



WELCOME

Book a meal unlike any other with Catering Tulum, located in Tulum, Mexico. Combining the freshest ingredients with absolutely personalized service, you'll receive a dining experience you and your guests will never forget.

Enjoy an amazing destination with even more magical food when you cater your event with:



Breakfast / Brunch



Lunch / Dinner



Taco Bar



Bartenders She/He



Mezcal tasting



The Mariachis



The Saxophonist



Fire show



Ballons Decorations

BREAKFAST / BRUNCH

Menu for Breakfast/Brunch \$50 USD per person (to be shared by your group family style) If you don't want mimosas the cost would be \$35 USD per person

Every day breakfast items included:

- Eggs (anyway you like)
- Fresh seasonal Fruit
- Yoghurt
- Home made granola
- Mimosas

You may choose four additional options:

- Avocado toast
- Pancakes (regular, banana, or blueberries)
- Chilaquiles (Mexican corn chips with hot sauce cream and cheese)
- Tortilla Española
- Chicken breakfast tacos
- Beans salad
- Guacamole
- Chia porridge bowl with fruit
- Mexican Burritos (wraps made of flour tortilla with chicken or beef or vegan option veggies with vegan cheese)
- Grilled cheese Sandwich
- Frenchtoast
- Cochinita pibil (traditional Yucatan pork dish)
- Sausage (turkey or beef option)
- Arrachera a la plancha (soft and juicy beef sautéed with vegetables)
- Vegan bowl (frozen banana bowl with fruit, hemp seeds, agave honey)
- Breakfast potatoes whit bell peppers and onions.
- Mexican potatoes: Potatoes with chorizo (chorizo is:ground pork marinated with red chiles) Chorizo is already made like a pork sausage so we can't take any ingredient out. Not spicy dish.
- Pork Bacon
- Turkey bacon
- Shrimp and Grits

IF YOU WOULD LIKE SOMETHING DIFFERENT, LET US KNOW AND WE WILL TRY TO ACCOMMODATE REQUESTS.

LUNCH / DINNER

Lunch or Dinner Options \$70 USD per person If you don't want Margaritas on dinner or lunch we can charge \$50 USD

(YOU MAY CHOOSE THREE STARTERS, THREE MAIN COURSES, THREE SIDE DISHES, AND ONE DESSERT TO BE SHARED BY YOUR GROUP FAMILY STYLE)

Starters Options (choose three):

- Guacamole
- Sikil pak (a traditional Mayan dip made from roasted tomatoes, pumpkin seeds, and habanero, mild in spice)
- Fresh wild greens including arugula, mint, and baby spinach, accompanied by a mix of seeds and apricot dressing
- Quinoa salad with mint dressing and assorted seeds
- Falafel served with tahini sauce
- Hummus with pita bread
- Fresh fish ceviche featuring coconut and mango
- Mini "Tacos" (classic street-style tacos)
- Beef flour empanadas

Main Course Options (choose three):

- Fresh fish fillet with white wine sauce and sautéed baby vegetables in coconut oil
- Rib Eye steak with garlic butter
- Shrimp sautéed with garlic and herbs
- Baby back ribs with Mole (a traditional Mexican pre-Hispanic sauce)
- Cochinita Pibil tacos (a traditional dish from Yucatán)
- Fresh green fish ceviche with cucumber and mango
- Octopus with coriander and garlic pesto
- Pork belly served with apple sauce and local sweet potato puree
- Meatballs in chipotle sauce
- Lobster (available upon request at an additional cost)
- Chicken enchiladas
- Short rib birria (the famous Mexican birria is slow-cooked beef marinated with mild dry chili and various Mexican spices)
- Juicy Mexican beef steak served with roasted peppers and onions
- Shrimp a la Diabla, cooked with butter, garlic, onions, and chipotle sauce (mild)
- Salmon with lime and herb sauce
- Lamb chops served with tzatziki sauce
- Pork chops with green sauce (Chef's recommendation)
- Lasagna with bolognese sauce and mozzarella cheese (vegetarian option available upon request)
- Gratin chicken milanese with tomato sauce
- Seafood paella
- Pasta with lobster (typically ricotta and spinach ravioli in lobster sauce)

Foil-wrapped fish fillet prepared with banana leaves and tomatoes, Yucatán style.

Side dishes (choose three):

- Local sweet potatoes puree
- Grilled corn with chipotle dressing
- Mac and cheese
- Organic and local vegetables sautéed with coco nut oil
- Bake potatoes with rosemary, butter and local sour cheese
- Rice and beans
- Asparagus sautéed with olive oil.
- Mexican rice with vegetables.
- Mexican Steer corn style with mayonnaise and cheese.
- Charro beans with bacon and pico de gallo sauce.

Dessert (choose one) (all desserts can be made vegan):


- Seasonal fruit sautéed with mezcal and ice cream
- Tapioca with coconut milk and pistachio ice cream
- Chia pudding with cacao and wild berries
- Mexican churros

TACO BAR

Options for Taco Bar: \$50
usd per person

- Tacos Al Pastor (traditional street tacos from Mexico City pork with adobo)
- Guacamole With a Caribbean Twist
- Pollo Pibil (Mayan Recipe marinated chicken cooked for 4 hours in an underground oven)
- Lechon al Horno (Mayan Recipe sucking pig marinated and cooked for 8 hours in an underground oven)
- Shrimp Fajitas
- Corn chips
- Hand made tortillas in the moment
- Spicy sauce 5 different

**WE HAVE MORE OPTIONS*



If you would like to surprise your guests we also offer these other services:

MEZCAL OR TEQUILA TASTING

The mezcal/tequila tasting includes a mixologist who will guide you through the history of mezcal or tequila, while also allowing you to try different types of drinks to appreciate the artisanal qualities they each portray. The tasting includes the bottles of mezcal or tequila, cocktails made with the mezcal/tequila and fresh fruits, as well shot glasses.

- 1-5 \$300 USD
- 6-10 \$380 USD
- 11-15 \$450 USD
- 16-30 \$1000 USD

**THIS INCLUDES: BARTENDER AND SUPPLIES*

BARTENDERS SHE/HE

We offer the service of one of our bartenders to help liven up your evening (or morning). We supply the bartender, you supply the rest. If you would like us to make the shopping for your ingredients, we can arrange this as well. All the ingredients must be paid in CASH when the bartender arrives and provides the receipts for the purchased items. Our bartenders can create signature cocktails for you, or make classics.

- 1-5 \$100 USD
- 6-10 \$150 USD
- 10-15 \$200 USD

If you have more than 15 guests, please let us know and we will create your quote accordingly as you will need more than one bartender. The cost of the bartender includes 4 hours of service. If you would like to extend their stay, you can always speak to them directly to make an arrangement.




THE MARIACHIS

- 3 mariachis for 45 minutes: \$230 USD
 - 4 mariachis for 45 minutes: \$270 USD
 - 5 mariachis for 45 minutes: \$305 USD
 - 6 mariachis for 45 minutes: \$340 USD
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THE SAXOPHONIST

Our saxophonist is a favorite among all our clients; his performances are always outstanding. He can elevate your evening with music and is happy to take requests. Whether you want to create a romantic ambiance, set a relaxing vibe, or enjoy your own electronic concert, he can do it all. You can check out some of his performances on our Instagram.

1 Saxophonist for 1 hour: \$230 USD



TERMS & CONDITIONS CONFIRMATION & PAYMENT

To secure your date(s) a 50% deposit is required to be paid via wire transfer to a USA bank account or online link. Until this payment is received for the confirmation, Chef Luis Enrique Luna will be in no way bound to any signed contracts or agreements. After deposit is paid, the remaining balance on the account must be paid in full 5 days before the first day of reservation. Our prices include all fees. Our prices do not include tips or gratuities, which are always welcome by the staff.

CANCELLATION POLICY

If you need to cancel your reservation within 10 days of the first date of your booking, we will refund 70% of the Total. If you need to cancel within 72 hours of the first day of your booking will refund 20% of the TOTAL. IF YOU CANCEL LAST MINUTE (24 hours notice or less) we WON'T MAKE ANY REFUNDS. All the refund that we make might take a while to be scheduled or processed but we ALWAYS make the refund if it is necessary.



TERMS & CONDITIONS FORCE MAJUERE

In the event that either party is unable to perform its obligations under this Agreement as a result of a force majeure, neither party shall be liable to the other for direct or consequential damages resulting from lack of stoppages, or other labor disturbances, riots or civil commotions, litigation, terrorism and/or terroristic threats, war or other act of any foreign nation, power of government, or governmental agency or authority, pandemic or any other cause like or unlike any cause above mentioned which is beyond the control of either party. In this case any monies paid less any expenses that may have incurred will be returned.

INDEMNITY

Chef Luis Luna will not be responsible for extra services or items organized by the client

Please be aware of your possessions, Chef Luis Luna & Team can not take responsibility for them. Chef Luis Luna & Team take no responsibility for any damages caused to clients though misuse of any part of the premises.

SIGNATURE

BY SIGNING THIS CONTRACT YOU AGREE TO OUR CHEF AND OTHER SERVICES CONTRACT
