



# Agave Farm, Distillery & Culinary Retreat

## Group Events & Experiences

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PRIVATE & CONFIDENTIAL



## NOT JUST ANOTHER EVENT SPACE. A PLACE TO LIVE IN THE MOMENT

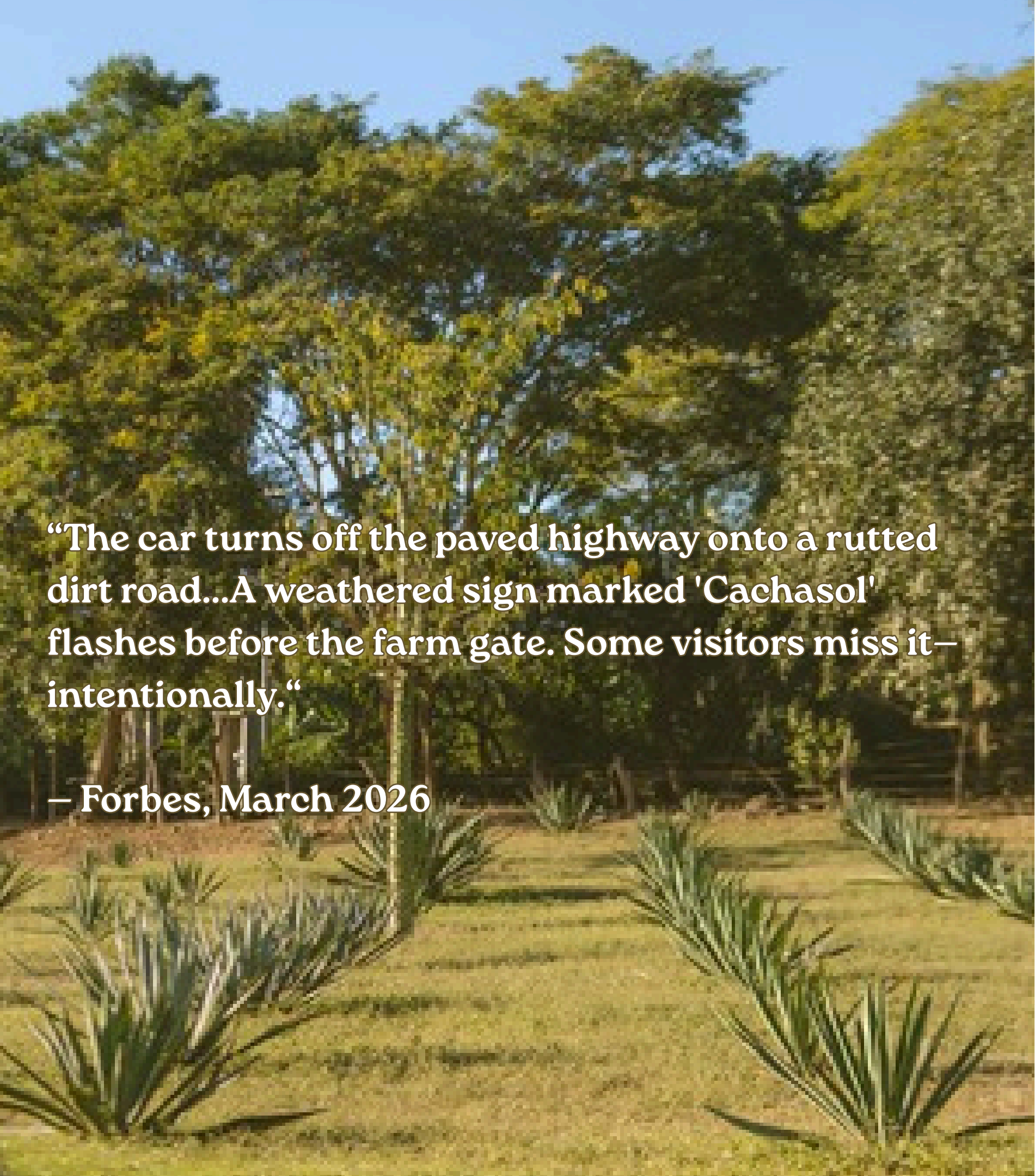
Cachasol—“to catch the sun”—is a coastal farm distillery and culinary retreat where time slows and moments unfold naturally.

Set across six acres of agaves and rustic-luxury design, guests move through experiences that feel effortless and alive—distillery tours, hands-on cooking & mixology, and open-fire, farm-to-table dining.

This is where friends and family gather, connect, and create memories that last far beyond the night.

**“A magical experience you don’t want to miss... a beautiful oasis in the jungle.”**

**— Heidi Meyer, March 2026**



“The car turns off the paved highway onto a rutted dirt road...A weathered sign marked 'Cachasol' flashes before the farm gate. Some visitors miss it—intentionally.”

— Forbes, March 2026

## NAPA-STYLE EXPERIENCE, REIMAGINED FOR MEXICO’S COAST

Wherever you’re staying, Cachasol is just a short drive away—yet feels like a world apart.

Tucked into a valley between Punta Mita and Sayulita, Cachasol Farm Distillery is surrounded by agaves, an organic farm, and grazing cows—offering a true sense of escape, even while you’re on a coastal vacation. And that’s part of the magic.



“The tequila, raicilla, and margaritas are next level—honestly the most flavorful margarita I’ve had anywhere in Mexico.”

— Megan Ashton, February 2026



## ROUND OUT THE PERFECT MEXICO EXPERIENCE



Beach & Ocean



Authentic Tequila Experience

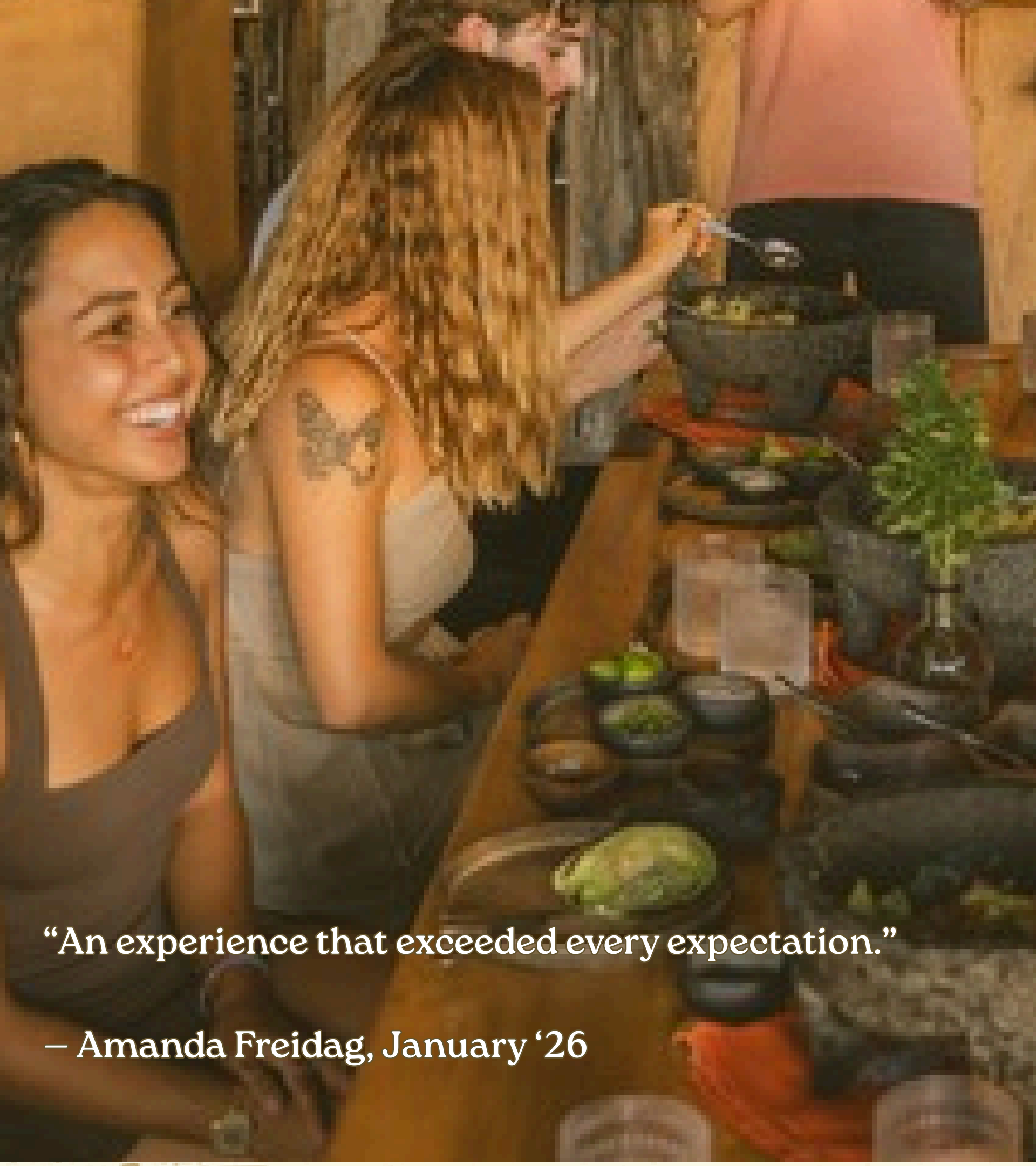


Authentic Food

Guests come to Mexico for the beach, sun, and ocean—but what they’re really looking for is a deeper connection to the culture.

That means exceptional food and real tequila.

Cachasol delivers both. We are the area’s only coastal farm distillery, crafting award-winning, additive-free tequila from locally grown Nayarit agave, alongside ancestral raicilla—brought to life through immersive, farm-to-table experiences on our property.



## THE FOOD: TRADITIONAL DISHES, SIMPLY EXECUTED

Cachasol's menu is a refined take on coastal **Mexican Farm Antojitos**—traditional comfort flavors elevated with fresh, seasonal ingredients from the land.

Designed to pair effortlessly with our additive-free tequilas and raicillas, creating a vibrant, field-to-glass experience.

Depending on your group size & desire for the event we offer a variety of culinary experiences:

**Served to Order from our open kitchen**

**Family Style**

**Buffet Style**

**“An experience that exceeded every expectation.”**

**— Amanda Freidag, January '26**

# OUR MEXICAN FARM ANTOJITOS MENU

## Entradas | Appetizers

Caldo de Camarón | Shrimp Broth

Ensalada de Nopales | Nopal Salad

Guacamole en Molcajete | Fresh-made Guacamole

Esquites | Street Corn in a Bowl

Ceviche de dorado | Mahi Mahi Ceviche

Del Comal | From The Griddle: Quesadillas o Sopes | Quesadillas or Sopes

Champiñon | Mushroom

Chorizo

Tinga de Pollo | Stewed Chicken

Pechuga de Pollo | Chicken Breast

Cecina | Thinly Sliced Beef

Camaron | Shrimp

Arrachera | Flank Steak

Dorado Zarandeado | Grilled mahi-mahi Zarandeado Style

## Sides:

Frijoles refritos y arroz | Fefried beans and Mexican rice

Molcajete Salsas

## Dessert:

Pastel de Elote / Yummiest Corn Cake Ever

Ice Creams & Sorbets



Mahi Mahi Ceviche



Salsa Casera



Guacamole en Molcajete



Quesadillas



Nopal Salad



Sopes Chorizo



“The tequila, cocktails and food were amazing.”

– Justin Tichenor, October 2025

## OUR CRAFT BEVERAGE MENU

Every cocktail served throughout the evening features our scratch-made spirits. At the heart is Cachasol Tequila – an additive-free craft spirit made from 100% Nayarit-grown agave; recently awarded Men’s Journal Best Everyday Tequila and Best Small-Batch Tequila.

### Drink Package includes:

- **Signature Cocktails.** A curated selection of 3 margaritas, along with a house favorite – the Espresso Cacharillo.
- **Cachasol Tequila.** Served neat and in cocktails, showcasing its depth and versatility
- **Mexican Beers.** A selection of domestic lagers

### Non-Alcoholic Options Included

- **Signature Mocktails.** A selection non-alcoholic cocktails.
- **Aguas Frescas.** Fresh, seasonal, house-made options



Espresso Cacharillo



“We organized a private event and had a blast... everything was just perfect.”

— Miia Vilppula , September 2025

# FOOD & BEVERAGE PACKAGES

## Base Package: \$700 per person

**Starters:** Guacamole

**Comal-Made Quesadillas & Sopes:** Chorizo, Mushroom, Chicken Tinga, Oaxaca Cheese

**Sides:** Mexican Rice & Beans, Molcajete Salsas

**Dessert:** Pastel de Elote with Corn Ice Cream

## Plus Up Package: \$1,000 per person

*Includes Base Package offerings, plus the following:*

**Starters:** Off-the-Cob Esquites, Nopal Salad

**Comal-Made Quesadillas & Sopes:** Cecina + Chicken Breast

## Más Proteins

**Starter:** Ceviche de dorado | Mahi Mahi Ceviche: \$100 per person

**Mahi-Mahi Zarandeado:** \$150 per person

**Arrachera | Flank Steak:** \$150 per person

**Surf & Turf (Both) :** \$250 per person

## Open Bar Packages

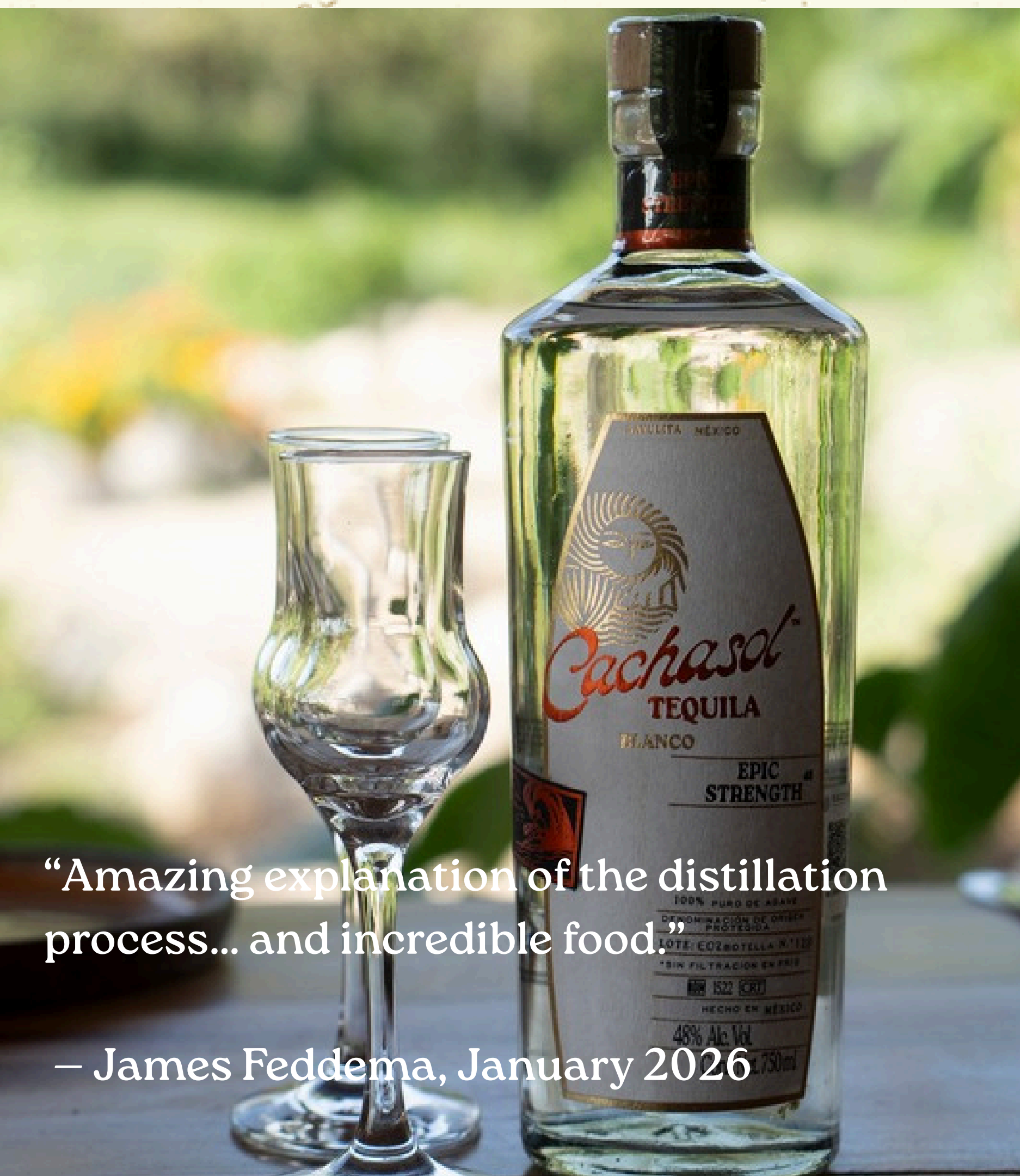
**3 Hours** \$700 per person

**4 Hours** \$800 per person

**5 Hours** \$850 per person

*Our coastal raicilla and reposado tequilas are available by the bottle, subject to availability.*

*All Prices in MXN. Includes Taxes, Does not include Gratuity.*



“Amazing explanation of the distillation process... and incredible food.”

– James Feddema, January 2026

## CURATED EXPERIENCES: GUIDED TEQUILA TASTING

Experience tequila in a more meaningful way with a guided tasting and food pairing during your dinner.

As guests sit down, each place setting includes a curated tasting of our tequilas, guided by our team—exploring what makes Cachasol unique, from agave to glass.

### Tasting Lineup

- Blanco 40% – paired with nopal cactus salad
- Epic Strength 48% – paired with fresh ceviche
- Reposado 42% – served neat

15-20 minute guided experience

Guided Tasting & Pairing – \$400 per person

*All Prices in MXN. Includes Taxes, Does not include Gratuity.*



“Amazing food & margaritas... we went back two days in a row.”

– Benjamin Dawson , Feb 2026

## CURATED EXPERIENCES: BOTTLE ENGRAVING

Commemorate your wedding, birthday, anniversary, or corporate retreat with custom-engraved Cachasol bottles—turning a special moment into a lasting keepsake.

Tequila Retail Price:

\$1,160 Tequila Blanco + \$200 Engraving Fee

*Discounts available on multiple bottle orders*

### A Meaningful Tradition

In Mexico, it's tradition to place a bottle on each table for guests to share. We elevate this with custom engraving, adding a personal message from the couple—creating a shared moment and lasting keepsake.

Available at Cachasol or any venue you are hosting your wedding, with shipping in the U.S. and Mexico.

*All Prices in MXN. Includes Taxes, Does not include Gratuity.*

# UNIQUE EXPERIENCES TO COMPLEMENT YOUR WEEKEND

Looking for a shared experience appropriate for a wide range of ages? Cachasol offers distillery tours and culinary workshops designed for groups of all sizes and we can schedule to fit your trip agenda.



## Field-to-Glass Distillery Tour + Full Meal

A guided journey through artisanal tequila and raicilla production—from agave to glass. Walk the fields, explore the distillery, and enjoy tastings of cooked agave and handcrafted spirits. Includes two cocktails, guided tasting, and a full farm-to-table meal from our open-fire kitchen.

\$1,700 per person · Private tours & group options available. [Learn More](#)



## Culinary & Mixology Workshops + Full Meal

A hands-on, garden-to-glass experience at our 6-acre farm distillery. Forage fresh ingredients, prepare guacamole and tortillas on the comal, and craft cocktails at the Cachashade bar.

Ends with a shared farm-to-table meal.

\$2,150 per person · Private tours & group options available. [Learn More](#)

*All Prices in MXN. Includes Taxes, Does not include Gratuity.*

# CHECK OUT WHAT OTHERS ARE SAYING

While Cachasol Farm Distillery & Tequila is only a year old, we've already received national recognition for our awesome distillery experience and tequila. On the fence? Check



Cachasol Farm Distillery was recently featured on Bravo Network's popular reality series **Southern Charm**, which reaches more than 1.5 million viewers. Cachasol was featured for ~ 8 minutes showing the cast enjoying our distillery tour, the property, and the farm-to-table experience. It was AMAZING! Here is a snippet found on [instagram](#).



Cachasol Farm Distillery was recently [featured in Forbes](#), highlighting our unique farm-to-table distillery experience and the story behind our additive-free tequila.



Don't take our word for it, check out the hundreds of 5 star reviews where guests consistently highlight the food, tequila, service and atmosphere. [Google Reviews Link](#).



To see a bird's-eye view of the property and the event spaces referenced in this proposal, watch [this short video](#).



Design & Atmosphere Explore the energy of the farm—our architecture, gardens, and gatherings—on [Instagram: @cachasolmx](#)



# LET'S CREATE SOMETHING UNFORGETTABLE TOGETHER.



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"It's not just dinner. It's not just a tasting. It's golden hour with friends, the best margaritas (made with their own tequila), and a slow, perfect evening you won't want to end"

— Maddy , June 2025



*Sure we're a Farm Distillery, but we have an activity area & menu that kids love too!*