



UNIQUELY PACIFICA: ONE-OF-A-KIND ADVENTURES, BESPOKE EXPERIENCES, AND LASTING MEMORIES

Hook & Cook

Taking in the beauty of the resort's beachfront location, Hook & Cook is an interactive culinary experience with Pueblo Bonito's chefs. Guests enjoy the sea breeze on the shore, catching fresh fish with surf-casting poles to craft their very own *mesa de ceviche*—the resort's signature dish. Along with a customized meal, the ceviche bar includes an array of seafood with house-made add-ons such as smoked salsas, beet's ink, infused oils, and emulsions.

Wednesdays from 7:00 a.m. – 9:00 a.m., minimum 4 persons. Extra charge of \$20 USD per person for Pacifica guests.

Private Beach Bed Experience

Guests can experience the ultimate indulgence as they spend the day in the privacy of their own curtained bed on the resort's magnificent beach. Couples can enjoy warm sun and soothing ocean breezes as they nap, read, dream, and unwind. Complete with a dedicated Pacifica butler to tend to all needs – including delivering gourmet food, refreshing beverages, sunblock and more – the stresses of daily life fade away for complete renewal of body and spirit.

Included for suite guests, \$40 USD charge for guests in regular rooms.

Private Dinner on the Beach

For a romantic occasion steeped in luxury, Pueblo Bonito Pacifica can arrange a private, candlelit dinner on the beach. Guests need only choose their menu—the resort takes care of the rest. Surrounded by warm sea breezes, the soothing sound of crashing waves, and the company of someone special, the experience is truly unforgettable. Customizations such as floral arrangements, live music (string quartet or mariachis) and more are also available.

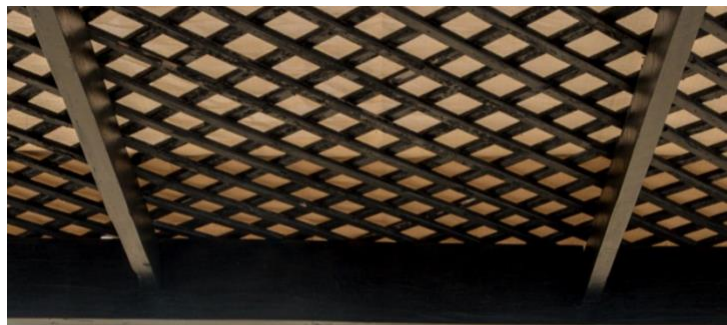
\$280 USD per person, a 30-minute photo session is available for an extra charge.

Guided Mezcal or Tequila Tasting Experience

In the country where tequila and mezcal originated, what better way to explore the endless varieties than through a guided tasting with an expert mixologist? Guests are led through sips of premium mezcals or tequilas and handcrafted cocktails as the mixologist explains the flavor profile and background of each spirit.

\$35 USD per person extra charge for Pacifica guests.

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Private Mixology Session

Taking advantage of Pueblo Bonito Pacifica's pristine location, guests can learn how to capture the subtropical paradise of Land's End in a glass with a private mixology session. Led by the resort's veteran bartenders, guests are given expert instruction as they make their own creations using premium spirits and local ingredients.

Fridays at 2:30 p.m., no additional charge.

Chef-Led Cooking Classes

From tacos to ceviche, Pueblo Bonito Pacifica's cooking classes allow guests to curate their own culinary experience while learning how to make delicious, traditional Mexican dishes. Using fresh ingredients from local farmer's markets in Los Cabos, guests are guided through the creation of a special recipe by the resort's chef. The result is a delicious dish that can be recreated at home.

Additional charge of \$15 USD per person for Pacifica guests.

Sea Turtle Program

Guests visiting Los Cabos during the fall season may have the opportunity to assist Sea Turtle Conservation team members as they release the hatchlings from protected nests on the beach at dawn. The hands-on participation offers a truly rewarding experience, one that creates lasting memories.

Available only during turtle season; no charge.

San Miguel Blown Glass Factory Excursion*

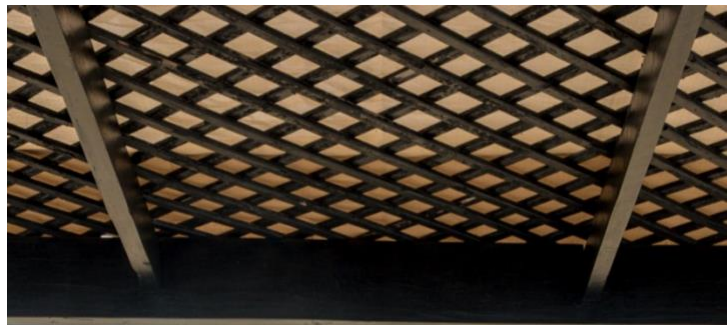
Perfect for travelers seeking a local art experience, the San Miguel Blown Glass Factory Excursion is a butler-guided trip to the village of El Arenal, where guests create their own custom blown-glass piece. Inspired by the glass hearts on display throughout Pacifica – made with 100% recycled glass donated by the resort – this adventure supports local artisans and ends with a tangible memory of Cabo. Whether it's a glass heart, sea turtle, or other design, guests can watch their own creation come to life. Their butler will pick it up the next day after it has cooled and can also take care of shipping the piece safely back home if preferred.

Only for guests at The Towers at Pacifica. Available upon request. Temporarily suspended due to Covid restrictions.

Siestas for Fiestas Program/Siesta Turndown Service*

After a day in the Cabo sunshine, guests who desire a rejuvenating afternoon nap can return to their suite to enjoy a selection of premium refreshments, soothing music, aromatherapy from Armonia Spa, and a butler-drawn bath before climbing into their turned-down bed. To inspire extra sweet dreams, the resort has partnered with Siestas for Fiestas – a family-run, California-based boutique blanket company benefiting impoverished Mexican communities – to deliver special sarapes (Mexican blankets) to guests' suites for Siesta Turndown Service. The handmade sarapes were selected exclusively for the resort and feature a vibrant and colorful pattern that mirrors the picturesque scenery of Los Cabos.

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Guests wishing to take their beautiful keepsake home may purchase the blanket in-suite. Additional blankets can be purchased in the Pacifica gift shop. Proceeds from the blankets sold at the resort benefit charities in Mexico. Only for guests staying in the suites at The Towers at Pacifica.

Chef on Fire

Every Thursday night at the VIP Lounge at The Towers at Pacifica, attendees enjoy a 3-course dinner (starter: salads; main course: lobster, meat, or similar entree; dessert: artisan nuts, crepes, or cold cakes) with drinks (wine and beer). Accenting the meal is a spectacular view of the sea as sunset falls. Chefs prepare food in front of guests while they enjoy a fire show courtesy of Mother Nature.

Pacifica guests \$45 USD.

Sunset Tepee Experience

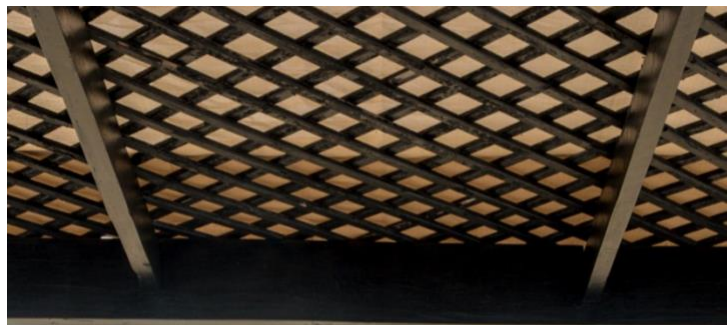
Inspired by the resort's beautiful seaside locale, the Sunset Tepee Experience features an exquisite four-course meal served inside a recreated indigenous hut, similar to those once used by natives for shelter and for stargazing. The pyramidal structure, built using bamboo sticks joined with dried palm leaves and decorated with colorful regional flowers, creates a unique abode from which guests can truly appreciate the Baja's desert-meets-ocean setting. This unique experience—offered by the Pueblo Bonito Resort's creative culinary team—is ideal for making a lasting impression. The experience, announced by the ancestral sounds of conch shells, starts in time to celebrate sunset and continues over a leisurely two hours. The four-course menu, prepared tepee-side by a skilled resort chef, features traditional Baja flavors and includes craft cocktails made with fresh, aromatic herbs. Curated music and a photographer memorialize the evening.

\$280 USD per couple; 24-hour advance booking is requested.

Private Table at The Orchard

Synergizing with the region's harmony and balance, Pueblo Bonito Pacifica Golf & Spa Resort has created a marvelous culinary experience, pairing dishes prepared with ingredients from Baja California Sur with exceptional regional wines. This sensory journey features a four-course dinner menu, with local ingredients -- from fresh seafood to vegetables and herbs from the resort's orchard - paired with a selection of award-winning wines from the renowned Guadalupe Valley in Ensenada.

Complemented by a wonderful view of the Peninsula Restaurant's orchard and beach, this experience is perfect for a couple or a private group of up to six people who will get to interact with resort chefs as they prepare fresh local ingredients in a wood oven or on the grill, creating an unforgettable dining experience. This activity is available to guests of all Pueblo Bonito properties. There is an extra charge. Reservations are required and may be made with the concierge staff at Pueblo Bonito Pacifica.



Cheese, Bread and Wine

Our cheese, bread and wine experience is a fun and relaxed way to discover the world of wine and the best cheeses in the hands of our experienced sommelier. Learn and enjoy the variety of grapes, Mexican and international wines, wine tasting traditions and techniques, paired with exceptional cheeses and amazing homemade bread, while enjoying the wonderful sunset of the Pacific Ocean.

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