



**JANUARY 2024**



**ROSEWOOD**

MAYAKOBA

RIVIERA MAYA



## FRIDAY, JANUARY 5

### 5:00 PM **Journey Through Mexican Wines at El Espadin**

Discover the exceptional wines and the various winemaking regions across Mexico at this interactive tasting led by Mexican wine connoisseur Francisco “Wero” Cham. Wero invites guests on a journey to explore the rich history of Mexican winemaking, the specialties of each region, and how Mexican wine distinguishes itself on the world stage



### 8:00 PM **Mexican Cocktails, Spirits, and Wine at La Isla Secreta**

A hidden oasis situated on its own private island, 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 and with a special coin from Zapote Bar

## SATURDAY, JANUARY 6

### 4:00 PM **Rosca de Reyes at Punta Bonita**

This festive event offers a taste of Rosca de Reyes, the traditional sweet bread enjoyed in celebration of Día de Reyes, or Three King’s Day, in Mexico, among other festive treats

### 7:00 PM **Cena de Reyes Mexican Wine Pairing Dinner at La Ceiba Garden and Kitchen by Agua Franca**

In celebration of Three Kings Day, this debut Ceiba of Yo ❤️ Mexico is centered around wine – which was first brought to the country by Spanish priests



We’re welcoming industry expert Francisco “Wero” Cham, the founder of Mexican wine shop Vinos Boutique. Wero is teaming up with our chefs to develop a tasting menu that explores the storied history and evolution of Mexican winemaking, as well as introduces guests to emerging vintners redefining the future of Mexican wine



### 8:00 PM **Mexican Cocktails, Spirits, and Wine at La Isla Secreta**



## WEDNESDAY, JANUARY 10

---

**7:00 PM**

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

Featuring special guest chef  
Alfredo Gonzalez from Anti Fine  
Dining, Mexico City



Chef Alfredo González boldly presents his culinary vision, which he describes as "anti-fine dining." His mission is to elevate street food to a welcoming and comfortable space, injecting a revolutionary spirit into urban cuisine. With a fresh, unconventional, and somewhat chaotic perspective, he reinterprets the flavors of Mexican cuisine, offering a robust proposition for contemporary dining. In his culinary realm, the streets meet sophistication, and traditional Mexican tastes undergo a vibrant transformation

## THURSDAY, JANUARY 11

---

**8:00 AM**

### **Jungle Stroll at Sense, A Rosewood Spa**

This experience harnesses the  
healing powers of nature  
and movement to provide a  
restorative meditation session



The tranquil stroll follows the mangrove trail and includes purposeful stops at our onsite cenote, El Burrodromo, and lagoon lookout spot, El Mirador

**1:00 PM**

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

Featuring special guest chef  
Alfredo Gonzalez alongside the  
Rosewood culinary team

**6:30 PM**

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

Featuring live music and special  
guest chef Alfredo Gonzalez  
alongside the Rosewood culinary  
team



## FRIDAY, JANUARY 12

---

**5:00 PM**

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

Featuring guest winemaker Sergio Heras of Fincasmx in Baja California

Get to know Sergio Heras, an Argentine oenologist with roots in Mendoza. Shaped by four generations of family vineyards, he studied at Juan Agustín Maza University. From Mendoza to Australia, he's crafted wines for esteemed wineries. Now advising Chateau Camou, Viña Emiliana, and Finca Tree, he founded Fincasmx in Baja California, aiming to spotlight the unique qualities of each vineyard. Sergio blends tradition and innovation, shaping the evolving narrative of Baja California's wine scene



## SATURDAY, JANUARY 13

---

**7:00 PM**

### **Wine Pairing Dinner at La Ceiba Garden & Kitchen**

Featuring special guest Sergio Heras from Fincasmx, Baja California

## MONDAY, JANUARY 15

---

**6:30 PM**

### **Sabores de Baja at Agave Azul**

Baja-inspired dinner featuring regional specialties and Mexican live music

## TUESDAY, JANUARY 16

---

**6:30 PM**

### **Martes de Locales with The Broken Shaker at Zapote Bar**

Featuring Luke Mallory of The Broken Shaker in Los Angeles

The Broken Shaker has been nominated for two James Beard Awards and is consistently named one of the 50 Best Bars in the World





## WEDNESDAY, JANUARY 17

---

### **5:00 PM**      **Mexican Spirit Pairings at Zapote Bar**

Explore a mix of well-known and emerging Mexican spirits, from mezcal to raicilla, that continue to elevate Mexico's rich cocktail culture. Each tasting is served alongside a small plate curated by executive chef Edgar Chavez, that speaks to the flavors and regionality of the spirit

### **7:00 PM**      **Guest Chef Ceiba Dinner at La Ceiba Garden & Kitchen** Featuring special guest chef Diego Guerrero of Makal, Puerto Vallarta



Diego Guerrero López, the prodigious chef, acclaimed as the BEST NEW CHEF 2023 by Food & Wine. From Mexico City and currently at the helm of Makal in Puerto Vallarta, he is reshaping Mexican gastronomy by seamlessly blending flavors and techniques into an unrestrained culinary experience. Through his dishes, chef Guerrero evokes emotions and presents a table without rules or labels, where good company meets a symphony of flavors. A visionary who has triumphed in culinary festivals and earned national recognition

### **7:30 PM**      **Cocktails & Live Music at Zapote Bar**

## THURSDAY, JANUARY 18

---

### **8:00 AM**      **Jungle Stroll at Sense, at Sense, A Rosewood Spa®** This experience harnesses the healing powers of nature and movement to provide a restorative meditation session

### **1:00 PM**      **Yo ❤️ Mexico Cooking Class at La Ceiba Garden & Kitchen** Featuring special guest chef Diego Guerrero alongside the Rosewood culinary team



**3:00 PM**

**Barro Negro ceramics workshop at the Boutique**

Join artisans from Colectivo 1050°, an art studio and cooperative in Oaxaca

This hands-on workshop explores Oaxaca's famed black clay pottery, exemplified by its sophisticated design and natural sustainability



**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**

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

Featuring live music and special guest chef Diego Guerrero alongside the Rosewood culinary team

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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

**FRIDAY, JANUARY 19**

---

**5:00 PM**

**Mexican Wine Tasting at Espadin**

Featuring guest winemaker Amado Garza of Viña de Garza

**6:30 PM**

**Cocktails from Happy Accidents at Zapote Bar**

Featuring Kate Gerwin, owner & bartender of Happy Accidents in Albuquerque, New Mexico



The first woman to win an international bartending competition, Kate Gerwin opened Happy Accidents in 2020. The bar has since been internationally recognized and was recently honored as Best New US Cocktail Bar and Best US Bar Team at the Tales of the Cocktail Spirited Awards



**7:00 PM**

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

Featuring special guest chef Ana Castro from Lengua Madre in New Orleans



Born in Texas and raised in Mexico City, chef Ana Castro is now making waves in New Orleans with her modern Mexican restaurant Lengua Madre, which was named one of Bon Appetit's Best New Restaurants and honored in the New York Times' Restaurant List. Castro has also been named one of Food & Wine's Best New Chefs 2022

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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

**SATURDAY, JANUARY 20**

---

**10:00 AM**

**Barro Negro ceramics workshop  
at the Boutique**

**1:00 PM**

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

Featuring special guest chef Ana Castro alongside the Rosewood culinary team



**6:30 PM**

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

Featuring special guest chef Ana Castro

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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



## SUNDAY, JANUARY 21

---

**8:00 AM**

### **Jungle Stroll at Sense, at Sense, A Rosewood Spa®**

This experience harnesses the healing powers of nature and movement to provide a restorative meditation session

The tranquil stroll follows the mangrove trail and includes purposeful stops at our onsite cenote, El Burrodromo, and lagoon lookout spot, El Mirador

## MONDAY, JANUARY 22

---

**6:30 PM**

### **Sabores de Baja at Agave Azul**

Baja-inspired dinner featuring regional specialties and live music



## TUESDAY, JANUARY 23

---

**1:00 PM**

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

Featuring special guest chef Carlos Gaytan alongside the Rosewood culinary team

**6:30 PM**

### **Cocktails from guest bartender Joshua Henry at Zapote Bar**

Bar director Joshua Monaghan teams up with Joshua Henry, a California-based bartender, cocktail personality, and passionate advocate for wine & spirits education

Joshua Henry is a Napa Valley, CA based bartender and cocktail personality who has developed a robust online presence dedicated to connecting fellow bartenders. His platform serves as a hub for the passion behind craft cocktails and pays tribute to his Latin heritage







## WEDNESDAY, JANUARY 24

---

**5:00 PM**

### **Mexican Spirit Pairings at Zapote Bar**

Explore a mix of well-known and emerging Mexican spirits, from mezcal to raicilla, that continue to elevate Mexico's rich cocktail culture. Each tasting is served alongside a small plate curated by executive chef Edgar Chavez, that speaks to the flavors and regionality of the spirit

**7:00 PM**

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

Featuring special guest chef  
Carlos Gaytan

Born in Mexico and based in Chicago, Chef Carlos Gaytan is a widely recognized ambassador of Mexican cuisine and the country's first chef to earn a Michelin star. He is the chef-owner of two restaurants on Chicago's Gold Coast, Tzuco – which blends Mexican flavors with French haute cuisine technique – and Tales of Carlos Gaytán, as 12-seat chef tasting experience



**7:30 PM**

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

## THURSDAY, JANUARY 25

**8:00 AM**

### **Jungle Stroll at Sense, at Sense, A Rosewood Spa®**

This experience harnesses the healing powers of nature and movement to provide a restorative meditation session

**6:30 PM**

### **Mexican Grill at Aquí me Quedo**

Featuring special guest chef  
Carlos Gaytan



**6:00 PM**

**Huichol Art & Family Cocktail  
at La Ceiba**

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, JANUARY 26**

---

**8:00 AM**

**Jungle Stroll at Sense,  
at Sense, A Rosewood Spa®**

This experience harnesses the healing powers of nature and movement to provide a restorative meditation session

**7:30 PM**

**Cocktails & Live Music  
at Zapote Bar**

**8:00 PM**

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



Sponsored by



**THE LOST  
EXPLORER®**  
MEZCAL



#yo♥mexico

ROSEWOOD

MAYAKOBA

RIVIERA MAYA