



**MARCH 2024**



**ROSEWOOD**

MAYAKOBA

RIVIERA MAYA



## FRIDAY, MARCH 1

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**5:00 PM**

### **Journey Through Mexican Wines at El Espadin**

Featuring a special guest, Mr. Fernando Mendoza, the General Director of the acclaimed winemaker Encinillas in Chihuahua, Mexico. Well-known as one of the best wine producers in Mexico, Encinillas has been recognized by prestigious international contests such as the Mundial de Bruselas Competition, Vinalies, Challenge du Vin, Sélections Mondiales Des Vins, and the Mexico Selection



**6:00 PM**

### **Energy Cleansing Ceremony at El Mirador**

Led by our resident shaman, this ritual cleanse the negative energy that lingers within and opens hearts to positive affirmations

**6:30 PM**

### **Cocktails and live music with Brujas at Zapote Bar**

Featuring guest bartender Gracie Colo of Brujas in Mexico City

The female-led bar was honored as a 50 Best Bar in 2022 and 2023, and is known for herbaceous twists on classic drinks and subtle references to female Latin American writers and activists – the original brujas



**7:00 PM**

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

With special guest chef Ricardo Arellano of Crudo Oaxaca

Ricardo Arellano is one of the most important chefs in Oaxaca. He is the founder of Crudo, a Oaxacan omakase that showcases the region's storied cuisine within the context of streamlined Japanese presentations



## SATURDAY, MARCH 2

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**1:00 PM**

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

Featuring special guest Chef Ricardo Arellano from Crudo Oaxaca alongside the Rosewood culinary team



**6:30 PM**

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

Featuring special guest chef Ricardo Arellano from Crudo Oaxaca

**TUESDAY, MARCH 5**

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**8:00 AM**

**Copal & Cacao Ceremony at El Mirador**

Experience the spiritual synergy of copal and cacao ceremony, a sacred ritual blending ancient traditions. Immerse yourself in the aromatic copal's cleansing energy and cacao's heart-opening properties for transformative introspection and connection

**6:30 PM**

**Martes de Locales at Zapote Bar**

Featuring guest bartender Oscar Olvera

Based in Guadalajara, Oscar is an expert in molecular mixology, coffee, tea, beer, wine and classic cocktails



**WEDNESDAY, MARCH 6**

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**8:00 AM**

**Sound Healing Meditation  
at Aquí Me Quedo**

**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 at La Ceiba Garden  
& Kitchen**

With special guests chefs Mario and Karla Papa

Mario and Karla Papa are the chef siblings behind Teté Cocina de Barrio, a plant-based restaurant in Guadalajara that marries tradition and innovation. The restaurant serves a constantly changing 10-course menu in which vegetables always take center stage and guests interact directly with the chefs



**7:30 PM**

**Cocktails & Live Music at Zapote Bar**



## THURSDAY, MARCH 7

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**1:00 PM**

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

With special guests chefs Mario and Karla Papa from Teté Cocina de Barrio from Guadalajara alongside the Rosewood culinary team

**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**

With special guests chefs Mario and Karla Papa from Guadalajara

**7:30 PM**

**Cocktails & 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, MARCH 8

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**5:00 PM**

**Journey Through Mexican Wines  
at El Espadin**

Featuring the special guest Agostina de Piscies, an international wine enthusiast and oenologist who will share her techniques and expertise with us. Notably, she has produced her own wine in Argentina and currently serves as a winemaker in the Bajío region of Mexico





**7:00 PM**

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

With special guest chef Lupita Vidal

Chef Lupita Vidal is the chef-owner of La Cevichería Tabasco and Salón Caimito in Tabasco. A tireless supporter of her homestate, Lupita has been recognized by both the Mexican and US government as an ambassador of Tabasqueña cuisine, culture, and heritage



**7:30 PM**

**Cocktails & Live Music with Israel Diaz at Zapote Bar**

Featuring special guest Israel Díaz, an internationally acclaimed bartender whose journey started as one of the featured bartenders at the World's 50 Best Restaurants awards show in London. Israel is the founder of esteemed cocktail spot Alquimista in Riviera Nayarit, and recently made his television debut as a bar guest on Master Chef Mexico



**8:00 PM**

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

## **SATURDAY, MARCH 9**

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**1:00 PM**

**Yo ❤️ Mexico cooking class at La Ceiba Garden & Kitchen**

With special guest chef Lupita Vidal from Cevicheria Tabasco

**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

**6:30 PM**

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

With special guest chef Lupita Vidal

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**



## SUNDAY, MARCH 10

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### 6:00 PM **New Moon Ceremony at El Mirador**

Embrace renewal under the gentle glow of the New Spring Moon in this restorative ceremony. Join us for a night of spiritual connection, vibrant rituals, and fresh beginnings in nature's embrace



## MONDAY, MARCH 11

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### 5:00 PM **Sabores de Baja at Agave Azul** Baja-inspired dinner featuring regional specialties and live music



## TUESDAY, MARCH 12

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

## WEDNESDAY, MARCH 13

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### 7:00 PM **Guest Chef Ceiba Dinner at La Ceiba Garden & Kitchen**

Featuring husband-and-wife team David Castro and Maribel Aldaco, the chef-owners of Fauna in Valle de Guadalupe. Honored as one of the 50 Best Restaurants in Latin America, Fauna is a dining destination and eco-retreat nestled within a vineyard. The constantly changing menu reflects simple, elegant Mexican cuisine with a focus on ingredients sourced "within reach" of the grounds. This dinner also features tastings from Bruma, the property's onsite winery

## THURSDAY, MARCH 14

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### 1:00 PM **Yo ♥ Mexico Cooking Class at La Ceiba Garden & Kitchen** With special guest chefs David Castro and Maribel Aldaco from Fauna in Valle de Guadalupe alongside the Rosewood culinary team





**6:30 PM**

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

Featuring special guests chefs David  
Castro and Maribel Aldaco

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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



**FRIDAY, MARCH 15**

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**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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

**SATURDAY, MARCH 16**

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**5:00 PM**

**Mexican Spirit Pairings at Zapote Bar**

**7:30 PM**

**Cocktails & Live Music at Zapote Bar**

**8:00 PM**

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



**WEDNESDAY, MARCH 20**

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**8:00 AM**

**Full Moon Ceremony at El Mirador**

The full moon blooms on this sacred day in the Mayan calendar, signaling the Spring Equinox and the start of a new beginning. Join us as welcome the longest day of the year with a shaman-led ceremony overlooking the lagoon



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