

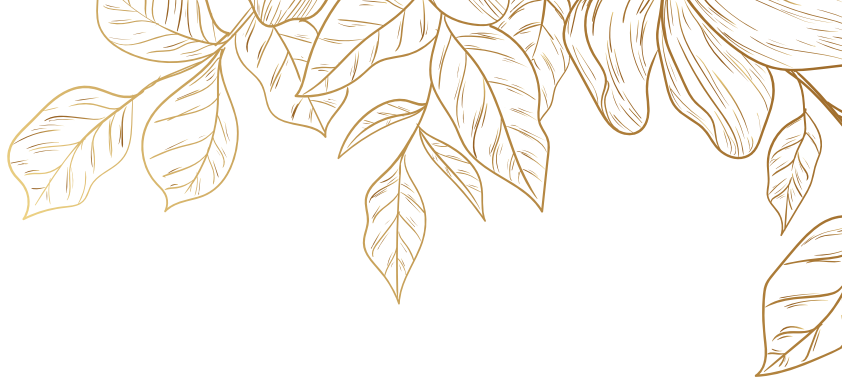
"The flavors of  
**our gastronomy** is like a  
journey around the world, where  
every bite takes you to a  
**new destination**".



We invite you to  
**Delight yourself  
with every  
bite ...**

by **HERÓICA**





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# Our Gastronomy at CEVP

Our gastronomic proposal aims to highlight local flavors, healthy cuisine, fusion menus and techniques of international cuisine and constantly innovating in the design and presentation of our gastronomic offer. Always in search of offering new unique gastronomic experiences, which highlights the typical dishes of the region for our customers.

Reference images

Flavors such as palm fruit, lulo fruit, and coco stand out in our culinary offer that preserves the traditions and knowledge of the Pacific and innovates in natural and healthy menus, to make your events the **perfect time for meeting and business.**

Thanks to our extensive service staff, state-of-the-art equipment and standardized processes, in the Event Center we can serve **up to 2,000 people simultaneously**, offering memorable experiences that we invite you to enjoy.



Kitchen equipment  
**Updated.**



Standardized  
Processes.



**Up to 2000** dishes  
served simultaneously.



Customized  
Menus.



# Our Team

## Yesid Padilla

Head of Gastronomic Experiences

Responsible for creating and directing each of the culinary experiences for our customers, he is passionate about new flavors, the design of new menus and Japanese cuisine, these will be some of the activities in which he will support you during your event:




-  He will create **innovative menus** that adapt to the needs and profile of the attendees.
-  He will design the experience from the **ambiance** and decoration of the feeding points to the service and presentation of the dishes.
-  He will make the **selection of local ingredients** suitable for the dishes, making sure they are fresh and of high quality.
-  He will **guarantee control and quality standards** and will ensure each of the stages of the culinary experience.



## Armando Abello

Service Coordinator

Responsible for coordinating and overseeing all aspects of service during your event, he will ensure a smooth and satisfying experience for our customers and attendees.

-  He will **plan the service and manage the staff**, ensuring that they are properly trained and equipped to provide a high quality service.
-  He will be our **primary point of contact** ensuring all special requests and needs are met.
-  He will **perform quality control** ensuring service standards are maintained and oversee the service of food and beverages to ensure they are served in optimal condition.



# Our Services

## Coffee break:

They are ideal to enjoy in the mid-morning or mid-afternoon, a short break that takes place in the framework of the event. The ideal is to do it between 9:00 and 10:00 in the morning, with a fruit option or a salty option, and in the afternoon hours like 3:30 to 4:30 with a sweet snack option and that usually lasts between 15 and 25 minutes, during this time, attendees can enjoy a hot or cold drink and a snack, while they exchange ideas, strengthen relationships and take advantage of networking opportunities.

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## Lunches and dinners:

We offer a variety of cuisine and services that adapt to every need so that your lunches and dinners have the best quality and the freshest flavors. It is advisable to have an outdoor area or area that is separate from where the main event is held so that attendees can relax and enjoy a meal without interruptions, the ideal time is from 45 minutes to 1 hour depending on whether it is a buffet, or a dish served.

Pavilions or outdoor spaces can be a good option, especially for the view they offer and the breeze of the mountains that surround us.

## Snacks:

Snacks are a snack option to serve during a social or cocktail event, where guests can interact and socialize while enjoying typical or liquor drinks. These small bites can include a variety of salty, sweet, fruit and vegetable options, this service is performed every 15 to 20 minutes depending on the duration of the event.

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## Coffee stations:

Valle del Cauca is part of the Colombian Coffee Cultural Landscape, in a region where flavors and aromas revive feelings and experiences that invite you to share and connect. Offering coffee during the event can make attendees feel comfortable and welcome, and allows them to enjoy a hot drink before and during the event. Enjoy our varied offer, with items such as biscuits, infusions and more.



# Coffee break

Our snacks include (1 option of 180 gr or 2 options of 75 to 90 gr).



## Standard:

- Arepa Reina Pepiada stuffed with chicken and avocado aioli.
- Semi flaky Chicken Cakes, Meat. Crispy spinach and cheese.
- Butter or cereal croissant.
- Seasonal fruit parfait, granola and Greek yogurt
- Seasonal fruit with rosemary honey.
- Capresse sandwich: Wholemeal bread, basil and poleo dip, soft cheese, fresh lettuce and tomatoes.
- Carrot and nut cake.
- Chocolate cake and orange cream and basil.
- Roulet de Cheesecake
- Orange Cake and White Chocolate.
- Chocolate and gingerbread pastry donuts.
- Chocolate Croissant.

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## Premium :

- Shredded chicken sandwich in mustard aioli, tomato and lettuce.
- Roasted pulled pork sandwich with guava aioli BBO, cucumber and purple pickled cabbage.
- Panko breaded chicken sandwich, hamburger bun, herb mayo, caramelized onion, tomato and lettuce.
- Spiced roasted pork ham slice sandwich, English bread, cucumbers, tomato, candied onion aioli and roasted tomatoes.
- Classic Sandwich: Baguette Bread, Leg Ham, Mozzarella Cheese, Pickled Cucumbers, Lettuce, Tomato, Candied Garlic May.
- Hummus wrap of chickpeas, mozzarella and braised vegetables.
- Arepa stuffed with roasted meat with hogao and candied onions.

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## Típico :

- Valluno trio (empanada, marranita, aborrajado).
- Cassava cake stuffed with meat.
- Empanadas vallunas x 3 units.
- Pandebono 2 units.
- Marranitas Vallunas and Aborrajado filled with leaf cheese.



# Cocktailtype Snacks

(Our Canapés are 40 to 60gr fer cocktail)

## Typical:

- Cocteleras Vallunas Empanada x 2
- Marranita with plantain and pork rinds
- Balita with plantain and smoked chicken
- Aborrajado stuffed with leaf cheese
- Stuffed potato
- Rollos Negros: crunchy rolls of blood sausage and chili honey
- Meat Yuca Pastries

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## Standard:

- Corn wraps with Colombian cheeses
- Sourdough toast with chontaduro hummus
- Roasted pepper tart and Colombian cheeses
- Antioquian chorizo and cream tart
- Chicken sandwich with green pepper aioli
- Falafel with hummus
- Arabic meat or cheese empanadas
- Mini white chocolate and walnut blondies
- Vanilla or chocolate pastry profiteroles
- Mini alfajores with manjar blanco
- Mini orange cupcakes with white chocolate cream

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## Premium :

- Pork skewers glazed in orange and ginger honey
- Toast of miche bread with pork crusted in spices and mustard aioli
- Hummus sandwich with braised mushrooms and pickled mustard and caramelized onion
- Esquites: Corn, fresh cheese, coastal whey, Tajin and cornbread crumble
- Quibes with sour milk
- Mini Cauca tortilla with empanada gigot
- Pork skewers and tamarind sauce
- Ham croquettes with sweet and sour dressing
- Vegetable rolls with sweet and sour sauce
- Pork skewer with lemon demi-glace
- Chicken satay with coconut and orange sauce
- Mini passion fruit or red fruit cheesecake
- Mini brownies with walnuts



# Lunch and/or dinner

Please choose 1 protein (180gr)  
2 sides, 1 dessert)

## Proteins:

- Slow-cooked roasted pork loin with roasted tomato and achiote sauce
- Roasted pork loin with mango, ginger and mint chutney
- Roasted pork leg with rosemary honey and candied oranges
- Semi-cured pork leg in panela, Citrus Honey, Ginger and Tulsi
- Slow-cooked baked chicken with smoked pineapple and ginger mojo
- Baked chicken in black beer sauce, roasted tomatoes and candied garlic
- Baked chicken with smoked paprika chimichurri
- Chicken curry encrusted with Indian spices, vegetables, coconut milk and lemongrass

## Side dishes:

### Rices

- Mediterranean rice with vegetables, brown lentils and basil mojo
- Green rice in Andean herb mojo
- Pajarito rice (corn and ripe plantain)
- Rice with nuts and parsley butter
- Rice with lemon butter, turmeric and sesame seeds toasted

### Purée

- Rustic puree of root vegetables, candied garlic, roasted onions and cilantro
- Mashed potatoes, Greek yogurt and candied garlic
- Mashed ripe plantain, pumpkin and fresh cheese
- Roasted potatoes with citron pesto and Andean herbs
- Roasted potatoes with candied garlic oil and rosemary

### Other

- Braised vegetables in rosemary oil and confit garlic
- Short pasta with basil butter
- Courtnuts with cream and au gratin
- Provencal tomatoes
- Tabbouleh of grains, roasted vegetables and fresh cheese
- Tomato, avocado, citron and pickled onion salad
- Braised vegetable ratatouille
- Short pasta salad with tomatoes and zucchini marinated in herb sauce





# Desserts

And to accompany lunch, nothing better than a good dessert, choose one and enjoy.

## Desserts:

From soft and fluffy cakes to creamy ice creams and crunchy freshly baked cookies, every bite is a pleasure trip for your taste buds. Allow us to sweeten your special moments and treat you to an unforgettable gastronomic experience.

- Passion fruit or red berry cheesecake
- Tiramisu three-milk dessert
- Vanilla crumble with red berry and orange jam
- Lemon pie
- Chocolate cake with orange cream
- Orange cake with white chocolate cream
- Mango pudding and cocoa cookie base
- White delicacy mousse, Colombian cheese cream and coconut crumble.
- Mango mousse, viche cream and coconut sponge cake
- Marbled chocolate and orange cake with chocolate cream

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## Recommended:

- Vallecaucano rice with pork, chicken and smoked sausage (accompaniments: Plantain toast and avocado chili)



# Bowls, lunch and finger foods



## Bowls :

- Cuban Bowl: Pork loin glazed in sour orange and panela on black bean rice and ripe plantain. Mashed avocado
- Indian Bowl: Chicken curry crusted with Indian spices, vegetables, coconut milk and lemongrass, rice with sesame seeds. Raw roasted pineapple, celery and cilantro
- Mediterranean Bowl: Crispy breaded chicken on fresh pasta with vegetables and basil pesto
- Vegetarian Bowl: Stewed chickpeas, baked potatoes in rosemary oil, rice with seeds, and mushrooms, pumpkin and spiced and braised onions

## Lunch Box :

Select one option from each

- Sandwich of shredded chicken in mustard aioli, tomato and lettuce
- Pulled pork sandwich: Roasted pork with guava BBQ aioli, cucumber and pickled red cabbage slaw
- Crispy chicken sandwich breaded in panko, herb mayo, caramelized onion, tomato and lettuce

### Hand fruit

- Green apple
- Red apple
- Pear
- Mandarin orange
- Plum

### Beverage

- Box juice
- Soda 250ml

### Dessert

- Cookie
- Muffin
- Chocolate bar

## Finger foods:

- 2 people

2 empanadas, 2 aborrajados, 2 arepas, yellow potato, pork, rib, chorizo, plantain coins, lemon and fresh tomato wedges, chili and guacamole

- 4 people

4 empanadas, 4 aborrajados, 4 arepas, yellow potato, pork, ribs, chorizo, plantain coins, lemon and fresh tomato, chili and guacamole

# Recommendations

To guarantee an excellent, impeccable and quality service within the established times, we recommend you take into account the following information:

## Prices:

- The prices of our gastronomy portfolio service include: assembly of tables, chairs, glassware and basic table linen.
- Our prices do not include 8% INC (National Consumption Tax) or 10% of the suggested voluntary service.

## Guarantees

### Confirmation, modifications and increases

- Confirmation  
Your menu selection and estimated number of attendees to your event must be communicated to your Account Coordinator at least forty-five (45) days prior to the event .
- The estimated number of attendees confirmed per contract is the minimum guaranteed. This amount cannot be decreased.
- Modifications and increases  
maximum ten (10) days before the event, an increase can be confirmed.

from this date, and up to 72 hours before the start of the event, an increase of 10% over the previously confirmed amount can be confirmed. Increases generated in a period after the established 72 hours will be subject to availability and an additional surcharge of 10%.

## Unconsumed food:

- All the food and beverage service offered in our facilities is prepared and presented exclusively by Centro de Eventos Valle del Pacifico (CEVP). Therefore, for reasons of safety and hygiene, unconsumed food cannot be removed from our facilities.

## Tasting sessions:

- Tastings can be held up to thirty (30) days before the event. To ensure the success and optimal development of the tasting, we limit the number of attendees to two (2) people.

All requests for food and beverage tests must be made with a confirmed event. If not, the customer must bear the cost of the tasting.



# Our Gastronomy of Valle del Cauca

Valle del Cauca gastronomy is a combination of indigenous, African and Spanish influences, resulting in a wide variety of unique dishes and flavors. The Valle del Cauca region, located in southwester Colombia, is known for its dishes based on corn, plantain, yuca, chontaduro, among other ingredients.

- **A Sancocho in Ginebra:** a broth made with chicken, plantain and yuca.
- **Visit Buga and enjoy a Valluna pork chop:** breaded and fried pork chop, served with rice, salad and French fries.
- **In Cali, enjoying Arroz atollado:** rice cooked with pork ribs, chicken and sausage, seasoned with spices such as achiote and herbs from the azotea, is a very tasty main dish that is usually served with plantain and avocado toast. It is a traditional dish from the Colombian Pacific region and is very popular in the city of Cali.

- **Enjoy a Pandebono** at any time of the day, whether in the morning with a good coffee from the valley or in the afternoon. You will enjoy a typical cheese bread from the region made with yuca starch, cheese and egg.
- **Don't miss the lulada:** it is a typical drink from the Valle del Cauca region, prepared from the juice of the fruit called lulo, with a citrus character and a sweet and sour and refreshing flavor.
- **Taste our Palm fruit**, which can be a delight or eaten as an acquired taste with salt and honey. "A palm fruit and is used to make different dishes, such as salads, sauces and sweets"



**ALL OUR STAFF** WILL BE  
ATTENTIVE TO YOUR  
REQUIREMENTS **TO**  
**ENSURE THE SUCCESS**  
**OF YOUR EVENT.**



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