

ROSEWOOD

MAYAKOBA

RIVIERA MAYA

CELEBRATING 15 YEARS OF
UNSURPASSED LUXURY

ROSEWOOD MAYAKOBA IS PROUD TO PRESENT



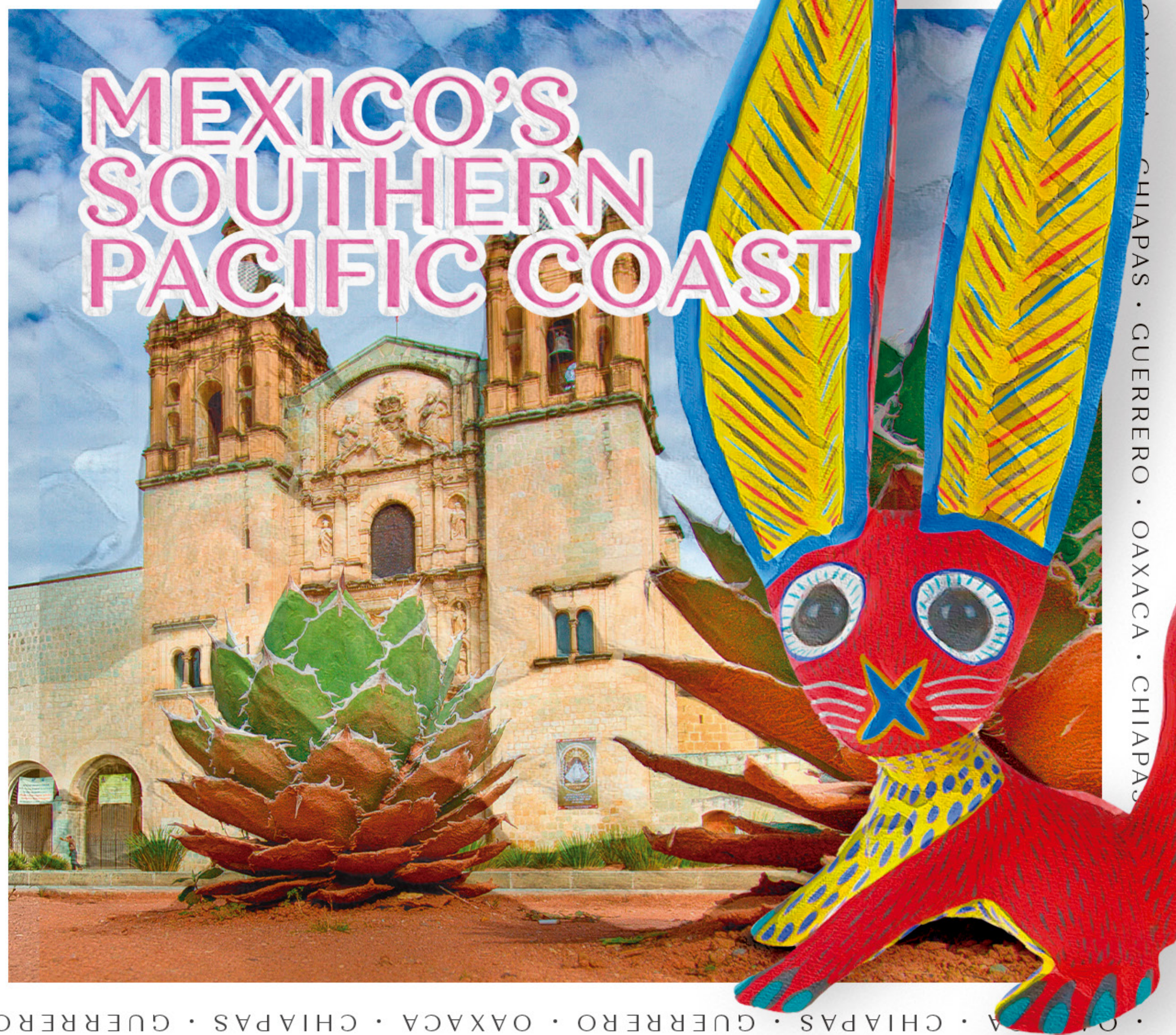
A SPECIAL ANNIVERSARY EDITION OF OUR ANNUAL
FESTIVAL CELEBRATING 15 YEARS OF LUXURY
IN THE RIVIERA MAYA & HIGHLIGHTING
THE MAGIC AND WONDER OF THE COUNTRY
WE CALL HOME

EACH OF OUR FOUR CELEBRATORY
WEEKENDS SHINE LIGHT ON A PARTICULARLY
INSPIRING REGION OF MEXICO

JANUARY 5 – 8 | 2023



MEXICO'S SOUTHERN PACIFIC COAST



SPECIAL GUESTS

A celebration of color and culture that nods to Oaxaca, home of mezcal and a cradle of Mexican heritage, as well as Chiapas and Guerrero, known for their craftsmanship, regional cuisines, and pristine Pacific waters.

Graciela Ángeles



Candelaria Carreño



Graciela Ángeles is a fifth generation mezcal producer behind Real Minero and Project LAM, a non-profit organization dedicated to protecting the traditional and ecologically-sound methods of producing mezcal. Joined by her beloved mother and chef, Candelaria Carreño, the pioneering women are leading a new generation of mezcalilleras, or mezcal women.

Elvia León is the chef/owner of award-winning restaurant Alfonsina in Oaxaca, which she opened in her family home alongside her son Chef Jorge León, who earned his own recognition at acclaimed restaurant Pujol in Mexico City. Alfonsina is a celebration of family, ancestral roots, and the joy of regional cuisine.

Elvia León



Mixologist Erick Gaytan



Erick Gaytan is the director of bars at Casa Oaxaca, one of the most well-known hotels in the city. Passionate about his hometown and craft cocktails, Erick focuses on incorporating distinct ingredients and flavors that represent Oaxaca in each of his drinks, telling a deeper story of the place with each sip.

A-Pinceladas

These Oaxaca-based, father-son alebrije-makers at A-Pinceladas are the talented craftspeople behind Rosewood Mayakoba's signature alebrije turndown amenity. This interactive workshop explores the art of alebrije woodwork and guides guests on how these figurines come to life.



Colectivo 1050°

Colectivo 1050° is an art studio and cooperative dedicated to preserving the traditional and ancestral ceramic skills particular to artisan communities in Oaxaca. This hands-on workshop explores Oaxaca's famed black clay pottery, exemplified by its sophisticated design and natural sustainability.



Mercado Yo ♥ México – Keten & Colectivo 1050°

This weekend's Mercado focuses on another famed alebrije artisan from Oaxaca, Keten, which specializes in melding traditional Mexican motifs and handmade embroidery into each distinctive piece. Guests can also browse homewares and ceramics curated by Colectivo 1050°.



WEEKEND PROGRAM

THURSDAY 5

All Day Mercado Yo ♥ México at *La Plaza*
6 PM Rosewood Family Cocktail at *La Plaza*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

FRIDAY 6

All Day Mercado Yo ♥ México at *La Plaza*
9 AM Visit and tour of community school K'iin Beh
3 PM A-Pinceladas Alebrije Workshop
6 PM Cocktails from guest mixologist Erick Gaytan at *Zapote Bar*
7 PM Anniversary celebration (invitation-only*) with guests culinary Candelaria Carreño and Elvia León with mezcal pairings presented by Graciela Ángeles of Real Minero at *La Ceiba Garden & Kitchen*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

SATURDAY 7

All Day Mercado Yo ♥ México at *La Plaza*
8 AM Copal & Cacao Gratitude Ceremony
10 AM Somos Barro Ceramics Workshop with Colectivo 1050°
6 PM Yo ♥ México Celebration with guests Candelaria Carreño, Graciela Ángeles, Elvia León, and Erick Gaytan at *Aquí Me Quedo*

SUNDAY 8

All Day Mercado Yo ♥ México at *La Plaza*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

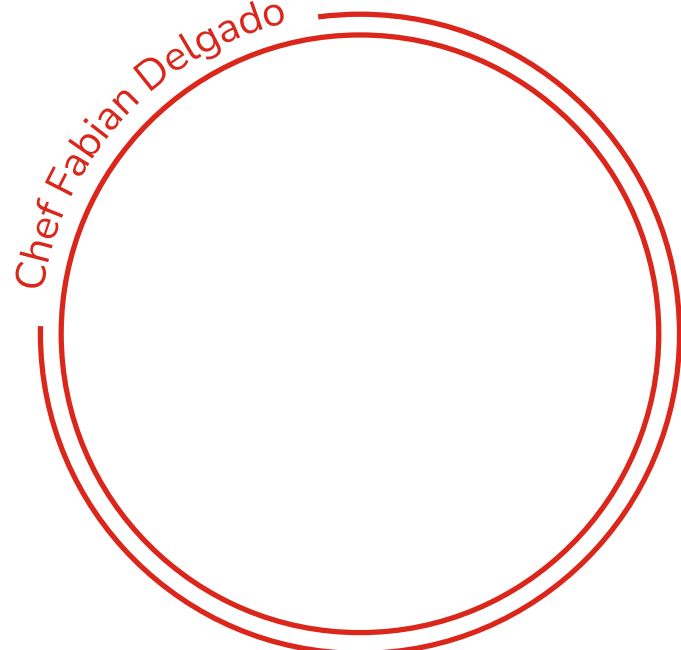
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SPECIAL GUESTS

A journey to Jalisco, a place of music & tequila, known as much for its blue agave fields as its reputation as the birthplace of mariachi. The Riviera also embraces Nayarit, a historic enclave nestled between mountains and ocean, celebrated for its coastal cuisine and Huichol and Cora influence.



A native ambassador of Guadalajara, Fabian Delgado is part of a new generation of Mexican chefs responsible for positioning Jalisco as a culinary destination. An enthusiastic proponent of cooking seasonally and locally, Fabian's dishes breathe fresh life into regionally inspired cuisine.

Hugo Soto returned to Zacatecas after working at Michelin-star restaurants in the United States with a mission to create a holistic culinary experience that harnesses food to create deep, meaningful connections between the guest and the destination.



Alejandra de Aguinaga is part of the award-winning team behind Guadalajara cocktail spot El Gallo Altanero, which recently ranked No. 21 at the 2022 North America Best Bar Awards. The bar manifests the spirit of Jalisco, focusing on small, independent tequila producers and rare, unexpected agave ingredients to create truly unique cocktails.

Huichol Art Workshop

This hands-on workshop highlights the incredibly beautiful folk art and handcrafts produced by the indigenous Huichol people, who live in the states of Jalisco, Durango, Zacatecas and Nayarit in Mexico. Known for its intricate beadwork, colorful designs, and mosaic-like patterns, Huichol art often nods to the community's rich mythology and ancient belief systems.

Mercado Yo ♥ México – Tierra Huichol & Rodo Padilla

This weekend's Mercado celebrates the bold colors, patterns, and textures of traditional Huichol artwork curated by Jalisco-based gallery Tierra Huichol and local artisan-sculptor Rodo Padilla.



Rodo Padilla



Tierra Huichol

WEEKEND PROGRAM

THURSDAY 12

All Day Mercado Yo ♥ México at La Plaza
6 PM Rosewood Family Cocktail at La Plaza
Sunset Mexican Spirits & Wine at La Isla Secreta

FRIDAY 13

All Day Mercado Yo ♥ México at La Plaza
9 AM Visit and tour of community school K'iin Beh
3 PM Huichol Art Workshop
6 PM Cocktails from guest mixologist Alejandra de Aguinaga at Zapote Bar
7 PM Anniversary celebration (invitation-only*) with guests Fabian Delgado and Hugo Soto at La Ceiba Garden & Kitchen
Sunset Mexican Spirits & Wine at La Isla Secreta

SATURDAY 14

All Day Mercado Yo ♥ México at La Plaza
8 AM Copal & Cacao Gratitude Ceremony
10 AM Huichol Art Workshop
6 PM Yo ♥ México Celebration with guests Fabian Delgado and Hugo Soto at Aquí Me Quedo

SUNDAY 15

All Day Mercado Yo ♥ México at La Plaza
Sunset Mexican Spirits & Wine at La Isla Secreta

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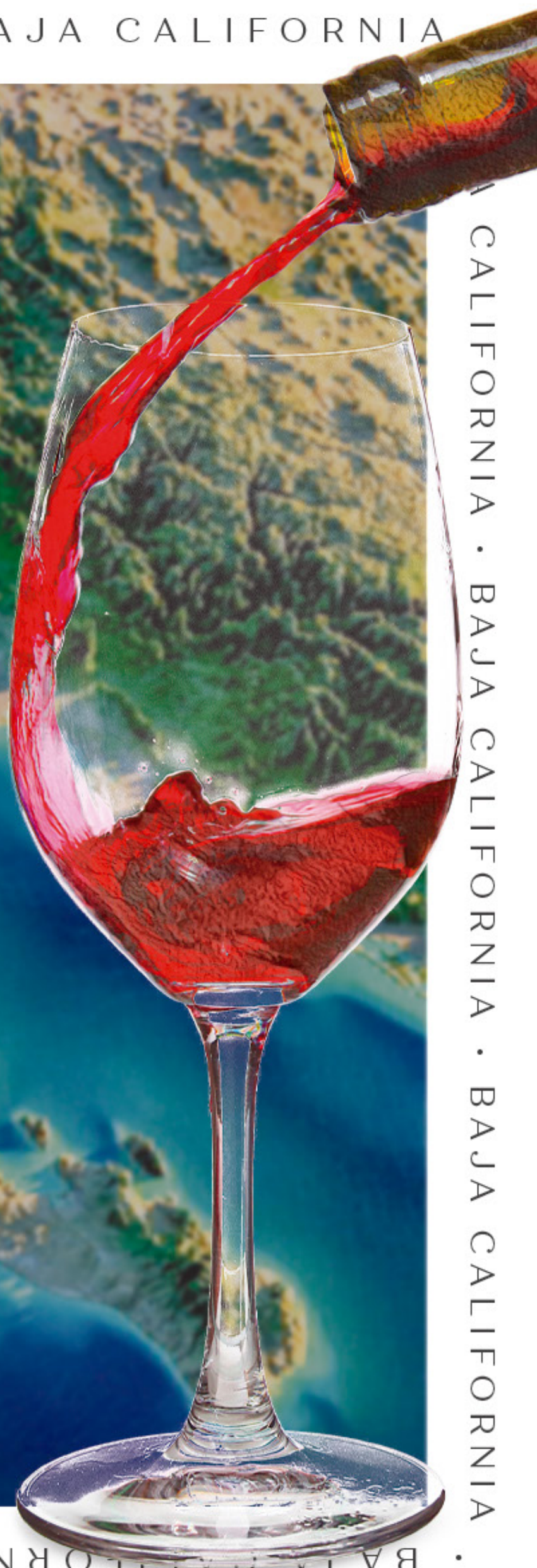


Yo  Mexico

BAJA CALIFORNIA • BAJA CALIFORNIA • BAJA CALIFORNIA

CALIFORNIA • BAJA CALIFORNIA • BAJA CALIFORNIA

BAJA CALIFORNIA



Yo  Mexico

The storied Mexican Peninsula showcases sustainable seafood from the Sea of Cortez, wine from renown Mexican wine region Valle de Guadalupe, and the diverse heritage of a land that welcomed migrants from all over the world, creating a distinctive culinary narrative.



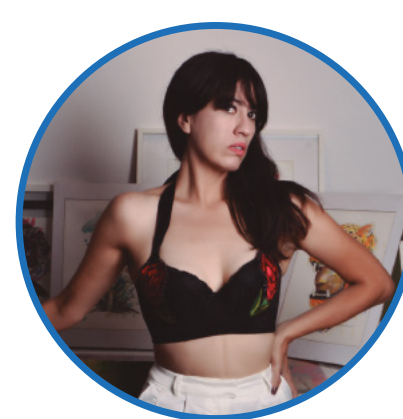
Born in Tijuana, Javier Plascencia is a proud representative of Baja California and a fervent evangelist of localized production, from seafood sourced off the shores of Ensenada to meat raised on local organic farms. When he is not traveling in support of sustainable seafood and sourcing initiatives, he oversees eight restaurants across the Baja California peninsula.

Roberto Alcocer is the chef/owner of Malva in Ensenada, which offers modern Mexican cuisine in a quintessentially rustic setting overlooking the Pacific Ocean. Most recently, Roberto opened his first U.S. outpost in California, Valle, which artfully combines his passion for Baja cuisine with his love for heritage Mexican wine from the region's famed vineyards in Valle de Guadalupe.



Anny Barrera is the chief bartender at Guamúchil Bar in San Jose del Cabo. Inspired by her surroundings, Anny uses cocktails to embrace the energy, history, and regionality of the Baja California Sur region.

Watercolor workshop with Tita López
Baja California-based artist Tita López 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.



Jorge Sánchez Indumentaria
Inspired by the streetwear of his hometown in Tijuana and influenced by Japanese aesthetics, designer Jorge Sánchez takes a minimalist approach to his fashion with the intension of creating practical yet impressive everyday pieces.



Mercado Yo ❤️ México – Tita López & Jorge Sánchez
This weekend's Mercado features jewelry from artist Tita López, whose pieces embrace Mexican mysticism and incorporate local materials such as silver, quartz, and linen. The shop also welcomes contemporary fashions from Tijuana-based designer Jorge Sánchez, known for his Japanese-inspired, minimalist approach to everyday streetwear.

All Day Mercado Yo ❤️ México at *La Plaza*
6 PM Rosewood Family Cocktail at *La Plaza*
Sunset Mexican Spirits & Wine at *La Isla Secreta*

THURSDAY 2

FRIDAY 3	
All Day	Mercado Yo ❤️ México at <i>La Plaza</i>
9 AM	Visit and tour of community school K'iin Beh
3 PM	Watercolor workshop with Tita López
6 PM	Yo ❤️ México Celebration with guests Javier Plascencia and Roberto Alcocer at <i>Aquí Me Quedo</i>
Sunset	Mexican Spirits & Wine at <i>La Isla Secreta</i>

FRIDAY 3

SATURDAY 4

All Day Mercado Yo ❤️ México *at La Plaza*

8 AM Copal & Cacao Gratitude Ceremony

11 AM Watercolor workshop with Tita López

6 PM Cocktails from guest mixologist Anny Barrera *at Zapote Bar*

7 PM Anniversary celebration (invitation-only*) with guests
Javier Plascencia and Roberto Alcocer *at La Ceiba Garden & Kitchen*

SATURDAY 4

SUNDAY 5

All Day Mercado Yo ❤️ México at *La Plaza*

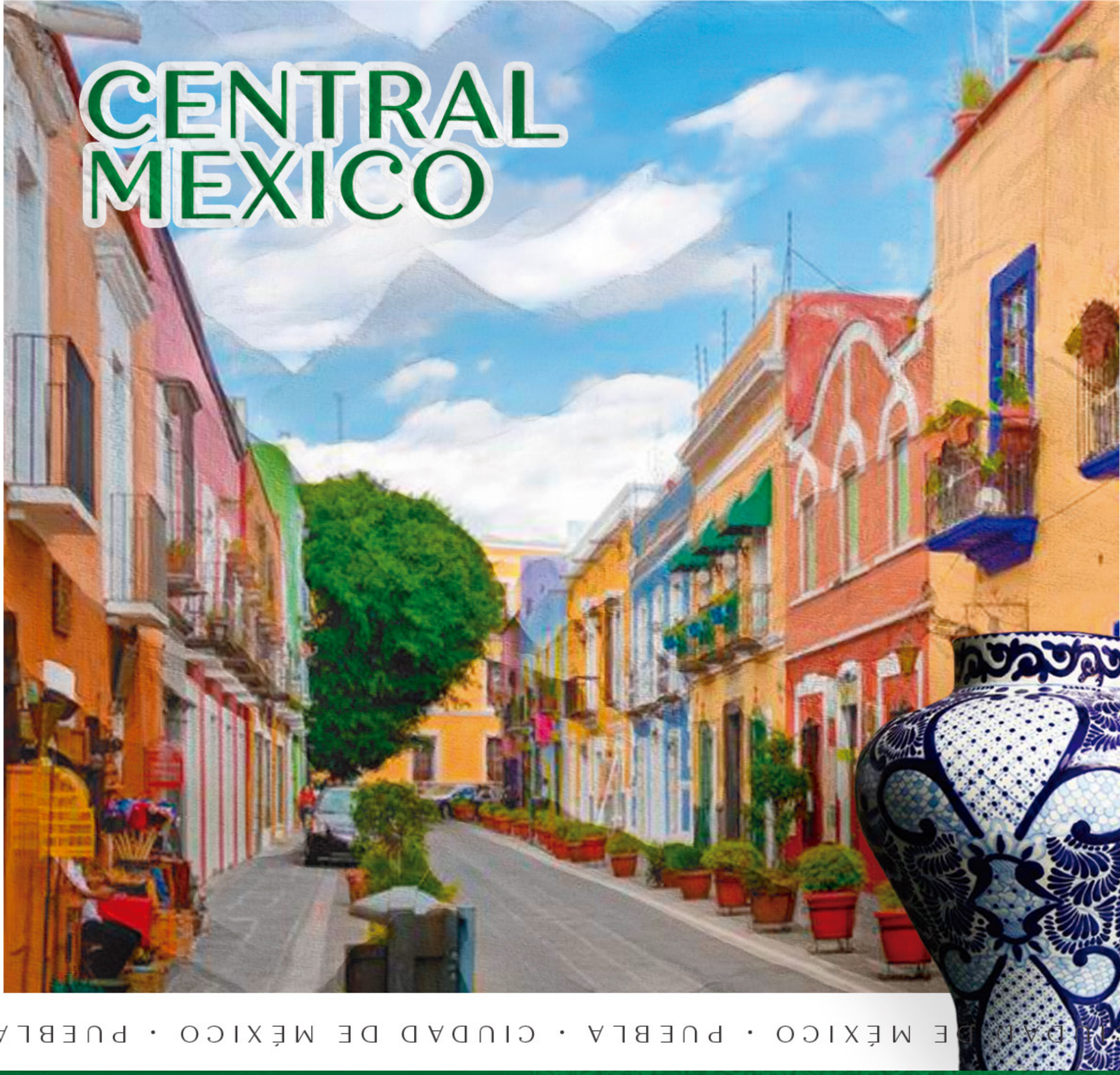
Sunset Mexican Spirits & Wine at *La Isla Secreta*

SUNDAY 5



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CENTRAL MEXICO



SPECIAL GUESTS

A tribute to Mexico City and the highlands of central Mexico, this region highlights a melting pot of history and heritage, in which pre-Hispanic cultures, Spanish settlement, and recent global influence blended to create a diverse yet authentically Mexican experience.



Born in Puebla, Fernando Hernández is a three-Michelin starred chef whose mission is to share a story of Mexican culture as experienced through the cuisine from his hometown. At his award-winning restaurant Moyuelo, Fernando's dishes channel the pillars of authentic Puebla cuisine: family tradition, herbs from the forest, marinades, corn, and smoke.

Originally from Mexico City, Daniel Ovadía is a chef, restaurateur, and cookbook author whose work often references Mexico's storied history as a melting pot of cultures. His book, Great Mexican Chefs, explored how the migration of different cultures, from Eastern Europe to Asia, created novel dishes and flavors from traditional Mexican ingredients, developing a new generation of Mexican cuisine.

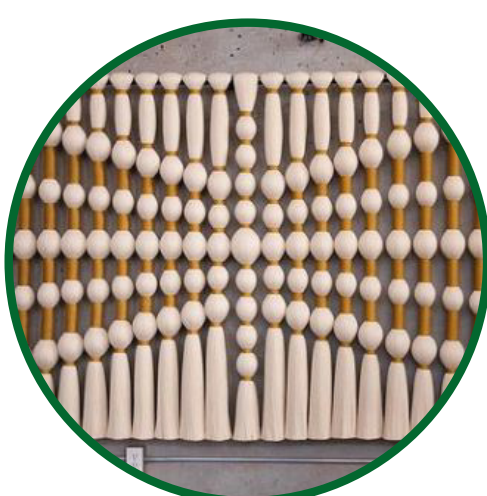


Macario Vasquez is a Puebla-based bartender and award-winning cocktail expert. His intention with every drink is to share his passion for flavor, fragrance, aroma, and the "mystical world of my magical Mexico."

Mercado Yo ♥ México – Ernestina y Macorina & Caralarga
This week's Mercado features Ernestina y Macorina, a Mexico City fashion brand dedicated to supporting indigenous Mexican communities, particularly women and young people, as well as Caralarga, a Querétaro-based design shop specializing in macrame and artwork inspired by the raw materials of nature.



ERNESTINA & MACORINA



CARALARGA

WEEKEND PROGRAM

THURSDAY 9

All Day Mercado Yo ♥ México at La Plaza
6 PM Rosewood Family Cocktail at La Plaza
Sunset Mexican Spirits & Wine at La Isla Secreta

FRIDAY 10

All Day Mercado Yo ♥ México at La Plaza
9 AM Visit and tour of community school K'iin Beh
6 PM Cocktails from guest mixologist Macario Vasquez at Zapote Bar
7 PM Anniversary dinner (invitation-only*) with guests Fernando Hernández and Daniel Ovadía at La Ceiba Garden & Kitchen
Sunset Mexican Spirits & Wine at La Isla Secreta

SATURDAY 11

All Day Mercado Yo ♥ México at La Plaza
8 AM Copal & Cacao Gratitude Ceremony
6 PM Yo ♥ México Celebration with guests Fernando Hernández and Daniel Ovadía at Aquí Me Quedo

SUNDAY 12

All Day Mercado Yo ♥ México at La Plaza
Sunset Mexican Spirits & Wine at La Isla Secreta

 @rwmayakoba
  Rosewood *Mayakoba*