

Wedding Menus

WeddingATELIER

HILTON LOS CABOS



*The reason for our success
is our people...passionate to service!*

Executive Chef Mauricio Lopez has found his home at Hilton Los Cabos having led the kitchens and culinary team for 16 years. Although far from his origins in Acapulco, Mexico, Chef Lopez sees many similarities in Baja and infuses his Mexican heritage into all menus at the seven culinary concepts and banquets at Hilton Los Cabos. Having cooked throughout the world with stints in Cuba, Spain, New York and beyond, he brings those inspirations to the tables of Hilton Los Cabos on the shores of the Sea of Cortez.

Many who work with him find themselves leading kitchens of their own. It is due to his leadership style that Hilton plucked Chef Lopez for the Hilton Culinary Council and responsible for the hotels and resorts opening in Latin America, from kitchen design to menu development. In addition he is consulting for the company's Mexican concepts internationally. He also received the Hilton Chef Diamond Award and is a former champion of the Culinary Masters Competition in Miami, Florida.

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Breakfast



*Enjoy the refreshing ocean breeze
with delicious breakfast offerings.*

Breakfast Buffets

Deluxe Continental Breakfast

\$35 PER PERSON

FRUIT JUICE

Freshly squeezed juice, orange, papaya, seasonal fruit

SEASONAL FRUIT

Sliced fresh fruits, papaya, melon, watermelon, pineapple

ASSORTED PASTRIES

Danishes, rolls, muffins, croissants

Breakfast breads, white and whole wheat bread, fruit preserves, butter, honey

Del Mercado Breakfast

\$59 PER PERSON

Seasonal Fruit Juices

FRUIT CART

Fresh seasonal fruit including papaya, melon, watermelon, pineapple

PANADERIA

Sweet bread, pastries, flax seed bread, multi grain, wheat bread, sour dough, brioche, rye bread, GF & DF bread

Housemade marmalade, jam, farm butter, honeycomb

ARTISANAL OAXACAN HOT CHOCOLATE

Sweet and smooth cacao hot chocolate, ultra rich vanilla and cinnamon flavor

TRADITIONAL CASSEROLE

Make your own chilaquiles, ranchera and green tomatillo salsa, Cotija and grilled cheeses, pickled red onion, coriander, sour cream

Breakfast enchiladas, green salsa, machaca scrambled

Motuleños eggs over yellow corn tortilla, red salsa, plantain, green peas, turkey ham

Cecina, enchilada pork meat, regional chorizo refried pinto beans

Rancheros fried eggs over tortilla, red salsa, roasted potatoes, fried pork belly, parsley, onion

French toast, condensed milk, cinnamon sugar, goat milk cajeta





Brunch

Mornings are made for brunch and mimosas.

Brunch menus are priced in USD exclusive of 21% service charge and 16% tax. for a maximum duration of 180 minutes. Minimum guarantee of 50 guests. A surcharge will apply for extended service. Includes freshly brewed coffee, decaffeinated and tea. Pastries and fruits are not transferable to refreshment breaks.

Morning Side

\$52 PER PERSON

FRUIT JUICE

Freshly squeezed juice, orange, papaya, seasonal fruit

SEASONAL FRUIT

Sliced fresh fruits, papaya, melon, watermelon, pineapple

HEALTHY AMERICAN

Cottage cheese, housemade muesli, granola, fresh marmalade

TRADITIONAL AMERICAN

Scrambled eggs, bacon, sausage, housemade hash browns, pancakes

ASSORTED PASTRIES

Danishes, rolls, muffins, carrot bread, croissants

BREAKFAST BREADS

White and whole wheat bread, fruit preserves, butter, honey

BAGELS

Regular and whole wheat, cream cheese

YOGURT

Individual plain, fruit, regular, low-fat

CEREALS

Assorted

The Chef Table

\$64 PER PERSON

FRUIT JUICE

Seasonal fruit

Chia, oatmeal

Vanilla, nutmeg, almond milk, cinnamon, sugar cane

FROM THE KITCHEN

Pork belly, farm scrambled eggs, Miraflores farm heirloom tomato coulis

Poached eggs, béarnaise sauce, English muffin, bacon

Seared salmon, vegetable hash, fennel and truffle oil, arugula salad

Open face quesadilla, mozzarella and panela cheeses, epazote, salsa verde

Turkey potato hash, kale, achiote caldillo

Avocado toast, mozzarella cheese, cherry tomato, basil, poached egg, potato and butter foam

Banana french toast, cinnamon and ricotta ice cream, caramelized bananas

HOUSEMADE BREADS

Housemade jams, melted butter, coconut butter, Nutella, honeycomb

Buttermilk corn bread

Cinnamon loaf

Callebaut chocolate and dried cherries bread

Farm to Table

\$64 PER PERSON

FRUIT JUICE & SMOOTHIES

Chilaquiles casserole, crispy corn tortillas, green salsa, arugula, queso fresco, fresh cream

Farmer's market omelet, zucchini, Baja baby spinach, tomatoes, VG GF

Crushed avocado toast, multigrain bread, mixed greens and sprouts, sunny-side-up egg, lemon dressing

Bacon and egg flatbread, spinach, cherry tomato, burrata, mixed greens and basil salad

Grass-fed grilled steak and ranchero eggs, tortilla, zucchini flour, beans, sautéed kale

Butternut squash and Tiki Farm breakfast potato hash, roasted sweet pepper, rosemary

Sautéed mushroom, Baja olive oil, basil sprouts, chorizo, goat cheese

Grilled vegetable three egg omelet, Roma tomatoes, zucchini, eggplant, roasted chilaca pepper, Cotija cheese

RUSTIC AND BAJA BREAD

Buttermilk butter, coconut butter, del rancho butter, panela, guava ate (guava paste candy); cherry tomato jam, fig jam, Todos Santos strawberries and red chile marmalade

DAIRY

Yogurt, almond milk, rice milk, organic coconut milk



Enhancements



Enhancements

Hot Chocolate and Tamales

\$8 PER PERSON

Vegetarian green, chicken mole, pork and tomatillo salsa, vegan, sweet corn tamales

Artisanal hot chocolate, Mexican coffee, atole (warm cornmeal drink) vanilla and strawberry

Omelet and Egg Station

\$19 PER PERSON

Farm eggs, egg whites, omelet, huevos rancheros

Red onion, sweet bell pepper, white button mushroom, scallions

Fresh baby spinach, jalapeño, mild cheddar cheese, Monterey Jack cheese

Chilaquiles

\$10 PER PERSON

Crispy corn chips, green, red and guajillo salsas, Manchego and Cotija cheeses, fresh cream, queso fresco, coriander

Mexican Burritos

\$25 PER PERSON

Fresh flour tortilla wrap, Mexican rice, black and pinto beans

Aged cheddar, quesillo cheese, mozzarella, Jack cheese

Chicken, beef, vegetarian

Fresh Corn Gorditas

\$15 PER PERSON

Beef and chicken tinga, beef picadillo, vegetable, zucchini flour, quesillo and requeson cheeses, epazote leaf

Quinoa gordita GF

Los Churros

\$25 PER PERSON

Freshly made churros served in individual bags: Cinnamon sugar, brown sugar, chocolate, cajeta sauce



A top-down view of a dining table with three plates of food, a glass of water, and a fork and knife. The table is made of wood. The top-left plate is a dark bowl with a copper rim containing a seafood pasta dish with shrimp, mussels, and a seared scallop. The bottom-left plate is a white plate with a gold rim featuring a circular rice or quinoa dish with a central square of butter and a garnish of vegetables and edible flowers. The right plate is a white plate with concentric circular ridges, featuring a ring of seared octopus tentacles garnished with black olives, cherry tomatoes, and edible flowers. A glass of water is in the top-left, and a fork and knife are in the center.

Plated Dinner

Food is our common ground, a universal experience.

Plated Dinner Menu

3 COURSE DINNER \$95 PER PERSON / 4 COURSE DINNER \$121 PER PERSON

APPETIZERS & SOUPS

Baked eggplant, buffalo mozzarella, tomato and basil sauce

Tlalpeño caldo, vegetables and cilantro essence

Creamy spinach soup, manchego cheese croutons

Mexican chicken lime soup with crispy corn tortilla

Corn chowder

Fish ceviche, serrano chili

Mexican tortilla soup with añejo cheese

Minestrone alla Genovese

Butter squash creamy soup

Bloody mary sea bass ceviche, avocado, cucumber, pico de gallo

Cuitlacoche, sweet smoked corn bisque

Oven roasted creamy tomato soup, bacon crumble, basil oil

SALADS

Mixed greens salad, surimi and sesame emulsion dressing

Greek salad, balsamic and olive dressing

Chicken salad, grilled pineapple dressing

Mixed greens with spinach, watercress and pitahaya dressing sauce

Mixed greens salad, sun-dried cherry tomatoes, pomegranate dressing

Baja tomato salad, grilled panela cheese, coriander, lime vinaigrette, chile oil

De-constructed greek salad, aged balsamic, basil vinaigrette, olive tapenade

Caesar salad, garlic focaccia, parmesan gallet

MAIN DISHES

Beef tenderloin, sage reduction, sweet potato purée

Fish filet filled with mushroom, crustaceous spicy sauce

Grilled beef medallion, thyme and red wine sauce

Jerk marinated sea bass fillet, roasted garlic mashed potato purée

Marinated arrachera, potato salad

Chicken medallion, penne pasta, creamy cheese sauce

Roasted pork loin, guajillo chile and tamarind sauce

Pan seared sea bass, lemon butter sauce, roasted vegetables, sweet potato mash

Crispy chicken and duck confit, fried plantain, chicken au jus, chile ancho

Zarandeado fresh catch, roasted vegetables, mojo de ajo

Grilled beef tenderloin, herb and garlic-pepper, crisp shallots, sweet potato mash

Flat iron steak, braised greens, Mongolian BBQ glaze, jicama, kale and spinach ñoquis

Fish and shrimp al mojo de ajo, black risotto, cuitlacoche, verdolagas

DESSERTS

Pineapple pie, coconut milk

Apple and cinnamon tart

Cheesecake

Tropical fruits and banana strudel

Apricot pear pie

Mocha cake

Orange and lemon pie

Tres leches cake

Coconut mousse, passion fruit sauce

Coconut cream cake

Vanilla and hibiscus crème brûlée

Banana chocolate rum tart

Chocolat texture, guava fruit jelly, blackberry reduction

White chocolate and strawberry cake, watermelon syrup, aromatic basil

Banana and apple tart tatin, vanilla gelato, almond caramel stroissel

Beignets, passion fruit coulis, crema fresca, piña colada

Pear and almond strudel, bourbon-vanilla sauce, cherry and berry jelly



Vegetarian Menu

3 COURSE DINNER \$85 PER PERSON / 4 COURSE DINNER \$105 PER PERSON

CHOICE OF ONE MAIN DISH AND ONE DESSERT OPTION

APPETIZERS AND SOUP

Mexican lime soup, crispy corn tortilla, tofu, coriander

SALADS

Heirloom tomato and roasted beet salad, orange and tarragon emulsion

MAIN DISHES

Chilled avocado and gazpacho soup, tomato confit, mint and quinoa-sesame tuile

Cauliflower and potato curry cassoulet, kefir aroma, eggplant and jackfruit pakoras, tamarind and chile chutney

DESSERT

Vegan red velvet cake, coconut cream frosting

Sugar free, vegan-berries

Chocolate mousse, avocado



Hors d'oeuvres

CHOICE OF APPETIZERS FROM \$5 PER PERSON / MINIMUM 4 APPS PER PERSON

COLD CANAPÉS

Cherry tomato with mozzarella cheese and basil herb oil

Olive, anchovy and tomato tapenade bruschetta

Shrimp, garlic and horseradish sauce on crostini bread

Spicy tuna roll, caviar, scallion

Bitter bread crouton with salmon tartar and spicy mango chutney

Salmon roll with dill cream

Tuna tartar wonton truffle

Prosciutto bruschetta, basil foam, fig marmelade

Avocado toast sesame and salmon

Oyster, pico mignonette, ikura seaweed foam

Jicama and cucumber relish with tarragon and shrimp mayonnaise

Cheese and jalapeño pepper turnovers

Mini Mexican assorted tamales

Traditional spring rolls

Chicken quesadilla with Monterey Jack cheese and epazote leaves

Phyllo pastry turnovers with mushrooms and cheese

WARM CANAPÉS

Tuna turnovers

Spicy tuna roll, caviar, scallion

Provolone empanadita, guava and chilli relish

Roasted chicken and shiitake gyozas

Pork and vegetable dimsum, soya glaze

Vegan eggplant, hummus, mint jelly

Mozzarella Arancini, tomato coulis, basil

Shrimp and pineapple mini brochettes

Shrimp fried taquitos with tomatillo sauce

Teriyaki beef skewers

Bacon and thyme miñonetas

Shrimp and coconut satay with pineapple and curry sauce

Price is quoted in USD exclusive of 21% service charge and 16% tax





Dinner Buffets

Life is a combination of magic and pasta.

International Dinner Buffet

\$110 PER PERSON

Mediterranean salad bar

Radicchio, frisée, romaine, iceberg lettuce, marinated onion, tomato, artichoke, fresh cucumber, carrot, celery, green chili, mustard and vinaigrette, thousand island dressing

Slow-cooked potato, crispy bacon, mustard dressing

Burghul salad, tomatoes, cucumber, parsley, olive oil, lemon juice

Chicken, avocado and mango salad

Tomato and mozzarella salad, cherry tomato, bocconcini, fresh basil pest

Indian lentil soup

Crisp naan bread, garlic croutons, fresh lemon

Butter chicken, chicken tikka, rich tomato gravy

Pan seared beef steak with braised shallots, eggplant, mushrooms, rosemary, green peppercorns

Spinach ravioli, fontina cheese, caramelized sun-flower seeds

Grilled sea bass filet with brown lemon butter sauce

Mediterranean seafood rice, garlic aioli, ciabatta toast

DESSERTS

Moist chocolate cake, praline mousseline, chocolate cream

Philadelphia cheesecake, cookie crumb base

Blueberry panna cotta, crème fraiche, blueberries

Valrhona chocolate crémeux, almond crumble

Rose milk pudding, pistachios, rose jelly, caramel

Italian Dinner Buffet

\$110 PER PERSON

Caprese salad, vine ripe tomatoes, basil oil, aged balsamic

Squid salad, Limoncello vinaigrette, parsley, chili and herbs

Romaine Caesar and mushroom salad, garlic croutons, crispy capers

Tuna carpaccio, watermelon, Olio Verde, chives, meyer lemon oil, red chile

Arancini, fried risotto, gorgonzola, peas, basil

Arrachera tagliata, arugulas, lime juice, garlic, shaved parmesan

Pan roasted sea bass fillet, caponata, lemon zest

Lasagna mellanzani, layers of roasted eggplant, tomato sauce, parmesan cheese

Oven roasted chicken Au jus, fried pancetta

Penne and shrimp, arrabbiata sauce

Ricotta Gnocchi, pomodoro, clams, mussels

DESSERTS

Coffee lady fingers and meringues, mascarpone cream tiramisu

Chocolate - orange semifredo, candied pistachios

Pistachio cake, white chocolate mousse, apricot jelly

Coconut and lime tart, strawberries, pink peppercorns

Babà with Limoncello, lemon cream, crema fresca, albahaca



Mexican Dinner Buffet

\$110 PER PERSON

SALAD AND APPETIZERS

Watermelon and pico de gallo salad,
Tajin-lime dressing

Cabrilla tiradito, yellow pepper and citric
sauce, red onion, cilantro sprouts

Mixed greens, pickled carrots and orange
vinaigrette, agave honey emulsion

Housemade green guacamole with
spinach and cilantro, blue corn tortilla
chips | VG VE

Roasted beet and pineapple salad, Chiapas
cheese, caramelized pecans

TACOS DEL MAR

Shrimp and quesillo cheese, smoky
peppers, Mexican rice and salsa verde

Baja fish taco, cole and apple slaw, mulato
and sriracha mayo, garlic chip

TACOS DE LA TIERRA

Squash blossom and cuitlacoche corn
taco, portobello and guajillo molito | VG VE

Arrachera asada taco, pickled red onions,
avocado

TACOS DEL TROMPO

Marinated pork, roasted pineapple purée,
chile and avocado foam

MEXICAN KITCHEN

Mexican rice, green peas, grilled corn

De la olla pinto beans and hominy corn

Marinated roasted chicken, annatto adobo,
black mole, xnipec salsa

TAMALES

Cochinita and pork belly, chicken poblano,
and vegan tamales

DESSERTS

Sweet corn and apple cake

Tres leches cake, hazelnut praline

Chocolate and Papantla vanilla flan

Beignets, tequila and horchata mousse

Rice milk, mango, guava popsicles

Barbecue Dinner Buffet

\$110 PER PERSON

Chopped cobb salad

Grilled corn salad, Cotija cheese, avocado

Quinoa and couscous salad, oven roasted
apricot

Carrot and red apple slaw, raisins, walnuts

Smoked fingerling potato salad

Grilled sea bass garlic-lime and
chimichurri

Smoked chargrilled chicken, thyme rub,
sweet potato mash

Slow cooked spare ribs, tamarind and soy
glaze

Beef hot dogs, sauerkraut, pickles, tomato
relish

Angus beef burger (6oz.), sautéed
mushroom, crispy onion and maple bacon

Beef baked potato, sour cream, chives

Mixed grilled vegetables, corn on the cob

DESSERTS

Double chocolate Black Forest cake, dark
biscuit, amarena cherries

Long mille-feuille, apple strudel, almond,
Papantla vanilla, orange confit

Carrot cheese cake, nuts, maple

Dark tartuffe - Manjari cacao cake



Live Stations



Creating masterpieces right before your eyes

ASIAN \$45

Vegetable dim sum, pork and shrimp gyozas, Vietnamese roll, tempura vegetable and shrimp, karaage chicken and cauliflower

Sides: peanut butter sauce, sriracha aioli, tofu and orange foam, ikura, wakame, sea asparagus, tentsuyu sauce

SPANISH \$45

Seafood and vegetable paella, black rice and squid, toast and ham, patata brava, gambas ajillo, chorizo a la sidra

Sides: potato tortilla, campesino bread, extra virgin olive oil, tomato purée, garlic, marinated olives, piquillo peppers

INDIAN \$45

Pakoras, vegetable samosas, aloo gobi, pani puri, palak paneer with queso fresco

Sides: garlic, plain and cilantro naans; tamarind, mint and coconut chutneys

HAWAIIAN \$48

Ahi Poke Tuna and Salmon

Sides: rice, seaweed, furikake, avocado, sesame, sea salt, green onion, edamame, sesame dressing, lime, chives, daikon

AMERICAN \$45

Angus beef sliders, shrimp sliders, kosher hot dogs, fish and chips

Sides: fries, sea salt chips, assorted pickles, spicy lime mayo, dijon, pico de gallo, guacamole, apple and jicama slaw

MEXICAN \$45

Corn, beef and chicken flautas, beef sopecitos, cheese and vegetarian empanaditas, panuchos and cochinita pibil

Sides: queso fresco, sour cream, fire roasted salsa, habanero salsa, guacamole, tomatillo salsa, spicy avocado foam and coriander, xnipec salsa and caldillo salsa

ELOTES Y ESQUITES \$45

Green, red and yellow esquites, steam corn on the cob, grilled yellow corn

Sides: mayo, queso fresco, Cotija cheese, chile de arbol, tajin, lime juice, sour cream

SALSA AND GUACAMOLE \$26

Roasted tomatoes, garlic, onion, assorted chiles, coriander, avocados, corn and flour tortillas

JAPANESE \$55

Fresh sashimi, kampachi and nigiri, bluefin tuna, yellowfin tuna and local catch

Sushi sides: shishito peppers, grilled edamame, makis, spicy tuna roll furikake, orange and truffle foam, ikura caviar, ponzu, wasabi aioli, uni foam, pickled ginger, chives, daikon

BAJA RAW BAR \$50

Baja oysters, chocolata clams, shrimp cocktail, fresh catch ceviche, aguachile shrimp, poke bowl

SUSHI ROLLS AND SASHIMI \$42

Shrimp, spicy tuna, eel, fresh and smoked salmon

Sides: soy sauce, pink ginger, wasabi

FRESH FRUIT \$30

Fresh tropical and seasonal fruit plate

VEGETABLES \$26

Carrot crudités, celery, jicama, cucumber, baby corn, broccoli, cauliflower

Sides: artichoke, blue cheese and jalapeño dips

SWEET TASTE AND CARVING \$35

Tres leches cake, berries and hibiscus fruit compote

Dark chocolate churros, crème anglaise, cinnamon, passion fruit

Horchata and vanilla cake, strawberries, white chocolate

Caramel crêpe cake, banana, nutella, popcorn

Fruit taco, melon, cucumber, coriander, chocolate strawberries

ICE CREAM BAR \$30

Ice cream: vanilla, chocolate, dulce de leche and strawberry

Granola, cashew, raisin, oreo cookies, mint patties, pecans, shredded coconut, strawberries, berries, sliced almonds, m&m's, banana, chocolate cookies, pecan pralines, miniature marshmallows, brownies, plain yogurt, apple strudel

Caramel, mango sauce, berry jam



After Party Options

BURROS STATION \$28

Fresh flour tortilla wrap

Mexican rice, black and pinto beans

Carnitas, steak, beef barbacoa, chicken and poblano chile, vegetarian and vegan jack fruit tinga, chorizo

Aged cheddar, quesillo, mozzarella, and Monterey Jack cheeses, pico de gallo, romaine, hydroponic butter lettuce, spicy roasted salsa, tomatillo, guacamole

CRUDITÉ BAR \$40

Carrot crudités, celery, jicama, cucumber, baby corn

Roasted beets, broccoli, cauliflower steak

Served with artichoke, hummus, blue cheese, jalapeño dips

Housemade ranch, extra virgin olive oil and vegetable juice dressings

FISH AND SEAFOOD \$44

Tuna, sea bass, shrimp, crispy octopus, mango, coconut pico, black-achiote butter, escabeche, guacamole

ROASTED \$32

Spit roasted pork, kimchi, chicharron, onion confit

EL TROMPO \$34

Marinated pork with pineapple, spicy and roasted salsa, avocado, onion, coriander

VEGAN-VEGETARIAN \$32

Portobello, carrot, squash, poblano chile, roasted beet hummus, sprouts

Beans, spinach, goat cheese, eggplant and tomatillo casserole, spicy popcorn

Prices are quoted per person in USD exclusive of 21% service charge and 16% tax for a maximum duration of 90 minutes. These stations require one chef attendant per 25 guests, \$120 USD fee, per event.



A collage of Mexican food. In the top left, a glass of red sangria with green leaves sits on a blue and yellow patterned coaster. To its right, a red plate features a taco with salmon, jalapeños, and pickled onions, along with a small salad. In the bottom center, a grey plate shows a salad with pickled onions and cheese. A wooden spoon with green herbs is in the top right.

Reception Stations

Live every day like it's Taco Tuesday.

Latin Feast

\$145 PER PERSON

LA CEVICHERIA - MEXICO,

Aguachile, scallop, tuna, cilantro juice, serrano chile, jicama, apple, red onion, avocado

PERU

Sea bass, leche de tigre, corn, aji, red onion, Key lime juice, sweet potato

Charred seafood escabeche, roasted garlic, aji, cumin, oregano, black olives, sweet potato, red wine vinegar

SALADS

Pozole salad, white hominy and yellow corn, chicharron, lime-oregano vinaigrette, Cotija cheese, avocado

Caramelized roasted candy beet, marcona almonds, red apple, chile, pumpkin seed

Avocado salad, grilled corn, crispy coriander, cumin vinaigrette, paprika, chorizo

Octopus salad, garlic cream, purple sweet potato, crispy onion, olive oil

Roma tomato salad, mint vinaigrette, basil, quinoa, cucumber, arugulas, watermelon

EMPANADAS - PUPUSAS - AREPAS

Meat, peppers, cumin, oregano, chimichurri, chile

Spinach, basil, mozzarella, tomato, pistachios

Corn pupuza, Oaxacan cheese, col and carrot salow, rice vinegar, jicama, coriander

Arepas, shredded brisket, queso fresco, poblano chile, Argentinian chorizo

Choripan, roasted peppers, provolone, Argentine chorizo

Chicken mole tamales

LA CHURRASQUERIA - WOOD AND BURNING CHAR-GRILL

Flat iron beef, rump steak, loin, picaña, chuleton (bone in rib eye), asado de tira (short rib), chorizo

Chimi-chile, tapenade, mojo criollo, roasted peppers, green mole, chimichurri

SIDE DISHES

Fried sweet potato - olive oil and thyme, grain mustard, molcajete salsa

Congris - black beans and rice, tostones, mojo criollo

Cuban enchilado, shrimp, calamari, scallops, red pepper mojo, cumin

Lechon (suckling pig), pickled onions, chile-black garlic mojo, roasted cauliflower

Smoked garlic mashed potatoes, provoleta, toast oregano and olive

Patacones fritos con ajo, garlic fried plantains

DESSERTS

Dulce de leche cake

Blackcurrant and berry mousse

Corn and piña colada cake, coconut foam

5 Milk cake, crusted caramel, lime and orange meringue

Sweet empanada, blueberry, hazelnut butter, cacao, cinnamon

Roasted banana bread and tapioca pudding, vanilla crème fraiche, condensed milk

Buñuelos (beignets), mango, passion fruit, coconut milk



Mexican Folklore

\$145 PER PERSON

LA CARRETA DE LOS JITOMATES

Tomato salad bar - organic tomatoes, tomatillo, cherry, grape and vine ripe tomatoes, Baja's olive, tepache vinaigrette

Lettuce bar - hydroponic, organic and field salad, beet green, pitahaya vinaigrette, pomegranate and watermelon juice with basil

Quesillo, goat crumble and fried Cotija with oregano cheeses, corn relish and kernel

TACOS

Barbacoa lamb (chile rubbed smoke lamb), guacamole, morita salsa, coriander and tomatillo salsa, jalapeño Nixtamal corn tortilla

Cochinita (Yucatecan pulled pork), red onion pickle, Xnipec salsa, roasted black corn tortilla

Turkey taco, tomatillo and apple relish, pasilla salsa, pinto beans

Zucchini taco roll, epazote, cuitlacoche (corn truffle), yaca fruit picadillo, mushroom, guacamole

MEXICAN FAVORITES

Tamales - chicken, beef, vegetarian, salsa verde, mole, poblano

Chile - stuffed chile, cheese, potato, shrimp, tomato caldillo

Mole - Roasted chicken, toasted sesame, pickled onion, radish

Pozole - Mexican hominy and pork soup, avocado, coriander and epazote pepian

SEAFOOD

Shrimp and vuelve a la vida cocktail

Ceviche tostada, jicama, pico de gallo, cilantro, Cholula salsa, cucumber

ELOTES - ESQUITES - PALOMITAS

Corn cobs, corn kernels, chile mayo, lime, queso fresco crumble, Tajin and piquin chile

Popcorn - caramel, sea salt and lime, chile and chocolate, zebra

COMALES

Shredded beef sope, queso fresco, refried beans, salsa, sour cream, asada beef

Blue corn gordita, chicharron (pork rind), salsa roja

DULCERIA

Ice cream cookies, buttermilk gorditas de nata, velvet oreo cookies, pistachio, toffee, mint candies

Crepes, vanilla and cinnamon, raspberry, Nutella, dark chocolate fudge, strawberry salsa, banana

Churro cream, puffs, lavender, cajeta, caramel icing

Caramelized banana empanadas (banana-filled turnovers), vanilla popsicle, crema fresca

AGUAS FRESCAS AND FRUIT CART

Watermelon, melon, horchata-cinnamon, chia and lemon, seasonal fruit

Taco station

\$48 PER PERSON

TACO STAND

Shredded beef, roasted and marinated pork, chicken, vegan, vegetarian

American, menonita and Oaxacan cheeses, pico de gallo, guacamole, jalapeño pickles, red onion and carrot pickle

Chili beans, yaca fruit and zucchini tinga

Flour and corn tortilla



Baja Med Experience

\$165 PER PERSON

ORGANIC FROM MIRAFLORES FARM, BAJA CALIFORNIA

Baby arugulas, mizuna baby, Baja olive oil, rustic home bread, heirloom tomato, queso fresco

Baby carrot, olives, local goat cheese, lentil, farro, cherry tomato and basil marmalade, dates and fig

Creole lime vinaigrette, tomatillo and fennel marmalade, carrot and beet juice, orange oil, apple-basil and broccoli juice

Oil Infused - basil, cilantro, fennel, mint, pineapple vinaigrette

Tijuana Caesar salad, garlic, brioche, white anchovies

SOPA DE JITOMATES

Roasted tomato soup, crema fresca, basil, mint, turkey bacon, bread crumbs

THE TABLE

Artisanal craft cheese, rustic bread, grapes, housemade marmalades, black olive tapenades, preserved and oils

Baja Wine (additional fee, ask your event manager)

BAY OYSTERS AND SEAFOOD BAR

Raw and smoked oysters, beer foam, margarita mignonette, spicy clamato, michelada salsa, warm tarragon butter

Fish tiradito, soy serrano chile, ginger, garlic chips, green apple, sea urchin

From Loreto chocolata and giant clams, huichol, lemon vinaigrette, popcorn, jicama pico de gallo

Baja ceviche, shrimp, tuna, chargrilled octopus, yellow and green citric sauce, watermelon, coriander, chia

Red aguachile, yellowtail, avocado, red chile, guajillo coulis, blood orange vinaigrette

Tartar crunchy ahi tuna, grain mustard, green onions, black sesame, rice and black tostadas

Chicken mole tamales

BAJA DISHES – ALL MAIN –

INTERACTIVE CHEF STATION AND URBAN FOOD

Slow roasted baby pork, crispy chicharron, tomatillo salsa verde, polenta and roasted apples, tatemada salsa

Free range organic chicken, black bean risotto, sautéed mushrooms, black corn (cuitlacoche)

Tacos Gobernador, shrimp, red onion and grilled tomato, garlic sprout, menonita cheese, shishitos

Lobster and soft shell crab tempura tacos, capers and lime remoulade, soy aioli, black beans

Short rib, mole rojo, cactus fruit, pickled cactus, chayote salad, bone marrow

A la Leña corn, Cotija and parmesan cheeses, huichol, Tajin, mayo, lime juice, butter

Orecchiette and carnitas, sundried tomato salsa, black olives, crispy capers, tomatillo

Char-grilled aged beef, sea salt, jalapeño gremolata, corn Gnocchi, herb butter sauce, shiitake mushroom

Shrimp Fideuà, garlic aioli

DESSERTS

Crème brûlée, requeson cheese, agave honey, figs, vanilla bean

Chocolat, mezcal, passion fruit mousse

Guava tartlet, sangria gel, melon, praline, mint

Butterscotch and caramel cake, crème fraiche, roasted apricot, white chocolate

Lemon buttermilk pound-cake, icing, blackberries and roasted beets sauce, sprouts

Fig and cheese cake, red wine and hot cocoa-sauce, marshmallow



A man, likely a bartender, is captured in the middle of shaking a cocktail bottle. He is wearing a dark-colored short-sleeved shirt with a vibrant tropical floral pattern and a dark apron with a single light-colored pocket. He is smiling and looking towards the camera. The bar is set outdoors, with a wooden frame and shelves in the background holding various bottles of liquor. The lighting is warm and golden, suggesting late afternoon or sunset. In the foreground, a textured metal shaker and a pineapple are visible on the bar counter.

Open Bar

*A fully stocked bar featuring
a selection of liquor, wine, beer and more!*

Open Bar Options

\$125 PER HOUR

A fully stocked bar featuring our domestic, international or premium selection of liquors, red and white house wines, assorted domestic beers, soft drinks, mineral water, juices and mixers. Prices are per person per hour. Take advantage of hour open bar and have our house mixologist to create the best handcrafted cocktails for your guests.

DOMESTIC BAR \$21 per person

Domestic beer
Classic margaritas
HOUSE WINE: red and white
Soft drinks
Bottled water

INTERNATIONAL BAR \$28 per person

Domestic beer
VODKA: Absolut, Stolichnaya, Grey Goose, Smirnoff
GIN: Tanqueray, Beefeater, Stolichnaya
RUM: Captain Morgan, Matusalem Platinum, Bacardi
WHISKEY: Crown Royal, Johnnie Walker Black Label, Jim Beam, Jack Daniel's
TEQUILA: Herradura Reposado, Don Julio Blanco, Centenario, Tradicional
HOUSE WINE: red and white
Soft drinks
Bottled water

PREMIUM BAR \$32 per person

Domestic beer
VODKA: Kettle One, Grey Goose, Tito's, Absolut, Belvedere
GIN: Tanqueray, London 10., Beefeater, Bombay Sapphire, Hendricks
RUM: Captain Morgan, Matusalem Platinum, Appleton State, Havana 7, Zacapa 23
WHISKEY: Crown Royal, Johnnie Walker Black Label, Glenfiddich 12, Chivas Regal
TEQUILA: Herradura Reposado, 1800, Don Julio añejo, Don Julio 70, Dobel Diamante, Patron silver
HOUSE WINE: red and white
Soft drinks
Bottled water



Terms and Conditions

TAXES AND SERVICES

All prices are in USD .

LOCAL TAXES

Mexico's sales tax, currently 16%, will be added to all food, beverage, audiovisual, rental, flowers and décor fees.

SERVICE CHARGE

All food and beverage prices are subject to a 21% service charge not taxed.

Deposits

Billing arrangements for all events must be in accordance with the policies of the hotel. All direct billing requests must be authorized by our Finance Department. Please review your contract for more details regarding your deposits schedule and rules. If you have any other questions, please contact your Service Conference Manager.

Guarantee

We ask our clients to let us know for the total number of guests for each at least two weeks before the event, and confirmed 72 hours before the event. The menus have a minimum of people as a guarantee, if the minimum is not reached, the difference will be reflected in your final bill.

Functional space

The location or venue for each event will be assigned depending on the number of guests and assembly required. In case of any variation in the number of attendees, the hotel reserves the right to reallocate space as required.

Security

The hotel will not assume responsibility for any damage or loss of objects left in the venues of events, before or after them. Any security arrangements for exhibits, merchandise or articles willing to be exhibited must be done with the Event Manager before of the event. We can schedule private security for your event with a charge of \$50 USD per each security agent per hour. Please request it from your Service Conference Manager.

Audiovisual

For security and maintenance reasons, the audiovisual company with which we work at the hotel will be the only one authorized for assembly on our property. If any is entered external audiovisual company will apply a charge for electricity. Please contact our Events Manager for more information.

MEAL SUBSTITUTIONS

We are happy to accommodate special requests due to dietary restrictions. These requests must be provided 7 business days ahead of the event and confirmed by your event planner.

For functions with guarantees above 100, we will set and prepare for up to 5% over the guaranteed guest count. For functions with guarantees below 100, we will set and prepare for the exact guaranteed guest count.

Plated Dinner, Table Side Choice: A four-course dinner is required for this option. A menu card will denote a maximum of two entrée choices for the guest. Two courses prior to the entrée, guests will be asked for their selections to allow our culinary staff to prepare your entrée a la minute. In this option the price of the menu will be the highest priced entrée chosen, plus 35%. For your guests enjoyment and time sensitivity of service of the meal, we recommend this option for groups smaller than 150 people.

DECORATION / ENTERTAINMENT

Our Event Manager will meet any of your decoration or entertainment needs. Our in-house florist can create elegant and distinctive centerpieces. We ask that any decorations not be axed to our walls, floors, and ceilings. Should you choose to provide your own decoration or entertainment; the Hotel will not assume any liability for the entry of these arrangements or any on-premise entry passes required. Set-up and/or rental fees will be assessed for staging, dance floor, lighting, and electricity if the entertainment or decorations are not coordinated by Hilton Los Cabos .

SIGNAGE

Signs and registration tables in public areas, the lobby, or on guest room floors are prohibited. Signs outside hospitality suites or event venues are to be professionally printed or calligraphed and approved by management. The posting of any items (posters, signs, etc.) on any event room's walls or doors is strictly prohibited. Arrangements may be made for easels or cork boards.

ACTION STATIONS

Action stations require a minimum of 20 people to be confirmed. An assistant is required in each station.



LABOR CHARGE

The resort will add a \$250 labor charge per plate or buffet for events with less than 25 guests. This charge does not apply to coffee breaks, box lunches, or receptions. Additional servers, chef assistants and bartenders may be hired for an event at a charge of:

Server

\$120 per server for three hours

\$40 per server for each additional hour

Bartender

\$150 per bartender for three hours

\$50 per bartender for each additional hour

Chef Assistant

\$120 per chef assistant for Event

\$50 per chef assistant for each additional hour

Wine Sommelier

\$250 per sommelier for three hours

\$80 per sommelier for each additional hour

Mixologist

\$250 per mixologist for three hours

\$80 per mixologist for each additional hour

OUTDOOR EVENTS

In the event we are faced with inclement weather on the day of your outdoor event, a call will be made between the event planner and the resort. The decision to move an event must be made ahead of the scheduled start time. Events with extensive décor, sound and lighting needs may require an earlier decision. The resort reserves the right to make a final decision to move any outdoor event to an indoor location in case of inclement weather. Please note that open flames are not allowed indoors; therefore, some cooking stations must be altered if the event is moved indoors.

CURFEWS

Outdoor entertainment may begin no earlier than 10:00 am and end no later than 10:00 pm. There is no curfew for indoor events taking place at the ballroom.

Weather calls will be made by you upon the recommendation of the Meetings and Special Events and Banquet Managers. Should you be unavailable, the decision will be made on your behalf. Should there be the possibility of adverse weather (such as lightning) that could result in any harm to guests and employees, the function will necessarily be moved indoors. Once the weather call has been made and weather conditions require the function to be moved while setup is in progress or during the event, a \$25 per person labor fee will be incurred. In the event that the

client declines to move their function to a different location as recommended, but requests tables, chairs and linen to be pre-set in the back-up space to shorten transition delays, a \$10 per person charge will be incurred, based on labor availability. Outdoor setup fee is non-refundable in case of indoor weather call. Cost is associated with additional labor scheduled and non-refundable rental setup required for an outdoor event. All amplified music and entertainment in outdoor locations must conclude by 9:30 p.m. per Hilton serve Noise Ordinance.

For all outdoor functions, a weather call will be made according to the following schedule:

Breakfast functions: the evening prior;

Lunch functions: 9:00 a.m.;

Dinner functions: 1:00 p.m.

ALCOHOL

The legal drinking age is 18.



Contact Information

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Hilton
LOS CABOS