

GENERAL INFORMATION PACKAGE 2026

Pangas
Beach Club

Photo: Jonathan Yonkers



Pangas

Beach Club

Timeless Elegance Meets Beachfront Casual here at Pangas Beach Club

With rustic driftwood lounge chairs, fresh gourmet dishes and pumping surf breaks right at your fingertips, Pangas is the perfect place to get lost in Tamarindo's laidback tropical lifestyle.

Located on the sands of north Tamarindo beach, Pangas is a breezy beach club by day and a relaxed restaurant and bar by night. Whether grabbing an afternoon beer in your board shorts or enjoying a candlelit dinner in the dining room, Pangas has something for everyone.

Chill out with a refreshing blended fruit drink or sample some of the area's freshest seafood. Our chefs use the area's freshest local seafood caught straight from the region's best fishermen with all-natural, local ingredients to accent the beachfront flavors of the Costa Rican coast in every bite.

For your own private affair... Pangas Beach Club offers a one-of-a-kind venue in a setting marked by exceptional natural beauty. Pangas' staff is ready and willing to cater for your corporate event, destination weddings or private party—postcard worthy sunset views included!

CONTACT INFORMATION

info@pangasbeachclub.cr



PangasTamarindo



pangasbeachclubcr.com



[pangasbeachclubcr](https://www.instagram.com/pangasbeachclubcr)



Photo: Megan McCullor

Pangas

Beach Club

Nestled by our signature trees, our stunning outdoor ceremony spaces offer breathtaking views of tranquil Tamarindo Beach. Imagine your grand entrance down the aisle, surrounded by the vibrant beauty of Costa Rica!

After exchanging vows in this beachfront paradise, your photographer will capture unforgettable moments with family and friends, all framed by the ocean's shimmer. Meanwhile, your guests can unwind during an enchanting cocktail hour, enjoying delicious hors d'oeuvres and the refreshing ocean breeze while soothing melodies set the mood.

Planning your dream wedding should be a joyful journey, and we're here to help! Our experienced team will connect you with passionate wedding planners who will handle every detail—from rentals and photography to hair, makeup, transportation, entertainment, floral designs, and even your wedding cake. Let us take the stress out of planning, so you can focus on celebrating your love and creating unforgettable memories!

The Journey to your Wedding: a Smooth and Magical Experience

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EVENT OPTIONS



PRIVATE EVENT

For a more intimate atmosphere, you can choose exclusive use of our venue for your celebration. This option privatizes the entire restaurant, providing all furniture, cutlery, glassware, and white fabric napkins. You'll also have access to our salon, kitchen, and bar staff, with the number of servers tailored to your guest count, ensuring exceptional service for you and your guests.

The minimum food and beverages sales requirements are the following:

For groups up to 80 guests		For groups from 81 to 125 guests	
January, February, March:	\$13,200	January, February, March:	\$21,000
April, May*:	\$11,000	April, May*:	\$19,000
June*, July*:	\$10,000	June*, July*:	\$18,000
August*, September*:	\$10,000	August*, September*:	\$18,000
October*:	CLOSED	October*:	CLOSED
November:	\$10,000	November:	\$18,000
December:	\$13,200	December:	\$21,000

For groups bigger than 125 guests: The estimate upon request (according to the logistics related to the event).

DEPOSIT REQUIRED

For groups from 2 to 80 guests	For groups from 81 to 125 guests
\$1,000	\$2,000

GENERAL NOTES

The minimum consumption fee covers food, beverages, and the use of our furniture. It does NOT include event planning or any other event-related services.

(*) The rainy season runs from May to October, making tent rental MANDATORY for all events. April and November are transitional months, so tent rental MAY ALSO be necessary depending on the weather conditions.

All events end at 10 pm, NO exceptions.



Photo: Toh Gouttenoire

NON-PRIVATE EVENT

The right-hand side of our restaurant will be exclusively dedicated to your celebration while remaining open to the public. This area can comfortably accommodate up to 50 guests. It includes our furniture for the reception, along with cutlery, glassware, and white fabric napkins. You'll also have access to our salon, kitchen, and bar staff, with the number of servers tailored to your guest count, ensuring a delightful experience for you and your guests.

The minimum food and beverages sales requirements per person and set-up fees are the following:

January, February, March:	\$165
April, May*:	\$140
June*, July*:	\$130
August*, September*:	\$130
October*:	CLOSED
November:	\$130
December:	\$165

A set-up fee is charged for non-private events:

From 2 to 30 guests	\$1,650
From 31 to 50 guests	\$1,100

DEPOSIT REQUIRED

From 2 to 50 guests \$1,000

GENERAL NOTES

The minimum consumption fee covers food, beverages, and the use of our furniture. It does NOT include event planning or any other event-related services.

(*) The rainy season runs from May to October, making tent rental MANDATORY for all events. April and November are transitional months, so tent rental MAY ALSO be necessary depending on the weather conditions.

All events end at 10 pm, no exceptions.

At non-private events, chairs or benches for the ceremony HAVE to be rented.

At non-private events, ONLY live music is allowed.

FOOD & SERVICE

IMPORTANT DETAILS

PRIVATE EVENTS

Serving style options for private events

From 2 to 60 guests: plated menu* or buffet.

From 61 guests up: buffet style only.

NON-PRIVATE EVENTS

Serving style options for non-private events

From 2 to 40 guests: plated menu* or buffet.

From 40 to 50 guests: buffet style only.

(*) PLATED MENU POLICES

From 2 to 35: 2 appetizers options, 3 main course options, and 2 dessert options.

From 36 to 60: 1 appetizer option, 2 main course options, and 1 dessert option.

*When a plated menu is chosen, pre-selection is MANDATORY 10 days prior the event.

SERVICE OPTIONS

The options presented in this General Information Package are the ONLY services we offer. We DO NOT provide "family style" or food stations, NOR DO we serve plated dinners for more than 60 guests.

We DO NOT provide services for vegan or vegetarian weddings, as it is not an area where we have the necessary expertise.

Buffet leftover takeaway is NOT allowed.

KOSHER AND HALAL

Our kitchen is not equipped to meet Kosher or Halal guidelines, so we CANNOT provide authentic Kosher or Halal food. However, for a small number of guests or a special guest, we can coordinate with the 'Kosher Center' in San Jose or local suppliers to arrange for appropriate options.

DIETARY RESTRICTIONS OR ALLERGIES

We provide gluten friendly and lactose free menu items if needed.

We require notification of any dietary restrictions or allergies AT LEAST 10 days in advance.

The guests with the restrictions or allergies, or their designated representative, MUST introduce themselves to our staff upon arrival.

Please be aware that our food MAY contain or come into contact with common allergens, please be advised that cross contamination MAY occur, as factors beyond our reasonable control MAY alter the formulations of the food we serve, or manufacturers MAY change their formulations without our knowledge.



Photo: Jonathan Yonkers

FOOD SELECTION

Passed Hors d'Oeuvres

Meat	Seafood	Vegetarian	
Beef empanada with roasted red pepper coulis.\$4.40 pp	Fish taquito. Salsa Lizano, aioli, fresh lime and coleslaw in a tortilla.\$4.40 pp	Black beans empanada.\$3.85 pp	Grilled baguette with fresh tomato and basil.\$4.40 pp
Pulled pork empanada with tamarindo glaze.\$4.40 pp	Baguette with grilled octopus with extra virgin olive oil, parsley and fresh lime. \$4.95 pp	Cheese empanada.\$3.85 pp	Pejibaye stuffed with heart of palm and aioli.\$4.95 pp
Chicken skewer with coconut-curry sauce served in a coconut.\$4.95 pp	Shrimp empanada with cilantro oil.\$5.50 pp	Green plantain ceviche with fresh lime and cilantro.\$3.85 pp	Patacones. Fried green plantain with guacamole.\$4.95 pp
Chicken skewer with pineapple BBQ sauce.\$4.95 pp	Fish ceviche shots with fresh lime and cilantro.\$6.05 pp	Mini corn tortilla with ratatouille.\$ 3.85 pp	Caprese skewer. Tomato, basil and mozzarella.\$5.50 pp
Coffee rubbed beef tenderloin skewer with a chipotle honey aioli.\$6.05 pp	Mixed seafood ceviche shots (fish, octopus and shrimp.\$6.05 pp	Enyucado. Yucca croquette with cream cheese and chipotle sauce.\$4.40 pp	Goat cheese patty fried and topped with mango chutney.\$5.50 pp
	Tuna Bite. Yellow fin tuna, mango and avocado.\$6.05 pp		
	Patacones with lobster medallion and creamy guacamole.\$6.77 pp		

VENDOR'S MEAL \$22 pp
Includes one non-alcoholic beverage

KIDS MEAL \$22 pp
For kids up to 11-years-old:
Fish fingers with French fries
or
Chicken fingers with French fries
or
Spaghetti with butter

*All our prices include the 13% sales and 10% service taxes (law taxes).

PLATED MENUS

Serving style options for private events. From 2 to 60 guests: plated menu or buffet.
Serving style options for non-private events. From 2 to 40 guests: plated menu or buffet.

Plated Menu 1

\$44 pp

APPETIZER OPTIONS

(Choice of 1)

Chilled Avocado and Cucumber Soup. A healthy and refreshing blend garnished with finely chopped pico de gallo.

- OR -

Gazpacho. Served chilled with cucumber, bell peppers, red onions and croutons.

MAIN COURSE OPTIONS

(Choice of 1)

Oven Roasted Chicken. Marinated chicken breast with a white wine herb butter sauce, served with potato purée and sautéed vegetables.

- OR -

Roast Pork Tenderloin. Served with rosemary, baby potatoes and roasted corn chimichurri .

- OR -

Pasta Primavera. Choice spaghetti or penne.

DESSERT OPTIONS

(Choice of 1)

Choose from our dessert menu.

Plated Menu 2

\$55 pp

APPETIZER

Pangas House Salad.

Mixed greens with tomatoes, heart of palm, onion, and avocado with a balsamic vinaigrette.

MAIN COURSE OPTIONS

(Choice of 1)

Beef Skewer. Served with baby potatoes, rosemary and arugula and parmesan salad with balsamic vinaigrette.

- OR -

Grilled Mahi-Mahi. Served over wild rice, julienne vegetables, and our tropical salsa.

- OR -

Pasta Primavera. Choice spaghetti or penne.

DESSERT OPTIONS

(Choice of 1)

Choose from our dessert menu.

Plated Menu 3

\$66 pp

APPETIZER OPTIONS

(Choice of 1)

Quinoa Taboule and Chilled Avocado Soup Shot. Quinoa with a delicious combination of green apple, dried cranberries, and balsamic vinaigrette. The soup is served on the side in a shot.

- OR -

Tropical Goat Cheese Salad. All-natural mixed greens with goat cheese patties, mango confit, and balsamic vinaigrette.

MAIN COURSE OPTIONS

(Choice of 1)

Beef Tenderloin, grilled on an open fire, yucca croquette, sautéed vegetables, onion rings, and Pangas signature Chimichurri sauce.

- OR -

Grilled Chicken Skewer, served in a coconut with yucca purée, and curry-coconut sauce.

- OR -

Mixed Vegetable Platter. Stack grilled vegetable Napoleon served with wild rice, fresh tomato suace, and yucca purée.

DESSERT OPTIONS

(Choice of 1)

Choose from our dessert menu.

Plated Menu 4

\$77 pp

APPETIZER

Guanacaste Group Sampler. Parrot fish ceviche, smoked fish dip with fried plantains, pineapple chili glazed wings, and mixed seafood, served on a slab of polished hard wood with banana leaf.

STARTER

Mixed Green Salad. Served with micro greens and a blackberry vinaigrette.

MAIN COURSE OPTIONS

(Choice of 1)

Black Angus Rib Eye, grilled on an open fire, yucca croquette, sautéed vegetables, onion rings, and Pangas signature Chimichurri sauce.

Grilled Lobster on an open fire, served with melted garlic and herbs butter, vegetables, and rice.

Baked Veggie Ratatouille. Oven roasted zucchini stuffed with ratatouille and topped with organic goat cheese, served with wild rice and "picadillo de chayote".

DESSERT OPTIONS

(Choice of 1)

Choose from our dessert menu.

*All our prices include the 13% sales and 10% service taxes (law taxes).

BUFFET MENUS

Serving style options for private events. From 2 to 60 guests: plated menu or buffet. From 61 guests up: buffet style only.

Serving style options for non-private events. From 2 to 40 guests: plated menu or buffet. From 40 to 50 guests: buffet style only.

Buffet Menu 1

\$67 pp

Guanacaste Group

Sampler: Parrot fish ceviche, smoked fish dip with fried plantains, pineapple chili glazed wings, and mixed seafood; served on a slab of polished hard wood with banana leaf

Salad: mixed greens, tomato, cucumber, shredded carrot, red pepper, red onions, and passion fruit vinaigrette

Coconut rice

Smoked baby back ribs with a tropical BBQ sauce

Yellow fin tuna, sesame encrusted and seared sliced, served with ginger, wasabi, and soy sauce

Dessert, 1 option

Buffet Menu 2

\$67 pp

Corn and flour tortillas

Guacamole

Pico de gallo

Grilled vegetables skewers

Rice and beans

Marinated Mahi-Mahi

Marinated flank steak

served with 3 sauces: chimichurri, chipotle aioli, and Diabla (hot)

Dessert, 1 option

Buffet Menu 3

\$61 pp

Corn and flour tortillas

Guacamole

Pico de gallo

Pineapple coleslaw

Ceviche shots

Grilled vegetables skewers

Rice and beans Caribbean style with coconut milk

Marinated chicken breast

Pulled roasted pork with tamarindo glaze

Chilero (hot)

Dessert, 1 option

Buffet Menu 4

\$61 pp

Salad: mixed greens, tomato, cucumber, shredded carrot, red pepper, red onions, heart of palm, sweet corn, and passion fruit vinaigrette.

Gazpacho

Sautéed julienne vegetables

Potato purée

Oven roasted chicken with a white wine herb sauce

Grilled Mahi-Mahi

with mango avocado pico de gallo

Dessert, 1 option

Buffet Menu 5

\$73 pp

Salad: mixed greens, tomato, cucumber, shredded carrot, red pepper, red onions, heart of palm, avocado, sweet corn, goat cheese patties, and 2 vinaigrettes: passion fruit and balsamic

Crema de ayote (Squash soup)

Grilled vegetables

Napoleons (tomato, zucchini, eggplant, and roasted red pepper)

Yucca purée

Blackened sea bass with a watermelon cucumber and peppermint salsa

Coffee rubbed flank steak served with 3 sauces: chimichurri, chipotle aioli, and Diabla (hot)

Dessert, 1 option

Buffet Menu 6

\$85 pp

Salad: mixed greens, tomato, cucumber, shredded carrot, red pepper, red onion, heart of palm, sweet corn, avocado, and 3 vinaigrettes: passion fruit, balsamic, and tamarindo

Corn and flour tortillas

Guacamole

Pico de gallo

Ceviche shots

Fried plantains

Grilled vegetables skewers

Rice and beans Caribbean style with coconut milk

Blackened Mahi-Mahi with watermelon cucumber and peppermint salsa

Pineapple BBQ pork ribs

Coffee rubbed flank steak served with 3 sauces: chimichurri, chipotle aioli, and Diabla (hot)

Dessert, 1 option

***Buffet leftover takeaway is not allowed.**

*All our prices include the 13% sales and 10% service taxes (law taxes).



DESSERT OPTIONS

FROM 2 TO 35 GUESTS

Chocolate Cake
Coconut Flan
Crocante (Chocolate and Walnut Roll)
Coffee Panna Cotta
Fresh Fruit Skewers
Lemon Pie
Mini Churros with Chocolate Ganache
Mini Churros with Dulce de Leche
Nutella Stuffed Cookies
Passion Fruit Panna Cotta

FOR MORE THAN 36 GUESTS

Chocolate Cajetas
Coconut Cajetas
Crocante (Chocolate and Walnut Roll)
Fresh Fruit Skewers
Mini Churros with Chocolate Ganache
Mini Churros with Dulce de Leche
Nutella Stuffed Cookies

Pangas
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BAR PACKAGES

Welcome Drinks

Fresh coconut water
served in a coconut... \$4.40 pp

Coco Loco. Coconut water,
coconut cream, guaro, tequila,
gin, and rum, served in a
coconut..... \$10.79

Tap Water Station

Filtered tap water containers
with slices of fresh fruit or
cucumber..... Free.

Bottled Water Station

Bottled water containers
with slices of fresh fruit or
cucumber.
Price per person for:
3 hours\$6.78
4 hours\$8.71
5 hours\$10.65



Photo: Raw Shoots



Photo: Raw Shoots



Photo: Olivo Film

Each bar package is designed to enhance the previous one, offering a wider selection of beverage options. You can choose the package that best aligns with your tastes and the atmosphere you want to create for you and your guests.

Price per person for	Non-Premium	Premium	Premium Plus
3 hours	\$66.39	\$100.10	\$134.87
4 hours	\$78.45	\$118.29	\$159.40
5 hours	\$90.52	\$136.50	\$183.92

*All our prices include the 13% sales and 10% service taxes (law taxes).

BAR PACKAGES

LIQUORS AND DRINKS SELECTION



Each bar package is designed to enhance the previous one, offering a wider selection of beverage options. You can choose the package that best aligns with your tastes and the atmosphere you want to create for you and your guests.

Non-Alcoholic Beverages

JUICES

Orange and pineapple concentrate
Fruit water shakes

SODAS

Coca Cola, Coca Cola Zero,
Fresca, Ginger Ale, Fanta
Naranja, Club Soda



Photo: Sylvia Guardia

Liquor Type	Wine & Beer	Non-Premium	Premium	Premium Plus
BEER	Imperial (original, Light, Silver) Pilsen	Imperial (original, Light, Silver) Pilsen	Heineken, Modelo, Corona	Draft beer
WINE	Hosue wine: Chardonay, Cabernet Sauvignon	Hosue wine: Sauvignon Blanc, Mabec	House wine: Rosé	House wine: Sparkling wine
APEROL	NA	NA	NA	Aperol
GINEBRA	NA	Gordon's	Bombay Sapphire	Hendrick's
GUARO	NA	Guaro Cacique	Guaro Cacique	Guaro Cacique
MEZCAL	NA	NA	NA	Espadín
RUM	NA	Flor de Caña 4 años	Flor de Caña 7 años	Centenario 12 años
TEQUILA	NA	José Cuervo Oscuro José Cuervo Claro	Espolón Blanco Espolón Reposado	Don Julio Blanco Don Julio Reposado
VODKA	NA	Smirnoff	Absolut	Ketel One
WHISKEY				
Scotch	NA	Johnnie Walker Red Label	Old Parr 12 años	Glenlivet 12 años
Bourbon	NA	NA	Marker's Mark	Bulleit
Spicy	NA	NA	NA	Fireball
Irish	NA	NA	NA	Jameson Irish
COCKTAILS AND LONGDRINKS	NA	Cuba Libre Guaro Sour Jamaicame Crazy Mai Tai Pura Vida Sangria Screwdriver	Bloody Mary Daiquiri Dark & Stormy Margarita (rocks) Mojito Pangas Bay Breeze Piña Colada Tropical Mimosa White Russian	Aperol Spritz Carambola Colada Cosmopolitan Gin & Tonic Mezcalita Moscow Mule Negroni



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