



# ELITE CHEF OPEN SERVICE

EXPERIENCES & SERVICES • RATES & FEES

*Redefining*  
LUXURY



## CHEF PABLO CADELLI

With fourteen years of experience in the culinary arts in both Europe and Mexico, **Chef Pablo Cadelli** is perfect for anyone looking to bring a friendly yet professional touch to all your gourmet dining needs. Born in Argentina, which is famous for its steaks, Chef Pablo's filet mignon is a dish that every steak connoisseur should experience. He studied culinary arts for three years in Argentina before continuing his studies in Spain. His extensive experience includes preparing meals for catering, private events, and groups staying in villas.

Chef Pablo, who constantly comes up with new ideas for his delicious creations by reading books, watching cooking shows, and following the latest trends online, loves to cook and eat Mediterranean cuisine. In particular, he enjoys cooking any kind of seafood dish because the catches in Cabo are always fresh and of the highest quality. **If he is preparing your breakfast, make sure you don't miss out on his amazing French toast!**



## CHEF DANIEL SANCHEZ

Truly a chef who has done it all, **Chef Daniel Sanchez** started cooking at a young age by learning at home and in his family's restaurant. He has been a chef for twenty years and has worked at some of the top restaurants and hotels in Mexico and the Fiji Islands. His love for cooking stems from his ability to express himself through his culinary creations and create happiness in others.

Chef Daniel, who loves to eat all types of Mexican cuisine but can also create various kinds of internationally-inspired dishes, cites chicken curry as his favorite food to cook. Inspired by his time in the Fiji Islands, **he is a master of creating spicy yet savory dishes that will light up your palate.** He constantly keeps up to date with all the latest techniques in the culinary world by visiting markets and street vendors all over the world, as well as watching cooking programs and sharing ideas with other chefs.





## CHEF EMMANUEL DE CASTRO

**Chef Emmanuel De Castro** was born in the Mexican state of San Luis Potosi in North-Central Mexico. This diverse state shares borders with eight other Mexican states, all of which contribute to the eclectic array of local culinary influences. Chef Manny received his education here and had over fifteen years of experience working as a chef de cuisine at various restaurants before branching out on his own as a private chef.

Chef Manny loves international cuisine with a special interest in French, Italian, Japanese, Mediterranean, Vietnamese and, of course, Mexican. He is also a master at creating vegetarian, vegan or special dietary-restricted menus.

Manny's specialty is grilling. He is excellent at grilling a broad variety of meats, seafood, and vegetables. He loves to create nutritionally balanced, healthy meals with an emphasis on organic ingredients.

Chef Manny: "Since I was a small child I loved to cook and had the greatest first teacher anyone could hope for—my Abuela (Grandmother). From her I learned passion and the simple desire to provide the best culinary experience to my guests each and every time."



## CHEF ISRAEL HERNANDEZ MACIEL

**Chef Israel** brings a unique blend of tradition and innovation to the culinary scene. Born into a Mexican family rich in culinary heritage, Chef Israel embarked on his gastronomic journey with a Bachelor's degree in Gastronomy, viewing cooking as an art and a form of healing.

His resume includes stints at renowned restaurants like Nicksan and Don Manuel's, and under the mentorship of Master Chef Kaisuke Harada, he honed his skills in sushi preparation, offering some of the best sushi experiences in Cabo. Chef Israel's repertoire is vast, spanning local Mexican dishes, five-star plated meals, to the delicate craft of baking bread and pastries, showcasing his diverse culinary skills.



## CHEF AARON MARTINEZ

**Chef Aaron Martinez** found his calling in the culinary arts through his family's generations-long passion for cooking, blossoming over 17 years into a diverse culinary career.

Exploring Mediterranean, Oriental, and Mexican cuisines, alongside his own original creations, his journey through Spain, France, Italy, and Western Europe has inspired unparalleled Mexican Fusion dishes. Chef Aaron cherishes the power of food to unite people, crafting nutrient-rich, flavorful dishes that forge unforgettable experiences. His dedication ensures each meal is a celebration of his culinary voyage and a medium to connect with others.



## CHEF JAZMIN CORONA

**Chef Jazmin** is a testament to the culinary legacy of her family, with roots deep in the restaurant and culinary tradition shaped by her grandmothers' wisdom. Her culinary creations are a blend of Mexican, Italian, and French cuisines, offering a plate that is not just food but an experience, a journey through Mexico's diverse flavors.

Committed to culinary excellence, Chef Jazmin transforms dining into a performance, an artistic expression that unites hearts and creates unforgettable moments. With over a decade in the ultra-luxury hospitality sector, her expertise is a blend of academic knowledge and intuitive culinary artistry, inviting diners to a transformative culinary adventure.





## ELITE CHEF OPEN SERVICE

Our **Elite Chefs** are comparable to any 5 star Chef that you would encounter at any 5 star restaurant like **Agua** or **Seared** at the **One & Only**. They prepare all sauces and dishes from scratch, source the very freshest ingredients from their many connections around the city, are adept at many different cuisine types, have excellent presentation skills, and are true "Artistes" within the culinary world.

Pricing is for service only. Service includes the cook shopping daily for the freshest in quality ingredients, preparing the meal in the privacy of your villa, serving you, and cleaning up.

An estimate of the expense of your groceries will be determined based on the number of people, meals, and the types of menus you are requesting. We will charge you a 15% shopping fee based on this amount, together with a 3.5% processing fee and provide this money to your chef. Should you exceed this amount, further charges will be made to your credit card on file. If required, a spreadsheet of expenses will be emailed to you along with your final concierge bill.

Chef services canceled prior to 24 hours in advance of service will be subject to a 10% cancellation fee. Services canceled with less than 24 hours' notice of the service are non-refundable.

Work directly with your cook to create your own menus or request some sample menus for ideas. We typically ask you to plan your first menu with your pre-arrival concierge and then consult with your cook directly for subsequent meals. They will suggest seasonal specialties and let you know the options for local seafood.

Elite Chef Prices	1 - 4 Persons (price per group)	5 - 9 Persons (price per group)	Additional Persons (price per person)
<b>Breakfast Only</b>	<b>\$115.00</b>	<b>\$140.00</b>	<b>\$15.00</b>
<b>Lunch Only</b>	<b>\$115.00</b>	<b>\$140.00</b>	<b>\$15.00</b>
<b>Dinner Only</b>	<b>\$180.00</b>	<b>\$222.00</b>	<b>\$24.00</b>
<b>Breakfast/Lunch</b>	<b>\$192.00</b>	<b>\$228.00</b>	<b>\$25.00</b>
<b>Breakfast/Dinner</b>	<b>\$264.00</b>	<b>\$312.00</b>	<b>\$34.00</b>
<b>Lunch/Dinner</b>	<b>\$264.00</b>	<b>\$312.00</b>	<b>\$34.00</b>
<b>Full Service (3 meals)</b>	<b>\$348.00</b>	<b>\$408.00</b>	<b>\$42.00</b>

Children under 6 no charge.

Children between the ages of 6 and 12 are ½ price (ie: 2 children = 1 adult)

Menu suggestions available on request.

All Prices shown in US Dollars. Prices do not include 16% IVA