

AMARN®

2025



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## THE SOUL OF OUR PROJECT

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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 connects 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.



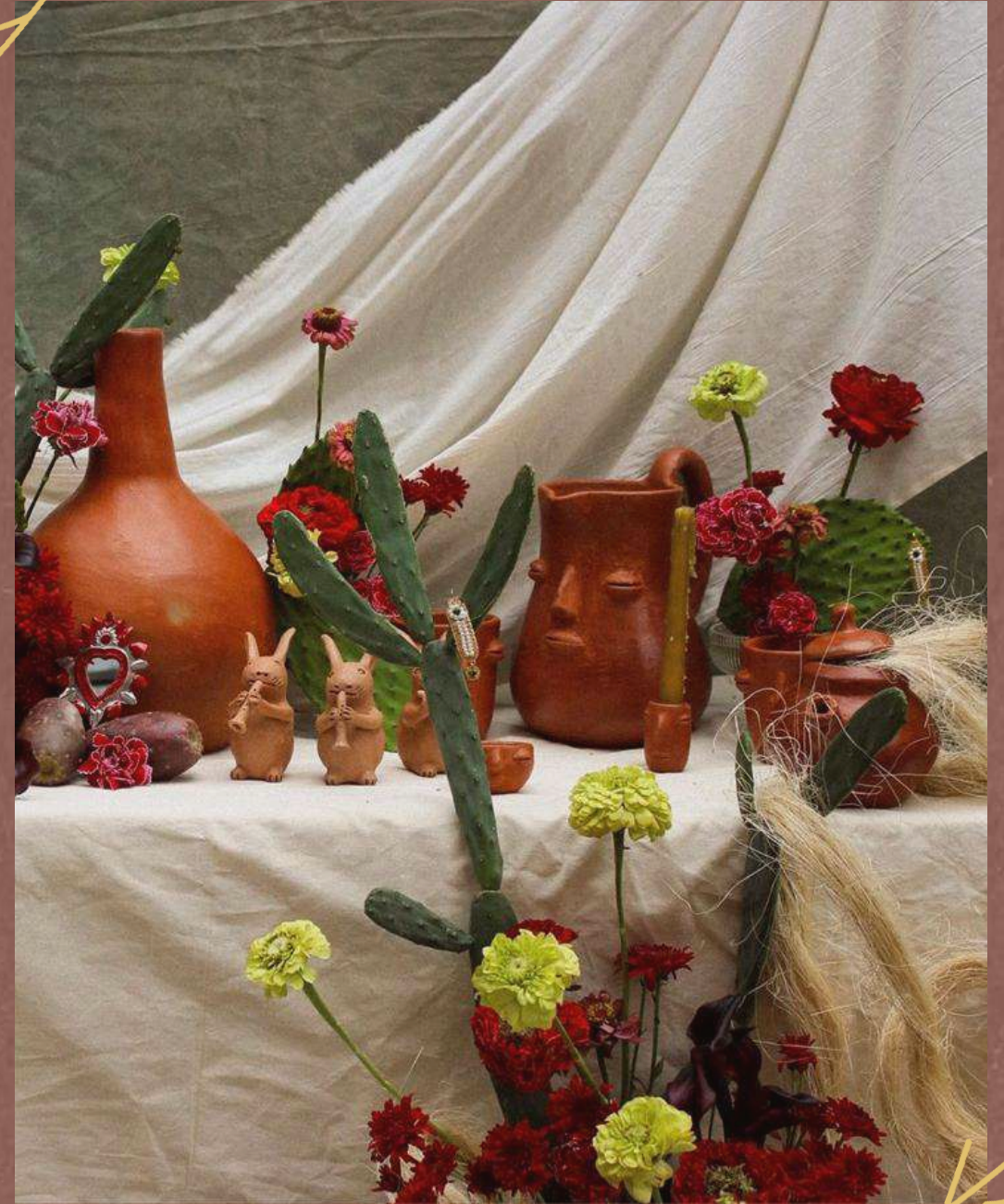


## DESIGN & AMBIENCE



Our venue blends modern elegance with timeless romance, creating a sophisticated yet welcoming 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.



# VENUE



**Opening in November 2025, our venue will be a landmark of elegance and sophistication in the heart of Los Cabos.**

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.





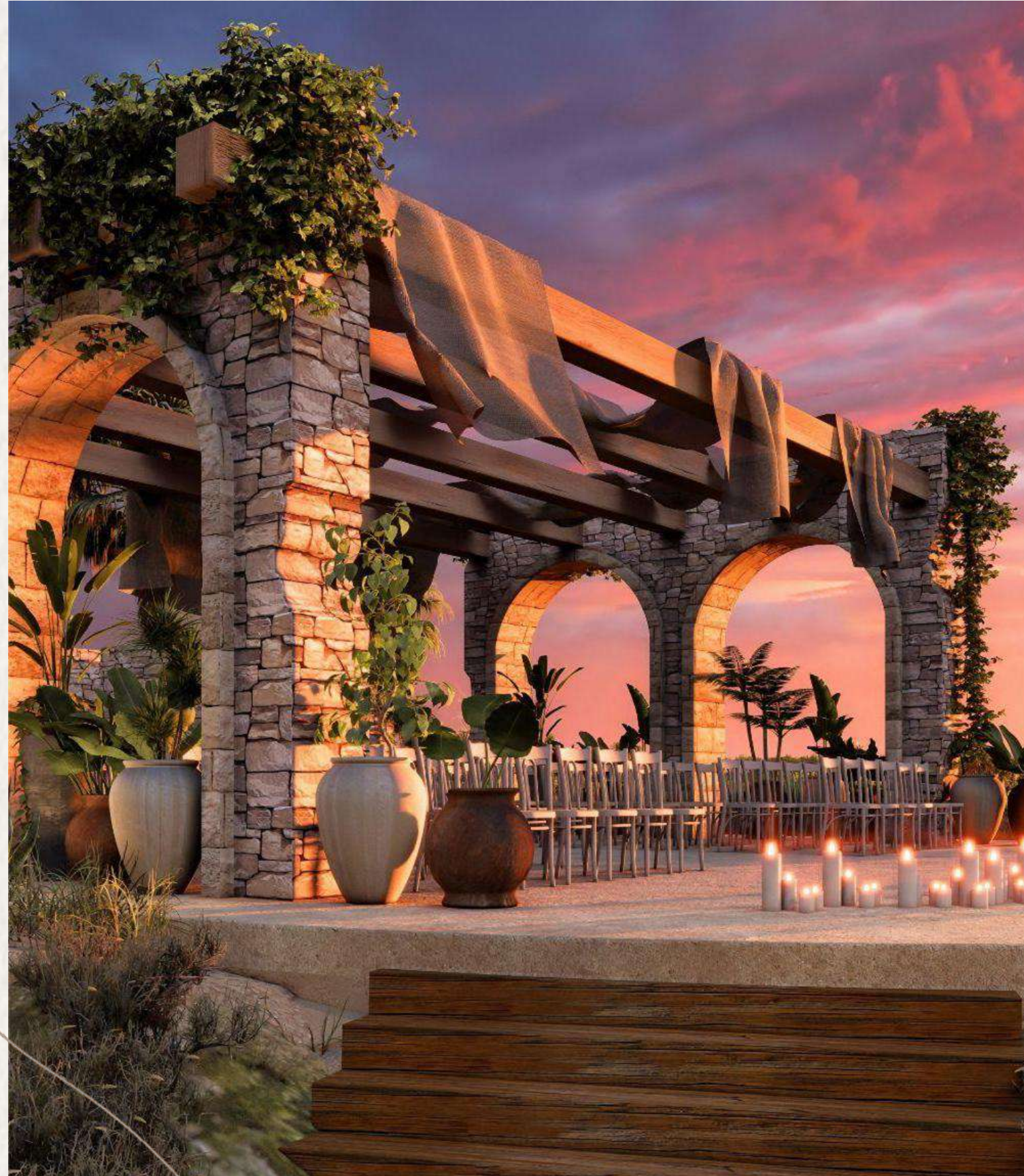
# ESPLANADE

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

Whether a lively dance floor, live 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**.





## CHAPEL

Nestled in the legendary Baja hills, where the greenery blends into the horizon, the Chapel is a unique sanctuary.

With panoramic ocean views 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 personalised encounters.



## 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.

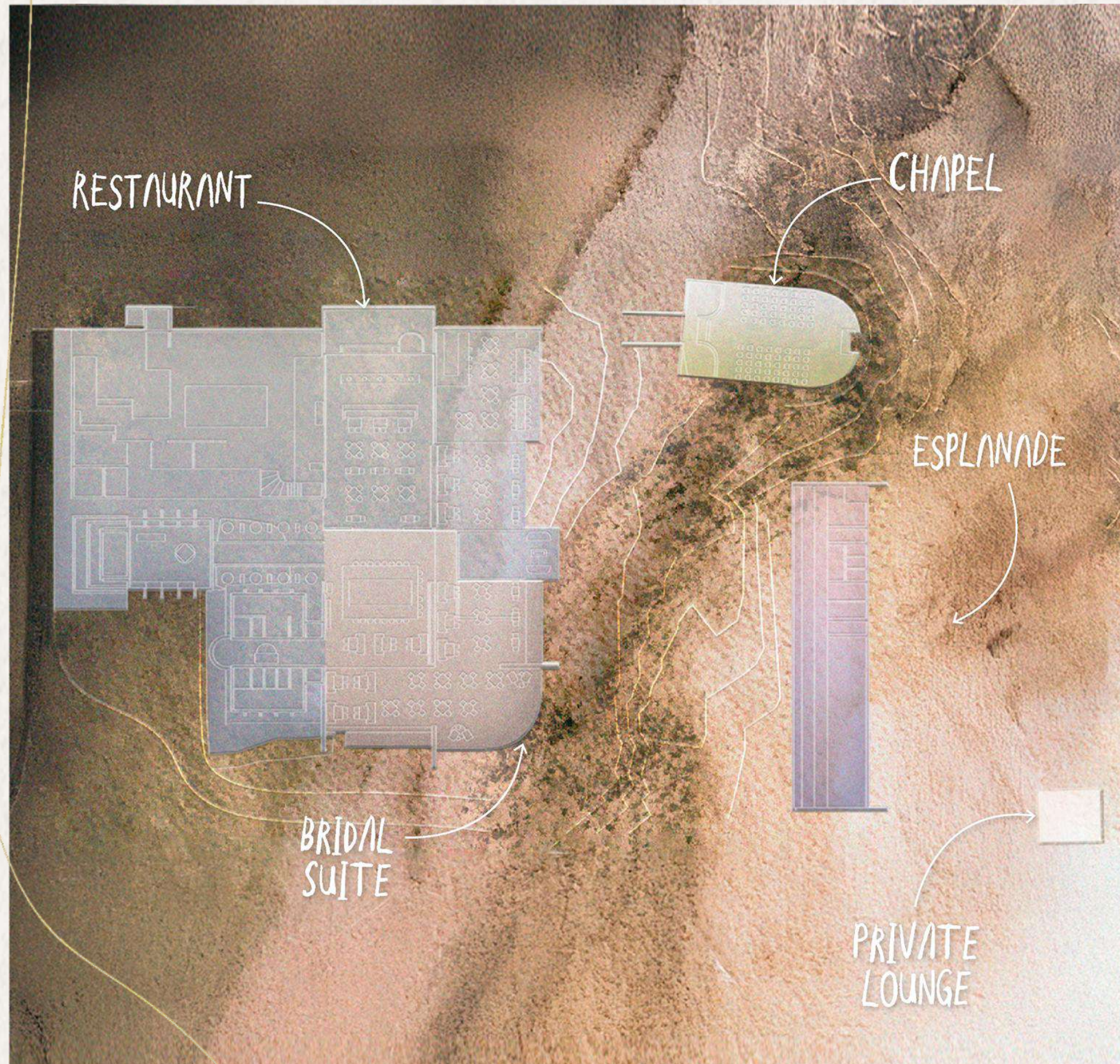




## VENUE CAPACITY

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

- ⚙️ **Esplanade**
  - **Seated Guests:** 500
  - **Complimentary furniture** for up to 100 guests
- ⚙️ **Chapel**
  - **Seated Guests:** 80
  - **Additional Standing Guests:** 40
- ⚙️ **Lower Deck**
  - **Standing Guests:** 250
  - Assisted **food stations** available
  - Setup options: **High tables and/or lounge sofas**
- ⚙️ **Private Lounge**
  - **Standing Guests:** 80
  - **Bar Setup** available
  - **DJ Set** option





## SERVICES

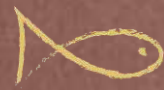
To ensure a seamless events experience, **AMARA** offers a comprehensive range of services and amenities.

- Decor & Rental
- Floral design and production
- Sound Lighting packages
- High-speed Wi-Fi and AV equipment
- Private VIP areas for executive guests
- Gourmet catering with customizable menus
- Dedicated event planning and concierge services
- Executive and private transportation coordination





## OUR GASTRONOMY



Let our culinary artisans take you on a journey, blending **Baja California's** vibrant flavors with **Mediterranean** elegance.

From savory bites to exquisite entrées, every dish honors the region's essence with the freshest seasonal ingredients.

We'll turn your event into a culinary celebration that lingers long after the last course.





SALES  
KIT

AMARA



## SPACE USAGE & FACILITIES

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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**

### Included with the Venue Rental:

- **Restrooms**
- **Setup Access from 4:00 AM on Event Day**
- **Permission to Install Shade Tents (*at the client's expense*)**
- **For events over 100 guest, clients must provide additional furniture**

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

### OPENING HOURS & EVENT DURATION:

**No time limit** on event duration  
*(within venue capacity of up to 300 guests).*

- **Curfew: 5:00 AM**



# CANAPÉS

## SELECTION & PRICING

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### ☀ Cold Selection

- **Tuna Tartare Tostada** *Avocado / Preserved Jalapeño / Norik*
- **Baja Oysters** *Mignonette / Cucumber / Grape Relish*
- **Burrata Crostini** *Sun-Dried Tomato Pesto / Basil / Salsa Macha*
- **King Crab "Montadito"** *Brioche Bread / Ikura*
- **Lobster Pâté Tostada** *Romaine Lettuce / Caesar Dressing  
Bacon / Indian Walnut*

### ☀ Hot Selection

- **Cured Ham Croquettes** *Beef Tartare / Black Truffle*
- **Braised Short Rib Steamed Buns**
- **Grilled Oysters** *Butter / Lemon Zest*
- **Beef Skewers** *Green Curry*
- **Crispy Shrimp** *Habanero & Mango Sauce*
- **Shrimp Skewers** *Chili Paste / Miso Aioli / Lime Zest*

### ☀ Vegetarian & Vegan Selection

- **Corn Ribs** *Vegan Miso Aioli*
- **Crispy Hash Browns** *Mushroom "Carnitas"  
Aioli / Cured Egg Yolk*
- **Vietnamese Rolls** *Peanut Sauce*
- **Avocado Tartare Tostada** *Pine Nuts  
Poblano Pepper Pesto*
- **Watermelon Popsicles** *Orange / Tajín  
Cold-Infused "Mezcalita"*
- **Green Tomato Gazpacho** *Cucumber Relish  
Jalapeño Chicharrón / Mint*



## PLATED DINNER

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### Appetizers

*(Choose 2 or 3 based on menu selection for Family style)*

#### **Beet Salad**

*Goat cheese, pomegranate  
glaze, pistachios, radicchio*

.

#### **Charred Cabbage**

*Miso-butter, praliné,  
Caesar dressing, lemon*

.

#### **Farmers' Salad**

*Avocado, pickles,  
finger lime, truffle vinaigrette*

#### **Choyero Sashimi**

*Jalapeño chicharrón, ponzu,  
nori, crispy kale*

.

#### **Green Ceviche**

*Catch of the day,  
cucumber, ginger, mint*

.

#### **Grilled Chocolata Clam**

*Brown butter, requesón cheese  
from Miraflores*

.

#### **Grilled Cauliflower**

*Hazelnut and pepper emulsion, truffle oil*

#### **Chicharrón Empanadas**

*Salsa Macha*

.

#### **Beef Carpaccio**

*Ashes oil, truffled emulsion,  
Cotija cheese, fermented Fresno chili*

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#### **Pork cheek taco**

*Chili paste,  
tomatillo relish*



# PLATED DINNER

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## Main Courses

*(Choose 2 or 3 based on menu selection for Family style)*

### Half Grilled Chicken

*Baja dates mole*

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### Catch of the Day

*Carrots, fennel, kumquat oil*

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### Beef or Lamb Barbacoa

*Served with accompaniments  
and corn tortillas*

### Lamb Chops

*Black chili crust, salsify purée, broccolini,  
mint chimichurri, smoked demi-glace*

.

### Grilled New York Steak

*Creamy mashed potatoes, shishito peppers,  
roasted tomatillo demi-glace*

.

### Braised Beef Cheek

*Garlic and black pepper purée, arugula  
chlorophyll, confit shallots, black garlic  
demi-glace*

### Grilled Octopus

*Charred eggplant purée*

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### Pork Pancetta

*Peanut sauce, preserved lemon*

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### Bluefin Tuna

*Huitlacoche, beans,  
bacon, mushroom jus*



## PLATED DINNER

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### Desserts

*(Choose 2 based on menu selection for Family style)*

#### **Basque tart**

*Kumquat jam, vanilla oil*

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#### **Coconut Tres Leches Cake**

*Coconut parfait, white chocolate*

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#### **Praliné and Dulce de Leche Lava Cake**

*horchata ice cream, rice popcorn*

#### **Panna Cotta**

*Guava, black tea, hibiscus sorbet*

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#### **Flourless Chocolate Cake**

*Chocolate ice cream, passion fruit, olive oil*





# BAR PROPOSAL

## ☀ STANDARD

- **Tequila:** Altos Cítrico, 3 Generaciones reposado
- **Vodka:** Absolut Azul, Absolut Sabores, Stolichnaya
- **Ron:** Havana Club 3 Años, Havana Club Añejo Especial, Bacardi Blanco
- **Whisky:** Ballantine's 7, Jameson, Wild Turkey Bourbon
- **Gin:** Beefeater Dry Gin, Beefeater Pink, Beefeater Blackberry
- **Mezcal:** Mitre Espadín, Unión Uno

## ☀ PREMIUM

- **Tequila:** 1800 Blanco, 1800 Reposado, 1800 Añejo
- **Vodka:** Absolut Smoky Piña, Tito's, Ketel One
- **Ron:** Havana Club 7 Años, Zacapa 23, Libertad, Malibu
- **Whisky:** Glenlivet Founder's Reserve, Chivas Regal 12, Buffalo Trace, Crown Royal
- **Gin:** Tanqueray, Bombay Sapphire, Monkey 47 Sloe Gin
- **Mezcal:** Del Maguey Vida Blanco Espadín, Unión Viejo, The Producer Espadín Cuish

## ☀ LUXURY

- **Tequila:** Reserva de la Familia Platino, 7 Leguas Reposado, 3 Generaciones Añejo, Avión Añejo Cristalino
- **Vodka:** Absolut Elyx, Grey Goose, Belvedere, Beluga Noble
- **Ron:** Havana Club Selección Maestros, Diplomático, Botran
- **Whisky:** Glenlivet 12, Woodford reserve, Eagle rare 10 años, Wild turkey rye
- **Mezcal:** Del Maguey Chichicapa, Gracias a Dios Tepextate, Creyente Tobalá
- **Gin:** Monkey 47 Dry Gin, Gin Mate, Portofino, Tanqueray Ten

• **Wine:** Sommelier selection

• **Beer:** Pacífico, Corona, Modelo Especial

• **Soft Drinks:** Assorted Soft Drinks, Juices, Water — *(Energy drinks or Red Bull are not included)*

CANAPÉS  
EXPERIENCE  
LIVE ACTION



COCINA DE  
LA BAJA



Interactive culinary stations with freshly prepared canapés.  
**(Prices per person, per hour | Minimum 25 guests required).**

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 **Live Stations**

- **Burrata Experience** – Crostini, tomato chutney, pesto, balsamic glaze, pine nuts
- **Oyster Shucking Concierge** – Mignonette, ponzu, ceviche sauce, lime
- **Mobile Panga Bar** – Cocktail shrimp, ceviche tostadas, oyster shots
- **Caviar Bar** – Caviar (15gr p/p), blinis, crème fraîche, accompaniments
- **Vegan Experience** – Crudités, hummus, baba ganoush, pea guacamole, crackers



# TACO BAR EXPERIENCE



COCINA DE  
LA BAJA

A lively, interactive dining experience featuring fresh, authentic flavors. *(Minimum 30 guests required).*

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☀ **To Start (Shared appetizers)**

- Guacamole & chips
- White bean hummus
- Grilled baby corn with chipotle miso aioli
- Catch of the day ceviche tostada

☀ **Tacos (Select 3 options)**

- Grilled chicken
- Beef barbacoa
- "Carne asada" – Inside skirt steak
- Mushroom or pork carnitas
- Baja style – Shrimp or fish

☀ **Complements (Self-serve toppings & sides)**

- Cactus salad
- Pickled Onion
- Lime
- Red sauce
- Grilled Onion
- Sour cream
- Salsa macha
- Green tomatillo sauce
- Fresh cheese

☀ **Sweets**

- Churro station with dulce de leche & chocolate sauce

**Seasonals**

- Ice cream or popsicle cart

# MIDNIGHT SNACKS EXPERIENCE



COCINA DE  
LA BAJA



A late-night indulgence to keep the celebration going.  
(Minimum 25 guests required | Select 3 options)

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## Savory Bites

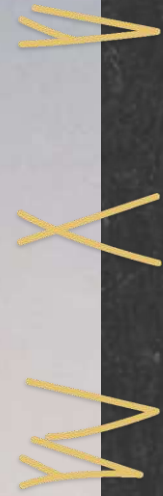
- Chilaquiles torta with pork chicharrón
- Carne asada tacos
- Corn esquites
- Beef sliders with secret sauce, caramelized onion, pickles, and cheddar cheese
- Mini hot dogs with pickled jalapeño aioli and crispy onion
- Quesabirrias (beef barbacoa quesadillas)
- Fried chicken baos
- Mini ramen

## Sweet Treats

- Churros with dulce de leche sauce
- Chocolate chip cookies



## EVENTS OFFERING



Our venue offers elegance, versatility, and convenience for a seamless event experience.

From the scenic Esplanade to the romantic Chapel and exclusive Bridal Suite, every detail is crafted for an unforgettable celebration.

Whether a wedding, corporate event, or private gathering, our dedicated team ensures perfection in every moment.



AMARA  
BAJA CALIFORNIA  
MX

Let us help you create unforgettable memories.

Contact us today to learn more and reserve your date!

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