



ST REGIS

MEXICO CITY

FESTIVE SEASON 2016





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WELCOME LETTER
General Director

NOVEMBER 24TH
Thanksgiving Lunch/Dinner

NOVEMBER 29TH
Christmas Tree Lighting Ceremony

DECEMBER 24TH
Christmas Eve Dinner

DECEMBER 25TH
Christmas Brunch

DECEMBER 31ST
New Year's Eve Dinner

JANUARY 1ST
New Year's Brunch

HOLIDAY PROMOTIONS
Christmas Special: Corporate Events
Room Holiday Specials
Spa Specials



WELCOME LETTER

The holiday season is here and The St. Regis Mexico City invites you to celebrate this festive time of year at our city resort. It is with great pleasure that we welcome the most grandiose moments of the year, a time when our loved ones come first, reuniting with family and friends to celebrate peace, love, and joy.

As we ring in the New Year, allow our warm, bespoke service to craft magical memories with the carefully designed activities that we have curated to entertain you. Our talented Chefs Oscar Portal Huguet and Oliver Deboise Mendez have thoughtfully designed menus that will surprise your palate, entice your senses and will remain in your heart for years to come; all while being accompanied by joyous, refined entertainment at the gracious events planned throughout the season.

I hope to personally share with you the joy of this magical time of year. On behalf of all of us at The St. Regis Mexico City, we wish you, our family and friends, Happy Holidays and a very prosperous New Year!

Warmest best wishes,
Bernard de Villèle
General Director
The St. Regis Mexico City



November 24th
THANKSGIVING LUNCH/DINNER
13:00 to 23:00 hours

To close the Chef Series 2016, J&G Grill will host the Australian Chef Paul Bentley, of the Magno Brasserie Restaurant, for a unique reinterpretation of traditional Thanksgiving food together with our Chef Olivier Deboise Méndez.

MENU
5 Course

PAIRING
Robert Mondavi Wines

Price per Person: \$950.00 (Menu)
Price per Person: \$1,450.00 (Menu + Pairing)
Children Menu (Between 5 and 12 years): \$550.00
(Menu + Soft Drinks)
*Children under 5 years in courtesy

*Free Parking

** Price per person in Mexican pesos. Includes Taxes



November 24th
THANKSGIVING LUNCH/DINNER
13:00 to 23:00 hours

Come and enjoy this American tradition. A classic menu inspired by our Chef Oscar Portal.

MENU
PUMPKIN CREAM
With Bacon Cappuccino

SALAD
Apple, Walnuts, Goat Cheese,
Honey and Mustard Dressing

TURKEY TOURNEDO
Stuffed with Artichoke and Foie Gras,
Figs, Polenta,
Cranberrie Juice

PUMPKIN PIE

STRUDEL
Apple and Cinnamon,
“Piloncillo” Ice Cream

PAIRING
Accompanied by Josh Cellar wine, the best
Californian wines

- Josh Cellar, Chardonnay, California, EUA
- Josh Cellar, Pinot Noir, California, EUA
- Josh Cellar, Cabernet Sauvignon, California, EUA

Price per Person: \$790.00 (Menu)
Price per Person: \$1,100.00 (Menu + Pairing)
Children Menu(Between 5 and 12 years): \$550.00
(Menu + Soft Drinks)
*Children under 5 years in courtesy

*Free Parking

** Price per person in Mexican pesos. Includes Taxes

November 29th
CHRISTMAS TREE
LIGHTING CEREMONY
MAIN LOBBY - 18:00 hours

The St. Regis Mexico City celebrates the highly-anticipated Christmas Tree Lighting Ceremony, a tradition that marks the beginning of the holiday season, one of the most treasured times of the year.

To commemorate this tradition, The St. Regis Mexico City cordially invites you to our Christmas Tree Lighting Ceremony on Tuesday, November 29th at 18:00 hours, in the hotel's main lobby. Following the festive event, we invite you to experience our traditional Champagne Ritual held in the Atrium on the 3rd floor at 18:30 p.m. It will be an honor for us to share the magical holiday season with you at The St. Regis Mexico City.





December 24th
CHRISTMAS EVE DINNER
20:00 hours

Get ready to dance with the “Collage” group and enjoy the arrival of Christmas in company of your loved ones with a unique menu prepared by Chef Olivier Deboise Méndez.

MENU

HOMEMADE FOIE GRAS TERRINE

Riesling Les Princes Abbés, Domaines Schlumberger, Alsacia, France

GOAT CHEESE PUFF PASTRY

Walnuts Salad, Acacia Honey

Château des Riaux, Côtes de Provence, France

LOBSTER

Mandarin Broth, Fresh Swede,

Edamame Bean and Peppermint Puree

Bogle, Pinot Noir, California, EUA

TURKEY

Low Temperature Confit,

Green Apple and Horseradish Puree, Black Truffle

Château Vieux Lartigue, Saint-Emilion Gran Cru, France

CHRISTMAS YULE LOG



December 24th
CHRISTMAS EVE DINNER
20:00 hours

Enjoy an intimate evening in an exclusive atmosphere where you can delight your palate with a Christmas Eve Dinner created especially by our Chef Oscar Portal and brightened by the “Coral Ensemble” group, who will play carols and Christmas music from different parts of the world.

MENU

SMOKED SALMON SALAD

Tomato Gel and Sea Urchin

Petit Chabilis, Laroche, Borgogne, France

BLACK CORN MUSHROOM CREAM

“Hoja Santa” Turnover, Goat Cheese

Convertible Rosé, Viñas Pijoan, Guadalupe Valley, Mexico

SCALLOPS

7 Chili and Peanut Crust, Pumpkin Puree,

Meat Jus and Chard

Bogle, Pinot Noir, California, USA

LAMB

Dark Beer Confit,

Dauphinoise Chipotle Potato, Watercress Salad

Quinta Monasterio, Tempranillo, Guadalupe Valley, Mexico

CHRISTMAS YULE LOG

Price per Person: \$1,950.00
(Menu + Pairing)

Children Menu (Between 5 and 12 years): \$680.00
(Menu + Soft Drinks)

Children under 5 years in courtesy

*Free Parking

**Price per person in Mexican pesos. Includes Taxes



December 25th
CHRISTMAS BRUNCH
11:00 to 16:00 hours

Live Christmas Day at the best terrace in Mexico City
accompanied by “The Imperials” quartet.

Enjoy a spectacular Brunch with the last stop of Santa Claus visiting the youngest
of the family and delivering a surprise for them at 13:00 hrs.

Price per Person: \$1800 (Includes Champagne)

Price per Children: (Between 5 and 12 years): \$1000
(Includes Soft Drinks)

Children under 5 years in courtesy

*Free Parking

Price per person in Mexican pesos. Includes Taxes





December 31st
NEW YEAR'S EVE DINNER
20:00 hours

*We want to celebrate the beginning of a new year with you.
Get carried away by the rhythm of the music of 3 talented DJ'S while enjoying a dinner
designed by the Chef Olivier Deboise Méndez.*

DJ Dave Soto/ DJ Fernando Cervantes/ DJ Alejandra Metz

Menu + Welcome Cocktail + Open Bar + Glass of
Champagne to welcome the New Year

Price per Person: \$3,900.00

Children Menu (Between 5 and 12 years): \$900.00
(Menu + Soft Drinks)

*Children under 5 years in courtesy

*Free Parking

** Price per person in Mexican pesos. Includes Taxes

MENU

CLAMS-BLUEFIN TUNA
Green Apple and Wasabi Granite

SUSHI

Sea Urchin and Caramel Soy
Foie Gras and Unagui

QUAIL

Grilled, Creamy Truffled Polenta and Mushrooms

FILET MIGNON

Sweet Potatoes and "Tejocote" Puree

SELECTION OF MEXICAN CHEESE

GUAVA GRANITE

PISTACHIO FINANCIER

Almond Crumble, Melon Sorbet, Greek Yogurt



December 31st
NEW YEAR'S EVE DINNER
21:00 hours

*The best party will begin with the presence of the talented DJ “Yaddam Marcel”,
let yourself be carried by the rhythm to receive the New Year in the best address.*

*Live an unforgettable night with a sophisticated menu created by our Chef Oscar Portal
that will delight the most demanding palates.*

MENU

OYSTER

Tomato Jelly, Horseradish Mayonnaise

CRAB SOUP

Ginger and Coriander

SNAPPER

Seed Crust, Artichoke Puree, Black Truffle and
Croutons

BEEF STEAK

Celeriac Puree, Tarragon and Braised Bok Choy

MEXICAN HANDCRAFTED CHEESE TASTING

Happy 2017

Chestnuts Piano, Yuzu and Chocolate

INCLUDES:

Welcome Cocktail and Champagne Pairing

Price per Person: \$3,600.00

Children's Menu (Between 5 and 12 years): \$900.00
(Menu + Soft Drinks)

*Children under 5 years in courtesy

*Free Parking

** Price per person in Mexican pesos.
Includes Taxes





December 31st
NEW YEAR'S EVE DINNER
SALÓN ASTOR - 21:00 hours

*The St. Regis Mexico City has the pleasure of invite you to our gala dinner.
During dinner you will enjoy the string quartet “Neostings” and the party will continue
with the “Trend Line” group that will make you dance all night.*

MENU

VEGETABLE TERRINE

Horseradish Cream,
Liquid Salad and Lumpfish Caviar

CORIANDER CREAM

Crunchy Crab Ravioli

BLACK COD

Herb and Black Corn Mushroom Crust,
Ginger Carrot Mousseline and Garden Herbs

BEEF STEAK

Celeriac Puree, Black Truffle Vinaigrette,
Arugula and Radish

DESSERTS AND CANDY TABLE

INCLUDES:

Welcome Drink and Glass of Champagne
to welcome the new year

Price per person: \$4,200.00

Children's Menu (Between 5 and 12 years) \$1,300.00
(Menu + Soft Drinks)

*Children under 5 years in courtesy

Children's club during the party

*Free Parking

** Price per person in Mexican pesos. Includes Taxes



January 1st 2017
NEW YEAR'S BRUNCH
11:00 to 16:00 hours

There is no better way to start the year than enjoying the best Brunch in the city, with a menu especially created for you and your family by Our Renowned Chef Oscar Portal.

Price per person:\$1800 (Includes Champagne)

Price per Children (Between 5 and 12 years): \$1000

*Children under 5 years in courtesy

*Free Parking

**Price per person in Mexican pesos. Includes Taxes

“Los Jarochos” quartet will accompany this day with the best traditional regional music that will delight the heart.



December
SPECIAL PACKAGE: CORPORATE EVENTS

DIANA / J&G GRILL RESTAURANTS

INCLUDES:

- 3 or 4 course Special Menu
- Welcome Ponche
- Open Bar with House Wine, Refreshment and National Beer (3hrs)
- Costum printed menu per 2 people
- Christmas center table for table
- Candy Christmas Table (4 varieties)
- 50% off for parking
- Mejor events of 40 people, 1 gift certificate for restaurant Diana Brunch

Guarantee: Minimum 10 people and Maximum 40

Ask for our options of Open Bar, Seasonal Cocktails Bar and Breakfast

Effective November 15 to December 30, 2016

3 Course Menu \$1,200.00 MXP per person
4 Course Menu \$1,450.00 MXP per person

CONTACT

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F&B Sales Executive

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Prices in mexican pesos.

Includes 16% taxes. Exlude 15% service



December
ROOM HOLIDAY SPECIALS 2016

Enjoy a night at The St. Regis Mexico City celebrating Christmas dinner or New Year's Gala at the best location. Our rooms include Butler service, committed day and night to make your stay a memorable moment.

ST REGIS CHRISTMAS

Deluxe Room, Dinner at Diana Restaurant on December the 24th and Brunch at Diana Restaurant on December the 25th. From \$9,340.00 MXN

ST. REGIS J&G GRILL CHRISTMAS

Deluxe Room, Dinner at J&G Grill Restaurant on December the 24th and Brunch at Diana Restaurant on December the 25th. From \$9,230.00 MXN

NEW YEAR'S EVE AT DIANA RESTAURANT

Deluxe Room, Dinner at Diana Restaurant on December the 31st and Brunch at Diana Restaurant on January the 1st. From \$13,100.00 MXN

NEW YEAR'S EVE AT J&G GRILL RESTAURANT

Deluxe Room, Dinner at J&G Grill Restaurant on December the 31st and Brunch at Diana Restaurant on January the 1st. From \$13,600.00 MXN

NEW YEAR'S EVE AT ASTOR BALLROOM

Deluxe Room, Dinner at Astor Ballroom on December the 31st and Brunch at Diana Restaurant on January the 1st. From \$14,500.00 MXN

Prices in double occupation. Exclude 19% taxes.

REMÈDE®
SPA

December
“SWEET ORCHID EXPERIENCE”
120 min.

This experience begins with a massage which combines several techniques including sports, reflexology, lomi lomi with a synergy of oils of rosemary, pine and fennel, prepares the body with an elixir of fresh orchid to help penetrate the benefits of a moisturizing body wrap with a velvety texture made from orchid which is rich in minerals and leave the skin bright and soft.

Prive per person: \$4,300.00 MXN

Precio per couple: \$8,600.00 MXN

(Includes 3 course menu for two in Restaurant Diana)

Includes taxes and 10% service charge.

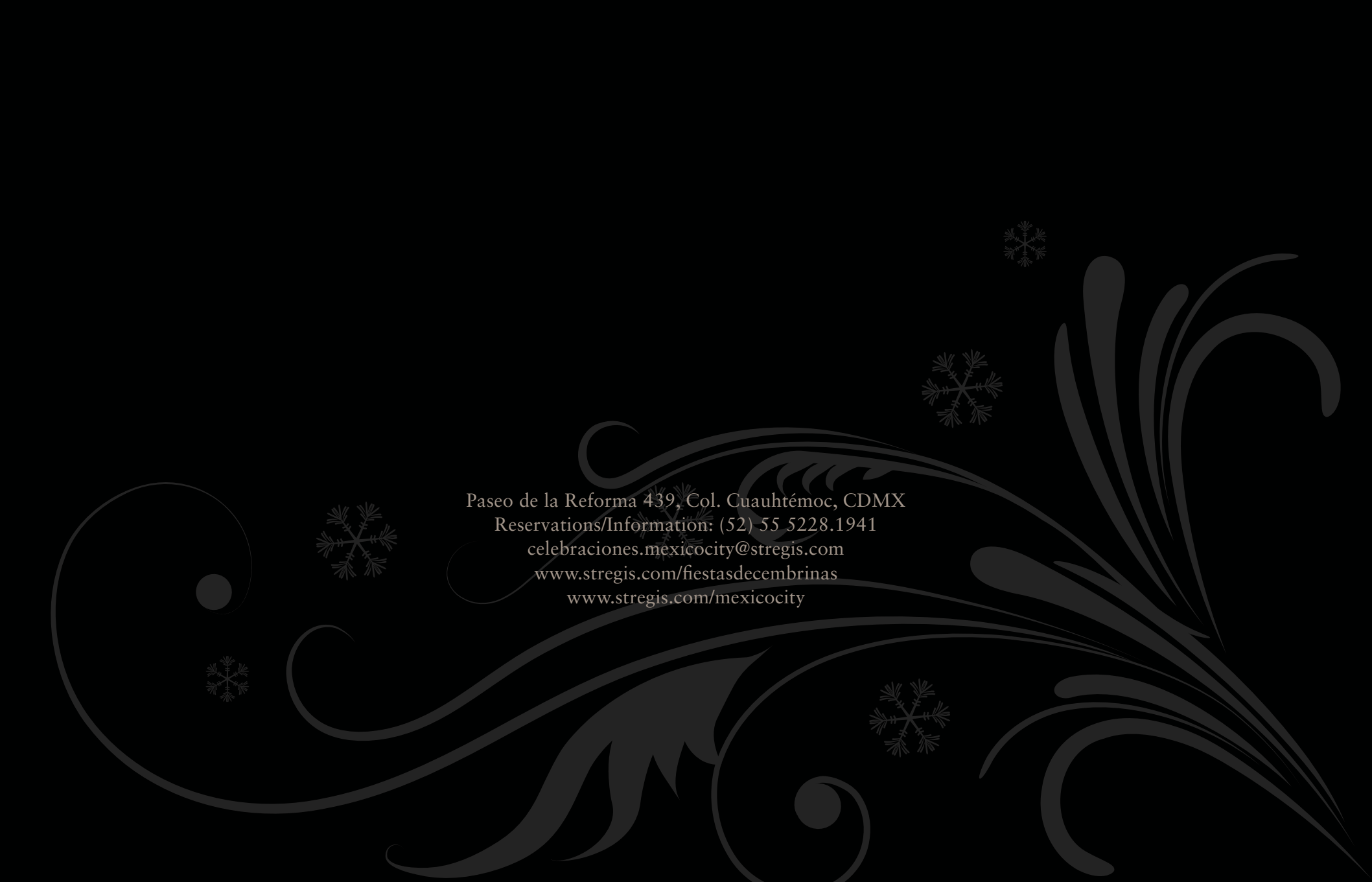
From December 1st 2016 to January 6th 2017.



CONDITIONS

To confirm the reservation in the published events, prepayment of 100% of the published price is required. The St. Regis Mexico City is not committed to valid a reservation if it is not covered with 100% payment. All the published menus are subject to change without prior notice. Cancellation of a reservation for any event must be made with 7 days or more of advice; otherwise it will be penalized with 100% of the deposit paid. There will be no reimbursement of the deposit in case the clients do not attend to the date of the event.

The information desk is located in the main lobby of the hotel from Monday to Friday from 10:00 to 19:00 hours. Saturday and Sunday from 10:00 to 17:00 hours. Deposits, bank transfer or credit cards (Visa, MasterCard and American Express) are accepted.



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Reservations/Information: (52) 55 5228.1941
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