

SAVOR



WALDORF ASTORIA
LOS CABOS • PEDREGAL



CONTENTS

5	Breakfast Buffet
9	Brunch Menu
10	Break Menus
12	Lunch Buffet
16	Plated Lunch Service
18	Gourmet-To-Go
21	Reception Display
22	Canapés
24	Dinner Buffet
30	Live Cooking Stations
32	Dinner-Plated Service
36	El Farallon Catering
42	Beverage Experiences
48	Getting Ready Menu
50	Late Night Stations
52	Cake Menu
53	Dessert Table
54	Rehersal Bar
55	Catering Menu Policies and Guidelines



CATERING MENUS

Match every desire and meet every wish with Waldorf Astoria Los Cabos Pedregal's variety of catering offerings. From breakfast and brunch to traditional cuisine on-the-go, live cooking stations, and curated menus designed especially for your most special occasions, there is something for everyone.



BREAKFAST BUFFET

*Two hours buffet service, requires a minimum of 20 guests
Includes coffee and tea selection*

CONTINENTAL BREAKFAST

\$38 USD PER PERSON

- 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

\$48 USD PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

- Fresh orange/grapefruit and mexican green juice
- Seasonal fruit display
- Egg and chorizo burritos
- 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

\$48 PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 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 berries, coconut sauce and maple syrup
- 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.

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

CHILAQUILES STATION

\$18 USD
PER PERSON

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

OMELET STATION

\$20 USD
PER PERSON

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

AL COMAL STATION

\$22 USD
PER PERSON

- “Sopes” with black beans and shrimp
- Poblano strips and mushrooms quesadillas
- Pork rinds “gorditas”

All served with traditional toppings and sauces

PANCAKE & FRENCH TOAST STATION

\$18 USD
PER PERSON

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

WHOLE FRUIT & SEASONAL FRUIT WITH BERRIES

\$18 USD
PER PERSON

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

JUICE & SMOOTHIE BAR STATION

\$20 USD
PER PERSON

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

ADD SUPER FOOD TO YOUR JUICE & SMOOTHIE BAR

\$12 USD
PER PERSON

Matcha, moringa, açai berry, goji berry and maca

BREAKFAST ENHANCEMENTS

Items are priced per person unless otherwise noted

- Assortment of cereals with milk \$8 USD
- Homemade granola \$12 USD
- Smoked salmon and bagel display \$20 USD
- Choice of additional breakfast meats: Ham, applewood smoked bacon, chorizo and sausage \$10 USD
- Pancakes, local fruit and maple syrup \$14 USD
- Donuts with homemade marmalade \$14 USD
- Scrambled egg with chorizo burritos and poblano chile \$16 USD
- Red or green chilaquiles, served with sour cream, fresh cheese and cilantro \$16 USD
- Avocado toast, sourdough, guajillo sauce and mixed greens \$16 USD
- “Huevos Ahogados”, baked with spinach, fresh cheese, tomato and hoja santa sauce \$16 USD
- Refried beans \$10 USD
- Roasted potatoes and spring onions with adobo \$10 USD
- Dozen assortment homemade pastries \$44 USD



CHARCUTERIE, CHEESE AND SALAD STATION

CHARCUTERIE SELECTION WITH MUSTARD, CHEESE AND PICKLES
ASSORTMENT OF CHEESES FROM THE DAIRY WITH HOMEMADE MARMELADE
CRACKERS AND HERBS FOCACCIA
TRADITIONAL CESAR SALAD
HEIRLOOM TOMATO SALAD WITH BURRATA CHEESE AND BALSAMIC



Date
Marmelade

Apple
Marmelade



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.

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

PEDREGAL BRUNCH

\$84 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, chipotle hummus and baba ganuosh
- 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 spiced sweet potato, orange and shaved fennel
- Grilled asparagus with Campari tomatoes
- Mushrooms risotto

BRUNCH ADD ON STATIONS

Add as many action stations to your Brunch buffet.

**\$250 USD Chef Fee will be applied; every 40 guests over 50 guests will require an additional \$100 Chef Fee*

COMAL STATION

\$22 USD
PER PERSON

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

CARVINGS

- Whole roasted catch of the day, served with lime salsa macha \$26 USD
PER PERSON
- Herb crusted ribeye, mushrooms demi-glace \$32 USD
PER PERSON
- Roasted Berkshire pork rack with hibiscus and black garlic sauce \$30 USD
PER PERSON

DESSERT STATION

\$20 USD
PER PERSON

- Mezcal macarons
- Chocolate covered marshmallow cookie sandwich
- Traditional Coconut “Cocada”
- Mexican tamarind candy

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 cocktail with “chiltepin chile” and avocado
- Baja oysters and clams served with assortment of sauces

BREAK MENUS

Service is per hour and per person unless otherwise noticed

HEALTHY

\$22 USD PER PERSON

- Seasonal fruit and berries display
- Homemade granola
- Natural yogurt
- Multigrain bread
- Butter and homemade jams
- Juices, green, orange and grapefruit

THE ENERGY BARS

\$22 USD PER PERSON

- Chocolate- whole grain
- Granola
- Quinoa-amaranth
- Dried fruit
- Energy shake, whey protein, peanut butter, oats and “chia”

POPCORN & CRUNCHY

\$22 USD PER PERSON

- Parmesan-truffle, caramel and natural popcorn
- Jalapeño crackers
- Pretzel sticks
- Caramelized almonds
- Chili- lime peanuts

VEGGIE & DIPS

\$25 USD PER PERSON

- Miraflores organic vegetables
- Parmesan grissini
- Chipotle hummus
- Skordalia
- Romesco with chile de arbol

PEDREGAL COOKIES

\$24 USD PER PERSON

- Oats & Yogurt, Choco-Fudge,
- Peanut Butter, Chochips
- Rosemary & Lemon
- 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 |



LUNCH BUFFET

Two hours buffet service, requires a minimum of 20 guests

DELI LUNCH

\$82 USD PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

SALADS

- Heart of romaine, shaved cauliflower, anchovy croutons, cherry tomatoes and caesar dressing
- Heirloom tomatoes, kalamata olives, red onion, mint leaves, local goat cheese and EVOO
- Green Salad, mixed greens, cucumber, zucchini, fennel, cashews and sherry vinaigrette
- New potatoes salad, bell peppers, grain mustard, bacon and jalapeño dressing

OPEN FACE SANDWICHES

- Focaccia, herbed ricotta, salami, dates and arugula
- Sourdough, onion compote, prosciutto, EVOO and basil

SANDWICHES

- Ciabatta, grilled chicken, chipotle mayonnaise avocado, and lettuce
- Multigrain bread, horseradish dressing, black forest ham, bacon and tomato

ADD TO YOUR SANDWICH

CHEESES

Swiss, cheddar, manchego, goat and panela

CONDIMENTS

Pickles, Chipotle, grain mustard, piquillo peppers, homemade jalapeños in escabeche, coleslaw, sundried tomato, and marinated olives

ICE CREAM SUNDAE STATION

Ice cream: mexican cinnamon-caramel, passion fruit and papantlas vanilla

Sorbets: mango, pineapple and raspberry

Toppings: mini chocochips cookies, crunchy pearls, mini brownie, caramelized peanuts, whipped cream and fresh berries

Sauces: chocolate and caramel

TACO LUNCH

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

\$88 USD PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

COLD DISPLAY

- Salsa mexicana and guacamole with tortilla chips
- Bib lettuce salad, chayote squash, quince jelly, aged cotija cheese and pumpkin seeds vinaigrette
- 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
- Catch of the day "A la talla"
- Grilled adobo chicken
- Suckling pig carnitas
- Mushrooms barbacoa
- Served with traditional sauces & garnishes, corn and flour tortillas

SIDE DISHES

- Green rice with fried plantain
- Traditional black fried beans with fresh cheese
- Sautéed green beans with bacon

DESSERT

- **Berries & cream:** raspberry mousse, macerated berries, lemon crumble and whipped cream
- Spiced chocolate-coffee tartlets, honey ganache and mascarpone
- Mexican vanilla & caramel flan
- Roasted pineapple and coconut salad

PEACOCK LUNCH

\$88 USD PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

STARTERS

- Beet and sweet potato with crumbled feta cheese and arugula
- Seabass carrot aguachile, cucumber, red onion and mint leaves
- Heirloom tomato wedges, daikon, orange segments and garlic vinaigrette

HOT STATION

- Cheeseburgers with bacon, pretzel bun and traditional toppings
- Lobster roll with fresh herbs butter
- Pork belly glazed with "habanero" and cranberry
- Roasted chicken with lemon and curry butter
- Catch of the day glazed with agave nectar & miso, sesame and scallions

SIDE DISHES

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

DESSERT

- Lemongrass-ginger Panna cotta
- Passionfruit and caramel trifle
- Orange-chipotle chocolate cake
- Strawberry and Mexican vanilla tart

HEALTHY LUNCH

Build your own light lunch with the best ingredients sourced from the sea and local farms.

\$82 USD PER PERSON

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

FRESH VEGGIES

- Spinach, arugula, sea lettuce, purple cabbage, celery, kale, mizuna, persian cucumber, daikon, watermelon radish
Zucchini, endives

COMPLEMENTS

- **Starch & Legumes:** quinoa, jazmin brown rice, beluga lentils and heirloom beans
- **Steamed veggies:** green beans, cauliflowers, brussel sprouts and bok choy
- **Seeds & nuts:** lax, pumpkin, amaranth, hydrated chia, almonds, pecan nuts and macadamia nuts
- **Flavorings:** Tahini, sikil-pak, kimchi, garlic chip's, onion flakes, citrus scented coconut oil, grated preserved kaffir lime, lemon & lime wedges, pimenton, dill polen and turmeric-lemon zest
- Extra virgin olive oil
- Salt: Virgin, Maldon, Lava and hibiscus

PROTEINS

- Sea Bass Steamed with Hoja Santa
- Baked Organic Chicken
- Seared Yellow tail amberjack

DESSERTS

- Balsamic Vinegar Macerated Berries, Lemon & Honey, Amaranth and Greek Yogurt
- Avocado- Lime Cremeaux, Fresh seasonal fruit and whole grains granola





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
- Blue fin tuna ceviche, ponzu sauce, cucumber, avocado, sesame and serrano chile

ENTRÉES

- Pan fried Catch of the day, with rice noodles & wakame salad, peanuts and tamarind sauce \$75 USD
PER PERSON
- Jumbo blue shrimp, barley risotto, fresh zucchini and fennel salad with preserved lemon \$85 USD
PER PERSON
- Grilled ribeye, crushed new potatoes and mushrooms with tonkatsu sauce \$90 USD
PER PERSON
- Roasted free range chicken, pineapple glaze, turmeric jasmine rice with coconut and Bok choy \$75 USD
PER PERSON
- Braised short rib and blue shrimp, garlic mashed potatoes, glazed carrots, green beans and Sherry sauce \$105 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 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 PER PERSON

Choose one from each Category

STARTERS

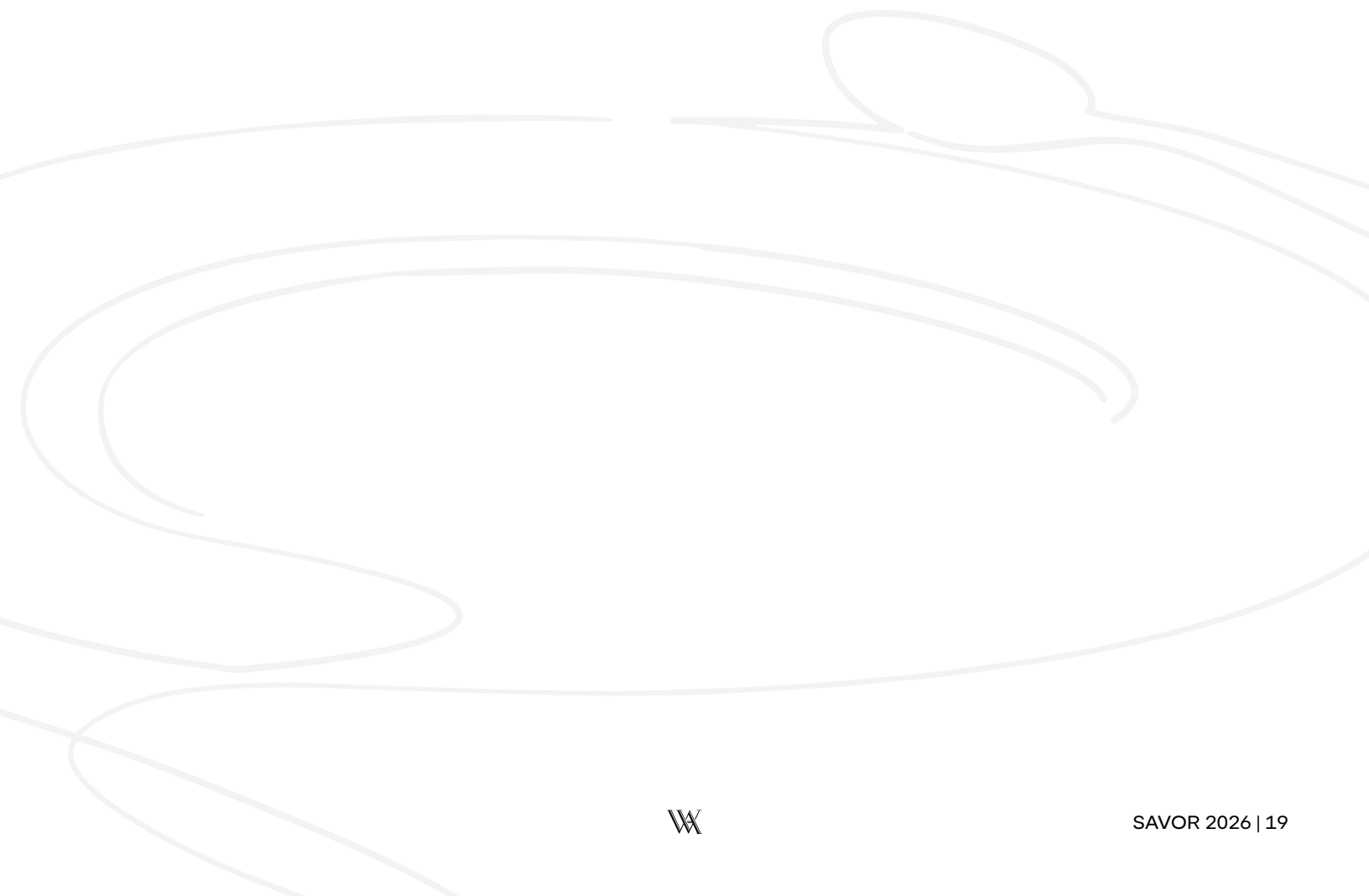
- Plums and goat cheese salad, arugula, roasted almonds and preserved lemon vinaigrette
- Baby spinach salad, applewood smoked bacon, pecan nuts and cranberries
- Seasonal fruit mix salad with granola and organic honey
- Fusilli pasta salad, basil pesto, sundried tomato and olives
- Potato salad, grain mustard, bell peppers, mayonnaise, bacon and chives

SANDWICHES

- Multigrain sour dough, brie cheese, grilled veggies, arugula & EVOO
- Focaccia, roast beef, baby arugula, parmesan and truffle mayonnaise
- Smoked salmon wrap, cream cheese, lettuce, preserved lemon and capers
- Sour dough, applewood smoked bacon with crisp lettuce and heirloom tomato

DESSERTS

- Homemade cookies
- Orange-butter travel cake
- Banana-chocolate travel cake





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

**\$250 USD Chef Fee will be applied; every 40 guests over 50 guests will require an additional \$100 Chef Fee*

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

- Baja oysters, clams, pen shell scallop ceviche, poached jumbo shrimp, snow crab, stone crab and smoked catch of the day tartar
- Sauces: Yuzu kosho-citrus emulsion, yellow aji, truffle ponzu, soy & chile crisp

VEGGIES AND DIPS

\$30 USD PER PERSON

- Miraflores raw and grilled vegetables
- Olive tapenade
- Turmeric cilantro hummus
- Baba ganoush

Crispy "tlayuda", coconut-corn chips and assortment of lavash bread

EMPANADAS STATION

\$30 USD PER PERSON

- Shrimp with dried chiles oil
- Pork rinds
- Chicken "tinga"
- Oaxaca cheese and mushrooms with epazote

Served with traditional garnishes and salsas

ARTISANAL CHEESE AND MEATS

\$40 USD PER PERSON

- Selection of Mexican cheeses and charcuterie
- Rustic breads, pickled vegetables, compotes and matzos

TOSTADAS

\$40 USD PER PERSON

Served on crispy corn tortilla

- Blue fin tuna, avocado, banana leche de tigre and pea sprouts
- Kampachi, jalapeño aioli and sundried chickpea chorizo
- Pen shell scallop, faba beans purée, pickled pineapple and salsa macha
- Chipotle hummus, ajillo mushrooms and crispy onion

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 USD PER PERSON

SELECTION OF 8 CANAPÉS AT \$68 USD PER PERSON

COLD SELECTION

- Lime-ginger cured seabass skewer, pineapple and cilantro
- Octopus crispy tlayuda, charred habanero aioli, celery and cucumber
- Baja shrimp with hibiscus & black garlic gel
- Tuna marinated in soy-honey mustard tostada with avocado
- Amberjack tataki, mushrooms al ajillo and chives
- Balsamic marinated mozzarella, cherry tomato and basil skewer
- Lobster medallion, cantaloupe and pumpkin seeds-hoja santa purée
- Prosciutto, granny smith apple and dates skewer with basil oil

HOT SELECTION

- Pork Belly Glazed with Adobo and Pickled Onion
- Mini shrimp empanadas with Oaxaca cheese
- Short rib crispy taco with Oaxaca cheese and poblano sauce
- Mini crab cakes with tarragon gribiche
- Pork “al Pastor” wrap with pineapple pureé and pickled onion
- Mushrooms & guanciale risotto fritters with balsamic reduction
- Chicken tinga mini sope with queso fresco

VEGETARIAN OPTIONS

- Spiced beets, roasted almonds, whipped goat kefir and arugula
- Local aged goat cheese, quince jelly, basil and balsamic reduction
- 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
- Crispy spring roll with plum & rocoto sauce



A man and a woman are shown in profile, facing each other. The woman is on the left, wearing a dark olive-green, sleeveless, floor-length dress with a gathered waist and a thin gold chain strap. She has her hair styled in an updo and is holding a wine glass filled with white wine. The man is on the right, wearing a white long-sleeved button-down shirt and patterned trousers. He has a beard and is also holding a wine glass. They are standing on a balcony or terrace with a railing, and the background is a vast, blue ocean under a clear sky. The overall mood is romantic and sophisticated.

DINNER BUFFET

*Two-hour buffet service, required of
a minimum of 20 guests*

TAQUERIA

\$140 USD PER PERSON

**\$350 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

COLD DISPLAY

- Shrimp aguachile, cucumber, red onion, cilantro and curry oil
- Hearts of romaine, cotija cheese, jalapeño dressing and sourdough garlic croutons
- Charred panela cheese salad, green tomatillo, cherry tomato, dried chiles oil and purslane
- Salsa mexicana and guacamole

HOT DISPLAY

- Catch of the day al pastor with roasted pineapple
- Beef cheeks Birria with consommé
- Free Chicken in barbacoa from “Comitán” with olives, almonds and raisins
- Shrimp “a la diablo” with chile de árbol

SIDES

- Mexican rice with corn huitlacoche
- Brocoli with poblano sauce and melted cheese
- Corn “esquites” with chayote squash
- Fried “pinto” beans with chorizo

DESSERTS

- Traditional “Papantla” vanilla flan
- “Tres leches” Cake
- Cinnamon sugar dusted churros
- Chocolate pot de cream

MEDITERRANEAN

\$150 USD PER PERSON

**\$350 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

COLD DISPLAY

- Greek salad, heirloom tomatoes, cucumber, red onion, kalamata olives, manouri cheese, EVOO & oregano vinegar
- Tabbouleh, bulgur, parsley, mint, citrus segments, tomato, lemon and olive oil
- Octopus salad, potato, capers, garlic and parsley
- Turmeric-Cilantro Hummus

Served with Pita bread and matzos

HOT DISPLAY

- Catch of the day baked in tomato sauce with oregano and cumin
- Free range chicken tajine carrots, zucchini with harissa and preserved lemon
- Lamb Kofta with tzatziki
- Pacific blue shrimp with garlic citrus butter

SIDES

- Creamy Orzo with spinach and parmesan
- Grilled eggplant & bell peppers
- Pilaf rice with dates and almonds

DESSERTS

- Chocolate mousse with extra virgin olive oil and sea salt chocolate crumbs
- Traditional Tamisu
- Greek yogurth and honey panna cotta
- Pistachio and pecans baklava
- Orange-sugar dusted zeppole

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.

\$150 USD PER PERSON

**\$350 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

COLD DISPLAY

- Local tomato and fresh mozzarella salad with basil pesto
- Beet salad, arugula, pecan nuts and vanilla vinaigrette
- Shrimp & pineapple salad, avocado, radish, arugula and jalapeño-lime vinaigrette
- Boston lettuce, baked plum, bacon vinaigrette and pangrattato

HOT DISPLAY

- Sea bass with tomato-tamarind stew and charred lemon
- Smoked pork belly with black garlic-hibiscus glaze
- Flank steak tagliata with capers gremolata
- Jumbo shrimp with potato, fennel and sauce américaine
- Baked free range chicken with coconut milk and lemongrass

SIDES

- Miso-agave nectar glazed Cabbage with chives
- Rustic crushed potatoes with olive oil and fresh herbs
- Mushrooms risotto with Reggiano

DESSERTS

- Avocado-lime and strawberry tart
- Mezcal pecan pie
- Papantla vanilla cremeaux with fresh raspberries
- Cinnamon coffee-chocolate mousse
- Traditional amaranth candy





CABO EXPERIENCE

\$160 USD PER PERSON

**\$350 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

STARTERS

- Grilled pear salad, carrots, fennel and sherry vinaigrette
- Cucumber & cantaloupe salad, spinach,
- Lime cured catch of the day, chayote squash, watermelon radish, red onion and ginger aioli
- Shrimp ceviche with cilantro “leche de tigre”, sweet potato and cumin oil

Served with coconut corn chips and assorted lavash

ENTRÉES

- Seared sea bass, brown butter with capers, olives, lime and pickled onion
- Grilled octopus with potatoes and guajillo-pimenton sauce
- Herb crusted beef fillet and sautéed mushrooms
- Grilled lobster tail with lime-garlic butter

SIDES

- Roasted cauliflower, lemon zest, dukkha spices and nuts
- Grilled Zucchini & Carrots
- Garlic mashed potatoes
- Baked rice with green mojo

DESSERTS

- Tequila cake, whipped cream and candied orange
- Banana rice pudding
- Chocolate-caramel tartlets
- Sweet corn-Vanilla curd
- Lime Carlota

MEXICAN CARNE ASADA

\$175 USD PER PERSON

**\$350 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

COLD DISPLAY

- Grilled romaine lettuce salad, Caesar dressing, parmesan cheese and anchovies
- Seafood Ceviche, red onion, cucumber, ginger, cilantro, grilled pineapple & habanero
- Watermelon, jicama and carrot “pico de gallo” with lime, “chile” powder and cilantro
- Molcajete with “salsa Mexicana” and guacamole

Served with coconut corn chips and crispy tlayuda

HOT DISPLAYS

- Grilled free-range chicken with honey chili mustard
- Grilled lobster, dried chiles glaze
- Ribeye with chile de arbol chimichurri
- Catch of the day “zarandeado”
- Grilled Argentinian and Mexican Chorizos

SIDES

- “Frijoles charros” with pork rinds and fresh herbs.
- Roasted potatoes, serrano cream, bacon and spring onions
- Chipotle “fideo seco”, “mole”, sour cream and melted cheese
- Shishito peppers and scallions “Toreados”

DESSERTS

- Cinnamon dusted “churros”
- Tres leches cake
- Plantain and sour cream tart
- Mexican chocolate Natilla
- Traditional curd “Gorditas” with cajeta

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.

**\$250 USD Chef Fee will be applied; every 40 guests over 50 guests will require an additional \$100 Chef Fee*

THE LOCAL FARMS STATION

\$40 USD PER PERSON

Build your own salad with our organic farms partners selection.

- **Greens:** mix, romaine hearts, spinach and arugula
- **Roasted:** potatoes, beets, squash, eggplant and sweet potato
- **Veggies:** Heirloom tomatoes, cucumber, radish, carrots, celery, avocado, cauliflower, fennel and chayote squash
- **Cheeses:** goat, mozzarella, fresh, grated parmesan and feta
- **Complements:** boiled egg, anchovies, marinated olives, crispy focaccia, sourdough toast and garlic croutons
- **Vinaigrettes & Dressings:** pesto, caesar, blue cheese, balsamic vinaigrette, sherry vinaigrette, EVOO and wine vinegar

BAJA SEAFOOD STATION

\$70 USD PER PERSON

- Jumbo shrimp, hibiscus-ginger cocktail sauce
- Catch of the day “ceviche”, granny smith apple, coconut milk, red onions and mint
- Baja oysters & clams selection, preserved lemon mignonette, soy-cilantro and spicy sesame oil sauce
- Octopus “enamorado”, avocado, cilantro, jalapeño and mayonnaise
- Blue fin tuna tataki, Yellow aji and yusu kosho sauce

Served with crispy “tlayuda” and coconut-corn chips

MEXICAN “ANTOJITOS”

\$50 USD PER PERSON

- “Guacamole” and “salsa Mexicana”, “panela” cheese and “tortilla” chips
- Pork rinds gorditas, onion, cilantro and “salsa verde”
- Sopas with ajillo shrimp, cream and fresh cheese
- Plantain molotes, stuffed with potato and chorizo
- Oaxaca cheese quesadillas: poblano strips and mushrooms with epazote
- Salsas: molcajete, verde with chipotle, macha and pineapple with habanero

Served with 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 “alambre” with bacon, poblano strips and melted cheese
- Chicken barbacoa with adobo and avocado leaf
- **Salsas:** molcajete, verde with chipotle, macha and pineapple with habanero

Served with 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



TRADITIONAL MARQUESITAS

\$20 USD PER PERSON

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

CHURROS, CHOCOLATE & VANILLA ICE CREAM

\$24 USD PER PERSON

Cinnamon dusted churros

- **Sauces:** caramel, strawberry, vanilla, chocolate
- Vanilla Ice cream
- Hot & Cold Oaxacan chocolate

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, crisp 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

- Artichokes confit salad, creamy sweet potato, preserved lemon, aged balsamic and green leaves
- Heirloom tomato salad, grilled peaches, pumpkin seeds- hoja santa pesto and garlic vinaigrette
- Mozzarella marinated in balsamic vinegar, crispy focaccia, prosciutto, cherry tomatoes and herbs pistou

SOUP

- Butternut squash soup with sage, orange zest and roasted almonds
- Shrimp & corn chowder, spiced pain perdu and basil oil
- Tarasca bean soup, black truffle, pumpkin seeds, pistachio, chorizo and goat cheese
- Wild mushrooms soup with sherry and foie gras sablée
- Vichissoise of roasted potatoes with sautéed pancetta and caramelized leeks

FISH

- Seared bluefin tuna, celery root purée, glazed shallots and gremolata \$135 USD
PER PERSON
- Pan fried sea bass, roasted cauliflower purée, ladolemono vinaigrette, and grilled swiss chard \$125 USD
PER PERSON
- Roasted totoaba, artichokes barigoule with carrots and bacon \$125 USD
PER PERSON
- Grilled amberjack “al pastor”, charred pineapple, fried corn, pickled onion and purslane salad \$125 USD
PER PERSON
- Butter poached Baja lobster, ginger beurre monté and curry roasted cauliflower \$150 USD
PER PERSON

MEAT

- Grilled ribeye with blue cheese & banyuls vinegar, sautéed asparagus \$135 USD
PER PERSON
- Roasted free range chicken, chorizo sauce, sautéed cremini mushroom with pancetta and potatoes \$125 USD
PER PERSON
- Braised short rib, creamy polenta, hazelnuts granola and brussel sprouts \$130 USD
PER PERSON
- Seared beef tenderloin, sherry glazed mushrooms, potato pave and juniper berry demi-glace \$135 USD
PER PERSON
- Braised wagyu cheeks, creamy sweet potato, orange glazed carrots and asparagus salad \$140 USD
PER PERSON
- Pressed suckling pig “Pibil”, black beans with avocado leaf and habanero pickled red onion \$130 USD
PER PERSON
- Roasted beef tenderloin and Baja lobster, potato mousseline, broccolini and beet demi-glace \$170 USD
PER PERSON



DESSERTS

- Red velvet cake, Mascarpone cream, Berries, Balsamic and strawberry sorbet
- Margarita-Banana ice cream, graham crumbs, candied grapefruit peel, Lime cremeaux, and coconut polvoron
- “Borrachito” de mezcal, coconut-mango sorbet, Fermented pineapple and Vanilla whipped cream
- Chocolate cake, banana whipped cream and Cinnamon-caramel Ice cream

DINNER ENHANCEMENTS

- | | |
|------------------------------|------------------------|
| ADD APPETIZER OR SOUP COURSE | \$24 USD
PER PERSON |
| PETITE FOURS | \$16 USD
PER PERSON |
| PLATED CHEESE COURSE | \$18 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.

\$100 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
- Heart of Romaine 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

ENTRÉE

- Quinotto with almonds, heirloom green beans, sundried tomato and basil oil
- Roasted winter vegetables 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

- Lemongrass tapioca, caramelized pineapple, coconut tuile and pineapple sorbet
- Dark chocolate cake, strawberry and balsamic compote, hazelnut crumble and raspberry sorbet
- Lime-coconut cremeaux, sweet potato crumbs, extra virgin olive oil, caramelized almonds and apricot





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

\$180 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, lobster claw and crispy brioche
- Chilled carrot soup, coconut milk, lemongrass, curry, orange zest, shrimp and cashews

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 “chiltepin” 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
- Baked mac and cheese, broccoli-truffle oil.
- Roasted cauliflower with truffle butter
- Grilled asparagus
- Roasted brussels sprouts with mustard and pork belly

PALATE CLEANSER

Create your second course from the following items

- Chilled mango infused with ginger
- Beet-citrus gazpacho
- Cantaloupe & mint infusion

FAMILY STYLE DESSERTS

- Tres leches cake
- Chocolate cake







BAJA BOUNTY

Invite guests to indulge in the essence of El Farallón through our Baja Bounty experience—a refined culinary journey inspired by the abundance of Baja’s coastline. Featuring seasonal selections from the sea, chef-driven courses, the bounty of Baja’s sea and land, curated enhancements, and decadent desserts, each moment unfolds against the dramatic beauty of the Pacific for an unforgettable dining experience defined by place, flavor, and artistry.

Grill selection may vary due to season and availability.

**Chef’s selection will be informed at the table by our service team.*

\$155 USD PER PERSON

APPETIZER

Fresh Blue Fin Tuna Chef’s Selection

SECOND COURSE

Hot Seafood Appetizer

CATCH OF THE DAY

Served with Farallon’s Classic Creations

MAIN COURSE

Jumbo Shrimp & American Wagyu Strip Loin

Parsnip Purée with Choucroute, Bacon and Pepper Sauce

ADD ONS

- Lobster **\$20 USD PER PERSON**
- Beef Tenderloin **\$17 USD PER PERSON**

PALATE CLEANSER

DESSERT

Chef selection

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.

BEER

Corona, Pacifico, Modelo

SPIRITS

Tequila- Patron Silver

Mezcal- The Lost Explorer Espadin

COCKTAILS

Assorted Flavored Margaritas

Lime, Mango, Strawberry

Classic Paloma

Tamarind Mezcalita

PRICE USD PER PERSON, PER HOUR

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

- **\$150.00+ per bartender**
- **One bartender for every (25) guest**

"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.

BEER

Corona, Pacifico, Modelo

SPIRITS

Tequila- Patron Reposado

Mezcal- Koch Tobala

Rum- Havana Club 7

Vodka- Grey Goose

Gin- No. 3

Whiskey- Johnnie Walker Black Label

COCKTAILS

Tequila- Cucumber Jalapeño Margarita

Mezcal- Smoke Paloma

Rum- Goodvibes Mojito

Gin- Acai Martini

Vodka- Pink Kiss

Whiskey- Old Fashioned

PRICE USD PER PERSON, PER HOUR

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

- **\$150.00+ per bartender**
- **One bartender for every (25) guest**

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.

BEER

Corona, Pacífico and Negra Modelo

SPIRITS

Liquors- Licor 43, Kahlua

Tequila- Patron Silver, 7 Leguas Reposado, Don Julio Añejo

Mezcal- Koch Espadin, Koch Mexicano

Rum- Havana Club 3, Havana Club 7

Vodka- Absolut, Grey Goose

Gin- Bombay, Beefeater, Gin No. 3

Whiskey- Jack Daniels, Glenlivet 12, Maker's Mark

WINES – CONFIRMED WINES

Sparkling Wine - Espuma de Mar, Ezequiel Montes, México

White Wine - Casa Magoni Chardonnay-Vermentino, Guadalupe Valley, México

Red Wine - Roganto "RA" Guadalupe Valley, Mexico

PRICE USD PER PERSON, PER HOUR

- 1st Hour \$45 USD
- 2nd Hour \$45 USD
- 3rd Hour \$40 USD
- 4th Hour \$35 USD
- 5th Hour \$30 USD
- **\$150.00+ per bartender**
- **One bartender for every (25) guest**



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.

BEER

Corona, Pacifico, Modelo, Ipa Craft Beer

SPIRITS

Liquors - Licor 43, Kahlua, Baileys, Apperol

Tequila - Casa Amigos Blanco, Patron Reposado, Maestro Tequilero Añejo

Mezcal - Koch Tobala, Koch Arroqueño, The Lost Explorer Espadin

Rum- Zacapa 23, Havana Club 7, Brugal 1888

Vodka - Grey Goose, Ketel One, Tito's

Gin - Tanqueray, Tanqueray 10, Hendricks, Monkey 47

Whiskey - Crown Royal, Glenfidich 12, Woodford Reserve

WINES

Parkling 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

AVAILABLE WINES FOR UPGRADE

Champagne Wine - Perrier-Jouët, Épernay, 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 - The Pedregal Collection, Pinot Noir, Willamette Valley, USA

Rosé Wine - Whispering Angel "Rosé" Côtes de Provence, France

PRICE USD PER PERSON, PER HOUR

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

- **\$150.00+ per bartender**
- **One bartender for every (25) guest**

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.



KOCH®
EL MEZCAL
DE OAXACA

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.

\$60 USD PER PERSON

APPETIZERS

- Guacamole and salsa mexicana with chips
- Crudites with Chipotle hummus and chile de arbol romesco
- Yellowtail amberjack tataki with sesame seeds, chives and yellow ají 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
- Seasonal fruit platter with limes and chile powder
- Rice noodles salad, romaine lettuce, jicama, cucumber, carrots radish, avocado and ginger vinaigrette
- Tuna and shrimp roll served with ponzu, wasabi and cured ginger
- 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
- Focaccia, roast beef, baby arugula, parmesan and truffle mayonnaise
- Smoked short rib sandwich, cured onion, jalapeño chile, provolone and cilantro mayonnaise
- Grilled chicken ciabatta, goat cheese and roasted bell peppers
- Smoked salmon wrap, cream cheese, lettuce, preserved lemon and capers

ADD ON

\$24 USD PER PERSON

Local Oysters and Clams

Sauces: Yellow ají, truffle ponzu, wasabi cocktail sauce



LATE NIGHT STATIONS

One hour buffet service, required of a minimum of 20 guests

**\$250 USD Chef Fee will be applied; every 20 guests over 50 guests will require an additional \$100 Chef Fee*

SLIDERS & HOT DOGS

\$45 USD PER PERSON

- Angus beef slider
- Beef hot dogs, caramelized onions and bacon
- Potato wedges with parmesan and chives
- Beef burrito with poblano, bacon and melted cheese

Accompanied with: ketchup, mustard, mayonnaise, onion, lettuce, tomato, pickles and jalapeños

TACOS & QUESADILLAS

\$45 USD PER PERSON

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

FLAUTAS (CRISPY TACOS)

\$40 USD PER PERSON

- Chicken tinga
- Potato and cheese
- Shrimp and chipotle

Accompanied with: lettuce, salsa verde and grated fresh cheese





CAKE MENU

SIGNATURE:

ICONIC WALDORF 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 with pistachio cream and fresh strawberries

BUILD YOUR OWN CAKES:

- Vanilla Cake/White 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 & coffee
- White chocolate & mint

MACAROONS

- 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

BEER

Corona, pacifico, modelo

SPIRITS

Cazadores Tequila, Havana Club 7 Rum, Absolut Vodka,
Hendrick's Gin, Jack Daniels Whiskey

WINES

Domaine Bousquet. Chardonay Organic, Roganto "Picolo",
Cabernet S.- Merlot- Cabernet F.

COCKTAILS

Assorted flavored mojitos (coconut, lime, mango), assorted
flavored margaritas (strawberry, guava, tamarind), paloma

CLASSIC COCKTAILS

Old fashioned, Tom Collins

STATION MAKE YOUR OWN

Aperol spritzer, bloody mary, mimosa

PRICE USD PER PERSON, PER HOUR

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



CATERING MENUS 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.
 - \$150.00+ per bartender
 - One bartender for every (25) guest

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.

CATERING MENU
2026



WALDORF ASTORIA
LOS CABOS · PEDREGAL

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