

ROSEWOOD

MAYAKOBA

RIVIERA MAYA



2025

JOIN US FOR THE 5TH ANNUAL EDITION!

From January to March, indulge in a carefully curated experience that blends the finest culinary creations, wellness rituals, handcrafted artisan treasures, and beverages—from exceptional wines to cocktails inspired by Mexico's vibrant traditions.

Celebrate the heart and soul of Mexico through unforgettable events that honor its rich heritage and culture.





MARCH 3-7
2025

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MEET OUR SPECIAL GUESTS OF THE WEEK

Discover the talent behind memorable mexican experiences



CLAUDETTE ZEPEDA

Chef

Celebrated for her fearless and bold approach to Mexican cuisine, Chef Claudette Zepeda is recognized internationally for her innovative style that honors the country's diverse culinary traditions. Her creative flair has earned her a reputation as one of Mexico's top chefs.

ELI MARTÍNEZ

Bartender

With over 23 years in the hospitality industry, is a leading figure in Mexican mixology and a champion of agave spirits. As co-founder of Tlecan, ranked #10 in North America by 50 Best Bars, she combines innovation with a deep respect for Mexican heritage. Named Bartender of the Year in 2023 by Culinaria Mexicana, she is recognized for her expertise in mezcal, tequila, and agave spirits.



DIANE MAYCOTTE

Winemaker

With a background in Visual Arts and Enology, Diane Maycote has been a key figure at Dos Búhos, focusing on organic viticulture and natural winemaking techniques. Her work emphasizes the importance of native yeasts and minimal intervention, producing wines that truly reflect their origin.



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MARISOL CHÁVEZ AND ELENA RIVERA

Artisans

Marisol and Elena are recognized palm weavers artisans at Design collective at Sierra de Guerrero. This collective supports the efforts of 80 artisan families to sustain their livelihood. The artisans preserve ancestral artistry through the use of sustainable materials and traditional palm weaving techniques passed down through generations since pre-Hispanic times. The collective enables the community to focus on their craft and economic growth through initiatives like implementing rain catchment systems to avoid waterborne diseases.

ROSSANA GRECO

Holistic and Trainer Coach

Roxy is a dedicated international trainer with years of experience in the holistic world. She embraces an inclusive, open-minded approach, encouraging everyone to explore what resonates with them—without judgment or one-size-fits-all answers. Through yoga, meditation, breathwork, sound healing, Pilates, and ceremonial rituals, Roxy offers tools and space for personal growth, guiding others toward a brighter, fuller life. Her journey has led her to places like India, Nepal, and Playa del Carmen, where she learns, shares, and serves with an open heart.



ACTIVITIES PROGRAM



MONDAY, MARCH 3

8:00 AM

CHAKRA BALANCING WORKSHOP AT EL CENOTE DECK

Featuring Health Coach Rossana Greco

Enjoy a guided session using visualization, sound, specific vibrations through bija mantras, and intentions. This holistic practice is designed to restore balance and harmony to the body's energy centers, known as chakras, while promoting overall health and fostering inner peace.

7:00 PM

MIXOLOGY CLASS AT LA ISLA SECRETA

Featuring bartender Eli Martínez

This exclusive mixology class offers a unique opportunity to learn from Eli Martínez, a master of craft cocktails recognized for her expertise in mezcal, tequila, and agave spirits.



TUESDAY, MARCH 4

2:00 PM

PALM WEAVER MAKING WORKSHOP AT PUNTA BONITA

Featuring artisans Marisol Chávez and Elena Rivera from Obakki

Discover the art of palm weaving in this hands-on workshop led by artisans Marisol Chávez and Elena Rivera from Obakki. Learn how natural fibers are transformed into beautiful and functional creations using techniques passed down through generations. Create your own woven piece and connect with the rich cultural heritage behind this timeless craft.

6:00 PM

MARTES DE LOCALES AT ZAPOTE BAR

Featuring bartender Eli Martínez

Experience a journey of innovative flavors representing the best of sophisticated Mexican artisanship, and convivial hacienda culture in a luxurious setting, as special guest bartender Eli Martínez brings his unique mixology skills to Zapote Bar.





WEDNESDAY, MARCH 5

2:00 PM

PALM WEAVER MAKING WORKSHOP AT PUNTA BONITA

*Featuring artisans Marisol Chávez and
Elena Rivera from Obakki*

Discover the art of palm weaving in this hands-on workshop led by artisans Marisol Chávez and Elena Rivera from Obakki. Learn how natural fibers are transformed into beautiful and functional creations using techniques passed down through generations. Create your own woven piece and connect with the rich cultural heritage behind this timeless craft.

7:00 PM

CHEF'S GARDEN DINNER: SPECIAL WELCOME COCKTAIL AT LA CEIBA GARDEN & KITCHEN

Featuring bartender Eli Martínez

Kick off an exciting culinary experience with a welcome cocktail prepared by guest bartender Eli Martínez, the co-founder of Tlecan. Enjoy a thrilling celebration of flavors and culinary artistry by renowned chef Claudette Zepeda and winemaker Diana Maycote.

7:30 PM

GUEST CHEF CEIBA DINNER AT LA CEIBA GARDEN & KITCHEN

*Featuring chef Claudette Zepeda &
winemaker Diane Maycotte*

This collaborative and beloved four-course dining experience for an exclusive number of guests showcases the talents of guest chef Claudette Zepeda, who is recognized internationally for her innovative style that honors the country's diverse culinary traditions. Indulge in a curated menu by our guest chefs and the Rosewood culinary team, paired with exceptional wines from winemaker Diane Maycotte from Dos Búhos. This community-style event invites you to connect with our guest talent and the Rosewood family in an intimate outdoor garden setting.





THURSDAY, MARCH 6

1:00 PM

YO AMO MEXICO COOKING CLASS AT LA CEIBA GARDEN & KITCHEN

Featuring Chef Claudette Zepeda

Learn from mastermind chef Claudette Zepeda as she reveals the culinary secrets behind some of the most iconic dishes in Mexican cuisine. In this special adult-only cooking class, you'll also be joined by winemaker Diane Maycotte, who will enhance the experience with expertly paired wines.

6:00 PM

ROSEWOOD FAMILY COCKTAIL AT LA PLAZA

Featuring our special talent for the Yo Amo Mexico

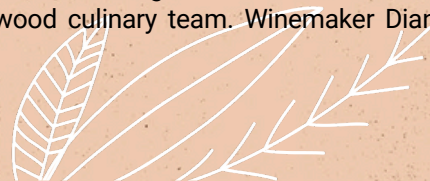
Rub elbows and enjoy cocktails with our guest talent: chef Claudette Zepeda, and winemaker Diane Maycotte. Join us in the beautiful outdoor setting of our Ceiba Garden.

7:00 PM

YO AMO MEXICO MEXICAN GRILL DINNER AT AQUÍ ME QUEDO

Featuring chefs Claudette Zepeda and winemaker Diane Maycotte

This beachfront dinner celebrates the flavors of Mexico, featuring food stations helmed by guest chef Claudette Zepeda alongside the Rosewood culinary team. Winemaker Diane Maycotte will introduce wine selections for guests.





FRIDAY, MARCH 7

8:00 AM

WOMEN'S CIRCLE

AT PUNTA BONITA BEACH

Featuring health coach Rossana Greco

Step into a sacred circle led by Rossana, designed to connect and explore the depths of feminine power. Through the seasons of life, its magic, and its boundless possibilities, this transformative gathering celebrates the strength and energy of women.

5:00 PM

MEXICAN WINE TASTING

AT EL ESPADÍN

Featuring winemaker Diane Maycotte

Join winemaker Diane Maycotte for an exclusive tasting of select wines. Limited to 10 guests, this intimate event offers the chance to explore the unique flavors of Dos Búhos.

7:00 PM

EXCLUSIVE VIP CHEF'S & WINEMAKER TABLE

Featuring chef Claudette Zepeda and winemaker Diane Maycotte

Chef Claudette Zepeda will craft a one-of-a-kind, multi-course menu in an intimate, exclusive setting. This private dinner, elevated by expert pairings from winemaker Diane Maycotte, offers a unique opportunity to experience the chefs' artistry up close.



Yo  México



MARCH 12 - 14
2025

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WERO CHAM

Wine 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



— AGUA —
FRANCA.
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ACTIVITIES PROGRAM

WEDNESDAY, MARCH 12

7:00 PM

GUEST CHEF CEIBA DINNER AT LA CEIBA GARDEN & KITCHEN

*Featuring the wine expert Wero Cham
alongside the Rosewood Mayakoba
culinary team*

Indulge in a curated menu by the Rosewood Culinary team, paired with exceptional wines from wine expert Wero Cham. This community-style event invites you to connect with our guest talent and the Rosewood family in an intimate outdoor garden setting.





THURSDAY, MARCH 13

1:00 PM

YO AMO MEXICO COOKING CLASS AT LA CEIBA GARDEN KITCHEN

Featuring the wine expert Wero Cham alongside the Rosewood Mayakoba culinary team

Learn the culinary secrets behind some of the most iconic dishes in Mexican cuisine from the Rosewood culinary team. In this special adults-only cooking class, wine expert Francisco "Wero" Cham will elevate the experience with expertly paired wines.

6:00 PM

ROSEWOOD FAMILY COCKTAIL AT LA PLAZA

Featuring our special talent for the Yo Amo Mexico

Rub elbows and enjoy cocktails with our guest talent: the wine expert Wero Cham. Join us in the beautiful outdoor setting of our Plaza.



FRIDAY, MARCH 14

5:00 PM

**WINE TASTING
AT EL ESPADÍN**

Featuring wine expert Wero Cham

Join the wine expert Wero Cham for an exclusive tasting of select wines. Limited to 10 guests, this intimate event offers the chance to explore a wide range of exceptional wines celebrated for their freshness, elegance, and innovation.



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Yo México
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