



ARCA

PRIVATE EVENTS



ABOUT

ARCA is a modern farm-to-table restaurant set in the Mayan jungle of Tulum on the Yucatan peninsula. Opened in 2015, ARCA quickly became established as a relevant and pivotal component to the rising gastronomical scene in Tulum.

Our culinary and beverage programs pay homage to the region, utilizing the best products from local beaches and farms. Our menus are constantly changing according to the seasons and availability of produce.

THE SPACE

ARCA has a unique modern design while still encapsulating the organic beauty of the lush jungle. With our commitment to native sourcing, our design embraces its natural environment, utilizing local tropical wood to provide a covered area from rain, while still allowing the sun and moonlight to filter in to the dining room throughout the day and night.

The lighting and design is intended to create intimacy while still boasting a warm, dinner-party atmosphere. Our dining room provides ample space for dinner and dancing, while our back area is suitable for wedding ceremonies and other small gatherings.

We provide linens, tabletop votive candles, as well as silverware and stemware. Guests and planners are welcome to provide their own additional lights or decorations as well.





THE BACK BAR

The newest addition to our space, our back bar was built in the summer of 2018, intended as an intimate, late-night cocktail bar with an urban sensitivity to contrast its natural surroundings while still existing harmoniously with them.

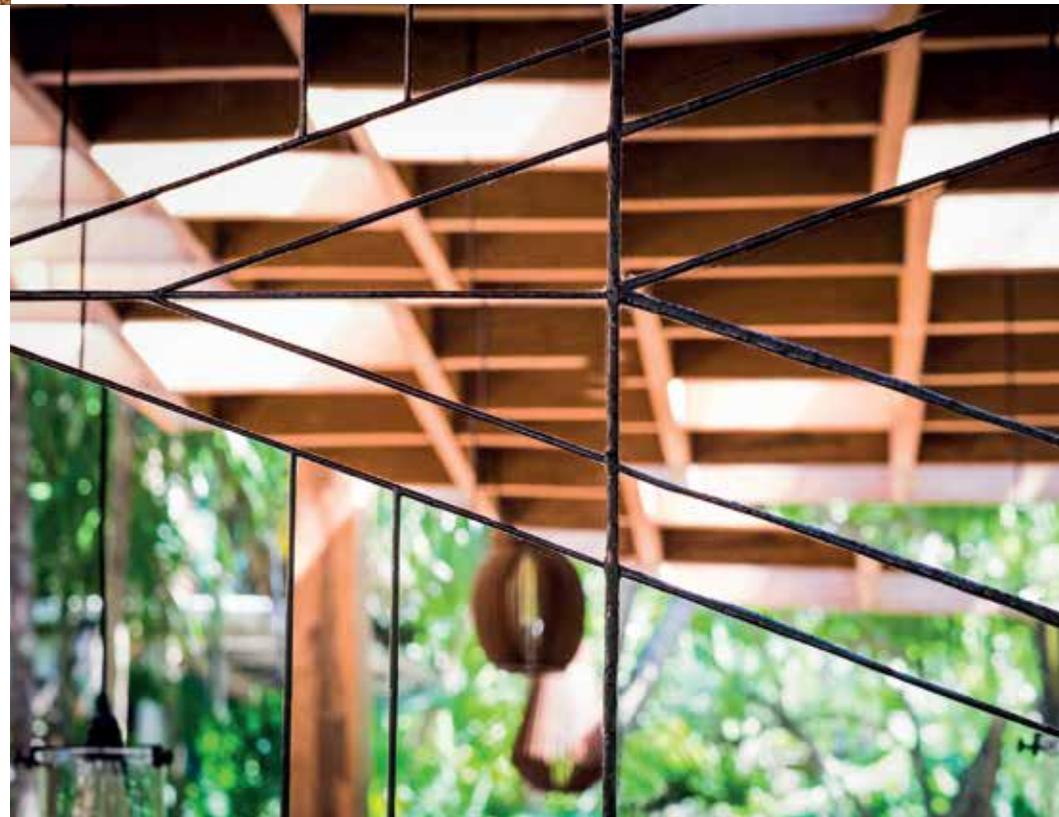
Located behind the dining room of our restaurant, it is available to hire exclusively for smaller events, or in addition to the rest of ARCA.

MINIMUM SPEND

Our minimum spend for private events vary according to the time of year. A 50% deposit is required at the time of booking, and the balance will be due 1 month before the date of the event. Please ask us for more information and for the full terms of our event contract.

All of our prices include 16% VAT. An 18% service charge will be added in addition to all food and beverages, payable on the day of the event.

All prices are in US dollars.





LOCATION

ARCA is located on the jungle side of the Tulum beach road. Our full address is Carretera Tulum – Boca Paila km 7.6, Tulum 77780, Quintana Roo, Mexico.

For a helpful point of reference, we are the next restaurant after Hartwood, and before Casa Banana, if coming from the direction of the ruins.

PARKING

The nearest parking lots for guests are at Akiin Hotel or La Zebra Hotel, less than a 5-minute walk to Arca. Both lots charge \$100 MXN.

BAR SNACKS

CHAYA SALBUTE

grilled shrimp, charred scallion salsa verde, avocado

OCTOPUS TOSTADA

charred tomato salsa, cotija cheese

SEARED PORK BELLY

chapulin glacé, crispy chapulines, lemongrass skewer

SOFT SHELL CRAB TACO

amaranth tempura, grosella and pickled habanero salsa, hoja santa aioli

HIRAMASA CEVICHE

grapefruit aguachile, chile de arbol oil, jicama kimchi



DINING OPTION

ARCA FAMILY STYLE OPTION
(all items shared for the table)

FIRST COURSE

Soft Shell Crab, Amaranth Tempura, Grosella and Pickled Habanero Salsa,
Hoja Santa Aioli, Grilled Hoja Santa, Sealettuce Powder

Tartare of Roasted Peppers, Cured Egg Yolk, Toasted Almonds,
Pepper Ash Salt, Morita Chile Oil

Roasted Bone Marrow, Tamarind and Pasilla Glace, Charred Scallion Salsa,
Pickled Onion Flowers, House Grilled Bread

SECOND COURSE

Coconut Oil Confit Filet, Fresh Coconut and Jicama Slaw, Toasted Cashews,
Coconut and Local Basil Sauce

Suckling Pig Roulade, Chorizo Sauce, Chicharron and Peanut Crumble,
Fresh Chayote Salad, Roasted Garlic and Mint Vinaigrette

DESSERT

Avocado Mousse, White Chocolate Brown Butter Cake, Pumpkin Seed Crust

Fresh Mango Pure, Green Mango, Puffed Quinoa, Fresh Cheese, Local Basil



PREMIUM BAR PACKAGE

Gin: Hendricks
Vodka: Grey Goose
Tequila: Maestro Blanco
Mezcal: Montelobos Espadin
Rum: Havana 7 Años
Whiskey: Johnnie Walker Black Label
Liquors: Ancho Reyes Green or Red

BEER

Montejo, Victoria, Negra Modelo,
Modelo Especial, Pescadores IPA,
Pescadores Blonde Ale

WINE

Red: Pinot Noir and
Cabernet Sauvignon

White: Semillon Sauvignon Blanc
and Pinot Grigio

Rose: MiMi, Provence

COCKTAILS

Har Mar Superstar

Mezcal Negroni

Chechen

PRICING

1st Hour \$60 / person

2nd Hour \$55 / person

3rd Hour onwards \$50 / person

REGULAR BAR PACKAGE

Gin: Tanqueray
Vodka: Stolichnaya
Tequila: Maestro Blanco
Mezcal: Union
Rum: Havana 3
Whiskey: Jameson
Liquors: Ancho Reyes
Green or Red

BEER

Victoria, Montejo, Negra
Modelo and Modelo Especial

WINE

Red: Monastrell, Syrah

White: Sauvignon blanc

COCKTAILS

Margarita
El Solar

PRICING

1st Hour \$50 / person

2nd Hour \$45 / person

3rd Hour onwards \$40 / person

HOUSE BAR PACKAGE

Gin: Tanqueray
Vodka: Smirnoff
Tequila: Maestro Blanco
Mezcal: Union
Rum: Havana 3
Whiskey: Jameson

BEER

Victoria and Montejo

WINE

Red: Monsatrell Syrah

White: Sauvignon Blanc

PRICING

1st Hour \$40 / person

2nd Hour onwards \$35 /
person

FREQUENTLY ASKED QUESTIONS

Q. What is the capacity of the space?

For a sit-down dinner our capacity is 100 - 120 people. For a stand-up canapé event or cocktail party we can accommodate up to 300 people.

The back bar can accommodate up to 150 people. We do not offer sit-down dinners in the bar, only standing events with bar snacks.

Q. Can I rent ARCA without the back bar?

The rental fee of ARCA includes the back bar, so if you are hiring the restaurant, you will automatically have use of the bar space as well. It is not possible to rent ARCA without also renting the back bar, although the back bar can be rented exclusively from the restaurant.

Q. What kind of food do you serve at ARCA?

The cuisine at ARCA is a unique style of modern farm-to-table Mexican cuisine using local and seasonal ingredients. Our menu changes frequently according to the season and availability of produce.

Q. Do you offer canapés?

Yes. If you require canapés in addition to our sit-down dinner menus, or canapés alone, please contact us for more information and a package can be made to suit your needs. In the back bar, our snacks are a little larger in size than regular canapés.

Q. Are there options for vegetarians and vegans?

Yes, we can certainly cater any of our food packages to be suitable for vegetarians vegans, and pescatarians. If you have any dietary requirements at all please just let us know.

Q. Is it possible to arrange a tasting of the menu?

Because our menu is seasonal and changes frequently, it is not possible to do a tasting of the actual dishes you will have for your event until 2 weeks before your event date. Please ask us for more details if you wish to arrange a tasting for a confirmed event.

Q. What happens if it rains? Can tarps be used to cover the space?

If your event is 50 people or less, we have enough covered space from the rain in our dining room and bar. If your event is larger than 50 – 60 and there is a strong chance of rain, we strongly suggest having your event planner work with us to organize tarps beforehand. We do have some small tarps, but if larger ones are required they will have to be rented.

Q. Can I bring my own flower arrangements and other types of decoration?

Yes. You may arrange to bring your own decoration including your own serviettes and tableware if required. The only thing we do not allow is the use of confetti.

Q. Can we use the space during the day, for a brunch or lunch event?

We currently only offer the space for events in the evening, from 6pm – 12am.

Q. Can my event go later than 12am?

In some cases we can extend until 2am but a permit is required and extra fees will be charged. Please contact us for more information.

Q. What kind of sound-system do you have at ARCA? Is it sufficient to use with a DJ?

Our house sound-system is not suitable for use with a DJ, only if you are using an ipod for background music. If you do require a DJ, we have a larger sound-system that is available for rent, as well as CDJs, a mixer and turntables.

Q. How far in advance do I have to reserve my date? What do I need to do?

You can reserve your event date with us up to 18 months in advance. First, please check with us to see if your desired date is available. Once you have chosen your food and beverage packages and confirmed all of the details, we will send you a contract to sign. At the time of signing, we ask for a 50% deposit to confirm the event.



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