



2026



☼ OUR SOUL	III
☼ LOCATION	IV
☼ DESIGN & AMBIANCE	V
☼ VENUE	
• CHAPEL	
• ESPLANADE	
• GETTING READY ROOM	
☼ FACILITIES	XIII
☼ FOOD	XV
☼ BEVERAGE	XXI
☼ FAQ's	XXV





THE SOUL OF THE PROJECT

Nestled in a canyon at the heart of Los Cabos, AMARA embodies the harmony between nature and the human spirit. A space that honors the desert, sea, traditions, and culture, weaving them into a timeless, transformative experience.

AMARA celebrates the joy of being alive, the love that ignites the soul, and the fire that connect us to the world and those we share it with.

Every corner pulses with the essence of this paradise, inviting those who dare to live it.

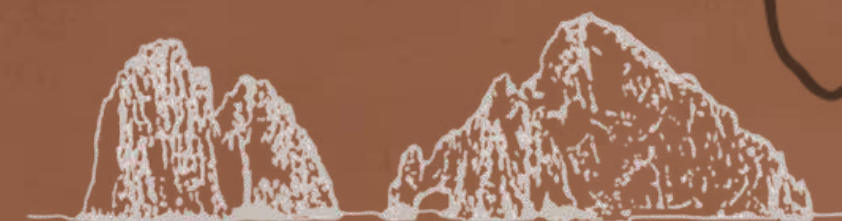
IN THE HEART OF CABO



Located in a world-class destination, our venue offers a stunning backdrop for weddings, surrounded by hills, greenery, and the ocean.

Only 40 km away from Los Cabos International Airport (SJD) on Highway 1, it provides easy access to San José del Cabo and Cabo San Lucas.

For a seamless arrival, we offer personalized transportation, including private shuttles and transfer coordination.



Cabo San Lucas

AMARN[®]





DESIGN & AMBIANCE



Our venue blends modern elegance with timeless romance, creating a sophisticated yet welcoming Baja atmosphere. Sleek lines meet classic details, crafting a story of beauty and refinement.

Balancing intimacy and grandeur, every space turns each moment into a cherished celebration.





VP



COCINA DE LA BAJA

SEATED GUESTS : UP TO 180 GUESTS



VENUE

Designed for versatility, our venue seamlessly accommodates events from intimate gatherings to grand celebrations.

THE CHAPEL

CEREMONY SET UP - UP TO 150 GUESTS

DINNER SET UP - UP TO 60 GUESTS

THE ESPLANADE

SEATED GUESTS : UP TO 500



THE VENUE

Whether exchanging vows in our chapel where ocean meets sky or celebrating in our grand hall's radiant glow, every detail reflects the land's fiery spirit and the passion of those who gather.

Beneath an eternal sky where fire and earth unite, your celebration becomes a living story—a tribute to love, desire, and unforgettable energy.



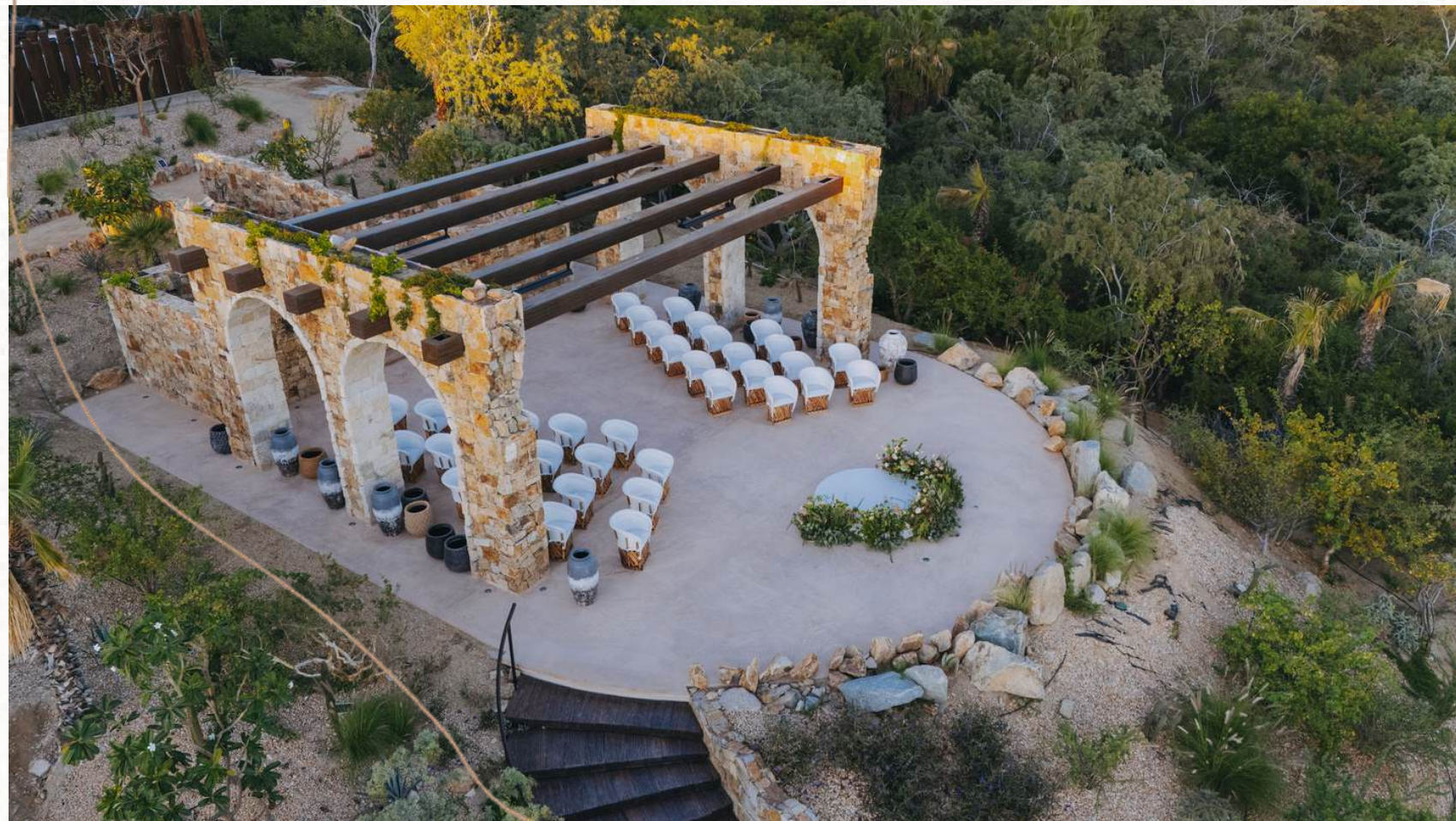


THE CHAPEL

Nestled in legendary Baja California Sur, where the greenery blends into the horizon, **The Chapel** is a unique sanctuary.

With panoramic ocean view and the whisper of nature, it offers a sacred and serene setting. Here, love is celebrated in an eternal landscape, under a sky that never sleeps.

Ideal for ceremonies, intimate receptions with personalized encounters.





THE ESPLANADE

An open-air heaven beneath the stars, **The Esplanade** blends celebration and nature in perfect harmony. As the sunsets, vibrant colors create a magical backdrop.

Whether a lively dance floor, music stage, or chic cocktail lounge, **The Esplanade** transforms for unforgettable moments with personalized layouts for weddings, galas, and large celebrations.

Beneath the eternal sky, outdoor ceremonies and photoshoots come alive, framed by stunning landscapes.





THE BRIDAL SUITE

The Bridal Suite is a serene sanctuary of luxury, designed for ultimate comfort.

Every detail ensures the bride or groom feels pampered and at ease, ready for an unforgettable celebration.





SPACE USAGE & FACILITIES

The venue is a flexible and versatile space designed to accommodate a variety of events, including:

- ☀ Weddings
- ☀ Corporate gatherings
- ☀ Celebrations
- ☀ Morning or evening events
- ☀ Romantique proposal

CURFEW

The **CELEBRATION** can be extended until a maximum of **3:00 AM** (curfew), maintaining the same level of service and attention throughout the entire evening.

INCLUDED WITH THE VENUE RENTAL

- ☀ **RESTROOMS**
- ☀ **SETUP ACCESS** from 04.00 hrs on event day
- ☀ **PARKING** up to 70 vehicles standard size per event.

The venue provides exclusive food and beverage preparation, ensuring high-quality culinary offerings tailored to your event.



SALES
KIT

AMARN®

COLD SELECTION

- ☼ **BAJA OYSTERS** ponzu | beef machaca
- ☼ **BURRATA TOSTADA** sourdough | sun-dried tomato pesto | basil | macha sauce
- ☼ **LOBSTER PÂTÉ TOSTADA** romaine lettuce | bacon | cashew nuts
- ☼ **TUNA TARTARE TOSTADA** avocado | preserved jalapeño | nori

VEGETARIAN SELECTION

- ☼ **AVOCADO TARTARE TOSTADA** pine nuts | yuzu kosho
- ☼ **HASHBROWNS** mushroom "carnitas" | aioli | cured yolk
- ☼ **VIETNAMESE ROLLS** peanut chutney
- ☼ **WATERMELON "MEZCALITA"** mango | mint | Tajín

HOT SELECTION

- ☼ **BRIOCHE SLIDER** braised short rib | jalapeño aioli
- ☼ **BEEF SKEWERS** green curry | basil leaves
- ☼ **CRISPY SHRIMP** habanero-mango sauce
- ☼ **SHRIMP SKEWERS** chintextle | yuzu-miso aioli

HORS D'OEUVRES

- ☼ 4 PIECES PER PERSON
- ☼ 6 PIECES PER PERSON





ACTION STATIONS

SEASONAL HOURLY EXPERIENCES

AMARN®



ACTION STATIONS

- ☼ **BURRATA BAR** crostini | tomato chutney | pesto | balsamic reduction | pine nuts
- ☼ **CAVIAR BAR** premium caviar | blinis | crème fraîche | traditional accompaniments
- ☼ **LA PANGA** shrimp cocktail | ceviche tostadas | oyster shots
- ☼ **OYSTER CONCIERGE** mignonette | ponzu | aguachile | lime
- ☼ **VEGAN STATION** hummus | baba ganoush | green pea guacamole | seasonal crudités

COURSE BY COURSE



STARTERS

- ☀ **BEEF CARPACCIO** ash oil | truffle emulsion | Cotija cheese | fermented fresno chili
- ☀ **CHOYERA BEEF EMPANADA** jocoque | green salsa macha
- ☀ **CHOYERO STYLE SASHIMI** jalapeño chicharrón | ponzu | nori | crispy kale
- ☀ **GREEN CEVICHE** catch of the day | cucumber | mint
- ☀ **GRILLED CAULIFLOWER** hazelnut-pepper emulsion | lemon zest
- ☀ **GRILLED OCTOPUS** sweetbreads | gochujang béarnaise | salsa macha | Szechuan pepper
- ☀ **MIXED GREENS** pear | goat cheese | caramelized walnuts | truffle vinaigrette
- ☀ **ROASTED BEET SALAD** goat cheese | pomegranate reduction | pistachios | radicchio

MAIN COURSES

- ☀ **BEEF TENDERLOIN** cauliflower purée | Bordelaise sauce | black truffle
- ☀ **LOBSTER TAIL** parsnip purée, yellow zucchini, lobster bisque
- ☀ **BRAISED SHORT RIB** arugula chlorophyll | asparagus | black garlic demi-glace
- ☀ **GRILLED NEW YORK STEAK** creamy mashed potatoes | shishito peppers | tomatillo demi-glace
- ☀ **HALF GRILLED CHICKEN** Baja date mole | hoja santa
- ☀ **PAN SEARED TOTOABA** carrot | fennel | citrus oil
- ☀ **RACK OF LAMB** parsnip purée | broccolini | mint chimichurri | demi-glace
- ☀ **TRADITIONAL BEEF BARBACOA** classic accompaniments | corn tortillas

DESSERTS

- ☀ **BASQUE- STYLE CHEESECAKE** kumquat jam | vanilla oil
- ☀ **CHOCOLATE SPHERE** coffee | hazelnut praliné | raspberry
- ☀ **COCONUT TRES LECHES CAKE** coconut parfait | white chocolate
- ☀ **FLOURLESS CHOCOLATE CAKE** chocolate ice cream | passion fruit | olive oil
- ☀ **PRALINÉ AND DULCE DE LECHE COULAND** horchata ice cream | puffed rice

FAMILY STYLE

TO BE SHARED

INCLUDES 2 STARTERS, 2 MAIN COURSES, 1 DESSERT

INCLUDES 3 STARTERS, 3 MAIN COURSES, 2 DESSERT



TACO BAR
TACOS FOR TWO HOURS

AMARN®



START

CATCH OF THE DAY CEVICHE TOSTADA
GUACAMOLE & CHIPS
MEXICAN STYLE ESQUITES

TACOS CHOOSE 3 OPTIONS

AL PASTOR
BAJA STYLE SHRIMP OR FISH
BEEF BARBACOA
GRILLED CARNE ASADA
GRILLED CHICKEN
MUSHROOM CARNITAS *vegan*
PORK CARNITAS
ROASTED VEGGIES

SWEETS

CHURRO STATION with chocolate sauce
and dulce de leche
ICE CREAM & POPSICLE CART

COMPLEMENTS

MEXICAN RICE AND BEANS
FIRE-ROASTED RED SALSA
GREEN TOMATILLO SALSA
SALSA MACHA
GRILLED ONIONS
PICKLED ONIONS
LIME WEDGES
SOUR CREAM
FRESH CHEESE

PRICE PER PERSON

*One kitchen assistant is required per
every 30 guests for **live stations** at an
additional cost.*



WEDDING
CAKE

AMARN®

SPONGES

- ☼ CARROT
- ☼ CHOCOLATE
- ☼ RED VELVET
- ☼ VANILA

COVERS

- ☼ BUTTERCREAM
- ☼ CHOCOLATE GRENACHE
- ☼ CREAM CHEESE
- ☼ DULCE DE LECHE
- ☼ FRUIT FILLING

ICINGS & FINISHES

- ☼ BUTTERCREAM
- ☼ CHOCOLATE GRENACHE
- ☼ CREAM CHEESE
- ☼ DULCE DE LECHE

PRICES ARE QUOTED IN PESOS MEXICANOS AND ARE SUBJECT TO AN 18% SERVICE CHARGE AND 16% FEDERAL TAX.



LATE NIGHT SNACKS

PASSED AROUND SERVICE

AMARN®



LATE NIGHT SNACKS

- ☀ **CARNE ASADA TACOS** (2 pcs)
- ☀ **CHEESE BURGER** (1 pc)
- ☀ **CHOCOLATE CHIP COOKIE** (1pc)
- ☀ **CHURROS** cajeta and chocolate sauce (2pcs)
- ☀ **ESQUITES** cup (1 pc)
- ☀ **FRIED CHICKEN BAO BUNS** (1pc)
- ☀ **GREEN OR RED CHILAQUILES** with chicken
- ☀ **HOT DOGS** jalapeño aioli | crispy onions
- ☀ **QUESABIRRIAS** (2 pc)

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BAR

HOURLY SERVICE

AMARN®

PERICUES PREMIUM BAR

- ☀ **TEQUILA:** Altos Reposado, Fregón
- ☀ **MEZCAL:** The Producer Espadin
- ☀ **RON:** Bacardí Blanco, Havana 7 años
- ☀ **VODKA:** Absolut Azul, Stolichnaya
- ☀ **GIN:** Beefeater, Condesa Classic
- ☀ **WHISKY:** Jack Daniells, Wild Turkey, Ballantines Finest
- ☀ **BEER:** Pacífico / Pacifico Light, Modelo Especial

COCHIMIES DELUX BAR

- ☀ **TEQUILA:** Maestro Dobel Reposado, Maestro Dobel Blanco, 1800 Añejo
- ☀ **MEZCAL:** Ojo de Tigre Joven
- ☀ **RON:** Matusalem Platino, Havana 7 años, Captain Morgan Spiced
- ☀ **VODKA:** Tito's, Aupale
- ☀ **GIN:** Bombay Sapphire, Condesa Classic
- ☀ **WHISKY:** Woodford, Glenlivet 12 años, Ballantines Finest
- ☀ **BEER:** Pacífico / Pacifico Light, Modelo Especial



GUAYCURA LUXURY BAR

- ☀ **TEQUILA:** Patrón Añejo, Patrón Reposado, Patrón Silver
- ☀ **MEZCAL:** Chiquetazo Espadín, Ojo de Tigre Joven
- ☀ **RON:** Zacapa 23 años, Malibú, Havana 7 años
- ☀ **VODKA:** Tito's, Grey Goose, Aupale
- ☀ **GIN:** Monkey 47 Dry Gin, Hendricks, Condesa Sahumerio
- ☀ **WHISKY:** Woodford, JW Black Label, Glenlivet 15
- ☀ **BEER:** Pacífico / Pacifico Light, Modelo Especial

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BAR STATIONS
HOURLY BAR STATIONS

AMARN®

CLASSICS

- ☼ **DAIQUIRI**
- ☼ **APEROL SPRITZ**
- ☼ **OLD FASHION**
- ☼ **MARTINI** vodka
- ☼ **NEGRONI**
- ☼ **COSMOPOLITAN**
- ☼ **MOSCOU MULE**

SIGNATURE

- ☼ **SEXY** tequila, Cocchi rosa, Aperol, chocolate, coffee, strawberry,
- ☼ **MARTINI PC** rum, coconut water, pineapple.
- ☼ **JARDIN** gin, ginger beer, agave syrup.
- ☼ **PEACH COLLINS** vodka, Cinzano, crème de violette liqueur, *green mango peach* tea

SPRITZ

- ☼ **APEROL SPRITZ** Aperol, bubbles
- ☼ **HUGO SPRITZ** St Germain, bubbles
- ☼ **AMARA MIMOSA** Garambullo, fresh orange bubbles

MARGARITA & MEZCALITA BAR

- ☼ **SPICY** tequila or mezcal, jalapeño, lime
- ☼ **MIRAFLORES** tequila or mezcal, passion fruit, lime
- ☼ **TODOS SANTOS** tequila or mezcal, mango, lime, tajin rim
- ☼ **PESCADERO MARGARITA** tequila or mezcal, strawberry





LATE NIGHT BAR

HOURLY BAR STATION

AMARN®

CARAJILLO BAR

- ☀ **CARAJILLO:** liqueur 43, coffee
- ☀ **CARAJILLO AMARA:** Damiana liqueur, coffee
- ☀ **CARAJILLO ANCESTRA:** Nixta liqueur, mezcal cream, coffee

ESPRESSO MARTINI

- ☀ **ESPRESSO MARTINI** vodka, coffee liqueur
- ☀ **AMARA ESPRESSO MARTINI** vodka, coffee liqueur, Damiana liqueur, coffee
- ☀ **OAXACA ESPRESSO MARTINI** mezcal, coffee liqueur, coffee

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FAQ'

DO YOU OFFER DIFFERENT AREAS OR EVENT SPACES?

- ☀ Yes. AMARA offers two independent experiences: our event venue and Cocina de la Baja restaurant, each with its own identity and atmosphere.

CAN THE CEREMONY AND RECEPTION TAKE PLACE AT THE SAME LOCATION?

- ☀ Yes. Our spaces are versatile and allow for seamless transitions between different moments of your event.

HOW FAR IN ADVANCE SHOULD I BOOK?

- ☀ We recommend booking up to 12 months in advance, subject to availability.

HOW CAN I CHECK AVAILABILITY?

- ☀ You may do so directly through: www.amarabaja.com/enquiry

WHAT PAYMENT METHODS DO YOU ACCEPT?

- ☀ We accept credit cards, as well as national and international wire transfers.

CAN YOU ACCOMMODATE SPECIAL DIETS (VEGAN, GLUTEN-FREE)?

- ☀ Yes. Our chef carefully accommodates dietary restrictions and preferences for each guest. Policies apply.

DO YOU OFFER MENU TASTINGS?

- ☀ Yes. Events with more than 60 guests include a complimentary menu tasting.

IS OUTSIDE ALCOHOL ALLOWED?

- ☀ No. AMARA provides an exclusive food and beverage service. Special requests may be reviewed under specific policies.



FAQ'

WHAT FURNITURE IS INCLUDED?

- ☀ *We provide furniture for up to 100 guests, as well as tableware, flatware, and glassware for up to 500 guests per event.*

ARE OUTSIDE VENDORS ALLOWED?

- ☀ *Yes, all vendors are welcome, subject to approval by our operations team.*

IS THERE A FEE FOR OUTSIDE VENDORS?

- ☀ *No, there is no external vendor fee.*

CAN EVENTS BE HELD WITHOUT A COORDINATOR?

- ☀ *No. All events must have a designated coordinator. If needed, our AMARA Celebrations team can assist, and we also offer an in-house coordinator available for an additional fee.*

WHAT IS THE STANDARD EVENT DURATION?

- ☀ *From 4:00 PM to 11:00 PM.*

ARE THERE ANY NOISE RESTRICTIONS?

- ☀ *After midnight, sound levels must be adjusted in accordance with local guidelines.*

ARE FIREWORKS ALLOWED?

- ☀ *Yes. AMARA works with an exclusive certified provider, ensuring a safe and compliant experience.*

IS THE VENUE ACCESSIBLE FOR GUESTS WITH DISABILITIES?

- ☀ *Yes, our spaces are fully accessible.*



FAQ'

IS THE VENUE PET-FRIENDLY?

- ☀ Yes, we welcome service companions, provided they are on a leash and properly managed.

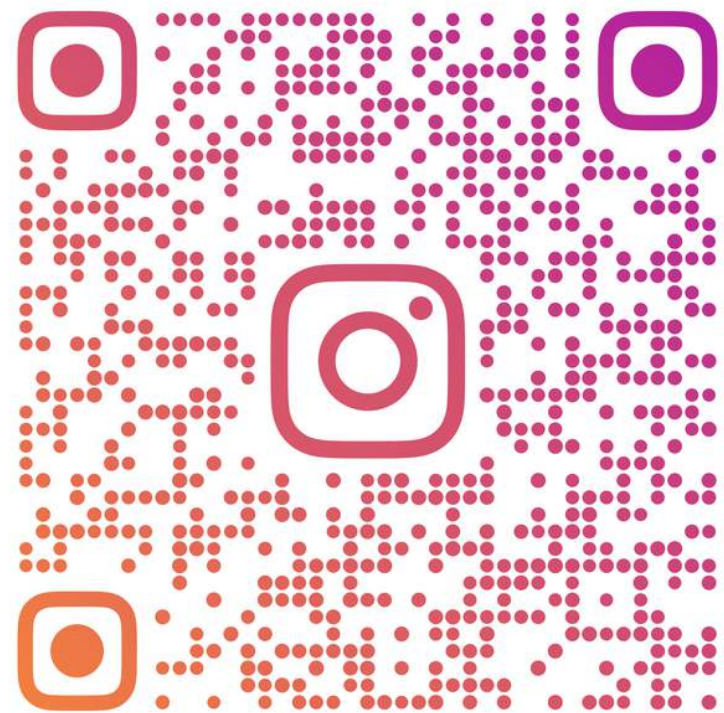
DO YOU WORK WITH NEARBY HOTELS?

- ☀ Yes, we partner with nearby hotels offering preferred rates.

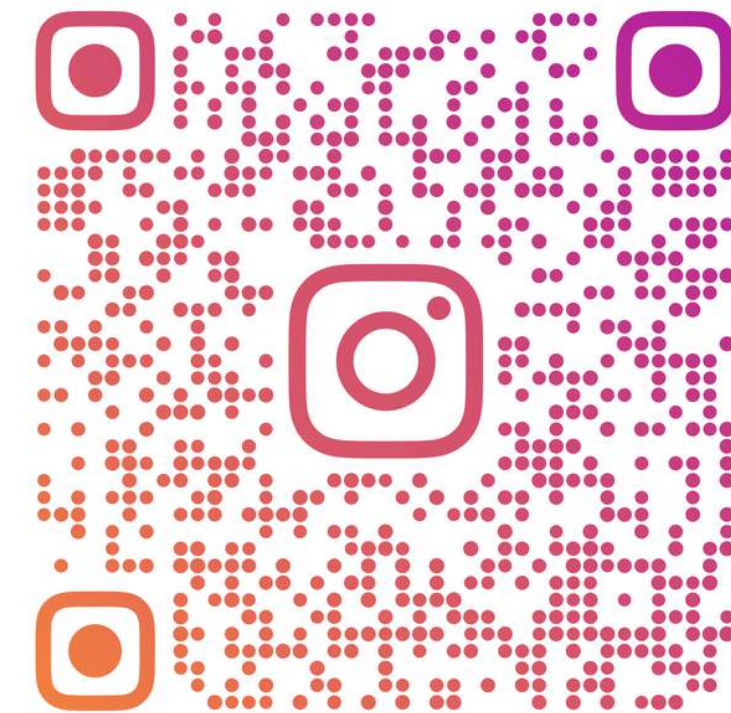
DO YOU PROVIDE TRANSPORTATION FOR GUESTS?

- ☀ Yes, we can assist in coordinating guest transportation for a seamless experience.





AMARA_BAJA



CELEBRATIONS.AMARA

AMARA[®]

BAJA CALIFORNIA
MX

WWW.AMARABAJA.COM
hello@amarabaja.com