



DEL CAMPO
CATERING

2024



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ABOUT US

FOR THOSE WHO LOVE TO DINE OUTSIDE

Del Campo Catering offers a variety of options for your outdoor lunches. We are known for our Peruvian flavor, for the use of organic products, and especially for our original and eco-friendly presentations.

We offer picnics, pachamancas, & box lunches & experiences along with your picnics, for all types of routes and activities.

Throughout our years of experience, our sincere concern for the environment has led us to work more responsibly and to be more aware of the footprint we leave on our planet. Therefore, our product is clearly focused on a responsible commitment to the natural environment in which we carry out our activities.

PICNICS

PRICES

	Reg. Price
1 - 4 paxs	US\$497
5 paxs.....	US\$507
6 paxs.....	US\$521
7 paxs.....	US\$658
8 paxs.....	US\$692
9 paxs.....	US\$740
10 paxs.....	US\$762
11 paxs.....	US\$785
12 paxs.....	US\$840

- Guides and drivers included
- Additional: US\$20 Bottle of Wine - Intipalka

Prices include local taxes

WHAT WE INCLUDE IN OUR PICNICS

We take it upon ourselves to transport the picnic gear and food in our own mobility, that is, the tables, chairs, kitchenware, awnings, bathroom tents, kitchen tents and others that are necessary to put together a nice lunch outdoors.

Lunch starts with an entry that varies according to the season. We may offer homemade soups with delicious aromas or fresh organic vegetable salads. The main course will depend on the clients' diets and a fresh herbal tea or a delicious coffee accompanies the dessert at the end of lunch. We do not serve soft drinks, but we do serve delicious natural refreshments.

The holidays of **July 28, December 24, 25 and 31 and January 1** will have a surcharge, which will be sent by email at the time of your quote.

PICNIC STAFF

	COOK	ASSISTANT	WAITER	HYGIENE	DRIVER
1-6 pax	1	1	1	1	1
6-8 pax	1	2	1	1	1
8-12 pax	1	2	2	1	1





NEW

PACHAMANCA

PRICES

	Reg. Price
1 - 4 paxs	US\$600
5 paxs.....	US\$632
6 paxs.....	US\$672
7 paxs.....	US\$820
8 paxs.....	US\$877
9 paxs.....	US\$920
10 paxs.....	US\$982
11 paxs.....	US\$1022
12 paxs.....	US\$1062

- Guides and drivers included

Prices include local taxes

WHAT WE INCLUDE

- Fresh salad
- Homemade sauces to go with the pachamanca
- A seasonable dish made of vegetables
- Tubers according to the season
- Lamb, pork and chicken marinated in fine herbs
- Dessert
- Coffee and hot drinks
- *Additional:* US\$20 Bottle of Wine - Intipalka

OUR PACHAMANCA

The Pachamanca is a traditional cooking technique that dates back to ancient times. At Del Campo Catering we're committed to offering unique and memorable experiences, and we love to prepare this option for our clients, with first-class service and 100% organic local products. Let's share this culinary experience as local people did in ancient times in moments of celebration, friendship and family.

We prepare and present this banquet in the most attractive and traditional way, always focused on maintaining the characteristic flavor that makes this meal something very original and unique. We offer a combination of flavors that will captivate those present in this very special moment of sharing what Mother Earth provides us.





NEW

NATURAL DYE WORKSHOP & PICNIC

The natural dye workshops that we offer are unforgettable experiences of culture and color. During our one-hour workshops in the countryside, surrounded by beautiful Andean landscapes, we will invite our visitors to work themselves with woolen yarns made from alpaca fibers and with three native dye plants, with the help of our team of women artisans to dye and thus obtain wonderful colors with natural ingredients.

Del Campo Catering works with Pichinku, a social project committed to preserving the rich cultural and environmental heritage of the Andes. Each workshop directly benefits the preservation of artisan techniques and the well-being of those who practice them.

**PRICES FOR LOCATIONS BETWEEN:
PISAQ AND URUBAMBA**

	Reg. Price
6 paxs.....	US\$767
7 - 8 paxs	US\$948
9 - 10 paxs	US\$1028
11 paxs	US\$1071
12 paxs.....	US\$1134

**PRICES FOR LOCATIONS BETWEEN:
URUBAMBA - OLLANTAYTAMBO AND TIOBAMBA**

	Reg. Price
6 paxs.....	US\$807
7 - 8 paxs	US\$988
9 - 10 paxs	US\$1068
11 paxs	US\$1111
12 paxs.....	US\$1174

- Guides and drivers included
- Additional: US\$20 Bottle of Wine - Intipalka

Prices include local taxes

WHAT WE INCLUDE

1 hour workshop / 100gr yarn wool per client / local experts / Bilingual guide / All the equipment for dyeing (pots, stove, aprons, gloves, among others)





BOX LUNCH

BOX LUNCH LIGHT* US\$18.00

- 1 Starter
- 1 Main dish
- 1 Dessert
- 2 Pieces of fruit
- 1 Chocoteja

Paper Bag or Cloth Bag



BOX LUNCH DELUXE* US\$25.00

- 1 Starter
- 2 Main dish
- 1 Dessert
- 2 Pieces of fruit
- 1 Chocoteja
- 1 Dehydrated fruit mix (apple, pineapple, mango, according to the season)

Paper Bag, Cloth Bag or Returnable Basket



BOX LUNCH TAIPA* US\$21.00

- 1 Starter
- 2 Main dish
- 1 Dessert
- 2 Pieces of fruit
- 1 Chocoteja

Paper Bag or Cloth Bag



SNACK PACK* US\$15.00

- 1 Homemade granola bar or vegan chocolate bar
- 1 Chocolate Brownie or Banana muffin with cacao nibs
- 1 Dehydrated fruit and nut mix
- Apple, pineapple, mango, depending on the season.
- Almonds, pecans and apricots.
- 1 Chocoteja

Paper Bag or Cloth Bag



BASKETS_____

Box Breakfast and Box Lunch Baskets are services with kitchenware, returnable to the hotel.
A complimentary Tea Basket can accompany this service.

Please request at the time of your reservation.

BOX BREAKFAST* US\$18.00

- 1 Natural yogurt with granola and floral honey
- 1 Fruit salad of the season
- Toast made from local bread
- 1 Scrambled eggs or smoked trout with candied cherry tomatoes and basil

Paper Bag or Cloth Bag

BOX LUNCH BASKETS* US\$24.00

- 1 Starter
- 2 Main dish
- 1 Dessert
- 1 Fruit
- 1 Chocoteja
- 1 Water in glass bottle
- 1 Natural Refreshment

**Returnable Basket*

Prices include local taxes
***Minimum order 3 units**





ENVIRONMENT ---

COMMMITMENT TO OUR ENVIRONMENT

Over the years we have managed to convert all the containers we use to biodegradable, which is why we DO NOT deliver plastic bottles in our products. We understand that all our clients need water for their activities, so we recommend contacting us to see the best solution for their specific logistics.

Likewise, at our catering company we compost organic waste and we separate the rest of the waste in order to be taken to recycling centers.



RESERVATIONS

Thank you for your preference, requests for reservations or quotes should be sent via email to our operations department. These requests will be answered within 24 hours.

Email for reservations: delcampocatering@gmail.com

At the time of your reservation or confirmation please provide the diets and food restrictions of your passengers.



PAYMENT _____

To confirm a reservation we ask for 100% of payment via bank deposit, maximum 7 days before the service.

If there is a **cancellation 48 hours or less before the service**, we will still charge 100% of the service.

In case of **cancelations due to the closure of borders or circumstances related to Covid 19**:

Requesting the cancelation 48 or 24 hours antes: 80% of the total will be refunded.

Requesting the cancelation the same day of the service: 50% of the total will be refunded.

BANK INFORMATION:

Banco de Crédito - Account in USD \$

Quechua Treks Perú EIRL

Account Number: 2852233318163

Account Number for transfers from other banks: 00228500223331816358

CONTACT



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DELCAMPOCATERING@GMAIL.COM



CALLE BOLIVAR 108, LAMAY. CALCA, VALLE SAGRADO DE LOS INCAS

