

ROSEWOOD

MAYAKOBA

RIVIERA MAYA

Yo   
Mexico

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.



Yo  Mexico



**JANUARY 20-24**

**2025**

ROSEWOOD

MAYAKOBA

RIVIERA MAYA



AGUA  
FRANCA

EL TRABAJO POR SUPERVOLCAN

# MEET OUR SPECIAL GUESTS OF THE WEEK

Discover the talent behind memorable mexican experiences



## VAL CANTÚ

**Chef**

Chef and owner of Californios, the first mexican restaurant in the world to earn two Michelin Stars, Val Cantú has redefined Mexican cuisine on a global scale. Based in San Francisco's SoMa district, Californios showcases Val's innovative approach to California-Mexican flavors, earning accolades such as America's Best New Chef by *Food and Wine Magazine* and a perfect Four-Star review from the *San Francisco Chronicle*. His visionary culinary style makes him a standout figure in the industry.

## ENRIQUE CASARRUBIAS

**Chef**

Chef Enrique Casarrubias celebrates the flavors and memories of his mexican heritage at his acclaimed Restaurant Oxe, which he named in tribute to his parents' hometown. The Paris restaurant is France's only MICHELIN-starred restaurant with Mexican influences.



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### **SERGIO SALGADO** Winemaker

The founder of Viñas del Sol and Santos Brujos in Valle de Guadalupe, Sergio Salgado is a pioneer in biodynamic and organic winemaking in Mexico. With over 15 years of experience, he is dedicated to crafting wines that reflect the purity of their ingredients and the unique terroir of his region.



### **DOÑA VIVIANA** Artisan at Obakki

Celebrated Chiapas candlemaker Doña Viviana handcrafts 100% beeswax candles with ingredients sourced from her region, continuing a family tradition that spans 300 years. Her rose and flower-shaped candles showcase her innovative creativity, and preserve her cultural heritage while bringing it into modern artistry.

# MEET OUR SPECIAL GUESTS OF THE WEEK

Discover the talent behind memorable Mexican experiences

## ROSSANA GRECO Health Coach

Rossana's journey of dedication, learning, and sharing as a holistic trainer and coach has taken her to places ranging from India and Nepal to Playa del Carmen. While encouraging exploration to find what resonates, she offers space and tools for personal growth-including yoga, meditation, breathwork, sound healing, Pilates, and ceremonial rituals.



# ACTIVITIES PROGRAM



## MONDAY, JANUARY 20

8:00 AM **SOUND BATH & SOUND HEALING AT PUNTA BONITA BEACH**  
*Featuring health coach Rossana Greco*

Join us for a transformative sound immersion journey led by Rossana. This experience uses sound therapy to help you restore, heal, and balance your mind, body, and soul, promoting deep relaxation and renewal.

7:00 PM **MIXOLOGY CLASS AT LA ISLA SECRETA**

Experience a journey of innovative flavors representing the best of sophisticated Mexican artisanship, in a hidden oasis situated on its own private island.

## TUESDAY, JANUARY 21

2:00 PM **CANDLE MAKING WORKSHOP AT AQUÍ ME QUEDO**  
*Featuring artisan Doña Viviana*

Join master candlemaker Doña Viviana as she shares her craft in a hands-on workshop. Learn traditional techniques to create beautiful candles, and take home your own handmade work of art.

6:00 PM **MARTES DE LOCALES AT ZAPOTE BAR**

Experience a journey of innovative flavors representing the very best of sophisticated Mexican artisanship and the conviviality of hacienda culture in a luxurious setting with special bartender.



**WEDNESDAY, JANUARY 22**

2:00 PM

**CANDLE MAKING WORKSHOP  
AT AQUÍ ME QUEDO**

*Featuring artisan Doña Viviana*

Join master candlemaker Doña Viviana as she shares her craft in a hands-on workshop. Learn traditional techniques to create beautiful candles, and take home your own handmade work of art.

7:30 PM

**GUEST CHEF CEIBA DINNER  
AT LA CEIBA GARDEN & KITCHEN**

*Featuring chefs Val Cantú and  
Enrique Casarrubias*

This beloved dining experience showcases the talents of guest chefs Val Cantú and Enrique Casarrubias with a collaborative four-course menu for an exclusive number of guests. Indulge in a curated menu by our guest chefs and the Rosewood culinary team, paired with exceptional wines from winemaker Sergio Salgado of Viñas del Sol. This community-style event invites you to connect with our guest talent and the Rosewood family in an intimate outdoor garden setting.





## THURSDAY, JANUARY 23

1:00 PM **YO AMO MEXICO COOKING CLASS  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring chefs Val Cantú and  
Enrique Casarrubias*

Learn from master chefs Val Cantú and Enrique Casarrubias as they reveal 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 Sergio Salgado from Viñas del Sol, who will enhance the experience with expertly paired wines.

5:00 PM **ROSEWOOD FAMILY COCKTAIL  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring our special talent for the  
Yo Amo Mexico*

Rub elbows and enjoy cocktails with our guest talent: chefs Val Cantú and Enrique Casarrubias, and winemaker Sergio Salgado. Join us in the beautiful outdoor setting of our Ceiba Garden.

6:00 PM **YO AMO MEXICO MEXICAN GRILL  
AT AQUÍ ME QUEDO**  
*Featuring Chefs Val Cantú, Enrique  
Casarrubias and winemaker Sergio  
Salgado*

This beachfront dinner celebrates the flavors of Mexico, featuring food stations helmed by guest chefs Val Cantú and Enrique Casarrubias alongside the Rosewood culinary team. Winemaker Sergio Salgado from Viñas del Sol will introduce wine selections for guests.





## FRIDAY, JANUARY 24

8:00 AM

### **PURIFICATION RITUAL & ENERGETIC CLEANSING AT EL MIRADOR**

*Featuring Shaman Verónica*

Experience the magic of a Mexican Shaman! Immerse yourself in a traditional herbal cleansing ceremony infused with copal, sacred songs, and shared intentions for a transformative journey of harmony.

5:00 PM

### **MEXICAN WINE TASTING AT EL ESPADÍN**

*Featuring winemaker Sergio Salgado*

Join winemaker Sergio Salgado for an exclusive tasting of select wines from Santos Brujos. Limited to 10 guests, this intimate event offers the chance to explore the unique flavors of Viñas del Sol wines.

7:00 PM

### **EXCLUSIVE VIP CHEF'S & WINEMAKER TABLE**

*Featuring chefs Val Cantú and Enrique Casarrubias, and winemaker Sergio Salgado*

Chefs Val Cantú and Enrique Casarrubias will craft a one-of-a-kind, multi-course menu in an intimate, exclusive setting. This private dinner, elevated by expert pairings from winemaker Sergio Salgado of Viñas del Sol and Santos Brujos, offering a unique opportunity to experience the chefs' artistry up close.

Yo  Mexico



FEBRUARY 3-7

2025

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## MEET OUR SPECIAL GUESTS OF THE WEEK

Discover the talent behind memorable mexican experiences



### DANIEL NATES

**Chef**

A leader in sustainable and creative Mexican cuisine, Chef Daniel Nates is celebrated for his time at Maizal in Puebla, where he showcased vibrant, nature-inspired dishes. He has represented Mexico internationally and now develops pairing menus at Wine Bar by Concours Mondial de Bruxelles in Mexico City.

### FERNANDO MARTÍNEZ ZAVALA

**Chef**

Winner of “Cocinero del Año” (2014) and a Top Chef Mexico finalist, Fernando Martínez Zavala has cemented his status as one of Mexico’s leading chefs. With a focus on modern Mexican cuisine, he continues to elevate the culinary scene at his renowned restaurants Migrante and Kun Reforma.



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### JOSÉ OLIVAS Bartender

With a career spanning over a decade, José Olivas a renowned bartender from Mexico City and the founder of @fomabar.mx, his own entrepreneurial venture. Previously part of Handshake Speakeasy (#3 in the world) and Per Se Social Corner (Michelin Discovery List), he is also Mixologist of the Year (2022) and has collaborated with top chefs like Zahie Téllez.

### TRU MILLER Winemaker

Tru Miller, a Dutch-born visionary, founded Adobe Guadalupe in the 1990s, fulfilling her dream of crafting exceptional wines in Mexico's Guadalupe Valley. With a background spanning global travels, language studies, and a passion for winemaking inspired by her son, Tru has become a pioneer and advocate for Mexico's burgeoning wine region.



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**RUFINA RUÍZ LOPEZ**  
Artisan

From Santa María Atzompa, Oaxaca, is celebrated for her exquisite small-batch pottery that embodies her profound connection to the earth and her ancestral heritage, she learned ancient techniques from her mother, which she now honors and evolves at her studio, Taller Ruíz López. Beyond her artistry, Rufina is a beacon of empowerment, inspiring women and youth in her community to carry forward the rich legacy of pottery.

**VERÓNICA OCAMPO**  
Shaman

Vero Ocampo's connection to indigenous healing stems from her Maya heritage and the gifts passed down through her family. Inspired by her first experience with the Temazcal, she has dedicated her life to sharing the transformative power of this sacred ceremony and other Earth-based practices, uniting the elements to foster healing and connection for people worldwide.



**TANIA LEIJA**  
Fitness coach

Tania Leija has a deep passion for health, fitness, and the mind-body connection. Her love for yoga spans styles like Ashtanga, Hatha, and Power yoga, inspiring her to teach dynamic group classes and personalized sessions. She blends yoga with practices like Pilates, HIIT, and TRX, helping others integrate fitness into daily life while fostering joy, balance, and growth.



# ACTIVITIES PROGRAM



## MONDAY, FEBRUARY 3

8:00 AM **COPAL & CACAO CEREMONY  
AT EL MIRADOR**  
*Featuring Shaman Verónica*

Join us for a transformative sound immersion journey led by Rossana. Reconnect with the essence of the earth and your own spirit. Gather in a circle, receive messages from the earth, reconnect with your inner child, and savor artisanally prepared cacao as we explore the wisdom of the Mayans and ancient Mexicans.

7:00 PM **MIXOLOGY CLASS  
AT LA ISLA SECRETA**  
*Featuring guest bartender José Olivas*

This exclusive mixology class offers a unique opportunity to learn from José Olivas, a master of craft cocktails recognized with prestigious awards, in a hidden oasis situated on its own private island.

## TUESDAY, FEBRUARY 4

2:00 PM **POTTERY WORKSHOP  
AT AQUÍ ME QUEDO**  
*Featuring artisan Rufina*

Join Rufina, a talented Oaxacan artisan potter, as she shares the traditional and modern methods to craft timeless pieces such as candle holders, clay pots, and incense holders, each imbued with purpose and tradition.

6:00 PM **MARTES DE LOCALES  
AT ZAPOTE BAR**  
*Featuring bartender José Olivas*

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 José Olivas from Mexico City brings his unique mixology skills to Zapote Bar.



## WEDNESDAY, FEBRUARY 5

2:00 PM

### **POTTERY WORKSHOP AT AQUÍ ME QUEDO**

*Featuring artisan Rufina*

Join Rufina, a talented Oaxacan artisan potter, as she shares the traditional and modern methods to craft timeless pieces such as candle holders, clay pots, and incense holders, each imbued with purpose and tradition.

7:00 PM

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

*Featuring guest bartender José Olivas*

Kick off an exciting culinary experience with a welcome cocktail prepared by guest bartender José Olivas from Mexico City. Enjoy a thrilling celebration of flavors and culinary artistry by renowned chefs Daniel Nates and Fernando Martínez Zavala, and winemaker Tru Miller

7:30 PM

### **GUEST CHEF CEIBA DINNER AT LA CEIBA GARDEN & KITCHEN**

*Featuring chefs Daniel Nates and  
Fernando Martínez*

This beloved dining experience showcases the talents of guest chefs Daniel Nates and Fernando Martínez with a collaborative four-course menu for an exclusive number of guests. Indulge in a curated menu by our guest chefs and the Rosewood culinary team, paired with exceptional wines from winemaker Tru Miller from Adobe Guadalupe. This community-style event invites you to connect with our guest talent and the Rosewood family in an intimate outdoor garden setting.





## THURSDAY, FEBRUARY 6

1:00 PM **YO AMO MEXICO COOKING CLASS AT LA CEIBA GARDEN & KITCHEN**  
*Featuring chefs Daniel Nates and Fernando Martínez Zavala*

Learn from master chefs Daniel Nates and Fernando Zavala as they reveal 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 Tru Miller from Adobe Guadalupe, who will enhance the experience with expertly paired wines.

5:00 PM **ROSEWOOD FAMILY COCKTAIL AT LA CEIBA GARDEN & KITCHEN**  
*Featuring our special talent for the Yo Amo Mexico event*

Rub elbows and enjoy cocktails with our guest talent: bartender José Olivás, chefs Daniel Nates and Fernando Martínez Zavala, and winemaker Tru Miller. Join us in the beautiful outdoor setting of our Ceiba Garden.

6:00 PM **YO AMOR MEXICO MEXICAN GRILL DINNER AT AQUÍ ME QUEDO**  
*Featuring chefs Daniel Nates and Fernando Martínez Zavala, and winemaker Tru Miller*

This beachfront dinner celebrates the flavors of Mexico, featuring food stations helmed by the guest chefs Daniel Nates and Fernando Zavala alongside the Rosewood culinary team. Winemaker Tru Miller from Adobe Guadalupe will be present to introduce wine selections for guests.





## FRIDAY, FEBRUARY 7

8:00 AM **BREATHWORKS & HYPOPRESSIVES  
BREATHWORKS BY TANIA  
AT THE CENOTE DECK**  
*Featuring Tania Leija*

Discover the power of breathwork and hypopressives. This unique breathing technique tones the abdomen, and strengthens the pelvic floor, lower back, and core muscles. Reduce your waistline, improve posture, boost circulation, and prevent urinary incontinence—all in one empowering practice.

5:00 PM **WINE TASTING  
AT EL ESPADÍN**  
*Featuring winemaker Tru Miller*

Join winemaker Tru Miller for an exclusive tasting of select wines from Adobe Guadalupe, one of Mexico's premier wineries. Limited to 10 guests, this intimate event offers the chance to explore the unique flavors of Valle de Guadalupe wines.

7:00 PM **EXCLUSIVE VIP CHEF'S  
& WINEMAKER TABLE**  
*Featuring Chefs Daniel Nates and  
Fernando Zavala and winemaker Tru  
Miller*

Chefs Daniel Nates and Fernando Zavala will craft a one-of-a-kind, multi-course menu in an intimate, exclusive setting. This private dinner, elevated by expert pairings from winemaker Tru Miller from Adobe Guadalupe, offers a unique opportunity to experience the chefs' artistry up close.

Yo  Mexico



FEBRUARY 24-28

2025

ROSEWOOD  
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# MEET OUR SPECIAL GUESTS OF THE WEEK

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## CHUY VILLAREAL

**Chef**

Born and raised in Monterrey, Nuevo León, Chuy Villarreal is a self-taught culinary artist and the founder of Cara de Vaca, recognized by Latin America's 50 Best Restaurants list. His cuisine revisits the traditions of northern Mexican barbecue with bold flavors and innovative touches, bridging the gap between street food heritage and modern gastronomy.

## LULÚ MARTÍNEZ

**Winemaker**

An Ensenada native, Lulú Martínez brings a wealth of experience from her time in Bordeaux to her work at Bruma in Baja California. Known for her elegant and innovative wines, she focuses on sustainable practices and minimal intervention to create fresh and expressive wines that highlight the unique terroir of the region.



## DAVID QUIROGA

**Bartender**

With over a decade of experience in hospitality, David Quiroga has earned accolades as one of Mexico's leading mixologists. From launching Vini the Bar to creating his own vermouth brand, MILO El Vermut del Norte, David is celebrated for his creative approach to cocktail-making, blending modern techniques with regional flavors.



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### ROSSANA GRECO

**Health Coach**

Rossana's journey of dedication, learning, and sharing as a holistic trainer and coach has taken her to places ranging from India and Nepal to Playa del Carmen. While encouraging exploration to find what resonates, she offers space and tools for personal growth-including yoga, meditation, breathwork, sound healing, Pilates, and ceremonial rituals.

### 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.



# ACTIVITIES PROGRAM



## MONDAY, FEBRUARY 24

8:00 AM **LOVE & GRATITUDE CEREMONY  
AT EL MIRADOR**  
*Featuring Health Coach Rossana Greco*

Join us in creating symbolic mandalas with natural elements, representing what matters most to you. Guided by visualizations, chanting, and meditation, this practice clears the mind, sets positive intentions, boosts immunity, and fosters a deeper connection to life.

7:00 PM **MIXOLOGY CLASS  
AT LA ISLA SECRETA**  
*Featuring bartender David Quiroga*

This exclusive mixology class offers a unique opportunity to learn from a master of craft cocktails—David Quiroga, the founder of Vini the Bar, in a hidden oasis situated on its own private island.

## TUESDAY, FEBRUARY 25

2:00 PM **PALM WEAVER MAKING WORKSHOP  
AT AQUÍ ME QUEDO**  
*Featuring artisan Marisol*

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 David Quiroga*

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 David Quiroga, the founder of Vini the Bar, brings his unique mixology skills to Zapote Bar.



## WEDNESDAY, FEBRUARY 26

2:00 PM

### **PALM WEAVER MAKING WORKSHOP AT AQUÍ ME QUEDO**

*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 David Quiroga*

Kick off an exciting culinary experience with a welcome cocktail prepared by guest bartender David Quiroga. Enjoy a thrilling celebration of flavors and culinary artistry by renowned chefs Chuy Villareal and Rodolfo Castellanos, and winemaker Lulú Martínez.

7:30 PM

### **GUEST CHEF CEIBA DINNER AT LA CEIBA GARDEN & KITCHEN**

*Featuring chef Chuy Villareal*

This beloved dining experience showcases the talents of guest chef Chuy Villareal with a collaborative four-course menu for an exclusive number of guests. Indulge in a curated menu by our guest chefs and the Rosewood culinary team, paired with exceptional wines from winemaker Lulú Martínez. This community-style event invites you to connect with our guest talent and the Rosewood family in an intimate outdoor garden setting.





## THURSDAY, FEBRUARY 27

1:00 PM **YO AMO MEXICO COOKING CLASS  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring Chefs Chuy Villareal*

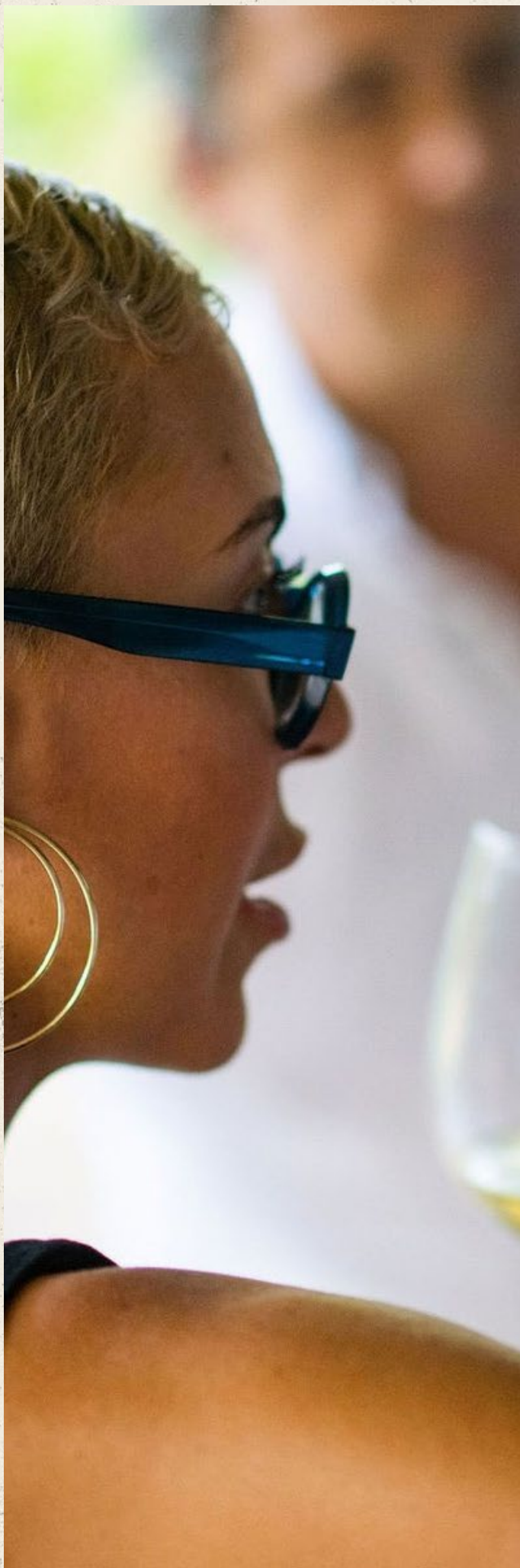
Learn from master chefs Chuy Villareal as they reveal the culinary secrets behind some of the most iconic dishes in Mexican cuisine. In this special adult-only cooking class, you'll also be joined by winemaker Lulú Martínez - renowned for her elegant and innovative wines. She will elevate the experience by sharing her expertise in wine pairings, perfectly complementing each dish.

5:00 PM **ROSEWOOD FAMILY COCKTAIL  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring our special talent for the  
Yo Amo Mexico event*

Rub elbows and enjoy cocktails with our guest talent: bartender David Quiroga, chef Chuy Villareal, and winemaker Lulú Martínez. Join us in the beautiful outdoor setting of our Ceiba Garden.

6:00 PM **YO AMO MEXICO MEXICAN GRILL  
DINNER AT AQUÍ ME QUEDO**  
*Featuring chef Chuy Villareal and winemaker  
Lulú Martínez*

This beachfront dinner celebrates the flavors of Mexico, featuring food stations helmed by guest chef Chuy Villareal alongside the Rosewood culinary team. Winemaker Lulú Martínez will introduce wine selections for guests.



## FRIDAY, FEBRUARY 28

8:00 AM **SELF LOVE DIVE  
AT THE CENOTE DECK**  
*Featuring Health Coach Rossana Greco*

Experience the heart-opening power of traditional cacao, radiating love, self-esteem, and positivity. Enjoy aura cleansing, gentle somatic movement, and a Shavasana visualization for peace and balance. Align your Anahata chakra, expand your energy, and embrace true self-expression.

5:00 PM **WINE TASTING AT EL ESPADÍN**  
*Featuring winemaker Lulú Martínez*

Join winemaker Lulú Martínez 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.

7:00 PM **EXCLUSIVE VIP CHEF'S &  
WINEMAKER TABLE**  
*Featuring chefs Chuy Villareal and  
Winemaker Lulú Martínez*

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



Yo  Mexico



MARCH 3-7

2025

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### 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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### MACRINA MARTÍNEZ

**Artisan**

An expert potter from Oaxaca, Macrina preserves traditional claymaking techniques while infusing her own creativity into each piece. Her work embodies the rich cultural heritage of Oaxaca, blending functionality with artistic expression.

### ROSSANA GREGO

**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**

*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 **CLAY ART WORKSHOP AT AQUÍ ME QUEDO** *Featuring artisan Macrina Martínez*

Explore the art of clay-making with Macrina from Obakki, an accomplished artisan known for her traditional methods and creative flair. Participants will shape their own pieces, guided by Macrina's expertise.

### 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

### CLAY ART WORKSHOP AT AQUÍ ME QUEDO

*Featuring artisan Macrina Martínez*

Explore the art of clay-making with Macrina from Obakki, an accomplished artisan known for her traditional methods and creative flair. Participants will shape their own pieces, guided by Macrina's expertise.

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

8:00 AM **YO AMO MEXICO COOKING CLASS  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring Chef Claudette Zepeda*

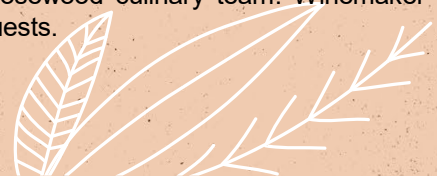
Learn from mastermind chef Claudette Zepeda as she reveals the culinary secrets behind some of the most iconic dishes in Mexican cuisine. In this special adult-only cooking class, you'll also be joined by winemaker Diane Maycotte, who will enhance the experience with expertly paired wines.

5:00 PM **ROSEWOOD FAMILY COCKTAIL  
AT LA CEIBA GARDEN & KITCHEN**  
*Featuring our special talent for the Yo Amo Mexico event*

Rub elbows and enjoy cocktails with our guest talent: bartender Eli Martínez, 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*

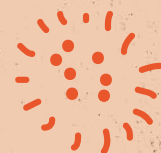
Step into a sacred circle led by Rossana, designed to connect and explore the depths of feminine power. Through the seasons of life, its magic, and its boundless possibilities, this transformative gathering celebrates the strength and energy of women.

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  Mexico



MARCH 11 - 15  
**2025**

ROSEWOOD  
MAYAKOBA  
RIVIERA MAYA





## MEET OUR SPECIAL GUESTS OF THE WEEK

Discover the talent behind memorable mexican experiences



### 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 chef Juan Pablo Loza*

This beloved dining experience showcases the talents of guest chef Juan Pablo Loza with a collaborative four-course menu for an exclusive number of guests. Indulge in a curated menu by our guest chefs and 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.





## 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.

7:00 PM **EXCLUSIVE VIP CHEF'S & WINEMAKER TABLE**  
*Featuring special guest chef and wine expert Wero Cham*

Our special guest chef will craft a one-of-a-kind, multi-course menu in an intimate, exclusive setting. This private dinner, elevated by expert pairings from Wero Cham, offers a unique opportunity to experience the chefs' artistry up close.



— AGUA —  
**FRANCA.**

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