

World Cup 2026

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On Air Dining



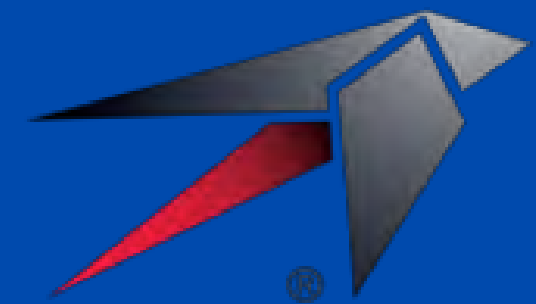
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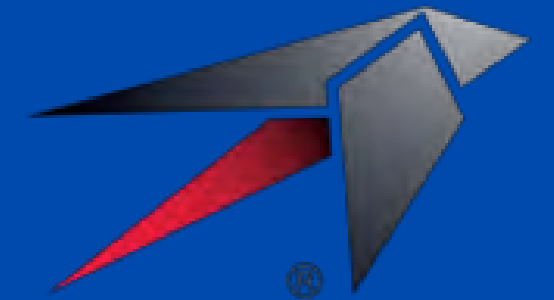
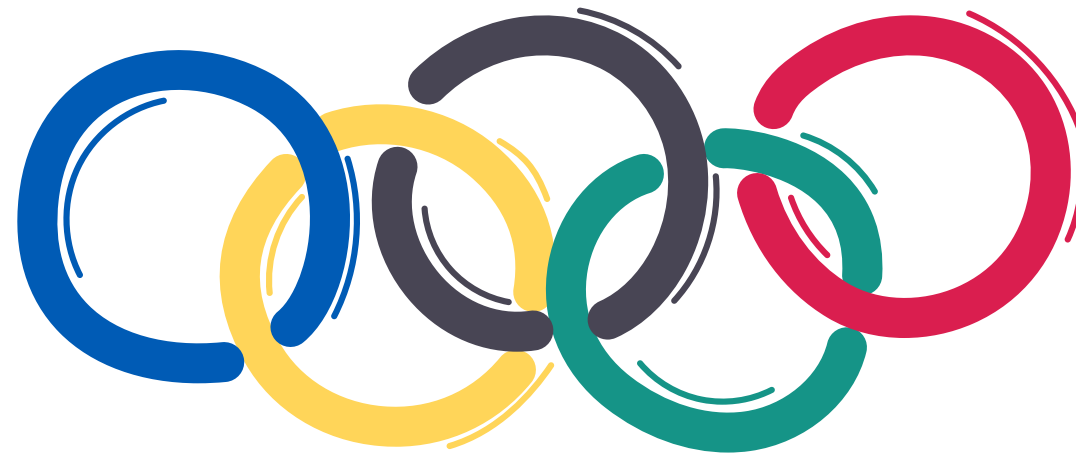
LOCATIONS, PRIVATE AVIATION, AND CATERING CONSIDERATIONS

WORLD CUP 2026

*Organizing logistics for a major international
sports event*

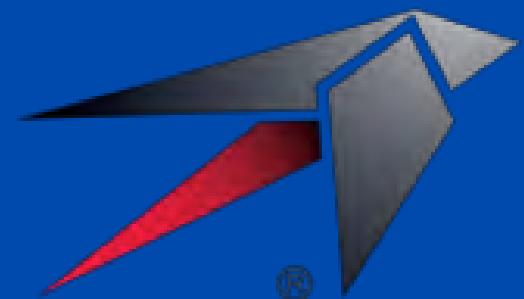
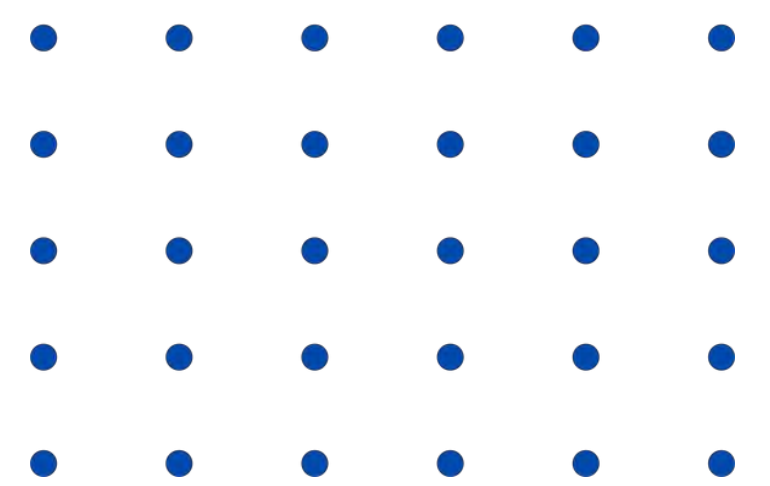


WHO HAS TRAVELED TO A LARGE EVENT?



LOGISTICS

*Permits
Fees
Catering
Parking
Hotels
Timing
Rental Cars
Shopping
Restaurants.....*





For Super Bowl LX was estimated that between 850 and 1,100 private jets transit through the San Francisco Bay Area. Specifically, 611 business jet arrivals were recorded at New Orleans airports prior to the game, and 577 private jet departures were noted on the Monday after the game.



IF YOU DONT PLAN



You are asking for a disaster....

- No catering
- Passengers arrived and aircraft not ready
- Wrong food
- No recovery

BIG EVENTS can = to BIG PROBLEMS

**Planning BIG Events =
EXPECTATIONS**





Welcome to 2026 World Cup Global Overview

Historic Multi-Nation Hosting

- **The 2026 World Cup is the first hosted in three countries, spanning Canada, Mexico, and the United States. 1994 was the last time the U.S. has hosted it and since 1970 for Mexico and Canada has never hosted it.**

Expanded Tournament Format

- **The event features 48 teams, the largest roster in World Cup history, with group and knockout stages.**

Private Aviation Challenges

- **Private aviation logistics are critical, involving slot coordination, airspace congestion, and multinational regulations.**

Geographic and Scheduling Scope

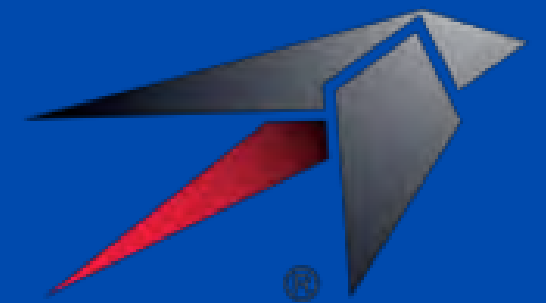
- **Matches span 16 cities across multiple time zones from June 11 to July 19, requiring complex coordination.**



THE TEAMS

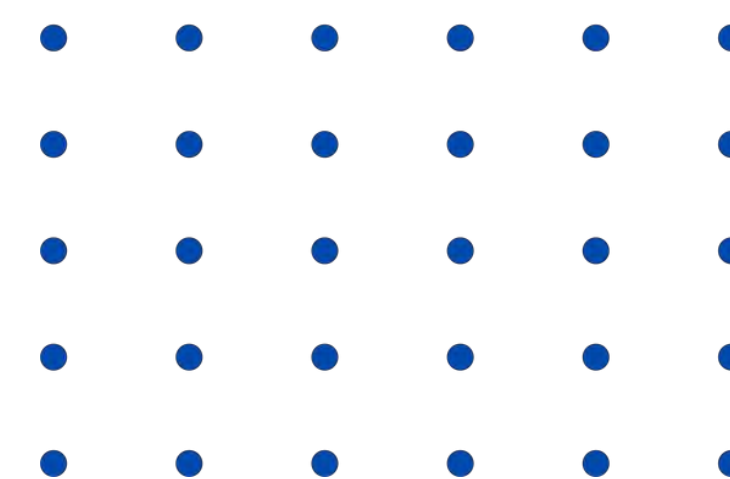


Sorry Mauro no Italy, Again





THE CITIES IN MEXICO



Mexico City

- Airport:
 - MMMX (Mexico City): Extremely limited GA access; mostly reserved for cargo, charter, and diplomatic flights.
 - MMT0 (Toluca): 24/7 AOE with full GA services and ground support; primary option for accessing Mexico City.
- Catering Notes: Local cuisine is popular but ensure to use an aviation caterer. 72 hours in advance needed minimum, they are not use to such a large event. Primary Caterers – ACW, Manny's, ICCS,
- Things to Watch: Strict customs on meat and dairy imports. Specialty shopping can be difficult.

Guadalajara

- Guadalajara (Estadio Akron)
- Airport: Miguel Hidalgo y Costilla (MMGL).
- Catering Notes: New ACW Kitchen; confirm menu flexibility early. 72-hour notice
- Things to Watch: Traffic, and timing of departures.

Monterrey

- Monterrey (Estadio BBVA)
- Airport:
- MMY (Monterrey): Main GA facility for Monterrey.
- MMAN will not be considered a suitable alternate airport for operations into Monterrey due to the strict military regime in place, which could create significant complications for client handling. As a result, we do not recommend this airport as an alternate.
- MMIO is just one hour away from Monterrey and is a suitable alternate.
- Catering Notes: Good access to upscale catering, but confirm packaging for private jets. 72 hours notice, no specialty shopping.
- Things to Watch: Regional dishes may dominate menus—request international options if needed.





MEXICO CUISINE

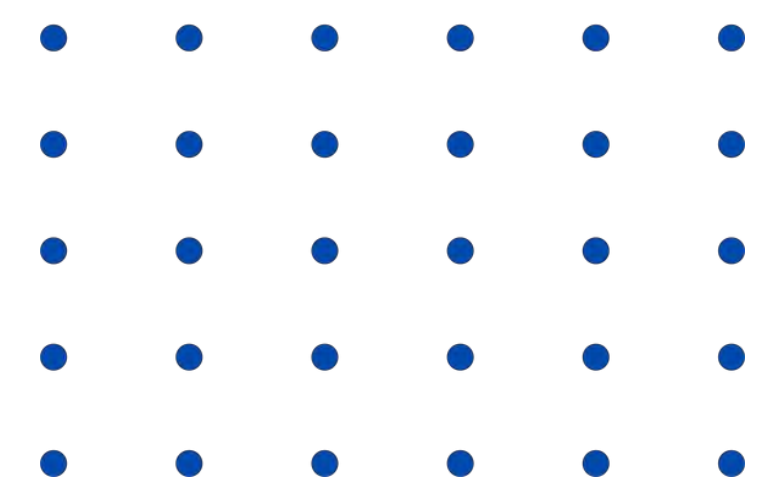
Mexican cuisine is one of the richest and most varied in the world. It is predominantly a fusion of local Mesoamerican cooking with European, especially Spanish, elements. It is also closely tied to the culture, social structure, and popular traditions of the country. Because of this and its uniqueness, in 2010 UNESCO added Mexican cuisine to its “List of Intangible Cultural Heritage,” which is intended to create awareness of and protection for the world’s important intangible cultural heritages.

TRADITIONAL DISHES

- Pollo Pibil: This Yucatecan dish is made of chicken that is marinated in spices and orange. The chicken is then wrapped in banana leaves and cooked over coals.
- Mole de Olla: Consists of ground hot peppers and spices cooked with pork meat and mixed vegetables.
- Huarache: A popular Mexican dish consisting of an oblong, fried masa base, with a variety of toppings, including green or red salsa, onions, potatoes, cilantro, and any manner of protein, such as ground beef or tongue, and then finished with queso fresco cheese.
- Chiles en Nogada: Prepared with poblano peppers filled with a stew of minced meat and fruit, covered with a nut cream sauce, parsley and pomegranate, symbolizing the three colors of the Mexican flag.
- Tamales: Generally prepared with masa dough filled with meats, vegetables, hot peppers, fruit, sauces, and other ingredients, wrapped in corn husks or banana leaves and boiled or steamed. They can be sweet or salty
- Oaxacan Tlayudas: A typical Mexican appetizer. It is generally corn-based, fried, and accompanied by a hot pepper salsa.
- Red, White, or Green Pozole: Soup made with grains of corn and chicken or pork as a secondary ingredient; typically eaten with tostadas.
- Green, Red, or Mole Enchiladas: Prepared with corn tortillas soaked in a hot sauce made with peppers; can be accompanied by or filled with meats – chicken, turkey, beef – and/or cheese
- Beef or Chicken Tinga: Prepared with shredded meat, a tomato-based sauce, onions, garlic, and a variety of hot peppers.



THE CITIES IN CANADA



Vancouver

- Airport: Vancouver International (CYVR) – busy during major events; expect slot restrictions.
- Catering Notes: Limited Business Aviation Caterers, but demand spikes during events. Pre-order at least 48–72 hours in advance.
- Things to Watch: Canadian customs require detailed food documentation for international flights. Alcohol service may need special permits.

Toronto

- Airport: Vancouver International (CYYZ) – busy during major events; expect slot restrictions.
- Catering Notes: Several Business Aviation Caterers, but demand spikes during events. Pre-order at least 48–72 hours in advance.
- Things to Watch: Canadian customs require detailed food documentation for international flights. Alcohol service may need special permits. Restaurant pickup is limited due to distance and traffic to the city. Specialty items may be limited.



CANADIAN CUISINE

Canada's culinary landscape reflects its vast geography, seasonal climate, and multicultural heritage. Ingredients and meal traditions vary by region, yet share a strong emphasis on freshness, quality, and local sourcing.

Meal Schedule

Canadian meal schedules closely resemble those in the United States and much of Europe. Breakfast is typically served early and often consists of lighter fare, while lunch is generally taken from late morning through early afternoon. Dinner is commonly enjoyed in the evening, with service hours extending later in major cities. In metropolitan areas, crews will find flexible dining hours and a wide range of international options, while smaller or remote locations may observe earlier closing times.

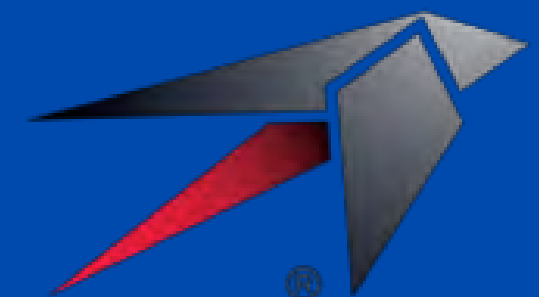
Local Ingredients

Canadian cuisine places a strong emphasis on locally sourced and seasonal ingredients. Coastal regions are known for fresh seafood such as salmon, lobster, and scallops, while inland areas offer high-quality beef, pork, and game meats. Canadian farms produce a wide variety of grains, root vegetables, berries, and dairy products. Maple syrup, harvested primarily in eastern Canada, is a signature ingredient used across both savory and sweet dishes.

TRADITIONAL DISHES

Traditional Canadian dishes reflect regional influences and cultural heritage. Well-known offerings include poutine—fries topped with cheese curds and gravy—along with butter tarts, tourtière (meat pie), and smoked or cured fish. Indigenous culinary traditions contribute ingredients such as wild rice, Bannock (Flatbread), and game, while French and British influences are evident in many classic preparations. Together, these elements create a diverse and distinctive national cuisine.

Toronto - peameal bacon sandwich at Carousel Bakery in the St. Lawrence Market
Vancouver – Seafood – Salmon is king





THE CITIES IN U.S.A

Atlanta

- Airport:
- Hartsfield-Jackson (ATL) – busiest in the world; expect ramp congestion.
- Peachtree (PDK) – GA airport all GA caterers for the Atlanta area are around this area.
- Catering Notes: Strong caterers Tastefully Yours, but high demand during World Cup. Book early.
- Things to Watch: Allow extra time for delivery due to traffic

Boston

- Airport:
- Logan International (BOS) – Commercial limited ramp space
- Bedford (BED) – GA airport and Airforce base
- Catering Notes: Premium catering options available, but traffic can delay things, Order catering 3 hours before delivery. Restaurant facilitation can be difficult due to traffic. ACW.....
- Things to Watch: Traffic and specialty items

Dallas

- Airport: DFW or Dallas Love Field.
- Catering Notes: Premium Catering options; upscale menus common. ACW
- Things to Watch: Summer heat—ensure cold chain integrity for perishables.



Houston

- Airport: George Bush Intercontinental (IAH).
- Catering Notes: Two Main caterers - Diverse cuisine options; confirm packaging for humidity. O'neills is here
- Things to Watch: Hurricane season risk—plan contingencies.

Kansas City

- Airport: Kansas City International (MCI) and (MKC)
- Catering Notes: Smaller catering pool; confirm availability early. No large aircraft catering or limited
- Things to Watch: Regional BBQ dominates menus—request variety if needed.

Los Angeles

- Airport: LAX, LGB, BUR, or Van Nuys (VNY for private aviation).
- Catering Notes: Excellent catering options; high competition during events. ACW, Air Gourmet (Carla)
- Things to Watch: Traffic can cause major delays—schedule deliveries well ahead.



THE CITIES IN U.S.A

Miami

- Airport: Miami International (MIA), (FLL), (FXE) or Opa-locka Executive.
- Catering Notes: Many premier caterers - Strong Latin and international cuisine presence. ACW, Silver Lining
- Things to Watch: Traffic, order early. Restaurant pick up

New York

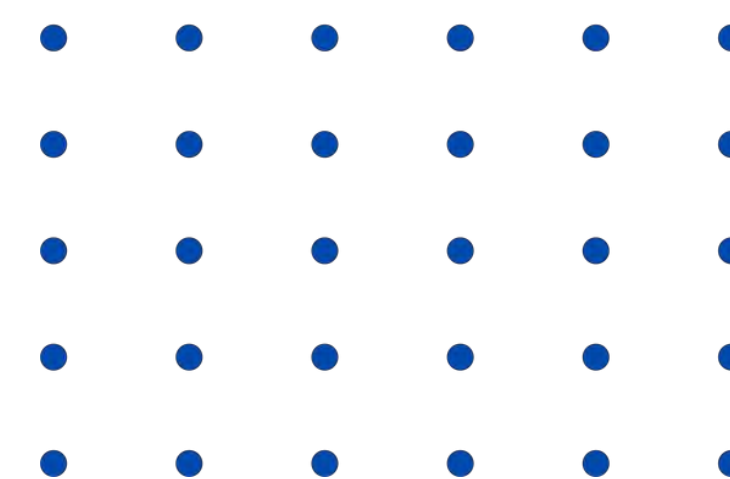
- Airport: Teterboro (TEB) for private jets. (NEW), (JFK), (HPN)
- Catering Notes: Top-tier catering vendors, but extreme demand during World Cup. ACW, Gourmet Air, ...
- Things to Watch: Delivery windows, restaurant pickup can be limited.

Philadelphia

- Airport: Philadelphia International (PHL).
- Catering Notes: Small catering network; traffic congestion possible. ACW
- Things to Watch: Coordinate early for kosher or specialty menus.

San Francisco

- Airport: San Jose (SJC) or San Francisco (SFO).
- Catering Notes: High-end catering available; tech events often compete for resources. ACW
- Things to Watch: Environmental packaging rules—avoid single-use plastics.



Seattle

- Airport: Seattle-Tacoma (SEA).Boeing Field (BFI)
- Catering Notes: Strong seafood options; Order early as not a big BA catering kitchens. ACW
- Things to Watch: Rainy conditions—ensure insulated packaging.



USA CUISINE

American cuisine is a vibrant reflection of the nation's diversity, blending regional traditions with global influences to create bold, comforting, and familiar flavors. From classic breakfast favorites and iconic comfort foods to fresh, modern interpretations rooted in local ingredients, U.S. cuisine balances hearty portions with culinary creativity. Influenced by immigrant cultures and evolving food trends, it offers something for every palate—whether indulgent, wholesome, or refined—making it both approachable and endlessly adaptable.

TRADITIONAL DISHES

BBQ

Apple Pie

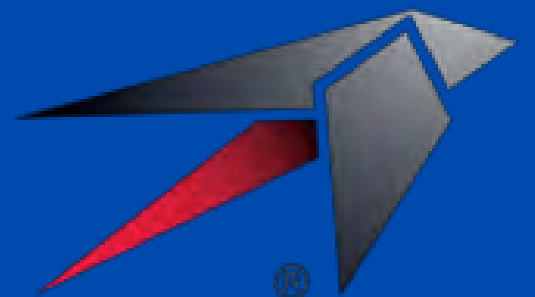
Mac and Cheese

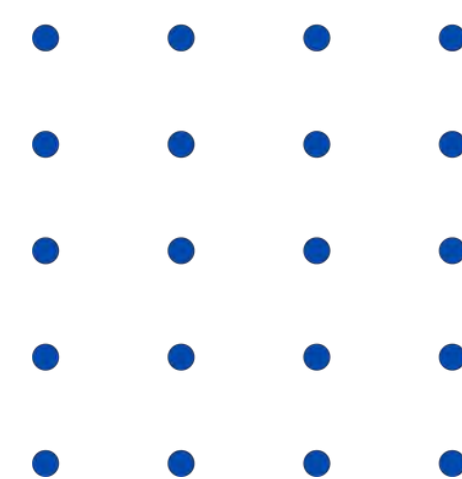
Fried Chicken

Lobster Rolls

Tex Mex

We are a melting pot of cuisine





PLAN AHEAD

CMR - Work with your pilots and dispatchers

- Where are you going, which airport?
- Who are you going to use for catering
- Do you have all the information that you need?
- Place a catering order in detail?
- Have delivery at least three hours early.
- Think length of flight?
- Number of passengers
- Type of food available?
- Follow-up and confirm!
- The little things?



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THANK YOU

