



PARK HYATT CABO DEL SOL®

THE ART OF GATHERING

BEVERAGE SELECTIONS



BAR JOURNEY



Our beverage offerings are crafted to enhance every moment, whether it's a quiet toast or a celebratory gathering. From selected wines to signature cocktails and premium spirits, each selection reflects a commitment to quality, care, and a sense of place. Every sip is designed to feel effortless, memorable, and perfectly in rhythm with the occasion.

BAR JOURNEY

- ARRIVAL – Hospitality Bar
- BRUNCH BAR – Open Bar
- PREMIUM – Open Bar
- DELUXE – Open Bar
- BAR ON CONSUMPTION
- READY IN GRACE – Bridal Room





GROUP ARRIVAL

HOSPITALITY- BAR

WELCOME DRINK

Complimentary welcome drink, crafted with local flavors upon arrival, offering guest an elegant first taste.

Based on seasonal fruit calendar

- 1 hour per person
- 2-3 hours per person
- 4 hours per person

HYDRA BAR

Seasonal fruit “aguas frescas”. A self-serve station designed for vibrant, refreshing hydration.

Based on seasonal fruit calendar

MARGARITA BAR

Selection of crafted margaritas based local ingredients and fruits, capturing the essence of Baja.

- Traditional lime, mango, hibiscus and passion fruit.

WINE BAR

Enhance your hospitality experience with our Wine Bar add-on, featuring a hand-picked selection of Baja California wines.

- Selection of house reds and white wines

BRUNCH BAR

A celebration of late mornings with flavor & refreshment. Includes signature beverages, premium bar and prosecco mimosas.

- 1 hour per person
- 2-3 hours per person
- 4 hour per person

One Bartender fee of \$150 USD is required for every 50 guests

Includes assortment of soft drinks, still and sparkling water

— SIGNATURE BEVERAGES

- Red & green bloody Marias
- Flavored margaritas
- Beers & micheladas – Bohemia Pilsner, Bohemia Vienna

— PREMIUM BAR

- Tequila: Ocho Blanco & Don Julio Blanco
- Mezcal: Koch Elemental
- Vodka: Absolut & Tito's
- Gin: Beefeater & Bombay Sapphire
- Rum: Brugal & Aconte 7 Yrs.
- Whiskey: Dewar's 12 & Jack Daniel's
- Liquors: Baileys, Disaronno, Grand Marnier, Kahlúa, Aperol, Sambuca.

— MIMOSA BAR

Includes Prosecco Mimosas with:

- Bortolomiol Miòl Extra Dry DOC, Italy

Optional Champagne upon consumption.

- Perrier-Jouët Grand Brut, Épernay 750ml \$260 USD, per bottle



PREMIUM BAR

Designed for gatherings offering distinguished spirits carefully chosen wines and national beers.

- 1 hour per person
- 2-3 hours per person
- 4 hour per person

One Bartender fee of \$150 USD is required for every 50 guests

Includes assortment of soft drinks, still and sparkling water



— SPIRITS

- Tequila: Don Julio Blanco, Casamigos Reposado, Ocho Añejo
- Mezcal: Koch Elemental
- Vodka: Absolut, Tito's
- Gin: Beefeater, Bombay Sapphire
- Rum: Brugal Blanco, Aconte 7 Yrs.
- Whiskey: Jack Daniel's, J. Walker Black
- Liquors: Baileys, Disaronno, Grand Marnier, Kahlúa, Aperol, Sambuca

— WINES

- Prosecco: Bortolomiol Miòl Extra Dry DOC, Italy
- Whites: Corona del Valle Sauvignon Blanc, Mexico, Casa Madero Chardonnay, Mexico.
- Red: Lomita Cabernet Sauvignon, Mexico, Predator Zinfandel, USA

— BEERS

- National Beer: Bohemia Pilsner, Bohemia Vienna.

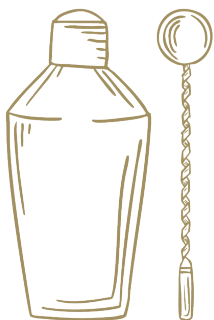
DELUXE BAR

An exceptional bar experience featuring upgraded spirits and elegant wines from USA and Mexico, including artisanal y national beers.

- 1 hour per person
- 2-3 hours per person
- 4 hour per person

One Bartender fee of \$150 USD is required for every 50 guests

Includes assortment of soft drinks, still and sparkling water



— PREMIUM SPIRITS

- Tequila: Patrón Silver, Don Julio Reposado, Casamigos Añejo
- Mezcal: Creyente Cristalino Reposado
- Vodka: Tito's, Grey Goose, Stolichnaya Elite
- Gin: Hendrick's, Tanqueray 10
- Rum: Plantation Dark, Diplomatico Matiano
- Whiskey: Macallan 12, Maker's Mark
- Cognac: Remy Martin VSOP
- Liquors: Baileys, Disaronno, Grand Marnier, Kahlúa, Aperol, Sambuca

— WINES

- Prosecco: Bortolomiol Miòl Extra Dry DOC, Italy
- Whites: Decoy Sauvignon Blanc, USA. Calera Chardonnay USA.
- Reds: Hess Select Cabernet, USA. Tres Raíces Pinot Noir, Mexico.

— BEERS

- National Beer: Bohemia Pilsner, Bohemia Vienna.
- Artisanal Beer: Yenekamú Lager, Bitache IPA



BAR ON CONSUMPTION

Tequila

- Tierra Noble Blanco
- Don Julio 70 Añejo
- Casamigos Reposado

Mezcal

- Creyente Cristalino Reposado
- Illegal Joven

Vodka

- Grey Goose
- Tito's
- Belvedere
- Stolichnaya Elite

Gin

- Bombay Sapphire
- Condesa Gin, Xoconostle
- Hendricks Gin

Whiskey

- Woodford Reserve
- Macallan 12
- Ardbeg Single Malt 10

Rum

- Santa Teresa 1796
- Diplomático, Mantuano
- Zacapa 23
- Plantation Dark

Brandy

- Torres 10
- Cardenal de Mendoza

Cognac

- Hennessy VS
- Rémy Martin VSOP

Liquors

- Aperol
- Bailey's
- Campari
- St. Germain
- Grand Marnier

Wine

- Sparkling, Prosecco
- House White Wine
- House Red Wine

Beer

- Bohemia Pilsner/ Vienna
- Heineken Zero

Soft Drinks

- Assortment Soft Drinks
- Large Still / Sparkling Water

One Bartender fee of \$150 USD is required for every 50 guests



READY IN GRACE

A rosé-forward experience designed for moments of charm and ease, featuring elegant wines and delicate garnishes. Perfectly suited for bridal celebrations, afternoon gatherings, or graceful sunset affairs, each pour brings a light touch and a thoughtful sparkle to the occasion.



READY IN GRACE

A TOAST TO GRACEFUL MOMENTS

Served with chocolate strawberries, macaroons and fruit tartlets.

- 1 hour per person
- 2-3 hours per person
- 4 hour per person

One Bartender fee of \$150 USD is required for every 50 guests



— WINES BY THE GLASS

To choose two from the following options:

- Sparkling: Paoloni Le Grace Rose by Omaggio, Mexico
- Monte Xanic Grenache Rose, Valle de Guadalupe, Mexico
- Villa Montefiori Rosato, Valle de Guadalupe, Mexico
- Casa Madero V Rosado, Valle de Parras Coahuila, Mexico

— CHAMPAGNE

- Add Champagne to your experience from the following options:
- Perrier-Jouët Grand Brut, Épernay 750ml
- Laurent Perrier Brut, La Cuvée NV, Reims 750ml
- Ruinart Brut Rosé NV, Reims 750ml
- Dom Pérignon Rose 2009, Épernay 750ml

Champagne bottle options are charged on consumption basis; prices includes only wines, still and sparkling water

