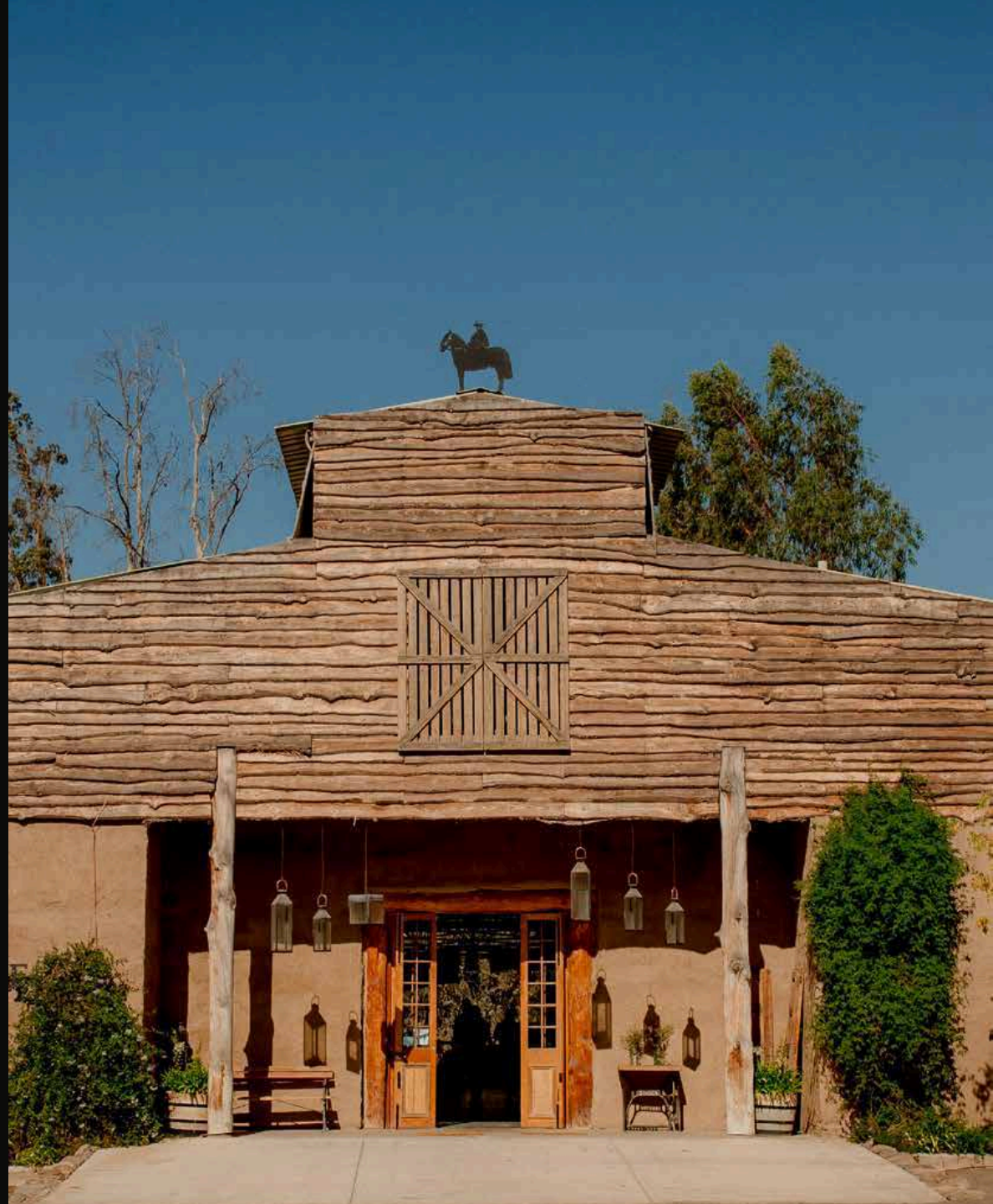
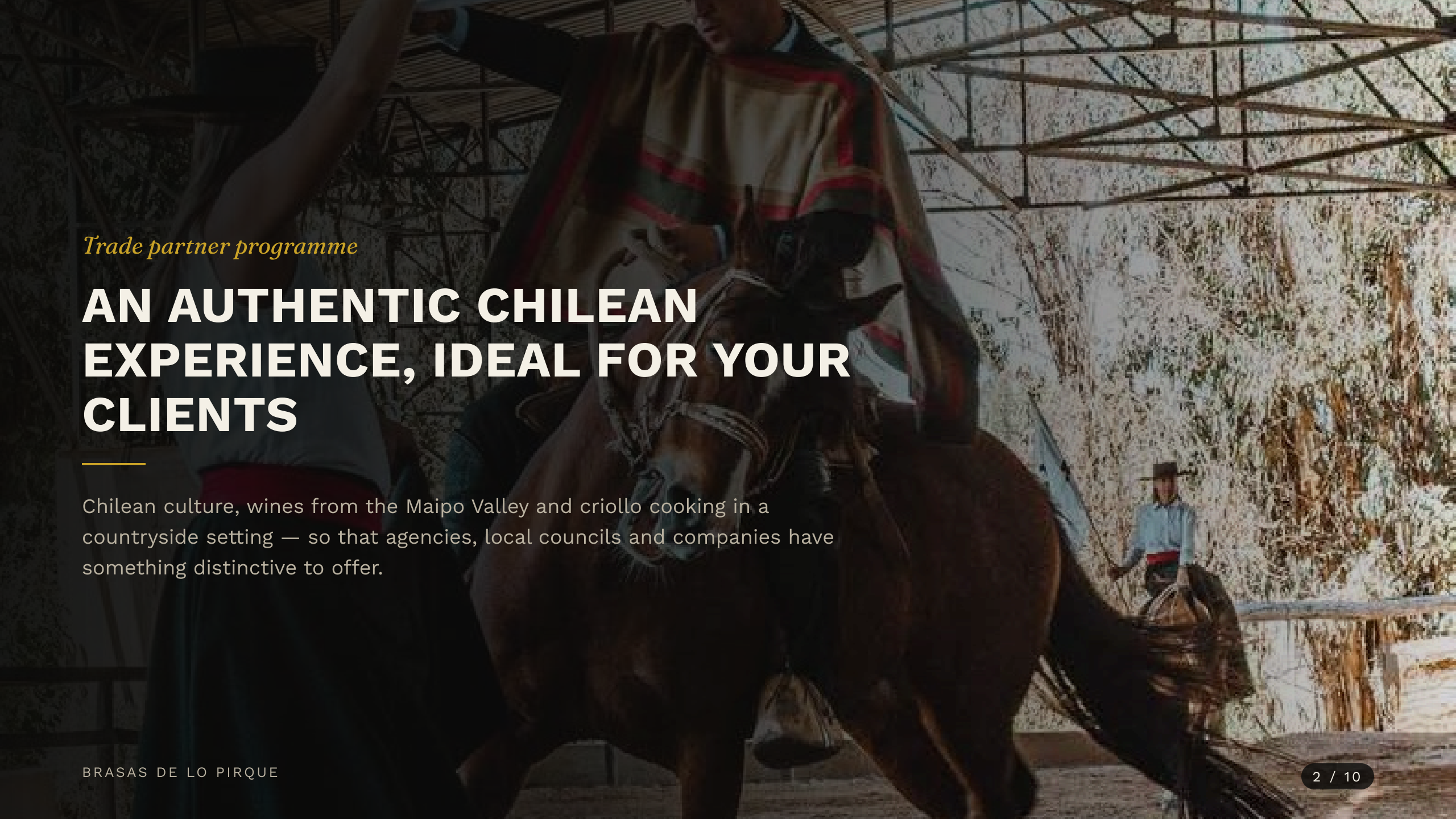
BRASAS

WORK WITH US

JOIN OUR AFFILIATE PROGRAMME

brasasdelopirque.cl





Trade partner programme

AN AUTHENTIC CHILEAN EXPERIENCE, IDEAL FOR YOUR CLIENTS

Chilean culture, wines from the Maipo Valley and criollo cooking in a countryside setting — so that agencies, local councils and companies have something distinctive to offer.

COMMISSION TIERS

5%	10%	15%
COMMISSION	COMMISSION	COMMISSION
From 22 people	From 55 people	From 77 people

Indicative commissions — please get in touch to discuss our partnership in person.

BUILT FOR THOSE WHO SELL EXPERIENCES

TRAVEL AGENCIES

Add the estate to your group tours: an equestrian show, Chilean food and family activities on a single circuit.

LOCAL COUNCILS

A venue with room for community activities, local celebrations or days out in the open.

COMPANIES

Anniversaries, team building and corporate events, with our own catering and outside experiences included.

WHY JOIN AS A TRADE PARTNER

Sell Brasas de Lo Pirque as part of your offering and earn on every event you close.

01

COMMISSION ON EVERY CLOSED EVENT

A percentage on every celebration, conference or tour you arrange.

02

SALES MATERIAL READY TO USE

Photos, videos and a rate sheet to present the venue to your clients.

03

DIRECT SUPPORT

A single point of contact at the estate to arrange dates and details.

04

EVENTS MADE TO MEASURE

Bar, DJ, live music, mini golf or other activities to suit each group.

HOW IT WORKS

1

TELL US ABOUT YOUR BUSINESS

Message us on WhatsApp and tell us whether you're an agency, a council or a company.

2

RECEIVE THE SALES KIT

Rates, photos and terms to present the venue to your clients.

3

OFFER THE ESTATE AND EARN COMMISSION

Every event you close earns you an agreed commission.

THREE TIERS OF CULINARY EXPERIENCE FOR YOUR CLIENTS

Price per person, plus VAT.

LO PIRQUE

$50,000 CLP + VAT

pp. + VAT, gratuity extra · groups over 25

EQUESTRIAN SHOW INCLUDED

Drinks — choice of 2 options: soft drinks, fresh juices, beers, pisco sour, sangria, a glass of reserva wine, michelada, chelada, Aperol or Ramazzotti spritz.

BRASAS

$70,000 CLP + VAT

pp. + VAT, gratuity extra · groups over 25

EQUESTRIAN SHOW INCLUDED

Drinks — open bar: soft drinks, fresh juices, beers, pisco sour, sangria, a glass of reserva wine, michelada, chelada, Aperol or Ramazzotti spritz, all freely chosen.

SOMMELIER

$90,000 CLP + VAT

pp. + VAT, gratuity extra · groups over 25

SOMMELIER + EQUESTRIAN SHOW INCLUDED

Drinks — open bar, the same freedom as Brasas. A sommelier guides the lunch, suggesting pairings and telling the story of each wine.

THE MENU

The same in all three experiences

STARTER

Country board (1 per 4 people): sopaipillas, pan amasado, homemade pebre, homemade nachos and flavoured butter.

MAIN COURSE

1 portion of 300 g or 2 of 150 g, over charcoal and wood: Angus flank, Pacific salmon, ribeye or striploin cooked in the embers, Patagonian lamb, picanha in red wine, pork ribs or roast chicken.

SIDES

2 options per guest: vegetables cooked in the embers, native Chilote potatoes, chips or boiled potatoes, sweetcorn pastelera, white rice, potato salad, Chilean salad, green leaves, quinoa salad, cochayuyo seaweed ceviche or creamed spinach.

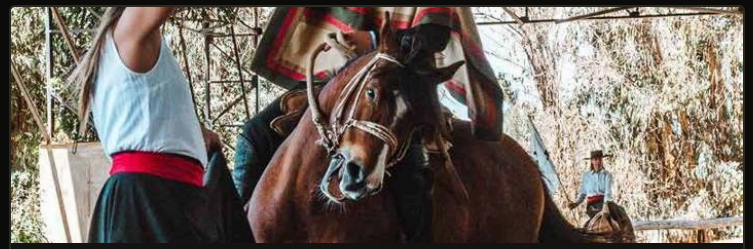
DESSERT

1 option: mote con huesillo, seasonal fruit, pancakes with manjar, leche asada, milhojas cake or apple crumble.

Far more than a barbecue.

AN EXPERIENCE FOR EVERY AGE

On-site activities. Always available and at no extra cost.



EQUESTRIAN SHOW

Chilean horses, huaso tradition and folk dancing.

HORSEBACK RIDES

Rides around the estate for visitors of every age.

BOUNCY CASTLE

A fixture of family afternoons.

FACE PAINTING

So the little ones join the party too.

TABLE TENNIS AND FOOSBALL

Games for every age, available all afternoon.

BEACH TENNIS COURT

An open-air sports space to liven up the day.

ADDITIONAL ACTIVITIES

At extra cost, arranged in advance with our sales team.

COACHING WITH HORSES

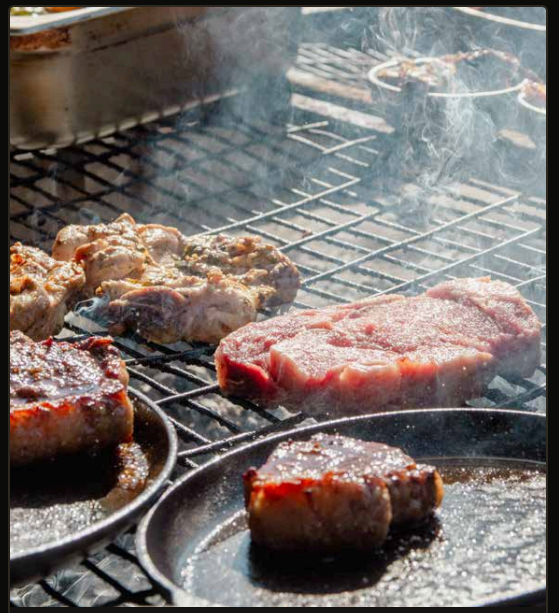
Leadership, communication and teamwork with Fundación Caballos y Personas. Price depends on the programme.

CHEESE-MAKING WORKSHOP

Each participant makes and takes home their own cheeses, with a paired tasting at the end.

KARTING

Speed and teamwork, well suited to corporate team building.



GRILLING WORKSHOP

Grilling techniques alongside expert asadores, to strengthen team bonds.

EXCLUSIVE HIRE OF THE VENUE

Rates without catering, plus VAT.

$2,500,000 CLP +
VAT
FRIDAY, SATURDAY AND SUNDAY

$1,500,000 CLP +
VAT
WEEKDAYS

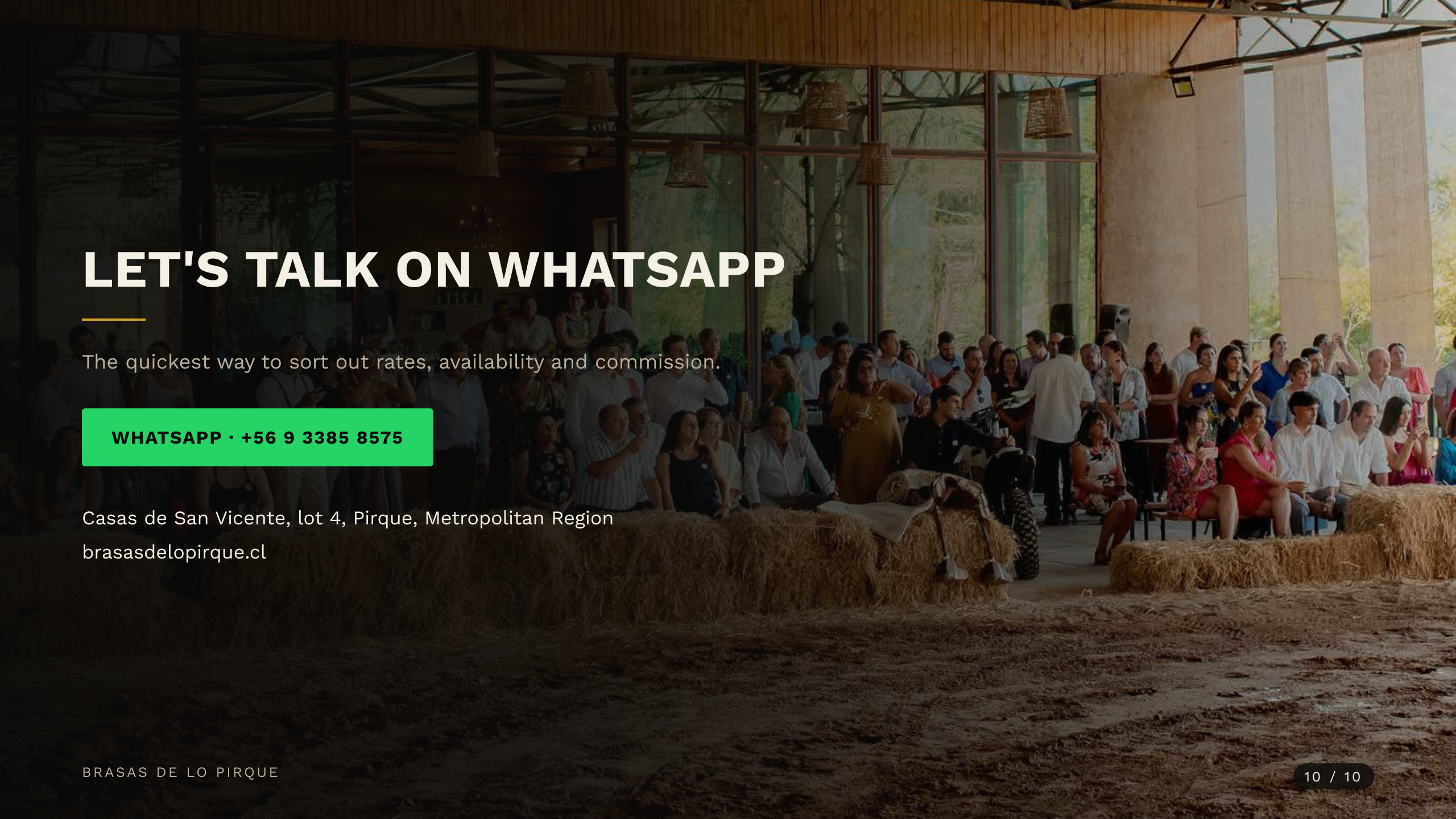
TO ROUND OUT THE DAY

$8,000 CLP + VAT per person
COUNTRY BREAKFAST
Pan amasado, scrambled eggs, ham and cheese rolls, ground coffee, tea, fresh orange juice, fruit salad and a muffin. Extra: pulled beef sandwich, pie or kuchen (ask for the price).

$8,000 CLP + VAT per person
COUNTRY ONCES
The same spread as the country breakfast, served as an afternoon tea.

EVENTS MADE TO MEASURE

Looking for something different? Open bar or no bar, a DJ, live music, mini golf or other special activities. Tell us your idea and we'll design an experience that matches the style and goals of each group or company.



LET'S TALK ON WHATSAPP

The quickest way to sort out rates, availability and commission.

WHATSAPP · +56 9 3385 8575

Casas de San Vicente, lot 4, Pirque, Metropolitan Region

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