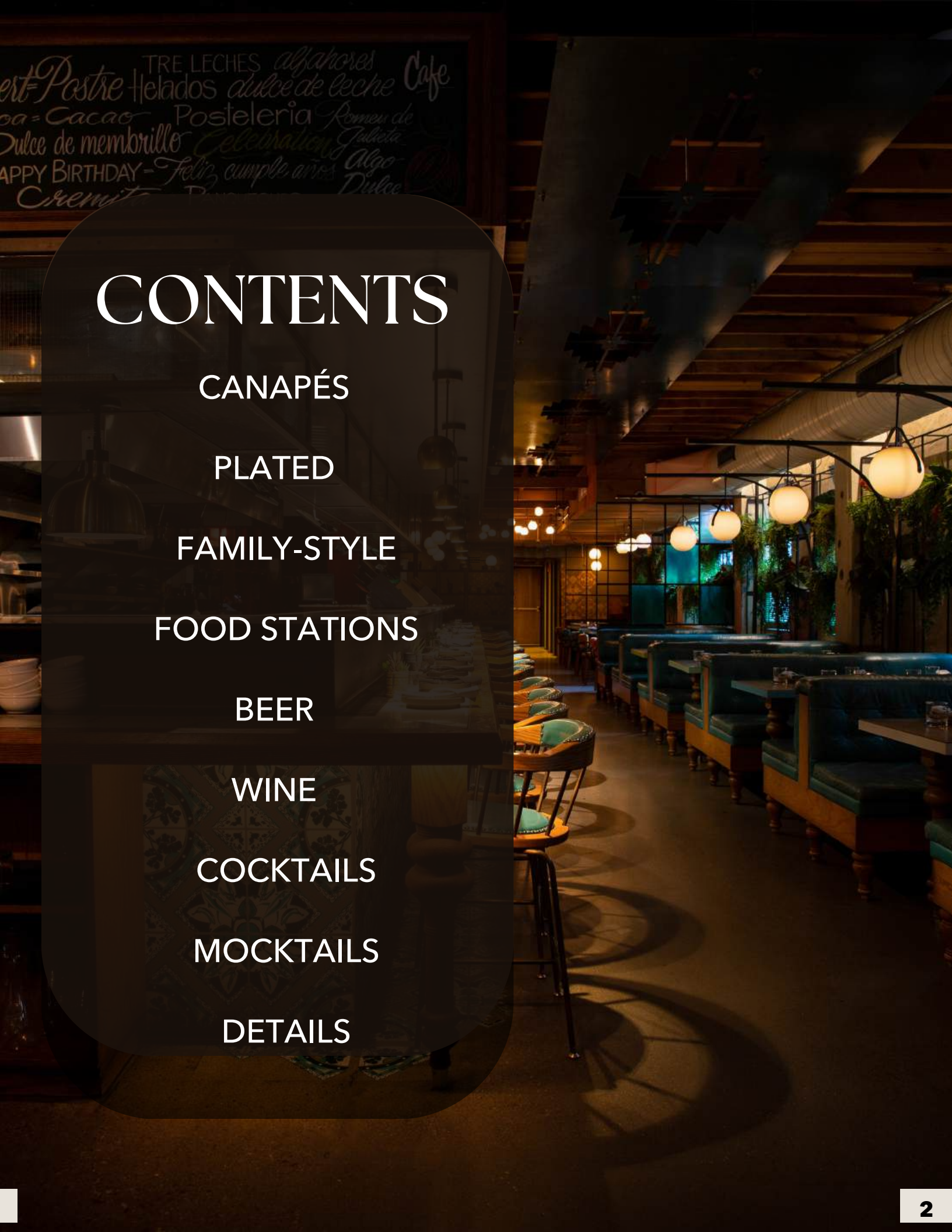


BARO

EVENT MENU





ert=Pastre Helados dulce de leche Cafe
TRE LECHES alfajores
ca=Cacao Posteleria Romen de
Dulce de membrillo Celebracion Julieta
APPY BIRTHDAY - Feliz cumple años Algo
Cremita Dulce

CONTENTS

CANAPÉS

PLATED

FAMILY-STYLE

FOOD STATIONS

BEER

WINE

COCKTAILS

MOCKTAILS

DETAILS

PASSED CANAPÉS

PACKAGE

À la carte | Minimum 24 pieces per selection

ADDITIONAL DETAILS

For information about menu packages, **please see detail page here**

HOT

CHEESEBURGER SLIDER

Aged Beef . American Cheese . Lettuce . Smoked Garlic & Chili Mayo . Pickle . Martin's Potato Bun

8

CHORI PAPA TOSTADA

Chorizo . Potato . Goat Cheese . Corn . Peppers . Onion . Chipotle Mayo . Corn Tortilla

5.5

MUSHROOM TOSTADA

Preserved Mushrooms . Chili . Scallions . Chorizo Spice . Chimichurri . Corn Tortilla

5

OG DUCK CHAUF

Fried Rice . Duck Confit . Edamame . Corn . Egg . Tobiko . Tamari . Chili . Cilantro

9.5

VEGAN CHAUF

Fried Rice . Edamame . Mushrooms . Corn . Tofu . Tamari . Chili . Cilantro

7.5

TEQUEÑOS

Queso Guayanes . Oaxazca Cheese . Aji Amarillo Crema . Tajin . Paprika

6.5

CHORIPAN

Smoked Chorizo . Chimichurri . Pickled Onion . Martin's Potato Roll

6

JACKFRUIT EMPANADA

Pibil Jackfruit . Achiote . Charred Garlic . Red Cabbage . Persilla Sauce

6

GRANDE MAC EMPANADA

Ground Beef . Pickles . American Cheese . Secret Sauce

6

ALBONDIGAS

Beef & Turkey Meatball . Cotija Cheese . Tomato . Paprika

5.5

CASSAVA FRITA

Fried Cassava . Paprika . Tajin . Chimi Mayo

4

WAYGU PICANHA

Jalapeño Puree . Sea Salt . L5S

12

BEEF ANTICUCHOS

Grilled Beef . Huancaína Sauce

8

LAMB ANTICUCHOS

Chimichurri Mayo . L5S

8

CHICKEN ANTICUCHOS

Brasa Marinade . Guava Barbecue Sauce

8



Gluten Free



Dairy Free



Vegetarian



Vegan

COLD**TUNA CEVICHE** G D

Tuna . Red Onion . Lime . Coconut . Salsa Negra . Cilantro

8

CARNE APACHE G D

Beef Tenderloin . Avocado . Fermented Habanero . Lime . Aji Amarillo Tapioca Chip

8

CHARRED JALAPEÑO HUMMUS G D V

Corn Tortilla . Cilantro . Crispy Quinoa

5

RED SHRIMP AGUACHILE G D

Argentinian Red Shrimp . Jalapeño & Tomatillo Aguachile . Cucumber . Sweet Peppers . Basil Seeds . Rice Pearls . Cilantro

7

CHAYOTE SLAW G D V

Chayote . Red Cabbage . Green Mango . Peppers . Carrot . Pickled Red Onion . Yuzu Vinaigrette Chilies . Chulpes . Mint . Cilantro

6

OCTOPUS ESCABECHE G D

Pickled Red Onion . Sweet Peppers . Serrano . Cilantro . Garlic Chili Oil . Crispy Quinoa

7.5

SWEET**SWEET CHURROS** V

Maple Dulce De Leche . Smoked Salt

6



Gluten Free



Dairy Free



Vegetarian



Vegan

SIT DOWN - PLATED

MENU 1

89 / Guest

MENU 2

109 / Guest

MENU 3

129 / Guest

VEGETARIAN / VEGAN MENU

89 / Guest

Supplementary Option To Main Selection | Halal Friendly

ADDITIONAL DETAILS

For information about menu packages, **please see detail page here**



SIT DOWN – PLATED

MENU 1

BREAD SERVICE

FIRST COURSE

CHAYOTE SLAW G D V

Chayote . Peppers . Carrot . Cucumber .
Mango . Red Cabbage . Red Onion .
Cilantro . Mint . Chulpes . Red Chilies

SECOND COURSE

PESCADO DEL DIA G D

Organic Salmon . Quinoa . Salsa Criolla .
Chayote . Lemon Vinaigrette . Lime

OR

POLLO ASADO G D

Brasa Roasted Chicken Breast . Vegetable
Fried Rice . Broccolini . Sesame Chicken Jus

DESSERT COURSE

ALFAJORES

Dulce De Leche . Toasted Coconut



MENU 2

BREAD SERVICE

FIRST COURSE

CHAYOTE SLAW G D V

Chayote . Peppers . Carrot . Cucumber .
Mango . Red Cabbage . Red Onion .
Cilantro . Mint . Chulpes . Red Chilies

OR

CEVICHE DE ATUN G D

Yellowfin Tuna . Cucumber . Macerated Red
Onion . Coconut Lime Sauce . Salsa Negra

SECOND COURSE

PESCADO DEL DIA G D

Organic Salmon . Quinoa . Salsa Criolla .
Chayote . Lemon Vinaigrette . Lime

OR

POLLO ASADO G D

Brasa Roasted Chicken Breast . Vegetable
Fried Rice . Broccolini . Sesame Chicken Jus

OR

ASADO NEGRO G

Braised Beef Short Rib . Garlic Mashed
Potato . Fried Plantain . Guajillo Jus

DESSERT COURSE

CHURROS V

Cinnamon Sugar . Maple Dulce De Leche.
Sea Salt

SIT DOWN – PLATED

MENU 3

BREAD SERVICE

FIRST COURSE

CHAYOTE SLAW G D V

Chayote . Peppers . Carrot . Cucumber .
Mango . Red Cabbage . Red Onion . Cilantro .
Mint . Chulpes . Red Chilies

OR

ROPA VIEJA EMPANADA D

Braised Beef Brisket . Peppers . Olive .
Chimichurri Rojo

OR

RED SHRIMP AGUACHILE G D

Argentinian Red Shrimp . Jalapeno & Tomatillo
Aguachile . Cucumber . Sweet Peppers . Basil
Seeds . Rice Pearls . Cilantro . Chili Oil

SECOND COURSE

PESCADO DEL DIA G D

Organic Salmon . Quinoa . Salsa Criolla .
Chayote . Lemon Vinaigrette . Lime

OR

POLLO ASADO G D

Brasa Roasted Chicken Breast . Vegetable
Fried Rice . Broccolini . Sesame Chicken Jus

OR

LOMO SALTADO G

Beef Tenderloin . Stir Fried Peppers . Onions .
Ginger & Garlic . Tomato . Pressed Potato .
Tamari Jus

DESSERT COURSE

STICKY TOFFEE PUDDING V

Burnt Honey Dulce De Leche . Whipped Maple
Crema

VEGETARIAN / VEGAN MENU

BREAD SERVICE

FIRST COURSE

CHAYOTE SLAW G D V

Chayote . Peppers . Carrot . Cucumber .
Mango . Red Cabbage . Red Onion .
Cilantro . Mint . Chulpes . Red Chilies

OR

CHARRED JALAPENO HUMMUS D V

Grilled Flatbread . Baro Chili Crunch .
Cilantro

SECOND COURSE

ARROZ CHAUFA G D V

Peruvian Fried Rice . Mushrooms . Corn .
Edamame . Peppers . Marinated Tofu .
Tamari . Sweet Chili . Mushroom Dashi .
Chilies . Scallions . Cilantro

OR

BAKED TRUFFLE & HUITLACOCHE

RAVIOLI V

Ricotta . Reggiano . Cotija . Queso Fresco .
Mascarpone . Basil . Braised Leeks . Corn &
Cotija Sauce . Guajillo

DESSERT COURSE

CHOCOLATE TORTE G V

Coconut Dulce De Leche . Toasted Coconut

*Available as an alternative for guests with
dietary requirements, complementing the
selected menu.*



Gluten Free



Dairy Free



Vegetarian



Vegan

SIT DOWN - FAMILY-STYLE

MENU 1

Bread Service | First Course | Second Course | Main Course | Dessert - 9 Dishes

79 / Guest

MENU 2

Bread Service | First Course | Second Course | Main Course | Dessert - 10 Dishes

129 / Guest

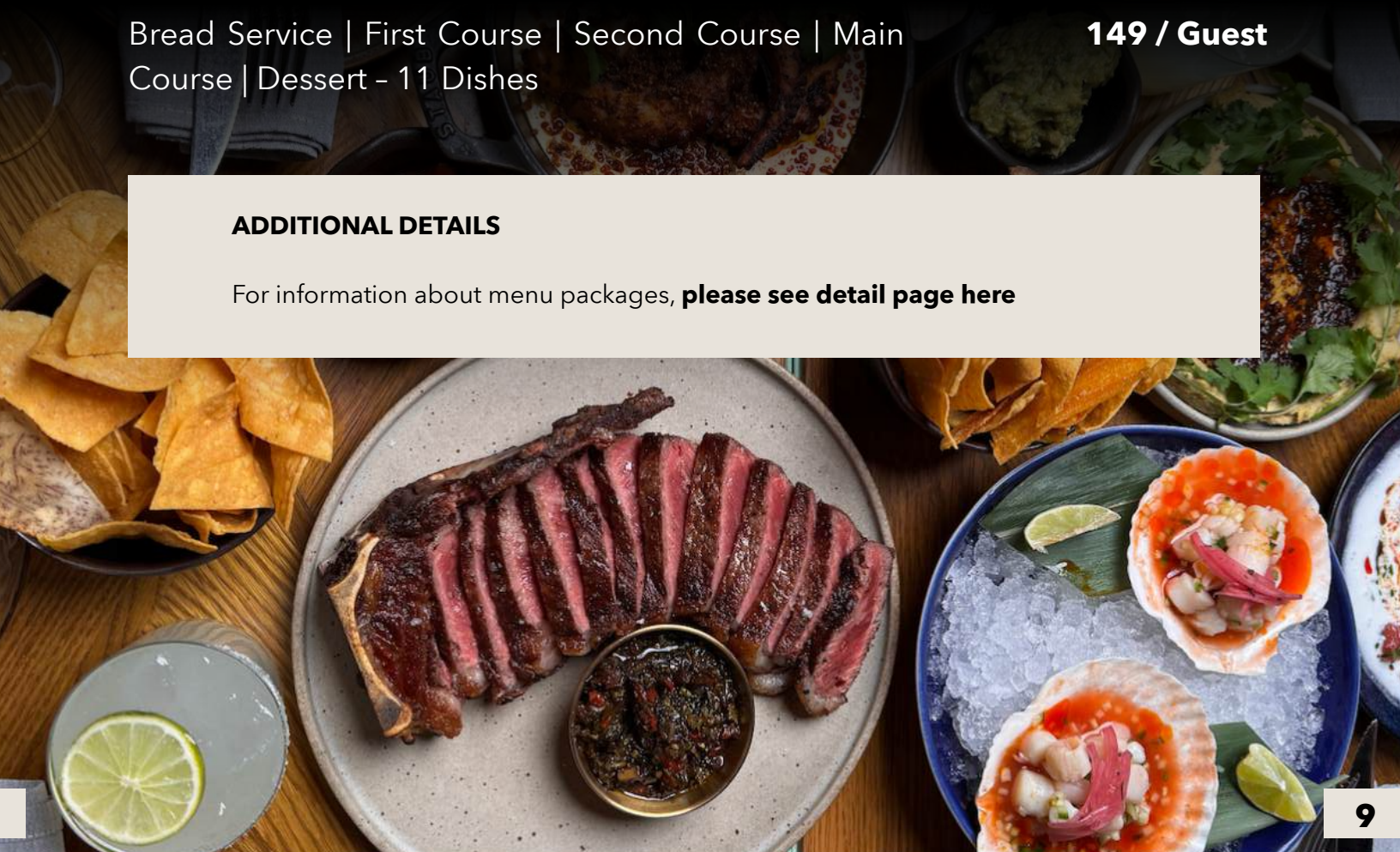
MENU 3

Bread Service | First Course | Second Course | Main Course | Dessert - 11 Dishes

149 / Guest

ADDITIONAL DETAILS

For information about menu packages, **please see detail page here**



SIT DOWN – FAMILY-STYLE

MENU 1

BARO CGS

3 Chip Mezcla . Guacamole . Salsa

CHARRED JALAPEÑO HUMMUS

Grilled Flatbread . Chili Garlic Oil . Cilantro

RED SHRIMP AQUACHILE

Argentinian Red Shrimp . Jalapeño & Tomatillo Aguachile . Cucumber . Sweet Peppers . Basil Seeds . Rice Pearls . Cilantro . Jalapeño . Chili Oil

CHAYOTE SLAW

Yuzu Vinaigrette . Carrot . Peppers . Red Cabbage . Red Onion . Cucumber . Mango . Cilantro . Mint . Chulpes . Chilies

PESCADO DEL DIA

Catch Of The Day . Rocoto Vinaigrette . Salsa Criolla . Chayote . Lemon

POLLO ASADO

Brasa Roasted Half Chicken . Tamari . Aji Panca . Chimichurri . Sesame Chicken Jus

ARROZ CHAUFA

Peruvian Fried Rice . Mushrooms . Corn . Edamame . Peppers . Egg . Tamari . Sweet Chili . Mushroom Dashi . Chilies . Scallions . Cilantro

CHURROS

Cinnamon Sugar . Maple Dulce De Leche . Sea Salt

MENU 2

BARO CGS

3 Chip Mezcla . Guacamole . Salsa

CHARRED JALAPEÑO HUMMUS

Grilled Flatbread . Chili Garlic Oil . Cilantro

CEVICHE DE ATÚN

Yellowfin Tuna . Coconut Lime Sauce . Finger Lime . Macerated Red Onion . Salsa Negra . Cilantro Oil

CHAYOTE SLAW

Yuzu Vinaigrette . Carrot . Peppers . Red Cabbage . Red Onion . Cucumber . Mango . Cilantro . Mint . Chulpes . Chilies

ROPA VIEJA EMPANADA

Braised Beef Brisket . Peppers . Olive . Chimichurri Rojo

PESCADO DEL DIA

Organic Salmon . Lemon Vinaigrette . Basil Oil . Salsa Criolla . Chayote . Charred Lime

BIG ASS STEAK

45 Day Aged 24oz Canadian Prime Bone-In Striploin . Wagyu Chili Butter . Guajillo Red Wine Jus

ARROZ CHAUFA

Peruvian Fried Rice . Mushrooms . Corn . Edamame . Peppers . Egg . Tamari . Sweet Chili . Mushroom Dashi . Chilies . Scallions . Cilantro

CHURROS

Cinnamon Sugar . Maple Dulce De Leche . Sea Salt



Gluten Free



Dairy Free



Vegetarian



Vegan

SIT DOWN – FAMILY-STYLE

MENU 3

BARO CGS G D V

3 Chip Mezcla . Guacamole . Salsa

CHARRED JALAPEÑO HUMMUS V

Grilled Flatbread . Chili Garlic Oil . Cilantro

CEVICHE DE ATÚN G D

Yellowfin Tuna . Coconut Lime Sauce . Finger Lime . Macerated Red Onion . Salsa Negra . Cilantro Oil

CHAYOTE SLAW G D V

Yuzu Vinaigrette . Carrot . Peppers . Red Cabbage . Red Onion . Cucumber . Mango . Cilantro . Mint . Chulpes . Chilies

ALBONDIGAS G

Beef & Chicken Meatballs . Guajillo Salsa Roja . Cotija Crema . Shaved Cotija . Basil . Cilantro

POLLO ASADO G D

Brasa Roasted Half Chicken . Tamari . Aji Panca . Chimichurri . Sesame Chicken Jus

PESCADO DEL DIA G D

Organic Salmon . Lemon Vinaigrette . Basil Oil . Salsa Criolla . Chayote . Charred Lime

BIG ASS STEAK G

45 Day Aged 24oz Canadian Prime Bone-In Striploin . Wagyu Chili Butter . Guajillo Red Wine Jus

ARROZ CHAUFA G D V

Peruvian Fried Rice . Mushrooms . Corn . Edamame . Peppers . Egg . Tamari . Sweet Chili . Mushroom Dashi . Chilies . Scallions . Cilantro

CHURROS V

Cinnamon Sugar . Maple Dulce De Leche . Sea Salt



FOOD STATIONS

PACKAGES

Requires a minimum 40 guests

1 STATION

30 / Guest

2 STATIONS

60 / Guest

3 STATIONS

90 / Guest

SWEET STATION ADD ON

20 / Guest

ADDITIONAL DETAILS

For information about menu packages, **please see detail page here**



SAVOURY STATIONS

EMPANADAS

*All Served With Fire Roasted Salsa Verde
& Baro Chili Crisp*

Chef-Led or Stationed

Choose two

ROPA VIEJA D

Beef Brisket . Peppers . Olives

OG MAC

Ground Beef . American Cheese . Pickles .
Onion . Sesame

CHORIZO D

House Chorizo . Peppers . Potato . Corn

JACKFRUIT V

Pibil Jackfruit . Chimichurri . Achiote

POLLO ASADA D

Roasted Chicken . Aji Panca . Cilantro .
Charred Onion

SLIDERS



All Served On Martin's Potato Bun

Chef-Led or Stationed

Choose two

OG CHEESEBURGER

American Cheese . Secret Sauce . Lettuce .
Pickle

CHICHARRÓN

Pork Belly . Ancho Chili & Mustard Mayo .
Tomatillo

POLLO FRITO

Fried Chicken . Chipotle Aioli . Curtido

CHORIZO

House Chorizo . Goat Cheese . Pepper Relish

MUSHROOM V

Black Garlic & Truffle Sauce . Furikake . Crispy
Quinoa

SMALL PLATES

Stationed

Choose three

MUSHROOM ANTICUCHO G V

Mushroom Skewer . Green Goddess .
Crispy Leeks . Furikake

SMOKED CHORIZO CHORIPAN D

Potato Bun . Chimichurri . Red Onion

PAPAS RELLENAS

Ground Beef . Caper . Tomato . Peppers .
Potato . Panko . Aji Amarillo Crema

BRAISED SHORT RIB G

+15 / Guest

Huancaína Mashed Potato . Crispy Plantain .
Guajillo Jus



Gluten Free



Dairy Free



Vegetarian



Vegan



TACO STAND

Choice of Corn or Flour Tortilla

Chef-Led or Stationed

Choose three

CHICKEN TINGA

Chicken Thighs . Avocado . Red Onion . Cotija

LAMB BARBACOA D

Slow Cooked Lamb . Fire Roasted Salsa Verde . Onion . Cilantro

FRIED FISH

Buttermilk Fried Cod . Lettuce . Lemon Chili Aioli . Radish

CARNE ASADA D

Marinated Skirt Steak . Pico De Gallo . Guacamole

CARNITAS D

Slow Roasted Pork . Onion . Lime . Cilantro . Chipotle Mayo

AL PASTOR D

Pork Belly . Pineapple . Curtido . Chimichurri

MUSHROOM V

Marinated Oyster Mushrooms . Onion . Avocado . Persilla Sauce



CHAUFA

Chef Led

Choose two

VEGETABLE G D V

Mushrooms . Edamame . Corn . Tofu . Egg . Sweet Chili . Tamari . Mushroom Dashi . Scallions . Chilies . Cilantro

OG DUCK CHAUFA G D

+10 / Guest

Duck Confit . Edamame . Corn . Egg . Tamari . Sweet Chili . Tobiko . Chilies . Scallion . Cilantro

SHRIMP G D

+10 / Guest

Shrimp . Edamame . Corn . Egg . Tamari . Sweet Chili . Yuzu Ponzu . Tobiko . Chilies . Scallion . Cilantro



Gluten Free



Dairy Free



Vegetarian



Vegan

CHILLED STATIONS



CEVICHE

Chef-Led or Stationed

Choose two

MANGO G D V

Red Onion . Cucumber . Rocotto Vinaigrette .
Lime . Cilantro . Aji Amarillo Tapioca Chips

ATÚN G D **+20 / Guest**

Yellowfin Tuna . Cucumber . Coconut Lime
Sauce . Salsa Negra . Cilantro

RED SHRIMP AGUACHILE G D **+20 / Guest**

Argentinian Red Shrimp . Jalapeño & Tomatillo
Aguachile . Cucumber . Basil Seeds . Rice Pearls
. Chili Oil . Radish

BRANZINO G D **+20 / Guest**

Caper Leaves . Serrano Chilies . Lemon
Vinaigrette . Cilantro

ANTIPASTO

Stationed

Local and International Cured Meats
Truffled Chicken Liver Pate
100km Cheeses
Marinated Olives
Baro Pickles
Fresh and Flat Breads

OYSTER G D

+30 / Guest

Stationed

Chef-Led +250

Includes:

East Coast Oysters
Mignonette Sauce
Valentinas Hot Sauce
Horseradish
Lemons
Cocktail Sauce



SWEET STATIONS

Stationed

Choose three

CHURROS V

Cinnamon Sugar . Maple Dulce De Leche

CHOCOLATE TORTE G V

Coconut Dulce De Leche . Toasted Coconut

WARM STICKY TOFFEE PUDDING V

Burnt Honey Dulce De Leche . Whipped
Maple Crema

CHOCOLATE FOUNTAIN V +250

Milk Chocolate Sauce . Pineapple .
Marshmallow . Mango . Churro Bites



Gluten Free



Dairy Free



Vegetarian



Vegan

BEVERAGE MENU



BEER

DRAUGHT

16OZ

BARO LIGHT	11
HEINEKEN	11
HOP VALLEY IPA	11
CREEMORE SPRINGS	11
DOS EQUIS	11
PERONI	11
MADRI EXCEPCIONAL	11
ASAHI SUPER DRY	11

BOTTLES & CANS

HEINEKEN 0.0	9.5
SOL	10.5
COORS LIGHT	10.5
MILLER HIGH LIFE	10.5
HEINEKEN SILVER	10.5
HEINEKEN 0.0	10.5
STRONG BOW	11
HAPPY DAD FRUIT PUNCH	14

WINE

BY THE GLASS

5oz

RED

SANTA CAROLINA RESERVA DE FAMILIA, CABERNET SAUVIGNON, CHILE	15
PUNTI FERRER RESERVA, PINOT NOIR, CHILE	15
CESARI, VALPOLICELLA RIPASSO, ITALY	18

WHITE

CAPOSALDO, PINOT GRIGIO DELLE VENEZIE, ITALY	14
JACQUES DUMONT, SAUVIGNON BLANC, FRANCE	16
QUINTA DOS CARVALAIS, VINHO BRANCO, PORTUGAL	18

ROSÉ

PERRIN STUDIO, ROSÉ, FRANCE	18
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SPARKLING

HOUSE SPARKLING	15
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WINE

BY THE BOTTLE

RED

RINGBOLT, CABERNET SAUVIGNON, AUSTRALIA	85
KILIKANOON, "KILLERMAN'S RUN"GSM, AUSTRALIA	85
VIÑA AMALIA, RESERVA MALBEC, ARGENTINA	90
ZINIO, TEMPRANILLO, SPAIN	90
VILLA ROSA,"RIBALDONI" CHIANTI CLASSICO, ITALY	120
RATTI, BAROLO ROCCHES DEL 'ANNUNZIATA 2020	350
GRATTAMACCO BOLGHERI SUPERIORE	450
POGGIO DI SOTTO BRUNELLO DI MONTALCINO 2018	700

WHITE

AZAHAR, VINHO VERDE, PORTUGAL	75
PAUA BAY, SAUVIGNON BLANC, NEW ZEALAND	85
PUNTI FERRER, GRAN RESERVA CHARDONNAY, CHILE	85
JEAN-LUC COLOMBO, "LA BELLE DE MAI" ROUSSANNE, FRANCE	130
PASCAL JOLIVET, SANCERRE, FRANCE	150

ROSÉ

DOS FINCAS, MALBEC ROSÉ, ARGENTINA	60
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SPARKLING

TOCA, CAVA, SPAIN	75
MOËT & CHANDON, BRUT IMPERIAL 750ML	270
MOËT & CHANDON, BRUT ROSE 750ML	280
VEUVE CLICQUOT, BRUT 750ML	280
VEUVE CLICQUOT, ROSE 750ML	290
DOM PÉRIGNON, BRUT VINTAGE 750ML	750
ARMAND DE BRIGNAC "ACE OF SPADES", BRUT 750ML	950

SIGNATURE COCKTAILS



(Not available in the Loft)

BARO CARAJILLO 20

Tromba Reposado . Licor 43 . Chai . Espresso

NAUGHTY BY NATURE 18

Smirnoff Vodka . Pisco . Green Apple . Lime . Kale Cucumber . Celery . Lemon . Ginger

BBL 21

Tanqueray Gin . Blackberry . Lime . Ginger Beer . Rhubarb Bitters . Mint

NEGRONI CLARO 22

Bombay Gin . Lillet Blanc . Kumquat Liqueur

AJI MAMI 25

Patrón Añejo Tequila . Amaro Nonino . Mango . Aji Honey . Lemon . Fig Bitters

MARGARITA 22

Cazadores Blanco Tequila . Triple Sec . Lime . Demerara sugar

MICHELADA 15

Dos XX . Clamato . Chamoy . Maggi . Worcestershire . Valentina . Lime . Salt . Pepper

SHE'S A SPICY MARG 18

El Tequileno Blanco . Licor 43 . Lime . Raw . Sugar . Watermelon

PINK BUTTERFLY 21

Patrón Silver . Hibiscus . Passion Fruit . Lychee . Lemon . Egg White

ESPRESSO MARTINI 22

Grey Goose . Kahlua . Espresso . Raw Sugar

HIGHLY LIKELY 14

St-Germain . Cucumber . Dragon Fruit . Sparkling . Mint . Lime . Soda

ROSÉ SANGRIA 18

Bacardi Rum . Peach Schnapps . Peach . Strawberry . Rosé . Soda . Lemon . Simple Syrup

MOCKTAILS

APEROLISH 17

Martini Zero Proof . Pineapple . Passion Fruit . Orange Soda

BRAMBLING ON 19

Seedlip Grove . Blackberry . Lime . Egg White . Basil
(Not available in the Loft)

SEVILLA 19

Seedlip Garden . Cucumber . Mint . Lime . Soda

STRAWBEERITA 19

Seedlip Garden . Strawberry . Honey . Lime . Salt . Heineken 0.0



ADDITIONAL DETAILS

FOOD

HOW ARE CANAPÉS PRICED AND IS THERE A MINIMUM ORDER?

Canapés are priced per piece and are 2-4 bites each. A minimum order of 24 pieces per item is required unless otherwise specified.

CAN DIETARY RESTRICTIONS AND ALLERGIES BE ACCOMMODATED?

Accommodations can be made for dietary restrictions and allergies with sufficient notice prior to the event.

WHEN DO YOU NEED THE FINAL GUEST COUNT AND SELECTIONS?

Final guest count and menu selections are required 10 business days prior to the event for seated dinners (plated or family-style), and 7 business days for food stations and canapés.

WHAT IS THE DIFFERENCE BETWEEN PLATED AND FAMILY-STYLE SERVICE?

Plated service offers individually pre-selected meals for a more formal experience, while family-style features shared dishes at the table for a more interactive, self-serve dining experience.

DO YOU ALLOW OUTSIDE CATERING?

If you have a preferred caterer, please share their details for review. Approved outside catering is subject to a 30% landmark fee. External catering does not count toward the minimum spend, though the venue fee does.

CAN WE BOOK A TASTING?

Tastings are available upon request for confirmed wedding events only.

DO YOU CHARGE A CAKE CUTTING FEE?

Our cake cutting fee is \$5 per guest.

DO YOU OFFER VENDOR AND CHILDREN'S MEALS?

Vendor meals are available at \$75 per guest. Children's meals are available at \$50 per guest. Please request these menu's with your event manager.

BEVERAGES

ARE CUSTOM COCKTAILS OR MOCKTAILS AVAILABLE?

Our team will be happy to curate a custom selection. Please share your vision with your event manager.

HOW ARE BEVERAGES SERVED DURING SEATED DINNERS?

Water and wine are provided through table service during dinner. All other beverages are available for guests to order at the bar.

CAN WE BRING OUTSIDE ALCOHOL?

You're welcome to bring your own wine with a \$45 corkage fee per bottle. If your preferred beer or wine isn't on our menu, your event manager can help make it available for your event.

BECAUSE THE BEST
MEMORIES ARE MADE
TOGETHER

LOBBY

BARO · 1

PABLO'S · 2

The LOFT · 3
(el loft)

ROOF · 4
(el patio)