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One&Only

PALMILLA
Los Cabos

Add a big splash of elegance to your Memorial Holiday at One&Only Palmilla. Situated at the edge of the shimmering Sea of Cortez, we've created a weekend filled with celebrations. From May 27 to 30, you'll revel in innovative chef-driven cuisine, premium wine and food pairings, live performances, artisan festivals, and signature cocktails – all designed to immerse you in the irresistible lure of our extraordinary Los Cabos paradise.

One&Only

PALMILLA

Los Cabos

A WEEKEND IN PARADISE



Coco Loco

*May 27 - 30 | 2 - 4 pm
Agua Pool | À la carte*

At One&Only Palmilla, we're happy to make full use of the abundant supply of local coconuts that we have. This delectable assortment of coconut treats should set you on the path to being just as coco loco as we are, whether you're looking to recharge your electrolytes after a long journey here or simply savour a sweet snack as you lay beside the sea.

Mexican Paletas

*May 27 - 30 | 2 - 4 pm
Pelican Beach | À la carte*

Cool down with a traditional Mexican popsicle, served from our traveling ice pop trolley. With a rainbow of flavours to choose from, there's a sweet treat to please everyone in the family.

One&Only Artist Series

*May 28 | 6 - 9 pm
Hacienda*

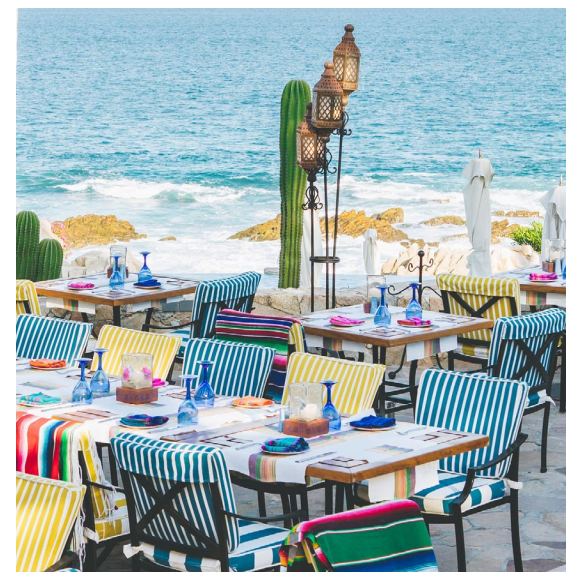
Celebrate Memorial Day at our One&Only Art Market, loved for its live music and bohemian spirit. Join our friendly community of local artists and spend a star-strewn night browsing local paintings, crafts, and creations, available for purchase. Take a little piece of Palmilla home with you.

Mexican Cooking Classes

*May 28 | 1 - 2:30 pm
Agave Room | \$200 per person*

Hone your skills in the kitchen with this hands-on cooking class led by our expert chefs. You'll leave with some new tips, tricks, and recipes for creating your own culinary masterpieces, inspired by your visit to Only&Only Palmilla and all the authentic flavours and ingredients of Mexico.

**Reservations required. Seating is limited.*



Mexican Wine Journey

May 28 | 2 - 3 pm
Veranda | \$150 per person

Take a flavour-filled tour of some of Mexico's finest grape-growing regions as you sample a collection of the country's top vintages. Each glass is paired with a 5-course aperitivo menu of contemporary Mexican light bites.

**Reservations required. Seating is limited.*

Jean Georges: Secret Recipes Cooking Class

May 29 | 1 - 2:30 pm
SEARED | \$200 per person

Immerse yourself in the innovative techniques of celebrity chef Jean-Georges, with this hands-on, interactive cooking class led by Palmilla's Chef de Cuisine, Stuart Roger. Trained by Jean-Georges himself, join Stuart as he shares secret tips and culinary expertise.

**Reservations required.*

Tequila Masterclass

May 29 | 5 - 6 pm
Agave Room | \$95 per person

Sharpen your tequila knowledge and tasting palate with a guided exploration of the unique production process surrounding Mexico's most famous elixir. Embark on a spirit-ed journey from blanco and reposado to the amber-aged añejo, all paired with an array of Mexican canapés.

**Reservations required. Seating is limited.*

Pizza Pazza

May 29 | 6 - 10 pm
Herb Garden | À La Carte

Join us as we transform our chef's culinary Herb Garden into a Roman-style pizzeria pop-up. Feast on authentic handcrafted pizza pies, all paired with our mixology team's inventive takes on classic cocktails and a selection of fine Italian wines.

**Reservations required. Seating is limited.*

Sushi Masterclass with Mexican Sake

May 30 | 1 pm
Suviche | \$200 per person

Take your love of sushi into your own hands as Suviche chef, Hiroki Arai, instructs you in the traditions and techniques of a true sushi master. From Japanese classics to international interpretations, Chef Hiroki will lead you step-by-step through the proper Sushi making process. Taste a Mexican sake welcome drink, plus an optional sake pairing is also available.

**Reservations required.*

Mezcal Tasting

May 30 | 5 - 6 pm
Agave Room | \$95 per person

Embark on a journey through the tradition of Mexico's agave-based spirits. Choose a guided tasting of some of Mexico's finest mezcals and learn all about the history and unique production process behind each.

**Reservations required. Seating is limited.*



RESERVATIONS

*We highly recommend making advance reservations for our Memorial events.
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A full programme of kid's activities is available; please inquire with the KidsOnly Club for more information.

