



THE RESORT AT PEDREGAL

A Decade Of Luxury

THE BIG TEN

10TH ANNIVERSARY - CULINARY PROGRAM

~Thursday July 4 - Saturday July 6 ~



START WITH A BANG: **WELCOME TOAST & BBQ**

We pride ourselves on the best July 4th BBQ in Baja—and this year has it in spades with food stations from our visiting chefs and an introduction by General Manager Fernando Flores. With a decade at the resort, Fernando knows a thing or 200 about welcoming guests and VIPs. On this night, expect an especially fine tribute to a “Decade of Luxury” saluting the chefs who have collectively made the resort a culinary destination. Together with the management team, we commend 10 years of impeccable service—and all the people through the years who made it possible.

Held on our Beach Club Pool Terrace, the casual affair features live music, artisan beers and signature cocktails. At 8:30pm sharp, things are looking up as our fireworks display lights the night.

VIPs include:

- Chef Alex Branch of Acre Restaurant in San Jose del Cabo
- Chef Gabriel Kolofón, F&B Director and Executive Chef of Belmond Maroma Resort & Spa in Riviera Maya
- Chef Alejandro Cuatepotzo, owner of Arango Restaurant in Mexico City and Antonia Bistro in San Miguel de Allende

THURSDAY JULY 4TH

Time: 7:00 pm – 11:00 pm ~ Fireworks at 8:30 pm

Location: BC/Pool Terrace

Price: \$90 USD per person, includes a glass of Champagne; Beverages on consumption

Open to the public



10TH ANNIVERSARY COCKTAIL RECEPTION

When it comes to cocktails and wine, our guests have come to expect greatness. And for this special weekend, we raise the bar really high. Boisset Collection brings its world-class portfolio of wine while Casa Dragones teams up with award-winning mixologist Kevin Diedrich for some couture cocktails. Sip and swirl with our elite guests alongside a magnificent spread of food and desserts.

Be our guest for cocktails, canapes + a luxurious evening. VIPs include:

- Jean Charles Boisset, owner of Boisset Collection, which operates 24 wineries in California and Canada. Joining him is his wife Gina Gallo, Winemaker and Senior Director of Winemaking Gallo Signature Series
- Viviana Irigoyen, Regional Brand Director of Casa Dragones, our esteemed Tequila partner
- Award-winning Mixologist Kevin Diedrich from San Francisco's Pacific Cocktail Haven



Jean Charles Boisset & Gina Gallo
Wine Connoisseurs

FRIDAY JULY 5TH

Time: 7:00 pm - 8:30 pm

Location: Lobby

Price: Complimentary for all Guests

In-house Guests Only / Live Entertainment



Viviana Irigoyen
Tequila Casa Dragones



THE BAND IS BACK TOGETHER **BRING IT!/ENSEMBLE CAST**

Too many cooks in the kitchen? We think not. For this anniversary weekend, Chef Alex of Acre, Baja's modern farm-to-table concept, teams up with Chef Gabriel, bringing European flair while renegade Chef Alejandro goes for bold. Consider it a culinary symphony that hits all the high notes. Guests can choose a la Carte menu items marrying the resort's famous dishes with the nuanced style of these chef titans, having evolved over the decade. The pairings tie the bow for a sublime evening with JC Boisset swirling the wine and Kevin Diedrich shaking up the Casa Dragones cocktails.



Alex Branch



Gabriel Kolofón



Alejandro Cuatepotzo

FRIDAY JULY 5TH

Time: 6:00 pm – 11:00 pm
Location: Don Manuel's Restaurant
Price: A la carte
Open to the Public



Kevin Diedrich
Award-winning Mixologist

FROM SAN FRANCISCO **WITH LOVE**

So popular in his hometown, patrons tippled through construction noise as to not go without Kevin Diedrich's cocktails. His bar, Pacific Cocktail Haven (known lovingly as PCH), is a San Francisco drinking destination for local purists and tourists alike. This weekend, the award-winning mix master teams up with the resort's exceptional mixologist David Hernandez for a one-two punch in cocktail finery. Known for his affable demeanor and explosive fruit flavor in signature drinks like The Lime in da Coconut, don't miss this toast of the town. Here's to Hanging 10!



SATURDAY JULY 6TH

Time: 1:00 pm – 3:00 pm
Location: Crudo Bar
Price: A la Carte
In-house guests only



THE BAND IS BACK TOGETHER **BRING IT!/ENSEMBLE CAST**

Don't miss Act II of this anniversary weekend dinner where three former chefs team up for a culinary symphony of trusted classics with new flair. Guests can choose a la Carte items showcasing the resort's famous dishes punched up by the signature style of our visiting chefs. The pairings tie the bow for a sublime evening with JC Boisset pouring the wine and Kevin Diedrich shaking up the Casa Dragones cocktail scene.



SATURDAY JULY 6TH

Time: 6:00 pm – 11:00 pm
Location: Don Manuel's Restaurant
Price: A la carte
Open to the Public



HOT SEATS

With room for only 10 guests, this intimate five-course menu is a gastronomic tribute to our guest chefs and culinary team. Fine wine comes courtesy of Boisset's stellar portfolio while Casa Dragones and Kevin Diedrich are mixing up anniversary nectar. So go ahead, get up close and personal.



SATURDAY JULY 6TH

Time: 6:00 pm – 11:00 pm

Location: Don Manuel's Restaurant

Price: \$150 US Dollars includes Beverage Pairings and soft drinks

Open to the Public: No discount applies; Reservation required. Maximum capacity 10 people