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One&Only

PALMILLA

Los Cabos



A HOLIDAY TRADITION BEGINS AT ONE&ONLY PALMILLA

This is the season to unwind and celebrate. Observe another year of treasured moments by retreating to our alluring corner of the world, where authentic Mexican culture, indulgent world cuisine, and warm Baja sunshine combine for a magical experience.

Elevated by bespoke hospitality and set against the radiant shores of an azure sea, from November 21-27, One&Only Palmilla glows as a beacon of bliss and unhurried elegance. We raise a glass to you and your loved ones, little ones, and four legged friends and invite you to savour the timeless beauty of the Baja Peninsula this Thanksgiving.

One&Only

PALMILLA

Los Cabos

FOOD & DRINK



Movie Night

November 19 | 7 - 9 pm
South Lawn

Make lasting family memories at movie night under a sea of stars. Enjoy a family film while snacking on cinema goodies, like craft sweets and hot popcorn, on the South Lawn in the Baja night air.

**Reservations required.*

S'more Night

November 20 | 5 - 7 pm
Turtle Beach

Try elevated spins on this classic campfire treat accompanied by live acoustic music and the gentle waves of Turtle Beach. Stay warm with a cup of hot chocolate while you savour fresh tropical fruit or gooey treats hot off the flame.

**Reservations required.*

Palmilla Cocktail Master

November 21 | 5 - 6 pm
Agave Room | \$95 per person

Join our head bartender as he takes you on a mystical journey through the creation of our emblematic cocktails, mixing the best local ingredients with high quality spirits and beverages. Along the way, you'll discover new flavours and the cultural significance of the ingredients you'll be using.

**Reservations required. Seating is limited.*

Paletas

November 21 - 27 | 1 - 3 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.

Coco Loco

November 21 - 27 | 1 - 4 pm
Agua Pool | À la carte

At One&Only Palmilla, we're happy to make full use of our abundant supply of local coconuts ideal for recharging your electrolytes after a long journey or simply savour a sweet, refreshing snack as you lay beside the sea.



Sabor de Horno

November 22 | 6 - 9 pm
Breeze | À la carte

Join us for an authentic Mexican culinary experience crafted from hand-picked local produce and the freshest selections from the Baja Sea. Optional wine pairings are available to elevate your experience even further.

**Reservations required. Seating is limited.*

La Cocina de la Abuela

November 22, 24 & 26 | 1 - 2:30 pm
Agave Room | \$200 per person

Hone your culinary skills in a fun, hands-on cooking class as our master chefs pay homage to their first culinary icon - Abuela - the keeper of family traditions, ancestral techniques, and a dash of just the right spice to make each bite pure perfection.

**Reservations required. Seating is limited.*

Agave Lab

November 22 & 25 | 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.*

Family Rally

November 23 | 10 am – 12 pm
South Lawn

Ring Toss. Sack Relay. Egg Race. Some classic games never go out of style. Make core family memories playing together on the South Lawn. Laughter required.

**Reservations required.*

Jean Georges: Secret Recipes Cooking Class

November 23 | 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 Christian García. Trained by Jean-Georges himself, join Christian as he shares secret tips and culinary expertise.

**Reservations required.*

Pumpkin Pie Delight

November 23 | 1:30 - 2:30 pm
Bahia | \$30 per person

Everyone's favourite fall flavour is showcased in new ways. Surprise the taste buds in this chef-lead cooking class and take pumpkin recipes home that you can keep and repeat forever.

**Reservations required.*

Mexican Wine Journey

November 23 | 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.*

Scavenger Hunt

November 23 | 2:30 - 4 pm
Starting at Bahia Court Yard
1st, 2nd & 3rd place prizes

Use cameras and clues to explore the grand grounds and hidden pathways on an intriguing chase of discovery. Find your next tip before your friendly competitors. Fan out from Bahia Court Yard and work swiftly to vie for 1st, 2nd, or 3rd place as you compete for a One&Only prize.

**Reservations required.*

Picture Perfect

November 23 | 5 pm - TBD
Chapel

Capture a memory to keep forever. Stop by the chapel to laugh and pose with family among our pumpkin-styled backdrops and create a snapshot that celebrates the moment.

**Reservations required.*

Piazza Di Palmilla

November 23 | 6 - 9 pm
Herb Garden | À la carte

For a special holiday treat, our Herb Garden will be transformed into an Italian piazza. Enjoy authentic handcrafted pies in a setting reminiscent of Rome, paired with inventive takes on classic cocktails and a collection of fine Italian wines.

**Reservations required.*

Beach Volleyball

November 24 | 10 am - 12 pm
Turtle Beach

Play a new kind of team game this Thanksgiving – one where tackles and dives end in the powder soft sand of Turtle Beach, and both teams celebrate sportsmanship with a toast, a prize, and a beachfront drink.

**Reservations required.*

One Bonfire

November 24 | 6 - 10 pm
Vista Lawn

Gather around the fire as we light up the night with a festive holiday celebration. Enjoy freshly roasted s'mores, plus churros, buñuelos, hot chocolate, mulled wine, and more, as we bask in the crackling beauty of the bonfire, accompanied by a live acoustic guitar.

**Open seating on a 'first come, first served' basis.*

Agua Thanksgiving Dinner

November 24 | 6 - 10 pm
Agua | Adults: \$100 | Teens 12-16: \$60 | Kids 6-12: \$30
Complimentary for children under 6

Celebrate the holiday in traditional Palmilla style as Agua's culinary team prepares a three-course Thanksgiving dinner, along with inventive, seasonal specials and handcrafted cocktails.





SEARED Thanksgiving Dinner

November 24 | 6 - 10 pm
SEARED | \$120 per person | À la carte available

Join us for a very special holiday dinner, with a four-course menu designed by world-renowned Jean-Georges Vongerichten and his team. This year's Thanksgiving dinner at SEARED is set to showcase the very finest in local seasonal ingredients.

Tres Magueyes

November 24 & 26 | 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 mezcal and learn all about the history and unique production process behind each.

**Reservations required. Seating is limited.*

Sushi Shokunin

November 25 | 1 - 2:30 pm
Suviche | \$250 per person

From Japanese classics, like traditional tuna rolls, to international interpretations, including the popular California roll, Suviche Chef Hiroki Aria will lead you step-by-step through the proper Sushi making process.

BUE Festival

November 25 | 6 - 9 pm
Bahia | Adults: \$110 | Teens 12-16: \$80 | Kids 6-12: \$55
Complimentary for children under 6

Journey through a feast for the senses with a colourful festival that brings together authentic Mexican cuisine with fun and games for the whole family. Visit the stalls to sample Mexican al pastor tacos, freshly made nieves, and stuffed churros, among other delicious favourites, while soaking up the vibrant atmosphere brought to life by local artists.

Karen Drijanski – Niddo Pop Up Brunch

November 25 - 27 | 12 - 3 pm
Agua

Discover Niddo, one of the trendiest Restaurants in Mexico City, as it takes over Agua for a cozy soul food brunch. Chef Karen Drijanski shares her love of cooking and traveling with a menu inspired by her trips around the world and the destinations' local cuisines.





RESERVATIONS

*For inquiries or reservations, please call 888 691 8081 (US) or +52 624 146 7000 (International)
or email reservations@oneandonlypalmilla.com | dining@oneandonlypalmilla.com*

All prices are in USD.

