpaccio with spiced egg and asparagus  
 Peruvian-style grouper ceviche on black corn tostadas  
 Vegetarian spring rolls with sweet-and-sour sauce  
 Crispy won-ton with Pacific tuna, wasabi, and sprouts

### Hot

Mini chicken calzones with tomato cream  
 Argentinian beef empanadas with chimichurri sauce  
 Sweet corn tamales with avocado sauce  
 Coconut shrimp with lemongrass aioli

**\$52 USD\***

## Paradise

### Cold

Goat cheese truffle with macadamia nuts and tomato chutney  
 Capellini swirls with pesto and a dash of wild mushroom foam  
 Clamshell with tuna tartare and wasabi aioli  
 Smoked duck breast with gingered apple relish

### Hot

Spicy chicken turnovers with tomato chutney  
 Vegetable and panela cheese kebabs with tomatillo sauce  
 Tiger shrimp wrapped in won-ton with mango relish  
 Roasted lamb skewers with date chutney

**\$69 USD\***

## Enhancements

Angel hair pasta with pesto and mushroom foam  
 Spiced beef tenderloin with mushroom sauce  
 California sushi roll, pickled ginger, and wasabi  
 Asparagus tips wrapped in prosciutto  
 Shrimp cocktail in tequila shot with a vodka twist

**\$9 USD\* per piece**



PLATED

DINNER

RECEPTION







## Bed of Roses

Three-course menu  
(Pick one dish from each course)

### Appetizers

Pear salad with red wine, vanilla, gorgonzola cheese, caramelized nuts, fresh arugula, and shallot vinaigrette

Watermelon salad with goat cheese, asparagus tips, and citrus dressing

Seared scallops, Serrano ham, and poblano pepper sauce

### Entrées

Chilean salmon filet in five spices, fennel cream, fresh mint, herb salad, and capers

Grilled chicken breast, mango–chili relish, and honey baby vegetables

Balsamic glazed filet mignon on a spicy yucca cake, mushroom ragout, and asparagus

### Desserts

Macaroni strawberries and sorbet topped with berry sauce

White chocolate mousse and cassis dome with blueberry jam and pistachios

Pumpkin tart with praline chocolate, vanilla cream, and caramel sauce

\$129 USD\*

## Endless Love

Four-course menu  
(Pick one dish from each course)

### Appetizers

Roasted Castile pumpkin risotto, garlic–amaretto croutons, wild arugula tips, and aged Parmesan cheese slices

Shrimp carpaccio, baby lettuce, tomato chutney, black olive powder, and citrus and white balsamic vinaigrette

Crispy baby lettuce with wild berries, citrus fruits, and honey balsamic dressing

### Intermezzo

Cantaloupe carpaccio with honey glaze

Lemongrass and lychee martini with spiced melon kebab

Ginger lagoon shooter with tequila crisp

### Entrées

Pan seared sea scallops in a mild parsley broth with Chinese green beans and herb salad

Grilled tuna sashimi with Greek–style couscous, vegetable ratatouille, and Port au poivre sauce

Espresso–rubbed beef filet, potato–shallot cake, asparagus, and red wine sauce

### Desserts

Crunchy anise cream filling, fruit, honey, mango sorbet, and ginger

Chocolate tasting: mousse mélange, praline, and croquant

Blackberry–white chocolate triangle, pear and kiwi relish, and vanilla–fig sauce

\$139 USD\*



## Infinite Emotion

### Five-course menu

(Pick one dish from each course)

#### Appetizers

Fresh roll stuffed with avocado and Caribbean lobster, cocktail sauce, and horseradish cream  
Smoked pancetta foam, port wine reduction, wild mushrooms, focaccia croutons, and olive oil  
Pumpkin and duck risotto, Spanish manchego cheese, and sourdough crouton

#### Soups

Carrot soup with a touch of ginger, orange zest, and handmade ricotta cheese cannelloni  
Smoked tomato soup, coriander scent, ricotta cheese gnocchi, and rock shrimp  
Butternut squash bisque, shrimp-basil salad, and kalamata olive chips

#### Intermezzo

Melon margarita granita and spiced fruit kebab  
Lemongrass sherbet with macerated cantaloupe salad  
Tequila and lime shooter with blackberry-spiced kebab

#### Entrées

Seared shrimp in chipotle glaze, crispy vegetable nest, and asparagus cream sauce  
Slow roasted beef filet, blue cheese polenta, baby honey beets, and merlot butter sauce  
Dill-infused lobster tail, sautéed Swiss chard, and vanilla-orange sauce  
Chilean sea bass, open-faced squid ink ravioli, Chianti foam, and roasted cherry tomatoes

#### Desserts

Citrus tasting: Panna cotta, crunchy, and mousse  
Vanilla tasting: Mousse, torte, and ice cream  
Coffee tasting: Torte, shot, and crunchy  
Cocoa tasting: Soup, crunchy, and ice cream

**\$159 USD\***

All prices are subject to 16% VAT and 18% service charge





# DINNER

## RECEPTION WITH LIVE STATIONS

### Ceviche Station

Grouper, sea bass, and shrimp  
Assorted marinades  
Acapulco-style, tomato-cilantro, papaya,  
and Peruvian-style  
Herb crostini, salted crackers,  
and toasted ciabatta bread

### Antipasto Station

Basil-infused grilled scallops on a rosemary sprig  
Grilled asparagus spears in aged balsamic  
Roasted artichokes with blue cheese mousse  
Olive and feta cheese skewers with red wine  
vinaigrette

### Seafood Antipasti Station

Poached salmon and sea bass medallion duo with  
lemon and cilantro dip  
Shrimp antipasto with grilled marinated vegetables  
Scallop and tuna carpaccio with watercress  
and lime marinade

### From the Grill

Argentinian chorizo and chimichurri sauce  
New York steak with Béarnaise sauce  
Arrachera steak with grilled spring onions  
Roasted châteaux potatoes  
Grilled vegetables

### Pasta Station

Sweet potato ravioli with mushroom sauce  
Ricotta tortellini with creamy sun-dried  
tomato sauce  
Freshly grated Parmesan cheese  
Basil and kalamata olive crostini

### Our Mexican Corner

Chicken stew sopesitos  
Traditional pork tacos al pastor-style  
Oaxaca cheese quesadillas with huitlacoche  
Marinated shrimp skewers with jalapeño aioli and  
Cotija cheese  
Colored tortilla chips, sour cream, shredded  
lettuce, guacamole, and handmade salsas

### Thai Grill

Chicken marinated in turmeric, chili, coconut milk,  
and yellow curry  
Beef fillet marinated in red curry, garlic,  
and cilantro  
Shrimp marinated in garlic, lemon, and ginger  
Thai sauces: tamarind, sweet chili, peanut,  
fish sauce with chili and lime juice

### Carving Station

Roasted prime rib with rosemary crust  
and Dijon mustard seeds  
Whole Caribbean fish, herbed butter  
and Mayan spices

### Dessert Table

Fruit tart, almond financier, lemon pie,  
vanilla crème Brûlée, chocolate truffles,  
mini mango and coconut bomb,  
and sticky rice with coconut milk

Up to Three Stations for  
\$119 USD\*

Up to Four Stations for  
\$129 USD\*

Up to Five Stations for  
\$139 USD\*



---

# Banquet Meal FAQs

## 1. Food Standards

Banyan Tree Mayakoba has been certified with the national recognition of Distintivo “H”. This award is an initiative by the Health and Tourism Secretary of Mexico; both institutions have given this certification the highest recognition. This program is based on the requirements established by the World Health Organization (WHO). Its main goal is to commit the Food and Beverage suppliers to improve their product quality, through the best food and beverage management, storage and preparation. To receive this award all of our staff has been involved in the process and they have to be highly trained with the maximum standards established. These same standards are applied to our facilities and the team every day.

Both organisms, the Health and Tourism Secretary of Mexico, give the Distintivo “H” once the company has reached and accomplished those standards; afterwards, audits and inspections are done periodically to guarantee that the standards are being applied.

## 2. Menu Selections

Our creative teams have assembled a comprehensive selection of choices for each occasion. Our Chefs take advantage of all local products and imported goods from the USA, Canada, and Europe. To ensure that your menu selections can be made available, please submit your menus at least 30 days before your group’s arrival. This will help us in obtaining all the necessary products for your event on time.

We are committed to making your event a success and we welcome the opportunity to custom-design menus just for you. Please discuss the details directly with your Event Manager. Banyan Tree Mayakoba reserves the right to be the sole supplier of all Food and Beverage on property.

## 3. Special Diet Requirements

Our staff will be happy to assist you with any special diet requirements, please advise your Event Manager in advance. Vegetarian menus are available or can be custom designed accordingly. Kosher meals are obtained from different approved suppliers depending on guest preferences; a lead order of 45 days is required for kosher meals.

## 4. Meal Duration

Buffet-style meals are scheduled for a maximum of 2 hours. Cocktail Reception meals are scheduled for a maximum of 1 hour. Additional service charges may apply should you require extending this service.

## 5. Attendance Guarantee

The minimum guarantee of the number of guests expected for a meal function may be set no later than 15 days prior to the event. After that time the resort is able to accept only additions to the guarantee within 72 hour notice. The Hotel will be pleased to set 3% over the guarantee for functions of 50 guests or more. If a meal guarantee is not given, the resort will establish it based on the current house/villa count of the group, or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

## 6. Curfew

There is no curfew for events that take place in a conference room, MK Blue, or El Pueblito. There is a curfew of 10:30pm for all events that are outside and located near hotel rooms – Lobby Terrace, La Copa Terrace, Mayapan Garden, Sands Beach Club, and Reflections Pool. The above information intends to respect the privacy and enjoyment of all guests on Hotel premises and protect them from noise that the event may cause. For events in outdoors areas like Lobby Terrace, La Copa Terrace, and Mayapan Garden the maximum decibels allowed are 90 for up to four hours.

## 7. Meals at leisure

It is important to advise your Event Manager of all the activities or meals at leisure, whether they take place on property or offsite, and, if possible, the number of guests that will attend. Meals at leisure in our Hotel restaurant are subject to the 15% service charge for each bill.

## Decoration, Displays & Audio-Visual

### 1. Decoration, Music & Entertainment

Theme decor, special linens, flowers, wall coverings, and ceiling decorations can only be ordered through your Event Manager and cannot be organized by the Destination Management Company (DMC).

If you find necessary to use an outside contractor for music and entertainment they will be subject to our prior approval. The hotel must be notified in advance of any proposed vendor and reserves the right to charge a fee in the amount of \$1,200 USD plus 16% tax for outside services brought in the hotel.

A company logo of almost any design can be provided for decoration at an additional charge. The Hotel also works closely with several outside decoration and event planning companies.

Confetti is not permitted at Banyan Tree Mayakoba, and fireworks require special arrangement and permits. Fireworks need to be requested 45 days before the event. Cancellations due to weather are subject to a 50% cancellation fee. Please be advised that all vendors, suppliers, and performers that will require access to the Hotel for set-up, performance or services of any sort need proper business licenses, valid tax registration and sufficient liability insurance coverage as mandated per Mexican law.

### 2. Signs & Displays

Pre-approved signage is permitted in the Meeting Rooms, private function areas, and designated group locations only. When approved, all signs must be displayed on appropriate tripods or easels. No signs are permitted in the Lobby or other public areas outside the Meeting Rooms. Signs or posters cannot be glued or affixed in any way to walls or permanent structures of the Hotel. The host will be liable for any damage caused by improperly pinning or affixed signs or displays on walls or any property of the Hotel.

### 3. Audiovisual Requirements

Our highly trained Audio-Visual staff, JSAV Audio Visual Inc. operates in house and is one of the premier production and staging companies in the country. They can provide you with the latest in technical equipment along with superb service rates. To contact JSAV directly, please reach out to Steve Eck by emailing him at [stevee@jsav.com](mailto:stevee@jsav.com)



#### 4. External Audiovisual Suppliers

If you wish to contract an outside supplier for your Audiovisual needs, Banyan Tree Mayakoba will charge a patch fee for the use of its in-house sound system and regular power. Even though the external staff is completing the tasks, our hotel staff and security will supervise the workers for safety reasons. Please ensure that the contractors are equipped with all required work permits, tax identification and insurance coverage. The hotel must be notified in advance of any proposed vendor and reserves the right to charge a fee in the amount of \$1,200 USD for external services.

#### Outside Vendor Policy

When using an outside vendor or DMC it is important that they adhere to the Hotel's 'External Vendor Guidelines' Policy, which both yourself and the Vendor, DMC or any other third party will have to sign prior to arrival. This is for security and part of our internal Banyan Tree Hotels & Resorts standards. It is important that the DMC and/or vendor contact the Events Service Manager with regards to policies and further information that is needed for hotel security. Please be advised that local laws and regulations have to be met by your vendors. The Hotel is not responsible for the vendors selected by the guest; the Hotel has the right to deny access to the property and condominium if the vendor does not meet the local regulations, laws condominium and Hotel policies. Any resulting damage is at the guest's responsibility. Maritur is considered a third party, a vendor. The hotel is not responsible for the services provided.

#### Outdoor Events

Should there be reports of 30% or more chance of precipitation in the area, the Hotel recommends that the scheduled function be moved indoors to the designated back-up area. Temperatures below 60 degrees Fahrenheit and/or wind gusts in excess of 25mph shall also be cause to hold the function indoors. The weather "call" for evening events shall be no later than 11:00am, and for morning events the call shall be made at 7:00pm the previous evening. All outside events have a back-up room as standard for such situations, mentioned above. The back-up room is selected and set on hold in accordance with the number of attendees of the event and availability.

### Banquet Charges and Standards

The setup fee is a mandatory charge that the Union of the government of Mexico has implemented.

#### 1. Set-up Charges

Group Functions will have an additional setup charge, see chart below; these are subject to 16% Tax.

Venue   Guest	1-49	50-99	100-150
Beach	950	1,800	2,800
Cello (Lunch) (Roofed area)	1,800	N/A	N/A
Oriente	950	1,800	2,800
Oriente Terrace	850	1,100	1,600
Sands Restaurant (Dinner only)	950	1,800	2,800
Sands Pool	950	1,800	2,800
Sands - Restaurant & Pool	1,500	2,800	3,800
Saffron (One Deck)	950	N/A	N/A
Saffron (Full restaurant)	1500	2,500	N/A
The Beach Shack	850	N/A	N/A
Reflections Pool	950	N/A	N/A
La Copa Terrace	950	1,800	2,800
Lobby Terrace	950	1,800	2,800
Mayapan	1500	2,800	3,800
Sayil	950	2,400	N/A
Labna	850	N/A	N/A
Kabah	850	N/A	N/A
Mayapan Garden	950	1,800	N/A
MK Blue	1,500	2,800	3,800
El Pueblito	4,000	4,800	5,500

Pop-up events reflect additional costs for the Hotel as additional labor and resources will be required. A \$35.00 USD fee per hour, per staff member, plus 16% tax and 18% service charge for set up applies for those events requested without 24 hours' notice.

#### 2. Furniture removal

For any furniture removal inside villas or outdoor space, a fee of \$975.00 USD for up to four hours of labor will be applicable to the master account. In the case of villa setup, the villa needs to be reserved the night prior if needed before 6:00 pm the first day. It will also be necessary to reserve this villa the following night after check out in order for us to replace the furniture. Those extra nights are to be billed to your master account.



### 3. Service Standards

Breakfast Buffet	1 waiter per every 20 guests
Plated Breakfast	1 waiter per every 15 guests
Coffee Break	1 waiter per every 50 guests
Lunch Buffet	1 waiter per every 15 guests
Plated Lunch	1 waiter per every 10 guests
Cocktail Reception	1 waiter per every 30 guests
Dinner Buffet	1 waiter per every 15 guests
Plated Dinner	1 waiter per every 10 guests
Breakouts and meetings	1 waiter per every 2 breakouts or meetings
Offices	1 waiter per every 2 meeting rooms from 7:00 am to 7:00 pm
Bartender for basic service	1 bartender per every 80 guests

### 4. Set-up Standards

- Banquet equipment and decoration: one hour prior to event
- Entertainment: 30 minutes prior to event *(including sound system)*
- Audiovisual: 1 hour prior to event
- Beverages: 1 hour prior to event
- Food: 30 minutes prior to event  
*(exception due to weather and ingredients)*

### 5. Taxes and Service Charges

An 18% service charge is added to all Food & Beverage charges. There is a 16% VAT on all sales.

### 6. Labor Charges

For Cocktail receptions, a minimum food consumption of \$17.00 USD per person must be met.

If the minimum consumption is not met, the cost of one waiter for each 75 guests will be applied as follows: \$50.00 USD for the first three hours and \$12.00 USD for each hour thereafter, plus 15% tax, plus 18% service charge. A bartender fee of \$100.00 USD will be charged on all bars not exceeding \$375.00 USD in consumption, plus 15% tax, plus 18% service charge, per bar, per hour. Additional labor charges of \$95.00 USD per Chef plus 15% tax, plus 18% service charge will apply when you have a live station, in accordance with certain food stations & buffet. After 11 PM of \$100.00 USD will be charged per waiter and bartender, as per our service standards, per hour, per staff, plus 16% tax, plus 18% service charge.

### 7. Casual Labor Rates

Client requests for additional labor back up may be provided at \$35.00 USD per hour, per staff member, plus 16% tax, plus 18% service charge.

### 8. Additional Charges to Consider

#### BANQUET EQUIPMENT

Tiki torches:	\$25.00 USD each per event, plus 16% tax
Executive Chairs:	\$65.00 USD each per day, plus 16% tax
Conference room key: 1 key complimentary	\$20.00 USD each extra key per stay, plus 16% tax
In case of missing key upon return, the hotel needs to re key the entire breakout:	\$1,200.00 USD per lock, plus 16% tax
Re- key conference room, need to know at least 3 weeks ahead:	\$1,200.00 USD per lock, plus 16% tax
Block notes and pens for meeting and office:	\$2.50 USD per day, plus 16% tax
Pencils & block notes for meeting and office:	\$1.50 USD per day, plus 16% tax

#### SIGNAGE

Banners: to hang banner inside a room:	\$45.00 USD each, plus 16% tax
Plated Menu Multiple choices	
Two choices of pre-selected Entrée:	\$25.00 USD per guest, plus 16% tax and 18% service charge
A la carte selected Entrée:	\$40.00 USD per guest, plus 16% tax and 18% service charge





BANYAN TREE  
MAYAKOBA