nômade

TEMPLE



Calle Caguama, Corner of Calle Caracol
77310 Isla Holbox
Quintana Roo, Mexico

BOOK NOW

OUR TRIBUTE TO NATURE

Set along one of Mexico’s most stunning stretches of island coastline, Nômade Temple Holbox is surrounded by pristine white-sand beaches and crystal-clear turquoise waters, embraced by the untouched natural beauty of the Yum Balam Biosphere Reserve, with its lush mangroves, diverse wildlife, and unspoiled coastal landscapes. An oasis of serenity rooted in nature and vibrant local culture, the property offers an idyllic setting to slow down, reconnect, and cultivate well-being throughout every stage of your journey.

Against this extraordinary natural backdrop, guests are invited to harmonize mind, body, and spirit through meaningful experiences, thoughtful rituals, and a deep connection to the surrounding landscape. At Nômade Holbox, hospitality is approached as a complete sensory experience—where architecture, atmosphere, service, and connection to place come together with intention. Recognized with the Michelin Key distinction, the hotel stands among a curated selection of properties celebrated for offering exceptional stays defined by character, thoughtful design, and a profound sense of destination.

HALFWAY TO SOMEWHERE



TABLE OF CONTENTS

- Rooms
- Wellness & Spa
- Venue Spaces
- Event Menus

ROOMS

When Nômade Temple’s in-house architects conceived the design of the property, where the lived experience would be intertwined as much as possible with the natural surroundings; this is how they envisioned the creation of the 30 rooms distributed over 3 levels, from the ground to the sky, using sustainable local woods and state-of-the-art systems to maximize energy efficiency and waste management.



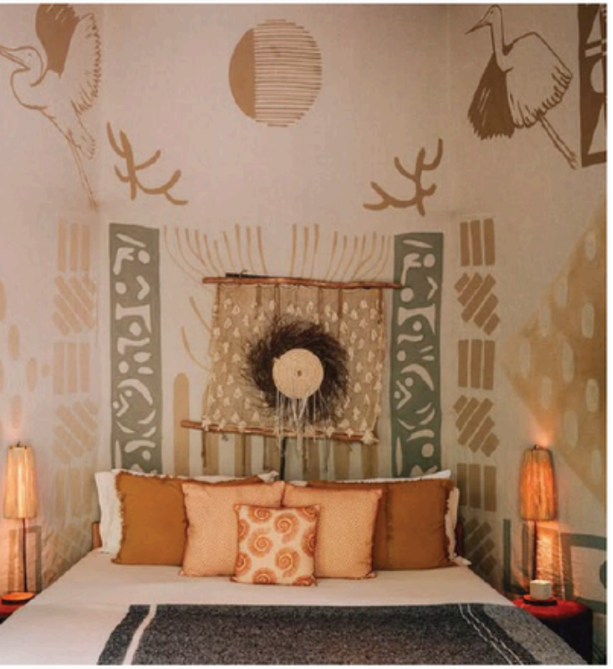

nômade
TEMPLE

















EVENTS & VENUE SPACES

At Nômade Holbox, gatherings follow the island’s rhythm. Shared dining, music, wellness practices, and intimate spaces bring people together through experiences rooted in nature and connection.

From destination weddings and milestone celebrations to corporate retreats and restorative escapes, each occasion finds room for both meaningful connection and celebration. The island’s open-air settings and secluded wellness spaces invite groups to gather with intention, while leaving space for the unexpected moments that make a shared journey memorable.



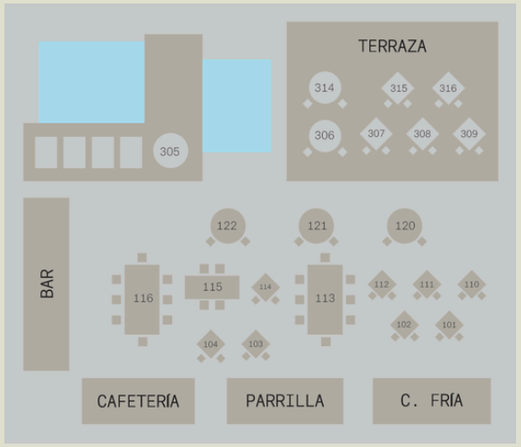

nomade
TEMPLE

LA POPULAR

Our open-air beachfront restaurant celebrates fresh seafood and dining in direct conversation with nature. The shoreline setting lends itself to daily retreat meals, intimate wedding celebrations, and group dinners.







CAPACITY

60 guests seated
120 guests reception-style

BEST FOR

Retreat Meals | Wedding Dinners |
Group Dining | Private Celebrations


nômade
TEMPLE









NOMADE
TEMPLE

BEST FOR

Sunset Cocktails | Private Dinners |
Small Group Gatherings

CAPACITY

Cocktail Reception: 15 guests
Seated Dining: 12 guests
Wellness Activity: 13 guests
Yoga: 10 mats



SUNSET DECK

An intimate elevated setting for shared meals, sunset gatherings, and moments of connection, with an atmosphere suited to small groups following the island's easy pace.








nomade
TEMPLE









GRATITUDE TENT

Our Moroccan-inspired climate-controlled tent is ideal for evening sessions, breathwork, meditations, intimate workshops, or as a bridal suite





BEST FOR

Breathwork | Meditation | Workshops |
Retreat Programming | Bridal Suite

CAPACITY

22 mats
35 seated



NOMADE
TEMPLE

BEST FOR

Wedding Events | Retreat
Experiences | Group Celebrations

CAPACITY

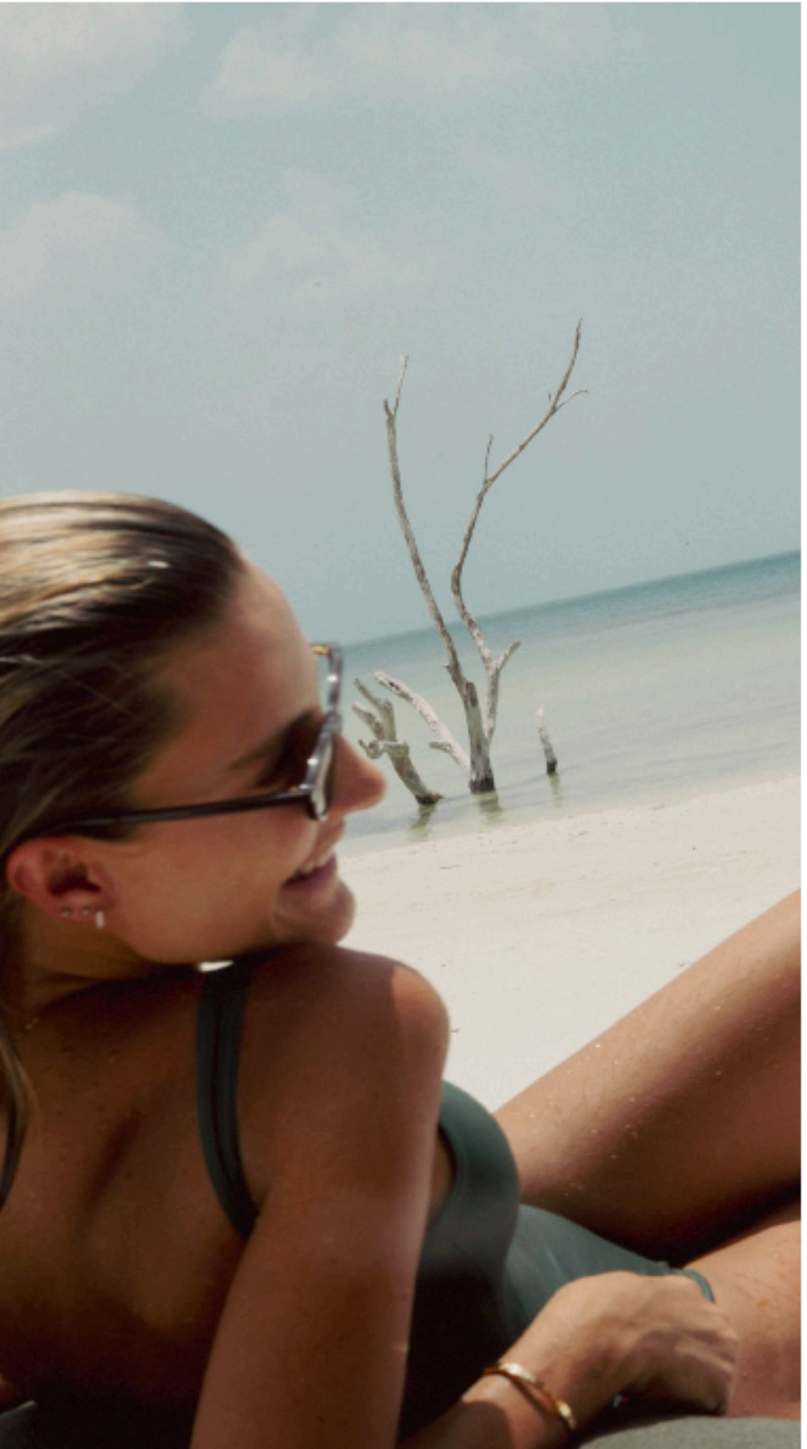
Up to 100 guests

HOLBOX BEACHFRONT

Set along our private shoreline, the beach offers a striking open-air setting for celebrations, gatherings, and immersive experiences of all kinds.
For full hotel buyouts, create a natural progression throughout the evening, beginning with a welcome reception at La Popular, followed by a beachfront dinner and ending with a dance party under the stars.

The space works beautifully for intimate weddings, corporate dinners, retreat celebrations, private gatherings, festivals, and other special events. A curated selection of rental furniture and custom event setups allows the beach to transform based on the vision and style of each gathering.








nomade
TEMPLE






nômade
TEMPLE
EVENT
MENUS


NOMADE
TEMPLE



NOMADE
TEMPLE

CULINARY PHILOSOPHY

Our culinary philosophy is guided by our commitment to technique, authenticity, and a refined sensory approach to dining. Flavor, atmosphere, and detail converge to create something that lingers far beyond the table.

Our culinary offerings also include certified kosher options, prepared under dedicated supervision to honor tradition while maintaining the integrity and refinement of our dining experience.

Indulge in a world of culinary delights,

PRESET MENUS

Served family style

MENU 1 - $80

FOR THE TABLE
- Baked bread, romesco sauce, seasoned olives

APPETIZER
- Caesar salad, grilled lettuce leaves, dressing and Parmesan cheese
- Grilled pizzeta, shrimp, tomato sauce, mozza- rella cheese

MAIN COURSE
- Wood-fired chicken, chili marinade, sobaquera tortilla, watercress salad
- Grilled snapper with chili and baby grasshopper marinade, epazote mojo, pineapple puree.

DESSERT
- “Dulce de leche” sweet milk cake, vanilla ice cream, pecan nuts

MENU 2 - $95

FOR THE TABLE
- Baked bread, romesco sauce, seasoned olives
- Guacamole, tlayuda, house sauces

APPETIZER
- Caesar salad, grilled lettuce leaves, dressing and Parmesan cheese
- Classic ceviche, sweet potato, corn, leche de tigre
- Wood-fired empanadas, local squash, mozzarella cheese, basil

MAIN COURSE
- Orzo pasta, lobster pulp, mascarpone cheese, shrimp and Parmesan bisque
- Wood-fired chicken, chili marinade, sobaque- ra tortilla, watercress salad
- Short rib 12 hrs braised at low temperature, potato aligot

DESSERT
- “Dulce de leche” sweet milk cake, vanilla ice cream, pecan nuts

MENU 3 - $125

FOR THE TABLE
- Baked bread, romesco sauce, seasoned olives Guacamole, tlayuda, house sauces

APPETIZERS
- Tuna - chutoro, parsnip puree, sea lettuce, preserved lemons
- Tamal colado, huitlacoche sofrito, chile meco sauce, Cotija cheese
- Heirloom tomato salad, panela cheese, Persian cucumber, Kalamata olives

MAIN COURSE
- Sea bass, banana leaf, xkatik chili, green beans and lime sauce
- Piglet, momo leaf, black mole from Oaxaca, grilled plantains
- Low temperature Picaña, braised salsify, toasted hazelnut and almond mole

SIDES
- Grilled baby corn, habanero aioli, queso fresco, dry chili
- Broccolini, avocado sauce, pumpkin seeds, mint chimichurri, shug sauce

DESSERT
- “Dulce de leche” sweet milk cake, vanilla ice cream, pecan nuts
- Smoked pineapple, coconut and rum ice cream, coconut sponge cake, passion fruit gel

MENU - $165

FOR THE TABLE
- Baked bread, romesco sauce, seasoned olives Guacamole, tlayuda, house sauces

APPETIZERS
- Bluefin tuna salad, avocado, fried onion, mustard vinaigrette
- Sea bass tiradito, confit leche de tigre, jicama, avocado
- Aged steak tartar, cured egg yolk, duck fat, sourdough bread
- Wood oven baked empanadas, pork bondiola, mozzarella cheese, creole sauce

MAIN COURSE
- Paella, prawns, chione clams, mussels, squid, vegetables
- Rack of lamb, rustic mashed potato, chimi- churri, brioche bread
- Selection of national beef cuts, potato aligot, seasonal vegetables, sweet potato mashed potatoes

SIDES
- Broccolini, avocado sauce, pumpkin seeds, mint chimichurri, shug sauce
- Grilled baby corn, habanero aioli, queso fresco, dry chili
- Honeynut squash, prepared jocoque, macha nut sauce

DESSERT
- Chocolate bomb
- Corn souffle, eggnog ice cream, candied wal- nuts
- Seasonal fruit platter

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it

KIDS MENU - $38

CHOICE OF ONE PER CATEGORY

MAIN COURSES

- Oven-Breaded Chicken
- Homemade Chicken Nuggets
- Mini Burgers
- Meatballs in Tomato Sauce
- Grilled Beef Filet
- Mac & Cheese
- Breaded Fish Fillet
- Cheese Ravioli
- Mini Margherita Pizza

SIDE DISHES

- Mashed Potatoes
- White Rice
- Sweet Corn
- French Fries

DESSERTS

- Brownie with Ice Cream
- Artisan Cookies
- Cupcakes
- Ice Cream
- Churros with Cinnamon Sugar



*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it

CANAPES MENU

$19 P/P (4 PCS) $24 (8PCS)
25-PIECE MINIMUM ORDER

COLD

- Tuna Tartare on Crispy Wonton
- Smoked Salmon with Dill Cream
- Sea Bass Ceviche
- Lobster Tartare with Citrus Mayonnaise
- King Crab Tostada
- Iberian Ham with Crystal Bread
- Foie Gras with Fig Chutney
- Steak Tartare on Brioche

HOT

- Mini Shrimp Burger
- Mini Wagyu Burger
- Lamb Skewer
- Txangurro Crab Croquette
- Shrimp Skewer with Grilled Pineapple and Chile Adobo
- Seared Scallop with Citrus Butter
- Parmesan & Truffle Arancini
- Mini Wild Mushroom Quiche

VEGETARIAN

- Burrata with Confit Tomatoes
- Beet Tartare
- Wild Mushroom Tartlet
- Asparagus with Parmesan Cream

SWEET BITES

(PER PIECE)

- Macarons
- Mini Éclairs
- Tartlets
- Opera Cake
- Brownies
- Cheesecake
- Panna Cotta
- Tiramisu
- Truffles
- Fresh Fruit
- Live Dessert Station
- Crêpes
- Churros
- Artisanal Ice Cream

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it



DINNER BUFFET - $125 P/P

SEAFOOD & APPETIZERS (CHOOSE 3)

- Tuna tartare with avocado, ponzu and sesame.
- Shrimp carpaccio with citrus vinaigrette.
- Grilled squid with potato parmentier.
- Mediterranean-style white fish ceviche.
- Burrata with heirloom tomatoes and pesto.
- Beef carpaccio with Parmesan and arugula.

SOUPS & CREAMS (CHOOSE 2)

- Wild mushroom velouté.
- Roasted pump- kin cream soup.
- Lobster bisque.
- Vichyssoise.

SEAFOOD & APPETIZERS (CHOOSE 3)

- Sea bass: Corn purée, fennel, pico de gallo. Squid: Chermoula, avocado purée.
- Orzo pasta: Shrimp, bisque, burrata.
- Beef tenderloin: Potato pavé, demi-glace, green peppercorn sauce.
- Lamb rack: Fondant potato, lamb jus. Free-range chicken: Potato mousseline, tarra- gon and lemon sauce.
- Suckling pig: White beans, mushroom purée, Swiss chard.
- Beef ragù-filled pasta: Comté cheese foam, jus, mustard seed pickles.
- Short rib: Carrot purée, glazed carrots, Port jus.
- Braised lamb leg: Polenta, jus, green mojo sauce.
- Mushroom risotto.
- Roasted cauliflower.
- Ricotta and spinach ravioli.
- Glazed eggplant.

DESSERTS (CHOOSE 2)

- Basque cheesecake.
- Opera cake.
- Vanilla mille-feuille.
- Tiramisú / Tiramisu.
- Chocolate fondant.
- Panna cotta.
- Lemon tart.

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages Wherever there is a good place to include it



ACTION STATION

MINIMUM 25 GUESTS
$200 CHEF ATTENDANT FEE

PAELLA - $58.00
(select one)

Seafood: Bomba rice, mussels, fish tripe, blue crab.

Vegetarian: Brus- sels sprouts, baby carrots, Swiss chard, green beans, asparagus.

Land: Bomba rice, short rib, chicken, piquillo peppers.

Surf & Turf: Bomba rice, shrimp, chicken, chione clams, squid.

SEAFOOD GRILL - $65.00

- Local catch of the day
- Campeche shrimp
- Lobster
- Mussels
- Oysters Rockefeller
- Grilled squid
- Local vegetables
- Crispy potatoes
- Watermelon salad

GRILL STATION - $72.00

- Cowboy steak
- Chorizo sausage
- German sausage
- Beef sweetbread
- Lamb kebab
- Yellow corn
- Provoleta cheese
- Tomato salad
- Avocado salad
- Sourdough bread

GOURMET TACOS - $55.00

- Al Pastor
- Cochinita Pibil
- Skirt steak
- Black achiote chicken
- Garlic shrimp
- Grilled fish
- Citrus butter, coleslaw.
- Wild mushrooms
- Guacamole

Includes house made tortillas, pico de gallo, green & red salsa

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it

SPECIALTY STATIONS

NOMADE TEMPLE

MINIMUM 25 GUESTS

RAW BAR - $60.00

- Peel-and-eat shrimp
- Tuna crudo
- Oysters
- Clams
- Squid skewers
- Green ceviche: Fish and shrimp.
- Tatemado ceviche: Shrimp, Persian cucumber, avocado, radish.
- Russian salad, tuna tataki.

MEDITERRANEAN - $55.00

- ***Serrano ham:*** Sourdough bread, tomato, extra virgin olive oil.
- ***Tuna Gilda:*** Olive, pearl onion, guindilla pepper.
- ***Shrimp Gilda:*** Olives, pearl onion, guindilla pepper.
- ***Artisanal cheeses:*** Chef's selection.
- ***Hummus:*** Pita bread, za'atar, sumac, olive oil.
- ***Baba Ganoush:*** Pita bread, za'atar, sumac, olive oil.
- ***Tzatziki:*** Pita bread, za'atar, sumac, olive oil.

SUSHI - $60.00

Sashimi Daily Selection · 5 pieces:
A selection of the day's freshest catch, delicately sliced and served with house-made gari, fresh wasabi and Japanese soy sauce.

Salmon Tiradito:
Salmon with ponzu, miso, orange supremes and lightly grilled cucumber.

Toro Roll:
Toro, leek and sriracha aioli.

Salmon Roll:
Fresh salmon, avocado and wasabi aioli.

King Crab Roll:
King crab, fresh cucumber and house-made Tampico.

Unagi Truffle Roll:
Glazed eel, truffle cream and Japanese sweet-and-sour sauce.

Garden Roll:
Asparagus, turnip and carrot with kimchi aioli.



BREAKS & BEVERAGE STATION

MINIMUM 10 GUESTS

NOMADE TEMPLE

CLASSIC COFFEE BREAK - $30

- American Coffee
- Selection of Teas & Infusions
- Still Water
- Seasonal Juices

- Pain au Chocolat
- Butter Cookies
- Brownies
- Mini Financiers

MEDITERRANEAN COFFEE BREAK - $45

- American Coffee
- Selection of Teas & Infusions
- Still Water
- Seasonal Juices

- Mini Iberian Ham Focaccia
- Mozzarella & Tomato Sandwich
- Mini Turkey & Cheese Croissant
- Vegetable Wrap

PREMIUM COFFEE BREAK - $50

- Specialty Coffee
- Espresso
- Cappuccino
- Latte
- Premium Teas
- Hot Chocolate
- Seasonal Juices

- Roast Beef Brioche
- Smoked Salmon Bagel
- Mini Quiche Lorraine
- Iberian Ham Croissant
- Mini éclairs
- Fruit tartlets

HEALTHYCOFFEE BREAK - $35

- Greek Yogurt with Granola
- American Coffee
- Selection of Teas & Infusions
- Still Water
- Seasonal Juices

- Seasonal Fruit
- Mixed Nuts
- Artisanal Energy Bars

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it



OPEN BAR PACKAGE

NOMADE TEMPLE

BASIC

- Agua Mineral Peñafiel 355 Ml
- Agua Tetrapack 500 Ml
- Whisky Jim Beam White 700 Ml
- Vodka Smirnoff 1000 Mt
- Ron Flor De Caña Añejo Oro 4 Años 750 Ml
- Mezcal El Chinicuil Espadin 1lt
- Tequila El Tequileño Blanco 1000 Ml
- Cerveza Corona Extra 355 Ml O Victoria
- Margarita
- Mezcalita
- Mojito
- Limonada
- Welcome Drink 31

BASIC • 2 HOURS - $45,00
BASIC • 3 HOURS - $67,50
BASIC • 4 HOURS - $90,00

STANDARD

- Agua Mineral Peñafiel 355 Ml
- Agua Tetrapack 500 Ml
- Tequila El Tequileño Blanco 1000 Ml
- Ron Flor De Caña Añejo Oro 4 Años 750 Ml
- Vodka Stolichnaya 750 Mt
- Ginebra Tanqueray London 750 Ml
- Whisky J Walker Red Label 700 Ml
- Mezcal Ojo De Tigre 750 Ml
- Cerveza Corona Extra 355 Ml
- Cerveza Victoria 355 Ml
- Margarita
- Mezcalita
- Mojito
- Aperol Spritzz
- Naranjada
- Welcome Drink 31

STANDARD • 2 HOURS - $68,00
STANDARD • 3 HOURS - $102,00
STANDARD • 4 HOURS - $136,00

PREMIUM

- Agua Natural Bui 290 Ml
- Agua Bui Gasificada 290 Ml
- Tequila Don Julio 1942 750 Ml
- Tequila Don Julio 70 Cristalino 700 Ml
- Mezcal Monte Lobos Espadin 750 Ml
- Mezcal The Lost Explorer Agave Tobalá 750 Ml
- Ron Zacapa 23 Años 750 Ml
- Vodka Grey Goose 700 Mt
- Vodka Belvedere 700 Mt
- Ginebra Seca Monkey 47 500 Ml
- Ginebra Hendricks 750 Ml
- Whisky Glenfidich 12 Años 750 Ml
- V.Bco. Fattori Soave Gregoris 750 Ml
- V. Ros. Rosalba Pierpaolo Pecorari 750 Ml
- V. Tto. Animal Malbec 750 Ml
- V.Esp. Il Follo Rupestre 750ml
- Cerveza Corona Extra 355 Ml
- Cerveza Victoria 355 Ml
- Margarita
- Mezcalita
- Mojito
- Aperol Spritzz
- Naranjada
- Welcome Drink 31

PREMIUM • 2 HOURS - $96,00
PREMIUM • 3 HOURS - $144,00
PREMIUM • 4 HOURS - $192,00

*16% Vat & 18% Service Charge additional on each corner of a few of the food menu pages
Wherever there is a good place to include it

NÔMADE

TEMPLE

FOR INQUIRIES PLEASE CONTACT:
MEXICOEVENTS@NOMADEPEOPLE.COM
NOMADETEMPLE.COM

