

OMNI CANCUN HOTEL & VILLAS

PAYMENT PROCEDURES

All functions must be prepaid 30 days before group arrival. In case of any changes or additions the remaining balance must be paid before the group's departure. Any cancellation of pre-programmed events made within 7 days of said event will be charged 50% of the total cost.

GUARANTEE

A specific attendance figure is required 7 days prior to the affair when arranging private functions. This figure will be considered the guarantee, not subject to reduction, and charges made accordingly. If no guarantee figure is given and we are unable to reach you by phone, the indicated attendance on the original booking form will be assumed correct and charges made accordingly. The Hotel will be prepared to seat and serve no more than 10% above the guarantee. Reasonable increases to the guarantee will be accepted up to 24 hours prior to the function, service to attendance exceeding the 10% overage will be subject to an additional \$ 2.00 USD per person surcharge. Groups submitting guarantee figures of less than 20 persons will be subject to a \$ 30.00 USD service charge.

CANCELLATION

Written notice of cancellation must be received 30 days prior to the function date. Cancellation received within 30 days will result in forfeiture of all deposits. Groups canceling within 10 working days prior to the function date will be responsible for 50% of all food and beverage charges due, and 100% of room rental, based upon expected attendance as outlined in the Banquet Event Order, Groups canceling within three working days will be responsible for 100% of all charges due, including room rental, based upon expected attendance as outlined on the Banquet Event Order.

ROOM ASSIGNMENT/ SET UP/ RENTAL FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to charge a labor service fee (depending on the size of the ballroom and the type of set up), for additional and/or unexpected set up of banquet furniture, equipment, and/or meeting materials. Meeting space required on a 24 hour basis will be charged accordingly. Substantial increase/decrease in attendance may result in renegotiation of any rental cost. Affairs will not be permitted to run over the specified time without prior Hotel approval. Extended time may result in additional charges (the amount depends on how many hours extended, and on the size of the ballroom). Banquet service will be conducted within the specified menu time as stated on the Banquet Event Order. Service conducted after this specified time will be at the Hotel's discretion.

FOOD

The menu selection, room requirements and all other arrangements must be submitted three weeks prior to the function date in order for the Hotel to assure the availability of all chosen items. Prices are subject to charge or modification, with advance written notification. Hotel regulations do not permit food of any kind to be brought into the Hotel, or removed at the conclusion of the function. Groups not adhering to this policy will be charged 100% of the retail value plus the customary 15% service charge.

BEVERAGE

The Omni Cancún Hotel & Villas as a licensee, is responsible of the administration of sale, and service, of all alcoholic beverages in accordance with regulations of the Republic of México. Therefore, all liquor, beer, and wine must be supplied by the Hotel and consumed on the premises. When serving alcoholic beverages the minimum age of 18 will be observed. The Hotel reserves the right to discontinue service to any individuals obviously inebriated or children under 18 years old.

GRATUITY AND TAX

The customary 15% service charge will be applied on all food and beverage functions. Government tax will be charged on all food and beverage.

LIABILITY AND DAMAGE

The Omni Cancún Hotel & Villas reserves the right to inspect and control all private functions. The Hotel shall not be liable for any damage to, or loss of equipment, merchandise or articles left in the hotel prior to, during, or following the function. The client will be held responsible for any damage to the building, equipment, decorations, or fixtures belonging to the Hotel, which are lost or damaged during the affair, due to the activities of its guests. Any damage will be billed to the client at replacement cost.

SECURITY

The client shall provide, at his/her own expense, security during the course of the function, if required in the judgment of the hotel. A reputable, licensed agency must meet the approval of the Hotel's Head of Security. Arrangement for security of exhibits, merchandise or articles for displays must be advised 30 days prior to the function.

SIGNS/ DISPLAYS/ DECORATIONS

All signs, displays, and/or decorations proposed by the client are subject to the Hotel's approval. All registration directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted to be in public areas without prior hotel approval. Flammable substances are not permitted in the building or anywhere on the Hotel's premises. The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, adhesives, or any other substances without prior Hotel approval.

SHIPPING AND RECEIVING

Any materials being shipped in advance must have the following information included on all packages: (a) Hotel Contact (b) Client Contact (c) Name of Group/Organization/Company, (d) Date of Function, (e) "Hold for Arrival". The client is responsible for the arrangement and expense of delivery, set-up, packaging, customs fees, legal Government Importation papers, and the return of all materials.

AUDIO-VISUAL SERVICES

The Hotel will recommend an audio-visual company with service technicians, and a wide variety of state-of-the-art equipment. Arrangements for services and equipment may be made directly with the company or through your Hotel Sales Representative.

POTENTIAL ADDITIONAL CHARGES

The following items and/or services may be provided by the Hotel at an additional cost: audio sound and/or recording / videotaping / lighting / special effects / entertainment and music / floral arrangements / exhibit booth equipment / props and theme decorations / special electrical hook ups / requirements / labor fees.

The person executing this agreement expressly represents that he/she is over twenty-one years of age and that he/she is authorized on behalf of said organization to execute this agreement. Where the client is a corporation, an unincorporated association, partnership, political, social or private group or other legal entity, this agreement shall be binding on such legal entity.

Performance of these conditions is contingent upon the ability to complete the same. We cannot be held responsible for conditions beyond the control of Hotel Management which prevent or interfere with performance such as labor disputes; strikes; government restrictions upon travel, transportation, food, beverage, or supplies, acts of God, natural disasters and other causes, whether enumerated herein or not.

The conditions listed in this document are considered binding when the group contract agreement is signed by the agency, organization, or individual representing the client.

OMNI  CANCUN HOTEL
& VILLAS

Breakfast Buffets

A) THE CONTINENTAL

(Minimum 25 persons)

*Variety of tropical fresh fruit juices (5)
Tropical fresh fruit (5)
Assorted home-baked Danish & bread, butter
and fruit preserves
Coffee, tea and milk*

B) LA PALOMA

(Minimum 50 persons)

*Variety of fresh fruit juice (5)
Tropical fresh fruit (5)
Yogurt and cereals
Apple pancakes, maple syrup,
Scrambled eggs
Hash brown potatoes,
Breakfast sausage, baked ham,
Assorted home-baked Danish & bread,
Butter and fruit preserves
Coffee, tea and milk*

C) EL MEXICANO

(Minimum 50 persons)

*Variety of fresh fruit juices (5)
Tropical fresh fruit (5)
Beef tenderloin tips Mexican-style
Red Chilaquiles (tortillas in tomato sauce)
Mexican scrambled eggs, potatoes with onion
and Poblano peppers, refried beans
with fresh cheese
Assorted home-baked Danish & bread, butter
and Mexican marmalade
Coffee, tea and milk*

D) HEALTHY START

(Minimum 25 persons)

*Variety of fresh fruit juices (5)
Tropical fresh fruit (5),
Natural, strawberry, peach and diet yogurt
Fruit compotes, vegetable quiche,
cottage cheese,
Whole-wheat, sesame breads
Coffee, tea, low-fat milk*

E) AMERICAN BREAKFAST

(Minimum 50 persons)

*Variety of fresh fruit juices (5)
Tropical fresh fruit (5)
Natural, strawberry and peach yogurt
Natural scrambled eggs
Grilled veal sausage
Smoked ham
Cambray spring potatoes
Whole-wheat and sesame bread
Butter and fruit preserves
Coffee, tea and milk*

F) FRENCH BREAKFAST

(Minimum 50 persons)

*Variety of fresh fruit juices (5)
Tropical fresh fruit (5)
Cheese and cold cuts tray
Scrambled eggs
Eggs Benedict
Breakfast sausage
Smoked ham
Lyonnais potatoes
Whole-wheat, sesame and baguette bread
Butter and fruit preserves
Coffee, tea and milk*

OMNI  CANCUN HOTEL
& VILLAS

Breaks

A) TRADITIONAL

Coffee, tea and soft drinks

B) GRANDMA'S TREATS

Coffee, tea, soft drinks and assorted home-made cookies

C) ENERGETIC

Fresh tropical fruit juices (3), fruit brochette (2), granola cookies (2), bottled water

D) VIVA MEXICO

Churros (2), buñuelos (1), hot chocolate, fresh fruit drinks (3), sweet coconut

E) AMERICAN

Assorted doughnuts (2), brownies (1), coffee, tea and bottled water

F) PARISIEN

Mocha Eclair (1), chocolate croissants (1), cream swan (1), coffee, tea and Evian water

G) TEA TIME

Assorted finger sandwiches (4), coffee, tea and bottled water

H) THE BAKERY

Muffin (1), Danish bread with dried fruit (2), banana bread, coffee, tea, decaf and bottled water

I) MANHATTAN LATIN

Bagels with chipotle cream cheese, salmon and avocado, sodas, orange juice and bottled water

J) GARDEN PARTY

Fresh vegetables "al dente" with natural yogurt dips, fresh fruit water, iced tea, and bottled water

OMNI  CANCUN HOTEL
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Snacks

K) CINCO DE MAYO

Garden fresh Mexican salsa (hot or mild) and tortilla chips (200 gr.)

L) SPEEDY GONZALEZ

Tangy guacamole and tortilla chips (200 gr.)

M) PLAY BALL

Popcorn, peanuts, potato chips, pork rinds (200 gr.)

N) BIG BEN

Finger sandwiches with Saratoga potatoes (150 gr.)

O) FOUNTAIN OF YOUTH

Tropical fresh fruits (5)

Portion per person

OMNI  CANCUN HOTEL
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Lunch

A) *Pomodoro Salad --*

*Tomato and Mozzarella cheese with fresh basil, with
extra-virgin olive oil dressing*

*Angel hair pasta with seafood in Guajillo chili
and Huitlacoche sauces*

Tiramisu

B) *Tortilla soup*

*Mexican combination of beef steak,
golden chicken taco, and chimichanga
with guacamole and refried beans*

Cream Caramel Custard

C) *Caribbean shrimp broth*

*Chicken and beef fajitas accompanied with
guacamole, refried beans, and poblano chili served
with flour tortillas*

"Three milk" cake

D) *Beef Carpaccio accompanied with Gruyere
cheese and extra-virgin olive oil*

*Shrimp "Diabla" style, served with saffron rice,
vegetables "al dente" with an oregano aroma*

Dark chocolate mousse

E) *Caesar salad with grilled scallops*

*Chicken breast stuffed with seafood accompanied
with rice, vegetables "al dente" and
an apple and Guajillo chili Sauce*

Lime pie with tropical fruits

F) *Spinach salad with wild mushrooms,
Gorgonzola cheese and a citrus vinaigrette*

*Salmon filet on pasta filo, served with saffron risotto
and coriander butter*

Apple strudel with vanilla ice cream

G) *French Onion soup*

*Veal medallions au Bordelaise-style, accompanied
with vegetables "al dente" and potatoes Ann*

Pear tartlet

H) *Fruti di mare salad with red and yellow bell
peppers, marinated au garlic*

with extra-virgin olive oil

Lasagna Boloñesa

Cassata Siciliana

OMNI  CANCUN HOTEL
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Lunch Buffets

AMERICAN DELI LUNCH

(Minimum 50 people).

SOUPS

*Manhattan clam chowder
(tomato based)*

SALADS

*Lettuce, tomato, carrot, cucumber, spinach,
sweet corn with bell peppers, pasta with cold cuts*

DRESSINGS

*French, Vinaigrette, Aurora, low-calorie
Thousand Island, and yogurt*

ASSORTED CHEESES

*American
Manchego
Fresh Cheese
Cheddar
Roquefort
Mozzarella*

COLD CUTS

*Smoked ham
Salami
Pastrami
Fresh baked turkey breast
Hot dogs
Roast beef
Hamburgers*

GARNISHES

*Pickles
Pearl onions
Jalapeños, green and black olives
Mayonnaise and mustard
Saratoga potatoes*

HOME BAKED BREADS

*Whole-wheat, onion, garlic, sesame,
poppyseed, baguette*

DESSERTS

*Fresh fruit (3)
Lime pie
Chocolate mousse
Cheese cake with grapefruit*

Coffee, tea and iced tea

OMNI  CANCUN HOTEL
& VILLAS

Lunch Buffets

MAKE YOUR OWN TACO

(Minimum 50 people).

SOUPS

Tlalpeño broth

SALADS

*Sweet corn
Prickly pear
Lettuce
Pico de gallo
Beets, cucumber
Tomato and onion
Vegetables*

DRESSINGS

*French, Vinaigrette
Thousand Island, Yogurt*

TACO BAR

*Beef fajitas
Chicken fajitas
Potato with chorizo
Mushroom with Guajillo chili
Poblano chiles with cream
Melted cheese
Chopped pork
Corn and flour tortillas*

SAUCES AND TOPPINGS

*Mexican, Xnipec, Molcajete
Ranchera, green chili
Jalapeño
Sour cream
Grated cheese
Shredded cheese*

DESSERTS

*Coconut pie
Chocolate cake with orange
Cream caramel custard
Banana tartlets*

Coffee, tea and iced tea

OMNI  CANCUN HOTEL
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Lunch Buffets

AMERICAN PICNIC

(Minimum 50 people).

SOUPS

Cream of tomato

SALADS

*Corn, spaghetti with cold cuts and yogurt,
fine lettuce, bell peppers au garlic, cucumber,
tomato and onion*

DRESSINGS

*French, Vinaigrette,
Thousand Island, Low calorie*

MAIN COURSES

*Brisquet B.B.Q. style
Chicken Hawaiian style
Spare ribs in pineapple sauce
Fish filet au lime
Pork loin au Dijon mustard
Rice with vegetables
Vegetables "al dente"
Mashed potatoes with gravy*

BREADS

*Country-style bread
Onion bread*

DESSERTS

*Lime pie,
Carrot cake
Apple pie
Chocolate mousse*

Coffee, tea and iced tea

OMNI  CANCUN HOTEL
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Spa Buffet

(Minimum 50 people).

SOUPS

Vichysoise of cauliflower (56 Kcal.)

SALADS

Potato salad with Roquefort cheese (125 Kcal.)
Spinach salad with fruit and honey dressing (73 Kcal.)
Green beans salad with citrus vinaigrette (74 Kcal.)
Avocado and mango salad (127 Kcal.)
Tomato salad with fresh herbs (60 Kcal.)

DRESSINGS

Lime Vinaigrette (12.5 Kcal.)
Olive oil (13 Kcal.)
Balsamic Vinaigrette (13 Kcal.)

MAIN COURSES

*Caribbean red snapper fish filet
au pesto style (89 Kcal.)*
Grilled salmon with herbs (211 Kcal.)
Pork loin in honey and whiskey sauce (196 Kcal.)
Fried rice (150 Kcal.)
Roasted leg of lamb (42 Kcal.)
Roasted turkey (227 Kcal)
Roasted Ratatuey (68 Kcal.)

BREADS

Jalapeño and corn bread (68 Kcal.)
Onion bread (84 Kcal.)

DESSERTS

Fresh fruit cocktail (83 Kcal.)
Poached pear (89 Kcal.)
Low-fat ice cream (125 Kcal.)

Coffee, tea and iced tea

Calories listed per serving

OMNI  CANCUN HOTEL
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Plated Dinners

*A) Smoked salmon salad with cream cheese
and fine herbs*

Cream of broccoli

*Chicken breast Parmesan accompanied
with tomato cassé and vegetables*

*Poached pear "Bella Elena" filled with vanilla ice
cream, topped with chocolate sauce and nuts*

*C) Green salad with mussels, and
citrus vinaigrette*

Beef consommé

*Fresh fish filet and shrimp, Served with white butter,
sautéed vegetables and steamed potatoes*

Glazed carrot cake with raisins and nuts

*B) Fine lettuce and vegetable salad with smoked
duck, and mango chutney*

Cream of corn with Poblano chile

"Surf and Turf"

*(ccompanied with rice and vegetables "al dente",
with red wine sauce and shallots*

(Filet mignon 100 gr., lobster tail 100 gr.)

*Black and White Chocolate Parfait with
Grand Marnier Sauce*

D) Caesar salad

*Coconut shrimp served in half coconut,
accompanied with orange jelly*

*Rib Eye Bordelaise-style
served with mixed vegetables and potatoes*

Cheese cake with fine fruit toppings

E) Onion soup

*White and green Fettuccine with seafood
served in a shallot and white wine sauce*

*Stuffed lamb filet with spinach,
served with mixed vegetables,
Dauphine potatoes and caper sauce*

Napoleon cake (with Grand Marnier cream)

*** All dinners include coffee, tea, and iced tea. ***

OMNI  CANCUN HOTEL
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Plated Dinners

F) Cold leek and potato soup

*Green salad with turkey supreme
accompanied with a fine Roquefort dressing*

*Veal Ossobuco au Romero style, accompanied with
potatoes au garlic and vegetables "al dente"*

*Painter palette of
assorted flavored ice creams,
served in an original presentation*

G) Lobster bisque with Pernod

Artichoke and hearts of palm salad au vinaigrette

*Beef filet au "Marchan de Vin" style,
with fresh wild mushrooms and potatoes Ann*

*French pastries (cream eclairs, swan vanilla,
fruit tarts and chocolate profiteroles)*

*H) Salmon and caribbean white fish carpaccio,
accompanied with a coriander and
"Habanero" chile vinaigrette*

Cream of squash summer with basil

*"Holy and Sinful"
Chicken supreme and beef medallion combination
accompanied with mashed potatoes
and sautéed vegetables*

Mocha cake

I) Clam Chowder

*Beef brisquet B.B.Q. style, accompanied with spring
potatoes and brussel sprouts in butter*

Lime pie

J) Tortilla soup

*Chicken fajitas accompanied with guacamole,
beans and cambay onions, served with flour tortillas*

Rice pudding with orange

*** All dinners include coffee, tea, and iced tea. ***

OMNI  CANCUN HOTEL
& VILLAS

Dinner Buffets

SEAFOOD BUFFET

(Minimum 50 people).

SOUP

Seafood soup with Xtabentun

SALAD BAR

*Caribbean shrimp
Avocado and tomato stuffed with tuna
Fresh seafood Ceviche Acapulco style
Lettuce salad
Tomato with Surimi salad
Corn with bell peppers*

DRESSING

French, Vinaigrette and Thousand Island

MAIN COURSES

*Fresh whole fish with potatoes,
bell peppers, and tomato
Beef shish kebab
Seafood ragout American-style
Seafood brochette
Roasted chicken
Brisquet in its' juice au red wine
Rice with vegetables
Mashed potatoes
Sautéed vegetables*

DESSERTS

*Coconut caramel custard
Fruit cocktail with Xtabentun
Fried bananas
Tropical fruit cake
Lemon pie with kiwi*

Coffee, tea and iced tea

OMNI  CANCUN HOTEL
& VILLAS

Dinner Buffets

MEXICAN BUFFET

(Minimum 50 people).

SOUP

Lemon soup

SALAD BAR

*Carrot, cucumber, lettuce, tomato, onion,
spinach, guacamole with tortilla chips, jicama,
prickly pear and Mexican salsa*

DRESSINGS

French, Vinaigrette, Thousand Island

APPETIZERS

*Chicken tostadas
Fresh fish ceviche Acapulco -style*

MAIN COURSE

*Beef tenderloin tips Mexican-style
Suckling pig Pibil
Turkey in mole sauce
Filet of fish in Veracruz sauce
Mexican-style rice
Refried beans
Potatoes with chorizo, tinga,
Mushrooms in ajillo chile
and chicken quesadillas
Flour & corn tortillas*

SAUCES

*Mexican, Molcajete, Xnipec
(Hot, hotter, hottest)*

DESSERTS

*Churros, rice pudding, coconut candy,
stuffed cemitas, caramel custard,
doughnuts, sweet pumpkin and sweet potatoes*

Coffee, tea, and iced tea

OMNI  CANCUN HOTEL
& VILLAS

Dinner Buffets

PASTA BUFFET

(Minimum 50 people).

SALAD BAR

*Tomato and Mozzarella
Romaine lettuce Caesar
Spinach with wild mushrooms in white wine
Eggplant Parmesan
Pasta with cold cuts
Vegetables Pistou*

ANTIPASTOS

*Proscuitto with cantaloupe
Salami, pastrami, pepperoni, smoked turkey
Mushrooms stuffed with Surimi
Assorted cheeses and olives*

REGIONAL SPECIALITIES

*Beef Piccata
Chicken Cacciatore
Spinach Cannelloni
Ravioli
Lasagna Boloñesa
Fettuccini Carbonera
Tallarines seafood
Fusilli Spring-style
Angel hair Pomodoro-style
Rissoto with saffron
Sautéed vegetables*

DESSERTS

*Tiramisu
Pears poached in red wine
Almond macaroons
Cassata Siciliana*

Coffee, tea, and iced tea

OMNI  CANCUN HOTEL
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Dinner Buffets

MAYAN BUFFET

(Minimum 50 people).

SOUP

Cauliflower and corn soup

SALADS

*Jicama, lettuce, tomato,
spinach, cucumber, guacamole
and pico de gallo*

DRESSING

French, Vinaigrette and Thousand Island

APPETIZERS

*Chicken salbutes
Bean panuchos
Beef chalupas
Sopes*

MAIN COURSES

*Whole fish Tikin-Xi-style
Suckling pig Pibil
Grilled chicken
Marinated beef brochette
Beef with prickly pear in Chipotle chile
Rice with fried banana
Refried beans
Vegetables*

SAUCES

*Mexicana, Xnipec,
Green, Ranchera and grilled*

DESSERTS

*Fruit salad with Mezcal
Bananas in Xtabentún
Coconut mousse
Sweet potatoes*

Coffee, tea, and iced tea

OMNI  CANCUN HOTEL
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Dinner Buffets

B.B.Q. BUFFET

(Minimum 50 people).

SOUP

Cream of bean

SALAD BAR

*Fresh spinach, Romaine lettuce,
potatoes, coleslaw,
tomatos, mushrooms in Ajillo chile,
sweet corn, cucumber and jicama*

DRESSING

*French, Italian Vinaigrette,
Thousand Island, Tartar, and Aurora*

FROM THE GRILL

*Grilled chicken
Baby back ribs
Roasted top sirloin steak
Beef brochette
Seafood brochette
Fish filets in lime
Bratwurst with bacon
Beef brisquet in red wine*

GARNISHES

*Mashed potato
Mixed vegetables in butter
Rice with vegetable
Garlic, Demi-Glace and Barbecue sauces*

DESSERTS

*Brownies
Pumpkin pie
Apple pie with vanilla cream
Pecan pie
Strawberry mousse*

Coffee, tea, and iced tea

OMNI CANCUN HOTEL & VILLAS

MAKE YOUR OWN -- SPA MENU

APPETIZERS

		<i>All Inclusive Surcharge</i>
<i>Huitlacoche mushrooms and cauliflower quesadillas, with fresh epazote, garlic and accompanied with green sauce Kcal 214 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>
<i>Cream of Zucchini Blossom accompanied with poblano chili Kcal 124 per order</i>	<i>\$5.25</i>	<i>\$2.50</i>
<i>Watercress and parsley cream Kcal 176 per order</i>	<i>\$5.25</i>	<i>\$2.50</i>
<i>Cream "Vichysoise" leek and potato, served cold with a hint of spice Kcal 124 per order</i>	<i>\$6.50</i>	<i>\$3.25</i>
<i>Fresh beet, pears, orange, goat cheese, nuts salad served with a fine citrus vinaigrette Kcal 310 per order</i>	<i>\$10.00</i>	<i>\$5.00</i>
<i>Fusilli and tuna salad marinated with peanut oil, bell peppers, romaine lettuce, accompanied with a dry sherry vinaigrette Kcal 289 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>
<i>Grouper ceviche tostadas, prepared with Mexican sauce, garlic, olive oil and lime juice Kcal 125 per order</i>	<i>\$7.50</i>	<i>\$3.75</i>

* All Prices given in U.S. Dollars
* Prices plus 15% tax and 15% service charge.

OMNI CANCUN HOTEL & VILLAS

MAKE YOUR OWN -- SPA MENU

MAIN COURSES

		<i>All-inclusive surcharge</i>
<i>Fried rice. Delicious combination of rice with shrimp, peppers, soy germ, oyster sauce and egg Kcal 259 per order</i>	<i>\$14.00</i>	<i>\$ 7.00</i>
<i>Chicken with fresh mushrooms and broccoli accompanied with green beans, cauliflower, bell pepper with a light sauce of giner and sherry. Kcal 240 per order</i>	<i>\$12.75</i>	<i>\$ 6.50</i>
<i>Grouper filet au ginger in papillot cooked with white wine, ginger and garnished with potatoes and broccoli. Kcal 158 per order</i>	<i>\$14.50</i>	<i>\$ 7.25</i>
<i>Turkey Supreme in a delicate lime sauce accompanied with vegetables and a hint of cream Kcal 214 per order</i>	<i>\$15.50</i>	<i>\$ 7.75</i>
<i>Marinated quail with garlic cooked with white wine, fresh mushrooms, tomato casse and garnished with cauliflower and broccoli. Kcal 124 per order</i>	<i>\$18.00</i>	<i>\$ 9.00</i>
<i>Spinach and saffron fettuccini accompanied with marinated tuna and garlic in a fresh tomato and mushroom sauce. Kcal 175 per order</i>	<i>\$15.00</i>	<i>\$ 7.50</i>
<i>Grilled tuna with ginger marinated with olive oil, dry sherry, garlic and a hint of lime accompanied with sautéed peppers and steamed vegetables. Kcal 191 per order</i>	<i>\$29.50</i>	<i>\$14.75</i>

DESSERTS

<i>Red Cherry Tart. Kcal 191</i>	<i>\$ 8.00</i>	<i>\$ 4.00</i>
<i>Strawberry Cake Kcal 158.</i>	<i>\$ 7.00</i>	<i>\$ 3.50</i>
<i>Pumpkin Pie Kcal 176..</i>	<i>\$ 7.50</i>	<i>\$ 3.75</i>
<i>Lemon Pie Kcal 75</i>	<i>\$ 6.50</i>	<i>\$ 3.25</i>
<i>Apple Cake Kcal 187</i>	<i>\$ 6.50</i>	<i>\$ 3.25</i>
<i>Banana Cake Kcal 200</i>	<i>\$ 7.50</i>	<i>\$ 3.75</i>

** All Prices given in U.S. Dollars * Prices plus 15% tax and 15% service charge.*

OMNI CANCUN HOTEL & VILLAS

Cold Hors D'oeuvres

*All prices below given in U.S. Dollars, Prices are per piece plus 15% tax and 15% gratuity.
Second price listed for each selection is the All-Inclusive Surcharge (AI)*

<i>Oven-baked ham served on toasted bread with Jalapeno chile, tomato, mayonnaise & parsley</i>	\$2.50 \$1.25 AI	<i>Mozzarella cheese finger sandwiches accompanied with tomato, lettuce, light mayonnaise, served in a mini-croissant</i>	\$2.50 \$1.25 AI
<i>Fresh salmon mousse with a hint of Xtabentun served on toasted whole wheat bread.</i>	\$3.50 \$1.75 AI	<i>Smoked turkey finger sandwich, accompanied with tomato, lettuce, light mayonnaise, served in a mini-croissant</i>	\$2.50 \$1.25 AI
<i>Smoked salami, accompanied with green and black olives, served on toasted bread</i>	\$2.50 \$1.25 AI	<i>Shrimp accompanied with cheese, pineapple, bell pepper and Chinese parsley dip.</i>	\$3.75 \$1.90 AI
<i>Mozzarella cheese, accompanied with cheese pasta with a hint of Tabasco sauce with green and red bell peppers and Chinese parsley.</i>	\$2.50 \$1.25 AI	<i>Fruit Brochette (watermelon, papaya, melon, cantaloupe and grape pearls)</i>	\$2.50 \$1.25 AI
<i>Roast beef marinated with Dijon mustard, accompanied with toasted bread and butter.</i>	\$3.50 \$1.75 AI	<i>Mushrooms in white wine, stuffed with surimi with ajillo chili sauce</i>	\$2.50 \$1.25 AI
<i>Prosciutto accompanied with melon pearls served on a toasted bread.</i>	\$4.00 \$2.00 AI	<i>Smoked salmon roses, accompanied with gherkins, onions, capers, parsley, lime juice and extra-virgin olive oil.</i>	\$4.50 \$2.25 AI
<i>Blackened grilled lobster served over lettuce and aspic with port wine.</i>	\$4.50 \$2.25 AI	<i>Seafood pate in Pernod, served on melba toast.</i>	\$3.00 \$1.50 AI
<i>Garlic "al dente" served with a cream cheese and Chipotle chili dip</i>	\$2.50 \$1.25 AI	<i>Liver pate in fine herbs with a hint of aspic and port wine.</i>	\$2.50 \$1.25 AI
<i>Smoked duck supreme, accompanied with a mango chutney</i>	\$3.50 \$1.75 AI	<i>Mussel sauteed with fresh garlic and white wine au Provincial</i>	\$3.00 \$1.50 AI
<i>Ham finger sandwiches, garnished with tomato, lettuce, mayonnaise, served on whole-wheat mini bread.</i>	\$2.50 \$1.25 AI	<i>Loin of lamb English-style accompanied with mint jelly</i>	\$4.50 \$2.25 AI
		<i>Mild, breaded jalapenos filled with Mozzarella Cheese</i>	\$3.00 \$1.50 AI

OMNI CANCUN HOTEL & VILLAS

Hot Hors D'Oeuvres

All prices below given in U.S. Dollars. Prices are per piece plus 15% tax and 15% service charge.
Second price listed for each selection is the All-Inclusive Surcharge (AI)

<i>Puff pastry sausages</i>	\$2.50 \$1.25 AI	<i>Spicy hot wings, accompanied with a hot sauce.</i>	\$2.50 \$1.25 AI
<i>Chicken vol-au-vent Reina-style with cambray onions, bell peppers and mushrooms in white wine sauce.</i>	\$2.50 \$1.25 AI	<i>Mini chicken brochette with bell peppers and grilled grape onion.</i>	\$2.50 \$1.25 AI
<i>Coconut shrimp rolled in a beer pastry, sprinkled with coconut served with an orange jelly.</i>	\$4.00 \$2.00 AI	<i>Mini beef brochette marinated in chimichurri with grape onion and bell pepper.</i>	\$3.00 \$1.50 AI
<i>Ham and cheese mini quesadillas</i>	\$2.50 \$1.25 AI	<i>Mini tuna tartlets in puff pastry.</i>	\$2.50 \$1.25 AI
<i>Beef tacos garnished with fresh cream cheese, lettuce, tomato and a ranch sauce.</i>	\$2.50 \$1.25 AI	<i>Grilled chicken satays, marinated with soy sauce.</i>	\$2.50 \$1.25 AI
<i>Tuna tartlet Mexican-style with a hint of "Epazote" and "Habanero" chilis.</i>	\$2.50 \$1.25 AI	<i>Grilled beef satay, marinated with soy sauce.</i>	\$3.00 \$1.50 AI
<i>Quiche Lorraine accompanied with sauteed onions, cheese, cream and egg.</i>	\$2.50 \$1.25 AI	<i>Tempura shrimp with a fine orly pasta, accompanied with a hot sauce.</i>	\$4.00 \$2.00 AI
<i>Duck supreme Won Ton rolled in pasto filo.</i>	\$3.25 \$1.65 AI	<i>Mini breaded shrimp croquet, Served with tartar sauce.</i>	\$3.50 \$1.75 AI
<i>Breaded Mozzarella cheese fingers with fine herbs.</i>	\$3.00 \$1.50 AI	<i>Beef meat balls</i>	\$2.50 \$1.25 AI
		<i>Breaded spicy chicken wings</i>	\$3.00 \$1.50 AI

OMNI  CANCUN HOTEL
& VILLAS

CHEESE, FRUIT & VEGETABLE DISPLAYS

(Minimum 50 people).

A) CHEESE TRAY

*Dutch, Brie, Oaxaca, Chilchota,
Camembert and Roquefort
Pearl onions, gherkins,
Green and black olives, grapes, apples
Whole-wheat, onion, baguette and sesame bread
Assorted vackers*

B) SEAFOOD PLATTER

*Boiled shrimp (3 pieces per person)
Lobster medallions (60 gr. Per person)
Smoked salmon (30 gr. Per person)
Fresh fish carpaccio (30 gr. Per person)
Ceviche Acapulco-style (40 gr. Per person)*

C) ASSORTED TROPICAL FRUIT TRAY

Seasonal tropical fruit (melon, watermelon, papaya, pineapple and cantaloupe)

RECEPTION ENHANCEMENTS

(Minimum 50 people).

D) PASTA STATION

*Spaghetti, Fettuccine, Tallarines & Fusili,
with sauces: Bolognese, Carbonara,
Frutti de Mare, and Pomodoro
Served with pizza Calzone and garlic bread
(serves approximately 30)*

E) OVEN-ROASTED HAM

*Biscuits, honey with mustard
(serves approximately 30)*

F) ROASTED TURKEY

*Mini salted bread, mayonnaise and mustard sauce
(serves approximately 20)*

***G) BEEF BRISQUET
B.B.Q. STYLE***

*Mashed potatoes and demi-glace sauce
(serves approximately 30)*

Also available upon request:

Ice carvings, floral arrangements, and theme cakes for special occasions.

Priced according to dimensions.

OMNI  CANCUN HOTEL
& VILLAS

Beverages

- CASH BAR:** *Each guest pays by the drink*
- OPEN BAR:** *Sponsor pays based on a set price per person per hour or per drink consumed*
- BAR ON CONSUMPTION:** *Sponsor is responsible for drinks that are served by the glass.*
- CORDIALS:** *Liqueurs and aperitif offered after dinner:
Kalhua, Xtabentun, Grand Marnier, Baileys, Frangelico,
Amaretto, Courvoisier*
- BEER:** *Domestic: Dos Equis: XX Lager, XX Ambar, Sol, Superior, Bohemia,
Tecate, Tecate Light.*
- WINE & CHAMPAGNE:** *Domestic & imported (list upon request)*

DOMESTIC LIQUOURS:

*Bacardi White Rum
Sauza Tequila
Smirnoff Vodka
Don Pedro Brandy
Oso Negro Gin*

PREMIUM LIQUOR:

*Gold Appleton Rum
Cuervo Gold Tequila
Absolut Vodka
Chivas Regal
Fundador Brandy
Beefeater Gin*

A) OPEN DOMESTIC BAR PER HOUR

B) OPEN PREMIUM BAR PER HOUR

** Individual per drink and per bottle prices upon request*

OMNI  CANCUN HOTEL
& VILLAS

Special Events

OMNI OLYMPICS

Groups from 10 to 100 persons
Groups from 101 to 200 persons
Groups from 201 to 300 persons
Groups from 301 or more

4 team activities persons
6 team activities persons
8 team activities persons
10 team activities persons

DISCO NIGHT IN FRONT OF THE BEACH

(Maximum until 1:00 a.m.)

Disc Jockey
Light and Smoke Machine
Colored Balloons
Two team Activities Directors
Open bar for four hours

KARAOKE NIGHT IN FRONT OF THE BEACH

(Maximum until 1:00 a.m.)

Karaoke team
Stage set up
Colored balloons
Two team Activities Directors
Open bar for four hours

CIVIL WEDDINGS

Legal action
Flowers
Sparkling wine
Wedding cake
Photographer
Video
White balloons

SURPRISE BIRTHDAY/ SPECIAL OCCASION

*Just tell us the day, and it will be our pleasure to plan an unforgettable surprise party for you.
Prices are subject to events and number of attendees.*

OMNI CANCUN HOTEL & VILLAS

Price List

BREAKFAST BUFFET

A)	\$ 8.75 USD	Minimum 25 persons
B)	\$ 12.00 USD	Minimum 50 persons
C)	\$ 12.75 USD	Minimum 50 persons
D)	\$ 10.00 USD	Minimum 25 persons
E)	\$ 12.75 USD	Minimum 50 persons
F)	\$ 15.00 USD	Minimum 50 persons

BREAKS

A)	\$ 5.25 USD
B)	\$ 6.50 USD
C)	\$ 8.00 USD
D)	\$ 6.50 USD
E)	\$ 7.50 USD
F)	\$ 10.50 USD
G)	\$ 10.00 USD
H)	\$ 7.50 USD
I)	\$ 10.50 USD
J)	\$ 7.50 USD

SNACKS

K)	\$ 4.50 USD
L)	\$ 5.75 USD
M)	\$ 4.00 USD
N)	\$ 5.25 USD
O)	\$ 5.25 USD

LUNCH

A)	\$ 25.50 USD	F)	\$ 26.50 USD
B)	\$ 24.00 USD	G)	\$ 30.00 USD
C)	\$ 23.00 USD	H)	\$ 23.00 USD
D)	\$ 32.25 USD		
E)	\$ 25.50 USD		

LUNCH BUFFETS

AMERICANA DELI LUNCH	\$ 23.00 USD
MAKE YOUR OWN TACO	\$ 26.50 USD
AMERICAN	\$ 26.50 USD

SPA BUFFET

\$ 33.00 USD

PLATED DINNERS

A)	\$ 31.00 USD	F)	\$ 38.00 USD
B)	\$ 33.50 USD	G)	\$ 40.00 USD
C)	\$ 35.50 USD	H)	\$ 33.50 USD
D)	\$ 37.00 USD	I)	\$ 26.50 USD
E)	\$ 44.50 USD	J)	\$ 28.50 USD

DINNER BUFFETS

SEAFOOD BUFFET	\$ 38.00 USD
MEXICAN BUFFET	\$ 31.00 USD
PASTA BUFFET	\$ 28.50 USD
MAYAN BUFFET	\$ 33.50 USD
B.B.Q. BUFFET	\$ 33.50 USD

HORS D'OEUVRES

PRICE DEPENDS ON THE VARIETY SELECTED

CHEESE, FRUIT & VEGETABLE DISPLAY

(Minimum 25 people) Prices per person

A)	CHEESE TRAY	\$ 10.00 USD
B)	SEAFOOD PLATTER	\$ 20.00 USD
C)	ASSORTED TROPICAL FRUIT TRAY	\$ 7.00 USD

RECEPTION ENHANCEMENTS

(Minimum 50 persons)

D)	PASTA STATION	\$ 241.50 USD
E)	ROAST BREAST OF TURKEY	\$ 287.00 USD
F)	BAKED COUNTRY HAM	\$ 287.00 USD
G)	B.B.Q. BRISKET	\$ 345.00 USD

All prices are subject to change without notice. Prices are per person unless otherwise specified. A service charge of 15% and current Government tax of 10% will be added. All final guarantees must be submitted seven days prior to the function.

OMNI CANCUN HOTEL & VILLAS

Price List

SURCHARGES FOR ALL INCLUSIVE PACKAGE

BREAKFAST BUFFET

A)	N/A	
B)	\$3.00 USD	Minimum 50 persons
C)	\$4.00 USD	Minimum 50 persons
D)	\$1.25 USD	Minimum 25 persons
E)	\$4.00 USD	Minimum 50 persons
F)	\$6.50 USD	Minimum 50 persons

BREAKS

A)	\$2.50 USD
B)	\$3.25 USD
C)	\$4.00 USD
D)	\$3.25 USD
E)	\$7.50 USD
F)	\$5.25 USD
G)	\$5.00 USD
H)	\$3.75 USD
I)	\$3.75 USD
J)	\$5.25 USD

SNACKS

K)	\$2.50 USD
L)	\$3.00 USD
M)	\$2.00 USD
N)	\$2.50 USD
O)	\$2.50 USD

LUNCH

A)	\$ 11.00 USD	F)	\$ 12.00 USD
B)	\$ 10.00 USD	G)	\$ 15.50 USD
C)	\$ 8.75 USD	H)	\$ 8.75 USD
D)	\$ 18.00 USD		
E)	\$ 11.00 USD		

LUNCH BUFFETS

AMERICANA DELI LUNCH	\$ 8.50 USD
MAKE YOUR OWN TACO	\$ 11.25 USD
AMERICAN	\$ 11.25 USD

SPA BUFFET

\$ 18.50 USD

DINNERS

A)	\$11.00 USD	F)	\$18.00 USD
B)	\$33.50 USD	G)	\$20.00 USD
C)	\$18.00 USD	H)	\$13.25 USD
D)	\$16.75 USD	I)	\$ 6.50 USD
E)	\$24.00 USD	J)	\$ 8.75 USD

DINNER BUFFETS

SEAFOOD BUFFET	\$18.00 USD
MEXICAN BUFFET	\$11.00 USD
PASTA BUFFET	\$ 8.75 USD
MAYAN BUFFET	\$13.25 USD
B.B.Q. BUFFET	\$13.25 USD

HORS D'OEUVRES

SURCHARGE FOR HORS D'OEUVRES WILL BE 50% OF REGULAR LIST PRICE.

CHEESE, FRUIT & VEGETABLE DISPLAY

(Minimum 25 people) Prices per person

A)	CHEESE TRAY	\$ 5.00 USD
B)	SEAFOOD PLATTER	\$10.25 USD
C)	TROPICAL FRUIT TRAY	\$ 3.50 USD

RECEPTION ENHANCEMENTS

(Minimum 50 persons)

D)	PASTA STATION	\$ 120.00 USD
E)	ROASTED TURKEY	\$ 143.00 USD
F)	BAKED HAM	\$ 143.00 USD
G)	B.B.Q. BRISKET	\$ 172.50 USD

All prices are subject to change without notice. Prices are per person unless otherwise specified. A service charge of 15% and current Government tax of 10% will be added. All final guarantees must be submitted seven days prior to the function.

