



PRESIDENTE
INTERCONTINENTAL®
COZUMEL RESORT & SPA



MENU

INTRODUCTION

BREAKFAST | LUNCH AND DINNER BUFFET | PLATED MENU
COFFEE BREAKS | CANAPÉS | BEVERAGES | INFORMATION



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary expertise to create authentic breakfast, lunch, dinner, appetizers, coffee breaks and beverages.

Our local origins dishes, for instance, offers signature recipes which are inspired by the region, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global knowledge by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all our menus, we use the best and freshest ingredients. In addition, we make personalized courses so you will have a truly memorable experience.

KEY POINTS



Local Origins

Our local origins dishes, for instance, offers signature recipes which are inspired by the region, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Gluten Free

BREAKFAST



INTERCONTINENTAL PLATED BREAKFAST | INTERCONTINENTAL DELUXE
PLATED BREAKFAST | MEXICAN BUFFET BREAKFAST
HEALTHY BREAKFAST BUFFET | BRUNCH

Minimum 25 people.



INTERCONTINENTAL PLATED BREAKFAST

TWO JUICES OF YOUR CHOICE:

Orange, grapefruit, green, asian (carrot, orange, ginger)
frekina juices (strawberry, kiwi, orange)

STARTER TO CHOICE:



Plate of fresh seasonal fruit or fruit parfait

EGGS ANY STYLE:

Scrambled eggs or omelettes

TYPE OF PREPARATION:

Classic: Ham and cheese
Regional: Chaya, longaniza and cheese
Healthy: Mushrooms, spinach and panela cheese

TWO SIDE DISHES TO CHOOSE:

Hash brown
Tomato
Beans
Fried Plantains

VARIETY OF SWEET AND SAVORY BREAD:

Butter, jams, sauces, regular coffee, decaffeinated coffee and a selection of teas.



Minimum 25 people.

🌐 INTERCONTINENTAL DELUXE PLATED BREAKFAST

TWO JUICES OF YOUR CHOICE:

Orange, grapefruit, green, asian, frekina, red fruit juice

STARTER TO CHOICE:

- 🍷 Fresh seasonal fruit platter
- Fruit parfait
- Papaya band with red berries, amaranth and organic honey
- Fruit and yogurt cocktail scented with fresh mint and agave syrup.

CHOICE OF MAIN COURSE:

Benedict eggs with canadian bacon
English muffin and hollandaise sauce: served with arugula salad, cherries and hash brown potatoes
Healthy egg white omelette with asparagus and tomato cases with fine herbs: served with hash brown potatoes

VARIETY OF SWEET AND SAVORY BREAD:

Butter, jams, sauces, regular coffee, decaffeinated coffee and selection of teas



MEXICAN BUFFET BREAKFAST

COLD FOOD STATION

Orange and green juice

Flavored yogurt, cottage cheese

Seasonal fruit

Milk and cereal

Cold meats and cheese platter

HOT FOOD STATION

Cochinita pibil

Poblano pepper slices

Mexican-style scrambled eggs

Sausages

Chicken fajitas

Bacon

Refried beans

Cheese empanadas

Green or red chilaquiles

COMPLEMENTS

Bakery

Sauces

Flour or corn tortillas

Butter

Jams

Tea

American and decaffeinated coffee

Hot chocolate



Minimum 25 people.

HEALTHY BREAKFAST BUFFET

ENERGY JUICE BAR

Banana, oatmeal, strawberry and honey smoothie

Red fruit juice: cranberry, strawberry, raspberry, blackberry and honey

Cucumber, lemon and mint fresh water

Soy milk, papaya and granola

Vampire: beetroot and carrot juice

Light: orange, pineapple, ginger, carrots

COLD FOOD STATION

Fruit salad

Cottage cheese

Bircher muesli

Light natural yogurt

Turkey ham

Smoked salmon, cream cheese and bagels

Fresh cheese

Low-calorie cereals

Variety of seeds and dried fruits

HOT FOOD STATION

Mexican-style egg whites

Grilled vegetables

Spinach with mushrooms and tomatoes

Beef juice

Grilled chicken breast

Grilled turkey sausages

Roasted potatoes

Whole wheat, salty, sweet and gluten free bakery



Minimum 25 people.

BRUNCH

COLD FOOD STATION (Includes one mimosa per person)

Orange and green juice	Variety of sauces, tortilla chips and crackers
Cheese and cold meats platter	Cottage cheese
Yogurt variety	Granola
Cereals	Dried fruits
Shrimp ceviche	Shredded coconut
Shrimp salad with hearts of palm	
Mixed salad	
Sweet and savory bread	

HOT STATION

Hot cake	Potato of the day
French toast	Mexican-style eggs
Bacon	Chicken fajitas
Sausages	Mexican-style beef tips
Beans	Lime soup
Fried plantains	



Minimum 25 people.

LUNCH AND DINNER BUFFET



BEACH DAY BUFFET | TACO BAR | SURF AND TURF BUFFET | ITALIAN BUFFET
SPANISH BUFFET | THAI BUFFET | BUFFET OF YOUR CHOICE



BEACH DAY BUFFET

MAIN COURSES AND COMPLEMENTS

Burger

Hot dogs

Chicken wings (buffalo, BBQ)

BBQ ribs

Fish ceviche

Shrimp ceviche

Caesar salad

Chili beans

Guacamole

Sikil pak

French fries

Nachos

DESSERTS

Brownie

Caramel flan

Opera cake



INCLUDES GRILL COOK AT THE MOMENT

Minimum 25 people.



TACO BAR

COLD FOOD STATION

Mexican style nopales

Chicken salpicon

Guacamole

Mexican-style cabbage

Cucumbers salad

Grilled pineapple

Cambray radish

Chiltomate

Tatemada green sauce with avocado

Morita pepper sauce with chicharron

Lemon, onions, coriander

Mexican dressings and sauces

HOT FOOD STATION

Charro beans

Al pastor beef

Mexican chicken tacos

Beef tinga

Chicharron in green sauce

Poblano pepper slices

Potatoes with longaniza

Quesadillas

DESSERTS

Churros with caramel

Rice with milk

Neapolitan Flan



SURF AND TURF BUFFET

COLD FOOD STATION

Guacamole with tortilla chips

Potato salad with crispy bacon

Beef carpaccio with citronette

Dressings and sauces

Tropical mixed ceviche

HOT FOOD STATION (4 options to choose from)

Mashed potatoes with goat cheese

Greek style potatoes

Grilled vegetables

French fries

Asparagus risotto

Mixed vegetables

Fusilli puttanesca style

Grilled corn

BARBECUE AT THE MOMENT

DESSERT

Shrimp skewer

Lemon pie

Octopus

Fruit tartlet

Fish fillet

Apple strudel

Flank steak

Chorizo

Chicken skewer

Beef fillet

Buffet with lobster

ITALIAN BUFFET

APPETIZERS

Caprese

Beef carpaccio

Pasta salad with peppers

Tomato and olive salad

Caesar salad

Mushrooms cream

MAIN DISHES

Chicken parmesan

Mahi mahi with puttanesca sauce

Pasta with shrimps in four cheese sauce

Beef fillet in green pepper sauce

SIDE DISHES

Lasagna

Risotto with mushrooms

Grilled vegetables

Penne bolognese

DESSERTS

Panna cotta

Tiramisu

Profiteroles



Minimum 25 people.



SPANISH BUFFET

APPETIZERS

Garlic shrimps

Mixed salad with vinaigrette

Patatas bravas with aioli

Andalusian gazpacho

Escalivada with olive oil

Tomato bread

Spanish salad

MAIN DISHES

Basque style fish fillet

Madrid-style paella

Beef stew with potatoes

Galician octopus

SIDE DISHES

Amatriciana pasta

Potato wedges with peppers

Vegetables menestra

Garlic shrimps

DESSERTS

Catalan cream

Cake of St. James

Rice with milk



Minimum 25 people.

THAI BUFFET

APPETIZERS

Thai salad with chicken

Pineapple, walnut and shrimp salad

Broccoli and vegetable salad with soybeans

Spicy cucumber and soybean sprout salad with chicken

Mixed salad with soy, peanut and alfalfa citronette

Coconut soup with shrimps

MAIN DISHES

Beef fillet thai style

Chicken with curry sauce

Mahi mahi with mango and coconut sauce

Chicken and shrimp pad thai

Spring rolls

Fried rice

Thai vegetables

Fried cauliflower

DESSERT

Mango and coconut mousse

Coconut roll with passion fruit and ginger sauce

Toasted coconut flan





CREATE YOUR OWN BUFFET

COLD STATION

(6 to choose)

 Spinach and green apple salad

 Lettuce salad with supremes

 Mediterranean salad

Caesar salad

Caprese salad

Palm hearts salad with shrimps

Arugula salad with pears, prosciutto and hazelnuts

  Caribbean spinach salad

Beef carpaccio with Xcatik chili citronette

  Guacamole

Progreso-style fish ceviche

Quinoa salad with chicken

 Sikil Pack

Beef Dzik

SOUPS

(1 to choose)

  Lime soup

 Tortilla soup

Charro beans

 Xochitl broth

 Broccoli cream

 Poblano soup

Shrimp broth

SIDE DISHES

(4 to choose)

 Mashed potatoes with parmesan cheese

 Grilled vegetables

 Mexican-style rice

Mushrooms risotto

 Pomodoro pasta

 Sweet potato purée

 Greek potatoes

 Grilled corn

CREATE YOUR OWN BUFFET

MAIN DISHES (4 of your choice)

Parmesan chicken

Mahi mahi with garlic

Crispy chicken

Beef fillet with red wine

BBQ ribs

 Spring pasta

Chicken breast with mushrooms sauce

Mahi mahi with caper sauce

Pork tenderloin stuffed with dried fruits

  Vegetarian fajitas with tofu

DESSERTS (3 of your choice)

Tiramisu

Coconut mousse with crunchy dried fruit and nuts

Fruits tart

Lemon pie

Brownies

Churros



PLATED MENU



PLATED MENU | AFTER WEDDING PARTY



PLATED MENU

Create your own menu

SOUPS

(1 to choose)

Asparagus cream with crispy prosciutto

Cream corn with parmesan crouton

Mushrooms cream

Coriander cream with feta cheese

Clam chowder

Traditional shrimp cream

Tortilla soup

Lobster bisque

SALADS

(1 to choose)

Caribbean spinach salad

Quinoa salad

Seasonal fruit salad

Tropical tuna salad

Caesar salad

Fig salad with red wine, goat cheese,
arugula with nuts and balsamic vinaigrette

Caprese salad

Greek-style mediterranean salad

PRESIDENTE EXPERIENCE

(1 to choose)

Tikin Xic-style mahi mahi with rice, plantain and sweet potato purée

Chicken medallion stuffed with pistachios, cream cheese, bacon with mashed potatoes and confit vegetables

Domestic beef tenderloin with red wine sauce, confit vegetables and mashed potatoes

Mahi mahi with caper sauce, creamed spinach and candied potatoes

Pork tenderloin with dried fruits, apple sauce, mixed vegetables and mashed potatoes.

3 course menu

4 course menu



PLATED MENU

(Create your own menu)

INTERCONTINENTAL DELUXE

(1 to choose)

Salmon with beurre blanc sauce with risotto and asparagus

Flank steak with chimichurri, grilled vegetables and potatoes au gratin

Yucatan shrimp with chili sauce and Xtabentún with rice, plantain and candied vegetables

3 course menu

4 course menu

INTERCONTINENTAL PREMIUM

(1 to choose)

Choice fillet with bordelaise sauce, mushroom fricasé, truffle purée and candied vegetables

New York prime with pepper sauce, roasted vegetables and polenta with parmesan cheese

Grilled lobster with cauliflower purée and vegetables confit with lemon butter and white wine

3 course menu

4 course menu

With lobster

DESSERT

(1 to choose)

Hot chocolate and hazelnut tart

Éclair filled with almond cream and berries

Apple strudel and vanilla ice cream

Chocolate glaze with vanilla sabayon

Black forest gâteau

Vanilla mille-feuille with raspberry sauce

Caramel and peanut mousse

Carrot cake with peach sauce

Chocolate fondant

Hazelnut crunch and chocolate texture

Lemon pie



AFTER WEDDING PARTY

PACKAGE 1

(the last one and we leave)

Quesadillas station:
cheese, mushrooms, squash blossom

Flank steak tacos

Chicken chilaquiles
with green or red sauce

(Includes sauces and complements)

PACKAGE 2

(keep the party going)

Assorted quesadilla station:
cheese, mushrooms, huitlacoche

Chicken chilaquiles
with green or red sauce

Pastor tacos

(It includes sauces and complements)

PACKAGE 3

(until sunrise)

Cochinita pibil tortitas

Cochinita pibil tacos

Poc chuc tacos

(It includes sauces and complements)

EXTRAS

Cheese and cold meats platter

Guacamole

Humus with pita bread

Traditional esquites

COFFEE BREAKS



COFFEE BREAK | POWER BREAK | HOUSE BREAK | FAVORITES
CHOCOLATE BREAK | BOX LUNCH



COFFEE BREAK

Coffee, tea, soft drinks

Coffee, tea, soft drinks and pastries

Coffee, tea, soft drinks, pastries and sweet bread

Coffee, tea, soft drinks and sweet petit fours

EVENING COMPLEMENTS INCLUDED

Pastries, breads and petit fours can be replaced by some of the following options:

Crudités with chamoy

Salted peanuts

ENERGETIC BREAK

Lemon water with mint

Energetic drinks

Energetic green juice

Chia freshness with almond milk

Orange juice

Swiss muesli cup

Homemade crunchy cereal bar with fruits

Mixed walnuts, dried cranberries,
dried apricots

(minimum 20 people)



COFFEE BREAK

HOUSE BREAK

Horchata water

Natural hibiscus water

Roast beef chapatita

Salmon mini bagel

Peasant bread with salami

Mini chicken panini

Vegetarian sandwich

Coconut Mousse

(minimum 20 people)

THE FAVORITES

Hibiscus water

Orange juice

Soft drinks

Prosciutto chapata

Salmon bagel

Mini ham and cheese croissant

Tres leches cake

Turkey ham sandwich

(minimum 20 people)

CHOCOLATE BREAK

Brownie

Chocolate truffles

Stuffed marshmallows

Cold chocolate

Chocolate mousse

Chocolate cookies

(minimum 20 people)



BOX LUNCH

Ham and cheese sandwich
Natural water
Granola bar
1 bottled soft drink (355 ml)

CANAPÉS



SALTY CANAPÉS | REGIONAL FUSION | INTERNATIONAL | FAVORITE
CHAMOY AND CHOCOLATE FOUNTAINS



SALTY CANAPÉS

Beef Dzik tostadas
Progreso-style fish ceviche
Cochinita pibil panuchos
Turkey salbutes
Relleno negro taco
Kibies with cabbage
Tikin Xic-style shrimp skewer
Chicharra pimitos
Sukling pig tortitas
Jicama taco with pineapple and cucumber
Guacamole with fresh cheese
Crab salpicon tostada
Panela cheese and nopal skewer
Squash blossom fried quesadillas
Fried chicken taco
Chicharron gordita
Tuna al pastor sope
Oaxacan cheese and mushroom tetela
Chipotle shrimp chimichanga



REGIONAL FUSION CANAPÉS

Smoked beef carpaccio with chaya and pepita pesto
Cochinita paté with onion jam
Asparagus with puff pastry and bola cheese
Salmon panucho with arugula and habanero
Duck tostada with Xtabentún
Arancini with Hollandaise cheese and chaya
Smoked salmon and cream cheese with achiote
Ibe hummus and Xcatic chili oil
Huitlacoche croquette
Shrimp ceviche with habanero, mango and lime
Tuna tartar with Yucatan flavors

INTERNATIONAL CANAPÉS

Peruvian ceviche
Salmon and green apple tartar
Tomato and mozzarella tarte fine
Parmesan with prosciutto, arugula and balsamic Shrimp spring roll
Vegetarian samosa with tamarind chutney
Shrimp in amaranth with mango sauce
Beef satay with peanut sauce
Quiche lorraine
Beef gyros with tzatziki
Argentinian empanadas with chimichurri
Mushroom strudel



INTERNATIONAL CANAPÉS

Crepé and ham rolls with cheese and chipotle cream
Garlic mushrooms tostada
Sea bass tartar with vegetables
Roasted beetroot toast with goat cheese
Crostoni with brie cheese and fig chutney
Tapenade crouton
Sphere of smoked salmon with cream cheese
Duck foie gras canapés with fig chutney
Crouton with roquefort cheese and smoked salmon mousse
Shrimp cocktail
Mushroom strudel
Spring roll scented with soy
Beef fillet skewer with green pepper sauce
Ax callus scallops in a fine herbs crust

FAVORITE CANAPÉS

Fish sick tostada
Fish ceviche
Tikin Xic shrimps
Coconut shrimp with mango salsa
Prosciutto croquette
Potato and chorizo pambacito



FAVORITE CANAPÉS

Crepé with smoked salmon mousse
Chicken tamalito colado
Melon pearls and prosciutto
Shrimp chilpachole shot
Cheese mousse and coriander bruschetta
Pear confit in red wine and prosciutto
Shrimp wonton

SWEET CANAPÉS

Pistachio and raspberry macaron
Praline chocolate tart
Caramel chocolate bar
Grand Marnier and orange tartlet
Pistachio éclair
Strawberry breton, coconut and pineapple mousse
Cheese mousse with lime
Cheesecake with blackberry
False nougat and cookies with jam
Panna cotta
Baileys cake
Opera cake Zuccotto
Mini pecan pie

**CHAMOY
FOUNTAIN**
(Minimum 10 people)

- Jicama
- Carrot
- Pineapple
- Cucumber
- Celery
- Melon
- Fruit skewers

**CHOCOLATE
FOUNTAIN**
(Minimum 10 people)

- Marshmallows
- Strawberries
- Cookies
- Fruit skewers



BEVERAGES



DOMESTIC OPEN BAR | INTERNATIONAL OPEN BAR | PREMIUM OPEN BAR
OTHER OPTIONS | COCKTAIL CLASS | TEQUILA AND MEZCAL CLASS | WINES



BEVERAGES

DOMESTIC OPEN BAR

Smirnoff vodka
Tanqueray gin
JW Red Label whisky
Bacardí white rum
Cazadores Reposado Tequila
Beers (XX Lager, XX Ambar, Tecate /
Tecate light)
Soft drinks
Bonafont water 330 ml
Margaritas
Daiquiris

INTERNACIONAL OPEN BAR

Bacardí white rum
Appleton Estate rum
Absolut vodka
Smirnoff vodka
Beefeater gin
José Cuervo Tradicional tequila
400 Conejos mezcal
Buchanan's 12 whisky
Beers (XX Lager, XX Ambar, Tecate /
Tecate light, Corona, Corona Light)
Soft drinks
Bonafont water 330ml
Margaritas
Daiquiris



PREMIUM OPEN BAR

Bacardí white rum

Havana Club 7 rum

Grey Goose vodka

Absolut vodka

London N°1 gin

José Cuervo Tradicional tequila

Don Julio Blanco tequila

1800 Añejo tequila

Don Julio 70 tequila

Montelobos mezcal

400 Conejos mezcal

JW Black Label whisky

Jack Daniel's whisky

Maker's Mark whisky

Courvoisier VSOP cognac

Baileys

Sambuca

Licor 43

Soft drinks

Bonafont water 330 ml

Beers (XX Ámbar, XX Lager, Tecate, Tecate light, Corona, Corona Light)

Margaritas

Daiquiris

Mojitos

Espresso Martini



OTHER OPTIONS

BAR ALCOHOL FREE

Soda, tea, water and juices

Lemonade, orangeade

CORKAGE

Wines, spirits and champagne in bottles of 500 to 980 ml

Wines and spirits of greater capacity per each 750 ml

BEER AND COCKTAILS BAR

Sodas, tea, water, juices, beers

3 of your choice:

Sol, XX Lager, XX Ámbar, Tecate, Tecate Light, Bohemia Clara, Bohemia Oscura, Corona, Corona Light

Cocktails:
(3 of your choice)

With Bacardí rum:
Daiquiris, Piña Colada, Cuba libre

With Cazadores Reposado tequila:
Margaritas and Tequila Sunrise

With Smirnoff Vodka: Sex on the Beach and Screwdriver

COCKTAIL CLASS

DIFFERENT COCKTAILS (Includes set-up and equipment)

Choose 2 options:

With Bacardí rum:

Daiquiris, Piña Colada, Cuba Libre, mojito

With Cazadores Reposado tequila:

Margaritas, Tequila Sunrise

With Smirnoff vodka:

Sex on the Beach, Screwdriver, Cosmopolitan

With Tanqueray gin:

Gin & Tonic, Gin Ich Che

With JW Red Label whisky:

Whisky Sour, Rob Roy

Minimum 15, maximum 25 people per class

Package 1: with 3 cocktails

Package 2: with 5 cocktails





TEQUILA AND MEZCAL CLASS

(Includes set-up and equipment)

WITH TEQUILA: 1.5 ounces each

Maestro Blanco tequila

Maestro Reposado tequila

Maestro Dobel Diamante tequila

WITH TEQUILA AND MEZCAL: 1.5 ounces each

Maestro Blanco tequila

Maestro Reposado tequila

Ojo de Tigre Espadín / Tóbala mezcal

Delirio Reposado mezcal

(Includes orange slices, salt and lemon)

WINE CLASS: 130 ml per glass

3 wines class: (white, rosé, red)

House wines

Minimum 15, maximum 25 people per class

Price per class:

Tequila

Tequila and mezcal

Vinos



WINES

WINES BAR

House wines, 2 white wines, 2 rosé wines and 2 red wines of your choice.

MENU PAIRINGS

House wines

Pairing options for a 3 course menu

2 white wines, 2 rosé wines and 2 red wines of your choice.

Includes one glass per course, wine of the guest's choice, suggested by the sommelier.

Pairing options for a 4 course menu

2 white wines, 2 rosé wines and 2 red wines of your choice, plus sparkling wine

Includes one glass per course, wine of the guest's choice, suggested by the sommelier.

Minimum 15 people, 1 glass per course

INFORMATION





GENERAL INFORMATION

Presidente InterContinental® Cozumel Resort & Spa is proud to offer a wide range of culinary creations. We are at your disposal to assist you in everything you need to make your event a success. If our suggestions of dishes do not meet a particular need, allow us create something special just for you.

GUIDE FOR MENU SELECTION

To ensure the best quality and food presentation, we request your confirmation on the menu of your choice four weeks before the event. The guarantee or total number of diners for food processing is required with a minimum of 72 hours before the event, or 3 business days if your event will happen on a weekend. Once defined, this number can be reduced.

For events with more than 100 people, the hotel will provide 5% over the total guarantee. In case there is no definite guarantee, the hotel will consider the number of guests according to all participants in your group.

REQUIREMENTS FOR SPECIAL DIETS

Our staff will gladly assist in any requirement for special diets. Please notify in advance to the group coordinator. Vegetarian menus are available for any event.

GUIDE FOR OUTDOOR EVENTS

For the benefit of participants, the hotel reserves the right to relocate any outdoor event. This decision will be based on weather conditions obtained through the National Weather Service and it will be decided at least 6 hours prior to the event.

Music and/or entertainment events outdoors must have a reasonable volume and end no later than 11:00 pm. The hotel has basic lighting in outdoor areas, so if you require greater equipment, it will have an additional charge.



INFORMATION

SECURITY

We have security features for monitoring any area of the hotel.

ASSEMBLY

Unless otherwise required in advance, assemblies will be at tables for 10 people per table, and will be marked according to standards; in consumption centers, will be the assembly place. All mounts must be confirmed 72 hrs. before the event, any change brings an additional charge.

INTERNATIONAL COURIER SHIPMENTS

Any overseas package sending must be channeled through a customs agency; our groups department could recommend some specialized agencies for you. Customs procedures require a minimum of 30 days to ensure that products will be delivered on time. Customs offices are open Monday through Friday from 10:00 am to 3:00 pm

SIGNAGE

We request that all signs are printed by professionals and approved by the hotel to be placed in discrete locations. Tripods may be provided by the group coordinator assigned to your group, who will suggest the best location for the signs. No signs or blankets are allowed in the lobby area or public areas of the hotel. Our banquet department can prepare signs at an additional charge.

MUSIC AND ENTERTAINMENT

Our group coordinator will be happy to recommend a variety of musical groups and performances.

Music and entertainment events outdoors must have a reasonable volume and end no later than 11:00 pm.

AUDIOVISUAL SERVICES

A full range of modern audiovisual and multimedia equipment is available through Encore services.

EXTERNAL FOOD AND BEVERAGES

Ask your group coordinator for more information.



INFORMACIÓN GENERAL

ADDITIONAL SERVICES

Special requests concerning internet connection should be sent to the group coordinator with at least one month in advance, to check availability and cost requirements.

SPECIAL INTERNET SERVICES AND ELECTRICITY

Special request for internet connexion must be sent to the group coordinator at least one month before to check availability and cost of the requirement.

TELEPHONE SERVICES

Ask your group coordinator for regulations.

EXTERNAL SUPPLIERS

Ask your group coordinator for regulations.

RATES OF GROUPS SERVICES

Ask your group coordinator for regulations.

ENTERTAINMENT

We have more entertainment options, Ask your group coordinator.

CANCELLATION FEE

In case of cancellation 5 days prior to the event, full charges will apply.

Presidente InterContinental® Cozumel Resort & Spa
Carretera a Chankanaab km 6.5, Zona Hotelera Sur, 77600,
Cozumel, Quintana Roo, México
InterContinental.com