

Salt & Pepper

February 2022 Year 7

MICRO-CUISINE

ALUA SUITES FUERTEVENTURA

MAGIC SMOKE

DREAMS MACAO BEACH PUNTA CANA

NYE 2022

DREAMWARTS

GLUTEN FREE RECIPE BOOK

SECRETS HUATULCO

THE TIME MACHINE

DREAMS NATURA

TOMORROWINE

SECRETS PAPAGAYO COSTA RICA

amr
COLLECTION



THE FEBRUARY 2022 EDITION

IS ABOUT THE LAST 2021 CELEBRATIONS
CHRISTMAS AND NEW YEAR'S EVE

After a very complicated but successful year for everyone, we wanted to use this space to share ideas and concepts created by our sister hotels for these celebrations! We hope you find fresh ideas with a vision to continue creating more for early 2022.

Thank you all for sharing these ideas! We can see that we have A LOT to celebrate and to dream about creating amazing experiences for our guests and members!

Congratulations to all for the last year and we wish you lots of success for 2022!

We keep Cooking!

FOOD AND BEVERAGE COMMITTEE

The Wine Corner

AMR COLLECTION

AMR COLLECTION IN EUROPE

Tropical Christmas

Smoked Meats

December 31st in Parque San Antonio

Micro-cuisine

NYE at Secrets Bahia Real

FROM CHANITA'S INN

Closing our first cycle

SECRETS & DREAMS BAHIA MITA

New Year's Eve dinner

DREAMS JADE RIVIERA CANCÚN

From Reels to Eco-Designs

SECRETS MAROMA CANCUN

Cochimies and pericues Night

BREATHLESS CABO SAN LUCAS

New Year, New Savings!

DREAMS DOMINICUS LA ROMANA

Magic Smoke

DREAMS MACAO BEACH PUNTA CANA

Christmas Party at Dreams Punta Cana

DREAMS PUNTA CANA

Hazardous Materials Hiding in The Kitchen

SECRETS ROYAL BEACH

Gluten-Free Eggplant Tower

SUNSCAPE PUERTO PLATA

ADDING MORE WATER
TO THE SOUP

Gluten Free Recipe Book

SECRETS HUATULCO

Wizards Night NYE 2022

NOW EMERALD CANCUN

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Maximizing The Joy!
DREAMS ROYAL BEACH PUNTA CANA

STIR THE POT,
LET’S SEE WHAT HAPPENS

Oaxacan-Style Decoration
DREAMS HUATULCO

New Year’s Eve
Alice in Wonderland
ZOËTRY PARAÍSO DE LA BONITA

Say Yes to New Beginnings
BREATHLESS & SECRETS RIVIERA CANCUN

FATENNING THE PIGGY

The Sales Stand
SUNSCAPE DORADO IXTAPA

The Time Machine
DREAMS NATURA CANCUN

New Year’s Eve Parties
DREAMS LOS CABOS

Bali-Cesar Beds
DREAMS RIVIERA CANCUN

Non-Package Income
SECRETS AURA & SUNSCAPE SABOR COZUMEL

New Year’s Eve Event
SECRETS PUERTO LOS CABOS

Neon Under The Sea in Vallarta
SUNSCAPE PUERTO VALLARTA

Celebrations
DREAMS PALM BEACH PUNTA CANA

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Wonderland
DREAMS LAS MAREAS COSTA RICA

End of The Year Gold Tropical
DREAMS PLAYA BONITA PANAMÁ

Tomorrowine
SECRETS PAPAGAYO COSTA RICA

Food, Wine, and Fireworks
SECRETS ST. JAMES JAMAICA

New Year's Buffet
SECRETS ST. MARTIN

5th Anniversary and Christmas Celebrations
ZOËTRY MONTEGO BAY

Dreamwarts
DREAMS RIVIERA CANCUN

Alebrijes
DREAMS SANDS

Tuluminati Party
DREAMS TULUM

Catsby Bigband
DREAMS VISTA CANCUN

Upgrading Romantic Dinners
SUNSCAPE AKUMAL

Wine and Champagne Sales Cart
SECRETS & DREAMS PLAYA MUJERES

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Hello everyone! We are back to keep you updated about what is going on in the world of wine during these previous months. We had 4 presentations by students presenting what was seen during the course.

BY DAVID LOPEZ RESIDENT MANAGER F&B
& CARLOS MIRAMONTES F&B MANAGER
(DREAMS SAPPHIRE RIVIERA CANCUN)



AMR CERTIFICATION

This activity, in addition to being considered as a review, is helpful for students in several aspects: to value their teachers and the time they spend teaching; to understand one of the fundamental aspects of being a sommelier, which is conveying an idea simply and directly; to get the attention of their peers; and to develop their speaking skills.



In December, they had a final written exam, whose results are attached to the e-mail. This final exam consisted of 4 modules:

- Wine list (*includes all wines tasted during the course*) 10%
- Blind tasting 10%
- Lecture on the topics of the diploma course 10%
- Written exam 70%

The diploma started with 41 students and only 25 passed. Congratulations to everyone who passed the exam!

We hope we can hold a diploma ceremony in February, probably after you all read this article and the list of graduates.



LIST OF GRADUATES

2020/2021

Jorge Noel Chávez Sosa | Secrets Playa Mujeres

Aldo Samir Hernández Cohuo | Secrets Playa Mujeres

José Enrique Navarrete Don Juan | Dreams Playa Mujeres

Daniel Gómez Baranda | Dreams Playa Mujeres

Edward Emmanuel Sánchez Pomol

Secrets Aura Cozumel & Sunscape Sabor Cozumel

Hugo Mercado Mendoza | Breathless & Secrets Riviera Cancun

Guadalupe Ramírez Reyes | Breathless & Secrets Riviera Cancun

María Paula Xix Dzul | Secrets Akumal

Jose Alfredo Jiménez Velasquez | Secrets Akumal Riviera Maya

Iroshi Jesús Lezama Carreto | Dreams Sapphire Riviera Cancun

Michel Monserrat Altamirano Ávila | Dreams Riviera Maya

Luis Alberto Suarez Sonda | Dreams Riviera Maya

Rutilo Fausto Resendiz Roldán | Dreams Natura

Luis Gerardo Lopez Arellano | Dreams Sands Cancun

Paola López Martínez | Secrets The Vine Cancún

Lucero Chantes Jocabed | Secrets The Vine Cancun

Oscar Noe Sanchez Luevano | Dreams Vista Cancun

Georgina González Gutiérrez | Dreams Tulum

Amilcar Gabriel Tun Martín | Zoëtry Paraíso de la Bonita

Rigoberto Varguez Pat | Sunscape Akumal Riviera Maya

Zulema Estrada Iñiguez | Dreams Tulum

Diddier de Jesús Solis Castillo | Dreams Tulum

Carmen Antonia Pérez Martínez | Dreams Sapphire Riviera Cancun

María Guadalupe Sánchez Vargas | Secrets Akumal Riviera Maya

Héctor Miguel Feliciano Gomez | Dreams Riviera Cancun



CONTINUING EDUCATION

During November and December, we had some important wine presentations at different properties.

On November 5th we had the presentation A journey through Italy by the business development manager of Santa Margherita winery: Giacomoto Marzotto, the 6th generation of the Family, and Matteo Di Donato, the export manager.

In December, we had the presentation of Alto Tinto wines at The Vine hotel by sommelier Jaime Basauri and Laura Arguelles, the commercial director of EVG.

Also, on December 9th we had the presentation of the medium-high premium wines from Santa Carolina from Chile at the Dreams Jade with the attendance of Juan Pablo Quijada, global commercial director, and Rodrigo Diaz, export manager of Latin America.

We are getting prepared to resume our training, online or on-site, depending on the municipal restrictions and authorities.

Congratulations everyone for the excellent sales results at the end of the year!





AMR COLLECTION IN EUROPE

AMRCOLLECTION
Dreams Jardín Tropical



TROPICAL CHRISTMAS

BY DIMAS AGUT, F&B MANAGER.

Every year, during this season, Christmas celebrations arrive with customers full of enthusiasm to see what Dreams Jardín Tropical has prepared for them. To many, it will be innovative: Celebrating Christmas wearing a swimsuit in paradise and saying goodbye to another year during an incredible evening by the sea.



Our team prepares to receive and exceed all expectations: Incredible breakfasts with smoked meats and typical pickles from northern Europe, casual lunch by the pool with stuffed meats, and beautiful nights by the sea.

For New Year's Eve we offered three different galas with three completely different environments and gastronomic experiences with a single purpose: Starting the new year wonderfully.

World Café, with a festive and familiar atmosphere, prepared a buffet with the best selection of international dishes, preparations finished at the moment by our show cooking specialists, and an irresistible dessert proposal.

Babbo American Grill welcomed our guests with piano melodies and the best of the Spanish cuisine: Iberian ham cut at the moment, a selection of sausages and national cheeses, which were the perfect welcome for a 7-course menu consisting of wagyu, foie, scallop, rockfish, citrus, grilled Angus, and pistachio candy. There was no better way to start the year surrounded by a festive atmosphere and live pop versions.

Las Rocas, a celebration by the sea with the sound of the waves crashing at our feet. This option offered open oysters with a selection of canapés served as a prelude to a 7-course menu inspired on seafood, accompanied with the best versions of vocal jazz.





AMR COLLECTION IN EUROPE

AMRCOLLECTION
Alua Village Fuerteventura



SMOKED MEATS AND FINGER FOOD CORNER

BY CARSTEN RIECHMANN, SUBDIRECTOR.

AluaVillage Fuerteventura is located in the heart of Jandía, next to the well-known beaches of white sand and tranquility. The hotel offers 244 rooms and suites, most of them with amazing sea views. The joy can be also found outdoors, by the three swimming pools with sea views, and the spa area with steam and hydro massage baths, sauna, and heated pool.



This is an all-inclusive experience. Our guests can enjoy an international buffet with a different theme every night, a wide variety of snacks and drinks at our bars during the day, or a gastronomic experience at our restaurant Mare Nubium, a place to have and enjoy a special and intimate dinner. Whether it's day or night, AluaVillage Fuerteventura offers their guests endless activities and entertainment, it's perfect for families, couples, and friends.

Today our Chef Francisco Javier Marco Cobas, who had training at the prestigious Joviat School in Barcelona and worked during his professional career with Christian Zanchetta and Santi Santamaria, renowned Chefs with Michelin stars, has the honor to present this "Smoked meats and finger food corner". The selection of the Chef consists of swordfish, tuna mojama, cod, herring, and smoked salmon,



accompanied by aromatic butter of turmeric, citrus, and paprika, as well as sunflower and poppy bread. Plus, a special selection of canapés and croquettes of excellent quality, prepared with good care and perfection.

The Yaiza white wine is the perfect pairing for our chef's selection of smoked products and finger food. This wine is the authentic expression of artisanal viticulture of the Canary Islands. The winery hand-selects the volcanic malvasía from the best farms in Lanzarote, producing a highly expressive wine with a fresh and aromatic personality; the perfect combination of wine, a variety of smoked products, and the special selection of Francisco Javier Marco Cobas.

Always keeping our environment in mind, we preferably work with local suppliers from the Canary Islands who are committed to sustainability.





AMR COLLECTION IN EUROPE

AMRCOLLECTION
Alua Parque San Antonio

DECEMBER 31ST IN PARQUE SAN ANTONIO

By ELSA SCHRÖDER. SUBDIRECTOR



You can ask for anything and we will prepare it promptly; what about a good duck magret with roasted onions and wild asparagus? Or if you are a vegetable lover we can offer an eggplant, zucchini and onion mille-feuille, roasted tomatoes, potatoes au gratin, or crudités.

After dinner, at our Taoro Room comes the time to enjoy music and have fun.

A glass of wine or a cocktail may be the perfect company to welcome 2022, which we receive calmly while taking care of each other in a friendly atmosphere with colleagues and guests; who are our second family.

We leave behind a different year, full of bittersweet moments of hope and fear, passion and sadness, which are a reminder that our life is a gift, and there is no better place than Parque San Antonio to enjoy such a gift.

May the new year bring us health and passion for what we do!



The blue sky, our guests in swimwear as if it was summer, and the 25°C degrees make us forget that the clock of a new year is ticking and today is December 31st. Enthusiastically, we check every final detail so that everything goes perfectly for the guests who decided to spend their holidays at Parque San Antonio.

We offer the best of every corner: scallops, crabs, and prawns from the Cantabrian Sea; ham and Iberian loin from Extremadura; wrinkled potatoes with sea salt; and Canarian banana covered in chocolate.





AMR COLLECTION IN EUROPE

AMRCOLLECTION
Alua Suites Fuerteventura

MICRO CUISINE

IN ALUA SUITES FUERTEVENTURA



and imagination to surprise our guests on such a wonderful date with a magnificent buffet. 650 children and adults attended our Terra Café buffet restaurant to celebrate.

Our Executive Chef, Allal, and his team prepared endless culinary micro-cuisine dishes individually plated so that our guests could choose as if it were a tasting menu: Iberian cold cuts, shellfish, galantines, pickles, creams, sushi, salads, and pasta...

Everyone loved the pastries, the Christmas sweets, and the chocolate fountain, which were the final touch to this wonderful New Year's Eve celebration. When our guests arrived at the feast, they could not believe that our team prepared more than 15,000 small dishes for them to enjoy.

For our team, it was a great New Year's Eve gift to see our guests' faces of astonishment and satisfaction.



BY SONIA RAMOS, HOTEL MANAGER;
ALUA SUITES FUERTEVENTURA & JAVIER TELLO,
GENERAL MANAGER; SECRETS BAHIA REAL

After a year full of effort and commitment, on December 31st, 2021, the entire family of collaborators of our hotel did everything to provide our guests with a great New Year's Eve Dinner... Women and men of the F&B team of Alua Suites Fuerteventura invested all their professionalism

"They could not believe that our team prepared more than 15,000 small dishes for them to enjoy."





AMR COLLECTION IN EUROPE

AMRCOLLECTION
Secrets Bahía Real Resort & Spa

NEW YEAR'S EVE AT SECRETS BAHÍA REAL



"All the hotel staff worked hard, enthusiastically, and as a team to create a spectacular event for our guests, hoping that they would enjoy together what we prepared."

BY JAVIER TELLO, GENERAL MANAGER.

On December 31st, 2021, we celebrated the New Year's Eve buffet at our Market Café and our first month of operations.

All the hotel staff worked hard, enthusiastically, and as a team to create a spectacular event for our guests, hoping that they would enjoy together what we prepared.

Our Executive Chef, Gustavo Guerra, came up with the idea of creating a "seafood stand" similar to those in the fish markets at the fishing ports in Spain. Our recently inaugurated buffet is very modern; however, our head of Maintenance, Alberto Vera, managed to create, along with his team, a structure that we covered with crushed ice to exhibit our seafood: shrimps, crayfish, purple dye murex, cockles, clams, prawns, oysters, mussels, periwinkles, and Norway lobsters. It was wonderful,

such a delight for the taste and the sight...

Also, our Pastry Chef, Suso Medina, and his brilliant team prepared a wide selection of Christmas sweets, nougat, and shortbread baked in our kitchen, following the traditional recipes of their grandmothers. Almonds, pine nuts, cocoa, and honey were the ingredients that provided our guests a sensory journey to their past Christmas memories.

It was a spectacular buffet that filled us with joy and professional pride. All our guests celebrating at one place sharing their happiness, and enjoying this Christmas event.

In the end, as the perfect finale, we had fireworks after the 12 bells and our traditional 12 lucky grapes, wishing for a wonderful evening and the beginning of a new year, full of hope, happiness, and excitement.



CLOSING OUR FIRST CYCLE

BY JORGE ZENON, F&B MANAGER



We were all expecting the end of 2021, a very unusual year full of challenges and surprising results, which witnessed the birth of these new properties Secrets and Dreams Bahía Mita. There was no better option than holding simultaneous events to celebrate the end of an extraordinary 2021.

This is why, at Secrets and Dreams Bahía Mita, we were fully dedicated to planning our first New Year's Eve in our magnificent properties,



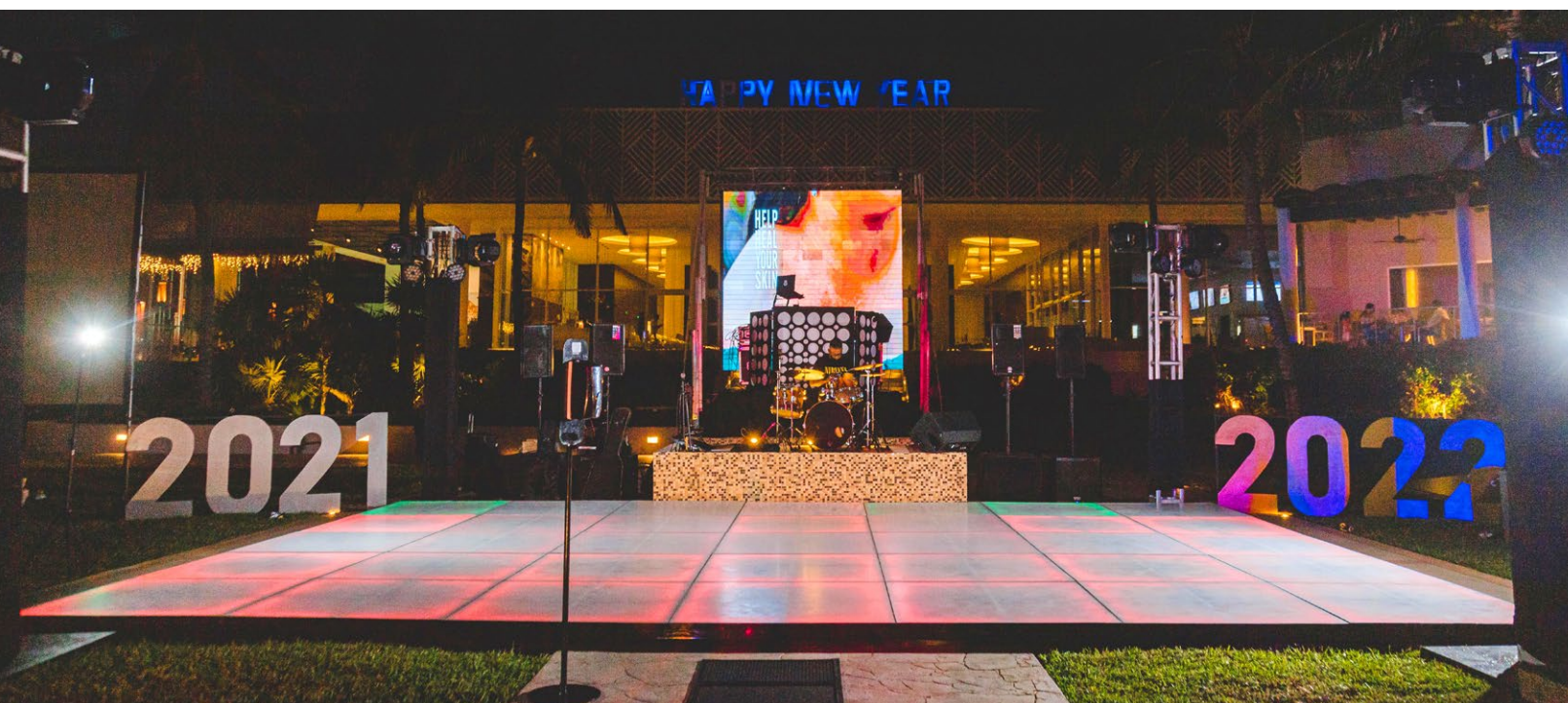
and focusing on pampering our guests from both Dreams and Secrets hotels with 2 simultaneous parties for this special occasion.

The creativity and commitment of the Secrets and Dreams Bahía Mita staff were enough to make both events go wonderfully. We were able to conclude our first year of challenges and goals, where we also established new ones for 2022. The kitchen team worked very hard and stood out with the presentation of food, including show cooking by our chefs, and enriching the night with a characteristic menu of our destination. Also, we must mention that the service was great in both events from the beginning to the end. The evening was enlivened with very good shows, live music, and fireworks emphasizing the end of the year and the beginning of a new one.

Our guests fully enjoyed these events and it was also possible for us to work on non-package income, achieving good numbers for our first end of the year. Without any doubt, we will continue working on improvement in every area.

NEW YEAR'S EVE DINNER

BY DAVID LOPEZ, F&B MANAGER.



Wow! The end of the year sounds easy but December 24th and 31st are two of the most awaited days of the F&B managers. In many cases, the planning of these two important dates begins a year early.

For almost two years, we already had an idea of what we wanted to do: 2019 with a little more to figure out. We had so much to be done, especially after almost 20 years of being an adult-only concept.

For many years the concept of Dreams Jade was to carry out a plated dinner and one guided buffet. This concept was very much what the Now brand required, and since it became a Dreams hotel, we have been trying to give a plus on every service. We had a significant change that today is considered a success.



For this New Year's Eve, we decided to make two plated dinners with an attractive 5-course menu set with lobster, lamb, mussels, salmon, seafood, and more, providing an attractive touch to the menu, which also helped us with the sale of wines, generating the best-recorded sales in the history of this property on a New Year's Eve.

Another strategy was having two different schedules for dinners: one at 6:30 pm and the other at 7:30 pm, which helped us with productivity. In addition, on the 24th, during the day, we held a special barbecue in our central garden which our guests loved. We also had the option of romantic dinners, and a couple of restaurants with their usual menus, for those guests who don't want to book or are not interested in an extra expense.

Our two dinner concepts were the Golden Night at the theater with a circus show and the Silver Night at the junior pool with a special fire show. Of course, we had special fireworks at the upper part of the central building, to which all our guests had access from the central garden where we started the countdown...





FROM REELS TO ECO-DESIGNS



BY CARLOS NÚÑEZ,
FOOD & BEVERAGE MANAGER.

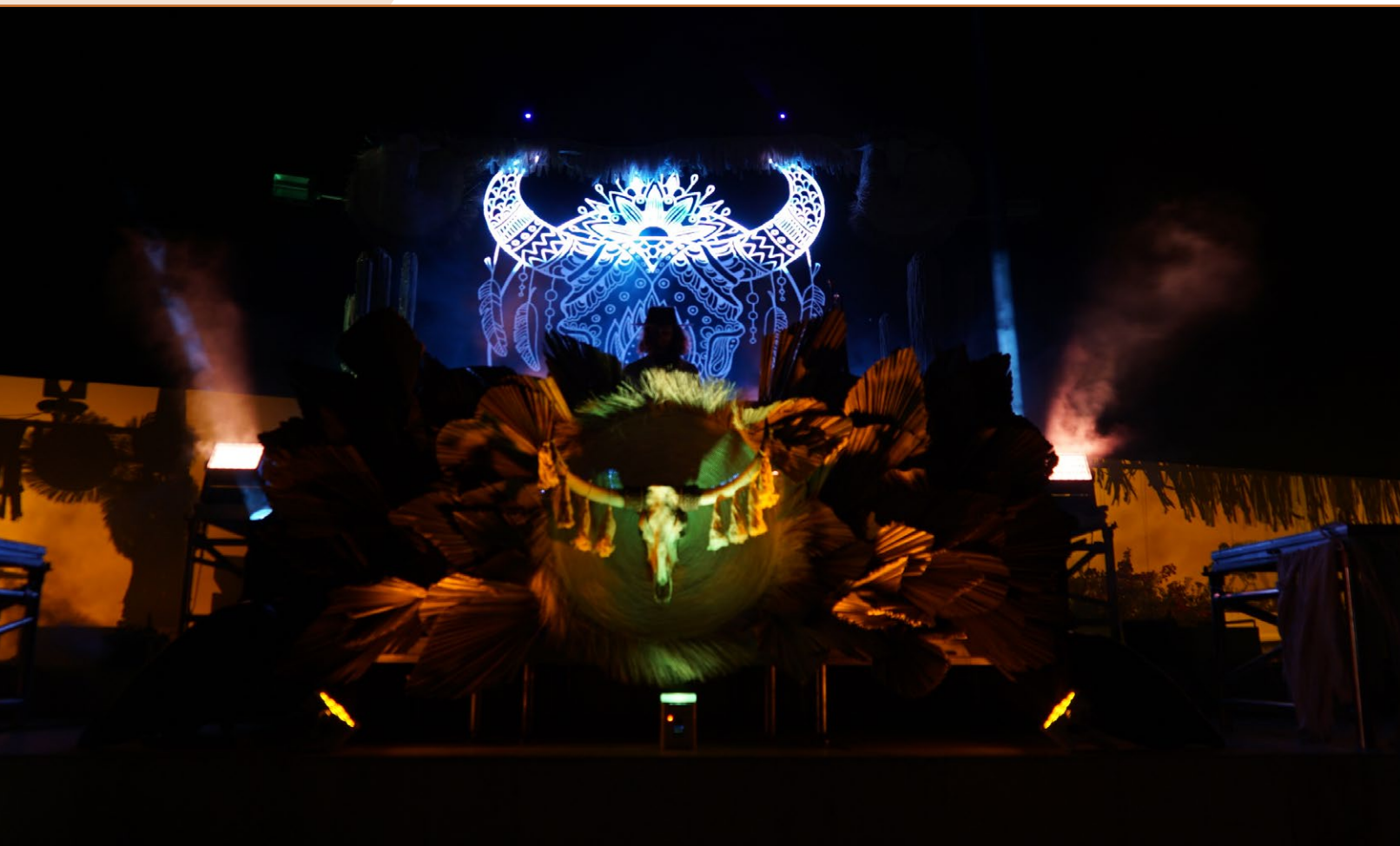
The furniture made of wooden reels that we all know is considered art. It is needed creativity, passion, and talent to create new eco-designs.

The main objective of these wooden reels is different from any of the functionalities that we can give them once upcycled. They are mainly used to wind electrical wire, but they can become the center of our living room or a decorative element. We, for instance, needed a coffee break table, and it was made by the extraordinary hands of Aurelio, our carpenter, and our great chief steward Alberto. They were aiming to understand the needs

of the banquet department, always with curiosity, open to changes, and stimulating innovation.

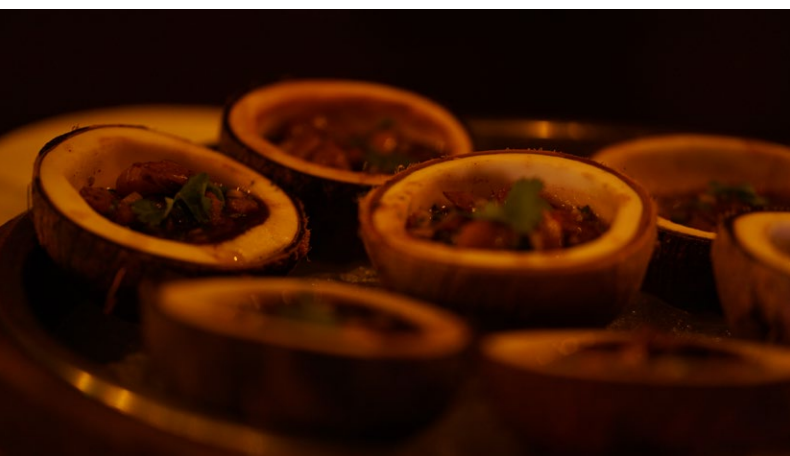
These reels are the best option at low cost, complying with the aesthetic aspects, and being functional at the same time. These actions not only help the banquet team but also the environment by giving an extended use to materials that otherwise would be thrown away. By extending their useful life we are achieving our goal to have a more sustainable operation.





COCHIMIES AND PERICUES NIGHT

BY CIRO GARCIA, F&B MANAGER
& EDGAR CERVANTES, EXECUTIVE CHEF.



The Breathless Cabo San Lucas team held a theme party to receive 2022 mystically. This event was inspired by our region, Baja California Sur, and its origins. The evening was harmonized with local crafts, fire, and dim light, which represented a journey back in time to get to know our roots: The cochimies and pericues.

In addition, we requested a collaboration with the Natural History Museum of Cabo San Lucas, who supported us to legitimize our ancestral decoration. The centerpieces were domes made of blown glass made by artisans from the glass factory at Los Cabos, and these domes were illuminated by strips of LED lights.



Our magical night began with a damiana-based cocktail highlighting its natural properties. Our Executive Chef Edgar Cervantes made a six-course tasting menu using only ingredients from our region: lobster, cabrilla (*comber*), callo de hacha; and organic vegetables grown in the coordinates 23-109 of the Tropic of Cancer, such as flowers, heirloom tomatoes, beets, and baby carrots.

In addition, the dinner was harmonized with a selection of ancestral sounds, which was the perfect complement to enjoy the evening.

NEW YEAR, NEW SAVINGS!

BY TOMAS SOLANO, F&B MANAGER.



At the beginning of every year, the goals are always challenging. This year we are looking forward to reducing expenses and increasing satisfaction, and reinventing ourselves in every aspect to provide the best service. We know that the key to saving is minimizing costs even on the smallest scale, without neglecting quality.

At Dreams Dominicus La Romana our executive chef and his team came up with new ideas to innovate. One of them is making creams with broccoli and cauliflower stems, which are commonly thrown away in many hotels.

These creams combined with garlic cloves, potato cubes, onion rings, vegetable broth, and a bit of salt have generated satisfactory comments from our guests, and we are sure that here we have found a perfect balance of savings and satisfaction.

Additionally, we also make the most out of rice, taking full advantage of its properties. We have begun to make rice milk, which produces something named fake coral, which we use to decorate some dishes.

Creating dishes with creativity, passion, and reducing expenses is what maintains the satisfaction of our guests. The combination

of expected quality and maintaining costs within the established parameters.

New year, new goals, more creativity, and a lot of dishes to prepare with passion!



MAGIC SMOKE

MIXOLOGY AND GASTRONOMY

BY JORGE CASTREJÓN, EXECUTIVE CHEF,
& SERGIO CALDERON, F&B MANAGER.



The Dreams Macao Beach Punta Cana staff gathers frequently to brainstorm ideas and bring innovative concepts full of creativity based on the new service and gastronomy trends aiming to satisfy the needs and expectations of our guests.



We have implemented a fusion of mixology and gastronomy combined with magic smoke, which embellishes the atmosphere of the moment, flavoring cocktails with the essence of cinnamon, canapés with the aroma of oak, and cigars made by Dominican artisans with fresh tobacco leaves and vanilla.

Therefore, we acquired smokers and chimes of oak, which are essential to creating this unique moment. Additionally, we made a mobile bar with recycled wood, which we use for a variety of events (groups and weddings) and private activities to increase our non-package income in the future.

To launch the Smoking Gastrobar, we had the participation of our mixologist Wilson Elías Bayo, who was the creator of the cocktail “*Passion Macao*”, winner of the first place of the mixology contest held on the 20th-anniversary celebration of the company; and the saxophonist Michael George, who was the main entertainer for this event.

To carry out this project we needed to acquire new equipment and spent USD 375 with a short-term return of investment.



The beginning of the Christmas holidays represents a very special time of the year. It is the time when family and friends get together to enjoy and create memories that will be treasured forever. At Dreams Punta Cana we are aware of this and we wanted to create a unique event.

The World Café was the main stage for these celebrations. The Christmas Eve dinner was decorated in a style inspired by typical Dominican folklore, offering multiple dishes from national and Caribbean cuisine, as well as a varied international menu.

The decoration included Tivoli lights, fruit towers, sleighs, the facade of a country house at the mofongo station, among other things that were 100% homemade reusing materials.

New Year's Eve had a more eclectic atmosphere: we created a beautiful photo opportunity with umbrellas, a bicycle, and other items that were previously used for the daily operation and that

were reused for this attractive detail that captured the attention of our guests.

At the restaurant, we had a wide and exquisite culinary offer, including stations of colorful sushi, candy for children, Mexican food, seafood, salads, exotic fruits, and delicious desserts.

Both activities were successful, fulfilling not only our strong commitment to satisfy our guests, but also satisfying the owner since we increased the non-package income during these events through the sale of wines and champagnes. All of it was possible thanks to the synergy and teamwork of our hotel collaborators, always faithful to our motto: TOGETHER WE CAN!



By FARRAH BORG & GLORIA SILVESTRE.





HAZARDOUS MATERIALS HIDING IN THE KITCHEN

BY ALEX ALCÁNTARA, EXECUTIVE CHEF.



Every year, within the food world, there is speculation about the food trends to come the following year. Being in an ongoing pandemic, we are clear about the trends in our guests' preferences.

The operation team at Secrets Royal Beach Punta Cana begins 2022 with many expectations, goals, and renewal. Here are some materials that we should avoid and others that we should have in all our utensils.

PANS AND POTS WITH TEFLON

Polytetrafluoroethylene (PFTE) and perfluorooctanoic acid (PFOA) are chemicals found in Teflon and other non-stick pots and pans and can leach into food, especially when scratched. These are potentially carcinogenic substances that can alter the function of the



thyroid gland and have also been detected in breast milk.

AVOID ALUMINUM

It can conduct heat quickly, but aluminum could have neurotoxic effects and its relationship with neuronal diseases and degenerative diseases like Alzheimer's is being studied. Hot and acidic foods increase the chance to transfer some aluminum to food.

BE CAREFUL WITH COPPER

It conducts heat very efficiently, but copper still passes into food. Its accumulation can affect the liver and brain, or cause gastrointestinal symptoms and damage to our DNA. Stainless steel-lined copper pans are a safer option than other coatings that can easily be scratched.

STAINLESS STEEL

It is one of the most accessible materials, it is durable and it is free of PFTE and PFOA, and does not react with food. The downside is that it hasn't non-stick properties and in some unlikely cases nickel could get into food.

MINERAL IRON AND CAST IRON

The difference between mineral iron and cast iron is that the latter is made with sand molds, the pieces are thicker, and they may contain enamels to prevent oxidation. The food prepared in these pans may absorb small amounts of iron.



GLASS AND CERAMIC

They are inert, non-toxic, and very safe materials for tableware or jars (except for lead crystal items, which are found in cut glassware). They do not alter the flavor of the food, but they are quite fragile.

SILICONE AND SOUS-VIDE BAGS

It is a fairly stable synthetic polymer. It withstands temperatures up to -60°C, so it allows you to freeze food in the same container. However, it is not advisable to use it to cook at high temperatures.

Our recommendation for professional kitchens and your home will be always the healthiest option.



GLUTEN FREE EGGPLANT TOWER

BY APOLINAR NUÑEZ, EXECUTIVE CHEF.

Taking care of our clients and preserving their health has always been one of our many objectives. At Sunscape Puerto Plata we take this duty very seriously with our celiac (*gluten-free*) guests. Every time a gluten-free guest chooses us, they show concern and explain that they suffer from this health condition. Our concierge is in charge of assisting them by offering them the help they need and filling out a medical record noting the foods that they can and cannot consume, providing them the confidence that this information will be handled properly. Such information is sent to the Sunscape Puerto Plata F&B department to be handled



with priority. We designed a special menu for gluten-free guests, to be consumed within our consumption centers. We started to investigate more about this health condition and we prepared ourselves with the necessary equipment in our restaurants. This health condition is so alarming that now we have blue dishes and specific cutlery for these guests since they cannot be mixed with regular dishes or equipment.

For this occasion, we are excited to talk to you about our most demanded dish, the gluten-free eggplant tower. It is a roasted eggplant marinated in olive oil and garlic,

stuffed with sautéed peppers, seafood, spinach, tomato, and a touch of Camembert cheese.

The goal is to improve the satisfaction of our guests and contribute to our savings.

Enjoy!



GLUTEN-FREE RECIPE BOOK

BY CHEF FRANCINET SUASTEGUI / PAOLA HURTADO / ITZEL LÓPEZ

At all times, our main objective is the satisfaction of our guests. So, we decided to elaborate a special recipe book with gluten-free options to be able to offer a greater variety of food to our guests with medical conditions or special diets.

These requirements are more frequent and the demand for a variety of gluten-free dishes was a factor we considered. On the other hand, the gluten-free options in bakery and pastry products are limited and expensive, and keeping a stock of said products may be unfeasible.



Given this situation, our Executive Chef Francinet Suastegui proposed the elaboration of a gluten-free recipe book containing the most requested dishes for our guests. Among these options, we have pizza, fresh pasta, loaf bread, cookies, muffins, sweet bread, flour tortillas, pita bread, salty bread, among others.

Finally, we must mention that we already had gluten-free options available in our menus; however, the recipe book helped us expand the variety of preparations with standardized recipes. The final result is excellent, and this process was helpful to identify and use products already available in our kitchen.

COMPARISON CHART OF COSTS INDIVIDUAL SUPPLIES VS GLUTEN-FREE FLOUR

BOX BREAD

PRODUCT	UNITY	QUANTITY	TOTAL
Gluten Free Flour	Kg	0.300	22.01
Cornstarch	Kg	0.100	6.87
Baking Powder	Kg	0.020	1.48
Salt	Kg	0.012	0.11
Xanthan	Kg	0.020	16.00
Egg	Pza	3.000	6.50
Butter	Kg	0.110	14.74
Water	Lt	0.300	0.00
Sugar	Kg	0.075	0.86
Dry yeast	Kg	0.023	2.48
Apple Vinager	Lt	0.065	0.94
Total Cost			\$79.98



COOKIES

PRODUCT	UNITY	QUANTITY	TOTAL
Gluten Free Flour	Kg	0.300	22.01
Sugar	Kg	0.100	2.29
Butter	Kg	0.150	20.10
Brown Sugar	Kg	0.000	1.83
Egg	Pza	0.050	0.11
Bicarbonate	Kg	0.003	0.05
Cocoa	Kg	0.005	1.12
Chocolate chips	Lt	0.075	6.16
Total Cost			\$79.98



COMMERCIAL COOKIES

GRAMES	COST
405	\$249
200	\$50
585	\$164
400	\$89
Average Cost (400 gr)	\$138

PIZZA BASE

PRODUCT	UNITY	QUANTITY	TOTAL
Gluten Free Flour	Kg	0.300	22.01
Egg	Pza	3.000	6.50
Olive oil	Kg	0.030	1.96
Xanthan	Kg	0.030	24.00
Salt	Kg	0.010	0.09
Total Cost			\$54.56



COMMERCIAL PIZZA BASE

GRAMES	COST
400	\$138
300	\$239
Average Cost (350 gr)	\$188.50

GLUTEN PASTA

PRODUCT	UNITY	QUANTITY	TOTAL
Gluten Free Flour	Kg	0.300	22.01
Egg	Pza	3.000	6.50
Salt	Kg	0.005	0.04
Xanthan	Kg	0.010	8.00
Olive Oil	Lt	0.015	0.98
Water	C/N		
Total Cost			\$79.98



COMMERCIAL GLUTEN PASTA

GRAMES	COST
430	\$100
500	\$51
340	\$85
400	\$94.38
Average Cost (400 gr)	\$82.29



WIZARDING NIGHT NYE 2022

BY NOE MUÑOZ, F&B MANAGER.

We celebrated the arrival of 2022 in a Wizing Night held in the lobby and the Nizuc hall and harmonized by a fantastic 100% organic decoration. Additionally, we carried out many other assemblies within the property, which resulted in different environments offering memorable experiences to all our guests in different areas of the resort.

The gala buffet dinner on December 31st was held in the main lobby and the decoration alluded to the Harry Potter world, where magic and glamour are the main elements. The decoration and setting were made at home by our team colleagues.

The distribution of the tables in the main lobby was made based on the number of large families that were celebrating with us that night, and the

tables we used were made by our carpenter months before this great night.

The plated gala dinner took place at our Nizuc hall, which was a more sophisticated and calmer atmosphere with a touch of luxury over white rectangular tables. The decoration was an important component and it was made from scratch by our team, who invested a lot of time to make it a unique evening.

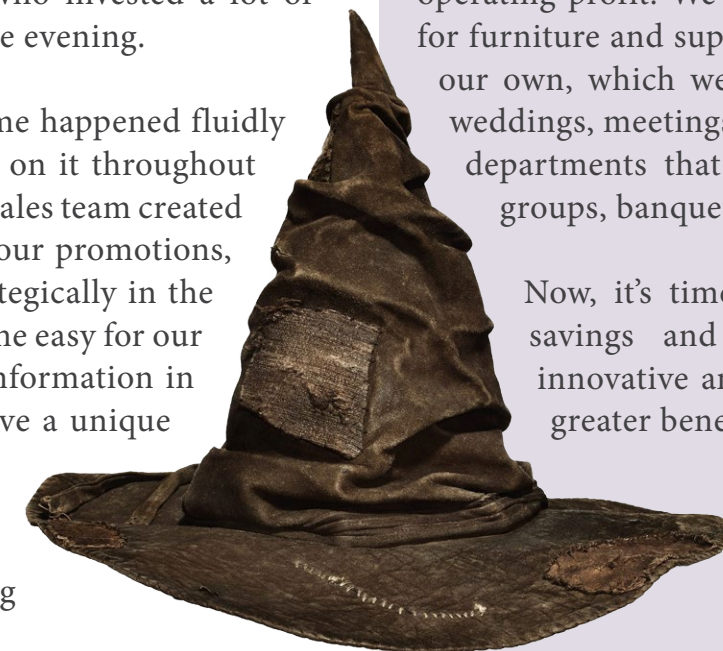
The non-package income happened fluidly since we were working on it throughout the previous days. The sales team created flyers in Trovicel with our promotions, which were placed strategically in the hotel. This way, it became easy for our guests to know more information in case they wanted to have a unique experience at the resort.

To provide a variety of foods and following

a strategy of a greater number of services, the restaurants served their regular menu, and we also offered the menu set with 2 main course options for those who wanted privacy at regular dinner times.

The result of this experience and what was done by our colleagues was an increase in our gross operating profit. We did not have to rent or pay for furniture and supplies and instead we created our own, which we will use for future events, weddings, meetings, cocktails, and so on... The departments that will benefit are weddings, groups, banquets, and internal events.

Now, it's time to live 2022 with greater savings and profits through creating innovative and fun settings and offering greater benefits for our guests.





MAXIMIZING THE JOY!

By MIJAIL NICLE ZUÑIGA, EXECUTIVE CHEF.

The warmth of the sun, the sparkling sea, and the charisma of our staff were the perfect elements for a great gastronomic and entertainment offer, which satisfied our guests who visited us for Christmas and New Year's Eve.

After exhaustively reviewing our menus of past years, we decided to reduce the service from 7 to 5 dishes to avoid waste, increase quality, reduce service time, and offer a greater and better variety of products for our Christmas and New Year's Eve dinners. The comments of our guests were very satisfactory.

We believe that our guests deserve the best and therefore we are committed to the quality. The reduction of expenses was not necessarily translated into the deterioration of the products,



but preparation, cooking techniques, and presentation of our dishes. As we said, we wanted to offer quality and dedication.

Working as a team we were able to offer the most elegant evenings, worthy of our guests, who once again visit us to celebrate the most special holidays of the year.



OAXACAN- STYLE DECORATION

BY GUADALUPE HERRERA MARTÍNEZ.

Designing the ideal atmosphere for every occasion is a challenge that requires creativity and good taste. It is important to pay special attention to every detail so that everything looks flawless to achieve the desired atmosphere, making the decoration simple and elegant.

At Dreams Huatulco Resort & Spa we know that the table decoration and the atmosphere create expectations on the guest and are a key element related to the enjoyment of food.



In coordination with the steward, engineering, and maintenance departments, we decided to create a decoration inspired by the colored Oaxacan ribbon design to use for special garden events. The decoration combined with the adequate lighting, and the magnificent view of the Bay of Tangolunda, create an unforgettable experience for our guests.

It is not expensive to carry out this idea since the assemblies are made with reused and low-cost materials. With this setup, we provide an added value to wedding and group dinners, and it impacts positively in sales and non-package income, and, of course, on our guests' satisfaction.



NEW YEAR'S EVE ALICE IN WONDER- LAND

BY LUIS I. HERNÁNDEZ L.,
FOOD & BEVERAGE MANAGER.



At Zoëtry Paraíso de la Bonita we moved the paila and we came up with an event out of this world!

For our New Year's Eve celebration, we chose our theme based on the story of Alice in Wonderland and the entire team used their creativity to provide our guests with a memorable experience. The property was full of colors, from the green areas to the setup of the tables and the dishes, inspired by scenes of the movies, including organic and fantasy elements in all the details, which fascinated each one of the dinner attendees.

The steward and maintenance departments created service station areas around the main pool where guests were able to enjoy the show from everywhere while dining surrounded by our beautiful gardens. The kitchen, bar, and service team showed off with amazing dishes and drinks that earned the recognition of the diners and made everyone take out their smartphones and cameras to keep the memory of the last night of 2021 in a picture.

Thanks to everyone involved!



From Zoëtry Paraíso de la Bonita we wish everyone an excellent new year and may this 2022 brings you success and satisfaction. Congratulations!!!

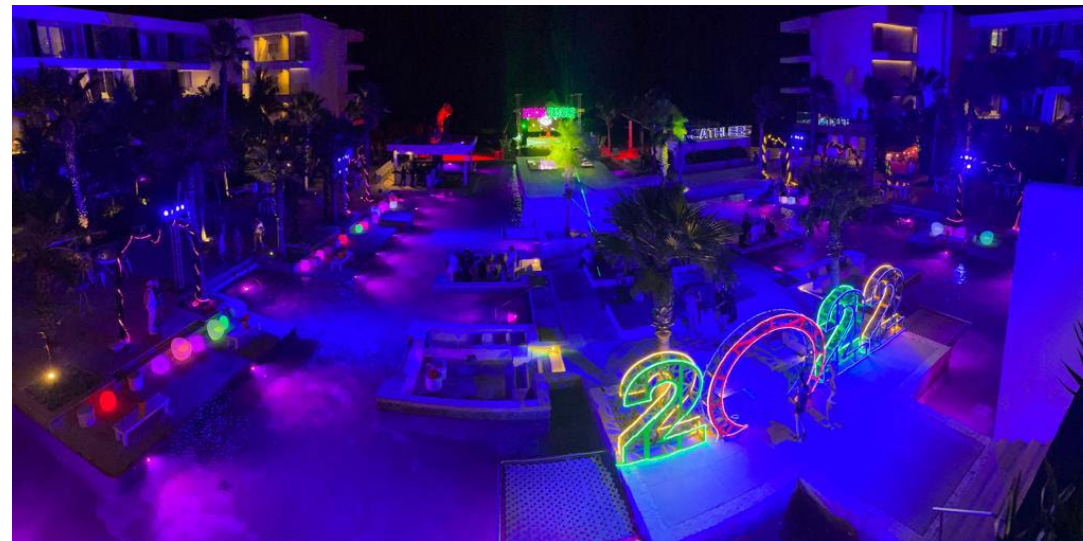
.....
“The property was full of colors, from the green areas to the setup of the tables and the dishes”



SAY YES TO NEW BEGINNINGS

By DANIELE CORRADI, F&B MANAGER.

Time flies and almost without realizing we are once again at the end of another year. It was undoubtedly full of challenges, lessons, but also hope that the next one will be better.



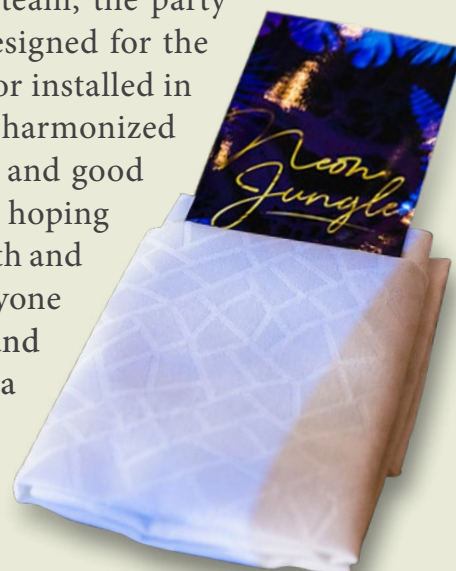
To celebrate a new beginning in a big way, the Breathless and Secrets Riviera Cancun team decided to do their last party of 2021 in a neon jungle. Since 1:00 pm at the xcelerate pool, our guests were able to be part of the Splash Jungle pool party, dancing to the rhythm of our guest DJ Shanty and enjoying the performance of the duo Norio and Jackie, among champagne showers.



For dinner, in addition to the Spoon restaurant, which offered a nice gala buffet, and the special New Year's menu offered at the Coquette, Spumante, and Rosewater restaurants, our guests had the option to participate in the Jungle Beat dinner show in the Grand Ballroom, with a full gastronomic experience, different happenings, and a thematic decoration, made entirely by the creative animation team, always seeking to create memorable experiences, taking maximum care of our resources.

After enjoying the delicacies prepared by our kitchen team, the party began at the Energy pool. The neon lights structure designed for the photo opportunity was the main access to the dance floor installed in the pool and the stage of Mariana Bo, the star DJ who harmonized our end the year. Music, champagne, dance, fireworks, and good company: the best recipe to welcome a new beginning, hoping

that it will bring health and lots of party to everyone at the Breathless and Secrets Riviera Cancun.





THE SALES STAND

BY ANIBAL BUENO,
FOOD & BEVERAGE MANAGER.

Whenever something works, the best we can do is figure out how to replicate it. In the quest to maintain a good income due to the sale of wines, we always look for the best forms to attract guests and make them get into the delicate and sublime world of wine consumption. The sales stands or displays that are placed at the entrances of the restaurants are a very good way to get their attention. Their eyes are dazzled



by the most fantastic assemblies, and also by the modest assemblies in corners, but also the visit of the captain or sommelier in their tables, which is a perfect way to keep customers interested, offering the best pairing option available at our menu. Also, we have the option of a sales stand.

This stand consists of having staff openly and permanently offering an exhibition for bottle

reservations in our restaurants. This strategy was put into operation during the holidays, achieving a good tactic for customers to book their tables on time, which allowed us to have and maintain the necessary stock of bottles. In addition, it allowed us to have an optimal organization. We had a sketch of the venue or restaurant so that the client may have a perspective to choose their table according to their needs or concerning the show to be presented.

Complying with the requirements of the new normality, this type of organization allows us to maintain an exact level of control over the capacity of the place and the type of service, which results in a controlled environment. We also had the satisfaction of meeting the minimum requirements: presentation, bottle temperature, and exclusivity.



THE TIME MACHINE

NEW YEARS EVE

BY DIEGO PÉREZ PÉREZ, F&B MANAGER.



appearance, but also for the flavor and creativity in every dish: a great variety of salads, exquisite charcuterie, a seafood cascade, a variety of sushi, and a delicious and wide range of desserts, with chocolate sculptures that alluded to the clock, perfectly representing our theme. All together in a buffet to delight our guests who prefer to choose their food.

On the other hand, for those guests who prefer to have a dinner served and enjoy their food while watching an excellent show, the Salón Natura provided this service to a large part of our guests, where we were able to generate an important sale of wines.



Behind each assembly was the creativity and hard work of the chief steward Arturo Sánchez, who was in charge of making the assemblies along with his team, managing to have an event room decorated with clocks and curtains wrapping the main event.

To complement the gastronomic experience of each client, Juan Carlos Salinas, who is a great expert in terms of drinks, surprised us with innovative, colorful, and exquisite cocktails which made each meal unforgettable; from aromatic infusions to sophisticated cocktails that were part of the culinary experience of each diner.

We cannot forget our Sommelier Oscar Pérez and his vast experience in terms of wines, textures, and flavors, who joined us at the New Year's Eve dinner aiming to create unforgettable moments. In addition, to amaze our diners with his knowledge and recommendations, he proudly made a total wine sale of USD 41,728. This achievement took us to first place in sales in the northern zone.

These results are also part of the follow-up by the F&B manager Diego Pérez and the support of our general manager Walter Barbieri.

At Dreams Natura Resort & Spa we take advantage of the talent and experience of those who make up this great family to amaze our clients in every event. Despite the current situation we do not want to stop innovating and surprising each one of our clients.

We create unforgettable experiences and we are waiting for you at Dreams Natura Cancun
*Together we can.
Welcome home!*



Dear readers of Salt & Pepper, it is a pleasure to be able to share part of the assemblies and New Year's Eve theme at the Dreams Natura Resort & Spa hotel. This year we chose the theme: "The time machine"; given the world events that we have been experiencing lately, the objective was to give our guests, in addition to an unforgettable culinary experience, the means to value the good things during these difficult times.

With the talent and experience of Executive Chef Alejandro Lopez Olmos, who was in charge of creating exquisite menus along with his remarkable team, it was possible to carry out assemblies that not only surprised our guests for the





NEW YEAR'S EVE PARTIES

BY LEONARDO GÓMEZ GARCÍA,
FOOD & BEVERAGE MANAGER.



At Dreams Los Cabos we make the most of our resources and equipment to provide a unique and memorable experience for all the guests who came to celebrate the holidays at our property.

For Christmas, we did an assembly conceptualizing the Mexican posada at the Cascada terrace, where our culinary team made a buffet-style menu with stations of typical Christmas food: the traditional stuffed turkey, seasonal fruit punch, barbecue of meat and seafood, tacos al pastor, a variety of mixed salads, and delicious desserts including churros. Additionally, we had a presentation of a show prepared by our entertainment team.

Our last party of 2021 to receive the new year was themed Black and Gold, highlighting this duality of tones, and decoration with cascades of light covering the area of the terrace entirely. At our event, the pastry team made a dessert station displayed in Candy Land, and a seafood station in a food truck, where guests could taste the fresh essence of the Sea of Cortez: crab claws, clams, oysters, and shrimps.

All this, complying with our CCV protocols and standards, placing the necessary accessories: hand sanitizer gel, shoe disinfection mat, temperature



checking point, and our staff fully equipped with their PPE.

We organized a staggered distribution with lounge rooms, cocktail tables, and round tables so that our guests could wait to receive the new year in a glorious, resplendent and safe way, maintaining our CCV security protocols at all times. In addition to that, our great maintenance and steward teams built two fire pits at the beach area, available for our guests at an additional cost, where besides having a privileged spot, they could be able to enjoy bottles of champagne, marshmallows, and a personalized service Dreams Los Cabos style.

Likewise, we had the opportunity to use our recently built Bali lounge to offer a gourmet dinner in a private spot for those families, who purchased said service at an additional cost, to enjoy the New Year's Eve event in the company of their relatives and friends.

This made our New Year's Eve full of joy and fun for everyone staying at our resort, getting very good comments about the service and hospitality that distinguish us.



BALI-CESAR BEDS

BY RICARDO NAVARRO, F&B MANAGER.

Every day we have new opportunities to create new products and services for our guests, up-selling that helps us reach our monthly income goals, which also generates immersive experiences for our visitors, taking advantage of the natural settings offered by the Mexican Caribbean.

This success story begins with the idea of Cesar Montoya, who at that time was manager of the room division and saw an opportunity to offer the best experience and at the same time generate income. His vision was to mount the Balinese beds on the edge of the main pool with the best view available, which may be reserved with an extra charge to enjoy unique amenities and exclusivity. At the beginning of the project, we had only two beds but the demand was higher and now we have six Bali-



Cesar beds. This new experience has the name of its creator.

The Bali-Cesar beds have preferential amenities like the personal attention of a host and the pool concierge, who together provide the strongest menu: a bottle of Champagne Moët & Chandon or Veuve Clicquot, snacks from a menu designed just for this project (fruit skewers, tostadas of seafood



aguachile, and a breaded beef and piquillo with cilantro alioli.

On the other hand, the cost of renting a Bali-Cesar bed one day is USD 200. The economic benefit for this concept, only during December 2021, was USD 29,000.

The challenges for this year, speaking of wine sales, are very ambitious; however, the contributions and suggestions of all the team will help us achieve our goals.

P.S. In honor of Cesar!





NON-PACKAGE INCOME CHRISTMAS AND NEW YEAR'S EVE

BY GENARO GUILLEN, F&B MANAGER.

We created different options for all types of guests and budgets to celebrate Christmas and New Year's Eve, locating the reservation table in the main lobby of the hotel five days in advance and using all the digital platforms available (*Sunbox, QR codes, Stay app, and informative TV*). For Christmas, we created wine packages with prices depending on the location of the table, offering a special buffet with premium foods, and the dessert area assembled inside our wine cellar. The evening was enlivened by the entertainment team with a Christmas show.

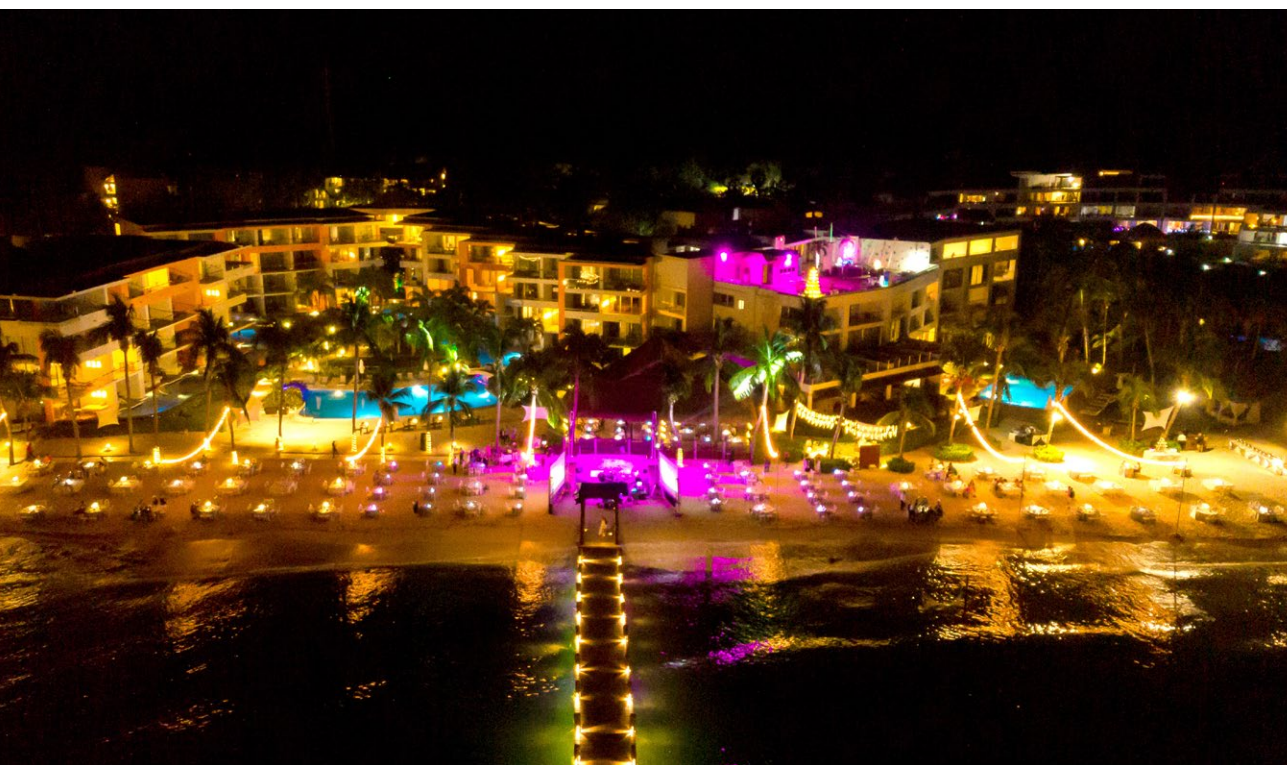
For New Year's Eve, we had different options. The first one was a pairing dinner with 4 wines (rosé, white, red, and champagne with a 4-course menu). This dinner was served in a consumption center right in front of our famous pier that has an exclusive bar and kitchen. The main stage was set up in front of the consumption center, which helped us to make it a preferential location with an excellent view for guests. We had three different prices for each sectioned row. It was a great event and culinary experience, getting good comments and a great non-package income in wines.

The second option was in the beach area in front of the stage and main screens. We offered four preferential rows with different prices and packages created by our Sommelier Edward Sanchez Pomol. In this area, our guests had easy access to the buffet, which ensured that their food arrived at their table with the right temperature and quality. There was positive feedback and all the tables were sold. It is worth mentioning that we left a space of two meters between tables so that guests had an exclusive area to be able to toast, dance, and receive the new year with live music.

The last option was on the beach at a lounge area with DJ and private bar. All the guests who bought us the best locations for the dinner had preferential prices on champagne and a table available at any time to continue the celebration of the New Year 2022.

Moreover, in every location, we had a decoration alluding to New Year's Eve: hats, headbands, necklaces, centerpieces, and their respective 12 grapes. All of it was under duly comply with the CCV protocols at all times.

These sales strategies were achieved with professionalism and teamwork (*#weacttogether*) of the departments involved, getting a positive income and the best non-package income of all times (*#wecareaboutresults*).



NEW YEAR'S EVE EVENT

BY MARLENE SÁNCHEZ, F&B ASSISTANT.

The guests dressed up, the lights went on, the feast was served at the table, and with fireworks, we said goodbye to the year that went by... This is how we lived the end of the year celebration, which consisted of a cocktail, a dinner show, and an after-party in the central garden for our guests to enjoy every minute of the last night of the year.

At the event, our guests enjoyed a sparkling wine under the decoration lights. Then, enjoyed a six-course dinner, planned down to the last detail by Executive Chef Vladimir Domínguez. In this set menu, our guests were able to taste a Chateaubriand steak in Morchella sauce with lobster mignon in lemon burre blanc sauce. To liven up the night, the entertainment team put on a Burlesque show which filled the room with joy. In compliance with the security standards, this event was planned in such a way that the total number of guests could be divided into two schedules due to



the permitted capacity and everyone's safety.

One thing we would like to mention is the organization of the event. We did it with some time in advance due to the planning and meetings with our suppliers. We were able to book and guarantee the wine labels preferred by our guests like Möet & Chandon, and it was also possible to reserve premium furniture, which had a discount for early booking.

Hand in hand with the organization and analyzing the areas of opportunity that existed in previous years, we started advertising on the first week of December through social media and televisions located at strategic points in the hotel to capture the attention of guests, completely forgetting about printing advertising and banners to avoid contamination.

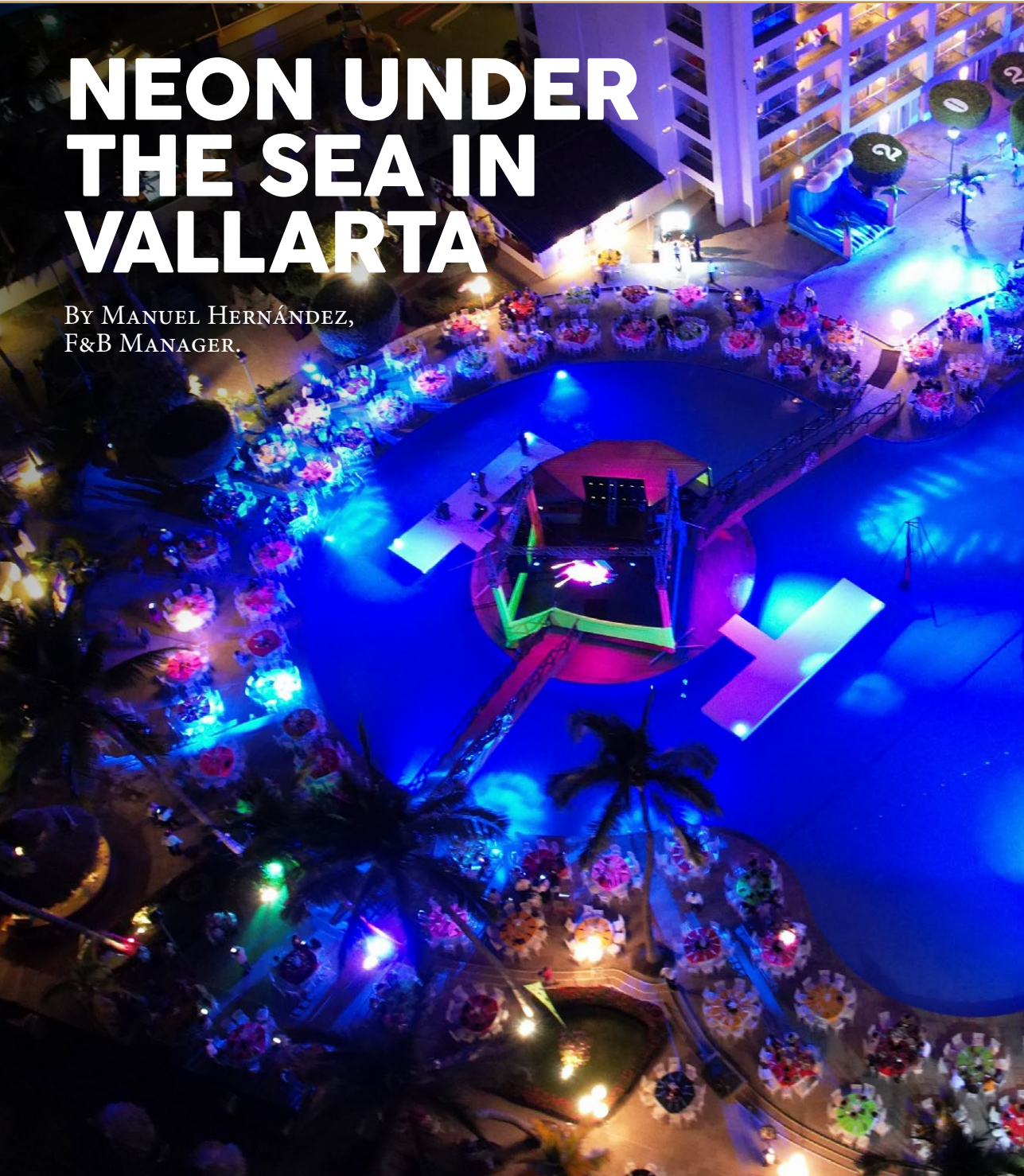
Another highlight of the night was the opportunity to have the VIP area at the after-party, where guests who decided to access could enjoy the night in lounges, dance on the private dance floor, and be served by exclusive waiters.

By the end of the night, the great teamwork guaranteed the satisfaction of our guests, which was our greatest reward. *Welcome, 2022!*



NEON UNDER THE SEA IN VALLARTA

BY MANUEL HERNÁNDEZ,
F&B MANAGER.



Imagine the palm trees decorated with lights, the countdown to midnight, and the New Year's celebration at the beach with fireworks lighting up the sky of Puerto Vallarta: this is how we lived the New Year's dinner.

In a city known for its parties, there's the excitement for the new year which makes this night unforgettable, seizing the opportunity to celebrate big and say goodbye to 2021 with joy, melancholy, and gratitude.



Sunscape Puerto Vallarta prepared with great enthusiasm and dedication the New Year's Eve dinner with the theme Neon under the sea, offering an exquisite and delicious buffet, unlimited fun, atmosphere in neon colors, live music, and shows that impressed our guests.

Our guests were able to see the amazing set up since they were welcomed by the entertainment team wearing neon-colored costumes, offering a welcome cocktail, and a great stage for the show. Our entertainment staff put on a show called Circus under the sea with incredible acrobatics and a fire show, an incredible presentation that captivated our guests.

It also stands out the great buffet prepared by our culinary team, directed by our executive chef, with delicious creations and dishes for all tastes and demanding palates.

By the end of the night, we had the traditional toast, the twelve grapes, and a spectacular firework show among hugs, joy, fun, and music to celebrate this sensational New Year's Eve 2022 at Sunscape Puerto Vallarta.

"...Seizing the opportunity to celebrate big and say goodbye to 2021 with joy, melancholy, and gratitude."





CELEBRATIONS AT DREAMS PALM BEACH PUNTA CANA

BY RAFAEL ESPINAR, F&B MANAGER.



For most people, New Year's Eve is synonymous with a gala dinner, sequins, and big parties. If there is a night to celebrate big time, it is New Year's Eve.

The demand for plans to celebrate the end of the year in family or couple is increasing. From dinners in restaurants or hotels, musical events, parties in theme parks, or activities in the middle of nature... there are many ways to experience it!

Dinner is one of the most

important elements of New Year's Eve. Prepare dinner for the occasion: it could be something that you don't usually eat, something simple, something tasty, or a new recipe from another culture. Generally, hotels offer a huge party including a buffet dinner or a special menu, open bar, and entertainment until late at night with live music or a DJ, as well as fireworks on the beach.

The New Year's Eve dinner is a special event where the whole family gets together to celebrate the arrival

of a new year. After having dinner, it's time for the traditional grapes and wishes (*Spanish tradition*), and then to celebrate the end of one year and welcome another with hopes and plans.

The most important thing is to be able to enjoy these special days with your loved ones and create unforgettable moments for both children and adults.



DOMINICAN CHRISTMAS EVE DINNER / NEW YEAR'S EVE EVENT AT SECCC

BY FELIX A. PILIER, F&B MANAGER.



be the food, which varies according to the gastronomy of each country.

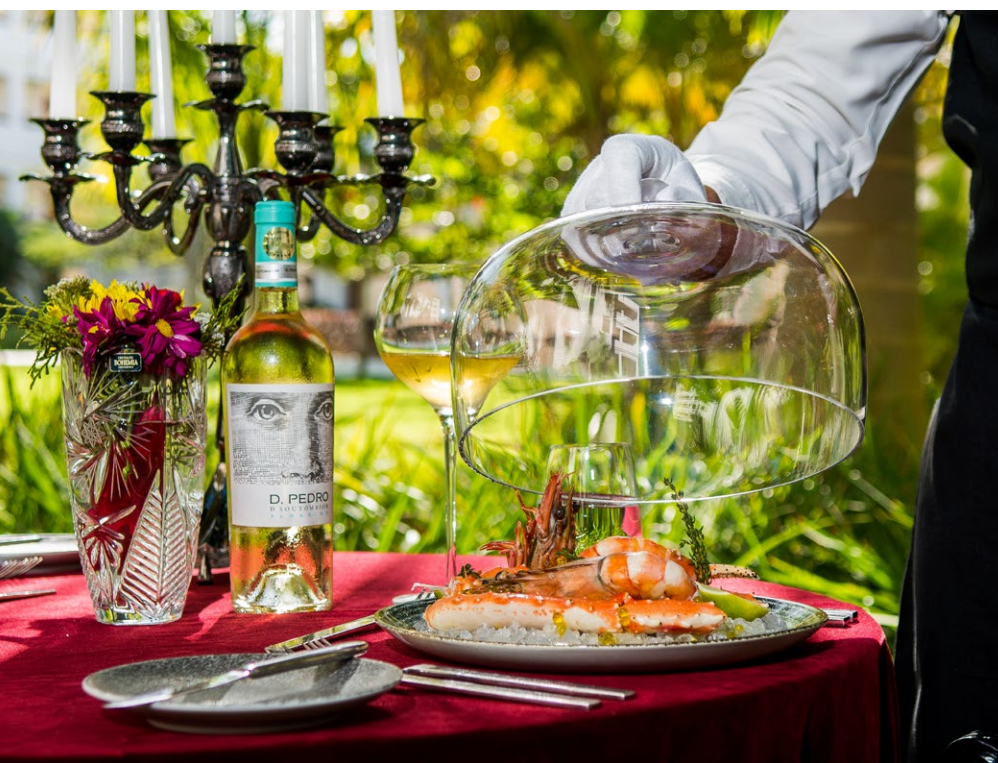
At Secrets Cap Cana we celebrated Christmas Eve with our guests on the beach with a Havana party (*Cuban style*) and a gastronomic mix of Tomahawk steak and lomo al trapo (*a Colombian dish, specifically from Bogotá*). We had an attendance of 150 people with a cost of USD 130 per person. It was a great night and all our guests enjoyed the Cuban band that played during dinner.

For the New Year's Eve dinner, our theme was Romance by the pool: dinner by the pool with 220 guests, for USD 130 per couple. In both dinners, Havana party and Romance by the pool, the wine was included.

This is the second year that we toss the idea of an elegant buffet, that does not generate our income, and we choose



outdoor events with more social distancing, and comfort for guests during the pandemic. Moreover, outdoor events have generated more non-package income. The theme of the night was the Gala in the lobby, which started at 7:00 pm with a live band. It was a great event where the night seemed so crystal clear and full of colors that our guests enjoyed until the bells of the new year.



In the Dominican Republic, Christmas Eve is one of the most important traditions of the Christmas festivities, not only because of how Creole people celebrate it but also because it is when the family gets together to share what they have.

Christmas Eve is not an exclusive Dominican Republic tradition, many other countries also celebrate it: Mexico, Venezuela, Colombia, Spain, Chile, among others. The tradition is almost the same, the only difference might

FOOD IS ART

By RENZO PAREDES CAMPOS,
EXECUTIVE SOUS CHEF.

At Dreams Onyx we are constantly reinventing ourselves, our goals do not end in creating the best all-inclusive experience, we also create products to sell, which are focused on enhancing the experience depending on the guests' celebrations.

In our family hotel, our priority will always be the children, which is why our creative team has innovated with different sales amenities for the little ones.

For us, cooking and pastry are not only a profession



but also art, which is why we decided to reflect this in our new amenities called “Food is art”. We create amenities that simulate artistic moments, art instruments, and some of them may be customized by our guests with their own hands.

The first idea was inspired by a classic palette used by a painter to mix colors, but the brush is made of fondant and the color stains are mini cupcakes with the frosting of different colors. The second idea is also based on the paint palette, but this one has many brushes and the bristles are 45% chocolate truffles of cocoa paste stained with different colors, perfect for sharing with family.

The third idea, and the funniest one, is called “Pop art”, which is a fake canvas made of short pastry filled with jelly and covered in white chocolate to simulate the canvas fabric. It also comes with three bottles of paint,

which is chocolate in different colors, and a brush, which is not edible like the others. With this brush, our guests can have a bit of fun painting the canvas before eating it. This Pop art comes with a small jug with chocolate milk to have a full experience.

These are some of the works of art that our kitchen and pastry team create, not only to generate more sales for the company but also to keep our collaborators in a constant creative process and to become better than yesterday.

*“For us, cooking
and pastry are not only
a profession but
also art...”*





CHRISTMAS AND NEW YEAR'S EVE

IN BREATHLESS MONTEGO BAY

BY ANA-ALICIA RAMSAMUGH, F&B ASSISTANT.

The Breathless team made Christmas and New Year's Eve experiences both memorable and spectacular for the guests who stayed with us during this special time of year.

The lobby, the restaurants, and all the main areas were decorated according to the festivities and gave a warm feeling of happiness, love, and friendship.

Our theme, Christmas in Paris, was present in many areas and details of the hotel, like the Eiffel Tower, made of gingerbread in our main lobby. We could see many of our guests impressed by this creation, taking pictures, and posting them on social media.



Food, music, and party were the main elements to make our guests enjoy. The chefs met the expectations of each one of our guests with ham, turkey, and sweets in our buffets to be enjoyed.

Our Christmas celebration moved on to Casino Royale very quickly for our New Year's Eve party, which took place at the Altitude rooftop bar. The black, white, and gold palette was very evident in all the public areas of the property. The guests dressed up for dinner and then went for dessert to the rooftop. Our "Happy New Year" ice sculpture became the photo opportunity for our guests, who spent the night celebrating with cocktails. Our chefs once again spoiled the sweet senses of our guests and offered a beautifully decorated and diverse dessert station. Our premium wines and champagnes were on display available for purchase near our guests while they were dining, playing poker, or socializing with friends and family.

The DJ was over the pool and played all the popular songs for our guests to dance all night long. Then, arrived the time to say goodbye to 2021 and welcome 2022 with fireworks, to start the new year off right, "Live big, breathe deep".



TWO GREAT EVENTS CHRISTMAS AND NEW YEAR'S EVE

BY JULIO CARRION, F&B MANAGER.

This time we had two objectives: doing something different and transmitting security and trust to our guests regarding Covid-19 contagions arising all over the world.

For Christmas and New Year's Eve activities of 2021, we organized ourselves in two schedules: one from 6:00 to 8:00 pm and another from 8:30 to 10:30 pm under reservations. We served a total of 180 people in each shift to avoid crowding, as well as focusing more on service, quality, and warmth. We wanted to make our guests feel special and cared for. The result was the expected, two great events

from start to finish, which created unforgettable memories for our guests.

We had a beautiful buffet assembly, with a mirrored system, providing a sense of variety, length, and amplitude, which prevented our guests from falling into waiting lines or time loss.

The wine sales potential was maximized for the

24th and also for the end of the year. We implemented activities to increase our sales: with a purchase of USD 150 of champagne, our guests would get a private section on the beach to receive the new year under the fireworks, plus discounts on the purchase of two bottles. This idea was very popular, and we managed



to sell about 15 bottles after the dinner service, which was the expected and planned result.

We have learned a lot this Christmas, we have lots of opportunity areas in which we will be continuously improving, fulfilling our commitment to growing, innovating, and teamworking.



WONDER LAND

BY JORGE BLANCAS,
F&B MANAGER.

It all started with a management meeting to determine the logistics for the 52nd week of the year. To celebrate the end of the year we wanted a positive theme, we wanted to create a world full of magic, fantasy, and hope: Wonderland. The

This spectacular night was full of small and big details which were a memorable experience for our guests. A selection of musicians from the Costa Rica philharmonic orchestra provided the setting with their incredible music, making us all dance. The entertainment team with their allusive

costumes and clothing, the beautiful decoration filling every corner of the property with magic, and a spectacular dinner created a unique experience for our guests.

Our dinner met the expectations of all guests,



idea remained in each one of the members of the meeting, who involved all the departments to contribute with their creativity and turn this idea into our spectacular and transcendent New Year's Eve party. The result was the product of all our departments working together.

combining flavors, textures, and an incredible presentation. We had food stations around our majestic pool with endless varieties: appetizers, seafood, raw bar, sushi, giant grills with all kinds of cuts, salads, and desserts. As for the drinks, upon arrival at the party, we had a "Drink me" tree with Martinis which invited our guests to taste exotic flavors. Our bar team also surprised everyone with endless mixtures and magic potions.

As a team, we are proud we made magic, especially on such a special night. Getting our guests to enjoy such a spectacular New Year's Eve fills us with emotion and joy because we are sure that most of them will come back. The comments we received from both children and adults confirm that they were delighted with the experience. It all

was a joint effort from all departments which was transformed into joy for our guests.





As it was in 2020, the 2021 December holidays were shadowed by the Covid-19 pandemic. The end of 2021 came with many challenges: What to do? How to do it? Where to go? and even though experiencing 2020 was somewhat difficult, for many it served as a reference to know where to go. Increased occupancy and end-of-the-year events to organize while guaranteeing biosecurity for everyone.

We have learned to care. Some of our guests were traveling for the first time since the beginning of the pandemic and had all the precautions and stress from being surrounded by so many people, but also, many guests were back to their normality and the pandemic seemed history: two realities in one place, and we needed to ensure everyone's well-being.

To inspire action. We had to support and learn about new areas, do things that we wouldn't be doing in another situation to make things happen

and satisfy our guests. Working together, with each one of the departments and staff helped us overcome challenges and obtain better results, realizing that no one is independent and what one does affect everyone. Undoubtedly, it has been the key to continue navigating.

AND THAT IS HOW WE CELEBRATED CHRISTMAS AND NEW YEAR'S DINNERS.

A traditional Christmas with a special buffet and decoration made with the support of all departments, live music, an interactive Christmas show for children, and a celebration with DJ music.

For New Year's Eve dinner, we were inspired by the gold tropical theme, gold fern leaves, gold origami animals combined with black to make it elegant, family tables, a special buffet, live music, and a celebration inside the hall. By the end of the night, we all went out to the beach to enjoy the countdown and the fireworks.

The decoration was made with help from all the departments, demonstrating that Together We Can!

Dreams Playa Bonita Panama wishes you all a year full of success.



END OF THE YEAR GOLD TROPICAL

BY OMAR GASCA, F&B ASSISTANT.

TOMORROWINE NEW YEAR'S EVE CELEBRATION

By JULIO DE LA TORRE, F&B ASSISTANT.



2020 was undoubtedly a year to remember, with highs and lows, that left us many lessons, but the most important is to enjoy as much as possible because we don't know if it can happen again.

In 2021, the F&B team, along with the entertainment department, were planning the party of the year. Of course, the priority was the healthcare of our guests and compliance with all the Covid protocols and guidelines.

The theme was already a wow: Tomorrowine, a name that says it will be fun and special. One of our objectives was to provide our guests with a high-quality event with food, service, drinks, shows,

decoration, live music, DJ, fireworks, and more. We wanted to make our guests forget about the little stress of the pandemic and remember that life is much more than that, it is about memories and experiences made every day.

With a decoration inspired in vineyards, with wine barrels, centerpieces made reusing bottles of sparkling wine, menus printed on recycled paper, tables around the pool, and first-class service, we achieved a very warm and special night.

The result was a complete success, in terms of guests' satisfaction, and not having a single cancellation or complaint during or after the event. Quantitatively, we



surpassed previous years (including 2019) since in 2021, even though we had fewer guests, we achieved a record in wine sales of USD 37,955.

It is a result of the teamwork of all the departments of the hotel: Entertainment, Maintenance, F&B, Rooms, and everyone else involved.





FOOD, WINE, AND FIREWORKS

BY JULIET KERR-GRAY
FOOD & BEVERAGE ASSISTANT.

Christmas was a great event at Secrets Jamaica, with many activities and sessions for our guests to enjoy to the fullest. We started with a lunch of traditional Jamaican cuisine, where we delighted each one of our guests, who tasted the flavor of our food on these memorable dates.

The most important thing was the success of our Christmas dinner! A dinner well planned and executed by the chefs at the World Café. They offered a spectacular buffet with so many food options, variety, colors, and flavors. Turkey was obviously

in great amounts for everyone to enjoy, but the main attraction was the seafood stations. These seafood stations were located at the entrance of the buffet, welcoming our guests with a great sea variety. Our entertainment team brought a Christmas atmosphere and cheered up everyone around. It was great teamwork.

But, as Christmas was going away, New Year's Eve was getting closer and our beloved champagne fountain came back as the most amazing photo opportunity spot. The fountain was 10 feet high and was illuminated with multicolored lights. Champagne bottles could be seen at a 360-degree angle and our guests were amazed by their beauty.

The dessert buffet on the way to Barracuda was a huge success as our guests enjoyed the wide variety of desserts and pastries. The chocolate fountain caused a WOW effect, making our guests do the last gastronomic sin of the year. The pastry team outdid themselves by offering a crepe flambee station, while guests listened to the live guitarist.

Saying goodbye to 2021 on the beach with the Pace Band, sparkling wine to toast at midnight, and fireworks in the sky say unlimited luxury. Everything was spectacular, the setup, food, wine, and fireworks... Welcome, 2022!





NEW YEAR'S BUFFET

BY BRUNO BRAZIER, EXECUTIVE CHEF.

The holiday season brought a lot of fun and excitement to Secrets St. Martin. Starting with our executive chef Bruno Brazier deciding what would be best to offer our guests on New Year's Eve. He came up with the idea of a buffet, and why not? Covid-19? Don't worry! We fully comply with all disinfection protocols of material and our staff is well trained.

We found the perfect way to share so many flavors. Just by having a taste of our vegan pumpkin soup or the local lobster bisque or our exotic fruit dessert with a touch of St. Martin's guavaberry rum (*yes! we make our rum*). By the way, everyone needs to taste our guavaberry colada when they come to St. Martin.

The buffet that we offered to our guests was international. We had dishes from the Caribbean, Japan, Mexico, and many other



places, for example, stuffed crab loin, grilled red snapper, sweet potato flan, and sushi made with fresh tuna. We had so many stations: sushi bar, seafood and fish station, seafood ceviches, grilled protein, Asian dishes like pad thai and beef bok choy, salad station, cheese bar, and so on.

The atmosphere in the Market Café was spectacular: the color of the black and gold tablecloths and gold ribbon, as well as the soft music and warm lights. In the grill, the tables had gold tablecloths and silver ribbon; and in the garden, the table had



bright white tablecloths, with an atmosphere enlivened by a live musician. Then, at the beach, there was a band playing local zouk music and the dance floor was the seaside. Thus, our guests were dancing with their feet in the water, or as we say in French, *les pieds dans l'eau*.

On the rooftop terrace at sunset, we had a champagne station of Veuve Clicquot brut and rosé, and tables and chairs with candlelight as central pieces. Then, the grand finale with fireworks at midnight for 8 minutes, champagne toasts, soft background music, people hugging, and making New Year's resolutions for 2022 with a view of 5 different places on the island of Anguilla. It was spectacular!

It was a magical experience for us after a hard day of planning.



FIFTH ANNIVERSARY AND CHRISTMAS CELEBRATIONS

BY TEANA PLOWRIGHT, F&B MANAGER &
DIANA HEADLEY, FOOD & BEVERAGE GUEST
EXPERIENCE MANAGER.

At Zoëtry Montego Bay, the management team planned and executed a series of very special holiday events since we were celebrating five years as a family and Christmas at the same period time.

On December 23rd, the hotel celebrated its fifth anniversary. It was a great event! All of our guests were invited, along with our owners and family, to an elegant haute cuisine dinner with a five-course menu designed to celebrate our fifth anniversary.



The restaurant was dressed in white and gold and classical music was played by Moisés.

We had a special toast in the lobby, with piano music playing in the background. To conclude the event, we went under the stars next to the fire pit and had a cocktail, where our guests enjoyed celebrating this great event with us.

On December 25th, Christmas Day, Zoëtry Montego Bay presented the Jamaican Christmas



breakfast with cocoa tea and chocolate. At the Coco Café, we offered cocoa tea and chocolate to our guests while the barista was telling short stories about the history of cocoa in Jamaica. The Coyaba restaurant offered Jamaican Christmas drinks during breakfast. For breakfast, we had cakes in the center of the dining room while the Steel Band was playing soft carols. For lunch, by our pool, we had delicious Christmas H'orderves for all our guests, while the band continued playing reggae music. At dinner, the restaurant was decorated with green, red, and white colors and elegant settings with very creative centerpieces. We had a delicious Christmas dinner menu and wine to pair with.

On December 26th, we had a dinner to celebrate Jamaican Boxing Day. We offered a Jamaican buffet, reggae music, and an impressive Jamaican decoration representing the flag of our beautiful country.

On December 31st, for New Year's Eve, we chose the theme Glitz & Glams, an all-white decoration, and an extraordinary seven-course menu. The event was harmonized by a guitarist with exceptional mastery of this instrument, without missing the wine and champagne display. After dinner, there was a New Year's Eve ball. There was a great setup of cocktail tables, banners with the symbol of 2022 for pictures, lounges with champagne, a reggae band, and fire dancers. To end our festive events, on January 1st, we had a brunch with mimosas to say goodbye to the old year and celebrate the New Year 2022.





BY RICARDO NAVARRO, F&B MANAGER.

Dear readers, I hope that you find yourself great while reading this. We are proud to present our theme for the end-of-year celebration events, Dreamwatts, which we chose based on the preference of our family segment and is inspired by the Harry Potter universe. Children and adults enjoyed it. We know that there is a large international community of Harry Potter fans in the world.



We were genuinely aiming to create an environment that would transport our guests to the main hall of Hogwarts. The people in charge of making this spectacular setup were maintenance, entertainment, purchasing, management, front desk, and F&B departments. The venue was the great lobby, which was completely cleared for our great New Year's event. With an additional contribution from the guests who wanted to be part of this event and at the same time all the alternative

restaurants that opened and offered service that night. Our guests had the opportunity to enjoy a selection of extraordinary premium wines suggested by our Senior Sommelier Alonso Lázaro. The details of assembly, costumes, scenery, enchanted menu, hanging candles, live show, location, and the warm service, transformed the event into a magic moment, which also generated



an income of USD 37,000.00, only considering the dinner. Following the suggestion of our general manager, we held another event which had the purpose of celebrating the beginning of the new year 2022. Continuing with the inspiration in Harry Potter, we emulated the Quidditch Stadium in the pool area, where our guests enjoyed the countdown in the front row. To have access to



the spectacular setting, our guests had wine and champagne at an additional cost, generating an income of USD 26,000.00.

Our events were a complete success thanks to the participation of all those involved, we sold all the available spaces, and at the same time, the restaurants that offered a menu specially created for that night got wine sales for USD 12,000.00.

We appreciate the dedication and effort of all those who, with passion, made these celebrations extraordinary moments. Have a successful 2022!





by a special Christmas-themed menu in each restaurant, enlivened with pleasant Christmas carols by extraordinary tenor voices.

We are only one night away from the end of the year, the rooms are ready to receive our guests who are wearing their best outfits, and what a better way to receive them than with champagne with a touch of cassis. The venue is colorful, the kitchen team stands out with an elegant and delicious menu, and we complement the experience with an alebrijes show, displaying our Mexican traditions with these fantastic beings with supernatural powers that scare the evil spirits away and also are considered to be as a symbol of good luck.

Continuing with World Café and its spectacular buffet dinner full of options such as lobster a la

the hotel zone of Cancun, perfect for this special night. The decoration, lounges, cocktail tables, live music, DJ, and champagne party, contributed to close with a flourish and exceed wine revenues, elevating the pride of the F&B team.



ALEBRIJES NEW YEAR'S DINNER-SHOW

BY TOMAS CHAVEZ, F&B ASSISTANT.

It was a great moment to celebrate Christmas and the end of a year full of challenges, but especially of learning, with hope for future projects provided by a new and fresh year. The organization by the teams of stewards, bars, restaurants, and kitchen of Dreams Sands Cancun was essential to making this night something special and meeting the high expectations of our guests. The latter requires going step by step, emphasizing the themes that will guarantee that our guests live a unique experience creating life-long memories, according to our vision.



The activities began by creating interest in the event with the advertising and promotion on social media, and in the hotel with banners, posters, and QR codes with the menus of the event and the restaurants. The holiday celebrations at Dreams Sands Cancun began with a buffet dinner and a Christmas show on the beach, complemented

minute, veal, lamb, mussels, jumbo shrimps, octopus al pastor; and the other restaurants offering an exceptional New Year's menu, everywhere full of color and music. Finally, to start the party and say goodbye to 2021, there is no better setting than the beach with views of Isla Mujeres and



“To provide an experience to each one of our guests, through high-quality food and beverages; always growing and innovating in harmony with the community and the environment.”

TULUMINATI PARTY

NEW YEAR'S CELEBRATION

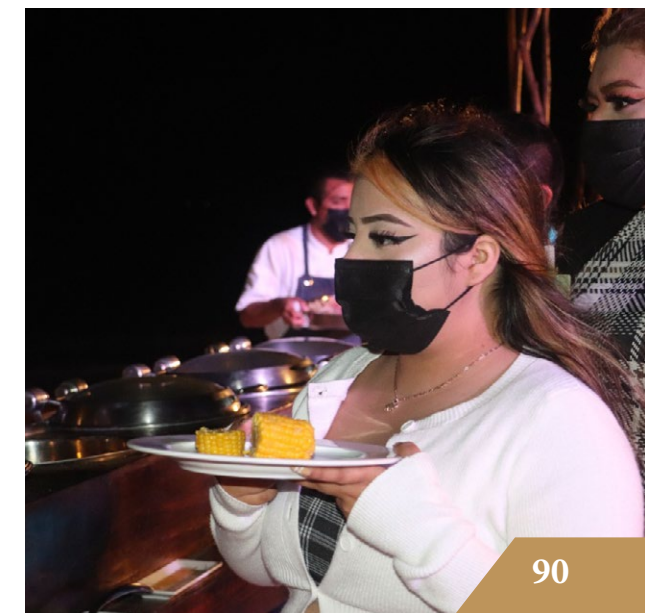


By CARLOS PÉREZ CONTRERAS,
FOOD & BEVERAGE MANAGER.

For those who decided to spend Christmas and New Year's Eve at Dreams Tulum Resort & Spa, it was a unique and different experience. A wide selection of fine and elegant Christmas dishes for all tastes was offered in our World Café restaurant, in addition to having a station where guests could design their recipes, and an additional vegan station to meet the requests of our guests.

Tuluminati party, which was the theme of our celebration for New Year's Eve, was attended by more than 400 guests, who tasted our wide variety of dishes designed by chef Alan Juárez. Among these dishes, we had grilled Caribbean lobster and a wide variety of premium cuts. The different shows, lights, and fire kept our guests interested, making the night pleasant and fun.

After midnight, champagne and grapes were the protagonists that inspired us to express good wishes for everyone this new year. For Dreams Tulum, the goal is always to provide not only great experiences but also unforgettable moments that will remain forever.



GATSBY BIG BAND

By Fidel Castañeda, Food & Beverage Manager.



The New Year's celebration is one of the most important and long-awaited events for every hotel employee and guest. However, for the Dreams Vista Cancun Golf & Spa Resorts, it is an event that offers the highest level of attention and participation by each one of the employees since we aim to provide our guests the highest quality of service, to make them feel at home. This is what makes the moment unforgettable and difficult to compare.

The New Year's Eve event 2021 had as main theme Gatsby big band. The



planning of the last details started in November and four days before the big night, we placed a reservation table, which offered our guests more information about the details about the dinner and the consumption centers that would be available. On the big day, we set up a premium buffet in the foyer of the venue with a salad bar, seafood, fine cuts, desserts, premium drinks, and molecular cocktails, all according to the great celebration.

The big celebration began taking shape from the early hours of December 31st with all the corresponding staff helping to mount and perfect every detail of the event. There was even a motivating visit from Mr. Daniel Navarro and everything was successfully set by 7:00 pm.

The event at Dreams Vista Cancun Golf & Spa Resorts was a complete success with the participation and integration of approximately 450 guests and 55 employees. The great New Year's project offered our guests a wide variety of musical shows and happenings every 30 minutes, for the enjoyment and entertainment of all ages and cultures. The traditional countdown started at 23:59 on December 31st and finished at 0:00 with a great show of fireworks.

We provide unforgettable experiences and turn vacation dreams into life-long memories.

UPGRADING ROMANTIC DINNERS



BY RAÚL CASTRO, F&B MANAGER.

Without a doubt, our guests are the protagonists of great moments at Sunscape Akumal with surprising locations that become unique, unrepeatable, and unforgettable moments.

As a way to increase non-package sales, an upgrade strategy for romantic dining experiences was designed with an additional cost of USD 50.00. Guests who have already purchased a romantic dinner can get an upgrade on our renovated pier, a unique location, and the perfect setting for memorable experiences with a 4-course dinner paired with fantastic wines from the Sommelier's selection.



This has increased approximately USD 200.00 per night, a monthly estimate of USD 6,000.00 additional to the package already selected by our guests.



WINE AND CHAMPAGNE SALES CART

By PEDRO GARCIA GALIANO,
FOOD & BEVERAGE MANAGER.

As part of a strategy to increase sales and generate an image of luxury and excellence, our team of Stewards created a wine and champagne sales cart. This cart can hold up to 10 bottles in the cooler and 30 hanging glasses, in addition to those that can be served, which makes it perfect, not only for promotion, but also to sell as a bonus at weddings by having a wine bar. champagne or sparkling wine

For our New Year's celebration, this cart served as part of the sales table that we had prior to the event and also served as a sales station at the entrance of the celebration, which helped us generate greater movement in the sale. of champagne.



Being an element manufactured at home, its cost was very low, so the return on profits and sales is almost 100%.



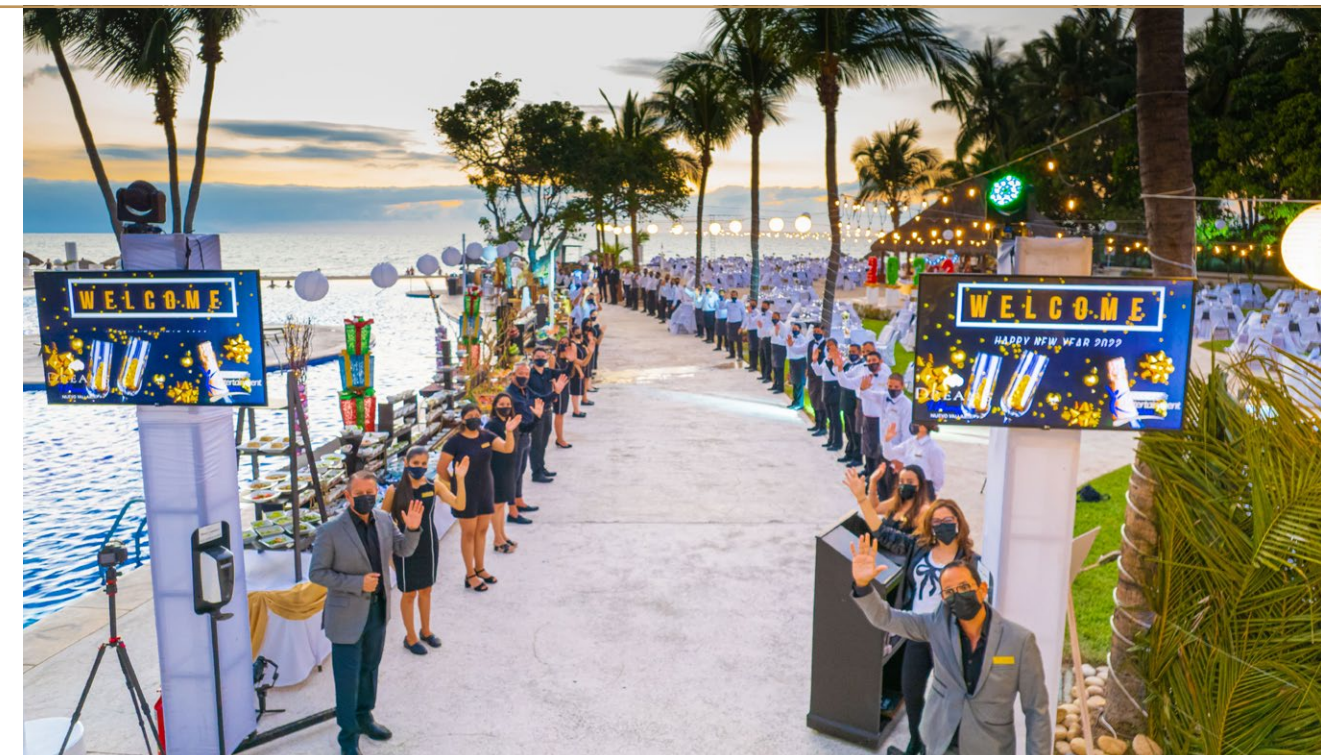


END OF THE YEAR 2021

By MIGUEL ROMERO,
FOOD & BEVERAGE MANAGER.

At Dreams Villamagna, the end of the year 2021 was very special and expected by our guests after some difficult times. All the departments worked as a team and contributed to making a great and spectacular set up to celebrate this wonderful end of the year 2021.

Our Executive Chef Roberto Flores, inspired by the future of 2022, made ice



figures and spectacular presentations of dishes aiming to make our guests feel pleased during the last and most surprising dinner of the year. We would like to highlight the special detail of a giant gingerbread house in the dessert station with many details regarding this celebration, being one of the main attractions, complemented by the fantastic setup and service provided by the food and beverage department.

To enjoy an evening with live music, pyrotechnics, and the imposing Pacific Ocean in the background was possible thanks to the Dreams Villamagna staff, who put all their efforts into creating a magical and unforgettable evening.

Eating the traditional 12 grapes was the first thing to do in the first minutes of 2022. The atmosphere created for the new year celebration was suitable for guests to dance, enjoy and celebrate an extraordinary night. The staff made a spectacular effort to see everyone happy until very early in the morning. The event was designed so that our guests could have a sensory experience and enjoy our creations.



The event far exceeded the expectations of our guests and left them on a good note to begin 2022 with the best attitude and energy.

THE HEART OF AKUMAL HUGGING 2022!

BY DENIS RADOUX

“...Closing with the magical countdown, grapes, and champagne”



The time to have fun to celebrate the end of the year arrived at Secrets Akumal Riviera Maya! A long-awaited date where each one of our projects comes to an end and we find the perfect opportunity to motivate future challenges. We began to work on our event with a particular focus on the CleanComplete Verification 360° guidelines and protocols. The celebration was held in a space designed to take care of each one of the important aspects of Covid-19 and our guests.

With the motivation to close one year and start another, the food and beverage team offered several options to celebrate: the first one was held outdoors, in the main area of the pool, where the executive chef and the kitchen team selected the best products to create a fantastic menu to be paired with wines selected by the hotel sommelier, creating an unforgettable gastronomic experience for our guests, who enjoyed an evening under the



stars, accompanied by warm and soft ballads to liven up dinner.

The second option, to pamper guests who like to get involved in magical and personalized experiences, was a pairing dinner offered in the main theater accompanied by an emblematic and fun show, specially designed to enjoy the last night of 2021.

Finally, closing with the magical countdown, grapes, and champagne, a party that took place in the green surroundings of the pool, accompanied by live music to dance, illuminated lounges, fireworks, hats, necklaces, feathers, and other items proper of the occasion.



MASQUERADE & SPLENDOR NEW YEAR'S EVE

BY JUAN CHAVEZ SOTELO, FOOD & BEVERAGES MANAGER.

We integrated two different attractive concepts thinking of everyone that visit us on New Year's Eve:

DREAMS VALLARTA BAY

A concept of Masquerade New Year's Eve decorating the areas alluding to old Venice and offering gondola rides in the pool to guests. This was the beginning to a night full of characterizations around the expectant guests, histrionic turns during a fire show, and performances on stilts that captivated the attention of the guests, inviting them to go to the theatrical buffet, which was decorated with warm lighting and made the presentations of Chef Julio Garcia and his team more attractive. The mixologists created drinks with textures, flavors, and aromas in every sip of a night full of sparkles and characters.



In a magnificent presentation, Los Tres Tenores closed a beautiful night with beautiful notes and incomparable voices. Then, we had our countdown that glimpsed the celebration of a new year. Our guests received the new year with grapes and wishes, toasting a great night and a thriving 2022.

SECRETS VALLARTA BAY

A concept of Splendor New Year's Eve with a proposal of interaction among guests in a casino service at the entrance, welcome cocktails, and a perfect introduction for a splendor night with a buffet from Chef Julio Garcia and his team, who additionally made magnificent efforts with the details of each snack station, carving station, and premium cocktail service. The dinner was enlivened with an acoustic band with the perfect rhythm to have dinner and open for the Zounkla show, a theatrical development of 34 artists on stage describing a story of characters and the origin of the jungle.

The night closed with a unique atmosphere where guests danced and enjoyed the pyrotechnics that lit up the sky and the entire bay with the

celebration of a new year. The fascinated guests did not stop taking pictures and celebrating together in a single toast.



REYNA CHAN

BY FIDEL CASTAÑEDA, F&B MANAGER.

Miss Reyna Guadalupe Chan Ciau was born in Cancún, Quintana Roo, and joined us on January 3rd, 2020 for the inauguration of our Hotel Dreams Vista Cancun, at the HR department to help us with the massive recruitment. Due to Covid, the inauguration was delayed but she came back in May for the grand opening at the room service department taking orders. After 12 months she decided to grow in the company and began doing internships to become captain of room service and restaurants, which she achieved



due to her attitude, responsibility, dedication in his work, and mainly her professionalism. She had previously worked in a sister hotel (*Dreams Sands Cancun*) as a hostess and later practiced for the order-taking position. Reyna also did internships for the quality department as part of the quality leaders team, teaching Rainforest and Crystal training courses in the housekeeping department. She also has 7 years of experience in restaurants in the position of cashier, administrative assistant, bar manager, and quality and standards inspector.

She is a person who loves practicing sports such as cycling and marathons in her free time, participating in various competitions. She likes reading, traveling to magical towns to learn more about Mexican culture, and also likes live concerts and festivals.

She studied at the Universidad del Caribe and finished her career in sustainable tourism and hotel management by 2015; she has a higher technical career at the Universidad Tecnológica (UT) in the hospitality area.

One of her medium-term professional goals is to take a wine and sales course, and her greatest dream is to become a food and beverage assistant or manager. Today she works in the room service department as captain, being in charge of romantic dinners and group coffee breaks. She is one of the supervisors who stands out for her work and dedication and is a person who always likes to collaborate with other departments.

ERICK DEL CARMEN

Erick del Carmen González Vázquez, originally from Cárdenas, Tabasco, joined our hotel on February 15th, 2021 as busboy at the World Café restaurant in the morning shift. After one month he was transferred to Mi Lucrecia restaurant, with Mexican food specialties, where he served for 8 months in the same position. He practiced for the position of waiter, which was achieved after 3 months due to his attitude, punctuality, and dedication to his work.

He began his career in the hotel industry as a clothes supplier. Later he began to practice as a busboy because he always wanted to work for AMR but he was not sure in which hotel. So, when he found out about the vacancies at Hotel Dreams Vista Cancun, he took the chance and applied for a job.

It is his first time working for AMR and he is proud to be a part of it. One of his biggest goals is to study a career that would help him grow in the company in the F&B department. He would like to be a captain or become a restaurant manager someday.

Within the company, he would like to be in courses of leadership, standards, conflict management, personnel management, and also to broaden knowledge about wines and pairings. His favorite hobbies are traveling by motorcycle, visiting places, meeting people, and the most important thing, being with his family on his days off. He loves spending time with them going to the movies, walking with his wife, going to the sea, and skating with his children at the



hotel zone. His favorite food is the Caribbean dishes like shrimp, seafood broths, ceviches, and aguachiles. He would also like to learn to prepare these delicious meals. While being in the company, he would like to fulfill his dreams and make the most of everything that AMR offers to achieve his goals and succeed for him and his family because they are his passion.

.....

“One of his biggest goals is to study a career which would help him grow in the company in the F&B department.”

HÉCTOR OZUNA

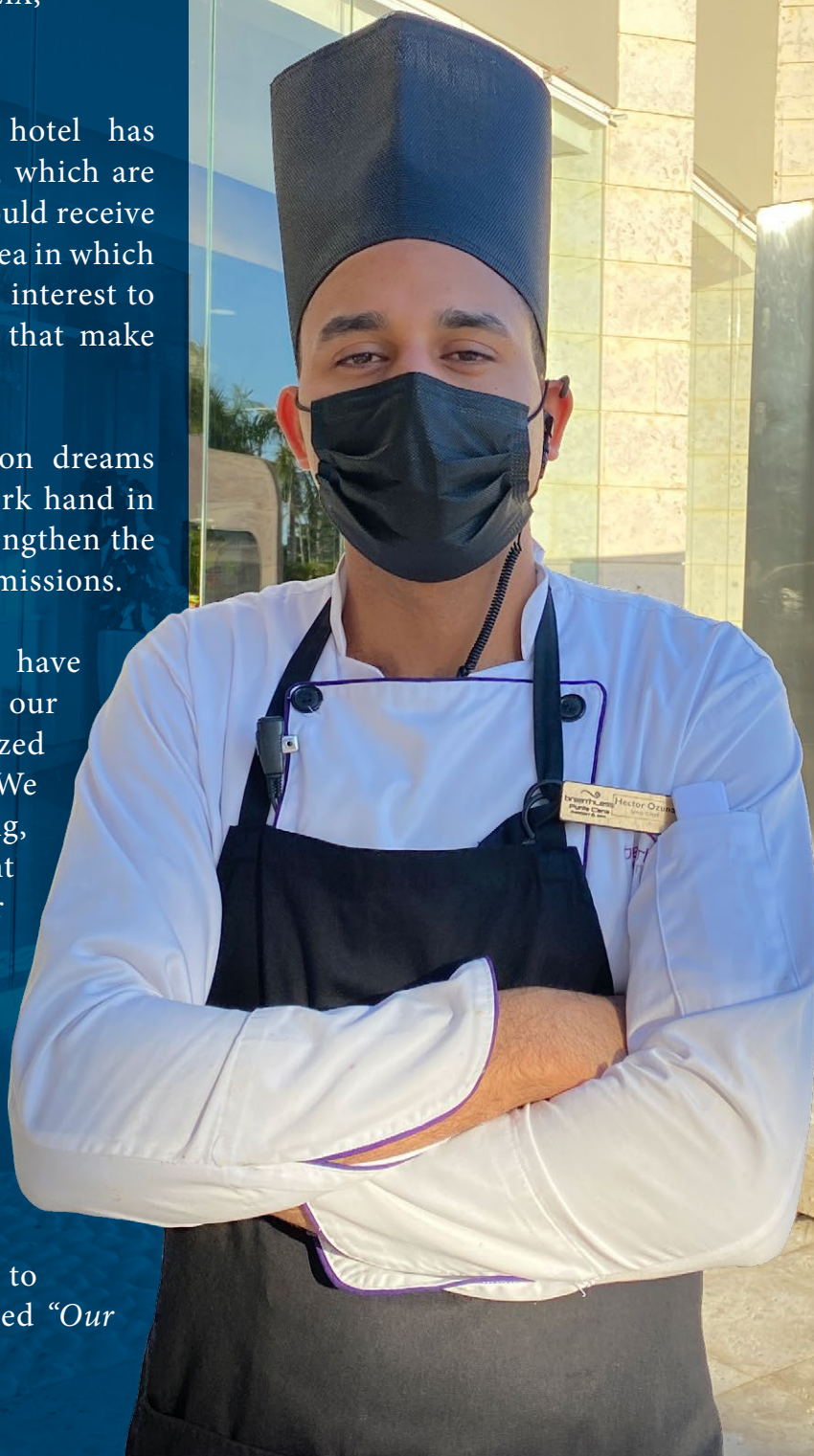
By JOSÉ ERNESTO CABRERA GARCIA,
JUNIOR CHEF.

The Breathless Punta Cana hotel has programs to support objectives, which are created so that our employees could receive training, learn more about the area in which they work, and grow in them an interest to become executives with values that make their team proud.

Our mission is to turn vacation dreams into life-long memories. We work hand in hand with our employees to strengthen the success of our company and its missions.

Among our programs, we have training in foreign lands, where our employees can learn in a specialized way about their active area. We also do internal (local) training, as well as training in different departments to expand their knowledge.

An excellent example is our employee Hector Felix Ozuna, who is Dominican and works in the kitchen department. Due to his values, work performance, kitchen skills, and more, the company decided to bet on him to do a training called “*Our future Chef*”.



He was recently sent to Spain to increase his knowledge, learn important values, discipline, and love for his gastronomic environment. A dream for any chef is to arrive in this great country with a vast culinary tradition, full of worldwide known chefs and restaurants.

To begin with his gastronomic experience, he joined the Aponiente restaurant, located in Puerto de Santa María, as part of Chef Ángel León's team. Chef León has been awarded three Michelin Stars and three Soles Repsol. His next stop was at the Bradal restaurant commanded by Chef Benito Gomez and located in the City of Ronda, with two Michelin stars.

Our future Chef keeps growing and we are satisfied to be part of his progress.



ANTOLIN MOTA DOMÍNGUEZ

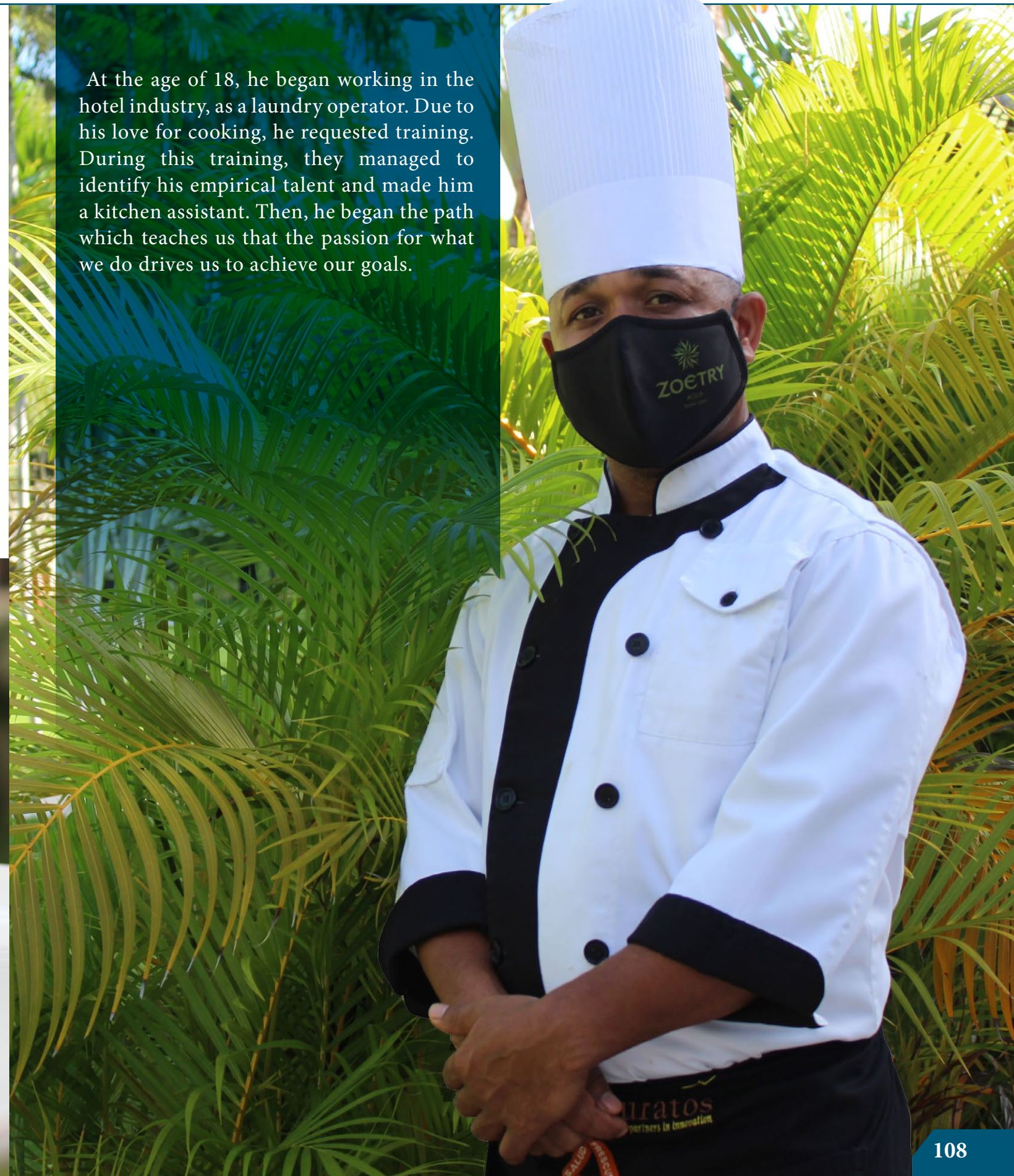
FROM CHEF TO EXECUTIVE SOUS CHEF

Zoëtry Agua Punta Cana offers its guests a variety of healthy gourmet a la carte options, with food grown at home and personalized dishes, which is possible thanks to the effort, dedication, knowledge, and care of our staff. We take this opportunity to recognize our employee Antolín Mota Domínguez, who started with us in 2015 as kitchen manager at our Piragua restaurant. He stood out with good performance, punctuality, passion for serving, teamwork, and knowledge.

In 2019 he was promoted to the position of specialty sous chef, he performed a flawless job throughout this year and by 2020 we had the vacancy of specialty chef, which was given to him. From 2020 to the date, Mr. Antolín Mota Domínguez has been standing out for preparing dishes that delight both palate and eyes of our guests.

He has had inspiration, love, and passion for cooking since the age of 11 when he started to develop a taste for food preparation while assisting his father and brothers in the kitchen. Out of five siblings, two are executive sous chefs and one of them is a butcher shop manager. Being the youngest of the five, Antolín felt admiration for his brothers and followed their steps.

At the age of 18, he began working in the hotel industry, as a laundry operator. Due to his love for cooking, he requested training. During this training, they managed to identify his empirical talent and made him a kitchen assistant. Then, he began the path which teaches us that the passion for what we do drives us to achieve our goals.



Dreams Sapphire Riviera Cancun is proud to present the employees that started with us from the beginning of their professional careers and it has been a real pleasure to see them grow and become fundamental pieces of the F&B department. This article is a small tribute to their careers, effort, and dedication, which are testimonies of their talent.

PROMOTIONS

ANNA PRIA

FROM HOSTESS TO DISTRIBUTION ASSISTANT

Anna started with us as a hostess. From the very beginning, she stood out for her immense charisma and her excellent service. She is constantly mentioned on social media, receives good feedback from guests, and has been an employee of the month. Due to her constant and excellent performance, she did an internship in the sales area, which she completed with amazing results. When the vacancy became available, there was no doubt that she was the right one.



ANDREA GUTIÉRREZ

FROM KITCHEN ADMINISTRATIVE ASSISTANT TO
F&B ADMINISTRATIVE ASSISTANT

Andrea studied for a degree in tourism business administration. By the end of her career, she joined Now Jade Riviera Cancun as an administrative assistant to chef Jose Luis Santos to later continue her career at Dreams Sapphire Riviera Cancun. Due to her excellent performance, ability to organize the Executive Chef's office and contribute to a nice work environment, Andrea was promoted to the administrative assistant of F&B.



MARIANA EUAN

FROM HOSTESS TO KITCHEN ADMINISTRATIVE ASSISTANT

Mariana completed her internship at Dreams Sapphire Riviera Cancun in kitchen and service. When she finished her university career, she began to work with us as a hostess. During that time, she always showed herself as person oriented to service, excellent care towards our guests, and ability to organize the buffet. She did an internship as assistant to the Executive Chef and as soon as there was a vacancy, we decided to promote her due to her excellent performance.



MARIA CAMAAL

FROM HOSTESS TO BAR CAPTAIN

Maria joined us in 2020 as a hostess. Due to her excellent performance and constant curiosity about the bar department, she applied for a bar captain internship. Hand in hand with Irwing Soto (*head of bars*) and Iroshi Lezama (*captain of bars*) she completed her practices and learned what was necessary surprisingly fast.

Maria is a tidy person, she knows about standards, and is service-oriented, which is why we didn't hesitate to promote her to bar captain as soon as the vacancy was available.

OUR FUTURE

ALEJANDRO COLMENERO

SUOS CHEF JR

Alejandro joined us in 2016. From the very beginning, he stood out for his passion, attention to detail, and especially, his ability to learn and teach others. Alejandro is an excellent leader who has been able to manage the talent of his peers to create an excellent team.

Alejandro is ready for the next challenge as Sous Chef Ex and we are sure that he will soon become one of our Executive Chefs.



CARLOS GONZALEZ

SOUS CHEF JR.

Carlos started his career at Dreams Sapphire Riviera Cancun as an intern during college. After graduating and for the next 10 years, Carlos has grown and learned at every position in the kitchen until becoming Sous Chef Jr.

Chef Carlos is an excellent leader, with extensive knowledge about all the Dreams Sapphire Riviera Cancun kitchens and certifications, and is more than ready for the next step as Sous Chef Ex and later, becoming Executive Chef. We are sure he'll achieve it at one of our hotels.



BY CARLOS MIRAMONTES, F&B MANAGER.



RESORT	F&B MANAGER	EXECUTIVE CHEF
BREATHLESS CABOS SAN LUCAS	Pablo Cuauhtemoc Huerta Flores	Ciro García
BREATHLESS MONTEGO BAY	Bernard Mazet	Antonio Valero
BREATHLESS PUNTA CANA RESORT & SPA	Emilio Punzano	Israel Gata
BREATHLESS & SECRETS RIVIERA CANCUN	Danielle Corradi	Mauricio Lara
DREAMS CURAÇAO	Julio Carrion	Raul Miranda
DREAMS PLAYA BONITA PANAMÁ	Omar Gasca	Arquímedes Bultron
DREAMS DOMINICUS LA ROMANA	Tomás Solano	José Hichez
DREAMS HUATULCO	Sergio Calderón Latasa	Antonio Elizalde
DREAMS JARDÍN TROPICAL	Dimas Agut Rodrigo	Ricardo González Álvarez
DREAMS LOS CABOS	Leonardo Gomez	Juan Tamay
DREAMS LAS MAREAS	Jorge Blancas	Martín Agosto
DREAMS NATURA	Diego Perez	Alejandro López
DREAMS MACAO BEACH PUNTA CANA	Sergio Calderon	Jorge Castrejón
DREAMS PUERTO AVENTURAS	Arturo Amador	Jorge Alberto Ku Morales
DREAMS PALM BEACH	Rafael Espinar	Pablo Villamán
DREAMS PUNTA CANA	<i>Vacancy</i>	Pascual Salcedo
DREAMS PLAYA MUJERES	David Gomez Esparza	Jesus Bucio
DREAMS RIVIERA CANCÚN	Ricardo Navarro Cisneros	Antonio Martínez Bonilla
DREAMS ROYAL BEACH PUNTA CANA	<i>Vacancy</i>	Mijail Nicle Zuñiga
DREAMS SANDS CANCÚN	Gregorio Vázquez	Leonardo Trujillo
DREAMS TULUM	Luis Pichardo	Alán Daniel Juarez
DREAMS VILLAMAGNA	Miguel Romero	Roberto Flores Sahagún
DREAMS VISTA CANCÚN	Fidel Castañeda	Erik Velasco
DREAMS JADE RIVIERA CANCÚN	David Lopez Ricardez	Luis Castellanos
DREAMS ONYX PUNTA CANA	Emilio Punzano	Alejandro Tovar
NOW EMERALD CANCÚN	Noé Muñoz García	Rosendo Corona Correa
NOW SAPPHIRE RIVIERA CANCÚN	Carlos Miramontes	Jose Luis Santos Novelo
SECRETS & DREAMS BAHÍA MITA	Jorge Zenón	Fernando Pulido
SECRETS AKUMAL RIVIERA MAYA	Denise Radoux	Jose Amando Garcia Torres (<i>Interim Chef</i>)
SECRETS AURA & SUNSCAPE SABOR COZUMEL	Genaro Guillen	José Caballero
SECRETS CAP CANA	Félix Pilier	Ibai Torres
SECRETS HUATULCO	Alan Arrevillaga	Francinet Hernández Suastegui
SECRETS MAROMA BEACH	Carlos Núñez	Victor Arriagada
SECRETS MOXCHE PLAYA DEL CARMEN	Oscar Martinez	Mario Blanco
SECRETS PAPAGAYO COSTA RICA	Alejandro Viramontes	Neftalí Zepeda
SECRETS PLAYA MUJERES	Pedro García	Jose Mena
SECRETS PUERTO LOS CABOS	Lionel Piombino	Israel Navarro
SECRETS ROYAL BEACH PUNTA CANA	<i>Vacancy</i>	Alejandro Alcántara
SECRETS ST. MARTIN	Myrlaine Carmont	Bruno Brazier
SECRETS VALLARTA BAY & NOW AMBER	Juan Chavez	Julio Cesar García Recendiz
SECRETS WILD ORCHID & ST. JAMES MONTEGO BAY	Bernard Mazet	Antonio Valero
SECRETS THE VINE CANCÚN	Javier Mantecón Piña	Ricardo Cabeza
SUNSCAPE AKUMAL	Raúl Castro	Abel Gondora (<i>Interim Chef</i>)
SUNSCAPE DOMINICAN & BAVARO BEACH	Leonardo Pascual Garcia Mendez	Roberto de Jesus Alcaraz Linares
SUNSCAPE CURAÇAO	Alberto Valenzuela	Heriberto Vanegas
SUNSCAPE DORADO PACÍFICO IXTAPA	Manuel Hernandez	Antelmo Limón
SUNSCAPE PUERTO VALLARTA	Yann Grisseline	Antonio Reyna
SUNSCAPE PUERTO PLATA	Manuel Núñez	Apolinar Nuñez
ZOETRY AGUA PUNTA CANA	<i>Vacancy</i>	Rafael Tejada Tineo
ZOETRY MONTEGO BAY	Rubén Bravo	Lyndon Lawrence
ZOETRY PARAÍSO DE LA BONITA	Luis Hernández	Noé Mirón
ZOETRY VILLA ROLANDI ISLA MUJERES	Felipe Vega	Felipe Vega