

RIO SAGRADO

A BELMOND HOTEL
SACRED VALLEY

Events Kit



THE ESSENCE OF BELMOND



THE ESSENCE OF BELMOND

Enjoy magnificent tailor-made menus with vibrant and colorful Peruvian flavors.

Check out these pages from our event kit and let us design the ideal menu for your day of dreams.

To personalize your event, contact us at the next email: alejandro.huamanm@belmond.com

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Km. 75.8, Carretera Urubamba-Ollantaytambo,
Valle Sagrado, Cusco, Perú



Breakfast



BREAKFAST



BREAKFAST

SACRED VALLEY
PRICE PER PERSON US\$32 S/112

Healthy welcome
Basket of bread and pastries
Selection of seasonal fruits
Charcuterie and Andean cheeses
Homemade butter and jams
Seasonal juice
Coffee and infusions
Eggs cooked to order
Sweet surprise from the Chef

SACRED RIVER
PRICE PER PERSON US\$33 S/116

Healthy welcome
Basket of breads and pastries
Selection of seasonal fruits
Charcuterie and Andean cheeses
Homemade butter and jams
Seasonal juices
Coffee and infusions
À la carte options
Options from our Wellness menu
Sweet surprise from the Chef

BREAKFAST BUFFET
MINIMUM OF 15 PEOPLE
PRICE PER PERSON US\$33 S/116

Variety of homemade breads and pastries
Andean cheeses station
Charcuterie station
Healthy station
Cereals and superfood flours
Homemade compotes and honey
Fruit juice station
Selection of fruit
Cooking station
Coffee and infusions

EVENTS KIT

Coffee break





COFFEE BREAK

COFFEE BREAK

MINIMUM OF 5 PEOPLE

T'IKA

PRICE PER PERSON US\$16 S/56

Selection of hot beverages

1 savory snack

1 sweet snack

EL HUERTO

PRICE PER PERSON: US\$26 S/91

Selection of hot beverages

Station of 2 cold beverages

2 savory snacks

2 sweet snacks

PERMANENT STATION

PRICE PER PERSON US\$26 S/91

Hot beverage station

Cold beverage station

Homemade cookies

OPTIONS TO SELECT FROM

SAVORY:

Mini crisp bread

Mini sandwich with crispy olluco slices and avocado with chimichurri

Cherry tomato stuffed with Cusquenian salad, cushuro, and pesto sauce

Stuffed mushrooms with vegetable tartare

Fried causa filled with avocado and *Huancaína* sauce

Mini vegetable empanada

SWEET:

Cocoa and lucuma cake

Chocolate and avocado mousse

Coconut panna cotta

Passionfruit and mango panna cotta

Lucuma semifreddo

Panettone

Mini purple corn alfajor

HOT DRINKS STATION

Coffee

Tea

Assorted infusions

COLD DRINKS STATION

Iced tea

Flavoured water

Lemonade

EVENTS KIT

Lunch



LUNCH



THREE COURSE LUNCH

SERVED FROM 12:00 P.M. TO 3:00 P.M.

PRICE PER PERSON US\$70 S/ 245

STARTERS

El Huerto salad with beetroot, grains, airampo vinaigrette and passion fruit

Trout ceviche, tumbo spheres, sachaculantro, sweet potato textures

El Huerto-style causa with avocado, chicken, quail egg and golf sauce

Cream of pumpkin soup

MAIN COURSES

Andean trout from Urubamba with olluco purée and sacha inchi oil

Ají de gallina with white rice

Quinoto with vegetables, asparagus, tomatoes

Beef tenderloin with pepper sauce and wheat risotto

DESSERTS

Corn textures

Fresh fruit symphony

Pumpkin cheesecake

Assorted homemade ice creams and sorbets

Includes a choice of starter, main course and dessert, as well as a fine selection of homemade breads, water, coffee or herbal teas.

EVENTS KIT

Dinner

DINNER



THREE COURSE DINNER

HOURS: 6:00 P.M. TO 10:00 P.M.

PRICE PER PERSON US\$80 S/ 280

STARTERS

Corn cream soup

Corn cake with beef ragout

Trout ceviche, tumbo spheres, "sachaculantro", sweet potato textures

Andean hummus with chickpeas, turmeric, beetroot, and pickled mushrooms from Ollantaytambo

MAIN COURSES

Pork crackling with potato cake

Traditional lomo saltado

Aji de gallina with white rice

Tagliatelle with wild mushrooms from Ollantaytambo and creamy sauce

DESSERTS

Sautéed strawberries with rosemary, thyme, red wine, eucalyptus and vanilla ice cream

Chocolate mousse ingot, candied banana with coffee and caramel ice cream

Moist carrot cake with blueberries and anglaise cream

Assorted homemade ice creams and sorbets

Includes a choice of starter, main course, and dessert, as well as a fine selection of homemade breads, water, coffee, or herbal teas.

EVENTS KIT

Kids menu





KIDS MENU

KIDS MENU

FOR CHILDREN AGED 5 TO 12

CHOOSE ONE STARTER, ONE MAIN COURSE,
AND ONE DESSERT

PRICE PER PERSON US\$59 S/ 207

STARTERS

Stuffed tequeños with guacamole

Cream of corn soup

MAIN COURSES

Rio Sagrado hamburger with French fries

Chicken nuggets with homemade French fries

Trout sticks with homemade French fries

Spaghetti with Alfredo sauce

DESSERTS

Fresh fruit salad

Ice cream and sorbets

Includes a selection of homemade breads, water,
coffee, or herbal teas

EVENTS KIT

Buffet



BUFFET

MINIMUM OF 20 PEOPLE FOR ALL BUFFET OPTIONS

All buffets include a fine selection of homemade breads, water, and coffee or herbal teas.

ESSENTIAL EXPERIENCE

PRICE PER PERSON US\$80 S/280

To choose from 4 options

(Salad bar / Starter / Main course / Desserts)

FULL EXPERIENCE

PRICE PER PERSON US\$95 S/333

To choose from 5 options

(Salad bar / Starter / Main course / Desserts)

SALAD BAR

Tomatoes, organic greens from the garden, avocado, green beans, white onions, mushrooms, artichokes, radishes, quail eggs, cucumbers, palm hearts, mixed lettuce, olives

VINEGAR DRESSINGS AND SAUCES

Garlic, oregano, and marigold vinegar sauce

Elderberry vinegar sauce

Parmesan cheese

Rocoto sauce

Olive oil

Balsamic vinegar

STARTERS

Andean caprese salad

Valley salad with crispy cheese

Trout ceviche

Wheat tabbouleh

Alpaca tenderloin carpaccio

Native potatoes with huancaína sauce

Potato cream soup

Avocado stuffed with chicken

Arugula salad with Cholombert cheese

MAIN COURSES

Trout in chorrillana sauce

Alpaca tenderloin in anticuchera sauce

Pork belly in honey sauce and garlic chips

Chicken breast with Pachamanca aromas

Traditional *Ají de gallina*

Traditional *Seco de asado de tira*

Vegetable quiche

Short pasta with vegetables and Neapolitan sauce

Vegetarian lasagna

SIDE DISHES

White rice with corn

Sautéed vegetables

Mashed potatoes

Native potatoes sautéed with rosemary, parsley, and butter

Potato mille-feuille

DESSERTS

Purple corn pudding

Suspiro with custard apple

Rice pudding

Lucuma cheesecake

Passion fruit mousse

Fruit salad

Vanilla panna cotta

Heavenly flan

Truffles

Alfajores

BUFFET



ADDITIONAL STATIONS

MINIMUM 20 PEOPLE

PERU STATION

PRICE PER PERSON US\$32 S/112

Variety of "causa"

Beef skewers in anticuchera sauce

Rice with duck

Amazonian chaufa

Stuffed rocoto pepper

REFRESHING DRINKS

PRICE PER PERSON US\$17 S/60

House smoothie

Herbal lemonade from the garden

Coca and pineapple iced tea

Chicha morada

AFTER PARTY SNACKS

PRICE PER PERSON US\$16 S/56

Mini sandwich o Mini hamburger



EVENTS KIT

*Culinary
Experiences*



CULINARY EXPERIENCES



OPTIONS

LLAQTA BREAKFAST

PRICE PER PERSON US\$34 S/119

Inspired by the energy of sunrise in the Sacred Valley, this breakfast celebrates life in balance. Made with organic products from the valley, this breakfast invites you to nourish your body and mind with ingredients that heal and revitalize. A mindful experience that reflects the purity of Urubamba and respect for our Pachamama.

RIVERSIDE BRUNCH

PRICE PER PERSON US\$65 S/228

(MINIMUM 10 PEOPLE)

The sound of the Vilcanota River accompanies a relaxed and elegant experience. Our brunch combines the best of breakfast and lunch, with fresh products from the valley, artisan breads, seasonal fruits, and light cocktails with local herbs. Ideal for those who want to enjoy the morning in connection with nature, in an environment that reflects the authentic luxury of the Sacred Valley.

Garden setting, subject to weather conditions.

GARDEN LUNCH

PRICE PER PERSON US\$70 S/245

Served in our restaurant, with ingredients from our native garden and living orchards, this lunch pays homage to the fertile land of Urubamba. Andean tubers, leaves, flowers, and grains, presented with contemporary elegance. A proposal that celebrates freshness, seasonality, and sustainability as an essential part of the culinary experience.



EVENTS KIT

*Ancestral
Cuisine*



ANCESTRAL CUISINE



ANCESTRAL CUISINE “RIO SAGRADO PACHAMANCA”

MINIMUM 10 PEOPLE
PRICE PER PERSON US\$100 S/ 350

More than a meal, it is a ritual. Inspired by the tradition that honors the earth, Pachamanca joins meats, tubers, and Andean herbs cooked under hot stones. Guided by our host chef, this experience connects guests with the cultural essence of Cusco and the spiritual strength of the territory. A collective celebration of flavor, memory, and gratitude.

The Pachamanca includes a salad with quinoa and vegetables and different cuts of meat: Beef tenderloin, pork, and chicken, all in small portions so you can enjoy each one.

As a side dish, we offer typical local products: Varieties of wuayro potatoes, peruanita potatoes, corn, beans, with ocopa sauce, huancaína sauce, and chimichurri sauce.

DESSERT

Picarones with fruit honey

Includes still or sparkling water and a hot drink

Subject to weather conditions.



EVENTS KIT

*Valley
barbecue*



BARBECUE "VALLEY"



BARBECUE "VALLEY"

MINIMUM 2 PEOPLE

PRICE PER PERSON \$70 S/245

At an altitude of over 2,800 meters, flavors intensify. Our barbecue brings together selected cuts of meat, vegetables from our garden, and mountain herbs in an experience where fire takes center stage. A sophisticated, warm, and authentic gathering, perfect for enjoying the free spirit of the Sacred Valley.

STARTER

Salad from our garden, with a bouquet of organic leaves

MAIN COURSES

Portions of:

Picanha steak

Chicken

Trout

Served with mashed potatoes and Valley mushrooms

DESSERT

Pumpkin cheesecake

EVENTS KIT

*Picnic Rio
Sagrado*



PICNIC RIO SAGRADO



PICNIC RIO SAGRADO

**INCLUDES CANOPY, TABLES, CHAIRS,
AND TABLEWARE.**

MINIMUM 2 - MAXIMUM 12 PEOPLE

PRICE PER PERSON US\$71 S/ 249

SCHEDULE: 12:00 PM TO 2:00 PM

An intimate encounter with the nature of the valley, the Rio Sagrado picnic offers a relaxed and elegant experience among the mountains, featuring a carefully curated selection of sweet and savory snacks made with local ingredients.

Designed to enjoy the tranquility, the views, and the authentic flavor of the valley, it is an invitation to pause time and savor the simple beauty of nature in its most refined form.



EVENTS KIT

Open bar





OPEN BAR

OPEN BAR

OPEN BAR GARDEN

PRICE PER PERSON, PER HOUR USD 38 S/133

Cusqueña golden beer

Variety of house Chilcanos

Glass of local red wine

Glass of local white wine

OPENBAR 2 VILCANOTA

PRICE PER PERSON, PER HOUR USD 49 S/172

Cusqueña beer

2 varieties of Pisco sour

2 varieties of chilcanos

Glass of imported red wine

Glass of imported white wine

5-year-old Flor de Caña rum

Bombay gin

Stolichnaya vodka

José Cuervo tequila

OPENBAR 3 WILLCA MAYU

PRICE PER PERSON, PER HOUR USD 64 S/224

Cusqueña beer

2 varieties of pisco cocktails

2 varieties of classic cocktails

Glass of imported red wine

Glass of imported white wine

Havana Club Maestro rum

Hendricks gin

Belvedere Vodka

Don Julio Tequila

EVENTS KIT

*Cocktail
service*



COCKTAIL SERVICE



COCKTAIL SERVICE

WELCOME COCKTAIL

PRICE PER PERSON US\$26 S/91

4 canapés

1 classic cocktail or glass of sparkling wine

MARAS COCKTAIL

PRICE PER PERSON US\$38 S/133

8 canapés

2 classic cocktails or 2 glasses of wine

QINTI COCKTAIL

PRICE PER PERSON US\$49 S/172

12 canapés

3 cocktails or glasses of wine

CANAPÉ OPTIONS

COLD CANAPÉS

Smoked trout, cream cheese and asparagus rolls

Trout tartare cones

Andean grain tabbouleh

Mini chicken causa

Cusquenian Solterito

HOT CANAPÉS

Chicken chicharrón with red quinoa

Yuca croquettes with quinoa stuffed with cheese

Lomo saltado spring rolls

Mushrooms stuffed with vegetables

Beef tenderloin skewers with uchucuta sauce

SWEET OPTIONS

Passion fruit tartare

Lima-style meringue shot

Chocolate truffles

Alfajores

Vanilla panna cotta

EVENTS KIT

Box to go





BOX TO GO

LUNCH BOXES

BOX LUNCH
PRICE PER PERSON US\$34 S/ 119

Chicken sandwich
Veggie wrap
Homemade cake
Seasonal fruit
Energy bar
A bottle of water

VEGGIE BOX LUNCH
PRICE PER PERSON US\$34 S/119

Vegetarian sandwich
Veggie wrap
Homemade cake
Seasonal fruit
A bottle of water

BREAKFAST BOX
PRICE PER PERSON US\$30 S/105

Ham and cheese croissant with tomato and lettuce
Cake of the day
Seasonal fruits
Energy bar
Hot drink



Entertainment

ENTERTAINMENT



ENTERTAINMENT

Singers, dancers, a Latin music trio, an Andean harpist, or any other type of music can be added to any event:

MUSIC SHOW - GROUPS

Accompany your event with a repertoire of Peruvian, Cuban, Brazilian, Andean jazz, and other music that will create a lively and fun atmosphere.

2 Artists US\$650 - S/ 2275 1 hour and 30 minutes

3 Artists US\$860 - S/ 3010 1 hour and 30 minutes

4 Artists US\$1020 - S/ 3570 1 hour and 30 minutes

CEREMONIES

ANDEAN WEDDING CEREMONY

Price for 1 hour **US\$650 S/2275**

CANOPY TENT

Up to 20 people **US\$200 S/700**

Up to 40 people **US\$400 S/1400**

EVENTS KIT

*Event
Policies*



EVENT POLICIES

PLANNING AND SETUP

The delivery of setup plans, space layout configurations, and any special requirements is required at least 15 days prior to the event.

MENU CUSTOMIZATION

We offer a wide variety of culinary options and will be happy to tailor them to your preferences.

GUEST CONFIRMATION

If the final number of guests increases, it must be confirmed at least 15 days prior to the event.

Any changes made within 15 days of the event, if applicable, will be charged at 100% (No-Show policy).

PAYMENTS AND CANCELLATIONS

All requests must be submitted in writing.

A non-refundable deposit of 50% is required to confirm the reservation.

A second payment of 30% must be made 90 days prior to the event.

The remaining balance (20%) must be paid 30 days prior to the event.

PAYMENT DETAILS

PERÚ BELMOND HOTELS S.A.

Bank: Banco de Crédito del Perú

Account Name: LA FIDUCIARIA FID PBH-REC

USD Account Number: 193-1699383-1-93

CCI: 002 193 001699383193 18

SWIFT Code: BCPLPEPL

Address: Calle Centenario 156 - La Molina - Lima, Peru

FINAL NOTES

All prices include VAT (18%) and a service charge (10%).

Rates are expressed in U.S. dollars (USD) and are subject to change according to the hotel's current exchange rate and may be modified without prior notice.

Our team is available to assist with any adjustments or enhancements you may wish to make to this proposal.



AREAS AND CAPACITIES

ROOM	MEETINGS & EVENTS					FEATURES		
	COCKTAIL	SCHOOL	THEATRE	BANQUET	MEETING ROOM		EXTERIOR	DAYLIGHT
El Huerto Bar	10	-	-	15	15		-	.
Lobby	15			-	-		-	.
Restaurant	-	-	-	44				-
Outdoor Pool	20	-	-	-	-		.	.
Villa Maras	20	12	20	15	15		-	.
Villa Quinti	15	10	15	10	10		-	.
Main Garden	300	200	300	150	-		.	.