



**FEBRUARY 2024**



**ROSEWOOD**

MAYAKOBA

RIVIERA MAYA



## THURSDAY, FEBRUARY 8

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**8:00 AM**

**Sound Healing Meditation  
at Aqui Me Quedo**

Experience tranquility through a transformative sound healing meditation on the beach. The soothing vibrations instill inner balance and restore serenity



**6:00 PM**

**Huichol Art Gallery & Family Cocktail  
at La Ceiba Garden & Kitchen**

Join us for drinks and enjoy our popup Huichol art gallery that celebrates the bold and colorful craftsmanship of the indigenous Huichol people

**6:30 PM**

**Cocktails and live music at Zapote Bar**

**8:00 PM**

**Mexican Cocktails, Spirits, and Wine  
at La Isla Secreta**

A hidden oasis situated on its own private island, Mexican spirits & wine at La Isla Secreta is an adults-only speakeasy cushioned by crystalline lagoons and lush mangrove forests. Aptly named for its mystical ambiance and undisclosed location, this exclusive new lounge is only accessible by boat

## FRIDAY, FEBRUARY 9

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**5:00 PM**

**Mexican Wine Tasting at Espadin**

Featuring guest winemaker Luis Peciña of Santos Brujos in Valle de Guadalupe

**7:00 PM**

**Guest Chef Ceiba Dinner  
at La Ceiba Garden & Kitchen**

Featuring special guest chef Rodrigo Rivera

Rodrigo Rivera is the chef-owner of Koli in Monterrey, which was recently honored as one of the 50 Best Restaurants in Latin America. Chef Rivera operates the restaurant alongside his two brothers. Their shared culinary approach is simple and powerful, hyper-focused on ingredients and technique that allow each dish to share a bit of Mexico's culinary history





**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

Featuring special guest bartender  
Axel Pimentel



Axel Pimentel is a renowned national bartender and ambassador for spirits brands. He is the founder of the acclaimed bar Fifty Mils at the Four Seasons, and he has made an international mark in mixology. Currently, he is shining as the corporate bartender at Casa Pedro Domecq and Remy Martin

**8:00 PM**

**Mexican Cocktails, Spirits, and Wine  
at La Isla Secreta**

**SATURDAY, FEBRUARY 10**

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**1:00 PM**

**Yo ♥ Mexico Cooking Class  
at La Ceiba Garden & Kitchen**

Featuring special guest Chef Rodrigo Rivera from Koli in Monterrey alongside the Rosewood culinary team

**6:30 PM**

**Guest Chef Beach Food Fest  
at Aquí Me Quedo**

Featuring special guest chef Rodrigo Rivera from Koli in Monterrey

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**MONDAY, FEBRUARY 12**

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**11:00 AM**

**Self-Love Watercolor Workshop  
at La Plaza**

Recommit to yourself under the guidance of Tita Lopez, in a transformative watercolor workshop designed to celebrate inner beauty, self-love, and resilience



Baja California-based artist Tita Lopez leads a therapeutic illustration workshop in which guests use watercolors to depict and interpret their spirit animals, harnessing the art's power to connect the body, mind, and soul



**5:00 PM**

**Sabores de Baja at Agave Azul**

Baja-inspired dinner featuring regional specialties and live music

**TUESDAY, FEBRUARY 13**

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**11:00 AM**

**Love Watercolor Workshop at La Plaza**

Featuring special guest Tita Lopez from Baja

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**WEDNESDAY, FEBRUARY 14**

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**8:00 AM**

**Sound Healing Meditation at Aqui Me Quedo**

**11:00 AM**

**Valentine's Day Watercolor Workshop at La Plaza**

Featuring special guest Tita Lopez from Baja

Forge the connections between art and love through the medium of watercolor at this special workshop hosted by artisan Tita Lopez. Tap into your inner creative and make lasting memories alongside those you love



**5:00 PM**

**Mexican Spirit Pairings at Zapote Bar**

A hidden oasis situated on its own private island, Mexican spirits & wine at La Isla Secreta is an adults-only speakeasy cushioned by crystalline lagoons and lush mangrove forests. Aptly named for its mystical ambiance and undisclosed location, this exclusive new lounge is only accessible by boat

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**



## THURSDAY, FEBRUARY 15

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**6:00 PM**

### **Huichol Art Gallery & Family Cocktail at La Ceiba Garden & Kitchen**

Join us for drinks and enjoy our popup Huichol art gallery that celebrates the bold and colorful craftsmanship of the indigenous Huichol people

**7:30 PM**

### **Cocktails & Live Music at Zapote Bar**

**8:00 PM**

### **Mexican Cocktails, Spirits, And Wine at La Isla Secreta**



## FRIDAY, FEBRUARY 16

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**5:00 PM**

### **Mexican Wine Tasting at Espadin**

Featuring guest winemaker Lulú Martínez of Bruma in Baja California

Ensenada native Lulú Martínez Ojeda, a Bordeaux-trained winemaker, returned to her roots after 15 years at Chateau Brane-Cantenac. A feminist and scion of Ensenada's founding families, she crafts visionary wines like PLAN B and OCHO, letting the land speak. Her story is a celebration of tradition, innovation, and empowering women



## SATURDAY, FEBRUARY 17

**7:30 PM**

### **Cocktails & Live Music at Zapote Bar**

**8:00 PM**

### **Mexican Cocktails, Spirits, And Wine at La Isla Secreta**





## SUNDAY, FEBRUARY 18

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**8:00 AM**

### **Sound Healing Meditation at Aqui Me Quedo**

Experience tranquility through a transformative sound healing meditation on the beach. The soothing vibrations instill inner balance and restore serenity

## TUESDAY, FEBRUARY 27

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**6:30 PM**

### **Martes de Locales with Kaito del Valle at Zapote Bar**

Featuring special guest bartender Claudia Cabrera from Kaito del Valle, Mexico City

Recognized as one of the Top Ten Best International Bartenders at Tales of The Cocktail, Claudia oversees the bar program at Mexico City hotspot Kaito del Valle. Modeled after an izakaya, the bar offers an immersive taste of Japan, showcasing subtle Asian flavors and an extensive sake list



**7:30 PM**

### **Cocktails & Live Music at Zapote Bar**

## WEDNESDAY, FEBRUARY 28

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**8:00 AM**

### **Sound Healing Meditation at Aqui Me Quedo**

**7:00 PM**

### **Guest Chef Ceiba at La Ceiba Garden & Kitchen**

With special guest chef Freddy Monteros of Erizo de Mar in Guadalajara

Freddy Monteros is the chef-owner of Erizo de Mar, known as the best seafood restaurant in Guadalajara. Monteros' cuisine draws on local and sustainable ingredients, paying homage to the simplicity of traditional Mexican seafood flavors paired with local wine and beer



**7:30 PM**

### **Cocktails & Live Music at Zapote Bar**



**8:00 PM**

**Mexican Cocktails, Spirits, And Wine  
at La Isla Secreta**

## **THURSDAY, FEBRUARY 29**

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**1:00 PM**

**Yo ♥ Mexico Cooking Class  
at La Ceiba Garden & Kitchen**

Featuring special guest chef Freddy  
Monteros of Erizo de Mar in Guadalajara  
alongside the Rosewood culinary team

**6:30 PM**

**Guest Chef Mexican Grill  
at Aquí Me Quedo**

Featuring special guest chef Freddy  
Monteros of Erizo de Mar in Guadalajara

**8:00 PM**

**Mexican Cocktails, Spirits, and Wine  
at La Isla Secreta**



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