

SAVOR

TASTE FROM LA BAJA
The origin's of Baja Cuisine

STORY BURRITO DE
MACHACA

THE STORY OF ALMEJAS
TATEMADAS
A classic Baja dish




WALDORF ASTORIA
LOS CABOS • PEDREGAL

2024



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WALDORF ASTORIA LOS CABOS PEDREGAL

Enter through Mexico's only private tunnel and emerge into a world of authenticity, one designed to anticipate your every need, delight the senses, and foster a deep connection with the natural surroundings. More than a resort, Waldorf Astoria Los Cabos Pedregal is an immersive experience that celebrates the heritage of Mexican culture and cuisine, nestled between the cliffside and the brilliant blue Pacific Ocean. Leave your cares behind and unforgettable memories while relishing the privacy of your own spacious room, suite, villa, accommodation casita or private home, each with a private plunge pool and ocean views to calm and inspire you.

EXECUTIVE CHEF GUSTAVO PINET

Gustavo Pinet has been Executive Chef of Waldorf Astoria Los Cabos Pedregal, the brand's first resort in Mexico, since 2016 where he oversees all culinary operations for El Farallon, Don Manuel's, The Beach Club, Crudo, weddings and social events (including cooking classes), poolside dining and the resort's in-room dining program. As a native of Mexico City, Chef Pinet's culinary journey began in his grandmother's kitchen where he would watch her cook his favorite meals. His curiosity and love of food led him to pursue his formal training at the University Claustro de Sor Juana. Chef Pinet joined Waldorf Astoria Los Cabos Pedregal from Las Ventanas, al Paraiso, A Rosewood Resort in Cabo. He brings his culinary prowess in Mexican fine-dining and international techniques to Waldorf Astoria Los Cabos Pedregal culinary program, including its four premier culinary destinations. Chef Pinet sources the freshest ingredients from Baja California all the way to the Yucatan to offer one-of-a-kind culinary experiences to guests from the cliff-side, award-winning El Farallon to the resort's signature restaurant, Don Manuel's. His professional experience brings more than 20 years of culinary expertise in some of the world's finest restaurants and luxury resorts such as Las Ventanas, Guadalajara Country Club, Rosewood Mayakoba and Paraiso de la Bonita Resort & Thalasso, both in the Riviera Maya, Mexico. Chef Pinet began his career in Mexico City at Restaurant Au Pied de Cochon before joining Restaurant L'Olivier and becoming Head Chef at Garibaldi's in Edinburgh, Scotland. Outside of the kitchen, he is an avid cyclist and enjoys swimming, stand-up paddle boarding and sharing meals with friends and family.





CATERING MENUS



BREAKFAST BUFFET

Buffet service requires a minimum of 20 guests.

CONTINENTAL BREAKFAST

\$36 USD PER PERSON

No Chef fee required.

- Fresh orange, grapefruit and Mexican green juice.
- Local fruit display with berries.
- Selection of croissants, danish, muffins, Mexican “conchas” and multigrain sourdough.
- Butter and homemade marmalades.

A LA MEXICANA BREAKFAST

\$44 USD PER PERSON

\$100 USD Chef Fee will be applied; every 20 guests will require an additional Chef Fee.

- Fresh orange/grapefruit and Mexican green juice.
- Seasonal fruit display.
- Egg and Chorizo burritos.
- Choice of red or green chilaquiles served with sour cream, fresh cheese and cilantro.
- Mexican breakfast pastries.
- Huevos rancheros, refried beans scented with “epazote”.
- Applewood smoked bacon and breakfast sausage.

AMERICAN BREAKFAST

\$44 USD PER PERSON

\$100 USD Chef Fee will be applied; every 20 guests will require an additional Chef Fee.

- Fresh orange and grapefruit juices, Mexican green juice.
- Seasonal fruit display with berries.
- Assortment of bagels and cream cheese.
- Selection of croissants, muffins, cinnamon rolls and cranberry scones.
- Scrambled eggs with fresh herbs.
- French toast with coconut milk sauce.
- Hash browns, bacon and ham.

BREAKFAST STATIONS

Add one or more stations to your breakfast buffet or build your breakfast buffet with a minimum of three live stations.

\$100 USD Chef Fee will be applied; every 20 guests will require an additional Chef Fee.

CHILAQUILES STATION

With choice of red or green sauce. Served with sour cream, fresh cheese and cilantro.

\$18 USD
PER PERSON

OMELET STATION

Made with organic eggs including assortment of fresh vegetables and herbs, meats, seafood and cheeses.

\$18 USD
PER PERSON

AL COMAL STATION

- “Sopes” with black beans and chicken.
- Squash blossom and mushrooms quesadillas.
- Pork rinds “gorditas”.

\$20 USD
PER PERSON

All served with traditional toppings and sauces.

WAFFLE, PANCAKE & FRENCH TOAST STATION

Served with fresh fruit, assortment of compotes, whipped cream, toasted candied nuts, organic Maple & Agave Syrups.

\$18 USD
PER PERSON

WHOLE FRUIT & SEASONAL FRUIT WITH BERRIES

Served with homemade granola, honey, organic agave nectar and flavored yogurt.

\$16 USD
PER PERSON

JUICE & SMOOTHIE BAR

With seasonal fresh fruits and vegetables, enhanced with amaranth, flax & Chia seeds, pecan nuts, almonds and spices.

\$18 USD
PER PERSON

ADD SUPER FOOD TO YOUR JUICE & SMOOTHIE BAR.

Matcha, moringa, açai berry and maca.

\$10 USD
PER PERSON

BREAKFAST ENHANCEMENTS

Items are priced per person unless otherwise noted

- | | |
|---|----------|
| • Assortment of cereals with milk. | \$8 USD |
| • Homemade granola. | \$10 USD |
| • Smoked salmon and bagel display. | \$16 USD |
| • Choice of additional breakfast meats: Ham, applewood smoked bacon, chorizo and sausage. | \$10 USD |
| • Pancakes, local fruit and maple syrup. | \$12 USD |
| • Donuts with homemade marmalade. | \$12 USD |
| • Scrambled egg with chorizo burritos with Poblano chile. | \$14 USD |
| • Red or green chilaquiles, served with sour cream, fresh cheese and cilantro. | \$14 USD |
| • “Huevos Rancheros”, with corn tortilla, traditional tomato sauce, and Oaxaca cheese. | \$16 USD |
| • Refried beans. | \$10 USD |
| • Roasted potatoes and spring onions with adobo. | \$10 USD |
| • Dozen assortment homemade pastries. | \$44 USD |



BRUNCH MENU

Elevate any morning in los Cabos with our Pedregal Brunch offering, featuring a juice & smoothie bar, curated selection of baked goods, and so much more. Make it your own with our enhancements, carvings, desserts, and seafood options.

3 Chef Fee at \$100 USD each will be applied.
Every 20 guests will require an additional Chef Fee

PEDREGAL BRUNCH

\$94 USD PER PERSON

JUICE & SMOOTHIE BAR STATION

- Seasonal fruits and vegetables.
- Includes super foods, matcha, açai berry, pecan nuts, almonds and spices.

BAKERY

- Selection of croissants, muffins, cinnamon rolls and orange-cranberry scone.
- Assortment of homemade bagels.

COLD STATION

- Mixed greens, glazed peaches, fennel and basil vinaigrette.
- Miraflores organic vegetables, garlic hummus, hibiscus “chamoy”.
- Smoked salmon, cream cheese, preserved lemon, capers and onion.
- Display of whole and sliced seasonal fruit.

OMELET STATION

- Organic eggs with assortment of organic vegetables, selection of meats, seafood and cheeses.

Served with applewood smoked bacon and sausage.

SIDES

- Baked sweet potato and pumpkin, orange and kale.
- Grilled asparagus and Campari tomatoes.
- Quinoto.

BRUNCH ADD ON STATIONS

Add as many action stations to your Brunch buffet.

**\$100 USD Chef Fee will be applied per station. Items are priced per person unless otherwise noticed*

COMAL STATION

\$18 USD
PER PERSON

- “Sopes” with black beans and chicken.
- Squash blossom and mushroom quesadillas.
- Pork rinds “gorditas”.

CARVINGS

- Whole roasted catch of the day, served with gremolata. \$24 USD PER PERSON
- Red miso marinated ribeye, mushrooms demi-glace. \$30 USD PER PERSON
- Roasted Berkshire pork loin with “pimiento” rub. \$30 USD PER PERSON

DESSERT STATION

\$20 USD
PER PERSON

- Strawberries, grapefruit and pineapple salad.
- Cinnamon sugar dusted donuts.
- Orange madeleines.
- Raspberry clafoutis.

SEAFOOD STATION

\$40 USD
PER PERSON

- Tuna Tataki, serrano and green onion ponzu.
- Catch of the day and octopus ceviche, cilantro sauce with sweet potato.
- Shrimp ceviche with onion, ginger, roasted tomato and “chiltepin chile”.
- Baja oysters and “Chocolata Clams” served with assortment of sauces.





BREAK MENUS

Service is per hour and per person unless otherwise noticed

HEALTHY \$20 USD PER PERSON

- Seasonal fruit and berries display.
- Homemade granola.
- Individual package natural yogurt.
- Multigrain bread.
- Butter and homemade jams.
- Smoothie and selection of orange and grapefruit juice.

CANDY DISPLAY \$22 USD PER PERSON

- Coconut candy.
- Chocolate truffles.
- Caramelized almonds.
- Amaranth candy.
- Marshmallows, Vanilla and banana flavors, pretzel sticks and mini chocolate chips cookies.

THE ENERGIZER \$20 USD PER PERSON

- Grain energy bars.
- Individual bags of homemade trail mix.
- Whole fruit display.
- Energy shake, whey protein, peanut butter, oats and “Chia”.

POPCORN & CRUNCHY \$20 USD PER PERSON

- Lemon scented, chili and natural popcorn.
- Caramel, parmesan and truffle.
- Chocolate and fleur de sel.
- Plain and spicy assorted nuts.
- Micro churros-pop

Selection of sauces; “chilito”, mango, chocolate and “cajeta”.

PEDREGAL COOKIES \$24 USD PER PERSON

- Oats and yogurt, choco-fudge.
- Peanut butter, choco chips.
- Rosemary and lemon, marshmallow and molasses.
- Cookie sandwich and mango linzer cookies.

BREAK ENHANCEMENTS

- | | |
|---|----------|
| • Regular or decaffeinated coffee. | \$8 USD |
| • Assorted teas per person. | \$8 USD |
| • Whole grain energy bars. | \$6 USD |
| • Granola bars. | \$6 USD |
| • Puffed quinoa and amaranth bars. | \$6 USD |
| • Candied, plain and spicy assorted nuts. | \$9 USD |
| • Red Bull energy drink. | \$11 USD |
| • Assorted cookies dozen. | \$38 USD |

TASTE OF LA BAJA

THE ORIGINS OF BAJA'S CUISINE

Dating back thousands of years, the roots of Southern Baja California's cuisine first began when settlers of the state practiced fishing, hunting, and gathering fruits. From organically grown figs and lettuce to fresh, ripe tomatoes, the main settlers of this region have been blessed with the privilege of microclimates ideal for abundant vegetation. Located in San Ignacio and Mulegé, the ancient traditions of growing and sourcing this delicious cuisine continued for years to come.

Expeditions of trailblazer Hernán Cortés led the way for the those to follow. Upon the arrival of missionaries led by Father Juan María Salvatierra, the Founder of the Loreto mission, came incredible gastronomic fusion. His arrival brought a brand-new direction for the customs of the region, introducing a fresh set of crops—including vines, olive trees, wheat and corn, in addition to raising pigs, cattle and goats.

With each mission, new dishes appeared little by little. The connection and shared ingredients between the original inhabitants of the region and its visitors brought a world of new flavors. Unlike other destinations across Mexico, this process did not continue, as the Jesuits were expelled from New Spain and most of the indigenous cities disappeared. Today, South Baja California offers an extensive menu that continues to take advantage of products found on land, but mainly consists of the abundance that comes from the sea. Baja California Sur now has an extensive menu that celebrates its natural wealth.

The distinctive dishes of Baja California include clams, snails, marlin, tuna, totoaba (Baja's endemic fish), flour tortillas, lobster, shrimp or abalone, all of which is traditionally seasoned with the most exquisite, homemade sauces. Though we're centuries removed, many of these delectable dishes recover the memory of a long process in which northern gastronomic traditions are incorporated, such as dried meat (machaca) and salted fish. As with every cuisine, the traditions and origins of the region remain.



LUNCH BUFFET

Serve yourself with our Peacock Lunch offering complete with tasteful star dishes, side and delicious desserts.

Two hour buffet service for a minimum of 20 guests.

One Chef Fee at \$100 USD each will be applied; every 20 guests will require an additional Chef Fee

PEACOCK LUNCH

\$78 USD PER PERSON

STARTERS

- Beet and sweet potato with cheese and arugula.
- Seabass ceviche with carrot “aguachile”, cucumber, red onion and mint leaves.
- Heirloom tomato wedges, grilled endives, orange segments and garlic vinaigrette.

HOT STATION

- Cheeseburgers with bacon, pretzel bun and traditional toppings.
- Lobster roll.
- Pork belly glazed with “habanero” and cranberry.
- Roasted chicken with lemon and curry butter.
- Catch of the day brochettes with peanut butter and pickles.

SIDE DISHES

- Potato wedges with cheddar sauce.
- Sautéed brussels sprouts and green beans with dried apricot.

DESSERTS

- Coconut and lemongrass flan
- Mango and ginger mousse with roasted pineapple.
- Almond, strawberry, passion fruit and matcha tartlets.
- Five spices chocolate tartlet.



STORY

BURRITO DE MACHACA

With the arrival of the Spaniards, the inhabitants of northern Mexico ate this food, generally making it from dried deer meat. Sun-dried meat is a food preservation technique, so it is enough to keep it in good condition. The mexican indians used to carry rolls of this meat with them as provisions on their travels, and then ate it as it was. These tribes used to collect quail eggs, which they added to the dried venison meat previously crushed with stones. One of the legends of the origin of this dish indicates that in the 17th century in northern Mexico the main economic activities were mining and livestock. The story goes that the miners, tired of eating the dried meat alone, commissioned a cook to vary the routine, so she decided to combine the dried meat with chilies, onions, tomatoes and eggs, giving rise to the recipe as it is known until now. .13 Another of the stories attributes

its origin to the year 1928 in the municipality of Ciénega de Flores in the state of Nuevo León. According to legend, Doña Fidencia Quiroga, nicknamed Tía Lencha, had a small restaurant called Merendero Quiroga in that area. Trying to get her business off the ground and offer new foods to the engineers and builders of the free highway to Laredo, she began to implement dried meat since it was easy to preserve. She began to cook it with lard, chili, tomato, onion and eggs, resulting in the dish that is now known. This dish began to become famous among the inhabitants and workers of the area as it is a complete lunch rich in proteins and vitamins. It is said that over the years the fame of this dish increased in level and spread throughout the state of Nuevo León and northern Mexico. Machaca is always present in the north, and if you add the word “burrito” to it, another typical dish from that region, you get a delight. The meat is pickled with salt and dried in the sun and then the meat is crushed with a stone as it was done since colonial times. This preserved the meat for long periods. The most typical way of preparing the machaca is stewed or scrambled with eggs, prepared with chili, onion and tomato. To prepare the burrito, you just have to fold the flour tortilla at the top and bottom ends and roll up like a taco.

DELI LUNCH

\$78 USD PER PERSON

Need a midday pick-me-up in paradise? Waldorf Astoria los Cabos Pedregal Deli offering provides the opportunity to craft your own salads, sandwiches, and even ice cream sundaes for the perfect lunchtime experience.

Two hours buffet service, requires a minimum of 20 guests.

One Chef Fee at \$100 USD each will be applied; every 20 guests will require an additional Chef Fee.

MAKE YOUR OWN SALAD

- Heart of romaine, mix lettuce, endives, heirloom tomatoes, cucumber, carrots, beets, celery, zucchini, olives and capers.
- Chesses; panela, shaved parmesan and feta cheese.
- Nuts and Seeds; peanuts, almonds, cashews, sunflower, pumpkin, pesto, Caesar dressing, tarragon ranch dressing and red wine vinaigrette.

OPEN FACE SANDWICHES

- Focaccia, salami, muhammara and arugula.
- Sourdough, tomato marmalade, prosciutto, EVOO and basil.

SANDWICHES

- Ciabatta, chicken “pastor”, roasted pineapple, pickled onion with serrano.
- Multigrain bread, falafel, cucumber, heirloom tomato, tzatziki and kale.

CHEESES

- Swiss, cheddar, manchego, goat and panela.

GARNISHES

- Pickles, chipotle compote, Dijon mustard, aioli, jalapeños in escabeche, tomato, sweet potato wedges.

ICE CREAM SUNDAE STATION

- Ice cream “tres leches”, passion fruit and strawberry.
- Sorbets, mango, pineapple and raspberry.

Toppings:

Mini marshmallows, choco chips, cookies, crisp pearls, brownie, fresh berries, choco-chips, whipped cream and strawberries in syrup.

Sauces: chocolate and caramel.

TACO LUNCH

\$78 USD PER PERSON

Celebrate the ubiquity of Mexico’s beloved taco by savoriang homemade salsas and building your own with our selection of delectable ingredients from local regions.

Two hours buffet service, requires a minimum of 20 guests.

One Chef Fee at \$100 USD each will be applied; every 20 guests will require an additional Chef Fee.

COLD DISPLAY

- Salsa mexicana and guacamole with tortilla chips.
- Bib lettuce with guava jelly & chile de arbol.
- Vinaigrette, almond & bread crumbs.
- Watermelon, jicama and carrot, pico de gallo with lime, chile powder and cilantro.

BUILD YOUR OWN TACO

- Skirt steak alambre with bacon, poblano chile, onion and melted cheese.
- Smoked marlin stew with chipotle.
- Grilled adobo chicken.
- Grilled pork loin with dried chiles oil.
- Mushrooms barbacoa.
- Served with tradicional sauces & garnishes, corn and flour tortillas.

SIDE DISHES

- Mexican organic vegetables red rice.
- Traditional black fried beans with fresh cheese.
- Grilled zucchini and scallions.

DESSERT

- Berries & cream: raspberry mousse, macerated berries, lemon crumble and whipped cream.
- Chocolate tartlets.
- Caramel flan.
- Lemongrass and coconut pineapple salad.

PLATED LUNCH SERVICE

Salads, ceviches, and impeccable service. Select our Plated Lunch offering to sit back, relax, and savor the afternoon as we serve you our greatest starters, entrées, and decadent desserts.

Please choose one option for each course. To select a second main course option, the highest price per person will be charged. To serve three different main course selections will incur an additional charge of \$16 USD per person

SALADS AND CEVICHES

- Baby hearts of romaine lettuce, anchovies, croutons and Caesar dressing.
- Heirloom tomatoes salad, burrata, green “mole” and green leaves.
- Roasted beets, shaved fennel, grapefruit segments, pistachios, pea sprouts and Fresno chile vinaigrette.
- Shrimp ceviche with chile flakes, roasted pineapple, red onion and lime.
- Catch of the day charred habanero sauce and grilled watermelon.

ENTRÉES

- | | |
|--|---------------------|
| • Catch of the day ginger marinated Gochujang with rice noodles and wakame salad. | \$65 USD PER PERSON |
| • Jumbo blue shrimp, barley risotto, Meyer lemon and cashews. | \$75 USD PER PERSON |
| • Grilled ribeye with potatoes-mushrooms confit and orange miso sauce. | \$80 USD PER PERSON |
| • Roasted chicken, pineapple glaze, turmeric jasmine rice with coconut and grilled kale. | \$60 USD PER PERSON |
| • Braised short rib and blue shrimp, garlic mashed potatoes, glazed carrots, green beans and Oporto sauce. | \$95 USD PER PERSON |

DESSERTS

- Tangerine mousse, roasted pineapple, almond crumbs and coconut popsicle.
- Passion fruit ice cream, caramel mousse, mango sauce and chocolate sea salt crumbs.
- Goat cheesecake, almond cake, Italian meringue and honey-rosemary ice cream.
- Chocolate cake, banana whipped cream, caramel pearls and hazelnut ice cream.



GOURMET-TO-GO

For those finding themselves both on-the-go and seeking a gourmet experience, our elevated to-go offering can be prepared for either breakfast or all-day fare. Order your selection and we will deliver your packaged bites right to you.

Delivered ready to take on your day’s adventures.

BREAKFAST

\$48 USD PER PERSON

- Seasonal fruit, berries and agave syrup.
- Muffin of the day.
- Scrambled eggs and chorizo burrito or egg sandwich with cheddar cheese.
- Regular or decaffeinated coffee or tea.
- Orange, grapefruit or green juice.

ALL DAY

\$56 USD PER PERSON

Choose one of each category:

STARTERS

- Plums and goat cheese salad, arugula, toasted almonds and preserved lemon vinaigrette.
- Kale salad, applewood smoked bacon, pecan nuts and cranberries.
- Seasonal fruit mix salad with granola and organic honey.
- Fusilli pasta salad, basil pesto, sundried tomato and olives.

SANDWICHES

- Multigrain panini, roasted portobello, green beans, seared panela cheese, jalapeño and onions “sofrito”.
- Focaccia, roast beef, caramelized onion, Monterey jack cheese, jalapeño mayonnaise.
- Smoked salmon wrap, cream cheese, lettuce, preserved lemon and capers.

DESSERTS

- Homemade cookies.
- Marshmallow sandwich.
- Macarons.



THE STORY OF ALMEJAS TATEMADAS

A classic Baja dish.

One of Baja’s most representative dishes is the Clams “Tatemadas”. Originating from the Nahuatl tlatemati which means “roast over fire”, this spectacular and classic dish utilizes a technique which Pre-Hispanic cultures have used for centuries—continued to this day in a large part of the states that make up the country of Mexico. Across Baja California Sur, this cooking technique is applied to the chocolata clams, which are called so due to their shell offering a similar color to that of chocolate, and the flavor obtained being simply delicious and smoky. A gastronomic symbol of the Magical Town of Loreto, where they celebrate the “Chocolata” Clam Festival in early June. One worth experiencing.



RECEPTION DISPLAY

Enjoy the experience of our chefs live and in action with a selection of food stations, from ceviche and the fruit of the ocean to empanadas and charcuterie.

ONE-HOUR RECEPTION SERVICE

**(1) Chef Fee at \$100 USD each will be applied per Station
Requires a minimum of 20 guests.*

CEVICHE STATION

\$40 USD PER PERSON

- Make your own ceviche with your choice of shrimp, catch of the day and, octopus.
- Ponzu sauce, cucumber, avocado red onion and cilantro.
- Jicama, granny smith apple, mint and ginger sauce.
- Charred chiles sauce, tomato, pearl onion and chayote squash.

FRUIT OF THE OCEAN

\$76 USD PER PERSON

Local oysters, clams, pen shell scallop ceviche, peached shrimp, Pacific red lobster and smoked catch of the day tartar.

Sauces: Yellow ají, kimchi- mignonette, mint ponzu and wasabi cocktail sauce.

VEGGIES AND DIPS

\$30 USD PER PERSON

- Miraflores raw and grilled vegetables with olive tapenade.
- Macadamia hummus and babaganoush.
- Crispy “tlayuda”, coconut-corn chips and assortment of lavash bread.

EMPANADAS

\$26 USD PER PERSON

- “Requesón” cheese and “chile serrano”.
- Pork rinds.
- Chicken “tinga”.
- Mushrooms with epazote.

Served with traditional garnishes and salsas.

ARTISANAL CHEESE AND MEATS

\$40 USD PER PERSON

- Selection of Mexican cheeses and house-cured meats.
- Rustic breads, pickled vegetables, compotes and crackers.

CANAPÉS

Set the tone for the evening with your choice of canapés, curated to suit your desires. Our selection of cold, hot, and vegetarian hors d’oeuvres are available by six or eight for the ideal one-hour cocktail service.

SELECTION OF 6 CANAPÉS AT \$56.00 USD PER PERSON
SELECTION OF 8 CANAPÉS AT \$68.00 USD PER PERSON

COLD SELECTION

- “Ojo rojo” ceviche with Tequila, octopus, shrimp, fish, tomato and lime juice.
- Sea bass ceviche, cucumber, cherry tomato and ají amarillo sauce.
- Baja shrimp ceviche with jicama and cocktail sauce.
- Tuna “tostadas”, avocado pureé and “chiles toreados”.
- Amberjack tataki, radish, “Serrano chile” and ginger sauce.
- Whipped burrata bruschetta, basil and sun-dried tomatoes.
- Spiced lobster cucumber rolls with cilantro aioli and curry oil.
- Beef tartar, ginger with “chiltepín chile” and crispy “tlayuda”.

HOT SELECTION

- Blue corn chicken quesadilla, molcajete salsa and panela cheese.
- Mini shrimp “empanadas” with Oaxaca cheese.
- Mini chicken “Tamal” with green tomatillo sauce.
- Mini local crab cakes with green apple dressing.
- Pork “al Pastor” wrap with pineapple pureé and pickled onion.
- Duck confit crispy dumpling, radish salad and hibiscus sauce.
- Flank steak and “chorizo mini-sope” with cured red cabbage.

VEGETARIAN OPTIONS

- Polenta cake with mascarpone and mushroom ragout.
- Baked beets and macadamia hummus with cumin.
- Plantain “molote” and “Ocosingo” cheese with jalapeño aioli.
- Squash blossom and mushroom “empanada” with avocado green sauce.
- Watermelon salad, feta cheese, orange, olive tapenade and arugula.
- Parmesan cheese croquette with truffle cream.



TAQUERIA DINNER BUFFET

Three-hour buffet service, required of a minimum of 20 guests.

*(2) Chef Fees at \$100 USD each will be applied.
Every 20 guests will require an additional Chef Fee.

\$135 USD PER PERSON

COLD DISPLAY

- Sea bass ceviche with black “habanero” sauce and grilled watermelon.
- “Tomatillo” and spinach salad, guava jelly and chipotle vinaigrette.
- Citrus scented jicama, heirloom tomato, pumpkin seeds.
- Cured red onion and capers-lime vinaigrette.
- Salsa Mexicana and guacamole with carrots and granny smith apple.

HOT DISPLAY

- Catch of the day peanut adobo zarandeado.
- Ribeye “Suadero”.
- Chicken in green “Mole”.
- Shrimp “alambre”, bacon, poblano and Oaxaca cheese.

SIDES

- Traditional Mexican red rice with peas.
- Marinated grilled spring onion and zucchini.
- Chayote squash with brown butter.
- Refried “pinto” beans.

DESSERTS

- Traditional “Papantla” vanilla flan.
- “Tres leches” Cake.
- Cinnamon dusted churros.
- Chocolate and coffee cake.

PEDREGAL DINNER BUFFET

Come together for a Pedregal Buffet, featuring your selection of our signature cold and hot dishes, alongside sides and desserts. Whatever you choose, this is your time to make it your own.

Three-hour buffet service, required of a minimum of 20 guests.

*(2) Chef Fees at \$100 USD each will be applied.
Every 20 guests will require an additional Chef Fee.

\$140 USD PER PERSON

COLD DISPLAY

- Noodles salad, cashews and sesame dressing.
- Grilled watermelon salad, fennel, cucumber, “serrano-cilantro” vinaigrette.
- Crab salad, hearts of romaine, radish, charred avocado and gremolata.
- Raw chocolata clams with yellow aji.

HOT DISPLAY

- Roasted ribeye mushrooms demi-glace.
- Free range chicken, “chorizo” sauce and caramelized onions.
- Red snapper with eggplant agrodolce.
- Suckling pig compress with sesame sauce and roasted leeks.

SIDES

- Crushed new potatoes with chimichurri.
- Carrots and charred orange.
- Mushrooms risotto with Reggiano.

DESSERTS

- Vanilla Panna Cotta with peach compote.
- Key lime cheese cake tartlet with blackberries.
- Traditional chocolate cake.
- Caramel croissant bread pudding.
- Coffee cream puffs.

LUNADA

Dip your toes into the sand and unwind under the stars with Lunada. This stunning oceanfront beach party offering includes everything you need for a tasteful moonlit celebration.

Three-hour buffet service, required of a minimum of 20 guests.

*(2) Chef Fees at \$100 USD each will be applied.
Every 20 guests will require an additional Chef Fee.

\$140 USD PER PERSON

COLD DISPLAY

- Local tomato and fresh mozzarella salad with basil pesto.
- Beet salad, arugula, pecan nuts and vanilla vinaigrette.
- Tuna Tataki, avocado, wakame salad and “serrano” sauce.
- Boston lettuce, baked plum, bacon vinaigrette and pangrattato.

HOT DISPLAY

- Sea bass with tomato, tajine potato and preserved lemon.
- Braised pork belly with watermelon juice.
- Flank steak saltimbocca with bacon and Provolone.
- Jumbo shrimp and green coconut curry with broccoli.
- Roasted free range chicken with spiced butter.

SIDES

- Charred cabbage, olives and kimchi vinaigrette.
- Crispy polenta cake.
- Marinated grilled asparagus and Campari tomatoes, EVOO and thyme.

DESSERTS

- Chocolate and orange cake.
- Coconut, mango and passion fruit pie.
- Strawberry and vanilla mousse.
- Caramel Berliners.
- Mezcal-pecan pie.

CABO EXPERIENCE

Three-hour buffet service, required of a minimum of 20 guests.

*(2) Chef Fees at \$100 USD each will be applied. Every 20 guests will require an additional Chef Fee.

\$140 USD PER PERSON

STARTERS

- Grilled pear salad, agave nectar, carrots, fennel, and sherry vinaigrette.
- Cucumber & cantaloupe, avocado wedges, mint leaves, pumpkin seeds and labneh.
- Catch of the day tartar, olives, shallots, tarragon vinaigrette served with sesame Matzos.
- Shrimp ceviche with cilantro “leche de tigre” and curry oil.

ENTRÉES

- Seared sea bass, brown butter with capers, olives, lime and pickled onion.
- Grilled octopus, snow peas, “pimentón” and sage vinaigrette.
- Herb crusted beef fillet and sautéed mushrooms.
- Grilled lobster tail with red miso butter.

SIDES

- Roasted cauliflower, lemon zest, dukkha spices and nuts.
- Red “chile” quinoto with peas.
- Mashed potatoes with black truffle.
- Cilantro rice.

DESSERTS

- Margarita cake, whipped cream and candied orange.
- Mexican rice pudding.
- Chocolate-caramel tartlets.
- Sweet corn cake.
- Apple and cinnamon turnovers.

MEXICAN CARNE ASADA

Three hours buffet service

*(2) Chef Fees at \$100 USD each will be applied, every 20 guests will require an additional Chef Fee.

\$160 USD PER PERSON

COLD DISPLAY

- Charred panela cheese with heirloom tomatoes, green beans, onion and pumpkin seeds vinaigrette.
- Grilled lettuce, cotija cheese, cilantro leaves, dried tomato dressing.
- Molcajete with “salsa Mexicana” and guacamole.
- Watermelon, jícama and carrot “pico de gallo” with lime, “chile” powder and cilantro.

HOT DISPLAY

- Free range chicken “barbacoa”, Anaheim “chile” and onions.
- Grilled lobster, tamarind “mole” and grilled endives.
- Zucchini and plantain “chiles rellenos”.
- Catch of the day with green “mojo de ajo”.
- “Tacos al pastor”, achiote marinated roasted pork with pineapple; served with corn tortillas and “salsas”.

SIDES

- “Frijoles charros” with pork rinds and fresh herbs.
- Fried corn Kernels, jalapeño and epazote.
- Chipotle “fideo seco”, “mole”, sour cream and melted cheese.
- Roasted sweet potato and spiced broccoli.

DESSERTS

- Cinnamon dusted “churros”.
- Tres leches cake.
- “Café de la olla” caramel flan.
- Mexican chocolate cake.
- “Cajeta” and pecan pound cake.

LIVE COOKING STATIONS

Surprise and delight guests with our in-house chefs cooking live and in real time. Available to add on to your buffet selection or build-your-own experience with a minimum of three stations, from Baja ceviche and, tacos to carnitas, stuffed churros, and more.

Every station will require a Chef Fee at \$100 USD each. Every 20 guests a Chef Fee will be added.

MAKE YOUR OWN SALAD

\$40 USD PER PERSON

- Mix green, romaine hearts, spinach, arugula and endives.
- Heirloom tomatoes, roasted fingerling potatoes, beet root, cucumber.
- Carrots, celery, hearts of palm, avocado.
- Marinated bell peppers, grilled corn, boiled eggs, anchovies.
- Goat cheese, fresh mozzarella, “panela”, grated parmesan.
- Crispy focaccia & assorted croutons.
- Pesto, Caesar dressing, balsamic vinaigrette, roasted shallot vinaigrette.

BAJA CEVICHE STATION

\$70 USD PER PERSON

- Baja style shrimp “ceviche”, preserved orange and “chipotle”.
- Catch of the day “ceviche”, coconut milk, red onions and mint.
- Kumamoto oysters, kimchi mignonette, “aguachile” and ponzu.
- Sea bass “ceviche”, roasted corn, cilantro, cherry tomato and jalapeño.
- Amberjack “tiradito”, cumin oil, radish, avocado and garlic chips.

Served with crispy “tlayuda” and coconut-corn chips.

MEXICAN “ANTOJITOS”

\$50 USD PER PERSON

- “Guacamole” and “salsa Mexicana”, “panela” cheese and “tortilla” chips.
- Black beans “sopes” with “salsa verde” and pork rinds served with fresh cream.
- “Empanadas”: mushroom or braised short rib with Oaxaca cheese.
- Black beans “bocoles” stuffed with fresh cheese and cured cabbage.
- Blue corn “quesadillas” with homemade “chorizo”.

Served with salsas and traditional garnishes.

TACO STATION

\$65 USD PER PERSON

Build your own Taco:

- Tacos al pastor, “achiote” marinated roasted pork with pineapple.
- Sea bass “a la talla”.
- Flank Steak, “arrachera” glazed with “pasilla chile” agave nectar.
- Chicken “fajitas” with cheese.

Served with salsas, traditional garnishes, guacamole, corn and flour tortillas.



CARNITAS STATION

\$50 USD PER PERSON

- Suckling pig & octopus carnitas.
- Served with crispy pork rinds, cactus paddle salad, avocado.
- Pickled vegetables and “chiles”, salsas, corn and flour tortillas.

FRIED PLANTAIN & MARQUESITAS

\$20 USD PER PERSON

- Traditional “marquesitas” and Fried plantain.
- Sauces: caramel, condensed milk, chocolate, and strawberry marmalade.
- Whipped cream, strawberries and Edam cheese.

STUFFED CHURROS & ICE CREAM

\$24 USD PER PERSON

Cinnamon dusted churros

- Stuffed with: caramel, strawberry, vanilla, chocolate.

Ice creams

- Vanilla, chocolate and strawberry.

Sauces

- Caramel, chocolate.

Served with assorted toppings.

SORBETS & ICE CREAM

\$26 USD PER PERSON

Ice creams

- Chocolate, vanilla and strawberry.

Sorbets

- Mango, pineapple and coconut.

Sauces

- Caramel, chocolate and strawberry.

Toppings

- Mini marshmallows, mini cookies, whipped cream, cris pearls, wafer flakes, caramelized bananas and fresh fruit.



DINNER- PLATED SERVICE

Allow our charming staff to be at your service with our three-course offering, plating and serving the freshest catch, delicious meats, and decadent desserts to your guests.

Please choose one option for each course. To select a second main course option, the highest price per person will be charged. To serve three different main course selections will incur an additional charge of \$16 USD per person. Includes one soup or salad, entrée, dessert, selection of teas, regular and decaffeinated coffee.

COLD

- Heirloom tomato in garlic vinegar, herbed whipped burrata and grilled sourdough.
- Charred avocado, watermelon – hibiscus, roasted almonds, labneh and EVOO.
- Roasted beets and green bean salad, romesco, roasted hazelnut and endives.

SOUP

- Chilled carrot soup, coconut milk, lemongrass, curry, preserved kumquat and cashews.
- Spicy lobster bisque, saffron foam, goat cheese crouton and lemongrass oil.
- Smoked butternut squash soup, macadamia cheese, grilled heart of palm and crispy pumpkin seeds.
- Tortilla soup, fresh cheese, avocado, tomato and crispy tortilla.
- Corn and truffle chowder with pudding and caramel popcorn.

FISH

- Seared bluefin tuna, jalapeño sauce, sautéed snow peas, fried plantain and cashews. **\$130 USD**
Per person
- Pan fried sea bass, apple chutney, roasted fennel, jasmine rice and coconut curry. **\$120 USD**
Per person

- Roasted red snapper, charred leeks, potato “escabeche”, avocado salad, and preserved lemon sauce. **\$120 USD**
PER PERSON
- Grilled amberjack “al pastor”, sous vide –charred pineapple, fried corn, pickled onion and purslane salad. **\$120 USD**
PER PERSON
- Butter poached Baja lobster, saffron risotto, lemon scented peas and “chilpachole” sauce. **\$140 USD**
PER PERSON

MEAT

- Grilled ribeye, wild mushrooms ragout and potato mousseline. **\$130 USD**
PER PERSON
- Roasted free range chicken, butternut squash purée, granny smith apple salad and dill jus. **\$110 USD**
PER PERSON
- Braised lamb shank, sautéed zucchini strips, asparagus salad, EVOO and caramelized onion sauce. **\$130 USD**
PER PERSON
- Seared beef tenderloin, beluga lentils, Bok Choy and “chilhuacle chile” demi-glace. **\$130 USD**
PER PERSON
- Braised short rib, smoked eggplant purée, cipollini onions and plum molcajete salsa. **\$130 USD**
PER PERSON



- Pressed suckling pig, portobello and carrot confit, miso and “Hoja Santa” salsa with capers. **\$120 USD**
PER PERSON
- Roasted beef tenderloin and Baja lobster, fingerling crushed potatoes, grilled asparagus and américaine sauce. **\$155 USD**
PER PERSON

DESSERTS

- Tangerine mousse, roasted pineapple, almond crumbs and coconut popsicle.
- Passion fruit ice cream, caramel mousse, mango sauce and chocolate sea salt crumbs.
- Goat cheese cheesecake, almond cake, Italian meringue and honey-rosemary ice cream.
- Chocolate cake, banana whipped cream, caramel pearls and hazelnut ice cream.

DINNER ENHANCEMENTS

- Add appetizer or soup course. **\$16 USD**
PER PERSON
- Petit fours for each table. **\$16 USD**
PER PERSON
- Plated artisanal and imported cheese course. **\$16 USD**
PER PERSON



VEGETARIAN OPTIONS PLATED SERVICE

An elevated plant-forward alternative to our traditional plated dinner menu. This three-course vegetarian offering includes starters, tasteful vegetable-focused entrées, and sweet desserts to complete the experience.

Include soup or salad, entrée, dessert, freshly brewed regular or decaf coffee and assorted teas.

\$95 USD PER PERSON

STARTERS

- Cauliflower ceviche, granny smith apple, red onion, avocado and mint ponzu sauce.
- Corn and saffron risotto with roasted mushrooms and parsley.
- Green salad, toasted pumpkin seeds, grilled asparagus and white balsamic.
- Heirloom tomato salad, hearts of palm, avocado, sunflower seeds and cilantro pesto.
- Heirloom beet salad, arugula, fennel confit, toasted hazelnuts and aged balsamic.

SOUP

- Beet gazpacho, avocado & cucumber, chives croutons and EVOO.
- “Tarasca” bean soup with truffle oil, pumpkin seeds, pistachio and grilled avocado.
- Roasted corn chowder, olive crumbs, crispy corn kernels and squash blossom.

ENTRÉES

- Quinotto with almonds, heirloom green beans, sundried tomato and basil oil.
- Roasted winter vegetable with sweet yam purée, sautéed spinach and roasted cipollini onions.
- Jackfruit fajitas with handmade tortillas and epazote scented black beans.
- Chickpeas patties, roasted organic veggies and sesame dressing.
- Oyster mushroom enchiladas with dates mole.

DESSERTS

- Guava panna-cotta, fresh fruit, caramel tuile and pineapple sorbet.
- Dark chocolate cake, strawberry and balsamic compote, hazelnut crumble and raspberry sorbet.
- Coconut pudding, banana biscuit, sea salt caramel sauce, mango and passion fruit sorbet.



EL FARALLON CATERING

Enhance any event and join us at the unforgettable El Farallon for a magical experience unlike any other. Our seasonal ocean-to-table menu will be served overlooking dramatic views of the Pacific Ocean, offering guests impeccable True Waldorf service and thoughtful cuisine.

OCEAN-TO-TABLE

Grill selection may vary due to season and availability.

\$175 USD PER PERSON

FIRST COURSE

Choose one of the following items:

- Homemade ricotta raviolis with butternut squash potage, caramelized pine nuts.
- Seared sea scallops, creamy sweet corn, snow peas and vanilla oil.
- Chipotle scented bisque, slow cooked lobster, green beans and ancho chile oil.
- Tomato and basil creamy soup, warm crab claws and crispy brioche.
- Avocado and mint chilled soup, blackened shrimp and squash “chayote” spaghetti.

SECOND COURSE

Create your second course from the following items.

ONE COLD

- Blue fin tuna tataki, black truffle ponzu dressing, avocado and crispy shallots.
- Kampachi sashimi, bell pepper-ginger chutney, persian cucumber and cilantro.
- Black abalone and scallops, yuzu emulsion and curry oil.
- Amberjack tartar, charred habanero, watermelon and mandarine.

ONE HOT

- Warm stone crab claws with pistachio butter.
- Seared blue shrimp and corn “esquites” with bottarga.
- Chocolata clams with feta cheese and habanero chimichurri.
- Grilled octopus, fresh fennel salad with jalapeño-ginger sauce.

ENHANCEMENT:

- Enhance your appetizer selection with warm snow crab claws with “chiltepín” and capers butter.

\$12 USD
PER PERSON

MAIN COURSE

- Sea Bass.
- Lobster Tail.
- American Wagyu Strip Loin.

FAMILY STYLE SIDES

Choose 2 sides from the following options:

- Potato pave and blue cheese sauce.
- Creamy risotto with Poblano pepper.
- Backed mac and cheese, broccoli-truffle oil.
- Roasted cauliflower with truffle butter.
- Grilled asparagus.
- Sautéed green beans, bacon and cherry tomatoes.
- Glazed baby carrots, labneh sauce and pumpkin seed.

PALATE CLEANSER

Choose one from the following options:

- Chilled ginger-mango soup.
- Beet-citrus gazpacho.
- Cantaloupe & mint infusion.

FAMILY STYLE DESSERTS

- Tres leches cake.
- Chocolate cake.

BAJA BOUNTY

Invite guests to experience the most signature dining experience of El Farallon, with our Baja Bounty offering—featuring seasonal selections from the sea, an appetizer trio, family-style sides, dessert, and much more.

*Grill selection may vary due to season and availability.
Chef’s selection will be informed at the table by our service team.

\$145 USD PER PERSON

SOUP OF THE DAY

Chef selection of the day.

FAMILY STYLE APPETIZERS

It includes a raw sea food preparation, a salad, a hot appetizer and a seared chocolata clam.

MIX GRILL SELECTION

- Sea bass.
- Yellow fin tuna.
- Jumbo shrimp.
- American wagyu strip loin.

ADD ONS

- | | |
|--------------------|---------------------|
| • Lobster. | \$20 USD PER PERSON |
| • Beef tenderloin. | \$16 USD PER PERSON |

FAMILY STYLE SIDES

Includes two Chef selection of specialty sides, your server will inform the options of the day.

DESSERT

Chef dessert selection of day.

*All items are subject to market availability; menus are subject to change.
Prices are quoted in US dollars and subject to 18% service charge and 16% federal tax.*





BEVERAGE EXPERIENCES

MEXICAN BAR PACKAGE

Our Mexican-inspired bar showcases the timeless flavors of Mexico with traditional drinks from across the country. Welcome guests as you invite them to enjoy the most eye-catching and tasteful experience, filled with handcrafted cocktails made with Agave spirits.

Includes the following signature cocktails.

SIGNATURE MARGARITAS

Pedregal reyes, mango, guava and lime.

CRAFT COCKTAILS

Cabo tropical, paloma real (Tequila) and smoked paloma (Mezcal).

PRICES ARE IN US DOLLARS, PER HOUR AND PER PERSON.

| | |
|----------|----------|
| 1st Hour | \$40 USD |
| 2nd Hour | \$35 USD |
| 3rd Hour | \$30 USD |
| 4th Hour | \$25 USD |
| 5th Hour | \$20 USD |

"CRAFT" BAR PACKAGE

Bring your event to life with our handcrafted and contemporary cocktails, designed to elevate any event and provide a truly unique experience for your guests. House made infused spirits, syrups, foams and sodas, alongside fresh pressed juices and our signature creations are all part of the package for your special day.

Selection of Signature cocktails.

TEQUILA – Cucumber-jalapeño margarita and Pedregal reyes.

VODKA – Chamomile citrus martini, Cabo breeze.

GIN – Pink kiss.

RUM – Mexican stormy, agave mojito.

WHISKEY – Maple smash, mint julep.

PRICES ARE IN US DOLLARS, PER HOUR AND PER PERSON.

| | |
|----------|----------|
| 1st Hour | \$40 USD |
| 2nd Hour | \$35 USD |
| 3rd Hour | \$30 USD |
| 4th Hour | \$25 USD |
| 5th Hour | \$20 USD |



PREMIUM BAR PACKAGE

A sophisticated selection of spirits, classic and contemporary cocktails, as well as hand-selected regional wines. This elevated bar features premium spirits as the cocktail design base, offering guests the classics as well as their preferred drink of choice. Whether wedding or corporate, customize specialty cocktails especially for the event. With this, the intention is always unique to your needs.

SPIRITS

- TEQUILA - Patrón Blanco, Don Julio Reposado.
- MEZCAL - Koch elemental Espadín, Sacrificio Reposado Espadín
- BACANORA - Sunora Blanco
- VODKA - Absolut, Grey Goose
- GIN - Beefeater, Tanqueray
- RUM - Havana Club 3 Años, Havana 7 YO
- WHISKEY - Johnny Walker Black Label, Jack Daniel’s

WINES

- SPARKLING WINE - Espuma de Mar, Ezequiel Montes, México.
- WHITE WINE - Casa Magoni Chardonnay-Vermentino, Guadalupe Valley, México.
- RED WINE - Roganto “RA” Guadalupe Valley, México.

BEER

- Corona, Pacífico and Negra Modelo

SOFT DRINKS

Juice mixers, pop sodas, zero free options available, still and sparkling water. Energy Drinks are not included.

PRICES ARE IN US DOLLARS, PER HOUR AND PER PERSON.

| | |
|----------|----------|
| 1st Hour | \$45 USD |
| 2nd Hour | \$45 USD |
| 3rd Hour | \$40 USD |
| 4th Hour | \$35 USD |
| 5th Hour | \$30 USD |



DELUXE BAR PACKAGE

Indulge guests with a deluxe selection of top-shelf spirits, classic and contemporary cocktails, alongside hand-selected regional wines. Our most elevated bar features the very best of the best, with the most upscale, rare, and aged liquor available. Whether you’re throwing a wedding or corporate event, make the most of it by inviting guests to taste the classics or come up with a drink of their own.

SPIRITS

- TEQUILA - Casa Dragones Blanco, Patrón Reposado, Don Julio Añejo.
- MEZCAL - Koch Tóbala, Pierde Alamas Espadín.
- BACANORA - Sunora Añejo.
- VODKA - Grey Goose, Tito ‘s, Belvedere.
- GIN - Hendricks, Tanqueray, Bombay Sapphire.
- RUM - Zacapa 23, Havana Club 7.
- WHISKY - Crown Royal, Glenfiddich & Glenlivet.
- COGNAC - Remy Martin V.S.O.P., Hennessy V.S.O.P.

WINES

- SPARKLING WINE - Cava Codorniu, Sant Sadurní d’Anoia, Spain.
- (2) WHITE WINES - Corona del Valle Chardonnay, Guadalupe Valley, México - Monte Xanic.
- Roganto Sauvignon Blanc, Guadalupe Valley Mexico.
- (2) RED WINES - Emevé Los Nietos Mezcla Bordalesa, Guadalupe Valley, México and Catena Zapata Malbec, Mendoza, Argentina.
- ROSÉ WINE - Tres Raíces “ROSÉ” Tempranillo, Dolores Hidalgo – Guanajuato, México.

BEER

- Corona, Pacífico and Negra Modelo

SOFT DRINKS

Juice mixers, pop sodas, zero free options available, still and sparkling water. Energy Drinks are not included.

Up-Grade Your Wine Experience with Our Selection of Elite Wines, applicable for Premium and Deluxe Package.

WINES

- CHAMPAGNE WINE -Duval Leroy, Montagne de Reims, France.
- (2) WHITE WINES- Rutherford Ranch Chardonnay, Napa Valley, USA - Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand.
- (2) RED WINES- The Pedregal Collection “Bordeaux Blend” Guadalupe Valley, México - Cloud line, Pinot Noir, Willamette Valley, USA.
- ROSÉ WINE - Whispering Angel “Rosé” Côtes de Provence, France.

PRICES ARE IN US DOLLARS, PER HOUR AND PER PERSON.

Package Price

- 1st Hour \$60 + \$25 UPGRADE
- 2nd Hour \$55 + \$25 UPGRADE
- 3rd Hour \$50 + \$20 UPGRADE
- 4th Hour \$50 + \$15 UPGRADE
- 5th Hour \$45 + \$10 UPGRADE

Bar package price is based on a average consumption per guest, per hour. The reduction of liquor, beer or wine options or labels will not affect final pricing. Adding beverage options will not modify price if these are in the same price range.

All bar packages can offer specialty cocktails using the selection of Liquor, mixers and other products in order to personalize the experience to your group. Please request your Catering Sales Managers about the options that our Mixology team can create for you.

GETTING READY MENU

It goes without saying that your wedding day is one of the most important days of your life. Soak up the celebration and get ready with ease by allowing us to bring your wedding party everything you need. Our nourishing menu of appetizers, light bites, savory snacks, and more will keep your energy up—from day-to-night.

\$48 USD PER PERSON

APPETIZERS

- Guacamole and salsa mexicana with chips.
- Crudites with macadamia hummus and turmeric EVOO.
- Octopus chicharron with tamarind sauce.

COLD

Choose two of the following options

- Grilled chicken, roasted pear, plum and balsamic vinaigrette.
- Iceberg lettuce, charred avocado, hearts of palm, bacon and chipotle vinaigrette.
- Bluefin tuna & wakame salad, cucumber and ponzu.
- Tuna and shrimp roll served with ponzu, wasabi and cured ginger.
- Amberjack tataki, pressed watermelon and ginger sauce.
- Heirloom tomato with “hoja santa” pesto and burrata.
- Veggie rice roll, mixed greens, soy sprouts carrots mint and ginger sauce.

SNACKS

Choose two of the following options

- Pulled pork sandwich, pretzel bun, roasted pineapple and pickled onion.
- Rosemary focaccia, flank steak, Manchego cheese, horseradish mayonnaise and sundried tomato.
- Smoked short rib sandwich, cured onion, jalapeño chile, provolone and cilantro mayonnaise.
- Grilled chicken panini, goat cheese and roasted bell peppers.
- Ciabatta, roasted portobello, green beans, seared panela cheese and caramelized onion.

ADD ON

\$24 USD PER PERSON

Local Oysters and Clams

Sauces: Yellow aji, kimchi mignonette, mint ponzu, wasabi cocktail sauce.



LATE NIGHT STATIONS

**(1) Chef Fee at \$100 USD each will be applied per Station
Every 20 guests will require an additional Chef Fee*

SLIDERS & HOT DOGS

\$38 USD PER PERSON

- Angus beef slider.
- Pulled pork slider.
- Beef hot dogs, caramelized onions and bacon.
- Potato wedges with cheddar.
- **Accompanied with:** ketchup, mustard, mayonnaise, onion, lettuce, tomato, pickles and jalapeño.

TACOS & QUESADILLAS

\$42 USD PER PERSON

- **Tacos:** beef arrachera with dried chiles oil.
- Chicken fajitas with melted cheese.
- **Quesadillas:** chorizo, mushrooms with squash blossoms.

SAVORY SNACKS

\$20 USD PER PERSON

- Pretzel sticks and grissini.
- Plain and spicy assorted nuts.
- Sun Dried mango & pineapple.
- Crispy corn kernels.



CAKE MENU

Signature

ICONIC WADORF ASTORIA RED VELVET CAKE

- Moist Red Velvet Cake filled with Mascarpone cheese frosting.

CHOCOLATE AND RASPBERRY

- Rich chocolate cake, dark chocolate ganache and fresh raspberries.

VANILLA AND LEMON

- Classic vanilla cake, filled with lemon diplomat cream.

STRAWBERRY & PISTACHIO

- Butter cake filled witch pistachio cream and fresh strawberries.

BUILD YOUR OWN CAKES:

- Vanilla Cake/White Chocolate cake
- Almond.
- Carrot.

FILLING

- Vanilla bean buttercream.
- Cream cheese frosting.
- Chocolate buttercream.
- Dark chocolate ganache.

Additional flavors are available upon request and, these are subject to availability and/or additional quotation.

- | | |
|---------------------|-----------------------|
| • Simple design. | \$21 USD PER PERSON |
| • Bottom fake tier. | STARTING AT \$150 USD |

Intricate designs are available upon request, price will vary according availability design and ingredients, a personalized quotation may apply.



DESSERT TABLE

ONE BITE SWEET SELECTION

\$48 USD PER PERSON

CUP CAKES

- Lemon pie.
- Black forest.

CAKE POPS

- Chocolate and coffee.
- White chocolate and mint.

MACARONS

- Raspberry.
- Blackberry cheesecake.

TRUFFLES

- Mezcal-orange.
- Margarita.

CREAM PUFFS

- Caramel.
- Mexican vanilla.

COOKIES

- Mexican wedding.
- Chocolate chips.

BISCUITS/CAKES

- Brownies.
- Blondies.

PIES/TARTS

- Pecan.
- Apple & cinnamon.

Prices includes only food; a setup fee will be applied according to the size of the station.

\$250 USD Setup fee will apply every 20 people.

REHEARSAL BAR

Be preparing for your unforgettable date with these beautiful selections of Liquor, Beer and Wine you will not regret.

BEER

Corona, Pacífico and Negra Modelo

LIQUORS

Centenario Tequila, Habana Rum, Absolut Vodka and Beefeater Gin.

COCKTAILS

Classic Cocktails.

WINES

Domaine Bousquet. Chardonnay Organic / Roganto “Piccolo” Cabernet S. – Merlot – Cabernet F.

PRICES ARE IN US DOLLARS, PER HOUR AND PER PERSON.

| | |
|----------|----------|
| 1st Hour | \$35 USD |
| 2nd Hour | \$30 USD |
| 3rd Hour | \$30 USD |
| 4th Hour | \$25 USD |
| 5th Hour | \$25 USD |



CATERING MENU POLICIES AND GUIDELINES

Local Taxes • Currently, 16% tax, will be added to all food, beverage, audiovisual, rental, flowers, décor fees, chef fees, bartender fees, and special fees. Taxes are subject to change according to the Mexican Government without notice.

Gratuity • An 18% Service Charge will apply to all the catered functions.

Banquet Services • Catered menu selections and the anticipated attendance are expected 21 days before the first event. • The final guaranteed number of attendees that will attend each of the catered food functions is expected 7 business days prior to the first event. • Banquet event orders will be presented 7 days prior to the event for client signature.

Outdoor & Beach Events • Plated Dinners are available at Resort’s outlet venues. • The Resort reserves the right to move any outdoor function to available backup space if management believes that the Group’s outdoor function will be affected by weather & tide conditions. • Additional Chef fees will apply. • If equipment is necessary that exceeds Resort’s inventory, then you agree to pay for the cost of renting this additional equipment.

Outside Food and Beverage • All on-site food and beverage arrangements will be made through the Resort. Only food and beverage purchased from the Resort may be served on the Resort property. • If any exceptions are approved by Resort management, a waiver form is required. • The corkage fee will apply only when the Resort is unable to obtain the required bottles and will be quoted according to the product specifications.

Displays, Exhibits, and Decorations • All displays, exhibits, and decorations are subject to our prior written approval and we reserve the right to contract and charge you for Resort staff to provide the labor for any installations or removals of such. • All Displays must conform to the applicable building code and fire ordinances and should be free-standing without attachment to walls, ceilings, or floors. • Delivery and pick-up times must be approved in advance.

Menu Tasting • Menu Tasting must be done a minimum of 45 days prior to the arrival. • Tasting basis will be provided by your event manager.

Customized Menus • Specialized Cuisine customization can result in additional charges and fees to meet your group’s needs. • We are open to working with a Kosher consultant in order to provide 100%, Kosher Meals. • The resort is fully compromised to provide options for those with special dietary needs, allergies, or/ and food restrictions.

All items are subject to market availability; menus are subject to change. Prices are quoted in US dollars and subject to 18% service charge and 16% federal tax. Tax Rate is subject to change without notice.



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