

# FESTIVAL *of* FLAVORS

2024



TASTE OF TWO PARADISES

**EXECUTIVE CHEF OF WALDORF ASTORIA  
CANCUN STUART ROGER**

WORLDWIDE FESTIVAL OF FLAVORS | CULINARY WEEKEND  
JULY 3<sup>RD</sup>-6<sup>TH</sup>, 2024

Join us for an unforgettable 4th of July celebration as **Chef Stuart Roger** brings his exquisite flavors from the golden sands of Waldorf Astoria Cancun to the sparkling shores of Los Cabos. Known for his innovative and sustainable culinary approach, Chef Roger leads the expansive food and beverage program at **Waldorf Astoria Cancun**, taking over our Los Cabos paradise for one gourmet extravaganza.



WEDNESDAY, JULY 3<sup>RD</sup>, 2024

## SEASIDE SENSATIONS

A complimentary cocktail reception  
with Koch Mezcal and Planeta Winery.



Join us for an extraordinary evening as we welcome Waldorf Astoria Cancun's Executive **Chef Stuart Roger**, to our paradise. Hosted by General Manager Fernando Flores, kick off the worldwide Festival of Flavors - July 4th edition, with a carefully curated artisan market and a sunset cocktail reception featuring complimentary drinks and flavors by our in-house team of culinary experts. Mingle with Guest Chef Roger and our partners Carlos Moreno, CEO of **Koch Mezcal** and Julio Stefano Poggi Certified Wine Specialist from **Planeta Winery**. Enjoy specialty cocktails, hand-selected wines, live entertainment, and a spectacular fireworks display. Relax, revel, and get inspired for the culinary pleasures planned for the weekend.

**Reception:** 6:00 pm  
**Location:** Lobby



T+ (877) 398-0106  
Or please contact your Personal  
Concierge for a reservation.

THURSDAY, JULY 4<sup>TH</sup>, 2024

## RED, WHITE, & BBQ

A celebratory, beachside Fourth of July bash.



Celebrate the stars and stripes in paradise at our beachside BBQ hosted by Waldorf Astoria Cancun's very own **Chef Stuart Roger**, and our Executive Chef, **Gustavo Pinet**. Get ready for a sizzling soirée as we blend the best of American tradition with Mexican hospitality. Sit back and relax while our chefs ignite the grills, infusing the air with the enticing aroma of smoky delights and bringing together flavors from two paradises. Dip your toes in the sand and enjoy holiday-inspired drinks as you treat yourself to mouthwatering barbecued meats, Mexican classics, and vibrant side dishes. There's no better way to celebrate the holiday than by relaxing beachside and indulging in a culinary journey that will transport your taste buds.

**Dinner:** 6:00 pm

**Location:** Beach Club Pool Deck

**Price:** \$115 USD per person



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Prices are subject to 16% Tax and 15% Service Charge

FRIDAY, JULY 5<sup>TH</sup>, 2024

## A SENSORIAL JOURNEY WITH KOCH MEZCAL

Following your intuition with Sensuous.



Experience "Sensuous," an immersive event where the mystical traditions of Oaxacan women healers come alive. Guided by **Carlos Moreno**, CEO of **Koch Mezcal**, explore the aromatic world of traditional herbs, uncovering their ancient uses and healing properties. Let your senses be captivated by the rich heritage and transformative power of these sacred botanicals, offering a unique connection to Oaxaca's cultural legacy.

**Sensuous:** 3:00 pm  
**Price:** \$60 USD per person  
**Location:** Agave Study



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FRIDAY, JULY 5<sup>TH</sup>, 2024

# SAVORING ELEGANCE: AN EVENING WITH PLANETA WINERY

A Journey through Sicilian Vintages



Join us for an exquisite wine tasting event at the Waldorf Astoria Los Cabos Pedregal, featuring the renowned **Stefano Poggi**, Certified Wine Specialist from **Planeta Winery**. Experience a curated selection of Planeta's finest wines, each paired with delectable bites, as Stefano guides you through the rich history and unique flavors of Sicily's celebrated vineyards. This unforgettable evening promises to delight your senses and elevate your wine appreciation.

**Tasting:** 4:00 pm  
**Price:** \$75 USD per person  
**Location:** Don Manuel's Wine  
Cellar Table



T+ (877) 398-0106  
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Prices are subject to 16% Tax and 15% Service Charge

FRIDAY, JULY 5<sup>TH</sup> AND SATURDAY, JULY 6<sup>TH</sup>, 2024

## DON MANUEL'S CULINARY TAKEOVER

An exclusive culinary takeover by Chef Stuart Roger.



Continuing our grand Fourth of July celebration, guests are invited to experience the culinary mastery of **Chef Stuart Roger** during a special takeover of Don Manuel's Restaurant. Delight in Chef Roger's unique take on sustainable cooking on Friday and Saturday evenings, featuring a taste of Waldorf Astoria Cancun's exquisite menu. Additionally, you have the option to do a pairing with our Guest Winery, Planeta, to elevate your dining experience. Returning to the shores of Waldorf Astoria Los Cabos Pedregal, where he once honed his skills, Chef Roger brings flavors of the weekend for you to savor, all while enjoying the breathtaking beauty of the Pacific Ocean.

**A la carte**

**Dinner: 6:00 pm - 11:00 pm**

**Location: Don Manuel's**



**T+ (877) 398-0106**

**Or please contact your Personal Concierge for a reservation.**

SATURDAY, JULY 6<sup>TH</sup>, 2024

# CANCUN MEETS CABO: A CHEF'S TABLE

A night of culinary fireworks with Chef Stuart Roger.



Close out your celebratory 4th of July weekend in paradise with a culinary experience like no other! For one night only, join us in paradise as **Chef Stuart Roger** blends the flavors of Cancun and Los Cabos for an unforgettable evening of gastronomic fireworks. Indulge in extraordinary culinary creations, paired with select wine offerings from **Planeta**, and expertly crafted cocktails by **Koch Mezcal**. Join Chef Roger and Executive Chef Gustavo Pinet for an exclusive culinary affair, celebrating the vibrant tastes of two Mexican paradises. This is an invitation to experience fine dining at its best.

**Set Menu**

**Price:** \$385 USD per person

**Meet and Greet:** 6:00 pm

**Dinner:** 7:00 pm

**Location:** Don Manuel's Wine Cellar Table



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