



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, Tzucó – 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**



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FEBRUARY 2024



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THURSDAY, FEBRUARY 8

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

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

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

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

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

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

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

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

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

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

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

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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MARCH 2024



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FRIDAY, MARCH 1

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

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

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

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

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

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

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

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

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



TUESDAY, MARCH 12

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

WEDNESDAY, MARCH 13

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

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

7:30 PM

Cocktails & Live Music at Zapote Bar

8:00 PM

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

SATURDAY, MARCH 16

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

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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