



TIS THE SEASON FOR CELEBRATION WITH THOSE WHO MATTER MOST. GATHER WITH FAMILY AND FRIENDS BENEATH THE MEXICAN SUN AND TURQUOISE WAVES AND ENJOY TIME TOGETHER WITH THIS ENTICING PROGRAM OF SEASONAL EVENTS AND ACTIVITIES.

HAPPY HOLIDAYS!

WINING & DINING



STONE OVEN DELICACIES

For lunch, enjoy crunchy pizzas, ceviches and tostadas or flatbreads, straight from our stone oven. Enjoy under the shade of palm trees at El Restaurante. Consult the daily menus with the restaurant team.

12-5PM AT EL RESTAURANTE / A LA CARTE

COCOS LOCOS STATION

Nothing is more refreshing than delectable coconut water right by the beach. Enjoy it natural, flavored or add your favorite spirit for a special twist.

12-5PM ON FREDDY'S BEACH / A LA CARTE



COOKING CLASS

Join one of our lively alfresco cooking lessons to learn the basic steps needed to master tasty, traditional Mexican recipes, while savoring refreshing margaritas and beers.

2PM AT THE LOBBY BAR / \$1,290 MXN

MEXICAN FIESTA

Experience the vibrant magic of Mexico in this alfresco experience on El Restaurante's terrace. Refreshing margaritas, traditional dishes from all over Mexico and live music are the stars of this exuberant evening.

6.30PM AT EL RESTAURANTE / \$1,690 MXN



CHOCOLATE EXPERIENCE

Our Pastry Chef will show you how to prepare pre-Hispanic beverages, contemporary cocktails and create your very own chocolate truffles. 2PM AT LA CANTINA / \$1,290 MXN

NOCHES DE CANTINA

Travel back in time at our authentic cantina, a simple but atmospheric bar harking back to the golden age of Mexico City. Enjoy a menu of traditional home-style botanas and a mezcal tasting at this unique event.

7PM AT LA CANTINA / \$1,920 MXN





Happy Holidays!



WINING & DINING



AFTERNOON BUBBLES

Join the party in a sparkling afternoon while our Sommelier entices you with an exclusive selection of divine bubbles. An array of cheeses, berries and homemade bread will complete the experience.

4PM AT EL SOL / \$1,420 MXN

MEXICAN WINE TOUR

From a beloved rosé to a seductive red, delight in the flavors and aromas of select, high-end Mexican wines presented by our expert Sommelier. Each bottle is paired with sumptuous dishes to create perfection in the mouth. 4PM AT EL SOL / \$1,240 MXN



TEQUILA RITUALS

Join our tequila master to learn the story of Mexico's legendary spirit while discovering the savoir-faire behind Volcán de mi Tierra, the exceptional, ultra-premium tequila from Moët Hennessy. A delicious light lunch accompanies the tasting.

4PM AT THE LOBBY BAR / \$1,290 MXN

BBQ DINNER - FAMILY STYLE Indulge in the best steaks, fresh seafood, salads and more with breathtaking views of the Caribbean Sea at our traditional barbecue dinner.



MARGARITA LESSONS -VOLCÁN DE MI TIERRA

Get ready to master the art of margarita making with the ultra-premium tequila from Moët Hennessy. A creamy guacamole and fresh ceviche will pair this experience.

4PM AT THE LOBBY BAR / \$1,290 MXN

TEQUILA DINNER

Savor a carefully balanced five-course menu created in partnership with Tequila Clase Azul, one of the most famous tequila houses in Mexico. This truly unique experience is a great way to enjoy a Mexican tradition at its most irresistible, 6.30PM AT EL SOL / \$2,040 MXN



WINING & DINING



ANCESTRAL CUISINE AND MEZCAL TOUR

Dare to uncover the unique flavors of Mexico's ancestral cuisine in small and exotic bites, brought hand in hand by the subtle smoky aroma of mezcal from Oaxaca and its different agaves.

4PM AT LA CANTINA / \$1,290 MXN



CHEF'S TABLE

Drawing inspiration from contemporary techniques, our Executive Chef, Daniel Camacho, will create a stunning five-course menu. Each course is marvelously paired with the finest Mexican wine recommendations of our Sommelier. A fantastic experience to unlock the senses. Advance reservations are recommended.

7PM AT EL SOL / \$2,040 MXN



NOCHE DE PESCADOS

The freshest ingredients are brought directly from the sea to your table. Choose from the variety of preparations to your taste and let our Executive Chef captivate your palate on a bohemian night. Ask your waiter for more details.

6.30PM AT EL RESTAURANTE / A LA CARTE



HOLIDAY MENUS

Christmas Eve Dinner December 24

AMUSE BOUCHE

Raspberry, champagne, and gold flakes

SOUP OR SALAD

Quinoa Christmas salad

Peach, fresh cream, pineapple, pecan nuts and piloncillo honey

or

Cotija cheese soup Smoked duck jam, fig and arugula pesto

MAIN COURSE

Caribbean Snapper

Butternut squash purée, bokchoy, chile ancho, lemon and cilantro pesto

or

Roasted beef fillet

White beans, black truffle, baby green beans, chili adobo, serrano ham

and veal juice

or

Roasted turkey

Cauliflower, traditional stuffing, snow peas, tomatillo, date, mezcal turkey juice with thyme

DESSERT

Sweet Christmas

Almond cake, vanilla mousse, black cherry, amaranth, mascarpone cheese and nut

PETIT FOURS

Coffee and Mexican candies

\$2,041 MXN

Christmas - Family Style December 25

SOUP

Roasted garlic cream Grand Smith apple, serrano chili, onion and herb panko

SALAD

Trofie pasta salad

Figs, pineapple, date, radish, arugula and chili honey

Root vegetables salad

Goat's cheese, thyme, sunflower seed and amaranth

MAIN COURSE

Turkey marinated in hibiscus
Tomahawk

Snapper with white recado Shrimps with cilantro and lime Suckling pig marinated in adobo

SIDE DISHES

Castile squash purée

Seasonal asparagus with parmesan cheese

New potatoes

Stuffing with fruit, citrics and Mexican seeds

SAUCES

Gravy Cranberry Capers and olives

DESSERT

Mini-roll with pineapple and mango Apple shots Banana and hazelnut tart Guava cheesecake Chocolate and coffee mousse Mexican punch

\$2,297 MXN

HOLIDAY MENUS

New Year's Eve December 31

ARTISANAL STATION

Foie gras, artisanal bread, cured ham, tomato and olive oil Dry-cured salmon, artisanal bread

SALADS

Organic tomatoes, roasted vegetables, dry tomato, roasted asparagus, apple, pineapple, peach
Assorted lettuces, dressings, and garnishings
Guacamole and Mexican salsa

BREAD AND CHEESE

Variety of artisanal Mexican cheese, olives, garlicmarmalade tapenade Hummus and jocoque

SOUP

Caribbean lobster bisquette with dried tomato croutons

SEAFOOD

Fish ceviche, seafood ceviche Thai style, Amberjack yellowtail tiradito Oysters, shrimps, octopus, mussels

WHOLE FISH

Baked potatoes with olives, p--reserved lime sauce

MEAT AND LAMB

Rib-eye with herbs, Grilled lamb rack Mashed potatoes with fresh truffle

GRILLED SEAFOOD

Caribbean lobster, octopus, stuffed Chocalta clams, jumbo shrimps Seasonal vegetables, asparagus, wild rice with goat's cheese

SWEETS AND SAVORIES

Parisbrest, hazelnut tiramisu, apricot and cardamom sacher, nuts baklava Arroz con leche, rompope tres leches cake, tropical pavlova Traditional cheesecake, red fruits and vanilla trifle, Catalan cream

\$5,614 MXN

Prices in MXN and are inclusive of 16% tax. 15% service charge is not included.







DAYTIME DIVERSIONS



JUNGLE BIKE TOUR

Pedal off on a 45-minute bicycle tour through the verdant jungle. You may be lucky enough to spot animals such as coatis or spider monkeys.

7AM AT THE GAME CENTER / COMPLIMENTARY

ARCHERY

Practice your aim with a Mayan bow in the jungle. Suitable for all ages.

10AM AT THE LOBBY / COMPLIMENTARY



MAROMA CULTURAL ART TOUR

Walk with us through the resort and admire our former resident artist Bertrand Castelli's original art that adorns our walls, along with some Maroma's iconic attractions such as Aluxe houses, Kinan Spa, the Chac Mool and El Mirador.

5PM AT THE LOBBY / COMPLIMENTARY

PADDLEBOARD AT SUNRISE

Welcome the golden rays of sunshine by paddleboarding the turquoise waves at sunrise. One-hour activity. 7AM AT LA MARINA / \$880 MXN



PHOTOGRAPHY WORKSHOP

Learn tips and secrets from our professional photographer to capture the beauty of our hotel and the Caribbean Sea. This workshop includes one-hour class plus 30-minute of practice.

10AM IN THE LOBBY / \$1,540 MXN

BIKE TOUR BY THE SHORE

Enjoy the sea breeze while pedaling along the shore of Maroma Beach. 5PM AT THE TEMAZCAL / COMPLIMENTARY





DAYTIME DIVERSIONS



ALFRESCO PAINTING
Nothing is more inspiring than the view of the sunrise at El Mirador or be beneath the shades of palm trees at our outdoor pools, to open the imagination and paint wonderful traces on white canvas.

7AM IN THE LOBBY / \$880 MXN



CAMPFIRE TALES
Mayan culture is filled with fascinating myths and legends. Join us to hear some of them while sipping a delicious hot chocolate
5PM AT GAME CENTER / COMPLIMENTARY



BEACH VOLLEYBALL
Boost your afternoons by playing on
the soft white sands of our wonderful
beach. The net is ready!

5PM AT THE TEMAZCAL / COMPLIMENTARY











HOLISTIC PAMPERING



YOGA

Boost your mornings, improve your balance and increase your strength in a harmonizing yoga class.

8AM AT YOGA PAVILION / COMPLIMENTARY

MEDITATION SESSION

For more experienced practitioners, join Blanca in a meditation session to enhance your wellbeing and feel a deep sense of peace in the tranquil surroundings of Kinan Spa.

9AM AT YOGA PAVILION / \$510 MXN



CLEANSING RITUAL

Submit to the mystical allure of Kinan Spa and join us for a traditional cleansing with the aromatic and powerful smoke of copal, followed by a groupal guided meditation to be filled with positive energy.

10AM AT KINAN SPA / \$510 MXN

60-MINUTE SESSION. RESERVATIONS REQUIRED. LIMITED CAPACITY FOR UP TO 6 PEOPLE.



TEMAZCAL RITUAL

The temazcal has been used since pre-Hispanic times to cleanse the spirit, open new windows of energy and close cycles. Join us on December 31 at 1pm at the Temazcal and start the new year rejuvenated through a time-honored ritual IPM AT THE TEMAZCAL / \$2,424 MXN

90-MINUTE SESSION. RESERVATIONS REQUIRED





DECEMBER 22

DECEMBER 23

DECEMBER 24

DECEMBER 25

DECEMBER 26

DECEMBER 27

TUESDAY

7AM Junale Bike Tour

> 8AM Yoga

10AM Archery

12-5PM Cocos Locos Station

1-4PM Stone Oven Delicacies

2PM Cooking Lessons

5PM Maroma Cultural Art Tour

6.30PM Mexican Fiesta

WEDNESDAY

7AM Paddleboard at sunrise

> MA8 Yoga

9AM Meditation Session

10AM Photography Workshop

12-5PM Cocos Locos Station

1-4PM Stone Oven Delicacies

2PM Chocolate Experience

Bike tour by the shore

7PM Noches de Cantina

THURSDAY

7AM Alfresco Painting

> 8AM Yoga

12-5PM Cocos Locos Station

1-4PM Stone Oven Delicacies

> 3PM Archery

4PM Afternoon Bubbles

6РМ Christmas Eve Dinner

FRIDAY

7AM Junale Bike Tour

> 8AM Yoga

10AM Cleansing Ritual

12-5PM

Cocos Locos Station

1-4PM Stone Oven Delicacies

4PM Mexican Wine Tour

5PM Campfire Tales

6.30PM Family-Style Christmas Dinner

SATURDAY

7AM Paddlehoard at sunrise

> 8AM Yoga

9АМ Meditation Session

10AM Photography Workshop

12-5PM Cocos Locos Station

1-4PM Stone Oven Delicacies

4PM Tequila Rituals

5PM Beach Volleyball

> 6.30PM BBQ Dinner Family Style

SUNDAY

7ΔΜ Alfresco Painting

> MA8 Yoga

12-5PM Cocos Locos Station

1-4PM Stone Oven Delicacies

2PM Margarita Lessons

5PM Maroma Cultural Art Tour

6.30PM Teguila Dinner

CONTACT OUR HOSPITALITY OFFICE ON EXTENSION 233 FOR ADDITIONAL INFORMATION AND TO MAKE A RESERVATION.



Prices are in MXN and are inclusive of 16% tax. 15% service charge is not included. Prices subject to changes without previous notice. Reservations required for any of the activities listed. Activities subject to changes due to weather conditions.

DAILY PROGRAM

DECEMBER 31

JANUARY 1

JANUARY 2

DECEMBER 30

DECEMBER 28

DECEMBER 29

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY 7AM 7AM 7AM 7AM Junale Bike Tour 7AM 7AM Jungle Bike Tour Paddleboard at Sunrise Junale Bike Tour Alfresco Painting Paddleboard at Sunrise 8AM MA8 MA8 8ДМ MA8 8AM Yoga Yoga Yoga Yoga Yoga Yoga 10AM **9AM** 10AM **9AM** 10 A M 12-5PM Cleansing Ritual Photography Workshop Photography Workshop Meditation Session Meditation Session Cocos Locos Station 10AM 12-5PM 10AM 1PM 12-5PM 12-5PM Archery Cocos Locos Station Cocos Locos Station Archery Cocos Locos Station Temazcal Ritual 12-5PM Cocos Locos Station 1-4PM 1-4PM Stone Oven Delicacies 1-4PM 12-5PM 3PM Stone Oven Delicacies Stone Oven Delicacies Cocos Locos Station Archery 1-4PM 2PM 1-4PM Stone Oven Delicacies 4PM Stone Oven Delicacies 4PM Mexican Wine Tour Cooking Lessons Teguila Rituals Afternoon Bubbles 4PM 5PM 2PM 5PM Campfire Tales Bike tour by the Shore Mezcal and Ancestral 7PM Bike Tour by the Shore Chocolate Experience New Year's Eve Cuisine Celebration 6.30PM 5PM Beach Volleyball 6.30PM 7PM Chef's Table Mexican Fiesta **7PM BBQ** Dinner Noche de Pescados Family Style 7PM Noches de Cantina

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TEMPTING EXTRAS





Experience the thrill of swimming underground in a majestic cenote. These natural sinkholes, resulting from the collapse of limestone bedrock, were used by Mayans centuries ago. Walk through the mysterious caverns or bathe in the clear waters, surrounded by stalactites and stalagmites. It's easy to combine a cenote experience with an archaeological tour.



UPSIDE DOWN DINNER

Dine beautifully in the intimacy of our awardwinning Wine Cellar. First, our Sommelier will recommend enticing labels from our collection of over 700. Then our Executive Chef will draw inspiration from your chosen wines to create a sensational bespoke menu.



MYSTICAL ENERGY

Built with the spiritual guidance of a family of Mayan masons, our sanctuary is positioned in harmony with the planets and nature. Many of our exclusive treatments use rich local ingredients, such as chocolate, honey and powerful Mayan herbs. One not to be missed, the exquisite Kinan Ritual.

CONTACT OUR HOSPITALITY OFFICE ON EXTENSION 233 FOR ADDITIONAL INFORMATION AND TO MAKE A RESERVATION





RIVIERA MAYA

CARRETERA FEDERAL CANCUN-TULUM KM 51, SOLIDARIDAD, Q. ROO, 77710, MÉXICO T: +52 998 872 8200 E: GUESTRELATIONS.MAR@BELMOND.COM BELMOND.COM