



FOUR SEASONS
RESORT
PUNTA MITA, MÉXICO

BANQUETS

OPEN YOUR SOUL TO THE HEART OF MEXICO

Punta Mita

We work with local fishermen and farming communities to use the freshest seasonal product Mexico has to offer. We respect our location, the culture, and recipes, some of which go back centuries to the native Huichol Indians

Some of our local farmers and purveyors:

- **Baja California** – oysters and shellfish from El Sargazo Sea Food Company
- **Chiapas** - high mountain coffee
- **Jalisco**- San Sebastian honey farm and grass-fed lamb
- **Nayarit**- line-caught fish from Punta Mita and La Cruz de Huanacastle fish market, greens and tropical fruits from Palomera Farm
- **Oaxaca** - Mexican chocolate from Amor Maíz
- **Querétaro and Puebla**- artisanal cheeses
- **Veracruz** - vanilla beans from Papantla



Learning Mexican Cuisine

MEXICAN REGIONS IN OUR MENUS



Bahía de Banderas, Baja California, Chiapas, Ensenada, Nayarit, Jalisco, Oaxaca, Puebla, Querétaro, San Blas, Veracruz

Chilis

From mild to spicy: Poblano, güero, jalapeños, ancho, pasilla, guajillo, chipotle, serrano, habanero

Salsas, marinades and condiments

Achiote: A red paste made from the annatto seeds with a sour flavor

Adobo: Dried chili marinade paste

Chiles Toreados: Sautéed serrano chili and onion cooked with olive oil until fragrant and caramelized

Mole: A typical Oaxaca sauce made with dried chilies, spices and seeds and finished with chocolate

Pipian: A green mole made with pumpkin seeds

Salsas: Cooked or raw spicy tomato based sauce

Salsa ajillo: Sautéed garlic and chili ajillo in olive oil then emulsified with butter

Salsa borracha: A chili garlic tomato sauce made with dark beer

Salsa Molcajete: Charred tomato, garlic, onion and serrano chili sauce crushed in a volcanic mortar called molcajete

Xnic-pec: Cured red onions and habanero chili

Spices

Chamoy: Fruity sweet and sour chili sauce

Tajin: Condiment made with dried chili, lime and salt. Very popular in Mexico to season fruits, vegetables and much more

Produce

Elote: Mexican for young soft corn

Epazote: An aromatic herb known as wormseed

Hoja Santa or Saint Leaf: A popular Mexican herb used to flavor many dishes

Huauzontle: A Mexican vegetable related to the common American weed goosefoot

Huitlacoche: Corn mushrooms

Jamaica: Hibiscus flower

Jicama: Also known as Mexican yam or Mexican turnip

Nopal: Cactus paddle

Salsa mexicana: Diced tomato, onion, serrano chili, cilantro, lime

Fish and seafood

Aguachile: Usually made with raw shrimp cured in serrano chili, lime and water mix, red onions, cucumber

A la talla: Dried chili marinated fresh fish then grilled

Ceviche: Raw fish or seafood cured in citrus juice, flavored and garnished in many ways

Embarazado: Dried chili marinated fish skewer cooked over charcoal

Zarandeado: Grilled butterflied whole fish glazed with a dried chili garlic tangy paste

Meats

Arrachera: Beef skirt steak

Birria: Traditionally goat or sheep but also beef stew with a dried roasted chili pepper sauce

Carnitas: Made by braising or simmering pork meat in lard until tender

Cochinita Pibil: A traditional specialty from the Yucatan Peninsula of pork or suckling pig marinated in bitter oranges, endemic to Yucatan and annatto seed paste achiote. It is wrapped in banana leaves and cooked in underground wood fire and stone ovens called Pib. Served with corn tortillas and spicy habanero sauce

Machaca: Shredded, air dried beef

Tinga: Shredded chicken, beef or pork stew in a tomato chili-based sauce

Pork al pastor: Sliced pork marinade with adobo paste made of achiote, chile guajillo, and spices cooked on a gyro machine

Learning Mexican Cuisine

Specialties

Comal: Smooth flat griddle commonly used in Mexico to cook many dishes such as tortillas

Chapulines: Grasshopper - a Mexican delicacy toasted on a comal with garlic, lime and salt

Esquites: Steamed corn, street food style served with cilantro, lime, sour cream, cotija cheese and chili

Rajas: Sliced Poblano peppers with corn, onion and cream

Salpicón: Shredded or diced beef salad with vegetables

Tortillas family

Tortillas: Thin flatbread made of corn or wheat flour, fundamental in Mexican cuisine

Burrito: Stuffed wheat flour tortilla wrapped or folded into a cylinder shape, served as a sandwich

Chilaquiles: Breakfast crispy tortillas tossed in green or red salsa and garnished to your liking

Enchiladas: Corn tortilla filled with chicken and topped with a chili pepper sauce

Enfrijoladas: Corn tortilla filled with cheese and served with a black bean sauce on top

Enmoladas: Corn tortilla filled with chicken in a mole sauce

Gordita: Little corn cakes made from masa dough with a little pocket in the middle for all sorts of different fillings

Huarache: Thick corn masa shaped to the popular sandals of the same name

Quesadilla: Flour or corn tortilla filled with cheese and savory mixtures

Raspadas: Crispy thin corn tortilla that splits in half when cooked on the comal

Sope: Thick corn tortilla filled with refried beans, chicken or other meats as well as garnishes

Tlayuda: Traditional Oaxacan cuisine, consisting of a large, thin, crunchy, partially toasted tortilla covered with a spread of refried beans, asiento (unrefined pork lard), lettuce or cabbage, avocado, meat

Tortilla chips: Crispy fried or baked tortillas in many shapes and cuts

Tostadas: Crispy fried or baked tortillas shaped like a disk

Totopos: Triangular shaped crispy tortillas

Mexican breads and dough

Conchas: Soft and sweet Mexican bread with a white topping that resembles a concha – a seashell in Spanish

Empanadas: Stuffed baked or fried pastry shell

Polvorones: Mexican cookie scented with orange zest and cinnamon

Tamales: Steamed starchy dough, usually corn, wrapped in banana or corn husk and then steamed

Telera: Mexican bread popularly used for tortas

Torta: Mexican submarine sandwich

Desserts

Cajeta: Caramel-like dessert made with goat milk and sugar

Garrafa ice cream: Handmade ice cream native to Mexico. It is lighter than traditional ice cream

Mexican buñuelos: Fried crispy half-moon shaped dough served with piloncillo or chocolate sauce

Piloncillo: Pure, unrefined sugar cane that is pressed into a cone shape

Tres leches: Traditional cake soaked in three different types of milk: whole milk, condensed milk and evaporated milk

Tuba: Coconut palm water fermented to make the clear, white, sweet beverage called tuba served with freshly chopped apple, chopped pecans and ice.



BREAKFAST

SUNRISE

Home bakery and pastries (server passed)

Croissants, chocolatine, Danishes, cinnamon rolls, muffins
Local style bakery: conchas, orejas and polvorones
Artisanal sliced white and whole wheat bread, English muffins
Marmalades and butter

Seasonal fruit selection (individual portions)

Pineapple, watermelon, honeydew, cantaloupe, papaya, strawberries 🌿
Selection of individual boxed cereals
Individual selections of yogurt: assorted flavors, low calorie, plain 🌿

Beverage

Brewed coffee, selection of teas
Freshly squeezed orange, grapefruit and green juices
Whole and low-fat milk, soy milk

Add: coconut, rice or almond milk

🌿 **Plant Based** 🌿 **Plant Based Option Available** 🌿 **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

WELLNESS

Home bakery and pastries (server passed)

Banana bread, carrot chia and linseed muffin, whole wheat biscuits

Artisanal sliced white and whole wheat bread, English muffins

Marmalades and butter

Choice of one (individual portions) ✂

Blueberry Parfait: Greek yogurt, banana, almond, blueberry, amaranth, chia seeds

Acai Greek Yogurt Parfait: Linseed, bee pollen, grapefruit agave honey, mint leaves

Pineapple Parfait: Pineapple compote, yogurt, coconut, granola

Seasonal fruit selection ✂

Banana, apple, pineapple, watermelon, honeydew, cantaloupe, papaya, strawberries

Cottage cheese

Low fat yogurt

Live stations

Requires one Chef Attendant per 50 guests per station

Avocado toast

Multi grain bread, heirloom cherry tomato, roasted corn, house made pickles, sprout, sunflower seeds

Add: smoked salmon; poached egg; tofu scramble

Egg white frittata ✂

Spinach, mushrooms, green onion, tomato & asparagus

Breakfast bowl Choose one option:

Turkey, kale, green beans, black beans ✂

Farro, poached egg, sautéed spinach and cherry tomato, goat cheese

Acai, amaranth granola, low calorie yogurt, cocoa nibs, golden raisin, banana and strawberries ✂

Wild rice, spinach, cranberries, cashews, basil, mint ✂

Additional breakfast bowl options

Beverage

Brewed coffee, selection of teas

Freshly squeezed orange, grapefruit and green juices

Whole and low-fat milk, soy milk

Add: coconut, rice or almond milk

For a bubbly breakfast, add our Mimosas station!

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MEXICO LINDO

Home bakery and pastries (server passed)

Conchas, orejas and polvorones

Artisanal sliced white and whole wheat bread, English muffins

Marmalades and butter

Seasonal fruit selection (individual portions)

Pineapple, watermelon, honeydew, cantaloupe, papaya, strawberries

Individual selection of yogurt: assorted flavors, low calories and plain

Assorted individual boxed cereals

Live stations

Requires one Chef Attendant per 50 guests per station

Chilaquiles

Green or red salsa, queso fresco, sour cream, red onion

Sweet and savory tamales

Chicken mole, chipotle pork, cheese and Poblano pepper, pineapple with raisins

Puntas a la Mexicana

Beef stew, onion, Poblano pepper, cilantro and tomato

Charro beans

Onion, garlic, Poblano pepper, applewood smoked bacon, tomato, cilantro

Quesadillas

Queso Oaxaca, chicken, zucchini blossom, ham, flour and corn tortilla

Enmoladas

Chicken mole enchiladas, corn tortilla, cotija cheese, spicy pickled onion, cilantro, sesame seeds

Enchiladas

Chicken tinga, salsa verde, cheese, cream, cilantro

Beverage

Brewed coffee, selection of teas

Freshly squeezed orange, grapefruit and green juices

Whole and low-fat milk, soy milk

Mexican hot chocolate

Add: coconut, rice or almond milk

Add some fun with a Bloody Mary bar!

 Plant Based  Plant Based Option Available  Gluten Free

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CLASSIC

Home bakery and pastries (server passed)

Croissants, chocolatine, Danish, cinnamon rolls, muffins

Artisanal sliced white and whole wheat bread, English muffins

Marmalades and butter

Seasonal fruit selection (individual portions)

Pineapple, watermelon, honeydew, cantaloupe, papaya, strawberries ✂

Cottage cheese ✂

Assorted individual boxed cereals

Berry smoothie ✂

Amaranth, sugar free yogurt, coconut milk

Live stations

Requires one Chef Attendant per 50 guests per station

Egg and omelet station ✂

Free-range eggs and egg whites

Swiss cheese, cheddar cheese, goat cheese

Spinach, scallions, mushrooms, onions, bell peppers, tomatoes

Bacon, ham, turkey breast

From the griddle

French toast and pancakes

Maple syrup, cajeta milk caramel sauce, seasonal fruit compote

Side station (select four) ✂

Apple wood smoked bacon

Turkey bacon

Pork sausage

Turkey sausage

Canadian bacon

Grilled chorizo

Hash brown

Roasted corn and zucchini ragout

Dry rub baked potatoes wedges

Beverage

Brewed coffee, selection of teas

Freshly squeezed orange, grapefruit and green juices

Whole and low-fat milk, soy milk

Add: coconut, rice or almond milk

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SURF'S UP

Home bakery and pastries (server passed)

Croissants, chocolatine, Danish, cinnamon rolls, muffins

Local style bakery: conchas, orejas and polvorones

Artisanal sliced white and whole wheat bread, English muffins

Marmalades and butter

Seasonal fruit selection (individual portions)

Pineapple, watermelon, honeydew, cantaloupe, papaya, strawberries ✂

Berry oatmeal smoothie, berries, sugar free yogurt, hemp, toasted almond

Yogurt

House made granola

Plant based bircher muesli

Oats, almond milk, granny smith apple, golden raisins, cinnamon

Live stations

Requires one Chef Attendant per 50 guests per station

Scrambled eggs ✂

Mushroom & spinach egg white frittata ✂

Breakfast burrito

Scrambled egg, cheese, bacon, salsa Mexicana, green salsa, sour cream

Smoked salmon bagel

Pancakes

Maple syrup, milk caramel sauce

Apple wood smoked bacon ✂

Hash browns ✂

Beverage

Brewed coffee, selection of teas

Freshly squeezed orange, grapefruit and green juices

Whole and low-fat milk, soy milk

Add: coconut, rice or almond milk

Bring the beach to your breakfast with a coconut station!

🌿 Plant Based 🌱 Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHEF RECOMMENDS:

Suggested enhancements for breakfast

Prepare to order egg and omelet station

Free-range eggs and egg whites

Swiss cheese, cheddar cheese, goat cheese

Spinach, scallions, mushrooms, onions, bell peppers, tomatoes

Bacon, ham, turkey breast

Mexican specialties station

Prepare to order chilaquiles, tossed with red salsa or green salsa, sour cream, fresh cheese and onion

Sweet and savory tamales: chicken mole, chipotle pork, pineapple with raisins 🌿

Puntas a la Mexicana: beef stew, onion, Poblano pepper, cilantro, tomato 🌿

Charro beans: onion, garlic, Poblano pepper, bacon, tomato, cilantro 🌿

Early Mexican coffee

Hot chocolate

Avocado toast station

Multi grain bread, heirloom cherry tomato, roasted corn, house made pickles, sprout, sunflower seeds

Add: smoked salmon; poached egg; tofu scramble

Breakfast side station (select three) 🌿

Apple wood smoked bacon

Turkey bacon

Pork sausage

Turkey sausage

Canadian bacon

Grilled chorizo

Hash brown

Roasted corn and zucchini ragout

Dry rub baked potatoes wedges

Baby potato ragout, roasted corn, zucchini, salsa ranchera

Charro beans: onion, Poblano pepper, bacon, tomato

Quesadillas station

Fresh corn masa tortilla maker. Flour tortillas available

Made with your choice of fillings: Oaxaca cheese, chicken, zucchini blossom, mushrooms, chorizo

Salsas, crema fresca, shredded lettuce

Eggs benedict station

Canadian bacon, smoked salmon, sautéed spinach or Portobello mushroom, topped with Hollandaise sauce

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CHEF RECOMMENDS:

Suggested enhancements for breakfast

Smoked salmon, cured meats and cheese

Smoked salmon with traditional condiments: chives, capers, egg, lemon, sour cream, cream cheese

Bagels ✂

Selection of artisanal cured meats: beef, turkey and pork

Cheese board: cow, goat and sheep milk, creamy, soft and aged / dried fruit and chutney ✂

Crêpes station

Smoked salmon, sautéed cream spinach, Hollandaise sauce

Scrambled eggs a la Mexicana with machaca, Poblano pepper cream sauce

Ricotta cheese, apple compote, cocoa nibs, whipped cream

Banana and pecan nuts, maple cinnamon syrup

Warm & sweet

Brioche brown sugar French toast

Buttermilk pancakes ^P

Belgian sugar waffles

Maple syrup, cajeta milk caramel sauce, whipped cream, strawberries

Applewood smoked bacon, pork sausage links ✂

Juice bar

Create your own with fruit and vegetables from local farms

Beet it: beet, carrot, orange ✂

Healthy green: celery, cactus paddle, pineapple, kiwi ✂

Energy: watermelon, strawberry, ginger ✂

Tropical: coconut water, mango, lime ✂

Coconut station with attendant

Hand-picked coconut cracked live with an organic straw ✂

Specialty coffees station

Espresso, cappuccino, latte

Cereal selection

Amaranth, quinoa, house made granola, linseed, sunflower seeds, hemp

Agave syrup and honey, almond, nuts, dried fruit

Low fat & Greek yogurt, cottage cheese, soy yogurt ✂

Selection of berries

^P Plant Based ^P Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PLATED BREAKFAST

Select one option of each section

First course

Seasonal sliced fruit, cottage cheese ✂

Greek yogurt parfait, linseed, berry compote, house made granola

Bircher muesli

Oatmeal, apple, raisins, cinnamon, berries

Smoked salmon, capers, red onion, cream cheese, chives

Second course

American style

Scrambled eggs, roasted potatoes or hash brown
Apple wood smoked bacon, country pork sausage,
turkey sausage or turkey bacon ✂

Chilaquiles

Crispy corn tortillas, red or green salsa, sour cream,
cheese, red onion, cilantro ✂ P

Avocado toast

Corn, red onion, radish, sprouts, cherry tomato
Choose smoked salmon or poached egg

Eggs benedict

Poached eggs, English muffin, Hollandaise sauce
Choose one: smoked salmon, Canadian bacon or
spinach
Potato hash, grilled tomato

Wellness

Egg white frittata, asparagus, sun-dried tomatoes,
goat cheese, potato hash ✂

French toast

Brioche toast, maple glazed apple, pecans

Beverages

Brewed coffee, selection of teas

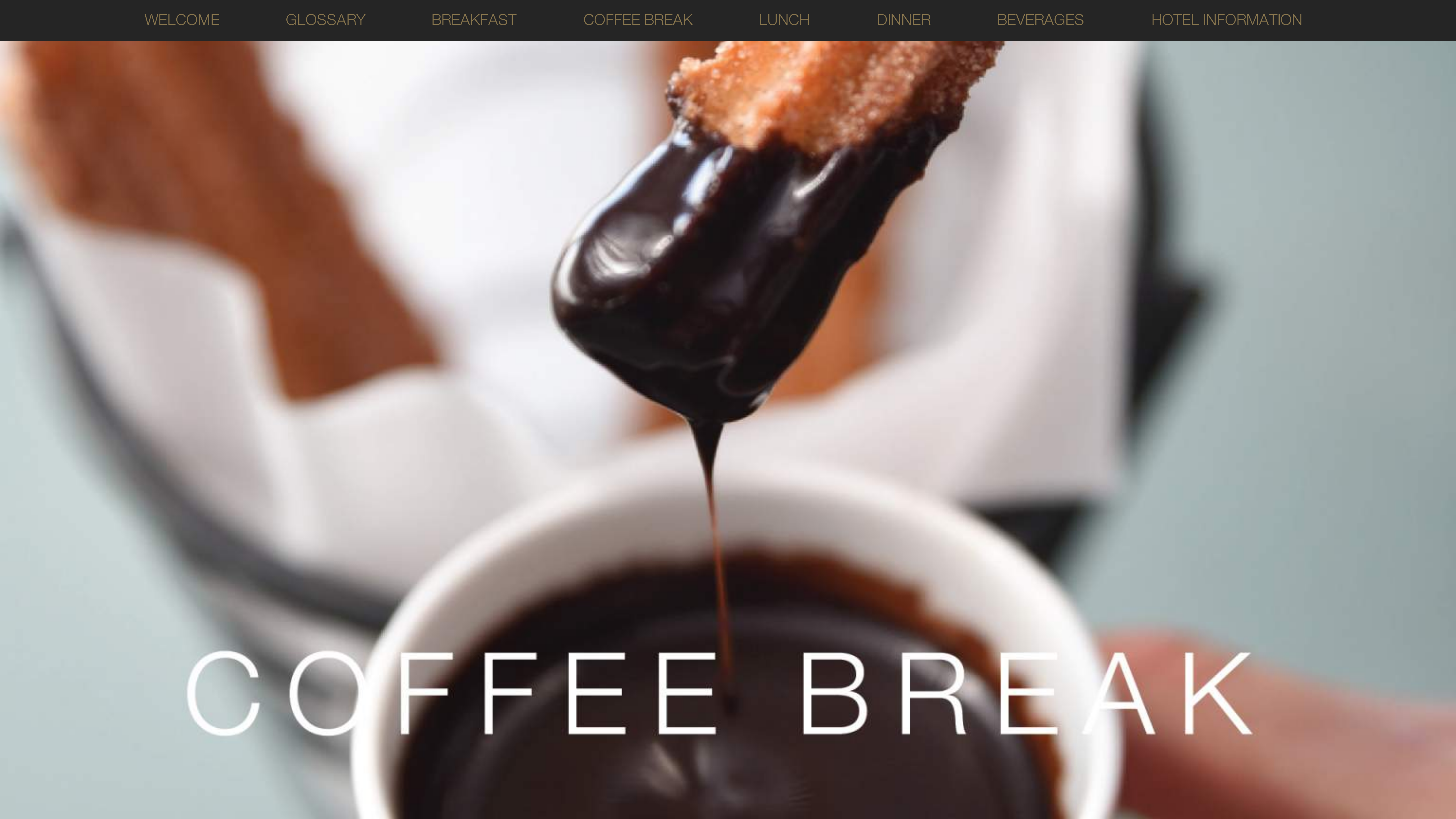
Freshly squeezed orange, grapefruit and green juices

Whole and low-fat milk, soy milk

Add: coconut, rice or almond milk

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COFFEE BREAK

MORNING COFFEE BREAKS

San Blas plantain & banana

Plantain chips with chickpea chipotle dip 🌿 🌱

San Blas style banana bread

Variety of fresh bananas 🌿 🌱

Fried ripe plantain with cajeta caramel sauce 🌿

Organic dried bananas 🌿 🌱

Indulge

Turmeric, strawberry, carrot and ginger shoot 🌱

Kale hummus, root vegetables chips 🌿 🌱

Watermelon and jicama skewer, tajin chili 🌿 🌱

Amaranth, pumpkin seeds and cranberry protein bars 🌱

Homemade trail mix 🌿

Coconut

Chilled chia and coconut water shooter 🌿 🌱

Coconut pulp with tajin chili powder 🌿 🌱

Cocadas Mexican candies 🌱

Alfajores, coconut and dulce de leche

Coconut and tapioca cream, fresh mango 🌿

Traditional French crêpes action station

Requires one Chef Attendant per 50 guests

Signature crêpes flavors:

Classic crêpe -passion fruit mousse, Meyer lemon whipped cream, vanilla sablé crumbles

Molten lava- chocolate crêpe with dark chocolate brownie cubes, chocolate ganache and red berries compote

Cajeta caramel - classic tequila banana flambé, walnut

Chocolate sauce, cajeta sauce, chocolate chips, berries, toasted coconut, whipped cream, pecans

Cookie monster (select three) 🌱

House baked cookies: chocolate chip, raisin-oatmeal, macadamia, biscotti, cranberry chocolate, peanut butter, brownie bites, polvorones or Mexican pecan cookies

Add: coconut, rice or almond milk

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All coffee breaks include brewed coffee, selection of teas, bottled house water.

MORNING COFFEE BREAKS

Bakery

Freshly baked croissants, chocolatine, Danishes and more
Muffins of the day
Lemon-banana pound cake
Butter, homemade preserves

Wellness

Fruit short cake
Granola bars
Vanilla tapioca, blueberries 
Matcha green tea mousse, blackberry jelly 
Grilled fruit skewer, fresh herbs agave infusion  
Date, cocoa nibs, walnut truffle

Churro bar

Freshly made churros displayed in bags with:
Cinnamon sugar, brown sugar, chocolate and cajeta sauce

Juice & smoothie bar

Requires one Chef Attendant per 50 guests

Create traditional and new juice combinations with fresh fruit, vegetables and exotic ingredients armed with a juice maker and your creativity

Pineapple, watermelon, berries, grapefruit, orange, papaya, banana, apple, beet, kale, cactus, celery, carrot

Ginger, turmeric, linseed, hemp, amaranth and chia seeds

Greek yogurt, almond milk, rice milk and soy milk

Add: coconut, rice or almond milk

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AFTERNOON COFFEE BREAKS

Chef's favorite - Empanadas

Tasty version of Argentinian and Mexican empanadas:

Beef and cheese, chimichurri and criolla sauce

Chicken chipotle, corn masa, avocado sauce 

Corn, zucchini blossom 

Garnishes: cream, queso fresco, shredded lettuce

Sweet arroz con leche puff pastry empanada

Create your own trail mix

Choose from peanuts, cashews, candied pecans, almonds, pistachios, dried fruit, spicy peanuts, Japanese peanuts, M&M's, Snickers, Milky Way and more...

Off the chip

Guacamole, salsa, tortilla chips, raspadas  

Kale hummus, vegetable chips  

Requeson and chile ancho dip, pumpkin seeds, plantain chips 

Vegetable crudité's, chipotle ranch dressing  

Mini Sandwiches (select four)

Roast beef, artisanal bread, Manchego, grilled red bell pepper, arugula, caramelized onion, mustard aioli

Torta, chicken tinga Mexican sandwich, chipotle, avocado

Italian salami, prosciutto, mozzarella, tomato, romaine lettuce, mustard dressing on soft Italian bread

Smoked chicken and bacon, pickled vegetable slaw, ramonetti cheese, crusty roll bread, jalapeño mayo

Cuban sandwich: adobo pork shoulder, Swiss cheese, pickles, Dijon mustard, mayonnaise


Roasted vegetables, kale hummus on a gluten free ciabatta  

Portobello pressed sandwich, confit tomato, black olive tapenade 

Artisanal cheese board

Selection of local farms cow, goat and sheep milk cheeses

Fresh, cured and aged European style cheeses 

Pickles, marinated olives, assorted jams and honey, dried fruit, nuts and grapes 

House baked bread

Add: coconut, rice or almond milk

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AFTERNOON COFFEE BREAKS

Italian afternoon

Classic tiramisu: espresso-soaked ladyfingers layered with a light and airy mascarpone cream
Ricotta white chocolate and pistachio cannoli
Pineapple, coconut and walnut cake
Nutella chocolate and fig mousse
Lychee panna cotta 🌿🌱

Frappuccino bar

Requires one bartender per 50 guests

Mocha
Classic
Chai
Coconut
Caramel
Vanilla
Pecan praline

Nayarit flavors

Guacamole, salsa and tortilla chips
Mexican-style fruit and vegetables sticks: lime wedge, tajin, chili powder, chamoy sauce
Tequeños: panela cheese crispy tacos, salsa roja
Elote asado: Mexican grilled street corn on the cob, lime, mayo, queso fresco, chili powder on the side.
Steamed corn option available

Add: coconut, rice or almond milk

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AFTERNOON LITE BITES

Guacamole 🌱🌿

Salsa and tortilla chips

Popcorn factory 🌱🌿

Prepare your favorite popcorn with different toppings:

Sweet - caramel sauce, chocolate sauce, peanut butter sauce

Savory- parmesan cheese, chili powder, fresh jalapeños, melted butter

Ice cream bars and popsicles

Selection of classic ice cream bars
Chocolate crunch, vanilla, chocolate, strawberry, duo sandwich

Specialty coffee station

Requires one coffee Attendant per 50 guests

Espresso, cappuccino, latte

Add: coconut, rice or almond milk

🌱 Plant Based 🌿 Plant Based Option Available 🌾 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PERSONALIZE YOUR COFFEE BREAK

Assorted pastries (per dozen)

Croissants, Danishes, conchas, polvorones

Assorted cookies (per dozen)

Chocolate chip, raisin-oatmeal, macadamia, biscotti, cranberry chocolate, peanut butter, brownie bites, polvorones or Mexican pecan cookies

Mini sandwiches (per dozen) to choose from:

Italian salami, prosciutto, mozzarella, tomato, romaine lettuce, mustard dressing on soft Italian bread

Smoked chicken and bacon, vegetable slaw, ramonetti cheese, crusty roll bread, jalapeño mayo

Cuban sandwich, adobo pork shoulder, Swiss cheese, pickles, Dijon mustard, mayonnaise

Roasted vegetables, kale
hummus on a gluten free ciabatta  

Mexican dips and chips (per bowl)

Beans and epazote; requeson and jalapeño; chipotle and chickpea

Granola bar (per item)

Protein bar (per item)

Chocolate bar (per item)

Pretzels (per bag)

Fruit salad in mason jar (per dozen)

Guacamole (24 oz) and chips (per bowl)

Hummus (24 oz) with pita bread (per bowl)

Vegetable crudités (48 oz) with

ranch dressing (per platter)

Gatorade (per item)

Lemonade (per gallon)

Iced tea (per gallon)

Agua fresca (per gallon)

Infused water (per gallon)

Regular coffee, decaf coffee,
hot water for tea (per gallon)

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LUNCH

BOX LUNCH

Main (select one)

Turkey ham, egg and cheese wrap, refried beans, flour tortillas, salsa ranchera

Acai parfait, low-calorie yogurt, granola, coconut flakes, linseed, seasonal fruit

Griddle pancakes, maple syrup, blueberry jam

Roast beef, bread roll, grilled pepper, smoked provolone, arugula, sun-dried tomato & basil aioli

Smoked chicken sandwich, whole wheat bread, avocado, tomato, romaine lettuce, cucumber, red onion, sriracha aioli

Smoked salmon, cream cheese, shaved onion, arugula, tomato, toasted bagel

Italian sandwich, salami, prosciutto, mozzarella, tomato, romaine lettuce, mustard dressing, soft Italian bread

Roasted vegetables, black olive confit tomato tapenade, gluten free ciabatta  


Tuna salad sandwich, hard-boiled egg, mayonnaise, baguette

Sides (select one)

Chopped salad, lettuce, tomato, cucumber, roasted corn, hibiscus vinaigrette 

Penne pasta salad, grilled vegetables, fresh herb dressing

Seasonal sliced fruit 

Potato salad, onions, roasted corn, mustard-mayonnaise dressing 

Sweets (select one)

Chocolate chips, oatmeal or amaranth cookie

Gluten free chocolate chip cookie

Brownie

Protein bar

Granola bar

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

TACO PARTY

Appetizers (server passed)

Guacamole, tortilla chips and salsa 🌱🌱

Black bean salad, shredded lettuce, grilled corn, tomato, hibiscus vinaigrette 🌱🌱

Puerto Vallarta-style fresh fish ceviche 🌱

Watermelon, cucumber, mint and palm heart salad 🌱🌱

Tacos**Requires one Chef Attendant per 50 guests****Pork al pastor gyro machine taco** 🌱

Grilled pineapple, onion, cilantro

Portobello mushroom taco 🌱🌱

Charred onion, cilantro

Baja style fish tacos

Cabbage, chipotle mayonnaise

Carne asada, skirt steak 🌱

Onion, cilantro

Adobo grilled chicken taco 🌱

Onion, cilantro

Sauces

Molcajete, Mexican and green salsa

Garnishes

Fresh cheese, lettuce, limes, diced onion, pickled jalapeños, Xni-pec (habanero chili and red onion relish - pronounced SCHNEE-pek!). Corn and flour tortillas available

Potato, corn and Poblano pepper stew 🌱

Mexican rice 🌱

Charro beans

Onion, garlic, Poblano pepper, bacon, tomato, cilantro 🌱

Dessert**Requires one Chef Attendant per 50 guests**

Tres leches cake

Oaxaca chocolate tart

Assorted ice cream - choose your three flavors: Coconut, mango, guava, vanilla, chocolate, coffee, sweet corn with tequila 🌱

Beverage

Brewed coffee, selection of teas, bottled house water

Make it fun adding a Margarita mania or the Michelada live station

🌱 Plant Based 🌱 Plant Based Option Available 🌱 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

POKE BOWL

Make your own poke

Requires one Chef Attendant per 50 guests per station

Catch of the day, salmon and shrimp ✂

Quinoa, sushi rice, brown rice ✂

Avocado, carrots, daikon, radish, cherry tomato, wakame, mango, edamame, corn, arugula, cucumber, red onion, cabbage, crispy wonton

Udon noodles, cucumber, carrot, snow peas, peanuts, basil, mint 🌿

Sauces: Chipotle aioli / teriyaki / citrus ponzu / sesame ginger dressing / spicy peanut sauce

Bowls from the grill

Requires one Chef Attendant per 50 guests

Catch of the day ✂

Skirt steak ✂

Chicken breast ✂

Portobello cap ✂ 🌿

Tofu ✂ 🌿

Salads to share (server passed)

Nayarit farmer salad

Lettuce, kale, radish, cashew, berries, old grain mustard agave vinaigrette ✂

Caesar salad

Lettuce, parmesan cheese, garlic croutons, anchovies, Caesar dressing

Greek style salad

Cucumber, peppers, red onion, mint, feta cheese, lime, oregano, extra virgin olive oil

Dessert (server passed)

Seasonal fruit and tapioca pudding ✂

Rosemary grilled pineapple ✂

Banana turnover cake

Beverage

Brewed coffee, selection of teas, bottled house water

🌿 Plant Based 🌿 Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

HEALTHY LUNCH

Appetizers (server passed)

Edamame hummus, plantain chips 🌱🌱

Baby spinach, arugula, berries, sunflower seeds, jicama, chia passion fruit vinaigrette 🌱🌱

Poached shrimp, slaw salad, carrot ginger dressing 🌱

Heart of palm ceviche, yellow aji sauce 🌱🌱

Choice of main live station

Requires one Chef Attendant per 50 guests per station

Seared catch of the day, capers, mint relish 🌱

Grilled adobo chicken, husk tomato salsa 🌱

Slow roasted beef tenderloin, Cabernet jus 🌱

Baked sweet potato 🌱

Roasted broccoli, tahini sauce 🌱

Cauliflower steak 🌱🌱

Grilled Portobello mushroom 🌱🌱

Dessert (server passed)

Coconut and lychee tapioca 🌱🌱

Grilled fruit skewers 🌱🌱

Chocolate chips gluten free cookies 🌱

Flourless chocolate cake 🌱

Non-dairy gelato station 🌱🌱

Requires one Chef Attendant per 50 guests

Beverage

Brewed coffee, selection of teas, bottled house water

For some beach vibe, add our coconut station!

🌱 Plant Based 🌱 Plant Based Option Available 🌱 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH

DELI

Appetizers (server passed)

Panzanella salad with avocado 🌿

Fresh mozzarella tomato salad, basil and balsamic vinaigrette 🌿

Caesar salad, grilled hearts of palm 🌿

Roasted root vegetables & quinoa salad 🌿🌿

Shrimp aguachile ceviche, red onion, cucumber, fresh coriander 🌿

Sandwiches and wraps live station

Requires one Chef Attendant per 50 guests

Roast beef sandwich, grilled pepper, smoked provolone, arugula, sun-dried tomato & basil aioli

Chicken fajita and Caesar salad wrap

Adobo slow cooked pork sandwich, grilled onion, pickled vegetables, Manchego cheese, jalapeño aioli

Smoked chicken wrap, romaine lettuce, cucumber, red onion, curry and sambal yogurt dressing

Grilled Portobello sandwich, pesto, spinach 🌿

Add make your own sandwich live station

Requires one Chef Attendant per 50 guests

Artisanal sliced white and whole wheat bread, bagel, hamburger bun

Sliced ham, smoked salmon, kosher beef pastrami, serrano ham, grilled eggplant, shrimp, pork belly, bacon

Manchego cheese, parmesan cheese, cheddar cheese

Lettuce, red onion, tomato, cucumber

Grain mustard, mayonnaise, pickled cucumber, pickled jalapeño, pearl onions

Dessert (server passed)

Tropical sliced fruits 🌿🌿

Brownies

Chocolate chip cookies

Fruit & Bavarian cream verrine

Beverage

Brewed coffee, selection of teas, bottled house water

Looking for some refreshing drink to go with your sandwich? Nothing better than our Mexican beer station!

🌿 Plant Based 🌿 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH ON THE BEACH

Coconuts stand

Requires one Chef Attendant per 50 guests

Coconut 🌿🍃

Freshly open coconut

Tuba 🌿🍃

Refreshing traditional beverage of the bay area made of fermented coconut palm water, apple and nuts

Cevichería live station

**Requires one Chef Attendant per 50 guests,
\$250/chef attendant**

Catch of the day vampire ceviche 🌿

Bloody Mary sauce

Shrimp aguachile ceviche 🌿

Cucumber, jicama, red onion, coriander, serrano chili

Baja oyster on the shell

Mignonette & spicy ponzu 🌿

Coconut ceviche 🌿🍃

Yellow ají sauce, cucumber, red onion, cilantro

Chopped salad 🌿🍃

Mixed greens, jicama, cherry tomato, corn, cranberries, citrus vinaigrette

Tostadas

Seasonal mushroom tostada, garlic ajillo, Poblano pepper, fresh cream, cotija cheese 🌿

Cochinita tostada, pulled pork, radish, pickled jalapeños

Chicken tinga tostada, cheese, lettuce, red cabbage, red salsa

From the grill live station

Requires one Chef Attendant per 50 guests

Catch of the day adobo embarazado skewer 🌿

Grilled octopus

Dried rub carne asada, skirt steak 🌿

Mojo shrimp skewer, smoked pancetta 🌿

Cauliflower steak 🌿🍃

Sides (server passed)

Rice and black beans with plantain 🌿🍃

Lentil stew, garlic, onion, tomato, cilantro 🌿🍃

🌿 Plant Based 🌿🍃 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH

LUNCH ON THE BEACH

Dessert station

Requires one Chef Attendant per 50 guests

Ice cream and sorbet selection

Ice cream sandwich

Popsicles

Freezer pops

Lychee coconut tapioca 🌿 🌱

Beverage

Brewed coffee, selection of teas, bottled house water

Nothing better to pair with our lunch on the beach than a michelada live station or some Mexican beers!

🌿 **Plant Based** 🌱 **Plant Based Option Available** 🌾 **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH

WORKING LUNCH – IF YOU MUST!

Grilled chicken salad (server passed) ☒

Organic lettuce, cucumber, cranberries, cherry tomato, toasted almonds, citrus vinaigrette

Live stations

Requires one Chef Attendant per 50 guests

Slow cooked roasted prime beef wrap

Lettuce, cucumber, red onion, spicy tahini dressing

Beef and cheese empanadas ☒

Salsa verde

Zucchini blossom and mushroom quesadillas 🌱

Cream, lettuce, salsa criolla

Cuban style sandwich

Adobo pork shoulder, Swiss cheese, pickles, Dijon mustard, mayonnaise

Panini caprese

Mozzarella, basil pesto, tomato

Shrimp burrito

Bell pepper, onion, cheese, red rice

Dessert (server passed)

Mango tapioca pudding ☒ 🌱

Strawberries and soft whipped cream

Coconut custard

Beverage

Brewed coffee, selection of teas, bottled house water

🌱 Plant Based 🌱 Plant Based Option Available ☒ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHEF RECOMMENDS:

Suggested enhancements for lunch

Gazpacho

Refresh your lunch with a classic Andaluz gazpacho

Ceviche station

Shrimp aguachile, cucumber, red onion, cilantro

Catch of the day tiradito, citrus avocado leche de tigre, salsa macha, pink radish

Octopus and scallops Acapulco ceviche, red onion, tomato, cilantro and cocktail sauce

Dry rub pork ham station

Sliced to order to add to your favorite sandwich

Slider-mania station

A la minute grilled assorted sliders: beef, turkey, shrimp, Portobello

Prime beef carving station

Slow roasted NY prime beef, sliced to order 

Horseradish mayo

Charcuterie board

Serrano ham

Spanish Iberic chorizo

Salami

Pepperoni

Fruit compote

Artisanal bread

Domestic and imported cheese board

Spanish Manchego

Parmesan Reggiano

Asiago cheese

Roquefort cheese

Brie cheese

Camembert cheese

Goat cheese

Ramonetti cheese

Aged panela cheese

Fruit compote

Artisanal bread

 Plant Based  Plant Based Option Available  Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH

CHEF RECOMMENDS: Suggested enhancements for lunch

Plant-based station

Grilled Portobello Zarandeado-style, slaw salad, gluten free corn tortillas 🌱

Tempura avocado tacos, Napa cabbage salad, salsa Mexicana, chipotle aioli, flour tortillas

Spiced roasted veggies with lentils, cashew, Brussels sprouts, corn, red onion, bell pepper 🌱

Gluten free live station

Grilled chicken quinoa bowl, dried cranberries, snow peas, sautéed baby spinach and carrots, fresh herbs dressing

Beef and cheese corn empanadas, green sauce, cream and queso fresco, shredded lettuce

Adobo catch of the day, preserved lemon relish

Coconut station

Hand-picked coconut cracked live with an organic straw 🌱

🌱 **Plant Based** 🌱 **Plant Based Option Available** 🌱 **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

MAKE YOUR OWN BENTO BOX

Select four:

Caesar salad

Grilled chicken, country bread croutons, shaved parmesan

Quinoa salad 🌿

Roasted vegetables, toasted almond, basil infusion, orange chile ancho vinaigrette

Octopus poke 🌿

Rice, crispy vegetables, toasted peanuts, basil, mint, cilantro, spicy peanut chili flakes sauce

Poached shrimp 🌿

Pickled vegetables, ponzu sauce

Smoked chicken breast sandwich

Manchego cheese, chipotle aioli, pickles, grilled bell peppers

Beef sliders

Grilled onion, cheddar cheese, jalapeño aioli, lettuce, tomato

Adobo shrimp quesadilla

Roasted corn, Oaxaca cheese

Grilled eggplant hummus and spinach sandwich 🌿

Mozzarella & tomato panini

Arugula, basil pesto

Chocolate cake

Berries compote

Vanilla flan 🌿

Guava tree milk cake

Oatmeal, golden raisin, amaranth cookie

Beverage

Brewed coffee, selection of teas, bottled house water

🌿 Plant Based 🌿 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PREMIUM BENTO BOX

Asian:

Poached lobster summer rolls 🌿

Pickled vegetables, basil, cilantro, sweet chili mango sauce

Cured salmon and caviar poke 🌿

Wakame, edamame, cabbage, avocado, ponzu sauce

Five spices duck confit slaw salad

Carrot, cabbage, jicama, cucumber, crispy wonton, sesame seeds, carrot ginger dressing

Coconut tapioca with lychee 🌿 🌿

Local flavor:

Catch of the day ceviche 🌿

Yellow aji, cucumber, radish, avocado

Crispy duck tostada 🌿

Spicy tomato, jalapeño escabeche

Slow braised beef empanadas

Poblano pepper, corn kernels, cilantro sauce

Oaxaca chocolate tart

Mediterranean:

Grilled artichoke salad 🌿 🌿

Arugula, grapefruit, sunflower seeds, apple cider vinaigrette

Chickpea hummus 🌿

Toasted pine nuts, parsley, crispy pita bread

Grilled lamb souvlaki wrap

Yogurt cucumber sauce

Pistachio and date tart

🌿 Plant Based 🌿 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PLATED LUNCH

Appetizer

Local field greens salad, strawberry, almonds, sunflower seeds, berries vinaigrette 🌱🌱

Grilled avocado & arugula salad, corn, salsa Mexicana, cilantro vinaigrette 🌱🌱

Seasonal tomato, grilled peach, mozzarella, balsamic extra virgin olive oil 🌱

Add protein to your salad: catch of the day, shrimp, carne asada, grilled chicken

Soup

Corn soup, poached lobster, chile ancho oil 🌱🌱

Poblano pepper cream soup, pumpkin seeds 🌱🌱

Tortilla soup, avocado, sour cream, cheese 🌱

Entrée

Adobo roasted catch of the day, corn kernels, grilled zucchini, dried chili sauce 🌱

Grilled shrimp, saffron scented risotto, guajillo beurre blanc

Roasted vegetable terrine, crispy vegetable salad, confit tomato sauce 🌱🌱

Grilled beef filet, baby potatoes, corn and zucchini ratatouille 🌱

Dessert

Crème fraîche cheesecake, mango gelée

Green cardamom scented coconut milk panna cotta, ginger pineapple salad 🌱🌱

Layered chocolate cake, passion fruit sorbet 🌱

Give your guests a choice, pre-order or tableside

Pre-selected choice:

2 options of entrée.
Maximum of 200 ppl

3 options of entrée.
Maximum of 150 ppl

Tableside choice:

2 options of entrée.
Maximum 180 ppl

3 options of entrée.
Maximum 120 ppl



🌱 Plant Based 🌱🌱 Plant Based Option Available 🌱 Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 1 appetizer + 1 soup + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH



CHEF RECOMMENDS: Suggested enhancements for plated lunch



Salads

Mexican chopped salad, mixed lettuce, jicama, roasted corn, tomato, cucumber, avocado, black beans, queso fresco, crispy tortilla strips, hibiscus piconcillo vinaigrette  

Heirloom tomato, mozzarella, grilled peach salad  

Caesar salad, grilled chicken, shaved parmesan, herb crouton, anchovies, Caesar dressing


Quinoa roasted root vegetable salad  

Detox salad, watercress, baby spinach, toasted almond, strawberries, cucumber, broccoli, citrus chia seeds vinaigrette  

Ceviches

Catch of the day Peruvian style ceviche 

San Blas style shrimp aguachile 

Vuelve a la Vida seafood ceviche, salsa Mexicana, cocktail sauce 

Catch of the day tiradito, yuzu dressing, radish, red onion, cucumber



Plant based ceviche, cauliflower, jicama, cucumber, aji chile, roasted corn, cilantro, red onion  

Empanadas

Traditional Argentinian beef and cheese empanada, chimichurri

Corn and cheese empanada

Spinach, artichoke and cheese empanada

Chicken tinga, corn dough empanadas, fresh cream, avocado salsa, shredded lettuce  

Sliders

Angus beef, smoked ketchup, sharp cheddar

Fried chicken tender, chipotle mayo, slaw salad

Shrimp and crab corn cake, arugula sprout, sun-dried tomato basil mayo

Zarandeado Portobello, tomato, lettuce, zucchini, crispy shallot 

Wraps & sandwiches

Roast beef wrap, grilled pepper, smoked provolone, arugula, sun-dried tomato & basil aioli

Smoked chicken wrap, romaine lettuce, cucumber, red onion, yogurt curry and sambal dressing

Grilled Reuben sandwich, pickles, sauerkraut, Swiss cheese, rye bread

Smoked turkey sandwich, Spanish Manchego cheese, tomato, mustard, extra virgin olive oil

Pulled pork sandwich, cabbage salad, pickled jalapeño

Grilled vegetables sandwich, sprouts, black olives, hummus 

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LUNCH

CHEF RECOMMENDS: Suggested enhancements for plated lunch

Entrées

- Carne asada (skirt steak), chimichurri
- Pan seared catch of the day, garlic lemon caper sauce ☞
- Adobo grilled chicken ☞
- Grilled shrimp, mango pico de gallo ☞
- Seafood Spanish paella
- Pork carnitas, sauces and condiments, corn tortillas ☞
- Slow cooked short rib Mexican style birria, sauces and condiments, corn tortillas ☞
- Dry rub cauliflower steak ☞☞

Sides

- Mexican rice ☞☞
- Baked sweet potato ☞☞
- Roasted spring potato, fresh herbs, bell pepper and shallots ☞☞
- Lentil stew, garlic, onion, tomato, cilantro ☞☞
- Grilled heirloom carrots and asparagus ☞☞
- Mexican vegetable ratatouille ☞☞
- Charro beans, onion, Poblano pepper, bacon, tomato ☞

Dessert

- Poke seasonal fruit and tapioca bowl ☞☞
- Banana turnover cake
- Pear and ginger empanadas
- Lychee coconut tartlet ☞
- Artisanal ice cream: coconut, mango, corn ☞☞

☞ Plant Based ☞ Plant Based Option Available ☞ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.



DINNER

CANAPES

DEL MAR - From the Sea

Cold

Cured catch of the day on tapioca chip, wakame, togorashi and sesame aioli 🌿

Salmon jicama roll, scallions, toreado chili 🌿

Mini shrimp cocktail, served on chilled mango and coconut gazpacho shooter 🌿

Yellow fin tuna sushi roll, sriracha aioli, tempura asparagus, salmon roe

Hot

Smoked marlin corn dough empanada, green tomato and avocado salsa 🌿

Corn crab cake, jalapeño remoulade, radish

Coconut crusted rock shrimp, ginger, Poblano pepper tartar

Octopus skewers, baby potato, pineapple, lemongrass miso glaze

CARNE - Meat Options

Cold

Angus beef carpaccio, herb crouton, shaved parmesan, caper aioli, arugula sprout

Prosciutto goat cheese and confit grape bruschetta

Asian style chicken mini lettuce wrap, carrot, daikon, toasted peanut 🌿

Rolled torched beef, daikon, cucumber, nori, teriyaki dip 🌿

Hot

Cochinita gordita, pulled pork, corn dough, pickled cucumber, red onion 🌿

Ancho chili short rib quesadilla, flour tortilla, Monterrey Jack cheese

Lamb barbacoa sope, fresh cheese, Napa cabbage slaw, mint fresh cream 🌿

Crispy chicken parmesan, panko, herbs, buffalo BBQ

Mini beef empanadas, signature chipotle aioli 🌿

Crispy duck spring roll, carrot, cilantro and mint hoisin BBQ

Mini chicken quesadilla, Oaxaca cheese, morita chili sauce, flour tortilla

🌿 Plant Based 🍴 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Suggestion of one dozen of canapes for every 3 guests followed by dinner.

CANAPES

TIERRA — Plant Based

Cold

Jicama roulade, pickled vegetable, green cardamom scented watermelon 🌿

Compressed watermelon and jicama skewer, tajin chili-lime rub 🌿

Edamame hummus, crispy kale chip

Mango and yellow pepper chilled gazpacho, celery stick 🌿

Hot 🌿

Confit cherry tomato and peppers, basil pesto on quinoa chip

Ajillo seasonal mushroom empanada, roasted tomato, ancho chili sauce

Kung Pao cauliflower satay

Crispy tofu popcorn, eggplant sweet chili jam

GALA - Fancy!

Cold

Foie gras terrine, ancho chili apple chutney, ancient grains bread crouton

Poached spiny lobster, black caviar over blini and crème fraiche

Baja California oyster and caviar

Cured salmon and caviar toast

Hot

Rockefeller Baja oyster, Iberic ham

White truffle scented arancini, tomato chutney

Lamb curry samosas, mint apple chimichurri

Foie gras tapa, poached figs

🌿 **Plant Based** 🍴 **Plant Based Option Available** 🌿 **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Suggestion of one dozen of canapes for every 3 guests followed by dinner.

PUEBLO MÁGICO

Appetizers (server passed)

Guacamole, Mexican salsa and chips 🌿 🌱

Local farmers greens and toppings 🌿

Hibiscus agave vinaigrette, passion fruit dressing

Roasted beet, goat cheese, walnut salad, ancho chili and piloncillo syrup 🌿 🌱

Punta Mita seafood ceviche 🌿

Live stations

Requires one Chef Attendant per 50 guests

Mexican station

Beef and cheese empanadas 🌿

Chiles rellenos, Poblano pepper, Oaxaca cheese, tomato broth

Chicken tamales, banana leaves with guajillo sauce 🌿

Charro beans, onion, Poblano pepper, bacon, tomato 🌿

Mexican style rice 🌿 🌱

Tacos station 🌿

Authentic live handmade tacos

Tacos al pastor, pineapple and achiote marinated pork using traditional al pastor technique

Seasonal mushrooms 🌱

Catch of the day, chicken and skirt steak tacos

Sauces: molcajete, Mexican and green salsa

Garnishes: fresh cheese, lettuce, limes, diced onion, pickled jalapeños, Xni-pec (habanero chili and red onion relish)

Dessert station

Requires one Chef Attendant per 50 guests

Churros and buñuelos, piloncillo and cajeta sauce 🌱

Caramel jericaya

Guava three milk cake

Tropical and passion fruit infused salad 🌿 🌱

Beverage

Brewed coffee, selection of teas, bottled house water








Our Margarita mania is a must when you are having the most traditional food!

🌱 Plant Based 🌱 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

REGIONAL CUISINES OF MÉXICO


Appetizers (server passed)

- Green leaves salad, lime citrus vinaigrette  
- Three tomato salad, hoja santa vinaigrette  
- Seasonal bean salad  
- San Blas style shrimp pozole soup, corn kernels, cabbage, oregano, lime, corn tostadas 

Main courses station

Requires one Chef Attendant per 50 guests

- Yucatan pork cochinita, blue corn sopes, beans and xni-pec 
- Hidalgo lamb barbacoa. Mexican style underground roasted lamb, served with handmade corn masa tortilla 
- Puebla seasonal mushroom sope  

Guerrero a la talla (chili rubbed) catch of the day cooked over wood and charcoal 

Garnishes: green salsa, salsa Mexicana, salsa molcajete, limes, pickled cactus vegetable slaw

Pulled duck enchiladas, Oaxaca mole, fresh cheese 

San Blas shrimp tamales in banana leaves, chile guajillo sauce 

Tlaxcala mixiote -chicken and baby potato wrapped in agave leaf and cooked underground 

Zucchini, corn, Poblano pepper, green enchiladas  

Sides (server passed)


Veracruz-style lentil stew and fried plantains  

Traditional frijoles de olla, beans cooked with epazote  

Dessert (server passed)

- Michoacan quince marble cake
- Tequila and cranberry Mexican pudding
- Tabasco cocoa and orange cookies
- Baked piloncillo candied pumpkin 
- Mezcal infused tropical fruit with peppermint  

Beverage

- Mexican coffee 
- Brewed coffee, selection of teas, bottled house water

Pair our traditional menu with a Mexican spirits station and start enjoying the full Mexican experience!

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHARCOAL AND WOOD FIRE GRILL

Tossed salad bar (server passed)

Organic mixed greens 🌿🌱

Toppings: roasted corn, tomato, cucumber, cranberries, caramelized walnuts, croutons, red onion

Caesar dressing, balsamic vinaigrette, hibiscus flower dressing

Grilled potato, green beans, cherry tomato, hard boiled eggs, oregano vinaigrette 🌿🌱

Vegetable slaw salad, papaya and grape seed oil dressing 🌿🌱

Mozzarella, grilled seasonal fruit, pesto 🌿

Serrano ham and figs 🌿

From the grill station

Requires one Chef Attendant per 50 guests

Catch of the day, ajillo style butter 🌿

Dry rub cowboy steak 🌿

Zarandeado jumbo shrimp 🌿

Herb marinated chicken breast, chimichurri 🌿

Argentinian sausage, salsa criolla

Barbecue pork ribs 🌿

Portobello cap 🌿🌱

Sides (server passed)

Slow roasted sweet potato 🌿🌱

Mac & cheese

Creamed spinach 🌿🌱

Dessert

Requires one Chef Attendant per 50 guests

Carrot cake

Apple and blueberry clafoutis 🌿🌱

Seasonal fruit crispy tartlet

Artisanal ice cream station with our variety of toppings and sauces

Vanilla, chocolate, strawberry, coffee, Irish cream, green cardamom, macadamia, coconut

Waffle, crispy crêpe, coconut, granola, cranberries, chocolate chips

Chocolate sauce, vanilla sauce, caramel sauce, strawberry sauce 🌿🌱

Beverage

Brewed coffee, selection of teas, bottled house water

And for an extra touch, nothing better than some mojitos or caipirinhas from our Latin America flair station!

🌱 Plant Based 🌱 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PACIFIC SUNSET GALA

Appetizers (server passed)

Arugula and local farm greens: candied almonds, cherry tomatoes, dried cranberries, roasted corn, roasted baby beet, late harvest vinaigrette / chipotle balsamic dressing 🌿🌱

Sashimi sampler: tuna, salmon, local catch of the day, wasabi, pickled ginger, wakame, soy, ponzu 🌿

A selection of artisanal cheeses from Queretaro, Puebla and Jalisco: pickles, marinated olives, bread basket, assorted jams, honey, dried fruit, nuts and grapes

Live risotto stations

Requires one Chef Attendant per 50 guests

Truffle and porcini mushroom risotto station

Pan seared lion scallops

Carving live stations

Requires one Chef Attendant per 50 guests

Angus slow cooked beef tenderloin coffee crust, mole sauce 🌿

Pan-seared catch of the day, caper-preserved lemon beurre blanc 🌿

Prosciutto and provolone roasted chicken breast, Port sage sauce 🌿

Crushed duck foie gras potatoes, garlic and parsley 🌿

Grilled asparagus, baby vegetables casserole 🌿

Dessert live station

Requires one Chef Attendant per 50 guests

Ricotta and assorted fruit tartlet

Day and night layer cake

Chocolate mousse shooter, hazelnut dust

Caramelized pear tart

Coconut crème brûlée 🌿

Beverage

Brewed coffee, selection of teas, bottled house water

Enhance your dinner by adding our signature flambé coffees Tribute of the Gods and Mezcal s'more. The perfect end for a perfect dinner!

🌿 Plant Based 🌱 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PLANT BASED DINNER

Created in partnership with Chef Leslie Durso

Starters (server passed)

- Heart of palm bites, sriracha dressing 🌱
- Curried potato spring rolls, sweet chili sauce
- Pickled vegetables Vietnamese rolls, passion fruit sauce
- Udon noodle and kale salad, spicy peanut sauce

Entrées station

Requires one Chef Attendant per 50 guests

- Portobello steak, red wine reduction, roasted potatoes, sautéed greens 🌱
- Artichoke cake, ginger yuzu sauce and apple mint slaw 🌱

Eggplant lasagna, cashew cream, marinara, roasted vegetables 🌱

Roasted curry cauliflower, forbidden rice 🌱

Herb marinated grilled tofu, coconut rice, mango chutney 🌱

Balsamic roasted Mediterranean vegetables, soft polenta 🌱

Risotto cavolo nero, whole roasted tomatoes

Dessert station

Requires one Chef Attendant per 50 guests

Tofu and coconut milk flan, seasonal fruit carpaccio, agave syrup 🌱

Peach almond cobbler

Grilled fruit skewers 🌱

Coconut milk tapioca pudding 🌱

Chocolate cake

Churros chocolate and piloncillo sauce

Beverage

Brewed coffee, selection of teas, bottled house water

🌱 Plant Based 🌱 Plant Based Option Available 🌱 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

LIVE STATIONS

Customize your Dinner Party

Cevicheria ✂

Customize your ceviche with choice of proteins and selection of sauces

Sauces: Traditional Punta Mita, Peruvian style, Acapulco, aguachile

Protein: Catch of the day, bay scallops, shrimp & octopus

Garnishes: Red onion, cucumber, mango, tomato, serrano chili, fresh coriander, corn, lime juice

Sushi & sashimi

Hand rolls: maki, temaki, spicy tuna, vegetarian

Nigiri: Catch of the day, California shrimp, salmon

Sashimi: Catch of the day, yellow fin tuna (subject to availability), salmon

Garnishes: wasabi, pickled ginger, wakame, soy, ponzu

Raw bar ✂

Kumai Baja oysters, chipotle and traditional mignonette

Spider king crab, butter sauce, jalapeño tartar

Peeled blue shrimp, cocktail sauce, lemon wedges

Antipasto & tapas

Shrimp cocktail shooters ✂

Grilled flatbread, goat cheese, caramelized onion, arugula, and sun-dried tomato

Roasted artichoke, black olive and feta skewer ✂

Confit Portobello and bell pepper, pesto bruschetta, shaved parmesan

Smoked salmon, leek and requeson quiche

Octopus salad, garlic, parsley and lime vinaigrette ✂

Prosciutto cantaloupe wedges ✂

Assorted grains bread basket

Mexican artisanal cheese table

A selection of artisanal cheeses from Queretaro, Puebla and Jalisco

Featuring fresh, creamy, cured and aged cheeses made of cow, sheep and goat milk ✂

Bread basket, assorted jams and honey, dried fruit, nuts and grapes

Poke bowl station

Catch of the day, salmon or shrimp ✂

Quinoa, sushi rice, brown rice

Avocado, carrots, daikon, radish, cherry tomato, wakame, mango, edamame, corn, arugula, cucumber, red onion, cabbage, crispy wonton

Sauces: chipotle aioli, teriyaki, citrus ponzu, sesame ginger dressing

🌿 Plant Based 🍷 Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Requires one Chef Attendant per 50 guests per station. Minimum two stations per event.

LIVE STATIONS

Customize your Dinner Party

Salad bar

Organic lettuce greens, romaine lettuce

Toppings: roasted corn, tomatoes, cucumbers, bell pepper, sundried cranberries, caramelized walnuts, croutons, feta cheese

Dressing: Caesar, balsamic vinaigrette, hibiscus piloncillo

Add protein to your salad station

Skirt steak carne asada, chimichurri ☞

Pan seared catch of the day, garlic lemon capers sauce ☞

Adobo grilled chicken ☞

Grilled jumbo shrimp ☞

Dry rub cauliflower steak ☞☞

Tacos on the street (our favorite!) ☞

A traditional taco cart like those found on the streets of Mexico

Tacos al pastor, pineapple and achiote marinated pork cooked on a Mexican rotating spit

Substitute for chicken al pastor or beef al pastor

Tacos: fish, chicken, beef, and vegetarian

Sauces: molcajete, Mexican and green salsa

Garnishes: fresh cheese, lettuce, limes, diced onion, pickled jalapeños, xni-pec

Puerco a las brasas

A Mexican tradition! or whole lamb

Whole roasted pig cooked over a fire pit on the beach

Create a taco or Cuban sandwich

Garnishes: green and red salsa, coleslaw, cilantro, limes, diced onion, pickled jalapeños, xni-pec, radish

Corn and flour tortillas, mini telera bread

Everyone loves pasta station

Choose your pasta: penne, linguini, ricotta and spinach ravioli, gluten free pasta

Toppings: bacon, shrimp, spinach, mushrooms, roasted garlic, tomatoes, olives, roasted red peppers, chili flakes

Homemade sauces: parmesan Alfredo, basil pesto, pomodoro marinara.

Served with garlic bread

Wok live station ☞

Udon, soba noodles, jazmin rice

Shrimp, chicken, beef

Toppings: carrots, zucchini, snow peas, Napa cabbage, red onion, broccoli, peanuts, cashew, tofu

Sauces: green and red curry, unagi sauce, sweet chili, spicy peanut sauce

☞ Plant Based ☞ Plant Based Option Available ☞ Gluten Free

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LIVE STATIONS

Customize your Dinner Party

Carnitas

only properly made in Mexico, according to Chef

Confit Pork, shredded the Mexican way 🍴

Served with onion, cilantro, green sauce, pickled red onion and habanero, lime, guacamole, Salsa Mexicana, flour and corn tortillas

Gluten free and plant-based 🍴

Quinoa bowl, dried cranberries, snow peas, sautéed baby spinach and carrots, fresh herb dressing

Beans salad

Grilled avocado, lettuce hearts

Cashew pesto confit tomatoes

Kung Pao cauliflower

Lentil stew

Marinated roasted artichokes and olives

Plant based bread

Plant based bruschettas

Cashew pesto / Confit tomatoes / Plant based bread

Olives / Marinated artichokes / Avocado truffle /

Lettuce hearts

Elotes 🍴

because we know our corn! A local street favorite!

Esquites or Corn on the Cob: local savory white corn poached, then topped to your liking

Garnishes: tajin, lime, sour cream, queso fresco, chili powder, cilantro

All about the sides

Traditional mashed potatoes 🍴

Baked sweet potato 🍴🌱

Parmesan, garlic, rosemary baby potatoes 🍴

Potatoes dauphinoise 🍴

Grilled asparagus 🍴🌱

Roasted baby vegetables 🍴🌱

Quinoa, sautéed spinach, peppers, cashew 🍴🌱

Modern day medley - Portobello, sundried tomato, roast artichoke 🍴🌱

Roasted shallots and Brussels sprouts, preserved lemon 🍴

Mexican rice 🍴🌱

Charro beans, onion, Poblano pepper, bacon and tomato

🌱 Plant Based 🍴 Plant Based Option Available 🍴 Gluten Free

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LIVE STATIONS

Customize your Dinner Party

Churro cart

Churros made a la minute

Chocolate sauce, vanilla sauce, caramel sauce

Traditional French crêpes

Classic crêpes: passion fruit mousse, Meyer lemon whipped cream, vanilla sablé crumbles

Molten lava crêpe: dark chocolate brownie cubes, chocolate ganache and red berries compote

Cajeta caramel crepe: classic tequila banana flambé, walnut

Chocolate sauce, cajeta sauce, chocolate chips, berries, toasted coconut, whipped cream, pecans

Artisanal ice cream with our toppings and sauces

Ice cream: Vanilla, chocolate, strawberry, coffee, Irish cream, green cardamom, macadamia, coconut

Toppings: Waffle pieces, crispy crêpes, coconut, granola, cranberries, chocolate chips

Sauces: Chocolate, vanilla, caramel, strawberry

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

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LIVE STATIONS

Customize your Dinner Party

Carving Stations
Includes two sides

Carving stations ✂

Angus beef tenderloin coffee rub crust, Oaxaca mole
Slow roasted prime rib eye, sage and Port beef juice
Prime tomahawk, gremolata
Kurobuta pork rack, maple chile ancho glaze
Argentinian style asado, short rib in the bone
New Zealand grilled rack of lamb, red onion-mint chutney
Zarandeado whole Pacific red snapper
Spiny lobster, lemon beurre blanc
Jumbo shrimp, ajillo sauce

Two sides included per carving item select your options

Crushed traditional mash potato ✂
Mexican rice ✂🌿
Coconut scented jasmine rice
Saffron scented basmati rice
Parmesan, garlic, rosemary baby potato ✂
Potatoes dauphinoise ✂
Grilled asparagus ✂🌿
Roasted baby vegetables ✂🌿
Quinoa, spinach, peppers, cashew ✂🌿
Portobello, sundried tomato, roast artichoke ✂🌿
Roasted shallots and Brussels sprouts, preserved lemon ✂🌿

🌿 Plant Based 🍴 Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.
Requires one Chef Attendant per 50 guests per station. Minimum two stations per event.

PLATED DINNER

Salad

Roasted baby beet & green leaves, toasted pumpkin seeds

Goat cheese, orange segments, piconcillo hibiscus vinaigrette

Garden lettuce salad, chipotle balsamic vinaigrette

Grape tomatoes, roasted corn, granny smith apple, toasted pumpkin seeds

Heirloom tomato, avocado, watermelon & burrata

Baby arugula, extra virgin olive oil and basil infusion, sea salt

Watercress, spinach & shaved parmesan

Organic sundried fig, toasted almond, tapenade crouton, citrus mustard vinaigrette

Zarandeado shrimp, crispy vegetables slaw salad

Snow peas, carrots, Chinese and red cabbage, yellow pepper, agave chili vinaigrette

Appetizer

Catch of the day ceviche

Chilled watermelon, black aguachile sauce, radish and cucumber

Slow braised pork belly Char Siu

Three beans cassoulet, Swiss chard

Pan seared lion's paw scallop

Cauliflower and green peas purée, miso sauce, granny smith apple and daikon salad

Catch of the day tiradito

Yuzu, yellow aji emulsion, radish, charred avocado, cilantro

Black angus carpaccio

Watercress salad, tapenade aioli, shaved parmesan

Foie gras terrine, green tomatillo, rosemary apple compote

Endive leaves, candied hazelnut, Poblano pepper brioche, pink pepper corn

Soup

Corn leek bisque

Lobster dumpling

Pumpkin and chile pasilla soup

Epazote oil, toasted pumpkin seeds

Chinese shrimp wonton soup

Gazpacho

Tomato, cucumber, avocado

Tierra - plant based entrées

Stir-fried udon noodles & crispy tofu

Carrots, snow peas, red cabbage

Corn potato cake, aromatic herb emulsion

Slaw salad, sesame seeds, toasted nori chiffonade

White truffle scented sweet peas risotto

 Plant Based  Plant Based Option Available  Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 1 soup or 1 salad + 1 appetizer + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PLATED DINNER

Roasted root vegetables ✖

Curried quinoa, mint, basil, cilantro

Stuffed Poblano pepper ✖

Corn kernels, zucchini, spinach, tomato guajillo broth

Del mar — from the sea entrées

Zarandeado style catch of the day ✖

Corn and leek purée, hoja santa emulsion, chayote slaw

Roasted totoaba bass ✖

Fingerling potato, baby zucchini, scallion eggplant jam

Catch of the day ✖

Wild rice, citrus segments, toasted nori chiffonade, tamarind piloncillo sauce

Pan seared red snapper ✖

Confit cherry tomato and parsley risotto, Reggiano parmesan cheese

Chilean salmon ✖

Cauliflower purée, red onion chutney, Swiss chard

Shrimp Kung Pao

Szechuan sauce, pineapple, cashew nuts, jasmine rice

Carne — meat entrées

Roasted prime beef tenderloin ✖

Potatoes dauphinoise, glazed pearl onions and baby carrots

Slow roasted New Zealand rack of lamb ✖

Curried mint quinoa, tapenade, crispy Brussels sprouts leaves

Braised Angus short ribs ✖

Green peas, confit potatoes and glazed carrots, beef jus

Prosciutto wrapped chicken breast ✖

Smoked provolone, roasted artichoke, sundried tomato, chile ancho white bean stew

Duck confit ✖

Truffle butter potato purée, seasonal mushrooms, Port blueberry sauce

Make your entrée a duo by adding

Prime beef tenderloin, morel mushroom sauce (5 oz) ✖

Short rib, red wine reduction (6 oz) ✖

Jumbo prawn, citrus beurre blanc (3 pieces)

Catch of the day, capers relish (6 oz) ✖

Half spiny lobster, beurre noisette ✖

Korobuta pork loin, plum sauce (6 oz) ✖

🌿 Plant Based 🍴 Plant Based Option Available ✖ Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 1 soup or 1 salad + 1 appetizer + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PLATED DINNER

Duo pairings

Grilled beef tenderloin / brown butter grilled spiny lobster 🍷

Truffle potatoes dauphinoise, roasted Brussels sprouts, lobster bisque beurre blanc

Three chilis adobo catch of the day / slow braised pork belly Char Siu

Edamames and green peas purée, glazed baby carrots, daikon, apple, mint-cilantro slaw

Braised short rib / pastor grilled shrimp 🍷

Grilled polenta, glazed roasted vegetables, red wine demi-glaze, preserved lemon chimichurri

Give your guests a choice, pre-order or tableside

Pre-selected choice:

2 options of entrée add

Maximum of 200 ppl

3 options of entrée add

Maximum of 150 ppl

Tableside choice

2 options of entrée add

Maximum 180 ppl

3 options of entrée add

Maximum 120 ppl

Intermezzo

Mandarin sorbet, cucumber and lavender granite 🍷

Grapefruit Campari sorbet 🍷

Dry rosé wine sorbet, watermelon pearls 🍷

Green cardamom scented watermelon

granite and champagne 🍷 🌿

Dessert

Chocolate cake

Passion fruit sauce, strawberry sorbet

Vanilla and citrus crème brûlée

Orange tuile

Opera cake

Coffee almond sponge cake, ganache, French butter cream, chocolate glaze, orange ice cream

Pistachio lemon mousse

Lemon joconde, raspberry and mango gelée

Coconut panna cotta 🍷

Hibiscus caviar, ginger ice cream

San Blas banana bread

Dulce de leche ice cream, banana brûlée

Churros 🌿

Chocolate sauce, cinnamon ice cream

Add your logo to your dessert

Guarantee required one month in advance

Beverage

Brewed coffee, selection of teas, bottled house water

Wine pairing options available upon request

🌿 Plant Based 🌿 Plant Based Option Available 🍷 Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 1 soup or 1 salad + 1 appetizer + 1 main dish + 1 dessert. Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHEF JOSÉ'S INSPIRED PLATED DINNER

Appetizers

Vietnamese roll ✂

Curry grilled shrimp, vermicelli, lettuce, carrot, sprouts, herbs, pickled ginger, nuoc cham sauce

Gyoza

Chicken, soy sauce, ginger

Crispy octopus ✂

Vietnamese slaw, hot and sour tamarind sauce

Mushroom miso soup ✂ 🌱

Tofu, wakame, scallion, shiitake, black mushrooms

Angry sushi roll

Spicy catch of the day, avocado, cucumber, lemon, yuzu mayo

Salmon sashimi

Teriyaki shimeji mushrooms, radish

Entrée

Nasi goreng ✂

Fried rice, chicken satay, sambal sauce

Balinese chicken ✂

Grilled corn salsa, pickled chayote, coconut broth, jasmine rice

Five spices half duck

Curry apple slaw, hoisin, cilantro, cucumber, scallions, flour tortillas

Roasted catch of the day ✂

Glazed vegetables, miso onion sauce

Shrimp Kung Pao ✂

Spicy Chinese sauce, pineapple, cashews, jasmine rice, sishito peppers, taro

Green coconut curry ✂ 🌱

Green beans, carrot, edamame, eggplant, zucchini, bok choy, jasmine rice

Dessert

Yuzu cheesecake

Black sesame seeds tuile

Matcha fondant ✂

Passion fruit ganache, mango ice cream, frozen raspberry, almond crumble

Thai red rub ✂ 🌱

Water chestnuts, coconut sorbet, coconut water granite

Beverage

Brewed coffee, selection of teas, bottled house water

🌱 Plant Based 🍴 Plant Based Option Available ✂ Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 2 appetizers + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHEF JULIO'S INSPIRED PLATED DINNER

Appetizers

Crispy shrimp and calamari ✂
Guindilla pepper & caper tartar sauce

Beef carpaccio ✂
Baby greens, tomato relish, shaved parmesan,
lemon confit vinaigrette

Avocado panzanella 🌱
Mixed greens, cherry tomato, pearl onions,
sweet peppers, cucumber, croutons, limoncello
vinaigrette

Smoked beet root tartare 🌱
Mango saffron yolk, rice cracker, pickled
mustard, olives vinaigrette

Charred octopus
Potatoes bravas, gremolata, grilled endive

Entrée

Sweet peas risotto ✂
Parmesan cheese, sweet potato chips, carrot,
white truffle oil, mint, fennel, crispy kale

Roasted eggplant & tomato tian ✂ 🌱
Smoked tomato capper sauce

Grilled half chicken
Rustic potatoes, chimichurri, grilled
Brussels sprouts

Grilled New York steak
Truffle mashed potatoes, grilled asparagus,
chimichurri sauce

Grilled Beef tenderloin
Parsnip purée, wild mushrooms, fried
leeks, au poivre sauce

Zarandeado style pink snapper
Achiote & citrus marinade, avocado, chayote
slaw, flour tortillas, Huichol aioli

Dessert

Key lime pie
Burnt meringue, frozen raspberry

Apple tarte tatin
Vanilla ice cream, caramel sauce

Açaí, banana & peanut crème brûlée ✂
Chocolate ice cream

Pineapple royale ✂ 🌱
Grilled pineapple and vanilla compote,
sable, pineapple mint sorbet

Beverage

Brewed coffee, selection of teas,
bottled house water

🌱 Plant Based 🌱 Plant Based Option Available ✂ Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 2 appetizers + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

CHEF FERNANDO'S INSPIRED PLATED DINNER

Appetizers

Gordita

Ajillo style octopus, avocado, aged panela cheese, cabbage, cilantro, morita sauce, pickled onion

Shrimp quesadilla

Bacon, aged cheese, avocado silk, tomatillo chipotle sauce, pickled chili, flour tortilla

Chicken tinga sopas

Refried beans, sour cream, cheese, cabbage, avocado

Beet root salad

Organic greens, pickled red onion, cherry tomato, cucumber, caramelized pumpkin seeds, vanilla vinaigrette

Tortilla soup

Tomato & guajillo broth, avocado, tortilla chips, sour cream, pasilla chili, cotija cheese

Entrée

Catch of the day

Tikin xic style roasted in banana leaves, citrus marinade, black beans, Mexican rice

Chicken tinga enchilada

Green salsa, red onion, sour cream, cotija cheese, avocado, cilantro

Braised short rib black mole

Cauliflower purée, radish, cactus paddle, pickled carrots, cabbage

Duck confit mole rosa

Crispy skin duck confit, radish & oregano vinaigrette

Portobello & vegan chorizo huarache

Cactus paddle, refried beans, pickled onion

Dessert

San Blas style banana bread

Vanilla & green cardamom ice cream, pecan nut praline

Roasted sweet pumpkin

Burnt brown sugar, cinnamon milk foam, cajeta ice cream

Guava gelée stone

Chocolate crisp, guava mousse

Oaxaca chocolate tarte

Cinnamon and raw sugar cane sauce

Beverage

Brewed coffee, selection of teas, bottled house water

 Plant Based  Plant Based Option Available  Gluten Free

3 course menu: 1 appetizer + 1 main dish + 1 dessert. / 4 course menu: 2 appetizers + 1 main dish + 1 dessert.
Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.

PUNTA MITA

FRENCH STYLE SERVICE

Appetizers

Guacamole, tortilla chips and raspadas 🌿 🌱

Organic lettuce and goat cheese salad 🌿
Charred corn, cucumber, jicama, cherry tomatoes, candied nuts, hibiscus flower dressing

Shrimp ceviche aguachile 🌿
Cucumber, red onion, cilantro

Puerto Vallarta style ceviche 🌿
Carrots, onion, cilantro, serrano chili

Entrées 🌿

Slow braised birria style prime short rib
Charro beans, onion, Poblano pepper, bacon, tomato

Zarandeado catch of the day
Cabbage salad, Mexican rice

Green chicken enchiladas
Green salsa, queso fresco, fresh cream

Grilled octopus
Adobo red bliss potatoes

Seasonal grilled vegetables 🌱

Dessert

Tres leches guava cake

Churros
Cajeta and chocolate sauce

Deep fried plantains 🌿
Dulce de leche sauce

Beverage

Brewed coffee, selection of teas, bottled house water

🌱 Plant Based 🌱 Plant Based Option Available 🌿 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Platters of each dish are served at the table to help yourself and pass around the table.

TAQUERIA

FRENCH STYLE SERVICE

Guacamole and molcajete salsa ✂
Tortilla chip and raspadas

Jicama and arugula salad ✂🌿
Fried kale, orange segments, pineapple, cucumber, mint, basil, cilantro, tajín chili vinaigrette

Corn on the cob ✂
Lime, queso fresco, chili

Tacos

Chicken tinga crispy tacos ✂

Roasted pork tacos al pastor ✂

Carne asada, grilled skirt steak ✂

Adobo catch of the day tacos ✂
Chayote slaw, chipotle mayonnaise

Refried beans and panela cheese tacos ✂

Poblano pepper stew ✂🌿

Shrimp quesadillas
Oaxaca cheese and flour tortillas

Zucchini flower epazote empanadas ✂

Wild mushroom empanadas ✂🌿

Charro beans ✂
Onion, Poblano pepper, bacon, tomato

Garnishes: salsa Mexicana, green tomato avocado sauce, toreados chilis, xni-pec, fresh cream, Oaxaca cheese, shredded lettuce, limes, corn and flour tortillas

Dessert

Banana bread, cinnamon whipped cream

Chocolate cake pops

Vanilla and agave scented grilled pineapple skewer ✂🌿

Beverage

Brewed coffee, selection of teas, bottled house water

🌿 Plant Based 🍴 Plant Based Option Available ✂ Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Platters of each dish are served at the table to help yourself and pass around the table.

PACIFIC RIM DINNER FRENCH STYLE SERVICE

Appetizers

Catch of the day tiradito 🍴

Yuzu dressing, cucumber, red onion, radish, avocado

Apple slaw with cashew and mint vinaigrette 🍴

Crab cakes

Spicy coconut tartar sauce

Entrées

Five spiced slow roasted short rib 🍴

Baked sweet potato

Roasted catch of the day in banana leaf 🍴

Sautéed coconut cauliflower

Ginger mojo chicken

Grilled pineapple, cilantro jasmine rice

Garlic peanut shrimp 🍴

Broccoli and spicy peanut sauce

Roasted seasonal vegetables 🍴🌱

Dessert

Coconut crème brûlée 🍴

Puff pastry cinnamon pear tartlet

Assorted éclairs

Vanilla cream, coffee, chocolate

Beverage

Brewed coffee, selection of teas, bottled house water

🌱 Plant Based 🍴 Plant Based Option Available 🍴 Gluten Free

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Platters of each dish are served at the table to help yourself and pass around the table.

CHARCOAL & WOOD FIRE CUISINE FRENCH STYLE SERVICE

Appetizers ☒

Smoked beet root and goat cheese salad
Organic lettuce, candied nuts, bourbon maple
smoked bacon dressing

Charred mozzarella
Cherry tomato, basil pesto

Old fashioned potato salad
Hard boiled eggs, celery, mayonnaise,
pickled cucumber, paprika, chives

Catch of the day ceviche
Yellow ají, red onion, cucumber, cilantro, lime

From the grill

Dry rub New York steak ☒

Fresh herbs catch of the day ☒

Mojo shrimp ☒

Rack of Lamb ☒
Mint chimichurri

Spicy barbecue pork ribs ☒

Mac & Asiago cheese

Grilled asparagus ☒ ☑

Grilled corn on the cob ☒ ☑

Dessert

**Chocolate mousse and hazelnut
dust shooters** ☑ ☒

Carrot cake ☑

Seasonal fruit crunchy tartlet

Beverage

Brewed coffee, selection of teas,
bottled house water

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PLANT BASED FRENCH STYLE SERVICE

Appetizers

Chickpea ceviche 🌿

Avocado, cucumber, red onion, aguachile sauce

White bean & tomato bruschetta

Edamame hummus, baba ganoush, avocado tahini

Pickled vegetables, pita bread

Entrées

Grilled portobello 🌿

Avocado, chayote slaw, gluten free corn tortillas

Chiles rellenos

Stuffed Poblano pepper, mushroom, corn kernels, zucchini stew

Roasted vegetables terrine 🌿

Confit tomato sauce

Mexican style rice

Curried lentil stew

Dessert

Coconut milk and lychee tapioca pudding 🌿

Churros

Chocolate sauce

Deep fried plantains 🌿

Coconut sorbet

Beverage

Brewed coffee, selection of teas, bottled house water

🌿 **Plant Based** 🍴 **Plant Based Option Available** 🌿 **Gluten Free**

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AFTER PARTY SNACKS LIVE STATION

Live station**Requires one Chef Attendant per 50 guests per station****Select four options. Additional party snacks options****SAVORY**

Argentinian beef and corn empanadas, salsa criolla

Parmesan cheese French fries, fresh parsley ✂

Slow roasted pulled pork belly slider, Korean BBQ, pickled slaw salad

Beef slider, grilled onion, cheddar, chipotle aioli

Crispy taquitos, corn tortilla, fresh panela cheese, sour cream, salsa, lettuce ✂

Pulled chipotle chicken quesadilla and plain quesadilla, Oaxaca cheese, green salsa, roasted tomato salsa

Shrimp panko popcorn, sriracha aioli, jalapeños, lemon wedges

Pancetta truffle Mac & aged manchego cheese mini cups

Grilled flatbread, prosciutto, baby arugula, confit tomato tapenade, mozzarella

Margarita pizza and pepperoni pizza, chili flakes

Trail mix, nuts, dried fruit ✂ 🌿

SWEET

Lemon cream marshmallow mini pie

White and dark chocolate flavored truffles

Red velvet cake pops

Flavored macarrons, pistachio, chocolate, espresso, coconut

Apple tarts

Mini churros, chocolate sauce, cajeta caramel sauce 🌿

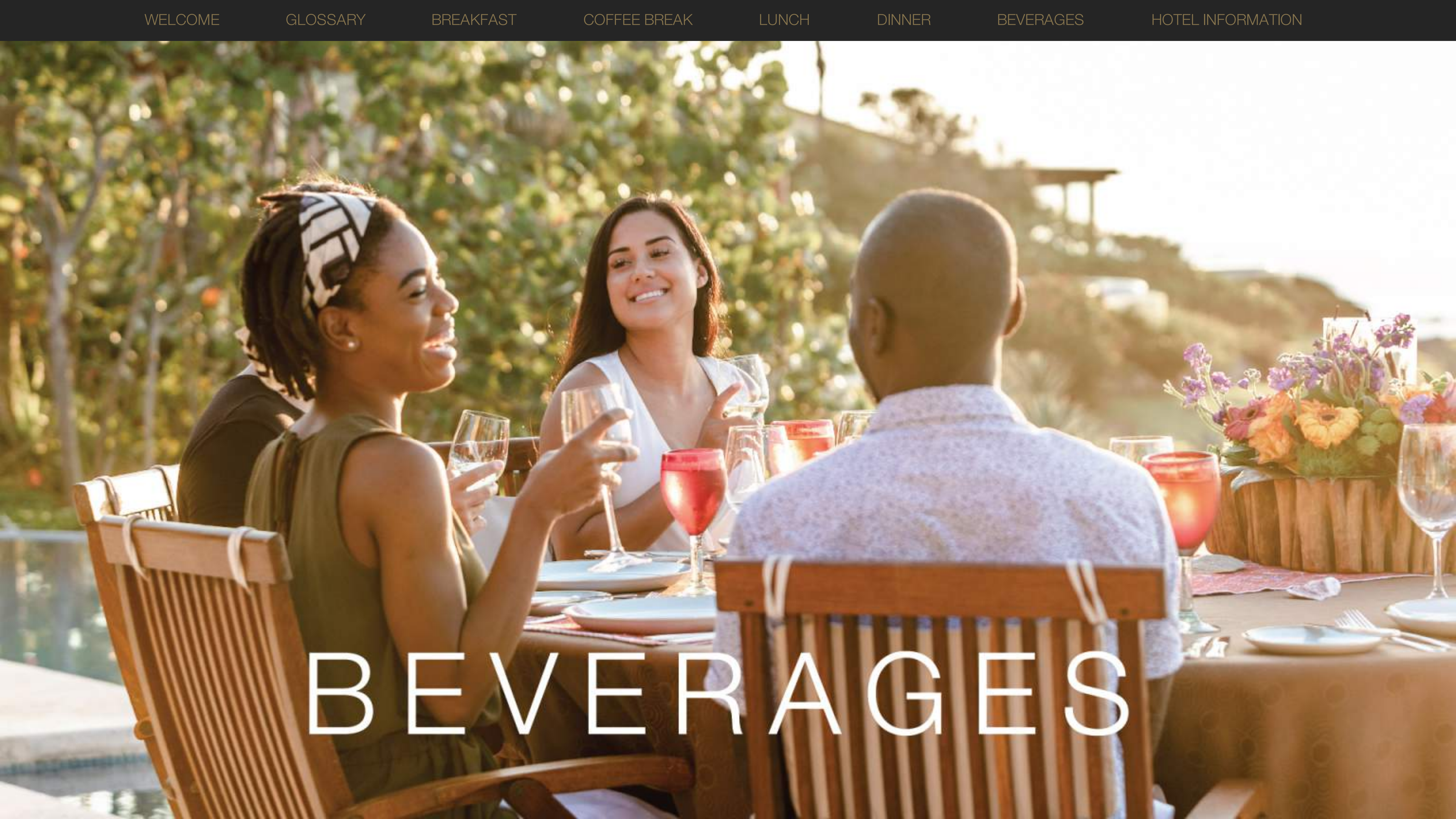
Éclairs, vanilla pastry cream, colorful glaze

Tacos al pastor live station**Requires one Chef Attendant per 50 guests per station**

Tacos al pastor, pineapple and achiote marinated pork cooked with traditional gyro machine technique

Sauces: molcajete, Mexican, green, pico de gallo**Garnishes:** fresh cheese, lettuce, limes, diced onion, pickled jalapeños, xni-pec (habanero chili with red onion)🌿 **Plant Based** 🌿 **Plant Based Option Available** ✂ **Gluten Free**

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BEVERAGES

COOKING AND MIXOLOGY CLASSES

Learn from the best

Learning Mexican cuisine

Requires one Chef Attendant and one bartender per 10 guest

Guacamole

Mushroom sope

Crispy corn cakes, topped with seasonal mushrooms, refried beans and queso fresco

Chicken tamale

Fresh corn masa, adobo pulled chicken wrapped in banana leaves cooked in steamer

Zarandeado catch of the day tacos

Whole deboned fish, rubbed with a dried chilis adobo spiced paste and cook over a charcoal grill

Mexican churros

Fried dough covered with cinnamon and sugar, served with chocolate and caramel sauce

Traditional margarita

Bahia coastal grill flavors

Requires one Chef Attendant and one bartender per 10 guest

Catch of the day tiradito

Salsa macha, cucumber, radish, red onion cilantro, jalapeño

Grilled avocado

Arugula purslane salad, apple & roasted corn pico de gallo, limoncello vinaigrette

Charred octopus

Bravas potatoes, gremolata, grilled endive

Surf and turf

Cowboy chimichurri and Pacific prawns in tequila ajillo sauce, grilled vegetables

Nayarit grilled pineapple

Agave vanilla glaze, coconut sorbet

Mezcal GG

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies. Includes chef apron, printed recipes and bottled house water for attendees. Any additional beverages are not included.

COOKING AND MIXOLOGY CLASSES

Learn from the best

Mexican mixology class

Learn from the best mixologist in an interactive 45-minute experience where you become the bartender!

Choose between cocktail and its variations (Margarita, Mojitos, etc) or learn how to make five different cocktails from our signature cocktail list

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

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OPEN BAR PACKAGES

House brands

- Chivas Regal 12 whisky
- Jack Daniels bourbon
- Absolut vodka
- Bacardi Blanco rum
- Tanqueray gin
- Altos white tequila
- Pueblo Viejo Reposado tequila
- Sombra mezcal
- Torres 5 brandy
- House wines: white, rosé, red, sparkling
- Domestic beer: Corona, Pacifico, Corona Light, Negra Modelo
- Two banquet signature cocktails to choose from list provided
- Baileys
- Kahlua
- Amaretto
- Anis
- Agavero
- Licor 43

Premium brands

- Johnnie Walker Black Label whisky
- Wild Turkey bourbon
- Ketel One vodka
- Havana 3 rum
- Bombay Sapphire gin
- Don Julio Blanco tequila
- Ocho Reposado tequila
- Sombra mezcal
- Torres 10 brandy
- House wines: white, rosé, red, sparkling
- Domestic beer: Corona, Pacifico, Corona Light, Negra Modelo
- Three banquet signature cocktails to choose from list provided
- Baileys
- Kahlua
- Amaretto
- Anis
- Agavero
- Licor 43

 **Plant Based**  **Plant Based Option Available**  **Gluten Free**

Minimum 20 ppl; if less than 20 ppl, an extra fee per person applies. Served for a two-hour period; an extra fee per person per extra hour applies.
Featuring: Cocktails, soft drinks and domestic sparkling water.

OPEN BAR PACKAGES

Deluxe brands

- Glenmorangie The Original whisky
- Makers Mark bourbon
- Belvedere vodka
- Titos vodka
- Flor de Caña 7 rum
- Bombay Sapphire gin
- Hendricks gin
- Código 1530 Blanco tequila
- Don Fulano Reposado tequila
- Don Julio 70 tequila
- Los Mitos mezcal
- Sombra mezcal
- Torres 15 brandy
- Hennessy cognac
- House wines: white, rosé, red, sparkling
- Domestic, imported & Cora beer
- Four banquet signature cocktails to choose from list provided
- Baileys
- Kahlua
- Amaretto
- Anis
- Agavero
- Licor 43

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Featuring: Cocktails, soft drinks and domestic sparkling water.

BEVERAGES ON CONSUMPTION

House brands

- Chivas Regal 12 whisky
- Jack Daniels bourbon
- Absolut vodka
- Bacardi Blanco rum
- Tanqueray gin
- Altos white tequila
- Pueblo Viejo Reposado tequila
- Sombra mezcal
- Torres 5 brandy
- Baileys
- Kahlua
- Amaretto
- Anis
- Agavero
- Cointreau
- Licor 43
- Domestic beer
- Imported beer
- Mexican craft beer
- Soft drinks / domestic sparkling water
- Red Bull
- Water 1500ml
- House brands cocktails

Premium brands

- Johnnie Walker Black Label whisky
- Wild Turkey bourbon
- Ketel One vodka
- Havana 3 rum
- Bombay Sapphire gin
- Don Julio Blanco tequila
- Ocho Reposado tequila
- Sombra mezcal
- Torres 10 brandy
- Baileys
- Kahlua
- Amaretto
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- House brands cocktails

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CUSTOMIZED WELCOME DRINKS

Time to create!

Select a cocktail, rename it with the company name, change it to company colors, name it after your CEO! What about the President's Margarita? Or The brave John? We will be ready to welcome guests to the event with pre-made drinks

Loaded margarita: forget the light margarita and try our high-octane version

Izzy: Sharp gin fizz

Traditional margarita: the most classic of all!

Valiente: mezcal, pineapple, passion fruit, lime, tajin chili powder

Sol: mezcal, Aperol, mango, lime juice, lime, tajin chili powder

Dama: white tequila, La Pinta pomegranate liquor, raspberry, lime

Mundo: white tequila, La Pinta pomegranate liquor, lime juice, mint, soda

Camarón: white tequila, orange liquor, lime juice, cucumber, cilantro, serrano chili

Mariachi: tequila reposado, orange, grapefruit, lime juice, serrano chili, hibiscus salt

Catrín: rum, licor 43, passion fruit, pineapple

Corazón: rum, Campari, basil, lime juice, ginger beer

Sirena: gin, lime, mint, green apple

Barril: bourbon, lime juice, licor 43, cranberry juice

Estrella: gin, tonic water, ginger beer, Chartreuse vert, basil, lime

Rosa: vodka, St. Germain liquor, lime juice, lychee, rosé wine

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LIVE BEVERAGE STATIONS

Bloody Mary bar

Wake up your senses with the refreshing spicy blend of a Bloody Mary, Punta Mita style! Green, red, and vampire (clarified) Bloody Mary options with choice of gin or vodka or take a risk and try our bloody Ay Maria! made with tequila. Served with a variety of delicious garnishes

Set-up and attendant
Bloody Mary on consumption

Mimosas, the healthy option

Brighten up your breakfast, coffee breaks or brunch with the freshness and spark of mimosas!

Set-up and attendant
Prosecco mimosa on consumption
Champagne mimosa on consumption
Served with fruit - orange, blueberry, etc.

Margarita mania

Often the classics are the best – Four Seasons Punta Mita’s world famous classic margarita Or build on the classic with mango, cucumber, pineapple, blueberry or even jalapenos!

Set-up and attendant
Margaritas on consumption

Latin America flair - Mostly, but not all rum...

Experience the flare and flavor of Latin America and its spirits through delicious inspired cocktails Margaritas, mojitos, caipirinhas, daiquiris prepared by one of our mixologists!

Set-up and attendant
Price per cocktail on consumption

Mexican wines are a real thing

Discover the Mexican wine country without leaving Punta Mita paradise – try it, you’ll like it

Set-up and attendant
All prices are per opened bottle
Sommelier suggestion upon request

Mexican spirit experience

Upgrade your premier or deluxe package to a full Mexican beverage experience. 6 tequilas, 3 mezcals, 8 wines, 8 beers, Racilla, Sotol, Charanda and Bacanora – all from Mexico!

3 live stations to educate on Mexican wine, beer and spirits

Additional
70 people minimum

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LIVE BEVERAGE STATIONS

Tequila tasting

Let our experts guide you through the enchanting world of Tequila. Features a minimum of 6 tequilas of different ages, designations and characteristics

Set-up and attendant

Tequila to be charged on consumption according to option selected

Mezcal tasting station

The world of mezcal is full of mystery and wonder. Let our experts guide you through an unforgettable experience. Features a minimum of 6 spirits of different ages, designations and characteristics

Set-up and attendant

Mezcal to be charged on consumption according to option selected

Mexican spirits station

It is not all about tequila! Explore the vast world of spirits we proudly produce. Features a minimum of 6 spirits including tequila, mezcal, raicilla, sotol, rum

Set-up and attendant

Spirits to be charged on consumption according to option selected

Mexican beer live station

One of the world's most produced and loved beverage. Enjoy a variety of Mexican ice-cold beers!

Set-up and attendant

**Domestic beer on consumption
Mexican craft beer on consumption**

Michelada live station

Beer the Mexican way. From a classic michelada to the power of Cielo Rojo, this station is the perfect match for seafood, tacos and paradise!

Set-up and attendant

Michelada with domestic beer on consumption
(Pacífico, Corona, Corona Light, Negra Modelo)

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LIVE BEVERAGE STATIONS

After dinner drinks

The perfect end to an amazing dinner.
A selection of 5 coffees, teas and everyone's favorites after dinner drinks

Set-up and attendant
After dinner drinks on consumption

Flambé coffee!

Enjoy two of Aramara's signature flambé coffees:
Tribute to the Gods and Mezcal S'more

Tribute to the Gods: this is a coffee where we blend the pre-Hispanic and modern products of Mexico such as cacao, high mountain coffee, vanilla & tequila Reserva de la Familia. Let this coffee take you back to our ancestral times

Mezcal s'more: the Asian spices blended with the most traditional flavor of Oaxaca Mezcal Marca Negra, with a touch of vanilla soy cream paired with a mezcal s'more

Set-up and one barista
Flambé coffee on consumption

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SPIRITS AND BEER FOR LIVE STATIONS

Tequila

- 7 Leguas Blanco
- 7 Leguas Reposado
- Don Julio Reposado
- 7 Leguas Añejo
- Don Julio Añejo
- Herradura Ultra Cristalino
- Código 1530 Blanco
- Reserva de la Familia Plata
- Clase Azul Plata
- Reserva de la Familia Reposado
- Código 1530 Rosa
- Clase Azul Reposado
- Casa Dragones Blanco
- Don Julio 1942
- Código 1530 Añejo
- Rey Sol
- Reserva de la Familia Extra Añejo
- 3, 4 y 5

Mexican spirits

- Charanda Uruapan
- La Gloria Añejo Rum
- Bacanora Aguamiel
- Whisky Abasolo
- Pox Siglo Cero
- Raicilla Crisanta
- Sotol Sotomayor

Mezcal

- Unión
- De Leyendas Verde
- Sombra
- De Leyendas Cenizo
- Marca Negra
- Espíritu Lauro Añejo
- Del Maguey Vida
- Los Mitos Chaneques
- Los Danzantes Reposado
- De Leyendas Ancho
- Real Minero Espadín
- Real Minero Tobará

Craft beer

- Cora beer
- Buclas Witbier
- El Terrible
- Piedra Lisa Session IPA
- Fiesta Latina (agave)
- Bocanegra

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WINE LIST

White wine

Light and crisp

- **Lomita Sauvignon Blanc Orgánico.** Valle de Guadalupe, Mexico
- **Les Deux Moulins Sauvignon Blanc.** Loire Valley, France
- **Pazo Pondal Albariño.** Rias Baixas, Spain
- **Henri Bailly Sancerre.** Loire Valley, France

Intense and structured

- **Monte Xanic Calixa Chardonnay.** Valle De Guadalupe, Mexico
- **Casa Madero Gran Reserva Chardonnay.** Valle De Parras, Mexico
- **I Feudi Di Romans Pinot Grigio.** Friuli, Italy
- **Afrodita Chardonnay & Chenin Blanc.** Valle De Guadalupe, Mexico
- **Paul Nicolle Chablis Chardonnay.** Bourgogne, France

Sparkling wine

- **Villa Sandi Il Fresco.** Prosecco, Italy
- **Codorniu Clásico.** Cava, Spain

Champagne

- **Taittinger Brut Réserve.** Champagne, France
- **Taittinger Brut Prestige Rosé.** Champagne, France

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All items are subject to availability.

WINE LIST

Rosé wine

- **V Rosado Syrah.** Valle De Parras, Mexico
- **By.Ott.** Côtes De Provence, France

Red wine

Light and medium bodied

- **Canto De Luna, Cabernet Sauvignon, Tempranillo & Syrah.** Valle de Guadalupe, Mexico
- **Zorzal Terroir Unico Pinot Noir.** Mendoza, Argentina
- **Pies De Tierra, Syrah & Tempranillo.** Valle de Guadalupe, Mexico
- **Louis Latour Pinot Noir.** Bourgogne, France

Full bodied

- **Lomita Cabernet Sauvignon Orgánico.** Valle de Guadalupe, Mexico
- **Zorzal Grand Terroir Malbec.** Mendoza, Argentina
- **Casa Madero Cabernet Sauvignon Orgánico.** Valle de Parras, Mexico
- **Julio 14, Grenache, Syrah & Mourvèdre.** Valle de Guadalupe, Mexico
- **Banshee Cabernet Sauvignon.** Paso Robles, U.S.A

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All items are subject to availability.

HOTEL INFORMATION

Menu pricing

Menu selections and all other details of your events are to be finalized a minimum of three weeks in advance to guarantee availability.

Final guarantee number of guests is due two working days prior (48 hours) to the start of your event. If offering choice of entrée, selections are required 10 business days in advance and preorder guarantee is required 5 business days prior to the function. Guaranteed guest count or the actual will be charged, whichever is higher.

All prices are in USD and per person unless otherwise specified. Please also note that 16% tax, 15% service charge and 5% administration fee will be applied to all food and beverage.

No food or beverage of any kind can be brought into the hotel by the patron without the written permission of the hotel and is subject to service and/or labor charges by the hotel.

Legal drinking age is 18.

Cash bars are not available.

(OPTIONAL WITH PRIOR APPROVAL ONLY) An individual pays own bar option is available upon request with a bartender fee per every 100 guests charged to master account. Drinks can be charge to guest's room or paid by credit card during the private event. No cash will be accepted.

Labor charges

A minimum of 20 people is required for all events, unless otherwise specified. A labor charge plus 16% tax will apply should the attendance be less than the requirement.

There will be a charge plus 16% tax administrative fee per hour charged for set up/tear down time, and for servers/staff before 7:00am and after 11:00pm or for periods longer than a four-hour function.

There is a charge plus 16% tax per person outdoor set up/tear down fee.

Private catered events outside of the Resort grounds will incur an outside catering fee subject to 16% tax per event.

Payment terms

According to the contract.

Special meals

The hotel will provide special meals for guests with dietary restrictions not met by the event menu, including but not limited to plant based, gluten free, and specific allergies. Guests may choose a children's menu for those under 12 years of age.

For kosher and halal requirements, we can provide some kosher and halal items such as: fruits, vegetables, grains, pasta, nuts, beans, legumes, beef, lamb, chicken, fish. However, we do not hold a certification to provide kosher or halal food service.

For any kosher or halal requests, provide 21 working days advance notice.

Rental charges

Rental charges apply to all rooms unless otherwise specified. The hotel reserves the right to charge a service fee for set up of outdoor venues and rooms with extraordinary requirements.

Signage

No third-party signage of any kind is permitted in the lobby of the hotel or any public areas. Signage can be used at the entrance of meeting rooms only.

ENCORE audio visual

ENCORE audio visuals are our exclusive in-house audio-visual provider. For any equipment rental, a PSAV technician is required to operate the equipment and ensure a proper service during your event.

Floral requirements

All floral requirements are to be coordinated and purchased through the in-house floral design company.

Decoration

All decoration must be coordinated and purchased through the Hotel.

Electrical power

Submit a complete list of your requirements prior to your arrival, charges may be applied.

Additional power sources may be rented through the hotel or outsourced if needed.

Access to meeting room vendor information

A receiving dock provides access for delivering material to and from meeting rooms and outside venues.

For bigger equipment or bigger trailers, the hotel parking area will be the off-loading / loading area. Please provide 21 working days advance notice in the case of trailers or bigger trucks.

All vendors and suppliers hired by the clients must follow Four Seasons Punta Mita policies and procedures.

Supplier arrival information must be communicated to the catering department a minimum of 72 hours prior the event to ensure proper and smooth operation.

All suppliers bringing in equipment are asked to enter the hotel through the loading dock and must be identifiable with a badge, uniform, or their company logo to ensure proper security throughout the hotel areas. They will be responsible to provide a list of all the external equipment.

Damages

Four Seasons Punta Mita reserves the right to inspect and control all private functions.

Liability for damages to the premises will be charged accordingly. The conveners for any functions are held responsible for the members of their group. The hotel cannot assume responsibility for personal property or equipment brought into the function room. Personal effects and equipment must be removed from the event space at the end of each day unless reserved on 24 hours basis.

Open flames are prohibited in all indoor spaces. All candle flames must be protected by glass encasements.

