

# HOTEL SAN CRISTOBAL

## COUPLES PACKAGES

### AVAILABLE TO BOTH HOTEL & EXTERNAL GUESTS

Reserve directly with our concierge team or by emailing [concierge@bunkhousegroup.com](mailto:concierge@bunkhousegroup.com)

### San Cristobal Picnic for Two

#### \$5,500 MXN + 15% GRATUITY

Bask in the sunset views of Punta Lobos over a private picnic, available either on the beach or up the mountains on our yoga deck. As the sun begins to set, you'll enjoy wine paired with a curated selection of snacks. Unwind and soak in the natural beauty.

#### INCLUDES

Includes the below menu, choice of wine or beer, bottled water, picnic basket (cutlery, glasses, plates), and serape blanket.

#### FOOD

Assorted sandwiches  
Seasonal fruit skewers  
Crudit   
Carrot, cucumber, jicama  
Selection of nuts  
Almonds, walnuts, pistachios  
Hard cheese & crackers

#### WINE

(Choose one)

Monte Xanic Sauvignon Blanc, 2022, Valle De Guadalupe  
De Cote Atempo Chardonnay, 2022, Quer taro  
Barisal Nebbiolo 2017, Ojos Negros, Baja California  
Macram  Cabernet Sauvignon, 2020, Valle De Tintos, M xico  
1524 Tempranillo Blend Ros , 2022, San Miguel De Allende, M xico  
Le Poussin Cinsault Blend Ros , 2022, Provence, France  
Da Luca Prosecco, Veneto, Italy  
Domaine Ste Michelle Brut Ros , Columbia Valley

#### BEER

(Choose one, three beers per person)

La Surfa (Lager)  
Perro del Mar (IPA)

### Bonfire & Tapas for Two

#### \$6,500 MXN + 15% GRATUITY

Enjoy a private bonfire on the beach as the sun dips below the horizon, paired with a selection of fine wines and delicious tapas.

#### INCLUDES

Includes private bonfire, tapas menu, wine, bottled water and serape blanket.

#### FOOD

(Choose three savory)

Green ceviche, green apple, cucumber, red onion  
Local pulled beef empanadas  
Mini shredded chicken tacos, served with avocado & cream  
Mini pulled pork tacos with pickled onion  
Charcuterie and cheese board featuring Oaxacan and cotija cheese, chorizo and spicy Sausage  
Mixed nuts, baguettes, confit tomatoes, basil vegan cream  
Housemade hummus, za'atar, olive oil, crudites

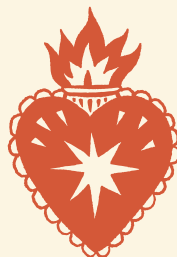
(Choose one Dessert)

Salted caramel pot de cr me, roasted apples with brown butter, sesame seed Crisp  
Churros, chocolate sauce

#### WINE

(Choose one)

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De Cote Atempo Chardonnay, 2022, Quer taro  
Barisal Nebbiolo 2017, Ojos Negros, Baja California  
Macram  Cabernet Sauvignon, 2020, Valle De Tintos, M xico  
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### Sunset & Champagne on the Yoga Deck

#### **\$5,000 MXN + 15% GRATUITY**

Prepare for an enchanting evening on our elevated deck, featuring panoramic views, perfect for watching the sun sink below the horizon. You'll be welcomed with glasses of champagne and an assortment of gourmet snacks.

#### **INCLUDES**

Includes an inviting set up of serape blankets, petates and pillows; assorted snacks and bottle of champagne

#### **MENU**

Assorted Charcuterie

Dried Fruits

Housemade Bread

Mixed Nuts

Bottle of Prosecco

#### **Champagne options available for an additional cost**

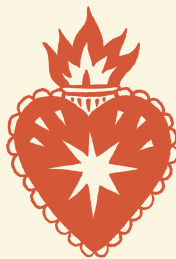
Conversation Blanc de Blanc Grand Cru, \$3300 MXN

Möet Chandon Brut Imperial, \$3000 MXN

Möet Chandon Brut Imperial Rosé, \$3660 MXN

Charles Heidsieck Brut Reserve, \$5900 MXN

Veuve Clicquot Brut, \$3380 MXN



### Private Dinner for Two

AVAILABLE IN THE LIBRARY, ON THE MIRADOR,  
AT PLAYITA, IN THE CHAPEL, AT BENNO BAR

#### **FIVE COURSES**

Without wine pairing: **\$4,500 MXN + 15% gratuity**

With wine pairing: **\$5,100 MXN + 15% gratuity**

#### **FOUR COURSES**

Without wine pairing: **\$4,100 MXN + 15% gratuity**

With wine pairing: **\$4,600 MXN + 15% gratuity**

#### **THREE COURSES**

Without wine pairing: **\$3,900 MXN + 15% gratuity**

With wine pairing: **\$4,200 MXN + 15% gratuity**

Sit down to an intimate and beautifully set table, designed to create an unforgettable evening. Our chef will curate a thoughtful menu based on the season and your occasion that highlights fresh and local ingredients. Each course can be paired with wines selected to enhance and complement the flavors of the meal, for a harmonious dining experience.

#### **ADD ONS**

##### **Couples Massage 60 or 90 minute**

\$9,180 MXN / \$13,788 MXN

##### **Bonfire**

\$10,000 MXN

##### **Mexican Trio Music**

\$9,000 MXN per hour

##### **Flowers and Candles in the Room**

\$9,000 MXN

##### **Damiana Kit**

Damiana Oil, Body Scrub, Scented Candle, Copal Incense

\$3,000 MXN