

DOWN TOWN *Villa* **TOWN**

Playa del Carmen



FOOD SERVICES

How to book?

Choose your chef!

Please share the following information with your concierge that helps us to plan for proper staffing and for an adequate amount of food to be ordered and prepared

Chosen chef, date & time, number of guest

Menu selections (including any special dietary needs or food allergies/restrictions)

The chef will contact you directly after receive your information!

Which chef is the best?

Each one of them are **unique**

We recommend them since they serve our guest already with all their professionalism!

Rate is already set up, no discounts are available

Some of them will not be available so we highly recommend you to book in advance

Please ask and read about their payment & booking method such as their cancellation policy

Rates may vary without prior advance and totally depend from the season.

Price is per person & you can ask for the menu to your concierge!

Some chefs accept cash only and others charge VAT 16% + App fee + services when payment is through their bank



Mendieta catering events by Chefs Victor & Maria are a great option to celebrate with tasty food, atmosphere and exquisite service.

They worked several years in french, italian restaurants their speciality is the international food since they worked on cruise ships as executive chefs their experience lead them to create dishes whit a fine & bold flavour.

Chef Maria is also sommelier and she will be always ready to recommend you the best wines to pairing your meals.

Most of the time their guest cant choose only one meal so they are famous for their trilogy.



Six its the minimum number of guest to book the mendietas group services,
ask your concierge for their menu!



Changes & Cancellations

We understand that sometimes events must be changed or cancelled.

Minimum notice to change items on an order: 7 working days

Minimum notice to cancel an event: 14 working days

Cancellations with less than 72 business hour notice will result in a 50% charge of all costs.

Price per person, per service by Mendieta's catering events

Breakfast USD\$38

Brunch USD\$38

Dinner USD\$ 77 Menu Mexican

Dinner USD\$85 Menu Contemporary

+

If you would like to add Lamb Chops USD\$18, Lobster Tagliatelle USD\$25 , Lobster Risotto USD\$25

Dinner USD\$155 Menu Excite the senses

We are based in Cancun the per diem fee to serve in Playa del Carmen is USD\$55 (non refundable)

Price include ingredients and rustic set up



Onsite personal chef by Chef Arturo are always focused in meeting your likes and needs.

- ∞ Meals are scheduled according to your activities of the day.
- ∞ We take special attention to guest with food allergies or restrictions.
- ∞ We have multiple menu choices for vegetarian or vegan guest.
- ∞ We only buy the best quality ingredients, fresh and local.
- ∞ Our food is always prepared following safe food handling standards.
- ∞ Refreshing drinks will be mixed and served at all our services.
- ∞ Our service includes table setup and food serving.
- ∞ We do a proper kitchen and dining room clean up after each service.

Breakfast, lunch or brunch,prices per person in USD

From 2 or 3 people: \$30, From 4 to 10 people: \$25, 11 people and up: \$23

Dinner,prices per person in USD

From 2 or 3 people: \$35, From 4 to 10 people: \$30, 11 people and up: \$28

Full Day, prices per person in USD,3 meals: Breakfast, lunch or brunch and dinner.

From 2 or 3 people: \$85, From 4 to 10 people: \$75 ,11 people and up: \$70

Six days meal plan,prices per person in USD

From 2 or 3 people: \$485, From 4 to 10 people: \$430, 11 people and up: \$399

Terms and Conditions

∞ The cost of ingredients is not included in the price of the service.

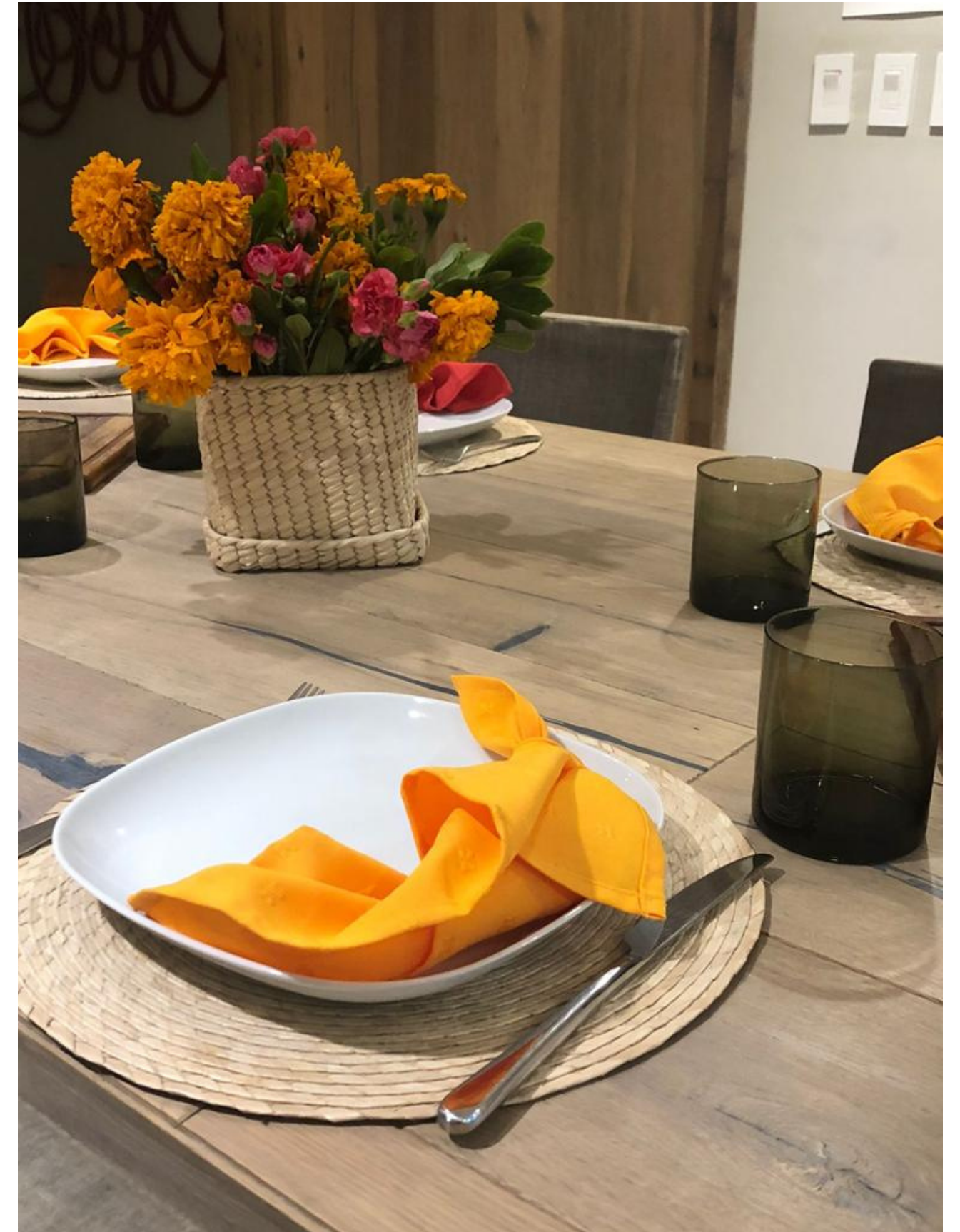
We do grocery shopping according to the menus you choose, later we will bring you the tickets from to get them reimbursed.

∞ Kids under 9 don't pay for the service, only ingredients.

∞ Kids between 9 and 12 pay half a price of the regular rate & ingredients.

∞ For booking Personal Chef Services, we need to ask for a 50% deposit by PayPal or credit card.

∞ The other 50% will be paid the day of the service along with the cost of the ingredients.





Private Chef Playa by Chef Rocio is a company with more than 8 years of experience offering private chef services throughout the Riviera Maya (Playa del Carmen, Puerto Morelos, Tulum, Puerto Aventuras, Cozumel)

The customer is the most important. For this reason, we maintain a top quality and personalised service providing international menu and of course Mexican, which we highly recommend.

If you have a vegan or vegetarian diet you should ask about our menus, this is our specialty!

We have distinguished ourselves by taking care of the diet and food restrictions of our customers, we believe that you can eat delicious and healthy at the same time.

BREAKFAST 8 A.M. - 11 A.M.

USD \$40 per person

12 P.M. - 5 P.M.

BRUNCH USD \$52 per person

LUNCH USD \$58 per person

DINNER 6 P.M. - 9 P.M.

USD \$79

FULL DAY SERVICE

USD\$158 per person





Cancellation Policy

In case of cancellations due to bad weather, Private Chef Playa can rearrange a new date up to one month after the event has been booked.

If the cancellation is one month or more in advance, we will refund 100% of your reservation. Cancellations one month before the event, we will make a 50% refund.

The price shown above includes:

- SHOPPING
- GROCERIES
- PREPARATION
- SERVING FOOD
- CLEAN UP
- The prices do not include tip.

*In case the client chooses proteins like lobster, lamb, the price will change to \$98 USD.

*In case the client chooses proteins like Rib eye or shrimp U10, the price will change to \$88 USD.

- Kids up to 5 years old: Free
- Kids from 6 to 11 years old: Half price
- Kids from 12 years old up: Full price



CHEF MIGUEL

He has experience on Mexican & International cuisine

He have a set up fee for service + food

What does this mean?

Food its not included, to quote please send to your concierge allergies, date, time, number of guest and desire menu.

Do you have a menu?

Yes we have a suggested menu,
if you want any dish its not there please let us know!

**He loves to serve, family style
all to the center to share!**





**CHEF SERVICES BY MIGUEL FOR LUNCH AND
DINNER!**
(*BBQ RECOMMENDED***)**


1-6 guests USD\$30, service fee per person, per day.

7-20 guests USD\$27, service fee per person, per day.

******Service fee does not include food and beverages.

******Services rendered after 9 P.M. have a USD\$5 extra cost per person & no service after midnight.

******Last minute fee: USD\$50 per group for chef reservations made with less than 48 hours in advance.



Approximate food cost per person for lunch is USD\$25 and for a BBQ USD\$30 per person, **the cost depends totally of the chosen menu.**

Ingredients and chef service must be pay upon arrival in cash to Mrs. Irma.

Cancellations must be done at least 7 days in advance.

To book please let us know date, time, number of guests, menu and any kind of food restrictions or allergies.

Tip not included

Chef services by Miguel



YOU DONT KNOW WHAT TO ORDER?

SNACK

Crudités

- Hummus and jocoque with pita bread
- Guacamole with tortilla chips
- Nachos tex mex
- Fish fingers
- Escabeche octopus tostadas
- Tuna tostadas
- Camaronillas and pescadillas
- Tortilla de patatas
- Pizza
- Chicken tacos

Ceviches

- Shrimp
- White fish
- Octopus
- Mixed

Aguachiles

- Shrimp
- White fish
- Octopus
- Mixed

Fajitas

- Shrimp
- Chicken
- Beef

Empanadas

- Cheese
- Spinach
- Potatoe

FRESH WATER

- Jamaica
- Horchata
- Lemon with or without chia
- Tamarind
- Coconut

Villa
DOWNTOWN
Playa del Carmen

APPETIZERS

- Fideo seco
- Green beans with black olives
- Grill parmeggan esparagus

Soups

- Lima
- Azteca
- Tortilla
- Beans with chipotle
- Cold avocado
- Cold palmito

Salads

- César
- Mixed
- Spinach with mango and cashews
- Caprece
- Mexican with nopales

MAIN DISHES

Pasta

- Pesto
- Alfredo
- Bolognese sauce
- Grilled shrimp

Fish

- Veracruzana
- Salt
- Cilantro
- Boiled
- Tikin xic (Mayan style)
- Garlic
- Oven baked salmon
- Grilled shrimp and octopus

Beef and Chicken

- Chicken with mole
- Fillet cooked in pepper sauce
- Fillet mignon with potatoes
- Meat balls with chipotle

SIDE DISHES

- Grilled or boiled vegetables
- Rice
- Beans
- Mashed potatoes
- Cuscus
- Quinoa

DESSERTS

- Chocolate cake
- Apple pie
- Flan
- Crepes
- Ice cream
- Popsicles

BBQ

- Fish and Seafood
- Beef and Chicken
- mixed

TASTY NOMADS

Catering & Co.



Gianmaria
REVERE



Stephane
DUBAELE

FULL DAY SERVICE

| | |
|--------------|---------|
| 1-5 PEOPLE | 404 USD |
| 6-10 PEOPLE | 516 USD |
| 11-15 PEOPLE | 616 USD |
| 16-20 PEOPLE | 740 USD |
| 21-25 PEOPLE | 880 USD |

BARTENDER

| | |
|--------------|---------|
| 1-5 PEOPLE | 130 USD |
| 6-10 PEOPLE | 160 USD |
| 11-15 PEOPLE | 200 USD |
| 16-20 PEOPLE | 250 USD |
| 21-25 PEOPLE | 300 USD |

NOTES:

- PRICES PLUS INGREDIENTS + 20% SHOPPING FEE
- ALLERGIES MUST BE NOTICED BEFORE SERVICE

Tasty Nomads by Chef Doubale

| BREAKFAST 8AM-11AM | |
|-----------------------|---------|
| 1-5 PEOPLE | 135 USD |
| 6-10 PEOPLE | 160 USD |
| 11-15 PEOPLE | 190 USD |
| 16-20 PEOPLE | 240 USD |
| 21 -25 PEOPLE | 280 USD |

| BRUNCH 10AM-1PM | |
|--------------------|---------|
| 1-5 PEOPLE | 160 USD |
| 6-10 PEOPLE | 210 USD |
| 11-15 PEOPLE | 250 USD |
| 16-20 PEOPLE | 290 USD |
| 21 -25 PEOPLE | 330 USD |

| LUNCH 11AM-5PM | |
|-------------------|---------|
| 1-5 PEOPLE | 160 USD |
| 6-10 PEOPLE | 210 USD |
| 11-15 PEOPLE | 250 USD |
| 16-20 PEOPLE | 290 USD |
| 21 -25 PEOPLE | 330 USD |

| DINNER 5PM-10PM | |
|--------------------|---------|
| 1-5 PEOPLE | 210 USD |
| 6-10 PEOPLE | 275 USD |
| 11-15 PEOPLE | 330 USD |
| 16-20 PEOPLE | 390 USD |
| 21 -25 PEOPLE | 465 USD |

BREAKFAST PREPARED BY OUR STAFF

9:00 am to 12:00 pm

Cost: US\$25 per person, per day

Food and beverages included (coffee, tea or natural orange juice) +fruit + assorted bread
+A main dish to choose:

Eggs to taste or traditional Mexican dishes (quesadillas, chilaquiles, ...) or pancakes with bacon.

******Service must be reserved in advance and pay in cash directly to Mrs. Irma upon arrival.

******Cancellations must be made at least seven days prior to the service, we can happily reschedule your services.

******Tip is not included



BAR-MACYBY BAR LAB

For those moments of hangover and very early party !!!
We will take care of you in those moments of hangover,
with some ideal drinks to recover completely, accompanied
by a very very mexican buffet- style menu

* 2 hours of open bar (beer, micheladas, sueros,
homemade clamatos, bloody mary, mimosas, *
mixologist and assistant (s), * buffet food (barbecue,
consommé, carnitas, cochinita pibil), * chef and assistant (s)

**TO QUOTE PLEASE LET YOUR CONCIERGE KNOW DATE,
DESIRE TIME AND NUMBER OF GUESTS**



MIXOLOGIST BY CHEF ROCIO

USD\$38 PER PERSON

For 6 hours ,1 to10 guests

Service cost do not include ingredients for drinks, alcohol must be providing by the guest.



**For reservation the service must be paid by PayPal a week in advance.

**Alcohol NOT included, you must indicate to the sommelier what kind of alcohol you have

**Mixers and garnish are included

**To choose four cocktails from the mixologist menu for your event

**Cancellations must be made 30 days prior the service 100% refund, less than 15 days no refund

***Tip is not included

MEZCAL OR TEQUILA TASTING BY CHEF & SOMMELIER ARTURO!

Explication, history, classification and curious facts about tequila or mezcal
USD\$ 38 per person



For reservation must pay 50% by PayPal + 6% Paypal fee & 50% on cash directly to the chef.

Cancelations must be done 15 working days in advance & reschedule only if the date its available by the chef & sommelier.



TEQUILA TASTING FRIDA EXPERIENCE BY BAR LAB

Tasting of white, reposado, añejo tequila and mezcal (.5oz each), homemade sangrita, explanation of the history & elaboration, classification and curious facts of tequila and mezcal.

Food, fruits and vegetables

Pairing-food: guacamole, fresh tuna sashimi, chef speciality (cold chicken)tacos pastor (pork), beef quesadillas, cheesecake with caramel- mezcal souce

**TO QUOTE PLEASE LET YOUR CONCIERGE KNOW
DATE, DESIRE TIME AND NUMBER OF GUESTS**

TEA TIME COCKTAIL BY CHEF ROCIO

Welcome to this amazing experience

Recalling the great english tradition, in this experience we will taste a series of teas and herbal teas infused with spices, liqueurs and spirits, without forgetting the accompaniment with cookies, breads and exotic fruits

Includes

* 90 minutes of open bar (5:00 p.m. - 6:30 p.m.) with teas, herbal teas, low- alcohol liqueurs and infusions. 1 glass and 1 cup per person for the experience,* mixologist and assistant (s). * cookies, exotic fruits and breads to accompany .



TO QUOTE PLEASE LET YOUR CONCIERGE KNOW DATE, DESIRE TIME AND NUMBER OF GUESTS

PRE-STOCK SERVICE

Shopping fee: 25% from pre-stock total

Save time by avoiding big lines on the super market and enjoy your vacation with your love ones, you send the list & we shop for you!

**Pay upon arrival to Mrs. Irma in cash pre-stock + 25% fee

**Cancelations must be done seven working days prior arrival.



PLEASE BE ADVISED THAT PRICES MAY VARY WITHOUT PRIOR NOTICE.

Please confirm availability, number of guests and rates before booking with your concierge any kind of service

Tip not included

If you are looking for another kind of service and its not listed here, please get in touch with your personal concierge, she will be delighted to help you!