

### WORLD-CLASS TENNIS IN PARADISE

Join us for the Rosewood Little Dix Bay Tennis Cup, where you'll have the rare opportunity to connect with tennis legends Sloane Stephens and Genie Bouchard, alongside fellow enthusiasts from around the world. Set against the stunning backdrop of our resort's courts, this exclusive tournament, taking place December 12-14, 2025, promises an unforgettable blend of world-class competition and luxury hospitality.

### Schedule of Events

#### **DEC 12**

#### 7PM | SUGAR MILL

#### Welcome Dinner

Mingle with fellow guests and world-class tennis pros while savoring fine wines and a curated selection of local culinary delights. The evening continues with a dinner inspired by our exclusive Chef's Table experience, featuring signature dishes crafted with the vibrant flavors of the BVI. Conclude the night with an intimate Q&A session with tennis stars Sloane Stephens, Genie Bouchard, and Gigi Fernández.

#### **DEC 13**

#### **8AM | TENNIS CENTER**

#### Champions' Clinic

Begin your day with an energizing warm-up session led by our esteemed Director of On-Court Experiences, Grant Chen. Afterwards, step onto the court with tennis champions Sloane Stephens and Genie Bouchard for an exclusive, hands-on clinic. Learn from their expertise as they share insider techniques, strategic insights, and personal tips to elevate your game.

#### 3PM | TENNIS CENTER

### Optional Training Session

For those eager to spend extra time on court, join Grant Chen for an optional afternoon session. This focused training will emphasize advanced technique, tactical awareness, and personalized feedback to help you take your game to the next level.

#### 5PM | TENNIS CENTER

#### **Exhibition Match**

Enjoy a thrilling exhibition match featuring tennis legends Sloane Stephens and Genie Bouchard, with special guest chair umpire Gigi Fernández. Witness elite athleticism, courtside camaraderie, and the electrifying passion and power these champions bring to the game. Drinks and light bites to be served during the match.

#### **DEC 14**

#### 8AM | TENNIS CENTER

#### Community Experience

A group of children from the local community are invited to Rosewood Little Dix Bay for a special opportunity to learn and play alongside Genie and Sloane. During this exclusive clinic, the young participants will be guided through the fundamentals of the game in a fun, inspiring, and encouraging environment.

### Masters of the Courts



#### GENIE BOUCHARD

Eugenie "Genie" Bouchard is a professional tennis player born and raised in Montreal, Canada, who reached a career-high WTA ranking of World No. 5. A trailblazer in Canadian tennis, she made history with a standout 2014 season—becoming the Wimbledon Finalist, and reaching the semifinals of both the Australian Open and Roland Garros.

A two-time Canadian Olympic Team member, Bouchard has proudly represented her country on the international stage, most recently contributing to Team Canada's 2023 Billie Jean King Cup Championship. Her early promise was evident when she captured the title of 2012 Junior Wimbledon Champion, foreshadowing the elite career to come.



#### SLOANE STEPHENS

Sloane Stephens is a professional tennis player born in Plantation, Florida, who has reached a career-high ranking of No. 3 in the world. A dynamic and powerful competitor, she claimed her first Grand Slam title at the 2017 US Open, marking a standout moment in her career. In 2018, she continued her strong performance by reaching the finals of Roland Garros and the WTA Finals, and winning the Miami Open. Over the course of her career, Stephens has secured 8 WTA titles and was an integral part of Team USA's 2017 Fed Cup Championship victory.

Off the court, Stephens is equally impactful as the founder of the Sloane Stephens Foundation, a nonprofit committed to transforming lives through tennis and education. The foundation aims to tackle poverty, health inequity, and educational underdevelopment by creating opportunities for underserved youth.

For more information on the Little Dix Bay Cup, click HERE.

### Our Team



GRANT CHEN

Director of On-Court Experiences

Grant Chen is a lifelong tennis player, coach, and industry leader whose roots in the sport run deep. He has worked with some of tennis's biggest names, including Hall of Famer Pete Sampras, John Isner, Grigor Dimitrov, Mackie McDonald, and Marcos Giron. A driving force behind the launch of the ATP Dallas Open, Grant continues to play an active role in its success. He has also hosted premier events such as the ITA Men's National Team Indoor Championships and the Dallas Summer Series presented by RBC. Grant currently serves as Head Men's Tennis Coach and Assistant Athletic Director at Southern Methodist University (SMU).



## GIGI FERNÁNDEZ

#### Chair Umpire

Gigi Fernández is regarded as one of the greatest doubles players in tennis history. A member of the International Tennis Hall of Fame, she captured 17 Grand Slam doubles titles and two Olympic gold medals with partner Mary Joe Fernández. In 2000, she was named Puerto Rican Athlete of the Century for her extraordinary career achievements.

Today, Gigi shares her passion for the game through coaching, education, and philanthropy. She is the founder of The Gigi Method and Gigi Fernández Tennis, where she helps adult players improve their doubles skills through camps, clinics, and special events throughout the world. Gigi founded Tennis for Hope, a nonprofit uniting the tennis community to support those affected by natural disasters, and enjoys life as a proud mom to twins, Karson and Madison.

For more information on the Little Dix Bay Cup, click HERE.

# Exclusive Little Dix Bay Cup Experiences

Immerse yourself in the spirit of the British Virgin Islands with a curated collection of signature experiences exclusively for the LDB Cup, designed to nourish the body, mind, and soul. From farm-to-table feasts and mindful movement to authentic island cuisine, each offering blends natural beauty with personalized service and meaningful connection.

#### ALWAYS SERVING DINING EXPERIENCE

Join Rosewood Little Dix Bay's Managing Director, Katya Herting, for a truly special evening of culinary delights, warm hospitality, and engaging conversation set against the lush, serene backdrop of the resort's very own farm. This intimate gathering offers guests a unique opportunity to connect with one of the British Virgin Islands' most respected hospitality leaders while enjoying an unforgettable farm-to-table dining experience.

USD 350

#### YOGA CLASS WITH DR. MAKESH

Join Dr. Makesh, Rosewood Little Dix Bay's resident yoga instructor and wellness expert, for a rejuvenating morning session on the resort's breathtaking hilltop yoga platform—an open-air sanctuary perched high above the Caribbean Sea, where gentle breezes and panoramic views of the surrounding islands create the perfect setting for deep inner connection. Whether you are an experienced yogi or new to the practice, Dr. Makesh's gentle yet insightful approach offers modifications and personalized guidance to suit every level.

USD 100

#### LOCAL COOKING CLASS WITH CHEF CASWELL

Discover the vibrant flavors of the Caribbean with a hands-on local cooking class in the heart of the British Virgin Islands. Led by Chef Caswell, this class offers an authentic taste of BVI cuisine, using fresh, seasonal ingredients sourced from nearby markets and the Rosewood Little Dix Bay farm. Afterward, sit down to enjoy a delicious lunch included with the class.

**USD 200** 

#### THE TENNIS RECOVERY RITUAL SPA EXPERIENCE

Designed for active guests and tennis enthusiasts, this targeted treatment focuses on relieving tension in the forearms, shoulders, and upper back areas commonly strained from repetitive motion.

The experience begins with guided stretching and warming techniques to prepare the muscles, followed by a deep tissue massage enhanced with a Hyper Volt percussive device to release tightness and stimulate circulation. A therapeutic CBD gel is then applied to support muscle recovery and reduce inflammation. Rejuvenating under-eye patches are gently placed to help reduce puffiness, smooth fine lines, and refresh the delicate eye area, offering a moment of focused renewal as the body is restored.

USD 250 (60 minutes)
USD 350 (90 minutes)

For more information on the Little Dix Bay Cup, click HERE.



### Accommodations

Rosewood Little Dix Bay has long been synonymous with barefoot luxury. Remaining true to its heritage, the resort's Virgin Gorda accommodations blend a sophisticated Caribbean sensibility with the understated refinement of mid-century modern design. The rooms and suites are nestled discreetly amongst the manicured gardens and shaded footpaths that edge the resort's pristine crescent beach, while the luxury Caribbean villas offer unmatched privacy on the beach or on the hillside above the bay. All of our accommodations enjoy ocean views and dedicated butler service.

#### **ROOMS**

Nestled amongst enchanting gardens, Ocean View Cottages and Beach Front Cottages are set just steps from the beach. Offering the timeless refinement of mid-century modern design, each hideaway opens to a patio and splendid views of the sea.

350 - 570 sq. ft.

Accommodate up to 2 guests plus 1 infant under three



#### **SUITES**

Serene and sophisticated, the resort's ocean-view suites pair open, light-filled spaces with inviting outdoor living areas to accentuate a seamless connection with the island's lush tropical landscape.

685 - 1,500 sq. ft.

Accommodate up to 8 guests plus 1 infant under three

#### **VILLAS**

Rosewood Little Dix Bay's multi-bedroom Caribbean villas offer unmatched privacy on the beach or hillside. Ideal for families and small groups, the expansive residences feature pools and incomparable views of the sea.

1,743 - 23,500 sq. ft.

Accommodate up to 20 guests plus 2 infants under three



# Dining

From Caribbean fine dining to beachside farm-to-table cuisine, Rosewood Little Dix Bay is home to an eclectic and inspired mix of Virgin Gorda restaurants.

#### **PAVILION**

At Pavilion, shared plates and flavorful slow-cooked comfort dishes showcase fresh meats, seafood and local ingredients. Guests enjoy an elaborate breakfast service, à la carte dinner menus, sweeping sea vistas and gentle trade winds.

#### FEATURED MENU ITEMS

Tandoori Butter Chicken, Slow Cooked, Tomato Masala & Charcoal Roasted Cashew Nuts & Cucumber Raita
Caribbean Style Curry, Boniato Sweet Potato, Cauliflower, Spinach & Chickpea, infused with a touch of Coconut Milk

#### SUGAR MILL

The curved architecture of the open-air stone mill affords panoramic views of the bay. Enjoy time-honored local recipes and innovative flavor combinations, alongside cocktails, sangrias and exclusive wines.

#### **FEATURED MENU ITEMS**

Pistachio Crusted Snapper, Sweet Potato Risotto, Okra, Lemongrass & Herb Emulsion Grilled Anegada Lobster, Garlic Brown Butter, Fennel Potato Salad

#### **REEF HOUSE**

Reef House utilizes fresh local provisions from land and sea, and simple preparation methods, in a contemporary take on bold Caribbean flavors. The bar offers tequila aperitifs, handcrafted cocktails and organic wines from around the world.

#### FEATURED MENU ITEMS

Cauliflower Steak, Coconut Pistachio Sauce & Fermented Vegetables

Cornish Hen Pot, Ginger, Lemon Grass, Red Chili, Okra, Potatoes, Pumpkin, Cilantro

#### **RUM ROOM**

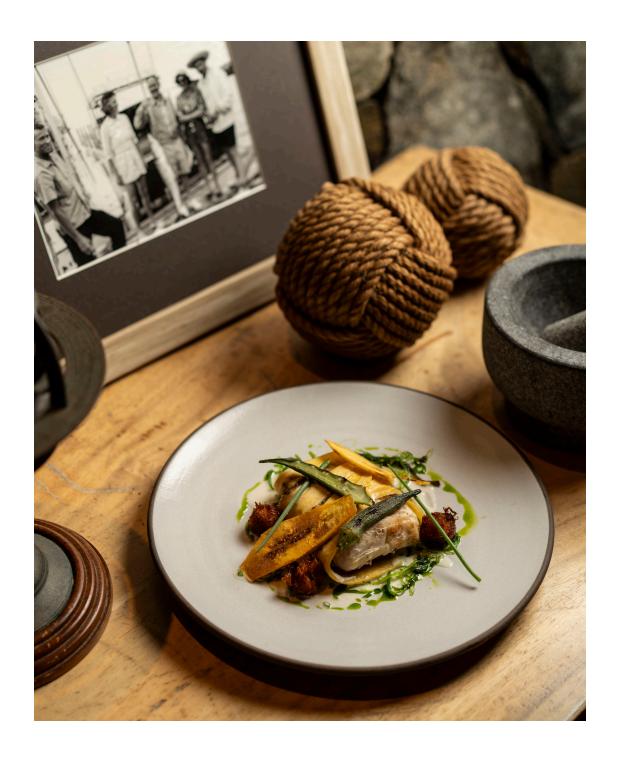
This open-air lounge offers an extensive library of rare and aged rums, a global selection of wines, classic cocktails from the 1960s and 1970s, and live entertainment. Guests are invited to sample small-batch rums at weekly tasting sessions.

#### FEATURED MENU ITEMS

Lost Lovers: Aged Rum, Aquavit, Kahlua, Lemon Juice, Orgeat, Rum, Orange Liqueur, Angostura Bitter, Egg White Pain Killer: Dark Rum, Pineapple, Orange, Coconut Cream, Nutmeg







## CHEF'S TABLE

Inspired by the vibrant flavors of the Caribbean and the lush terrain of Virgin Gorda, this ten course culinary journey deconstructs traditional recipes and elevates them with a modern twist.

Embark on a gastronomical voyage through a tasting menu brimming with the bounty of land and sea. Each course delights in the freshness of local produce and aromatic spices straight from the resort farm. This experience is hosted in the Rockefeller Room at Sugar Mill and can accommodate up to 8 guests. A private Chef's Table experience can be be arranged.

# Sense, a Rosewood Spa

Overlooking the Sir Francis Drake Channel, Sense, A Rosewood Spa embodies the rejuvenating essence of its cliffside environment.

#### FEATURED TREATMENTS

#### LITTLE DIX BAY JOURNEY

This revitalizing ritual begins with a dry body exfoliation to cleanse your body from impurities and leave your skin ready to receive the benefits of our personalized aromatherapy treatment- a soothing massage using specially blended oils to induce deep relaxation. This recovery treatment continues with an eye-lifting mask and head massage to release tension.

#### SENSE SIGNATURE MASSAGE

Free your body of muscular tension with this signature massage. Inspired by the "bamboula" drum instrument, we incorporate 3 combinations of hand strokes to stimulate your nervous system with a rhythmic percussion all over your body, followed by the use of bamboo canes with long, deep rolling movements to release tension in targeted areas.

#### HYDRFACIAL™

Hydrafacial™ devices use Vortex
Fusion technology to gently but
thoroughly refresh and revive
any skin type. This unique noninvasive treatment incorporates
lymphatic drainage to detoxify and
reduce inflammation, a chemical and physical peel, and gentle
extractions with nourishing and
hydrating serums.



# Experiences

Enjoy the unspoiled beauty of Virgin Gorda—with resort activities, unique excursions, year-round swimming, powder-white beaches and quiet coves—throughout over 50 islands, islets and cays in the BVI.

#### **RACQUET SPORTS**

Rosewood Little Dix Bay's exceptional tennis and pickle-ball facilities provide a wonderful opportunity for guests to play their favorite sport while on vacation. Surrounded by tropical gardens and verdant hillsides, games take place on six tennis and two pickleball courts, including hard courts and artificial grass surfaces. Two tennis courts are lit for evening play.



#### **BEACH DROPS**

Explore one of the seven secluded beaches on Virgin Gorda through a Beach Drop accessed via boat. Unique in character, the remote beaches offer a range of snorkeling opportunities, levels of privacy and varieties of sand. Towels and umbrellas are provided, and a picnic can be arranged at an additional cost.

#### ROSEWOOD EXPLORERS KIDS PROGRAM

Rosewood's Explorers program offers a range of fun-filled activities for younger guests, making this kid-friendly Caribbean resort a superb destination for families. At a children's center set among the shade of a mahogany preserve, kids engage in creative pursuits such as landscape painting, Caribbean folk arts and crafts, West Indian music, local storytelling and jewelry making.



# Sustainability at Rosewood Little Dix Bay

Originally founded by conservationist Laurance Rockefeller in 1964, Rosewood Little Dix Bay has long acted as a steward of sustainability throughout the British Virgin Islands, doing its part to preserve the delicate Caribbean ecosystem.

Considered to be one of the first eco-resorts, the property has upheld this commitment throughout its 60-year legacy. Today, guided by Rosewood Impacts, Rosewood Hotel Group's' sustainability roadmap that aims to positively impact the planet and the communities it serves, the property continues to seek out new ways to lessen its impact and champion local initiatives.

#### LOCAL PARTNERSHIPS

Rosewood Little Dix Bay began a partnership with Green VI in 2024, an environmental nonprofit organization working with businesses, schools, and the government for a greener, cleaner, and healthier British Virgin Islands. To continue supporting our partnership, for every paid room night a USD1 is donated to Green VI.

Rosewood Little Dix Bay also partners with the Association of Reef Keepers (ARK), a marine conservation organization. While staying with us, spend time with Sea Turtles as you gain knowledge on the protection of this endangered species within the BVI. This unique guest or group experience includes monitoring hatchlings and monthly turtle tagging to track their whereabouts and continued safety.





#### THE FARM

The on-property farm follows environmentally responsible practices to provide our restaurants with all-organic ingredients. Adhering to the principles of sustainability, no chemicals are used. Instead, we follow traditional methods such as applying homemade compost for soil health and Neem tree leaf infusions to deter pests. The robust garden rewards those who tend it and those who enjoy its bounty, is kind to nature's creatures, and is good for the planet as a whole.

During your stay, book a horticultural tour to explore our lovingly nurtured farm. Learn how we grow organic mangos, cauliflower, lemongrass, okra, and so much more.

