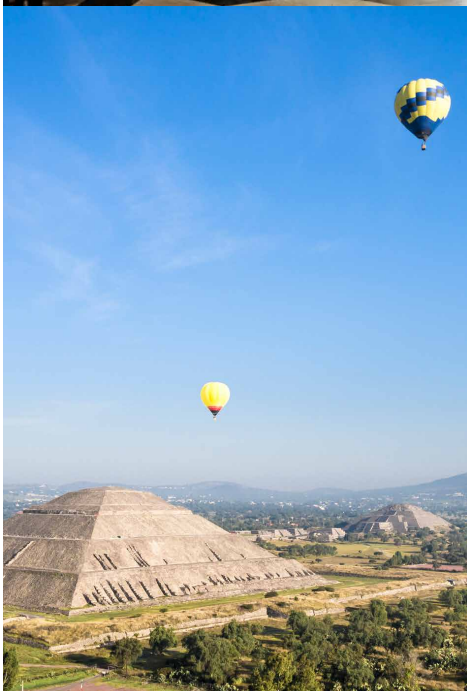




**FOUR SEASONS**  
HOTEL  
MEXICO CITY



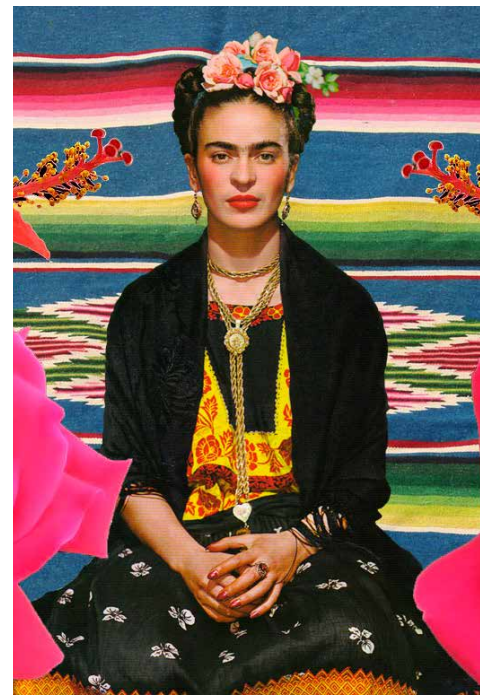
# The luxury that defines the city



## CDMX #1 Place to Go in 2016 by the New York Times

This vibrant metropolis, the country's seat of culture, hosts exciting events such as Formula 1, Mercedes Benz Fashion Week, and Zona Maco. Brace yourself when Mexico City (CDMX) reigns as the World Design Capital for 2018!



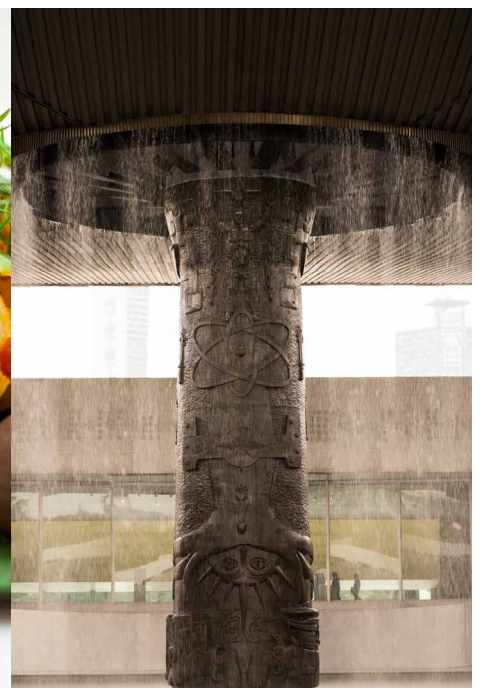


## A Sumptuous Feast for the Soul

A day or a week of exploring would not suffice to see it all. Riveting colors and subjects adorn the inner and outer walls of the city's spectacular structures built from the pre-Hispanic era to the present times. Unique art and majestic architecture are found all over the city and beyond to fill one's senses with awe and wonder.

## Unforgettable & Amazing Food

Mexico City's gastronomical offerings are among the best in the world, so good that many of its visitors come mainly for the pure pleasure of eating! From gourmet venues such as Pujol and Quintonil (#20 and #22 respectively in the World's 50 Best Restaurants) to the locals' favorite *taquerías*, the experience that each one provides is a guarantee of ultimate highs!





COCINA DEL PACÍFICO MEXICANO



"ZARANDEADO" FISH

Located on the Northeast coast lies the state of Nayarit, a destination famous for its sunny beaches and its Zarandeado fish, which is a must in Mexican Gastronomy. The recipe seems to be simple, but it requires patience: it is a fresh fish cooked in the zaranda, a kind of grill where the fish is placed and cooked slowly over wood. It is said that "For a zarandeado fish, the one who waits is the customer, not the fish."

Four Seasons finds in this pre-Hispanic recipe the ideal excuse to launch a new proposal in Mexico City: Zanaya, which gets its name from the combination of "zarandeado" and "Nayarit." It's a novel gastronomic concept that in addition to flattering Mexican palates,

surprises international guests with this national flavor that leaves everyone speechless. Both reason enough to pay homage to Mexican Cuisine.

**THE CHEF**

Leading the restaurant is Chef Tonatiuh Cuevas, whom to respect the origin and to transfer the flavors from the coast to the city trained with the fishermen and the best "zarandeadores" of Nayarit before opening to offer the essence of the region in every Zanaya's creation. "We wanted to bring the taste from the coast, emphasizing the freshness and the quality of the product. The purpose is to present at each table a dish full of new proposals with a great respect of traditional preparations, providing, of course, our touch.", says Chef Tonatiuh.

# The greatness of the "Zarandeado" fish



"ZARANDEADA" BANANA

In addition to the specialty of the House, Zanaya has a bar of ceviches and aguachiles (Mexican dishes made with seafood) with a wide variety of preparations and the freshest marine ingredients and the highest quality. The menu includes products from the coast of Banderas Bay and San Blas.



EXCLUSIVE TERRACE

DISCOVER MORE AT:

[www.zanaya.mx](http://www.zanaya.mx)

ZanayaMX



SUPERIOR ROOM



MASTER SUITE

Conveniently  
located at  
the intersection  
of sanctuary  
and excitement

Four Seasons Mexico City has 240 rooms, including 40 suites, all surrounded by the beautiful, quiet and emblematic garden of the city. The rooms offer views of the garden or the city's avenues, such as Paseo de la Reforma.

Each room is characterized by its spaciousness, its elegant decoration and, above all, its comfort. The sobriety of its colors, the windows that show the majesty of the property and the Mexican works of art create the ideal space that reminds of those palatial houses of the twentieth century, inherited from the Spanish colony, combined with the characteristic hallmark of luxury that defines the Four Seasons.

Each room allows absolute privacy and the suites have separate spaces to work, receive guests and relax. Standard room features include LCD flat-screen TVs and high-speed Wi-Fi. The marble bathrooms have a deep soaking tub and separate shower, with separate bath.

**MORE PHOTOS:**

[www.fourseasons.com/mexico](http://www.fourseasons.com/mexico)

# Important meetings don't always require a boardroom

## LOUNGES

Four Seasons features approximately 1,200 square feet of meeting space, spread across 13 lounges. The capacity of the lounges adapts to the variety of events, from an executive conference for 10 people, to a banquet for 320 diners or a reception for 500 guests.

Its elegant facilities are complemented by expert assistance, succulent cuisine and the meticulous Four Seasons service to ensure that each event is carried out in a memorable and successful manner.



## CATERING

And, if that's not enough, *At Your Place* is the Four Seasons catering service that caters events at home, personal or business meetings, wherever you may be.

## BUSINESS CENTER

Four Seasons Mexico City is also an exceptional executive hotel offering services that meet the needs of its guests 24 hours a day.

The Executive Center offers qualified bilingual assistants and five work terminals, high speed internet connections, printers, color scanners, and photocopier. The two meeting rooms can be booked, each equipped with a TV and DVD player, internet connection and a speaker phone.

## VIRTUAL PLANNER

[bit.ly/virtual3D](http://bit.ly/virtual3D)





Where beautiful minds collide with interesting people



**F**ifty Mils is the renewed and contemporary meeting point of locals and foreigners who like to have a good time in this exclusive gastrobar. The project is led by Mica Rousseau and Axel Pimentel, two of the most influential bartenders in Mexico and Latin America.

This bar breaks with the classic prototype of a hotel bar and surprises with classic cocktails and original creations that perfectly reflect the creative moment that Mexico lives in the field of mixology.

And, of course, in the land of mezcal and tequila the palate should not be deprived of Four Fifty, a special edition of Wahaka Mezcal in which Mica and Axel participated by creating the flavor profile. It is prepared with Agave sprat from Oaxaca and cooked with mango, dehydrated Dominican banana, cardamom and herbal teas from Morocco. For tequileros: Hot Primavera is one of the unmissable cocktails.

Fifty Mils best-selling cocktails are: Inside Manhattan, Billy the Kid and Bugs Bunny, just to name a few; although it's worth trying out the whole menu and venturing out to taste the team creations.

Every member of the staff is not only a reference of mixology in the city, but altogether converge in a must-stop for all national and international visitors who enjoy a good cocktail and want to discover what Mexico's new flavor is.

**BEST BARTENDERS IN THE CITY**

**MICA ROUSSEAU**  
#1 Worldclass México 2016  
#1 Bacardy Legacy 2012  
Best Bartender in America 2016

**FÁTIMA LEÓN**  
#1 Worldclass Mexico 2017

**JORGE LANDEROS**  
#1 Bacardy Legacy 2017

**BILLY THE KID**

**FRIJOLITO COCKTAIL**

DISCOVER MORE AT:

[www.fiftymils.mx](http://www.fiftymils.mx)

[f](#) [t](#) [i](#) Fifty Mils



First we set  
the bar, now  
we're raising it.



**FOUR SEASONS**

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MEXICO CITY

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