CONQUER
PADEL CLUB

TIER 1 *Play & Snack* | $35 per person

Ideal for short corporate mixers, padel tournaments, and casual social gatherings.
This package delivers easy-to-eat dishes designed for sharing and movement. Each item is served ready-to-enjoy, perfect for events without a kitchen on-site. Ideal for fueling a fun game day or post-match celebration.

Includes: 2 starters | 2 mains | 1 slide

Starters

- ***Mini Guacamole Cups with Chips***

Individual portions of creamy avocado and lime, served with crispy tortilla chips.

- ***Baja Shrimp Tostadas***

Crispy wonton shells topped with shrimp, aioli and avocado.

- ***Roasted Corn Cups***

Street-style corn served with corija cheese and Tajín chili.

- ***Fish Ceviche***

Marinated in lime with tomato, onion, jalapeño, avocado and cilantro.

- ***Fresh Fruit & Chile Mix cups***

Seasonal fruit tossed with lime and Tajín for a refreshing bite.

- ***Caesar Salad***

Romaine lettuce, parmesan, croutons, and house dressing.

Mains

- ***Mini Pulled Pork Sliders***

Slow-cooked pork with smoky aioli and pickled onions.

- ***Chicken Tinga Tacos***

Corn tortillas filled with achiote-tomato chicken, avocado cream and pickled onion.

- ***Grilled Cauliflower Quesadilla***

Corn tortilla with harissa marinated cauliflower and melted cheese (Vegetarian).

- ***Baja Fish Mini Tacos | Chipotle Mayo***

Crispy fish in beer batter, cabbage slaw, avocado cream and chipotle mayo.

Sides

- ***Cilantro Rice***

Traditional rice served with black beans and pico de gallo.

- ***Mixed Green Salad***

Spring mix with cucumber, tomato and Dijon vinaigrette.

- ***Power Bowl***

Quinoa, arugula, feta, and grilled vegetables with Dijon vinaigrette.

TIER 2 *Corporate Padel Lounge* | $45 per person

Designed for private meetings, brand activations, or premium social events.
This tier elevates the casual padel experience into a refined culinary gathering. Guests enjoy a variety of flavors, ideal for networking or team celebrations. All items are served family-style ready to enjoy without the need for a kitchen on-site.

Includes: 2 Appetizers | 2 mains | 1 salada | 1 Dessert Bites

Starters

- ***Chorizo & Cheese***

Chorizo, cream cheese and sour cream dip served with corn chips.

- ***Tzatziki & Hummus***

Greek-style dips served with corn.

- ***Grilled Vegetables***

Fire-roasted seasonal vegetables topped with sour cream and harissa.

- ***Mini Tacos Gobernador***

Corn tortillas filled with shrimp and melted cheese.

- ***Mahi Mahi sashimi***

Thin slices of fish marinated in ponzu, wonton shells and topped with aioli.

Mains

- ***Braised Short Rib Tacos***

Braised for 8 hrs and topped with pickled onions and avocado cream.

- ***Zarandeado Fish Tacos***

Marinated grilled Mahi Mahi with roasted peppers and kale salad.

- ***Octopus Ranchero Tacos***

Sauteed octopus with ranchera sauce and topped with pickled onions and avocado cream.

- ***Grilled Chicken Skewers***

Grilled with onions and bell peppers glazed in mango habanero sauce.

- ***Baja Shrimp Bowl***

Cilantro rice, sauteed shrimp, sour cream and chili oil.

- ***Mushroom Al Pastor Tacos | Vegetarian option***

Marinated mushrooms, pineapple, pickled onion and red sauce (vegetarian).

Salad

- ***Power Padel Salad***

Arugula, quinoa, cranberries, goat cheese, and citrus vinaigrette.

- ***Caesar Salad***

Romaine, croutons, parmesan, cherry tomatoes and Caesar dressing.

- ***Power Green***

Spring mix, cucumber, cherry tomato, bell pepper, feta, and Dijon vinaigrette.

Desserts

- ***Mini Tiramisu***

Creamy espresso-soaked layers, mascarpone cheese and cocoa mix.

- ***Energy Balls***

Cocoa, dates and sesame seeds.

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TIER 3 *Morning Energy Brunch* | $30 per person

Perfect for early tournaments, business meetings, or morning networking events.
Start the day with a vibrant and energizing experience. Designed for easy service and on-the-go enjoyment, ideal for athletes, teams, and executives gathering before or after the game. All items are delivered ready to serve and require no on-site kitchen.

Includes: American Coffee & Orange Juice

- ***Mini Chilaquiles Bowls***

Crispy tortillas, green tomatillo or red tomato sauce, cheese, cream, and a scrambled egg.

- ***Yogurt Parfaits***

Greek yogurt, house-made granola, and seasonal fruit (blueberries, strawberries, mango).

- ***Breakfast Burritos***

Flour tortilla filled with scrambled eggs, cheese, pico de gallo, and avocado cream.

- ***Mini French Toast***

Served with butter, maple syrup, berry mix and cinnamon-sugar dusting.