



EVENTS



Los Danzantes
•COYOACÁN•

- ❖ The ‘dance’ (Los Danzantes means ‘the ritual dancers’) began in 1995, in the Santa Cruz building in the center of Coyoacán.
- ❖ Los Danzantes opened its doors to honor our gastronomic and cultural riches, with special attention to locally-produced drinks such as Mexican wines and agave distillates—mezcal.
- ❖ Our facilities pay homage to our historical ancestral awareness of the Quinto Sol (the Five Suns of creation), recognizing and reconciling ourselves with our origins. In every corner the power of our cultural fusion is exhibited. Los Danzantes is the ideal place to fall in love with Mexico and its history.





Since the beginning, *mezcal has been the drink of the house*, produced for over 25 years at our own distillery in Santiago Matatlán, Oaxaca, home to the prestigious Los Danzantes brand mezcals.





Our murals and carvings evoke our ancestral memory with which we reconcile our origins. Joel Rendón, a renowned Mexican muralist-engraver, has made his mark in every corner of the restaurant, such as the hand-carved bar, the gold-leafed image of the serpent Omecóatl, and his painted murals that evoke the landscapes of pre-Hispanic Mexico.





At Los Danzantes we have the extensive expertise necessary to successfully carry out your special events.



Over the years, we have been chosen for personal celebrations, and as a venue for press conferences, product launches, book presentations, business dinners, corporate breakfast meetings, New Year's events, and art exhibitions.





Our menu encompasses the most iconic ingredients of Mexican gastronomy employing cutting-edge culinary techniques, seeking to satisfy the most demanding palates.



LOWER LEVEL



the terrace

The exterior extension of the restaurant, this is an open-air space with a retractable awning, offering a privileged view of the Centennial Garden Square, where the emblematic Fountain of the Coyotes is found, and framed by an oasis in harmony with nature.



Conventional set-up: 45 persons



Coyoacán represents the essence of Mexico, having been, and continuing to be an inspiration for great artists. Today, in the 21st century, 500 years since the arrival of Hernán Cortés, it keeps alive and strengthens our artistic and cultural heritage, affording us the opportunity to ponder, and above all, to appreciate our history.



UPPER LEVEL



the wine cellar

This is a space dedicated to the wider promotion of the culture of Mexican wines, finished entirely in mahogany, with a beautiful view of the Centennial Garden.



Conventional setup: 20 persons

毛里求斯



毛里求斯

UPPER LEVEL



Alipús salon

This space is inspired by Project Alipús, a venture initiated by the Los Danzantes Group in 2000, formed by 11 mezcal-producing families and six communities in Oaxaca.



Conventional set up: 20 persons



Decorated with urns and demijohns—large glass vessels in which mezcal was traditionally stored—this is the ideal place to enjoy the tranquility of Los Danzantes, with a view of the Fountain of the Coyotes. It features a beautifully engraved bar serving sophisticated mezcal cocktails and has attractive tables and tall bar seats. It is perfect for celebrating casual events.



UPPER LEVEL



private salon

This is the most intimate space in the restaurant, its walls and ceiling completely decorated with a photograph, representing the harvest and initial preparation of the agave for making mezcal, evoking the atmosphere of the agave-growing landscape.



Conventional setup: 8 persons



Your view of the beautiful central square of Coyoacán makes Los Danzantes the perfect, exclusive place to enjoy our cuisine and the special atmosphere of Coyoacán.





DIVERSITY AND SUSTAINABILITY



Los Danzantes
•COYOACÁN•



- ❖ Most of the vegetables, flowers, fruit, roots crops and sprouts that we use to prepare our dishes at Los Danzantes Coyoacán come from the aquatic paradise of Xochimilco. Since 2007, Los Danzantes has maintained two *chinampas*—ancestral floating gardens—helping to preserve this ancient cultivation technique.
- ❖ The corn (maize) that we offer to our diners is planted and cultivated with respect in accordance with tradition, responsibly maintaining the relationship between nourishing the land and protecting the ecosystem.





- ✦ Corn is the source of our identity, on a national and local level.
- ✦ Los Danzantes created “Centéotl” in 2019, an heirloom corn cultivation project, located in Amatlán de Quetzalcóatl, in Tepoztlán, Morelos.
- ✦ We are recovering the cultivation of the heirloom corn that bears memories of ancestral times and the vibratory force of the four elements.





TOWARD THE CONSERVATION OF AGAVE





It is a source of great pride to Los Danzantes to be able to contribute to science, Mother Earth, and our communities through Proyecto Maguey (the Agave Project). In 2014, in partnership with the producers of Alipús mezcals—one of our house brands—and investigators from the Autonomous University of Chapingo, we began cooperative research with the Yucatán Center for Scientific Research (CICY), with support from the Center for Innovation and Research into Educational Development, Training and Social Integration (CIDECI), in order to identify agaves used in the production of mezcal which are difficult to propagate and are threatened by over-exploitation.



THANK YOU!



JESSICA COVARRUBIAS

Sales Executive

eventos@losdanzantescoyoacan.com

tel: 55 2847 3512



losdanzantes.com

@losdanzantes

