



We thank you for your interest in Villa Valentina as the location for your celebration. It is our great pleasure to introduce our catering and venue services to you. Situated in San José del Cabo, overlooking the sparkling Sea of Cortés, Villa Valentina specializes in small, intimate gatherings.

We hope the following information will assist you in the planning of your special event. Villa Valentina has everything for a perfect event: a stunning ambiance, a dramatic setting with views of the Sea of Cortés, unsurpassed attention to detail, exquisite food, delightful wines and a romantic magic you won't find at any other venue in the destination.

If you should have any questions or require additional information at this time, please contact us directly by email at dt@cocinadelugar.com or by telephone at +52 (624) 142 6612. We look forward to the opportunity to assist you in creating a memorable experience for you and your guests, Los Cabos most unique venue for extraordinary weddings, spectacular anniversary parties, chic birthday celebrations and unique theme parties.

VILLA VALENTINA
LUGAREÑO

San José del Cabo, BCS, México 2018 - 2019

VENUE, LA VILLA (Capacity: 3336 sqft. 110 guests seated, 180 guests cocktail)

The restaurant's idyllic patio setting amidst the unique charm of Villa Valentina's beautiful open space, reminiscent of the splendor of the historic Baja missions of days gone by, provides the perfect setting for the most charming dining experience. Guests dine outdoors under the glory of the Baja sky.



VENUE, LA AZOTEA AL MAR (Capacity: 1020 sqft. 60 guests seated, 70 guests cocktail)

Perched on the Villa's highest point, the terrace features expansive, inspiring panoramas of the sea and village. Special events held at sunset typically enjoy a striking display of nature, a radiant orange sun giving way to a sky of brilliant colors that becomes the backdrop for the perfect memory.



VENUE, LA CAVA (Capacity: 350 sqft. 16 guests seated)

For rehearsals, groom dinners or that special occasion, this is a unique new venue within Villa Valentina, a private wine room where you dine among bottles of the finest vintages and hand-painted murals. An intimate setting that will create timeless memories for you and your loved ones.



STANDING APPETIZERS

3 options

17 dls per guest per hour

4 options

21 dls per guest per hour

Yellowtail crudo tostada, black sesame, tomatillo, microgreens

Grilled octopus, cilantro aioli, bayo beans, baby radish

Corunda tamal, poblano pepper, bella mushroom, crème fraiche

Ceviche tostadita, pipian verde, local fish, baby green tomatillo

Scallop and chorizo huarache, bayo beans, avocado

Organic vegetable taco, recado de chilmore, caramelized onion emulsion

Mini shrimp taco, salsa roja, avocado, pickled red onion

Carnitas gordita, mango, cauliflower puré

Corn esquites, pepper dust, cotija cheese, lime, sea salt

Cauliflower ceviche, green onion, chile cuaresmeño, nixtamal tostada

Abalone cocktail, shrimp, persian cucumber, cilantro, lime (\$ mkt price)

Carne apache tostada, top sirloin, radish, olives, virgin olive oil

***Vegetarian menu available upon request**

COCINA DE LUGAR MENU

Served "family style" or plated

39 per guest

First, 2 options

Corunda tamal, poblano pepper, bella mushroom, crème fraiche

Tuna (seasonal) picadita, cuaresmeño pepper, black sesame, citrus soy, baby radish

Pozole, slow cooked pork, cilantro, tomatillo and cilantro broth

Black bean hummus, pumpkin seeds, avocado oil, fermented garlic, pinole ancient grain

**Pinole: toasted corn, piloncillo, hand pressed in mortar*

Organic greens, goat cheese, brussel sprouts, baby tomatillo, toasted peanuts

Shrimp aguachile, kiwi, persian cucumber, cilantro, chiltepin pepper

Romaine hearts, anchovie dressing, rustic bread croutons, shaved parmesan

Totsoi, arúgula, mixed greens, herb vinaigrette, baby tomato, goat cheese

Yellowtail (seasonal) ceviche, tomatillo, pineapple, lime, cilantro

Heirloom tomato, mint jelly, "chirivía" turnip pure, Cotija cheese 2 years

Abalone huarache, bayo beans, chorizo, serrano chile, avocado (\$ mkt price)

Lopez Mateos Oysters on the half shell 2 pzs, mignonette, lemon

Main, 2 options

Local caught seabass, doña Carmen mole from Michoacan

Slow cooked spring lamb, cactus, black beans, hand made tortillas, charred salsa

Organic chicken breast, plantain granola, zucchini, green onion, sikil-pak

Carnitas, pork confit, refried beans, guacamole, green onion, hand made tortillas

Duck magret, Michoacán mole, purslane, plantain pure, sesame

Beer braised beef barbacoa, smashed sweet potato, baby carrot

Mexican cajun shrimp, grilled corn, ginger, piquin pepper

Grilled octopus, balchao, green peas, serrano pepper, radish, cilantro infused oil

Lobster tacos, tender corn, black beans, butter, salsa roja (\$ mkt price)

Carne asada, New York steak, bayo beans, chochoyotas (\$ mkt price)

Dessert, 1 option

Charape, orange granita, charanda liqueur, macerated fruit, jicama, watermelon

Sweet potato, royal honey, amaranth and espresso crumble, cacao, jasmin infused cream

Mexican chocolate brownie, chile ancho and cacao sauce, yellow corn ice cream

Venue and Fees

Set-up fee: 700 dlls includes existing furniture and fixtures / Venue, La Cava reservation fee: 160 dlls

Additional staff, bartenders, waiters, cooks for grill station: 21 dlls per hour

Prices quoted in US dollars, VAT tax included. Prices exclude 18% service charge.

Prices and options may change without previous notice.

TACO STAND, CHIC & CASUAL

Taco menu, 4 options

Hand made tortillas, molcajete and martajada salsa station, guacamole

28 per guest

Grilled octopus "Al pastor", slow cooked pineapple, corn ash, coriander aioli

Slow cooked spring lamb, nopal cactus, bayo beans

Seasonal organic vegetables, recado de chilmore, caramelized onion emulsion

Mar de Cortés shrimp, panko crust, purple cabbage, carrot, chipotle aioli

Grilled red snapper, gremolata, parsley, garlic

Classic "Carne Asada", bean broth, baby green tomatillo salsa

Roasted poblano pepper, onion, corn, cotija cheese, bean puré

Beer braised beef "Barbacoa", demi glaze, grilled onions

Carnitas, pork confit, avocado, bayo beans, pickled red onion

Open bar Lugareño

50 per guest, for 2 hours

Lime Margarita, tequila blanco, controy, freshly squeezed lime

Hibiscus Mojitos, white rum, mint, freshly squeezed lime

Beer Corona, Pacifico

Chardonnay, Feudo Macari, Italia

Red Blend, Incógnito, Valle de Guadalupe, México

Aguas frescas, hibiscus, horchata

Soft Drinks

Venue and Fees

Set-up fee: 700 dlls includes existing furniture and fixtures.

Additional staff, bartenders, waiters, cooks for grill station: 21 dlls per hour

PAELLA DEL MAR DE CORTÉS

29 per guest

First course

Romaine hearts, anchovy dressing, rustic bread croutons, shaved parmesan

Main course

Paella de la Costa, medium shrimp, mussels, baby clams (seasonal), baby squid, saffron, bell peppers, chicken, chorizo español, green beans, artichokes, rice, parsley, lime

Open bar Paella

44 per guest, for 2 hours

Red Sangria, green apple, orange, grapefruit

Mojito, mint, white rum, lime, topo chico

Beer. Corona, Pacifico

Chardonnay, Feudo Maccari, Italia

Red Blend, Incógnito, Valle de Guadalupe, México

Aguas frescas, hibiscus, horchata

Soft Drinks

Venue and Fees

Set-up fee: 700 dlls includes existing furniture and fixtures.

Additional staff, bartenders, waiters, cooks for grill station: 21 dlls per hour

BRUNCH

Served "family style", plated or food stations
24 per guest - Select 6 options from the categories

Savory

- Corunda tamal, poblano pepper, bella mushroom, crème fraîche
- Corn esquites, pepper dust, cotija cheese, lime
- Chilaquiles verdes, tomatillo, crème fraîche, hoja santa, red onion
- Lechugas mixtas, vinagreta de cítricos, tomate cherry
- Organic vegetables tacos, recado de chilmole, caramelized onion emulsion
- Mini avocado toast, sunflower seeds, rustic bread
- Quiche, baby greens, organic vegetables
- Quiche, spinach, asparagus (seasonal), crème fraîche

Meat

- Carnitas, bayo beans, avocado, cured red onion
- 8hr smoked short rib, heirloom corn sope, bayo beans, avocado (+\$5)
- Lamb barbacoa tacos, nopal cactus, black beans, salsa verde (+\$4)
- Cochinita pibil tacos, pickled red onion, salsa verde, black beans

Shell fish and seafood

- Raw or grilled Lopez Mateos Oysters on the half shell (+\$3)
- Raw chocolata clams, salsa macha, lime, Sea of Cortés salt (+\$2)
- Crab and shrimp roll Main style, brioche, celery, green onion
- Sea bass picadita tostada, black sesame, tomatillo, microgreens
- Zitácuaro cured trout, requesón, red onion, heirloom corn tostada (+\$4)
- Shrimp aguachile tostada, chile serrano, chile piquin, lime, avocado

Sweet

- Pain au Chocolat, croissant, conchas, home made marmalade, ranch butter
- Brioche french toast, whipped cream, berries marmalade, almonds
- Waffles, mapple syrup, whipped cream, seasonal marmalade
- Parfait, strawberries, mango, unsweetened yoghurt

Brunch bar

38 per guest, for 2 hours

Bloddy mary, mimosa, prosecco
Aguas frescas. Hibiscus, horchata
Orange juice
Hibiscus soda
Specialty coffee
Beer. Pacifico, Corona

Venue and Fees

- Set-up fee: 700 dlls includes existing furniture and fixtures.
- Additional staff, bartenders, waiters, cooks for grill station: 21 dlls per hour

LUGAREÑO OPEN BAR FORMAT

A unique open bar format can be designed, upon request

Open bar Paella

44 per guest, for 2 hours

Red Sangria, green apple, orange, grapefruit
Mojito, mint, white rum, lime, topo chico
Beer. Corona, Pacifico
Chardonnay, Feudo Maccari, Italia
Red Blend, Incógnito, Valle de Guadalupe, México
Aguas frescas, hibiscus, horchata
Soft Drinks

Open bar Lugareño

50 per guest, for 2 hours

Lime Margarita, tequila blanco, controy, freshly squeezed lime
Hibiscus Mojitos, white rum, mint, freshly squeezed lime
Beer. Corona, Pacifico
Chardonnay, Feudo Maccari, Italia
Red Blend, Incógnito, Valle de Guadalupe, México
Aguas frescas, hibiscus, horchata
Soft Drinks

Open bar Premium

69 per guest, for 3 hours

Welcome Cocktail
Whisky. Johnnie Walker Black, Buchanan's, Johnnie Walker Red, Dewar's
Vodka. Belvedere, Grey GooseVodka, Absolut, Ketel One, Stolichnaya
Gin. Beefeater, Tanqueray, Bombay
Mezcal. Mezcaloteca Espadin, Danzantes Tobalá, Pechuga
Tequila. Don Julio Reposado, Don Julio 70 añejo, Herradura Reposado
Digestives. Bailey's, Kahlua, Licor 43, Amaretto Disaronno
Rum. Bacardi, Appleton especial, Matusalen Platino
Beer. Colimita craft beer, Corona, Pacifico
Soft Drinks. Topo chico, Nestle water, Soda
Chardonnay, Feudo Maccari, Sicily Italia
Nebbiolo, Henri Lurton, Valle de Guadalupe. México
Prosecco, Glera, Villa Sandi, Venetto, Italia

BAR PER CONSUMPTION

8.5 per drink (1.5 oz of liqueur per serving)

Vodka. Absolut, Ketel One, Stolichnaya

Rum. Bacardi, Appleton especial, Matusalen Platino

Mezcal. Mezcaloteca Espadin, Mezonte Tobalá

Digestives. Bailey's, Kahlua, Licor 43, Amaretto Disaronno

Tequila. Don Julio Reposado, Don Julio 70 añejo, Herradura Reposado

11 per drink (1.5 oz of liqueur per serving)

Whisky. Johnnie Walker Black, Buchanan's

Vodka. Belvedere, Grey Goose

10 per drink (1.5 oz of liqueur per serving)

Gin. Beefeater, Tanqueray

Whisky. Johnnie Walker Red, Dewar's, J&B

7 per glass of wine (5 oz per serving)

**Per bottle options available upon request*

**A list of wines can be crafted according to the client's preference*

Chardonnay, Redentore, Sans Sulfites, Veneto, Italia

Sauvignon Blanc, Estación Porvenir, Valle de Guadalupe, México

Pinot Grigio, Redentore, Sans Sulfites, Veneto, Italia

Cabernet Sauvignon, Surco Rojo, Valle de San Vicente, México

7.5 per cocktail

Margarita clásica, Mojito de menta, Sangria vino tinto

4 per beer

Beer. Pacifico, Corona, Victoria, Corona Light

6 per craft beer

Craft Beer. Colimita Lager, Cayaco Pilsner, La Brü, Seasonal Selection

3 per soft drink

Soft Drinks. Hibiscus soda, Mint lemonade

Bottle water, Mexican Coke, 7 Up, Sparkling water



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valentina

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