

#### Dear Friends,

With our journey to Oaxaca just around the corner, we want to thank you for taking time out of your busy schedules away from work and family to join us for this incredible journey! We know what a monumental sacrifice it is to be away, and we are grateful for the opportunity you allow us in opening your eyes to another chapter of Mexico's history and heritage ~ to all that is Oaxaca.

We cannot wait to begin our extraordinary adventure to One of the Best Cities in the World, where we will have the opportunity to immerse ourselves in the incredible community of Oaxaca. As you listen to the whispers of the ancient ancestors of long ago, you will connect to the land, its people, and its resources - culinary and spiritual alike - all through first-hand experiences crafted especially for you. Prepare for your hearts and minds to be captivated by all that makes Mexico so endearing and spectacular!

"Tradition" is one of the true pillars that has molded Pedregal from its inception, and our love of country is what we strive to bring to all that passes through the tunnel, albeit through education, first-hand experiences, and more importantly, personal story-telling and heartfelt service from our team members, our traditions are our foundation.

With this in mind, we wanted to continue to tell the Pedregal story by taking you on a special journey to Oaxaca - a land rich in traditions, heritage, authenticity, and culture much like Pedregal. Our celebration of "the land and its purveyors and guardians" remains one of Pedregal's greatest goals and the foundation of our Agave Study at Peacock Alley. This is an exciting time and chapter in the Agave Study's story, and we are thrilled that you can experience an up close and very personal look into the spirit of Mezcal through our partnership with Koch. You'll be part of a vibrant tapestry of once-in-a-lifetime experiences.

As we celebrate Día de Muertos, you will be witness to the fusion of life and death in the most captivating and authentic way. Every moment is an opportunity to delve deeper into the soul of Mexican culture, where art, cuisine, and traditions intertwine. Join us as we embrace the magic of Oaxaca, forging unforgettable memories and celebrating the essence of Día de Muertos like never before, through the lens of Pedregal.

Fernando Flores

General Manager Waldorf Astoria Los Cabos Pedregal



# TABLE OF CONTENTS

<ul> <li>Waldorf Astoria Los Cabos Pedre</li> </ul>	<u>gal General Manager Welcome Note</u>
---	---

• About Oaxaca

**Currency** 

**Weather** 

**Our Journey** 

**Restaurants** 

• Day to Day Activities

Thursday, October 31st, 2024

Friday, November 1st, 2024

Saturday, November 2nd, 2024

Sunday, November 3rd, 2024

Monday, November 4th, 2024

• <u>Día de Muertos - Embracing the Magic Website</u>





Nestled in the picturesque embrace of southern Mexico, Oaxaca is a land where time seems to have stood still, preserving the rich tapestry of ancient traditions and vibrant culture.

With its mild, temperate climate year-round Oaxaca's natural beauty, from lush valleys to majestic mountains, boasts global recognition as a UNESCO World Heritage Site, a title it wears with pride, given its historical significance and the deep-rooted indigenous cultures that thrive within its borders.

With its world-renowned culinary scene, artisanal crafts, and annual Day of the Dead festivities, Oaxaca invites you to uncover the treasures of its heritage in an environment where tradition and innovation harmoniously coexist.

## **CURRENCY**

The official currency is Mexican Peso (MXN)

#### WEATHER

Oaxaca's subtropical climate, which is warm and temperate, can be enjoyed year-round. The weather in Oaxaca is expected to be pleasant, with daytime temperatures averaging around 74-79°F and cooler nights, dropping to 55-63°F

### HOTEL ACCOMMODATIONS

Hotel Los Amantes, Ignacio Allende 108, Ruta Independencia, Centro, 68000 Oaxaca de Juárez, Oax., Mexico

# OUR JOURNEY TO OAXACA









#### Día de Muertos in Oaxaca

Nestled in the heart of Mexico, Oaxaca is a region renowned for its rich cultural heritage and vibrant celebrations. With its stunning landscapes, historic architecture, and deep-rooted indigenous traditions, Oaxaca offers an extraordinary backdrop for anyone seeking an authentic Mexican experience. Its festivals are unmatched, and none is more emblematic of the region's cultural depth than Día de Muertos.

Oaxaca is undeniably one of the best places to experience and immerse yourself in Mexican festivities, particularly Día de Muertos. This vibrant region, known for its deep-rooted traditions, offers an unparalleled cultural journey that blends history, art, and community spirit.

Día de Muertos in Oaxaca is more than just a celebration; it's a heartfelt expression of honoring loved ones who have passed. The city comes alive with vibrant ofrendas (altars), adorned with marigolds, candles, and carefully prepared offerings. The streets fill with the energy of parades, music, and locals dressed in traditional attire, creating a captivating atmosphere that invites everyone to take part in this time-honored celebration.

What makes Oaxaca stand out is its authenticity. The communities here maintain their ancestral customs with pride, offering visitors a chance to learn directly from the people who have kept these traditions alive for generations. From hands-on workshops to guided tours through cemeteries during the night vigils, there are endless opportunities to connect with the cultural essence of Mexico.

# OUR JOURNEY TO OAXACA



#### Los Amantes Hotel

Los Amantes Hotel is a boutique luxury hotel located in the heart of Oaxaca. Known for its intimate atmosphere and sophisticated design, the hotel blends traditional Mexican elements with contemporary touches.



Each room is thoughtfully decorated, featuring artisanal details and local craftsmanship. The rooftop terrace offers stunning views of the city and nearby mountains, making it an ideal spot to relax and enjoy Oaxaca's vibrant sunsets. Perfectly situated near cultural landmarks, Los Amantes provides a serene and authentic experience for travelers looking to explore the rich heritage of Oaxaca.



#### Ocotlan Town

Ocotlán de Morelos, a vibrant town south of Oaxaca City, is known for its bustling markets, artisanal crafts, and rich cultural heritage. Frida Kahlo's influence is felt in local art, where traditional techniques meet modern creativity, making it a hub for authentic Oaxacan artistry.



## The Xoxocotlán Cemetery

Located just outside Oaxaca City, is famous for its vibrant and emotional Día de Muertos celebrations. During this time, the cemetery transforms into a sea of candles, marigolds, and decorated altars, as families honor their loved ones with offerings. The atmosphere is both lively and reverent, making it one of the most iconic places to experience this deep-rooted Mexican tradition.



#### **RESTAURANTS**



## Las Quince Letras

Las Quince Letras is a highly regarded restaurant in Oaxaca, known for its authentic Oaxacan cuisine. Established in 1992, it offers traditional dishes made from fresh, local ingredients, such as mole negro and cecina oaxaqueña. The restaurant has earned a place in the Michelin Guide, highlighting its exceptional quality and dining experience.



## Levadura de Olla

Enjoy a delightful breakfast at Levadura de Olla, a Michelinstarred gem in Oaxaca. The restaurant offers a fresh take on traditional Oaxacan cuisine, using local ingredients to create beautifully crafted dishes. With its warm ambiance and exceptional flavors, it's the perfect way to start your day in Oaxaca.



## Palenque at Cazahuates

The Palenque at Cazahuates offers an authentic experience of traditional mezcal production in Oaxaca. Nestled in the countryside, this palenque provides a glimpse into the artisanal process, from harvesting agave to distillation. Visitors can tour the facility, learn about mezcal-making, and enjoy tastings of handcrafted mezcal in a rustic and scenic setting.



### Criollo

Criollo in Oaxaca is a renowned restaurant that offers a unique dining experience, blending traditional Oaxacan flavors with modern culinary techniques. Set in a beautiful, minimalist space, Criollo serves a seasonal, multi-course menu that highlights local ingredients and ancestral cooking methods. Each dish is a reflection of Oaxaca's rich food heritage, making it a must-visit for those seeking an elevated taste of the region's cuisine.

# OUR JOURNEY TO OAXACA

## **RESTAURANTS**





Vaca Marina is a popular seafood restaurant in Oaxaca, located within the Los Amantes Hotel. It boasts a beautiful terrace with views of the Santo Domingo de Guzmán temple, offering an inviting dining atmosphere. The menu features a variety of dishes from breakfast to dinner, highlighting fresh seafood from the Sea of Cortez, all prepared using traditional charcoal grilling techniques.



#### Almu

Almú is a unique dining experience located in San Martín de Tilcajete, Oaxaca. This restaurant, run by Ricardo Ángeles Mendóza, offers a genuine glimpse into traditional Oaxacan village life. With an open kitchen featuring a wood-burning stove, diners can savor dishes made from locally sourced ingredients, including traditional moles and tlayudas.







## THURSDAY, OCTOBER 31ST, 2024

Arrival to Oaxaca, #1 Best City in the World by Travel + Leisure.

Arrivals (per individual flight itineraries).

Transportation to be provided and confirmed individually based on flight

itineraries. Separate email to follow.

17:30 - 18:30 PM Meet and Gro

Meet and Greet at Los Amantes Hotel

19:00 PM

Dinner at Quince Letras Restaurant

SUGGESTED DINNER ATTIRE: SMART CASUAL



## FRIDAY, NOVEMBER 1ST, 2024

9:00 AM Pick up and transfer to Ocotlan town

SUGGESTED DAYTIME ATTIRE: COMFORTABLE CASUAL

10:00 AM - 11:00 AM Breakfast with Frida at the Market

**11:00 AM - 12:00 PM** Leisure time to explore

12:00 PM - 12:30 PM Transfer to Red Clay

12:30 PM - 14:15 PM Red Clay workshop with Jose Garcia

14:30 PM - 16:00 PM Lunch at Almu Restaurant & Jacobo and Maria Alebrije Workshop

**16:00 PM - 17:00 PM** Transfer to Hotel

**17:00 PM - 18:00 PM** Time at leisure

18:00 PM - 19:00 PM Dinner at Vaca Marina

19:00 PM - 19:45 PM Transfer to Cemetery XOXO

SUGGESTED EVENING ATTIRE: SMART CASUAL. DARK COLORS (BLACK, GOLD, WHITE). COMFORTABLE, CLOSED SHOES (TO USE IN DIRT). CONSIDE A JACKET FOR THE NIGHT



19:45 PM - 22:00 PM Day of the Death experience at Xoxo Cemetery

22:00 - 23:00 PM Transfer to Hotel Los Amantes















## SATURDAY, NOVEMBER 2ND, 2024

9:00 AM - 11:00 AM Breakfast at Levadura de Olla Restaurant

SUGGESTED ATTIRE: COMFORTABLE CASUAL

**11:00 AM - 13:00 PM** Cooking Class at Levadura de Olla Restaurant

13:00 PM - 13:45 PM Transfer to the Palenque at Cazahuates

13:45 PM - 16:30 PM Mezcal Process Experience and Lunch at Cazahuates

16:30 PM - 17:00 PM Transfer to Hotel Los Amantes

**17:00 PM** Make up Session for Catrinas and Catrines

SUGGESTED ATTIRE: COMFORTABLE CASUAL

19:00 PM - 20:00 PM Calenda in downtown Oaxaca

20:00 PM - 22:30 PM Dinner at Criollo with Mezcal tasting

**22:30 PM** Transfer to Hotel Los Amantes

## SUNDAY, NOVEMBER 3RD, 2024

9:00 AM - 9:40 AM Transfer to Workshop Maestro Pantaleon Ruiz

SUGGESTED ATTIRE: COMFORTABLE CASUAL

9:40 AM - 11:30 AM Breakfast and activity at Pantaleon Ruiz Workshop

11:30 AM - 11:45 AM Transfer to Teotitlan del Valle

11:45 AM - 13:45 PM Telares Activity with Isaac Teotitlan del Valle

**13:45 AM - 14:00 PM** Transfer to Tlacochahuaya town









15:15 PM - 15:30 PM

Transfer to Tlamanalli

15:30 - 17:00 PM

Lunch at Tlamanalli

17:00 - 17:45 PM

Transfer to the Hotel

17:45 - 18:30 PM

Time at Leisure

18:30 PM

Transfer to Dinner Cazahuates

SUGGESTED ATTIRE: COMFORTABLE CASUAL

19:00 PM

Fire, Mezcal and Agave Celebration Dinner by Koch



# MONDAY, NOVEMBER 4TH, 2024

Departures (Per individual flight itineraries).

Transportation to be provided and confirmed individually based on flight itineraries Separate email to follow.

We look forward to the wonderful memories that will be made throughout this epic journey together. Thank you for carrying the heart of Pedregal with you always!



Waldorf Astoria Los Cabos Pedregal Family





