



MARRIOTT RESORT
CASAMAGNA
PUERTO VALLARTA



EVENTS MENU

meetings  imagined

BREAKFAST

Prices per person in USD + 16% tax + 15% service

Continental Breakfast I \$12

To select three of the following choices:

Orange, pineapple, tomato, apple, grapefruit and cranberry,

Seasonal sliced fresh fruit, berries and cottage cheese,

Plain yogurt, peach yogurt and almond granola,

Fresh breakfast bakery basket to include:

Danish, Croissant, assorted Muffins and Breakfast Breads,

Butter, preserves and jams.

Freshly brewed coffee, decaffeinated coffee and select teas.

Continental Breakfast Morning | \$ 15

To select three of the following choices:

Orange, pineapple, apple, grapefruit and cranberry,

Seasonal fresh fruit, bananas, berries and cottage cheese,

Assorted cereals, whole milk, 2 % and skim milk,

Flavored and plain yogurts, house made granola,

Oatmeal, raisins, dried papaya and pineapple,

Plain Bagels, blended flavored cream cheeses,

Fresh breakfast bakery basket to include:

Cheese and fruit filled Danish, muffins,

Butter, preserves and jams,

Freshly brewed coffee, decaffeinated coffee and select teas



BREAKFAST

Breakfast Enhancements

Prices per person in USD + 16% tax + 15% service

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

Smoked Salmon | \$ 9

Chopped hard boiled egg, red onion, capers, cream cheese, diced tomato, plain and sesame or plain bagels.

Breakfast Burrito | \$ 7

Whole wheat flour tortillas, scrambled eggs, chorizo, hash potatoes, peppers, manchego cheese and ham, sour cream, salsa, guacamole.

Bacon English Muffin | \$ 7

Scrambled eggs, Hormel bacon or country sausage, cheddar cheese, toasted English muffin.

Morning Quesadilla | \$ 7

Scrambled eggs, Oaxaca and Manchego cheeses & whole wheat flour tortillas, chard tomato salsa, sour cream and guacamole.

Benedict Egg Station | \$ 6

Toasted English muffins, Canadian bacon, Hollandaise sauce and chipotle sauce, roasted tomatoes, and hash brown potatoes.

Omelet Station | \$ 7

Eggs, egg whites, whole eggs, ham, hormel bacon, shrimp, spinach, turkey sausage, country sausages, gouda, mozzarella and cheddar cheese, onions, peppers, mushrooms, roasted corn, peas, tomatoes, potatoes.

Belgian Waffle Station | \$ 7

Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, whipped cream, chopped pecans, caramel chips, chocolate chips and butter.

Pancake Station | \$ 6

Strawberry sauce, blueberry sauce, caramel sauce, maple syrup, pecans, caramel chips, chocolate chips, whipped cream and butter.



BREAKFAST

Plated Breakfast

Prices per person in USD + 16% tax + 15% service

All Plated Breakfast Include:

Selection of chilled juices, choose one of the following:

Orange, tomato, grapefruit, pineapple, apple.

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

Freshly brewed coffee, decaffeinated coffee and select teas.

El Rancho Grande | \$ 15

Sliced fresh fruit, citrus honey yogurt,

Chicken chilaquiles with ranchero sauce, cilantro and red onions,

scrambled eggs, refried beans.

Vallarta Morning | \$ 16

Sliced fresh fruit, plain yogurt, fresh berries,

Egg white vegetable frittata, spinach, mushroom,

fennel and tomato basil relish,

Breakfast potatoes and roasted tomato.

American Breakfast | \$ 18

Sliced melon, fresh fruit coulis,

Scrambled eggs, cheddar cheese, crispy hormel bacon and country sausages;

breakfast potatoes.

Oaxaca | \$ 16

Sliced fresh fruit, seasonal berries, sprinkled granola,

Scrambled eggs, diced tomato, onion and bell pepper;

huarache filled with pulled chicken,

Refried beans, Oaxaca cheese and ranchero sauce.

El Burrito Mexicano | \$ 16

Sliced papaya, citrus honey yogurt, strawberry and mango sauce,

Flour tortilla, scrambled eggs, green onions, serrano chile, manchego cheese,

ham and green peppers, refried beans, ranchera and tomatillo salsas.



BREAKFAST

Buffet Breakfast

Prices per person in USD + 16% tax + 15% service

All breakfast Buffets Include:

Selection of chilled juices, to choose three of the following flavors:

- + Orange, tomato, grapefruit, papaya, grape, carrot, melon and pineapple;
- + Variety of seasonal sliced fresh fruit;
- + Selection of plain or flavored yogurt with home made granola;
- + Cereals, milk, skim milk and soy milk;
- + Assorted Mexican pastries and breakfast bakeries, muffins and rolls;
- + Corn and flour tortillas;
- + Refried beans;
- + Freshly brewed coffee, decaffeinated coffee and hot or cold tea.

Ixtapan Buffet | \$ 22

Scrambled eggs, chorizo, ranchera sauce, manchego cheese and herbs,
Quesadillas and tamales Oaxaca style,
Breakfast potatoes, country sausages,
Pulled pork "Tinga" style, marinated with achiote sauce.

Pacific Buffet | \$ 21

Mexican style eggs diced tomato, onion and chile serrano,
Chicken chilaquiles with ranchera sauce, cilantro, red onion and cotija cheese,
Grilled sausage and baked ham with honey serrano glaze,
Potatoes with green, red pepper and onion,
Spicy red sauce and avocado sauce.

Sea & Sand | \$21

Toasted English muffins scrambled eggs, cheddar cheese, hormel bacon,
Make your burrito with "beef machaca", chorizo or pulled chicken,
Bell peppers, mushrooms, cheddar cheese,
Grilled sausage, ham, hash brown potatoes,
Green, Mexicana and ranchera sauces.



BREAKS

Top Sellers

Prices per person in USD + 16% tax + 15% service

30 Minute Breaks

The Bakery | \$ 9

Blue berry muffin, apple cranberry muffin, Danish pastries,
Sweet cinnamon raisin rolls and assorted breakfast breads,
Butter & fruit preserves,
Assorted soft drinks, mineral water and bottled water,
Freshly brewed coffee, decaffeinated coffee, select teas.

Cookie/Doughnut Time | \$10

Home made doughnuts: sugar, chocolate, caramel, white glaze,
A variety of cookies: Oat meal, raisin, chocolate chips and brownies,
Assorted soft drinks, mineral water and bottled water.
Freshly brewed coffee, decaffeinated coffee, select teas.

Bit of Italy | \$ 11

Cappuccino cookies, Basi de dama, Mini cannoli filled with sweet ricotta,
Fresh fruit kabob flavored with mint amaretto syrup,
Assorted soft drinks, mineral water and bottled water,
Freshly brewed coffee, decaffeinated coffee, select teas.

Apple Break | \$ 10

Apple turnovers, apple strudel, Mini apple tarts, apple shoot,
Assorted soft drinks, mineral water, bottled water & apple soda,
Freshly brewed coffee, decaffeinated coffee, select teas.

Mexican Fiesta | \$ 10

Tortilla chips, guacamole and Mexican salsa,
Chicken flautas, sour cream, lettuce, cotija cheese and avocado sauce,
Warm churros, caramel sauce,
Assortment of soft drinks and mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas.



BREAKS

High Energy Breaks

Prices per person in USD + 16% tax + 15% service

30 Minute Breaks

The Champions | \$ 10

Mini pizzas include cheese and pepperoni,
Mini hot dog with condiments,
Bite size cheese cake, strawberry sauce,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas..

Chocolate Lover | \$ 10

Bite-size chocolate glazed French éclairs,
Chocolate nut brownies, Chocolate truffle lollypops,
Chocolate dipped seasonal fruits,
Assortment of soft drinks and mineral waters,
Freshly brewed coffee, decaffeinated coffee, select teas.

Rim and Slim | \$ 16

Fresh orange and lime juice, low fat yogurt,
Fresh strawberries, honey, bananas, high protein energy bars,
Granola parfaits,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee, decaffeinated coffee and hot tea service.

Jump Start | \$ 16

Healthy smoothies: banana & strawberry,
Green tea & chai, Watercress & orange juice, pink grapefruit & ginger,
High protein energy bars,
Almond, pretzels, roasted peanut,
Bran muffin, carrot cake,
Assorted soft drinks and refreshing mineral waters,
Freshly brewed coffee and decaffeinated coffee hot tea service.



BREAKS

A la carte Service

Prices per person in USD + 16% tax + 15% service

Solids:

Breakfast pastries, muffins, Cheesecake brownies

\$26 per dozen

Bagels with cream cheese

\$45 per dozen

Assorted home made cookies

\$26 per dozen

Power bars, Granola Bars

\$22 per dozen

Whole fruit

\$15 per dozen

Seasonal fruit with dipping sauce

\$5 per person

Liquids:

Flavored coffees, whipped cream, grated chocolate, cinnamon sticks

\$5 per person

Freshly brewed Coffee, decaffeinated and specialty teas

\$39 per gallon

Fresh orange, grapefruit, apple, pineapple juices

\$43 per gallon

Evian / Perrier water

\$6 per bottle

Assorted diet and regular soft drinks, bottled water

\$4 per can

Whole milk, low fat or chocolate milk

\$19 per gallon

Power drinks: Gatorade, Powerade

\$7 per bottle



LUNCH

Cold Plates

Prices per person in USD + 16% tax + 15% service

Includes:

Cold Plate of your choice, assortment of breads and rolls, butter and Dessert.
Coffee and Tea service.

Deluxe | \$ 22

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

Executive | \$ 24

Caesar salad & grilled beef strips,
Sliced char-grilled skirt steak & herb crouton, Parmesan cheese,
creamy Caesar dressing.

Deli Plate | \$ 26

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

Dessert Options:

Raisin pecan bread pudding sweet rum sauce,
Fruit torte guava and raspberry sauce,
Carrot cake vanilla sauce,
Lemon cheese cake, raspberry sauce,
Chocolate cake mocha sauce.



CasaMagna Marriott Puerto Vallarta Resort & SPA

Paseo de la Marina Norte 435 Puerto Vallarta, Mexico T. +52 322 226 0000

meetings imagined

LUNCH

Plated Menus

Prices per person in USD + 16% tax + 15% service

All Plated menus include:

Butter, Home-made breads and rolls,
Coffee and Tea service.

Option 1 | \$ 28

Roasted corn chowder, hint of cilantro and cumin,
Grilled fillet of chicken with chipotle orange barbeque sauce,
Mushroom rice, grilled vegetables,
Cheesecake with blueberry and crème de cassis compote.

Option 2 | \$ 32

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 sauce.

Option 3 | \$ 30

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 4 | \$ 28

Cactus salad with field greens, avocado and chile lemon dressing,
Grilled dorado filet with ajillo chile butter,
Cilantro rice and grilled vegetables,
Caramel flan with rompopo sauce.

Option 5 | \$34

Lobster Bisque,
Penne pasta citrus shrimp, calamari, bay scallops roasted garlic cream sauce,
stir fry vegetables, fresh berries and cream.



LUNCH

Cold Buffets

Prices per person in USD + 16% tax + 15% service

The Deli Market | \$ 31

Salad Bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas. Selection of pepper cream, thousand island and Italian dressings, Potato salad, Pasta salad, Artichoke, Olives and Bell Pepper salad.

Soup:

Chicken and tomato lime;

Make your own Sandwich:

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.

Dessert Station for either Buffett choice:

Chocolate cake, Cheesecake, Premium Cookies, Brownies, Key lime pie, Rice pudding, Apple cobbler, Carrot cake, Coffee & Tea Service.

The Wrap It Up Buffet | \$ 32

Salad:

Cobb salad bowl

Crumbled bacon, bleu cheese, avocado, vinaigrette dressing, Tomato-bread salad, cucumber, onions, olives and parsley, Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas.

Soup:

Oriental Gazpacho,

Wraps:

Turkey Tortilla Wrap

Flour tortilla, smoked Turkey and Jack cheese, tomatoes, shredded lettuce and avocado.

Grilled Skirt Steak Wrap

Corn and avocado sauce, caramelized onions.

Chili Rubbed Shrimp Caesar wrap

Shrimp, romaine and Caesar dressing.

Vegetarian Wrap, grilled vegetables and goat cheese, appropriate condiments.



LUNCH

The Famous Buffets

Prices per person in USD + 16% tax + 15% service

Taste of Mexico | \$33

Salad Bar

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, croutons. Hibiscus vinaigrette, avocado lime vinaigrette, Ranch dressing, Cactus and cilantro salad, Beet salad, Mixed, Acapulco style ceviche, Ceviche Vallarta.

Soup

Roasted Poblano cream with corn and grilled bell peppers.

Main Courses

Red snapper, blossom lemon butter sauce, Pulled chicken sweet mole Puebla style, sliced red onion, Sliced filet of beef mushroom tomatoes Serrano sauce, Steamed cilantro rice, Buttered Corn and cream squash home style, Red salsa and tomatillo salsa, Corn and flour tortillas.

Dessert Station

Pumpkin in brown sugar, Cream custard Rompopo (eggnog sauce), Rice pudding, sweet papaya tequila sauce, Coffee & Tea Service.

Back yard B.B.Q. | \$ 31

Salad bar

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, garlic herb croutons, potato salad, pasta salad, jicama, peas, carrot, chayote, corn, Choice of thousand island, pepper cream and Italian dressings, Assorted resort baked breads and rolls.

Soup

Potato leek chowder.

From the Charcoal Grill:

Burgers and cheese burgers, Grilled hot dogs, Appropriate condiments, sweet relish, ketchup and mustard, Grilled chicken breast barbecue sauce, Baked potatoes, sour cream, cheddar cheese, green onions and bacon bits, Corn on the cob.

Dessert

Cheese cake, Chocolate cake vanilla sauce, pecan and key lime bars, Coffee & Tea Service.



LUNCH

All Time Hits

Prices per person in USD + 16% tax + 15% service

Old Vallarta | \$ 32

Salad bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, red onion, croutons, Jicama and orange salad, Panela cheese salad, White bean salad, Roasted-garlic vinaigrette, avocado vinaigrette.

Tortilla soup:

Avocado, fresh cheese, tortilla crips, pulled chicken and sour cream.

Fajitas Station

Make your own fajitas and Tacos,

Warm flour and corn tortillas,

Spicy chicken, pepper beef, onions and peppers,

Shredded lettuce, grated cheese, diced onions,

Chopped tomatoes, jalapenos, red sauce, sour cream, guacamole.

Hot Entrée

Mexican beef lasagna,

Red snapper tequila lemon butter sauce,

Charros beans, Mexican rice,

Tortillas chips salsa and guacamole.

Dessert

Fruit custard, three milk cake, Churros caramel sauce, Margarita key lime pie.

Coffee and Tea Service.

Cucina Simpatica | \$ 32

Salad Bar:

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, Caesar salad, tomatoes, cucumbers and carrots, Croutons, Caesar, bleu 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.

Soup:

Minestrone Soup.

From the Pasta Station:

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

Hot Entrée, Marinated grilled mahi-mahi,lemon, onion, artichokes and bell peppers,

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

Vegetable Fajitas.

Dessert

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

Coffee & Tea Service.



LUNCH

Our Favorites

Prices per person in USD + 16% tax + 15% service

From the Garden | \$ 32

Salad Bar

Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, bacon bits, croutons

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

Assorted resort baked breads and rolls.

Pasta and Risotto Station

Creamy mushroom risotto, parmesan cheese,

Spinach and penne, roasted pomodoro and basil sauce.

Hot Entree

Grilled breast of chicken with seasonal steamed vegetables,

Pork loin marinated in tamarindo sauce,

Oven roasted sliced potatoes, onion, rosemary and bleu cheese crumbles,

Ratatouille, goat cheese gratin.

Dessert

Chocolate banana cake, mango cream, apple tort vanilla sauce.

Oriental buffet | \$ 35

Salad Bar:

Water chestnuts, bamboo shoots and bean sprouts, Mixed greens, cucumber, mushrooms, tomatoe, corn, peas, onions, black olives, carrots, broccoli, cauliflower, black beans, celery, spinach, green beans chia, sesame, chickpeas, croutons

Thai mustard vinaigrette, vegetable Lo-Mein salad,

Shrimp and glass noodle salad.

Soup

Asian egg drop soup.

Hot Entree

Chicken breast with ginger creamy sauce,

Spicy Mongolian pepper beef,

Oriental fried-rice, five-spice stir-fried vegetables,

Vegetarian egg rolls, scallion soy sauce,

Dessert

Great wall toasted coconut cake, mango flan, fortune cookies,

pineapple upside down cake, sweet coconut pudding,

Coffee, green tea & Thai iced tea service.



LUNCH

Box Lunch

Prices per person in USD + 16% tax + 15% service

Vegetable Garden | \$ 20

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.

Tuscan Mirage | \$ 20

Chicken breast, mozzarella, lettuce, tomato, pesto mayonnaise, on a sour dough baguette; pasta salad, doritos, Cappuccino brownie, whole fruit, Soft drink or mineral water.

Ranchero | \$ 22

Sliced roast beef, manchego cheese, tomato, lettuce, horseradish cream, on rye bread; potato salad, kosher pickle, whole fruit, Doritos, brownie, Soft drink or mineral water.

The Picnic | \$ 20

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.

Mismaloya | \$ 20

Flour tortilla wrap, turkey, lettuce, Roasted onions, peppers and chipotle chile mayonnaise, Doritos, cookies, whole fruit, Soft drink or mineral water.

The Magna | \$ 24

Smoked salmon on whole grain bread, dill cream cheese, Lettuce, tomato, red onion and capers, Pasta salad, potato chips, oatmeal cookies, Whole fruit, soft drink or mineral water.



DINNER

Plated Dinner Menus

Prices per person in USD + 16% tax + 15% service

All three courses plated menu includes:
Butter, Home-made Breads and rolls,
Coffee and Tea service.

Option 1 | \$ 50

Grilled root vegetables, goat cheese, field greens, balsamic reduction,
Herb-Marinated Breast of Chicken, smoked bacon-wild mushroom ragout,
Poblano mash potatoes and seasonal vegetables,
Grand Marnier parfait, apricot mango coulis and raspberry drizzle.

Option 2 | \$ 60

Consommé of chicken, julienne vegetables baked in a puff pastry dome,
Medallion of beef tenderloin port glaze & Sautéed jumbo shrimp,
cream lemon grass glaze, wild mushroom risotto and seasonal vegetables,
Chocolate duet white & dark chocolate mousse.

Option 3 | \$ 62

Assorted greens, endives, asparagus, tomato, red onions,
marinated mushroom and Chianti vinaigrette, seared Sea Bass, roasted herb potatoes,
tomato fumet grilled seasonal vegetables,
fruit cake layered on amaretto sauce and macadamia nut.

Option 4 | \$ 58

Bermuda onion, melon & berry, baby lettuces, orange green peppercorn vinaigrette,
Marinated Salmon, ginger, garlic lemongrass glaze;
Gratin potatoes and seasonal vegetables,
Mascarpone and espresso layered tiramisu.

Option 5 | \$52

Broccoli and Cheddar Cream, garlic herb grissini,
Roulade of Chicken Breast, Mozzarella cheese, sun dried tomatoes, mushrooms,
herb white wine sauce and spinach polenta, raspberry & chocolate star anise cake,
honey vanilla white wine reduction.

Option 6 | \$70

Watercress, filed greens, Roquefort cheese , toasted pumpkin seeds, carrot, tomatoes,
roasted beets, garlic croutons, and pink grapefruit vinaigrette,
Grilled filet mignon, port glaze & Baked lobster tail, garlic butter white wine sauce,
Potato au-gratin, seasonal vegetables,
Chilled cappuccino ricotta cheese soufflé, rum and cinnamon sauce.



DINNER

A la Carte Dinner Menus

Prices per person in USD + 16% tax + 15% service

Choose your Plated dinner Menu up to 6 courses, selecting from the following options:
All Menus include butter, home-made breads and rolls,
Coffee and tea service.

Appetizers | \$10

Roasted portobello mushroom, soft gorgonzola polenta and aged balsamic syrup;
Lobster taco, buttered lobster tail, warm flour tortilla, shredded cabbage,
black bean sauce and cilantro aioli;
Open faced ravioli, shrimp and scallops, lobster sauce and caviar.

Salads | \$15

Baby lettuces, lemon thyme northern white beans, teardrop tomatoes and roasted garlic vinaigrette;
Romaine, iceberg, roasted corn, black beans, cheddar cheese, ranch chipotle;
Spinach salad & pistachos, mandarin segment, balsamic vinaigrette.

Soups | \$15

Roasted poblano cream, corn and sweet peppers;
Seafood bisque, fennel, infused cognac crème;
Beef consommé puffed pastry, herbs, vegetables and a touch of sherry.

Sorbet | \$5

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

Entrees

Grilled fillet of beef tenderloin | \$ 60

Chile pasilla and hierba Santa sauce, roasted garlic herb mashed potato.
Sea-food stuffed chicken breast | \$ 56

Shrimp, scallops, sun dried tomatoes, sherry glaze, cheese raviolis sage cream sauce.
Grilled pork chop bone in | \$ 50

Cascabel coffee barbecue glaze, chili onions, horseradish infused mashed potato.
Onion crusted red snapper | \$ 54
Sauvignon mustard cream sauce, yukon garlic mashed potatoes.

Desserts Options | \$20

Brie cheese cake, pecan crust warm pear chutney,
Cappuccino ricotta cheese soufflé rum and cinnamon sauce,
Pumpkin custard, almond crust cinnamon and vanilla sauce.



DINNER

Buffet Options

Prices per person in USD + 16% tax + 15% service

Vallarta | \$ 60

Salad Bar

Roasted vegetables salad, ceviche vallarta, panela cheese and cactus salad, Field greens, tomatoes, red onion, raisins, pumpkin seeds croutons, fried tortilla crisps, Avocado dressing, chile ancho vinaigrette and ranch dressing.

Soup:

Tortilla soup: fried tortilla strips and cotija cheese.

Entrees

Red snapper vallarta style caper, and sundried tomatoes sauce,
Pork loin marinated in achiote and guajillo sauce,
Grilled chicken breast, green tomatillo roasted sauce,
Beef fajitas prepared, onions and peppers,
Corn stew, Mexican rice.

Desserts

Tres leches cake, berries and rompopo sauce,
Bread pudding, rum sauce, mango suffle, raspberry mousse, chocolate cake,
Coffee and tea service.

Cooking under the Stars | \$ 65

Salad Bar

Mixed field salad, cherry tomatoes, cucumber, olives, carrots and herb garlic croutons,
Mushroom bell pepper salad, pasta salad, grilled vegetables, three cabbage slaw,
Potato salad,
Citrus vinaigrette, avocado dressing, guajillo vinaigrette, and pepper cream dressings,
Assorted resort baked breads rolls and butter.

Soup:

Seafood soup.

From the Charcoal Grill:

Marinated citrus grilled chicken breast, lemon caper sauce,
Baby back ribs glazed tangy B.B.Q sauce,
Red snapper, ginger cream sauce and pineapple papaya sauce,
New York steak, garlic lemon mojo,
Corn on the cob, seasonal vegetables,
Baked potato, sour cream, chives cheddar cheese, bacon bits.

Dessert

Tropical sliced fresh fruit display, honey orange dip,
Key lime and pecan bars, coconut flan, pineapple rum cheesecake, banana pie,
Coffee and tea service



DINNER

For Every Taste

Prices per person in USD + 16% tax + 15% service

Sea Side Buffet | \$ 65

Salad bar:

Field salad, tomato, cucumber, olives and carrots,
Dijon vinaigrette, lemon cilantro and avocado dressings,
Jicama and orange salad, artichoke bell pepper salad,
Pineapple slaw, papaya and scallop salad,
Black mussels, peel & eat shrimp, cocktail sauce and lemon.

Soup:

Mediterranean sea food, fennel and saffron.

Entrées:

Seafood jambalaya,
Oven baked salmon orange chipotle glaze,
Grilled chicken breast, papaya pineapple sauce,
Pecan crusted pork loin, apple ginger chutney,
Grilled mixed vegetables,
Steamed baby red potatoes, garlic and parsley butter,
Assorted baked breads and rolls.

Dessert:

Baked coconut flan caramelized apple vanilla sauce,
Orange chocolate mousse, tropical fruit tart, mango mousse & midori,
White chocolate & banana bread pudding,
Coffee and tea service.

Mexican night | \$ 62

Salad bar:

Garden greens, tomatoes, cucumber, carrot, red onion, mushrooms and croutons,
Cilantro-herb vinaigrette and avocado lemon vinaigrette,
Poblano and white bean salad, cactus salad and cotija cheese salad.

Soup:

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

Guajillo marinated pork and pineapple, cilantro, onion,
Green and red sauces, flour tortillas.

Entrée

Oven baked marinated, chicken orange chipotle sauce,
Pork loin in Chile adobo, pineapple and cumin sauce,
Grilled mahi-mahi capers, peppers, green olive sauce,
Mexican Rice, Chayote and potato au-gratin.

Desserts

Tres leches with rompopo, rice pudding, kahlua chocolate cake,
Acapulco mousse, fruit cocktail with fresh mint, churros with vanilla sauce,
Coffee and tea service.



DINNER

The Most Popular

Prices per person in USD + 16% tax + 15% service

Meditation Dinner Buffet | \$ 62

Salad bar:

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

Mushroom bell pepper salad, Roasted vegetable pasta salad,

Corn and pepper salad, Raisins, sunflower seeds,

Italian, honey lime and Asian ginger soy vinaigrettes,

Assorted whole wheat and oats rolls, butter.

Soup:

Fresh Tomato Soup with herb wheat croutons.

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.

Dessert:

Tropical sliced fresh fruit display with honey orange dip,

Baked apples stuffed with granola, Peach cobbler.

Coffee and Tea Service.

Old Pueblo | \$ 60

Salad Bar:

Tomato and cucumber salad, jicama and orange salad,

Lentil and panela cheese salad, roasted beet salad,

Vallarta ceviche, red snapper, carrot, red onions.

Tomatillo sauce, chips 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.

Entrees:

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

Sonora bean casserole, Mexican grilled vegetables,

Steamed cilantro rice, Mexican style rice.

Desserts:

Lime tarts, sweet mexican candies,

Chocolate bread pudding, fire & ice fruit cocktail,

Almond kahlua Flan, Cinnamon Churros.

Coffee and Tea Service.



CasaMagna Marriott Puerto Vallarta Resort & SPA

Paseo de la Marina Norte 435 Puerto Vallarta, Mexico T. +52 322 226 0000

meetings imagined

RECEPTION

Great Bites

Prices per person in USD + 16% tax + 15% service

Tray passed or Stationed, outstanding Hors d'Oeuvres selection
Minimum 25 pieces per selection must be ordered
\$4 per piece

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
- +Brochette of cherry tomato, buffalo mozzarella 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
- +Peppered tenderloin on crostini with horseradish cream
- +Pita points, humus and feta cheese
- +California roll, lemon soy sauce
- +Chili tempura roll, shrimp and eel

Hot

- +Chicken satay with peanut sauce
- +Fried mozzarella sticks with pomodoro sauce
- +Beef satay with tangerine-ginger marmalade
- +Mini sausage calzone with marinara sauce
- +Wild mushroom and brie tartlet
- +Chicken tenders with honey mustard sauce
- +Shrimp and apple quesadilla with fire burst sauce
- +Hot buffalo wings, celery, carrots and bleu cheese
- +Vegetable spring rolls with plum sauce
- +Stuffed mushrooms, sausage and mozzarella cheese
- +Herb chicken brochettes with pineapple sauce (low fat)
- +Chicken sopes, sour cream, fresh cheese and green sauce
- +Poblano Chile and Oaxaca turnovers
- +Chicken or Beef Hard Shell Taquitos
- +Shrimp tempura sweet chili ponzu
- +Mini grilled beef Ruben sandwich
- +Mini burger sliders pickles cheddar cheese
- +Black bean, corn and pulled chicken spring roll chipotle aioli
- +Spicy black bean and jack turnovers



RECEPTION

Amazing Stations

Prices per person in USD + 16% tax + 15% service

Tropical Fruit Brochettes | \$ 7

Seasonal fruit skewers, chocolate fondue and citrus yogurt orange dressing.

Vegetable Crudites | \$ 6

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

Botanitas Vallarta | \$ 6

Homemade assorted yuca, plantain and sweet potato chips, Tortilla chips and mixed nuts, Served with roasted onion dip, guacamole, Mexican salsa and ranch sauce.

Mediterranean Antipasto | \$ 9

Marinated mushrooms, olives, roasted red peppers and artichoke hearts, Salami, prosciutto, sliced bread, oregano and garlic lavosh, balsamic and olive oil.

Caesar Salad Station | \$ 10

Romaine leaves, parmesan crisp, croutons and Caesar style dressing, Grilled Chicken, Arrachera and San Blas marinated Shrimps.

French Pastries | \$ 9

Fruit tarts, miniature cheesecakes, chocolate dip strawberries, cheesecake, lollipops, opera cake, vanilla, chocolate and grand marnier crème brulee served on spoons.

Cheese Board | \$ 10

Arrangement of domestic and imported cheeses, sliced bread and crackers.

Mikado Sushi | \$ 4 per piece

Variety of sushi to include:

Shake maki, kapamaki, California maki, and nigiri ebio, Pickled ginger, wasabi and soy sauce.

Wrapped Brie Cheese | \$9

warm baked brie spinach and baked brie wrapped in a puff pastry
Cranbeery cactus compote, roasted pecans, dijon mustard.

Chilled Shrimp | \$ 4 per piece

Bloody Mary mix, celery spear, lemons.



RECEPTION

Live Stations

Prices per person in USD + 16% tax + 15% service

Quesadilla Station | \$ 11

Flour tortilla, Grilled Chicken, cilantro, onion, Oaxaca cheese, jalapeño, sour cream, guacamole and pico de gallo.

Fish Taco Station | \$ 12

Battered fried fish, warm flour tortilla, shredded cabbage, black bean sauce, and cilantro aioli.

Carved Filet of Beef Tenderloin | \$ 15

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

New York Strip Loin | \$ 13

Red wine reduction and Mini baguettes.

Red Snapper a la Talla | \$ 12

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

Oven Roasted Turkey Breast | \$ 9

Pineapple ginger sauce and orange cranberry relish, Assorted miniature rolls.

Grilled Seafood Station | \$ 25

Shrimp, Mussels and Scallops Sautéed in Garlic, Cilantro, Lemon Butter, Crab Cakes caper ginger and chipotle aioli.

Fajita Station | \$ 15

Chipotle marinated beef, Tequila marinated chicken, Baja cilantro shrimp, Warm flour tortillas, sautéed peppers, onions, cheddar and Monterrey Jack cheeses, tomatoes, cream, guacamole, salsa and jalapeños.

Ceviche bar | \$ 17

Ceviche Vallarta, small diced Red Snapper, carrots, onions, tomatoes and cilantro, Ceviche Acapulco, scallops, shrimp, spicy tomatoe sauce, Peruvian ceviche, Red Snapper, lemon juice and onions, Ecuadorian ceviche, shrimp, scallops and coconut milk, traditional trimmings: tortilla chips, sweet potato chips, lemon, Tabasco and huichol sauce.

Tuscan Pasta Table | \$ 13

Fusilli, cheese tortellini, penne, Spinach and oven dried tomatoes, pesto and pomodoro sauce, asparagus spears, onions, roasted garlic, Parmesan cheese, focaccia, and oregano grissini.
Per person prices, plus 16% tax, plus 15% service.



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BEVERAGE

Standard and Premium Brands

Prices per person in USD + 16% tax + 15% service

Gold Standard

Bourbon/ Whiskey: Jim Bean

Blended: 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.

Gold Premium

Bourbon/ Whiskey: Jack Daniels black, Jim Bean

Blended: Crown Royal, Canadian Mist

Scotch: Johnny Walker Red and Black Label, Chivas Regal

Gin: Tanqueray

Vodka: Absolut, Stolichnaya

Tequila: Hornitos Reposado, Don Julio Reposado & White

Rum: Solera

Brandy: Azteca de Oro

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)



BEVERAGE

Per Glass & Per Hour

Prices per person in USD + 16% tax + 15% service

All prices are per drink or per hour, plus 16% tax plus 15% service
Bar tender fee \$45.00 per hour
1 Bar tender is considered per every 75 guests

On Consumption by glass

Assorted Juices \$ 4
Assorted Soft Drinks, bottled water \$ 4
Gold Standard drinks by glass
Cocktails on the rocks \$ 9
Domestic Beers \$ 5
Red and White house wine (LA Cetto) \$ 9
Gold Premium drinks by glass
Cocktails on the rocks \$ 10
Imported Beer \$ 6
Red and White wine (Casa Viva) \$ 10
Evian and Perrier Water \$ 5

Unlimited Consumption Packages Per Hour

Gold Standard First Hour \$ 22, Additional hour \$ 18
Gold Premium First Hour \$ 26, Additional hour \$ 22
Ultimate Margarita bar
All our Margaritas are made of fresh fruit, your choice of:
Lemon, Strawberry, Mango, Raspberry, Kiwi
Jose Cuervo Gold \$ 9
Jimador \$ 9
Don Ramon \$ 9
Hornitos \$ 10
Don Julio White \$ 10
Martini bar
Classic Martinis, Cosmopolitan, Chocolate, Lemon Drop, Apple,
Choose one of your favorite Vodka or Gin
Smirnoff \$ 9
Absolut \$ 9
Tanqueray Gin \$ 10
Grey Goose Vodka \$ 11



BEVERAGE

Wines Per Bottle

Prices per person in USD + 16% tax + 15% service

White Wines

Sauvignon Blanc, Casa Viva, Chile \$ 48
Chardonnay Cousino Macul, Chile\$ 54
Chardonnay Trapiche, Argentina\$ 56
Chardonnay Calixa, México \$ 56
Pinot Grigio, Stone Cellars, USA\$ 72
Suavignon Blanc Kendal Jackson, USA\$ 72
Chardonnay, Pinot Grigio Voga, Italy\$ 92

Red Wines

Cabernet Sauvignon, Casa Viva, Chile\$ 50
Cabernet Sauvignon Cousino Macul, Chile \$ 54
Malbec Trapiche, Argentina\$ 56
Cabernet Sauvignon Calixa, México\$ 65
Merlot Wente Vineyards \$ 77

Rosé Wines

White Zinfandel Beringer \$ 60
Blanc Zinfandel, L.A. Cetto México\$ 48
House Selections
Chardonnay, L.A. Cetto México\$ 46
Chenin Blanc, L.A. Cetto México \$ 46
Cabernet Sauvignon, L.A. Cetto México \$ 48

Sparkling Wines

Sala Vive \$ 72
Luis Pedrier \$ 59

Champagnes

Moet et Chandon, Brut Imperial \$270
Dom Perignon \$800
Dessert Wines & Cordials
Late Harvest 375m \$ 84
Moscatel-Miguel Torres 750ml \$100
Baileys, Sambuca \$ 82



ENERGY OPTIONS

Performance Foods - Breakfast

Prices per person in USD + 16% tax + 15% service

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples

Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed Low fat proteins and whole grain carbohydrates Natural

yogurt and whole grain granola for sustained focus all day.



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ENERGY OPTIONS

Plated and Buffet Healthy Breakfast Options

Prices per person in USD + 16% tax + 15% service

All Breakfast Options includes:

Assorted whole wheat muffins, fruit preserves and salt free margarine
Coffee & Tea service.

Healthy I | \$ 20

Fresh orange or carrot juice,
Sliced fresh fruit, fresh berries,
Egg white frittata, roasted spinach, mushrooms and tomato basil relish,
Grilled tomatoes, breakfast potatoes.

Spa Journey | \$ 20

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, choice of Turkey bacon or sausage.

Magna Spa breakfast | \$ 30

Assorted chilled juices: Orange, tomato, melon and grapefruit,
Variety of sliced fruits, low fat cottage cheese,
Plain yogurt and granola,
Cereals, Milk, low fat milk, Soya milk,
Plain and raisins bagels with low fat cream cheese.

From the Omelet Station:

Eggs and omelets made to order to include:
Tomatoes, onions, bell peppers, mushrooms,
Jalapenos, spinach, peas, low fat cheddar,
Brocoli, potatoes, sweet basil,
Crispy turkey bacon and grilled turkey sausages.



ENERGY OPTIONS

Energized Food Options

Prices per person in USD + 16% tax + 15% service

Keep your Attendees Energized with these Performance Foods:

Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed for sustained focus all day as well as enjoyment with local flavors



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ENERGY OPTIONS

Energetic Coffee Breaks

Prices per person in USD + 16% tax + 15% service

Summer Energy Break \$14

Carrot ginger juice
Pomegranate juice with cloves
Cucumber juice with pineapple mint
Watermelon salad
Whole wheat pasta with grilled citrus vegetables
Mini cubanitos sandwich & yucca chips
Assorted seasonal fruit sorbets
Assorted macaroons, Drunken fruit rum cake
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas

Summer Energy Break \$14

Carrot ginger juice
Pomegranate juice with cloves
Cucumber juice with pineapple mint
Watermelon salad
Whole wheat pasta with grilled citrus vegetables
Mini cubanitos sandwich & yucca chips
Assorted seasonal fruit sorbets
Assorted macaroons, Drunken fruit rum cake
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas

Red bolt Break \$ 16

Strawberry, pineapple & orange juice
Beet and orange juice
Berries and mint juice
Freshly roasted almonds
Fresh berries individual presentation
Pomegranate salad grilled chicken breast,
Risotto crispy bites, creamy red tomato dip
Red velvet cupcake, red velvet cake
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas



ENERGY OPTIONS

Energetic Coffee Breaks

Prices per person in USD + 16% tax + 15% service

The Power Break \$ 16

Carrot and orange juice
Green juice
Honeydew Melon juices with pink peppercorns
Tuna crusted with sesame seed and organic salad
Granola bites
Pita points, hummus and tomato confit,
Dried fruits, almonds and nuts Display of whole fruit
Apple strudel station
Splenda banana bread
Assorted soft drinks and bottle water, assorted gatorades, fuze teas
Freshly brewed coffee, decaffeinated coffee, select teas

Enhance your coffee break with \$4.00 :

Orange Pellegrine
Lemon Pellegrine
Red bull
Perrier water

Enjoy for 30 minutes at no additional cost:
Energetic smoothies station;
Energetic music including sound system during coffee break
Photo set for your team members to share energetic memories
Athletic virtual corner
Chef's recipes to include juice, snacks and more energetic bites

Select your SPA wellness preference from the following options:

Energetic 10 minute Shiatsu chair massage
Hand and head Reflexiology for 10 minutes
Energy Aeromatherapy 10 minute session
\$20.00usd per person



ENERGY OPTIONS

Performance Foods - Lunch

Prices per person in USD + 16% tax + 15% service

Keep your Attendees Energized with these Performance Foods: Low fat proteins and whole grain carbohydrates, Organic natural vegetables and leafy greens for sustained focus all day



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ENERGY OPTIONS

Fit for You Lunch Options

Prices per person in USD + 16% tax + 15% service

The following are selections for Plated Entrée:

Carb conscious / low cholesterol Miso glazed salmon | \$ 28

Served atop Israeli cous cous, red onion, fennel and tangy lemon vinaigrette,
Calories: 640; Total carbs: 22

Low cholesterol/ low fat Salad of yellow lentils and pacific shrimp | \$ 30

Calories: 810; Total carbs: 8

Carb conscious / low cholesterol Pan Seared Red Snapper | \$ 26

Fine herbs in lemon vinaigrette romesco and tomato confit.
Calories: 1050; Total Carbs: 15

Buffet Light Lunch | \$ 30

Salad Bar:

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 Entrée:

Roasted chicken breast, lemon and olives,
Baked snapper, fresh herbs, pepper and tomato,
Whole wheat penne pasta, pomodoro basil sauce,
Ratatouille goat cheese au-gratin.

Dessert:

Low fat pumpkin cheese cake, lemon bars, apple cobbler,
Sugar free carrot cake, whole fruit display,
Coffee & Tea Service.



TECHNOLOGY

Light, Sound & Projection Packages

Prices in USD + 16% tax + 10% service

Full stage light package | \$ 680

To highlight podium, banner and wash stage with colored lighting.
Includes: 10 fixture light pieces (ellipsoidal and / or par scan), dimmer pack and console control.

Podium or banner light package | \$ 75

To highlight a speaker or banner,
Includes: 2 Ellipsoidal (Leko), tripod and dimmer control.

Custom gobo and podium light package | \$ 115

To highlight a speaker and project custom gobo,
Includes: 2 Ellipsoidal (Leko), tripod, transparency color custom gobo and dimmer control.

Deluxe sound system package | \$ 390

Featuring: 2 bass, 2 mid and high range, 2 full range speakers, appropriate audio mixer, CD player, and 1 wired microphone, (50-600 attendees).

Basic sound system package | \$ 200

Featuring: 2 Bose 802 full grange or JBL eon 15"speakers, appropriate audio mixer, CD player, and 1 wired microphone, (50 to 200 attendees).

House sound patch fee per small room | \$ 40

House sound patch fee per medium room | \$ 70

Includes: Hotel pipe music and 1 wired microphone.

VIP Podium with microphone | \$ 55

Featuring: 1 VIP acrylic podium with reading light and Presidential microphone,
-Sound system required, not included in this price.

Data projection package | \$ 295

Includes: 3000 lumens LCD Projector, skirted projection cart, VGA cable, power strip, USB remote, audio patch cord, extension cord safely taped and technical assistance.
-Computer and screens not included.

Video projection package | \$ 320

Includes: DVD OR VHS player, 3000 lumens LCD Projector, skirted projection cart, VGA cable, power strip, USB remote, audio patch cord, extension cord safely taped and technical assistance.
-Computer and screens not included.

Guest LCD package | \$ 45

Includes: Skirted projection cart, VGA cable, power strip, USB remote, audio patch cord, extension cord safely taped, and technical assistance.
-Screen not included.

TV – DVD package | \$ 80

Includes: Stereo ½" VHS recorder or DVD player with 27" TV monitor and rolling cart.



TECHNOLOGY

Audio, Video and Meeting Accesories

Prices in USD + 16% tax + 10% service

Audio Accesories

- +Wired microphone (lav or hand held) \$ 15
- +Wireless microphone (lav or hand held) \$ 80
- +VIP microphone \$ 40
- +4 Channel audio mixer \$ 15
- +12 Channel audio mixer \$ 60
- +24 Channel audio mixer \$ 90
- +CD Player \$ 35
- +Sound System required

Video Accesories

- +LCD 5000 lumens projector \$ 420
- +DVD player \$ 38
- +Plasma monitor 42" \$ 250
- +Preview monitor 9" NTSC/PAL \$ 40
- +Video camera MINI-DV and tripod \$ 95
- +8 X1 Video switcher \$ 380
- +1X3 Video amplifier \$ 15
- +Video camera spider platform \$ 35
- +1X4 VGA distributor amplifier \$ 40
- +4X1 VGA switcher \$ 40
- +50' VGA cable \$ 25
- +Digital video/data
- +Scanconverter SONY 1024 \$ 100
- +Video scaler \$ 40
- +17" LCD PC monitor \$ 50
- +Lap top W-XP OFFICE-XP \$ 120



TECHNOLOGY

Audio, Video and Meeting Accessories

Prices in USD + 16% tax + 10% service

Photo slide show | \$ 940

Includes: 4 hours photographer, 6 to 10 minutes editing, slide show with music, 2 DVD copies.

-Extra hour photographer \$65, -Extra copy of DVD \$ 4

Video Memory | \$ 1600

Includes: 4 hours cameraman, 8 to 15 minutes editing, video memory with effects, 2 DVD copies.

-Extra hour cameraman \$ 140, -Extra copy of DVD \$ 4

Meeting Accesories

+Wooden podium with light or table top \$ 25

+Acrylic podium with light \$ 30

+Laser pointer \$ 8

+Wireless USB mouse for Power Point presentation \$ 35

+Wired clear-com head set \$ 15

+Flipchart with pads and markers \$ 30

+Flipchart extra pads (25) \$ 18

+White board \$ 18

+Cork board (.9m X 1.2m) \$ 18

+Cork board (1.10m X 2.40m) \$ 30

+Easel \$ 10



TECHNOLOGY

Lighting, Screens and Connectivity Accessories

Prices in USD + 16% tax + 10% service

Connectivity

- + Wireless high speed Internet 1-60 users \$8 each, 61 and more \$5 each
- + Hard wire Internet access \$19 each
- + Electrical outlet for laptop user \$ 5 per user
- + Network hard wire and electrical outlet \$ 9 per user
- + Bandwidth Internet access 1M \$350
- + Wireless bridge (wireless card for Internet) \$ 5
- + Switcher 8 ports with cables \$ 35
- + Telephone line installation (calls are not included) \$ 20
- + Telephone DID line installation (calls are not included) \$ 50
- + Telephone audio interface -to plug tel. audio in to PA- \$ 35
- + Speaker phone Polycom \$200 (telephone line and calls are not included)
- + Work center – Fax, Laser printer, Copier, scanner \$ 45 each
- + Toner for laser printer \$200
- + Letter size paper 500 sheets ream \$ 10

Lighting Accesories

- + Ellipsoidal –ETC Leko- 26°/19° \$ 50
- + ETC S4PAR64-EA \$ 30
- + Dimmer and consol \$110
- + Steel custom gobo (4 weeks in advance) \$140
- + String light for tree \$ 18
- + Pin spot -decorative light- \$ 8
- + Effect light – fire, aqua, bar backlight- \$ 38
- + Follow spot light \$200 (operator not included)
- + Electric extension cord, or power bar \$ 4
- + Exhibit electrical outlet -6A- \$ 25
- + Phase electrical output 110V 75A \$110

Screens /Pipe & Drape /Stage Accesories

- + 5'x5' Tripod screen \$ 25
- + 6'x6' Tripod screen \$ 35
- + 7'x7' Tripod screen \$ 45
- + 8'x8' Tripod screen \$ 55
- + 6'X8' Fast-fold screen \$ 75
- + 9"x16" Fast-fold screen \$140
- + 10.5"X14 Fast-fold screen \$160
- + Stage 6' X 8' \$ 35
- + Pipe and drape \$ 6 (Black or white color- per linear feet)



GENERAL INFORMATION

Do not forget

Prices in USD + 16% tax + 10% service

Taxes & Services

Pricing is in USD dollars per person, with the exceptions indicated.

A 16% of Tax to be applied in all Food, Beverage and Audio Visual services.

A 15% service to be applied in all Food, Beverage and Miscellaneous services.

A 10% service to be applied in Audiovisual equipment.

Event Technology

In the event that an outside audio visual vendor is brought into

CasaMagna Marriott Puerto Vallarta Resort & SPA,

an electricity charge and 21% of total retail pricing of audiovisual equipment will be applied towards the master account.

Entertainment and Décor

Entertainment and decoration options are available,

your Event Manager will be happy to assist you with arranging for freshly cut flowers,

center pieces, themed décor, chair covers, upgrade linen, photographers, attorneys,

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 numbered each one of them for better control.



CasaMagna Marriott Puerto Vallarta Resort & SPA

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meetings imagined

GENERAL INFORMATION

Music and Entertainment

Pricing in USD + 16% tax

Musicians:

Soloist - Guitarist or keyboard player \$ 425.00
Duet - Mexican duet or Instrumental duet \$ 450.00
Trio - National and International \$ 580.00
Quartet - International instrumental music \$ 650.00
Marimba - 3 Elements \$ 625.00
Mariachi 8-12 Elements \$ 850.00
International Bands
5 Elements \$ 850.00;
8 Elements \$ 1,100.00;
12 Elements \$ 1,420.00

Traditional Shows

Folkloric Mexican Ballet \$ 650.00
Prehispanic Dancers \$ 750.00
Salsa Show (20 min. Show) \$ 700.00
20 min show with 6 performance \$ 980.00

Other Services

DJ (3 hours) \$ 650.00, additional hour \$ 200.00
Performers
Pulsating Acrobatics
Pulsing acrobatic performance a-la-Cirque du Soleil.
Duration: 10 minutes. Cost: \$ 550.00
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) Cost: \$ 300.00 each
Belly Dancer
Dancer Odalisque performs her unique style of belly dancing.
Duration: 15-20 minutes. Cost: \$ 350.00
Stilt men
Watch 9 foot giants greet and entertain your guests
Duration: 45 minutes. Cost: \$ 415.00 each
(2) recommended
Generics:

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



GENERAL INFORMATION

Destination Management Companies

Contact information

Royale Tours

Veronica Diaz, General Manager
Ph: (011 52 322) 224 8626
Cell: (011 52 322) 294 2277
Email: vallarta@royaletours.com.mx

Tropical Incentives

Ana Corona, Director of Sales
Ph: (011 52 322) 225 2400
Cell: (011 52 322) 205 7160
Email: ana@tivallarta.com.mx

AMSTAR

Lindsay Cullen or Luis Villar, Destination Manager
Ph: (011 52 322) 209 1011
Cell: (011 52 322) 205 7787
Email: lvillar@amstarmexico.com / lcullen@amstarmexico.com

IVI Destination Management PVR

Jaime Nelo, Destination Manager
Ph: (011 52 322) 225 0525 x 101
Cell: (011 52 322) 182 1521
Email: jnelo@ividmc.com

IRS Incentive Related Services

Irma Rivera, Director
Ph: (011 52 322) 224 1435
Cell: (011 52 322) 100 0787
Email: irspv@prodigy.net.mx

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

Maritur DMC

Arturo Smith
General Manager
Ph: +52 (322) 222 3812
Cell: +52 (322) 294 0820
Email: asmith@maritur.com

