
THE SINGULAR®
SANTIAGO
Lastarria Hotel
Salon Bellas Artes
Celebrate in a Singular Way
THE LEADING HOTELS
OF THE WORLD®


Meeting
Rooms



~ Rooftop Bar ~

The perfect backdrop for an unforgettable meeting.
A great view of San Cristobal Hill, amazing sunsets, all in a lounge setting...
creating a unique atmosphere for any casual business gathering.
A good option for cocktails or brunch in the center of Santiago.

Total Area 244 m²

- Pool Area: 57 m²

-Eastern Terrace: 96 m²

- Indoor Area: 91 m²

	Pool Area	"L" Area	Full Rooftop
Cocktail	35	70	105
Buffet	12	50	74
Lunch / Dinner	12	62	74


LONDON
NEW YORK









~ Mulato Gil Salon ~

Featuring a private terrace with natural light and a beautiful waterfall, the Mulato Gil Salon combines elegance with neoclassical design to create the perfect setting.
With direct access from our lobby, this venue is ideal for hosting business lunches or dinners.

Interior Area: 65 m²

Terrace: 35 m²

Total Area: 100 m²

Configurations.



AUDITORIUM
Max. 50 people



COCKTAIL
Max. 50 people



LUNCH | DINNER WITHOUT SPEAKER
Max. 48 people



LUNCH | DINNER WITH SPEAKER
Max. 42 people



SCHOOL WITHOUT/WITH SPEAKER
Max. 34 people



IMPERIAL
Max. 28 people

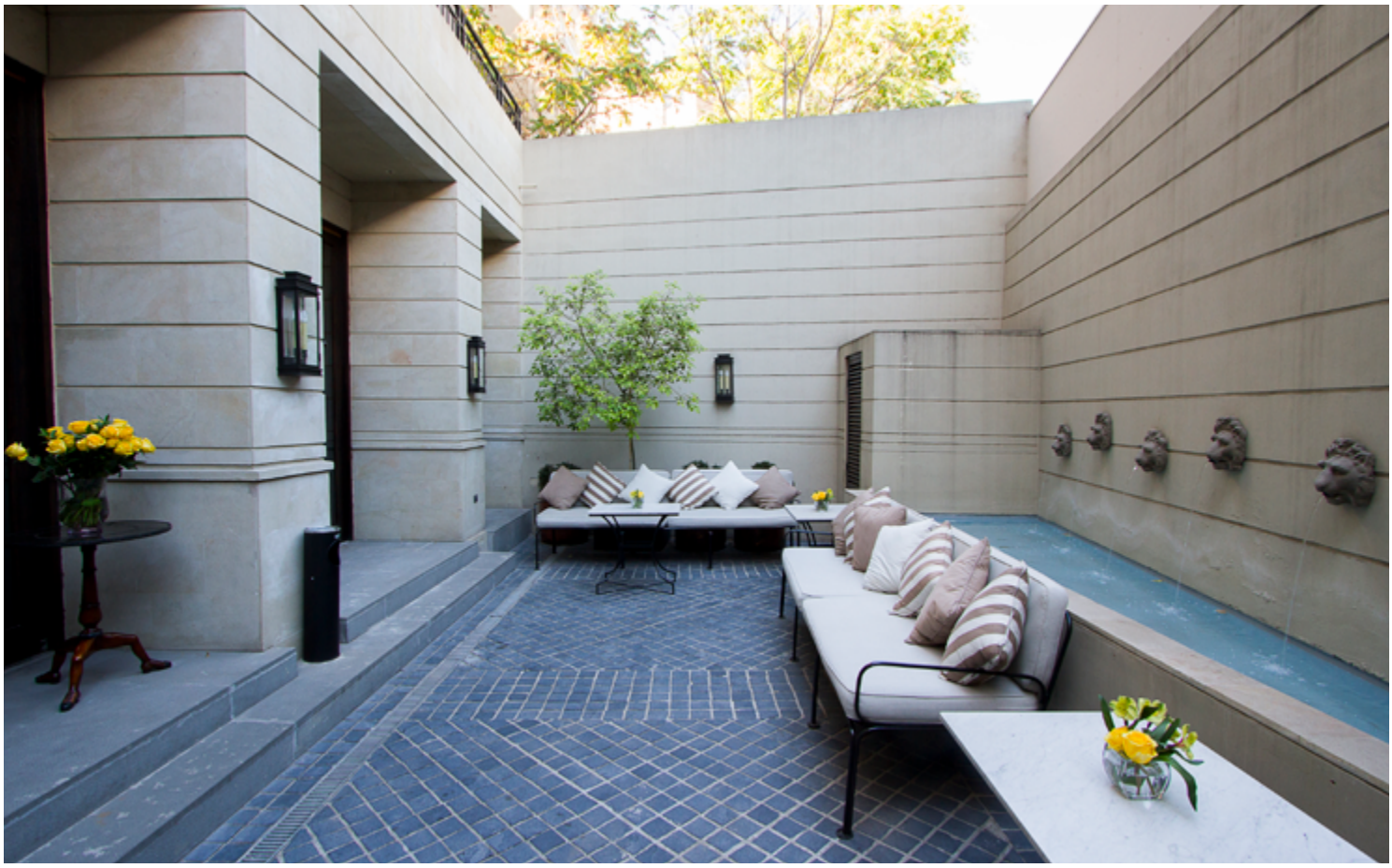


BOARD
Max. 28 people



HALF MOON
Max. 25 people







~ Bellas Artes Salon ~

Every refined detail in this space evokes the charm of a bygone era.
Set in the cultural heart of Santiago, its tranquil and elegant ambiance makes it ideal for business meetings of all sizes. Whether you prefer a formal three-course lunch, a relaxed brunch, or a coffee break buffet, a versatile culinary offering is available for every occasion.
The space can be configured in various layouts to suit your specific needs.

Total Area 55 m²

Configurations.

AUDITORIUM
Max. 60 people

COCKTAIL
Max. 40 people

LUNCH | DINNER WITHOUT SPEAKER
Max. 36 people

LUNCH | DINNER WITH SPEAKER
Max. 30 people

HALF MOON
Max. 30 people

SCHOOL WITHOUT/WITH SPEAKER
Max. 30 people

U TABLE
Max. 25 people

IMPERIAL
Max. 22 people

BOARD
Max. 22 people







~ Tajamares Salon ~

An exceptional city-center venue for conferences, cultural events, and small business gatherings. This elegant boardroom is connected to a more intimate and welcoming lounge area, creating a sophisticated atmosphere to host attendees before or after meetings.

A combined area of 67 m² between the boardroom and the lounge.

Configurations.



COCKTAIL
Max. 25 people



IMPERIAL
Max. 12 people



BOARD
Max. 12 people

Top-level technology enhances the experience of virtual events and video calls.

- High-speed Wi-Fi
- Video camera
- Video conferencing projectors and screens
- All-in-one screen
- Microphone

Please inquire about additional equipment available for your digital event needs.







~ Forestal Salon ~

A prime location in the cultural heart of Santiago, ideal for hosting business meetings in a setting of tranquility and comfort.
State-of-the-art technology enhances the experience of virtual events and video calls.

Total Area 34 m².

Configurations.



COCKTAIL
Max. 20 people



IMPERIAL
Max. 12 people



BOARD
Max. 12 people

Top-level technology enhances the experience of virtual events and video calls.

- High-speed Wi-Fi
- Video camera
- Video conferencing projectors and screens
- All-in-one screen
- Microphone

Please inquire about additional equipment available for your digital event needs.







~ Our Wine Cellar ~

A historic and private space in the heart of Santiago, ideal for an unforgettable eno-gastronomic experience.
This sophisticated setting is perfect for social gatherings and small groups, offering a refined atmosphere for lunches or dinners paired with a curated selection of Chilean wines.
Enjoy high-quality, locally sourced ingredients thoughtfully matched with wine tastings.
Exceptional, personalized service ensures every detail of the occasion is flawless.

Total Area 37 m².

Configurations.



COCKTAIL
Max. 10 people



IMPERIAL
Max. 10 people



BOARD
Max. 10 people









~ The Singular Restaurant ~

Elegant and inviting, this lounge is the ideal setting for private lunches, dinners, or social gatherings offering intimacy without losing connection to the city. A distinctive culinary experience inspired by the noble ingredients of Patagonia, paired with exceptional service, ensures a truly unforgettable moment.

Total Area: 40 m²	Salon I	Salon II
Original setup: 44 people.	Original setup: 24 people. Configurations.	Original setup: 20 people. Configurations.
COCKTAIL Max. 50 people	**COCKTAIL** Max. 30 people	**COCKTAIL** Max. 30 people
LUNCH | DINNER WITH SPEAKER Max. 44 people	**LUNCH | DINNER WITH SPEAKER** Max. 24 people	**LUNCH | DINNER WITH SPEAKER** Max. 20 people
	IMPERIAL Max. 16 people	**IMPERIAL** Max. 17 people
	BOARD Max. 16 people	**BOARD** Max. 17 people






Gastronomy

~ Breakfast Menu ~

A variety of 3 options to select from:

Singular Chileno

- Chilean Singular- Bread basket: mini croissants, a selection of sweet breads, and toast
- Leg ham or turkey breast
- Chanco-style cheese
- Avocado
- Scrambled eggs
- Jam, honey, and butter
- Fresh seasonal fruit
- Freshly squeezed juice
- Coffee, tea, hot chocolate, and milk

$17.500 + VAT

Price per person, VAT not included.

Vitamin Antioxidant

- Warm quinoa with apple and orange juice
- Yogurt with granola and fresh fruit
- One homemade oatmeal cookie
- Fresh juice blend: mango, pineapple, orange, ginger, and spinach
- White tea, green tea, herbal infusion, coffee
- Sparking water

CLP $12.000 + VAT

Price per person, VAT not included.

Extras

- Lemon madeleine
- Portion of cookies (3 units): chocolate, oatmeal, almond cookies
- Chocolate brownies
- Muffins of the day
- Fresh fruit skewer
- Macarons (2 units)
- Smoked salmon, cream cheese, capers and green leaves mini sandwich
- Turkey, avocado, tomato and green leaves mini sandwich
- Roast beef, mustard and green leaves mini sandwich
- Goat cheese, Serrano ham and green leaves mini sandwich
- Toasts with butter and homemade jam (4 units)

CLP $3.000 + VAT

Additional unit, VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified

~ Coffee Break Menu ~

A variety of 3 options to select from:

Express

- 3 Home made cookies (3 units): oatmeal, chocolate and almonds
- Natural juices V
- Coffee, tea, hot chocolate, milk
- Sparkling water

CLP $7.500 + VAT
Price per person, VAT not included.

Lastarria

- Home made cookies (2 units): oatmeal and chocolate
- Ham and cheese mini croissant (1 unit)
- Mini sandwich to choice (1 unit)
- Chocolate brownie
- Natural juices V
- Coffee, tea, hot chocolate, milk
- Sparkling water

CLP $12.000 + VAT
Price per person, VAT not included.

Forestal

- 2 Home made cookies (2 units): oatmeal and chocolate
- Mini sandwich to choice (1 unit)
- Muffin (1 unit)
- Natural juices V
- Coffee, tea, hot chocolate, milk
- Sparkling water

CLP $9.000 + VAT
Price per person, VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified

Extras

- Lemon madeleine
- Oatmeal, Chocolate, almond cookies (3 units)
- Chocolate brownie
- Muffin
- Fresh fruit skewers
- Smoked salmon, cream cheese, capers and mixed greens mini sandwich
- Turkey, avocado, tomato and mixed greens mini sandwich
- Roast beef, mustard and mixed greens mini sandwich
- Goat cheese, serrano ham and mixed greens mini sandwich
- Toasts with butter and home made marmalade (4 units)
- Macaroon (2 units)

CLP $3.000 + VAT

Additional unit, VAT not included.



~ Buffet / Brunch Menu ~

A variety of sweet and savory options to select from.
Served as buffet. Beverages are not included.

Savory

Cheese and charcuterie board
Buffalo mozzarella skewer with tomato and green herb pesto
Mixed ceviche with scallop, shrimp, and octopus
Quinoa croquettes with romesco sauce
House-smoked salmon with avocado cream
Mini king crab pie with béchamel sauce
Mini beef club sandwich with hard-boiled egg and crispy bacon
Mushroom quiche in textures

Sweet

Maqui berry, blackberry, and blueberry cake
Mini mille-feuille with dulce de leche, meringue, and vanilla
Dark chocolate and walnut crémeux
Strawberries with white chocolate

CLP $35.000 + VAT
Price per person, VAT not included.

~ Buffet / Brunch Menu - Cocktails & Beverages ~

Cocktails Slow beverages

Austral beer
House wine (white, red, or sparkling)
Pisco Sour
Beverages
Fresh juices
Lemonade
Still or sparkling water

CLP $5.500 + VAT
Price per beverage, VAT not included.

Non-Alcoholic Beverages

Beverages
Fresh juices
Lemonade
Still or sparkling water

CLP $4.000 + VAT
Price per beverage, VAT not included.

~ Cocktail Menu ~

Guests may choose any bites they wish. Suggested quantity: 6 pieces per person

Cold Bites

- Goat cheese, beetroot, and hazelnut
- Black-lip oyster
- Shrimp cocktail with tomato juice, Worcestershire sauce, and Tabasco
- Buffalo mozzarella skewer with basil pesto and tomato
- King crab causa with cilantro cream
- Smoked duck breast with orange chutney
- Salmon slice on brioche with crème fraîche
- Brioche loaf with Chilean abalone, avocado, and mayo
- Tomato, strawberry, and cucumber V gazpacho
- Mini mixed seafood ceviche
- Shrimp "nylon" bruschetta with yogurt and lemon
- Lentil tartare V
- Mushroom ceviche V
- Cauliflower couscous V

Hot Bites

- Quinoa and Chanco cheese sphere with r omesco sauce
- Galician-style octopus
- Beef skewer with tartar sauce
- King crab empanada
- Venison chorizo with red wine onions
- Mini scallop quiche au gratin
- Lamb and mint empanadas
- Cheese sphere with pepper jam
- Mini beef burger with pickled cucumbers on brioche
- Mini mushroom duxelles quiche
- Breaded oyster with celery and lemon purée
- Stuffed mushrooms V
- Mini skewer of confit tomato, corn cream, and basil V
- Ratatouille empanadas V
- Duck cappelletti with sweet potato and hazelnut butter

Sweet Bites

- Chocolate and hazelnut mousse
- Madagascar vanilla crème brûlée
- Mini Saint-Honoré
- Macaron
- Lemon tart with seasonal fruit
- Passion fruit crémeux with mango jelly
- Rhubarb crumble
- Chocolate and orange financier
- Mini tart with alcayota, meringue, and walnut
- White chocolate and raspberry marquise
- Passion fruit tart
- White chocolate and raspberry crémeux
- Blackberry mini sphere
- Raspberry mousse V
- Strawberry and rhubarb mousse V

Unit Price: CLP $2.900 + VAT
Sweet Bites Buffet (5 units): CLP $12.000 + VAT
VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified



~ 3 Course Menu ~

Our culinary proposal is suitable for lunch or dinner. Each menu includes two beverages of your choice: a glass of house wine, juice, soft drink, or sparkling/mineral water.
Followed by tea, coffee, or herbal infusion.

Menu selection varies by group size:

1 to 10	**11 to 20**	**21 to 30 +**
2 starters	1 starter	1 starters
2 main courses	2 main courses	1 main course
2 desserts	1 dessert	1 dessert

Santa Lucía

STARTERS

Shrimp causa with yogurt cream, avocado, and lemon

Roasted carrot and caramelized apple salad with goat cheese and honey-lemon dressing

Soup of the day V

MAIN COURSES

Seared salmon with pallar bean hummus, vegetables, and caper-lemon butter

Slow-cooked short rib with sweet potato purée, vegetables, and demi-glace sauce

Beluga lentil curry with vegetables and couscous V

DESSERTS

Quince tart with vanilla ice cream

Vanilla crème brûlée

Chocolate carremont with red berries

Seasonal fruit salad V

CLP $37.000 + VAT

Price per menu, VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified



Menu selection varies by group size:

1 to 10	11 to 20	21 to 30 +
2 starters	1 starter	1 starters
2 main courses	2 main courses	1 main course
2 desserts	1 dessert	1 dessert

Bellas Artes

STARTERS

Mixed ceviche: salmon, scallop, octopus, and shrimp

Our Vitello Tonnato: thinly sliced veal with olive cream, classic vitello sauce, capers, and olives

Chickpea croquettes with tahini and baba ganoush V

MAIN COURSES

Seared conger eel over shrimp socarrat with bisque sauce

Seared beef tenderloin with mushrooms, crispy bacon, and truffle jus

Roasted eggplant stuffed with olive pisto and anise-scented tomato sauce V

DESSERTS

Lúcuma and dulce de leche cake

Passion fruit and mango cheesecake with coconut ice cream

Chocolate tart with mocha ice cream

Seasonal fruit salad V

CLP $40.000 + VAT

Price per menu, VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified



Menu selection varies by group size:

1 to 10	11 to 20	21 to 30 +
2 starters	1 starter	1 starters
2 main courses	2 main courses	1 main course
2 desserts	1 dessert	1 dessert

San Cristóbal

STARTERS

Sea tasting: Chiloé oysters, Tongoy scallops, house-smoked salmon, and North Chilean octopus

Marbled guanaco slices with red berries and raspberry vinaigrette VG

Duxelles-stuffed mushrooms with spinach sauce

MAIN COURSES

Grilled duck magret with caramelized carrot purée, vegetables, and orange sauce

King crab chupe from Aisén

Pumpkin cannelloni with coconut cream and sage V

DESSERTS

Warm apple tart with cinnamon ice cream

White chocolate semi-sphere with strawberry, rhubarb, and lemon

Latin American chocolate textures with pecan nuts

Seasonal fruit salad V

CLP $43.000 + VAT

Price per menu, VAT not included.

Gluten free · Dayre free · V Vegan · VG Vegetarian · Locally sourced, sustainable certified



~ Desserts - Sweet Table ~

Dessert buffet with 5 selections of your choice.

OPTIONS

Red berry pavlova

Chocolate and raspberry mille-feuille

Blueberry cheesecake

Seasonal fruit salad

Rhubarb crumble

Chocolate and orange cake

Chocolate mousse

Madagascar vanilla crème brûlée

Mini Saint-Honoré

Macaron

Lemon tart with seasonal fruit

Mango crémeux with passion fruit jelly

Hazelnut and lemon transparency

*Chocolate and orange financier

White chocolate and raspberry marquise

Passion fruit tart

CLP $12.000 +VAT

Price for 5 desserts, VAT not included.

CLP $2.500 + VAT

Price per each additional dessert, VAT not included.



~ Open Bar ~

You may select one of the suggested options.
Duration: 3 hours

Standard

Included in the proposal
CLP $18.000 + VAT per person

NON-ALCOHOLIC BEVERAGES

Coca-Cola, Sprite, Fanta,
lemonade, juices

BEER

Austral Lager

WINE

Lapostolle Grand Selection

PISCO

Gobernador

Premium

Included in the proposal
CLP $20.000 + VAT per person

NON-ALCOHOLIC BEVERAGES

Coca-Cola, Sprite, Fanta,
lemonade, juices

BEER

Austral Lager

WINE

Lapostolle Grand Selection

PISCO

Gobernador

SPARKLING WINE

Conosur Brut

APEROL

Spritz

Full

v
CLP $30.000 + VAT per person

NON-ALCOHOLIC BEVERAGES

Coca-Cola, Sprite, Fanta,
lemonade, juices

BEER

Austral Lager

V

Lapostolle Grand Selection

PISCO

Gobernador

SPARKLING WINE

Conosur Brut

GIN, VODKA, RUM, WHISKY

Absolut Beefeater

Bacardi 8-years

Chivas Regal 12-years

Rates are in Chilean Pesos (CLP). VAT not included. Starting time is agreed to in advanced by e-mail. Each additional hour will be considered as extra service with an additional charge of 50% per person over the initial value. In case that one or more offered brands are out of stock, they will be replaced with a similar one. Beverage consumption of different brands other than ones listed/agreed, will be considered as an extra service with an additional surcharge.



~ Unit Beberages ~

Cocktails

Pisco Sour	$5.800
Mojito	$5.800
Moscow Mule	$6.700
Kir Royale	$6.700
Daiquiri	$5.800
Caipirinha	$5.800
Piña Colada	$6.700
Aperol	$5.800
Ramazzotti	$5.800
Negroni	$6.700
Dry Martini	$7.500
Manhattan	$8.400
Margarita	$8.400
Cosmopolitan	$6.700
Flavored Vodka Absolut	$7.100
Gin Beefeater	$5.800
Glass of Grand Selection Lapostolle	$6.600
Glass of Titilium Sparkling Wine	$6.600
Soft Drinks and Water	$2.500
Austral Lager	$4.200

Digestifs

Don Julio Tequila	$7.300
Hennessy V.S.O.P. Cognac	$8.200
Cointreau	$9.200
Marie Brizard Mint	$5.800
Amarula	$6.400
Galliano Amaretto	$6.400
Jägermeister	$5.700
Chivas Regal 12-years Whisky	$10.000
Jack Daniel's Whisky	$9.200
Frangelico	$6.500
Limoncello	$6.500
Kahlúa	$5.500
Baileys	$5.600
Gobernador Pisco	$5.000
Bacardi 8-years Rum	$6.700

VAT not included.