

F E B R U A R Y | 2 3

Salt & Pepper

Christmas Holidays

ALUA SOUL OROTAVA VALLEY

Fantastic Nights

DREAMS ROYAL BEACH
PUNTA CANA

The Life of Wine

THE WINE CORNER

Circus and Magic

SUNSCAPE PUERTO VALLARTA

Under the Sea

SECRETS MAROMA BEACH

WORLD
OF
HYATT.

Inclusive
COLLECTION

The Closing of The Year 2022 has Arrived!

So many of us await these Christmas and New Year dates with great emotion and affection with memories of our childhood, youth, and children...

This special Christmas/New Year edition brings many ideas and activities for this year's closing. Here we will be able to enjoy the experiences created by our colleagues in the different company hotels in America and Europe! Also, add a special touch to the magazine as part of the Hyatt Inclusive Collection!

Now we are starting 2023 with many new things on the horizon... We hope you enjoy this edition of Salt and Pepper, and we invite you all to participate in the direction we are taking actively in the programs and training starting this new year.

Our best wishes for a successful year!

FOOD & BEVERAGE COMMITTEE

We Keep Cooking.



The Wine Corner 5-6
The Life of Wine (Now Emerald Cancun)

Europe

Happy 2023! 7-8
AluaSoul Palma

Our Feet on The Ground and our Look at The Stars 9-10
Hotel Parque San Antonio

Spain: Land of Roasted Meats 11-12
Secrets Bahía Real

Three Kings Day 13-14
Alua Leo

Gala Cocktail 15-16
Alua Village Fuerteventura

Company Dinner 17-18
Alua Atlántico Golf Resort

Special Christmas 19-20
Alua Soul Costa de Málaga

Christmas Holidays 21-22
AluaSoul Orotava Valley

First Christmas Within the Company 23-26
Alua Tenerife

Christmas Gala Menu 27-28
Alua Suites Fuerteventura

Special Program 29-30
Dreams Jardín Tropical

From Chanita's Inn

Gastronomy That Lasts 31-32
Dreams Macao Punta Cana

Christmas and New Year Holidays 33-34
Dreams Onyx Punta Cana

Fantastic Nights 35-36
Dreams Royal Beach Punta Cana

Stir the Pot.. Lets See What Happens

Recycled Decorations 37-38
Sunscape Akumal Riviera Maya

New Year's Eve: Winter Party 39-40
Dreams Playa Bonita Panamá

Sales Innovation 41-42
Zoëtry Agua Punta Cana



Christmas and New Year Season 43-44
Secrets Puerto Los Cabos

Fatenning the Piggy

Good Night of Roasts & a Gatsby NYE 45-46
Secrets Cap Cana

Magic at Breathless Punta Cana 47-48
Breathless Punta Cana

Night of San Silvestre 49-50
Dreams Karibana Cartagena

In 2022 We Achieve More! 51-52
Dreams Dominicus La Romana

Pasta Alla Rota 53-54
Dreams Palm Beach

The True Magic of These Holidays is Born in The Kitchen! 55-56
Secrets Royal Beach Punta Cana

Improvement Processes 57-58
Sunscape Puerto Plata

New Year's Eve 2022 59-60
Dreams Acapulco

Christmas by The Beach and New Year's Dinner 61-62
Dreams Huatulco

New Year's Eve Festivities 63-64
Dreams Los Cabos

Conclusion 2022 65-66
Secrets & Dreams Bahía Mita

Closing the Year with Versatility 67-68
Secrets & Dreams Vallarta Bay

Circus and Magic 69-70
Sunscape Puerto Vallarta

What Did We Do at Zoëtry Casa del Mar Los Cabos? 71-72
Zoëtry Casa del Mar Los Cabos

Receiving the New year with The Joy of Latin America 73-74
Breathless Cabo San Lucas

VIP Rooms to Welcome the New Year 75-76
Breathless Montego Bay

Magical Nights 77-78
Dreams Las Mareas

Sawu Bona 79-80
Secrets Papagayo Costa Rica



International New Year's Celebrations 81-82
Secrets Wild Orchid & Secrets St. James Montego Bay

Christmas Eve and New Year in San Martin 83-84
Secrets St. Martin

Sunset Sabrage Ceremony 85-86
Zoëtry Marigot Bay

Christmas and Hollywood Glam 87-88
Zoëtry Montego Bay Jamaica

Celebration in Paradise 89-90
Zoëtry Paraíso de La Bonita

End-of-Year Program 91-92
Breathless Soul Cancún

End-of-Year Events 93-94
Dreams Jade Riviera Cancún

New Year's Eve Gala Dinner 95-96
Dreams Natura

New Year's Season 97-98
Dreams Playa Mujeres

Special December DRETU 2022 99-100
Dreams Tulum

End-of-Year Displays 101-102
Dreams Vista Cancún

One More Year 103-104
Now Emerald Cancún

Secrets Akumal, Golden Brooch 105-106
Secrets Akumal

Christmas and New Year's Brunch 107-108
Secrets Playa Mujeres

The Magic of Receiving Another Year 109-110
Secrets Moxché & Secrets Impression Moxché

Under the Sea 111-112
Secrets Maroma Beach

December Festivities 113-114
Secrets The Vine

Año de Retos y Desafíos 115-116
Dreams Sands Cancún

A Year of Challenges 117-118
Dreams Aventuras Riviera Maya

Luxor NYE 2023 119-120
Breathless & Secrets Riviera Cancún

Vanguard 121-122
Secrets Aura, Sunscape Sabor & Dreams Cape Cozumel





The Life of Wine

By: Irvin Sánchez, F&B Assistant (Now Emerald Cancun)

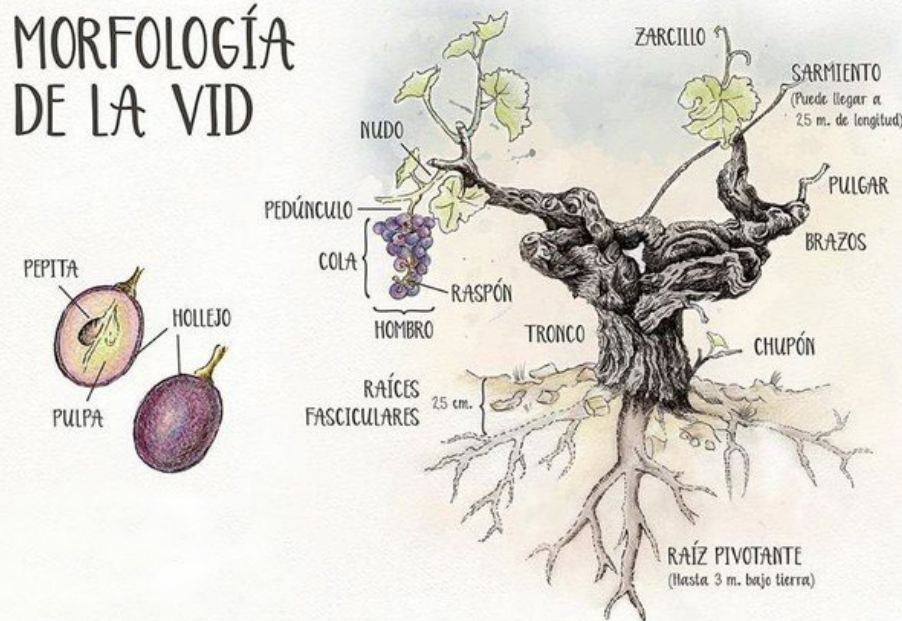


Cuando abrimos una botella de vino, siempre despierta nuestros sentidos para descubrir aromas, colores y sabores, pero ¿se han preguntado que hay mas allá del solo catar y beber vino?

Desde terminología básica y hasta los conceptos mas complejos en la elaboración de este fermentado, todo se inicia con la madre del vino, aquella planta que le da la vida: LA VID.

También llamada cepa o parra, es una planta trepadora, leñosa, de la especie '*Vitis vinífera*' cuyo fruto es la uva con la que se elaboran los vinos. Se llama viña o viñedo,

MORFOLOGÍA DE LA VID



al grupo de vides claramente delimitado por una finca o parcela.

Sin llegar a ser un árbol, pero tampoco una planta que se mantenga rígida con un tronco en medidas definidas, la vitis es una planta como antes mencionamos trepadora que se deja dirigir para llegar a su estado de ciclo vegetativo el cual se encuentra bien estructurado por regiones geográficas para su producción de frutos que dan paso a la producción del vino.

El ciclo de vida de una vid nos platica la estructura que puede tener su fruto con respecto a la producción y calidad, si bien es cierto que en sus primeros años (5 aproximadamente) se encuentra en crecimiento, los siguientes años obtendremos frutos en gran cantidad siendo una planta joven. En cuanto tenga madurez la vid, comenzará a bajar su cantidad de producción, pero se incrementará la calidad de concentración en las uvas y es aquí en donde comienzan los grandes vinos.

Echa un vistazo a la morfología de esta planta y poco a poco despertará tus mas profundos pensamientos



Happy 2023!

By: Juana Soldado and Pedro Jaume, F&B Team

Christmas at ALUASOUL PALMA means sharing with the family the most important days of the year.



At the end of the year, our entire kitchen and restaurant team strived to ensure that customers remember Christmas Eve and New Year's Eve as one of the most unforgettable nights of the year. We succeeded at giving our best version for the Christmas Gala Buffet.

We wish the entire ALUASOUL PALMA team and all our clients a happy New Year 2023! From the bottom of our hearts, we want to see you all again very soon!



Our Feet on The Ground and our Look at The Stars

By: Zaira Gómez, Deputy director; Alberto Muro, Chef and Carlos Fitor, Purchasing Manager



We are committed to local products and producers. They are true heroes striving every day, and it has inspired us during the Christmas holidays to work together on a delicious Christmas proposal, which people prepared with all the love and work of people who have been doing this job for more than 50 years.

The goal was to serve sweets prepared with great care but also with local ingredients, produced sustainably, respecting the land they



grow in. The challenge was choosing traditional desserts that evoke the most authentic flavors and bring sweet memories.

The protagonists of this extraordinary experience were Sixto Pérez, his son, who inherited not only the name but also the legacy and experience; our executive chef Alberto Muro, and Carlos Fitor, head of the purchasing department. They are a great team that shares excellent expertise in the field, respect and admiration of those who work with them, and affection and loyalty of their clients.

Sixto and his son opened the doors of their workshop as if it were their house; they invited us to participate in the preparation and shared with us anecdotes about his job and some recipes. The experience concluded with a delicious tasting and ended with the final choice of the most delicious desserts, later served to our guests at the most memorable dinners of the year.

The chosen desserts were: the classic Christmas log; the traditional laguneros; and the Stollen, a typical German Christmas dessert whose recipe

was inherited from the German craftsman Lichtenberg, whom Sixto Pérez (*father*) was apprenticed to when he was 14 years old.

The desserts turned out to be a delight. It was such a great experience to have been able to collaborate with two extraordinary professionals: Sixto Pérez and his son. They are passionate and enthusiastic about what they do and are a source of inspiration for their professionalism and big heart.



Spain: Land of Roasted Meats

By: Gustavo Guerra and Jose A. Martínez,
F&B Team

Another year passed at Secrets Bahia Real Resort & Spa, and this year we celebrated our Grand Gala Buffet for New Year's Eve in our main restaurant, Market Café.

The Grand Gala, Spain: land of roasted meats, was based on our popular Castilian barbecues, using traditional secrets and techniques. The meat is cooked over the heat of the embers and fire. It cooks slowly, preserving all their juices and properties, giving a delicious and different flavor to the meats and vegetables. The result is a burst of flavor for the senses.

Our Executive Chef, Gustavo Guerra, and his entire team have been inspired by traditional recipes, such as the famous roasted capon with thyme and dried fruits, which was served at the royal wedding of the current King and Queen of Spain. We also had a large amount and variety of meats: stuffed roast pig, lamb leg, veal leg, deer leg cooked at low temperature, rack of Iberian pork, rosemary cabrito, roasted veal ribs, and wild boar ragu, which were a spectacular decoration on such a special night. The pleasure was visual and in texture, scent, and flavor.

For those guests who preferred other types of food, our Chef also delighted us with a

wide variety of fish and shellfish, such as wreckfish, salted prawns, baked sama, red shrimp, and grilled scampi: all from our Atlantic Ocean. Our national and international cheese station was composed of fresh Majorero, Idiazabal, brie stuffed with dried fruits, Roquefort, paprika Majorero, smoked canary, gorgonzola, and Parmesan.

We could not leave desserts aside on such a memorable and exciting night. Our Pastry Chef, Suso Medina, created a delicious chocolate fountain with fruit skewers, assorted chocolates, and our special New Year's Eve dessert. The Grand Gala Buffet was carried out with great care



and professionalism by the entire Food and Beverage team at Secrets Bahia Real Resorts & Spa. It filled us with satisfaction and joy to be able to close 2022 as Secrets Bahia Real Resort & Spa.

After the traditional 12 grapes, the chimes in the background, and our spectacular fireworks, we toasted for 2023, full of illusion and hope for everyone.

HAPPY NEW YEAR!



Three Kings Day

By: Natalia Maliarikova, Reception Team



Once the end of the year festivities are over and the New Year begins, in Spain, there is still the most important day for the children: the Three Kings Day on January 6.

As is the tradition at Alua Leo, we have gifts for the children staying at the hotel on these dates. So we enjoy their innocence and joy and recharge our batteries with this energy. We love our little guests.

After this enormous effort made by the entire team, the delivery of gifts is a satisfaction that is part of our Christmas 22/23. We promise you another year of work, effort, and dedication to our clients and employees.

Next year we will have more surprises!





Gala Cocktail

By: Francisco Marco Cobas and Rafael Correia

On December 25, 2022, we celebrated Christmas at the Alua Village Fuerteventura hotel with great enthusiasm. After a day full of surprises and the arrival of Santa Claus, we celebrated our Christmas Gala at our Buffet Tera Coffee with great joy.

To begin the magical night, we decided to receive our clients with a cocktail in our lobby, where they had a spectacular sea view. On this occasion, our F&B team prepared islands in different corners of the entrance. Our Executive Chef, Francisco Cobas, and his entire team delighted our guests with excellent canapés and petit fours for all

tastes. Iberian ham croquettes, brioche with foie, and local fish mousse tartlets are all homemade with the traditional flavor and all the love from our family. To accompany them, our Maître Rafael Correia and his team prepared the traditional cava in a magnificent setting and a selection of Christmas cocktails.

For everyone at Hotel Alua Village Fuerteventura, it is essential to convey enthusiasm to all our guests. Therefore, we decided to create a particular corner so that our little ones could enjoy all the sweets. In addition, our Maitre d' and our Executive Chef created a cocktail section for the little princesses and princes of the evening, with non-alcoholic champagne in glasses so that they could also toast with the adults and be part of the precious moment for Christmas. Likewise, they had their

"To begin the magical night, we decided to receive our clients with a cocktail in our lobby, where they had a spectacular sea view"



canapés, some Iberian meats and cheeses, and, as it should be, a variety of jellies and sweets.

This glorious moment was animated by our entertainment team to make our Gala cocktail even more unforgettable for everyone.

After these magical moments, there was time for the family to gather again at the Gala Buffet prepared by our teams, taking advantage of every moment together. After all, that is our greatest goal and desire. We love to be part of the memories of our guests during these holidays.

Merry Christmas and a wonderful New Year 2023!



Company Dinner

By: F&B Team

"The menu was carefully prepared and presented, leaving a good impression from when they were placed on the table to the last bite"



After opening in February 2022 as Alua Atlántico Golf Resort, this has been our first Christmas experience. Hand in hand with our MICE department, we had the pleasure of organizing a Christmas dinner for the staff of an incoming agency, which is a close collaborator of our property.



The setting selected for the occasion was our Mare Nubium restaurant. The sobriety of the decoration of the tables made the dishes



stand out for this specific diner. The proximity of the sea, the dim lights of the Marina in front of the hotel, and the soft music duo completed the intimate atmosphere.

Based on local products, the menu was carefully prepared and presented, leaving a good impression from when they were placed on the table to the last bite. The night began with some local avocados and some tasty Cantabrian prawns. As a second plate, we offered fillets of Atlantic



sea bass on a pea soup, topped with crunchy Extremadura ham.

After leaving behind the flavors with a refreshing tangerine sorbet, our winter season fruit, we served the Iberian pork tenderloin with black potatoes. Our chefs presented this hidden delicacy of Canarian cuisine as a purée to facilitate the integration of textures and flavors.

The dessert was a chocolate tulip with red fruits and passion fruit cream. A whole explosion of flavors culminated in an evening with all the senses involved. The best compliment for our Kitchen team was that all the dishes returned empty to the kitchen.

The night could not end there. So, after dinner, we hosted a party at the Luna Bar, which was privatized for them. They enjoyed an extension of the evening with Eduardo Sánchez as the DJ.

Due to the compliments received, we hope it will be the first of many other future celebrations in our facilities. So, on this occasion, we can say out loud: mission accomplished!





Special Christmas at AluaSoul Costa de Málaga

By: Sandra Ortiz, Deputy Director

“But not only our guests enjoyed a special Christmas dinner, but the AluaSoul Costa Málaga employees were also able to meet strengthen their relationship as a team”

At AluaSoul Costa Málaga, we wanted to bring Christmas to our clients uniquely. Therefore, a specific table setting has been made for Christmas Eve and New Year’s Eve, with a service that surprised our guests.

The menu was composed of seven exquisite dishes, including chicken bomb stuffed with foie, truffle, and boletus with Café de París sauce, our chef’s special recipe. It is a chicken thigh stuffed with truffle, boletus, and duck foie, cooked in a beef broth and sauced with a Café de Paris sauce, a butter seasoned with spices and aromatic herbs that provides a delicate flavor to the dish. All this, accompanied by a live music show, gave them a wonderful evening.

After being compared with the services provided before, it was a complete success. The customer was delighted with the experience, and the best part was that we managed to control meal times and avoid



waiting at the restaurant entrance. In addition, it meant savings in the cost of food since the buffet service tends to slow down because the customer consumes more, and also, a large amount of food served on the plate sometimes ends up being wasted that ends up in the trash. For all these reasons, we will also bet on this type of service next year.

We tried to increase sales at the Kentia bar during the Christmas season by offering our special Christmas cocktail, a reddish drink made with cava, grenadine, and berries.



But not only our guests enjoyed a special Christmas dinner, but the AluaSoul Costa Málaga employees were also able to meet, strengthen their relationship as a team, and enjoy a special buffet dinner organized for them in our restaurant.





Christmas Holidays

By: Abel Del Rosario, Executive Chef

Christmas holidays are a particular time that we all wait for to celebrate with our families and friends.

At AluaSoul Orotava Valley, we have worked hard for months to offer our guests an unforgettable Christmas experience. Since we are located under the gaze of the imposing and majestic Teide in Tenerife, AluaSoul Orotava Valley is the perfect place to celebrate Christmas in a peaceful environment surrounded by exuberant nature.

Throughout December, we organized activities and special events so our guests could endearingly



enjoy these essential holidays. This year, company dinners were one of the most successful events organized during Christmas at AluaSoul Orotava Valley. Many local companies have chosen our hotel to enjoy these celebrations in a warm and welcoming atmosphere with their staff members. Our dinners include a special Christmas menu prepared with high-quality local products, where the flavor and quality of the island stand out. In addition, our F&B team has selected a wide variety of island wines to pair with the menu, creating a unique culinary experience.

After the delicious meal, the guests enjoyed live music in a festive atmosphere, which was highly appreciated and valued as a special moment among co-workers. In addition, they provided us with very positive feedback, in terms of service and quality, on our social media. We are very proud as a team to have exceeded their expectations.

Being a small and adult-only hotel makes us the ideal option for those looking for a Christmas

getaway in a more intimate setting. Therefore, we have been looking to offer our guests a different and exclusive culinary experience throughout the year. For this reason, during these significant dates, we prepared a Christmas buffet with high-quality local products paying particular attention to detail in every dish. Our chefs carefully selected each ingredient to create a varied and delicious menu. Among these ingredients, we included local products, which were the heart of our buffet, and we wanted to highlight their flavor and quality in each one of the recipes.

Each ingredient is a delight for the palate, from the fruits and vegetables to the hand-made cheese. From the cutting of the vegetables to the final



presentation, each step has been taken care of to offer freshness and a touch of color and flavor to each dish.

In short, Christmas at AluaSoul Orotava Valley was a complete success, thanks to the collaboration of the entire team and the synergy created to take care of every detail.

We are immensely pleased with the results and look forward to providing our guests with an even better Christmas experience. From this moment, we are already thinking of new ways to surprise our guests again and get the reward for all the verbal and written compliments obtained after much effort.



First Christmas Within the Company

By: Abel Del Rosario, Executive Chef



Alúa Tenerife, located in Puerto de la Cruz on the Island of Tenerife, has celebrated its first Christmas within the company. The departments have done their best to prepare special parties for our guests and staff members. Throughout

December, the synergy among the team flourished, and last-minute nervousness

invaded us until we finally achieved what we had planned for months.



The hotel was dressed in the colors and brightness typical of Christmas. The Christmas spirit was in every corner of our property with music, joy, and happiness. So naturally, decoration played an important role. This year we sought sustainable solutions to provide a more natural and elegant feeling thanks to the mixture of wood and white led lighting. During the month, you could appreciate the aroma of the spices of the Glühwein served in our Bar Agua and the smell of freshly baked gingerbread cookies from the workshops our chefs gave.



This year, we have invited the sons and daughters of our staff members to pass by the hotel and say hello to Santa Claus, pick up their gifts, and enjoy a lovely magic show while having a snack with hot chocolate and sweets. Our reward for preparing this activity was to see the children's faces full of illusion and joy.

On the 31st, we demonstrated excellent understanding between the different departments by preparing and executing a



party to say goodbye to 2022 and celebrate the upcoming 2023. The kitchen was full of products carefully chosen for the occasion. Each dish was presented in small portions, allowing our guests to enjoy the great variety we offered and reduce the waste that would be generated otherwise.

Our handyman workshop prepared an ice cream cart using an old freezer and covered it with reused materials. As a result, our new ice cream cart was 100% ready. To close the night, we said goodbye to 2022 with chimes in the hotel hall. There were surprises, musical performances, shows, and drinks to toast both the old and the new year.

The prize for all of us who worked for months with effort and dedication is, on the one hand, the guest's satisfaction and, on the other hand, the numerous comments and gratitude for making them feel at home, which was our primary goal.



This mixture of emotions



concludes that we have worked very hard to prepare a special Christmas for our guests and the staff of Alúa Tenerife. We are pleased with the result as we managed to offer a variety of activities and events for our visitors to enjoy the holidays in our hotel.

We are sure it will be a Christmas that will remain in everyone's memory.





Christmas Gala Menu at ALUA SUITES FUERTEVENTURA

By: F&B Team and Guests Relations

At the Alua Suites Fuerteventura, we have wanted our clients to feel at home, providing them with a different Christmas outside their usual environment, but without forgetting the Christmas spirit, as well as adapting to their needs on these essential holidays.

Our staff has been the critical essence of this festivity, we have managed to personalize letters for our guests, and our entire staff has remembered to congratulate and smile at each guest they found on their way.

Our culinary team has prepared a special meal for “My Favorite Club” clients this year. Our dedicated Chefs, directed by Chef Alall Zarioh, treated our guests to a magnificent six-course à la carte dinner. In addition, there were exquisite specialties from the island of



Fuerteventura (Canary Islands) that we served exclusively in our restaurant Mare Nubium on December 25th and 31st.

When preparing the different dishes, our Food and Beverage team paid particular attention to using regional products (*kilometer zero*) to not only improve the vacation experience and enjoy the excellent culinary delights of the island but to commit to sustainability and local development.



Our chefs prepared the wrapped dates with tuna jam according to a family recipe from our Chef’s grandmother, and they refined the avocado cream with ginger and mint with a crunchy Majorero goat cheese. But, of course, we could only have a proper dinner with fish, and our chefs prepared a grouper, directly from the local fishermen’s market, in a particular way with chestnuts. This dish left our customers, and so did our bull mille-feuille with sweet potato chips.

The restaurant team ensured exquisite attention to every detail and accompanied every dish with outstanding wines from the Canary Islands.

The result was unbeatable. Our guests from “My Favorite Club” were delighted by the personalized treatment of our waiters, as well as the tremendous gastronomic commitment for both events. Undoubtedly, the joy and appreciation from our guests towards Alua Suites Fuerteventura is our best Christmas present and the most immeasurable recognition for the great effort made by the entire family to make this Christmas unforgettable.

Merry Christmas!



Special Program, Christmas and New Year's Eve Galas

By: Dimas Agut, F&B Manager



Every year this season at Dreams Jardin Tropical, we take the opportunity to put on our best clothes and make our guests feel at home. To achieve this, we prepared a unique program full of small events where the F&B department uniquely organizes the Christmas and New Year galas. This year our theme was seafood, which is typical in Spanish Christmas gastronomy. For our buffets, we offered a wide variety of shellfish and mollusks: oysters, langoustines, or lobsters, and we have also opted for ceviches and smoked meats, of course, for the meat lovers, who found all kinds of Iberian sausages, game stews, and stuffed birds.

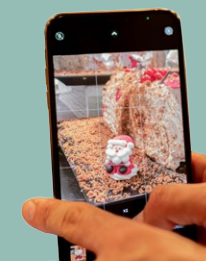
For the galas with menu, our guests enjoyed a welcome cocktail, piano notes, and a



"The traditional grapes and brut champagne made us all start an extraordinary 2023"

6-course menu, wagyú, king crab, lobster, rockfish, cow, and chocolate with an exceptional pairing of D.O. La Rioja, white wine in French oak barrels, and a red reserve of manual harvest with 18 months in French oak. The traditional grapes and brut champagne made us all start an extraordinary 2023.

Thank you very much to the entire Dreams Jardin Tropical family for all the effort and commitment throughout 2022, and we wish you a successful 2023.



Gastronomy that Lasts

By: Pascual Salcedo (*Executive Chef*) & Kelvin Jones (*F&B Assistant*)



This experience was unforgettable. When guests enjoy their food, they feel an explosion of flavors. Even more so, they observe that it is possible to differentiate the gastronomic offers in each service establishment, which helps us increase satisfaction. This idea of creating a flame car is to show a wheel of different activities during the week; the importance is that we make a personalized show with the food in front of our diners. They can live the magic, feel the aroma of the flavor, visualize the color, and taste these quality foods in this experience.

To give it a more elegant touch and surprise them when selecting their desserts, we will prepare a crepe



suzette with vanilla ice cream, which consists of a sweet crepe with a mixture of butter, sugar, squeezed mandarin or orange juice, and triple sec of orange, it can be flamed with brandy accompanied by a delicious vanilla ice cream.

We will also offer you our beautiful French cheese trolley with a varied and selected selection accompanied by nuts, various grapes, and jams, which will make you doubt what your choice would be.

Gastronomy is becoming more demanding daily, so we must continually innovate to stay at the forefront and achieve satisfying results. We implemented exciting activities within the restaurants, where the main ingredients were passion, enthusiasm, quality products, flavor, and presentation. Our guests felt great in the French restaurant gourmet Bordeaux. We have taken the initiative to beautify and give it a touch of elegance and harmony, theming it with personalized service for all the guests who visit us. We have a mobile cart that approaches the diners' tables to

prepare a delicious and exquisite Angus beef fillet in three pepper sauces flavored with a brandy flambe on its garnishes, which without a doubt is an ancient innovation in gastronomy that continues to be enjoyed, appreciated and accepted in restaurants.



Christmas and New Year Holidays

By: Alejandro Tovar (*Executive Chef*) & Nelson Méndez



The Christmas and New Year festivities are a significant tradition throughout the world. It will not be the exception for us, which is why every year at the Dreams Onyx Resort & Spa hotel, we prepare to present our clients with an exciting evening both on Christmas Eve, before the arrival of Santa Claus, and on New Year's Eve.

On this occasion, for Christmas dinner at our buffet, we were inspired by a toy store, so we set the dessert table, where our protagonist was chocolate in different varieties to make the figures and to flavor the cakes.

We also presented the main drink of the night, a Bellini, a drink that we initially made from sparkling wine, and a peach smoothie, which we recreated since we wanted to prepare it with champagne and



strawberry ice cream to give it a unique flavor touch. And the color, in addition to being decorated with Christmas hats made with strawberries and marshmallows.

On New Year's Eve night, we held a theme party: NEON PARTY, so the entire hotel was decorated with this concept. Clients enjoyed the experience of arriving at the buffet, where they had to decorate with Happy New Year stickers, placing them where they wanted. At the same time, they had to make a wish for the New Year. We also used pineapples and painted them in colors, placed boxes with the shellfish, and the lights of the projections were reflected there.



During the party, we recreated the neon bar set with lights and colored glasses, where the protagonist was the main drink called Happy New Year, based on champagne and various flavored jellies, to provide a different experience in terms of the color and flavor of the glass.



Fantastic Nights

By: Mijaíl Nicle Zúñiga, Executive Chef

Two magnificent events were held at the Dreams Royal Beach Punta Cana hotel to celebrate Christmas. First, we presented a traditional Christmas buffet in our World Café Restaurant, with a great gastronomic variety, which undoubtedly managed to exceed our guests' expectations, who enjoyed an excellent dinner. They also wanted a fabulous Christmas atmosphere and, in turn, a fantastic and creative entertainment program that included a great magic



show and Christmas dance.

For those guests who wanted a more private and memorable night with their partner, friends, or family, we made an exquisite 4-course Christmas menu in the specialty restaurants and some wine packages prepared by our Sommelier, considering the different tastes for drinks.

Rounding out the festivities came December 25, and what better way than to start a sunny day in the Caribbean with a Dominican-style brunch? Our guests were delighted by this experience. On New Year's Eve, we wanted to host a very luxurious gala dinner; we had many ideas and plans, but there



was one detail that we could not ignore. Our hotel is family-friendly, so we brainstormed ideas with the entire team to plan a fabulous family experience. The entertainment featured a 7-person choir singing Christmas carols, focusing the last activity in the evening on a majestic circus with magicians, acrobats, and clowns.

As for the food, we offered a special 5-course menu, which made our guests enjoy a wonderful evening. Our buffet opened its doors with an excellent variety of gastronomic products of the highest quality, highlighting the seafood station without underestimating the rest of the products from different parts of the world.

On that night, we exceeded the established goal for wine sales, with a new record for total sales for the month and achieving a high level of satisfaction from our guests: It was a fantastic night!





Recycled Decorations

By: Raúl Castro, Food & Beverage Manager

December season is one of the most colorful of the year; at Sunscape Akumal, the Steward team launched their creativity to reuse materials that we used for decoration, attractive to the view of the guest; among them, there were bottles of sparkling wine lined with yarn henequén, cardboard, spheres, vita film tubes, dry leaves, and sand. Said activity was beneficial in terms of spending food on beverages since the purchase amount of what is required for it decreased.

The bottles were decorated with henequen thread, a material derived



from the leaf of the Mexican agave cultivated in the Yucatan regions. As for the cardboard, different Christmas figures were created, such as shooting stars, clocks, spheres, and bells.

As part of the decoration, a montage was included in the lobby, no longer following the recycling line, which included a sled and a gift box, so our guests had the best Christmas photography.





New Year's Eve: Winter Partys

By: Daniel Moreno M.,

December is a month marked by celebrations. In the western world, the main holidays in December are Christmas and New Year.

Some have to do with the renewal rites of the winter solstice. We wanted to do something different and original with black light lights. So we decorated the room with white and light blue balloons, centerpieces with stones and dry leaves painted white, robot lights in intense white and light blue colors, and other decorative elements that gave a different and cozy look.



The floral inspiration was perfect for giving our winter room an air of undeniable warmth and coinciding with the decoration with white and light blue balloons, all the table linen, chair covers, and napkins were white.

To make our garlands in the shape of snowflakes, we use the following:

- White paper bags
- Nylon thread (*regularly used for kite flying*)
- Adhesive pen
- Stapler and scissors

"This is how, using the resources around us, we can make decorations so simple that they will make our events stand out"



Then all the paper bags are glued together using a glue stick. You have to put glue on one of the bags tracing a kind of T, first on the straight side that you have not cut, and then vertically up to the middle of the bag approximately.

Glue a bag on top and repeat the process of applying the glue to glue another bag. Do it the same way with all of them. Wait a

few minutes for the glue to dry, unfold the bags by gluing the ends together. The star will appear as if by magic.

The fireworks display was another spectacular detail; at the end of the countdown, it all started with a deaf bang, followed by the drawing of yellow and greenish sparks in the night sky, culminating in an explosion of color, with blue, white lights, and orange.

In addition, all the service staff dressed in white to match the decoration.

This is how, using the resources around us, we can make decorations so simple that they will make our events stand out. Centerpieces, decorations for New Year's Eve dinners, and more we can do with DIY, looking for information on social networks and the Internet.

Together we can!





Sales Innovation

By: Alberto Valenzuela, F&B Manager



In these Christmas and New Year festivities, where everything is love and peace, the entire Zoëtry Agua Punta Cana team was focused on leaving memories for our guests with different gastronomic implementations and sales strategies.

In this way, thinking of increasing sales at the end of the year and simultaneously satisfying the guest, we created a VIP area in the lobby

where a live singer held the night show. Here, we set up 20 spaces to be used only with reservations for purchasing champagne, and we offer more personalized service; The strategy consists of having the sommelier in an assigned area in the lobby and promoting reservations in the VIP area.

In this place, a stage with instruments was set up where the show would take place, while in its surroundings, different decorated and well-presented tables were set up so that customers could better appreciate the show.

By carrying out this strategy, we doubled sales on December 31 compared to the previous year and exceeded the sales objective.

This strategy was very effective and satisfactory since we had enough places for everyone and we didn't have any displeasure from our guests.



Christmas and New Year Season

By: Paola Galán, F&B Administrative Assistant



As every year and, close to the month of December, at our Hotel Secrets Puerto Los Cabos, we undertook the task of preparing for the Christmas festivities; our colleagues dedicated time, effort, passion to the organization, and promotion of the events and activities that were designed, so that our guests live memorable, unique experiences, up to their expectations.

From the first days, our hotel was dressed in all its areas, with colors and lights that announced Christmas. The aromas of our buffet menus and restaurants invited our visitors to live unforgettable experiences. One of them was lived on December 25 in our Ocena Restaurant, harmonizing the sunset, the sea, and romanticism, since we received adorable couples who shared unique moments. It was simply the perfect place to appreciate the sunset with a paired dinner, accompanied by a live show of carols and colored lights reminiscent of a Christmas tree.

Guests were received with an exceptional welcome cocktail of Christmas flavor and essence,

prepared by one of our mixologists; the chef's menu and our Sommelier's wine recommendation were a hit with the guests, and for the celebration, a good bottle of champagne.

Being Christmas, our pastry chef prepared for dessert a Christmas log they loved; no guest could eat it without first taking a photo of it and sharing it on their networks. Finally, to close the year, we offered our guests an experience with a tropical theme, with elegant decoration and lots of colors, highlighting the celebration and the many good wishes; the 4-course menu was delicious, the kitchen stood out with its presentations, and one of them they decided to reuse coconuts, which gave a beachy and innovative touch, without more or less, the drinks were previously chosen by the guests themselves



so as soon as they arrived, they could take what they wanted.

And let the party continue! At the end of 2022, we organized an after-party in our central garden with three premium quality bars and a splendid decoration that radiated light and color, giving evidence of our passion for what we do where our main objective was that guests would have an unforgettable party. On one side of the garden, our Food Truck opened since good food is



essential at a party; the shows and dances organized by the entertainment team were close behind, and fire dances and harlequins perfectly contrasted with the theme. Our band's tropical melodies and rhythms took our guests to the dance floor.

Almost at midnight, we showed off our tower of champagne glasses, which guests could help themselves to uniquely and strikingly before the countdown without missing the classic year-end grapes. Finally, we closed one of the best nights of the year with a fantastic fireworks display, and that is how we also started with our guests, dancing to the rhythm of the DJ, full of joy and enthusiasm, a year that, without a doubt, will be better than the previous one.



"May the season of Christmas and New Year fill your heart with serenity and harmony"



Good Night of Roasts & a Gatsby New Year's Eve

By: Felix Pilier, F&B Manager

We took full advantage of the new proposals and all our resources to provide comfortable, unique, and memorable experiences for all our guests who visit us on these dates to party and celebrate at our emblematic hotel.

For Christmas dinner, we held an event on the beach with the Christmas barbecue concept at an additional cost to increase the non-package income; our kitchen and pastry team took great care preparing



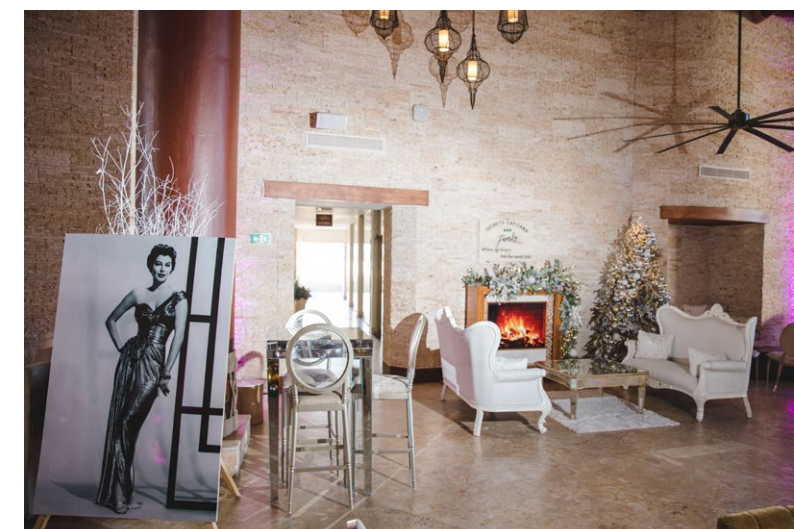
different cuts of grilled meat, such as Tomahawk, Rib eye, T-bone among others, all this accompanied by decoration and live music that the entertainment department provided.

And, of course, something that we cannot put aside was our 2022 New Year's Eve party to welcome the year 2023; the theme of our celebration was Gatsby night in the lobby, taking advantage of the view, the lights, and the waterfall of our majestic lobby, The decoration was in charge of our room division, Elvira Gil and Susana Rondon, our comptroller, whom every year combine their creativity and elegance to create memorable moments as a team. In addition, our guests enjoyed the live band sponsored by the entertainment department.

For the New Year's Eve dinner, we held a Gala dinner at the main pool with the Moon Night concept, which was well received by the cuisine, leaving good comments from our guests and significant income in wines. Dinner began with a cocktail prepared by the bars department, and the set menu was in charge of our chef Ibai Torres, whom our guests very well received.



"Our kitchen and pastry team took great care preparing different cuts of grilled meat, such as Tomahawk, Rib eye, T-bone among others"



Magic at Breathless Punta Cana

By: José Ernesto Cabrera,
Executive Chef

At the Hotel Breathless Punta Cana, we like to surprise our guests since they always deserve to have an unforgettable experience, this time we have to talk about our Gala Dinner in our Buffet Spoon, where we placed a vegetarian corner with the best selection of fresh seasonal products.

Let's talk a little about the variety of our great menu: We start with our station of crudités, pickles, and preserves, accompanied by a wide variety of sauces and dressings.



calzone, pasta, risotto, and others, complemented by our unique Grana Padano cheese.

On such a special night, you could not miss our Caribbean lobster, our famous rack of lamb, and, if that needed to be more, the duck confit. Our guests were delighted with the set-up, and the presentation of our buffet spaces took an unexpected turn.

The night was enlivened by a DJ who accompanied us until midnight in the square and helped us set a festive atmosphere. Upon arrival at midnight, the traditional New Year's grapes were distributed, and the



Charcuterie and cheeses - we have a wide variety of cold cuts, sausages, and cheeses that garnishes and nuts will accompany.

Artisanal table of our bakery workshop since it is a space where we present our homemade bread products.

On this occasion, moving to our island by the beach, we offered a fresh oyster station and a variety of shellfish such as razors, crab, mussels, crayfish, and others. To satisfy our guests, we also had various marinated fish, such as salmon, trout, tuna, and anchovies.

PATE AND TERRINE STATION

Sea fork and land fork. Bella Italia station offers you an experience with a wide variety of pizzas,



glasses of champagne and the arrival of the new year were accompanied to end our event full of happiness.





Night of San Silvestre

By: Felipe Bancelin, F&B Manager



The night of San Silvestre, one of the most significant nights in Colombian homes and the Caribbean Region, represents the culmination of the year and where its last night is celebrated in an iconic way. According to tradition, this date brings with it the overflow of emotion and acceleration

of people to achieve the previous tasks of the year and to reach the meeting places to share with family and friends, saying goodbye to the year that is leaving and receiving the new one.

The fantastic Heroica, as Cartagena de Indias is known, is a place with an ideal location for tourists who visit us allows you to enjoy the incredible views and the gastronomic variety that surrounds this historic city, offering a warm and opulent atmosphere during your visit; for this reason, hotels organize great parties for their guests and make a place of passage a unique destination to enjoy this festivity.

Located on the northeastern outskirts of Cartagena, Dreams Karibana Cartagena Golf & Spa Resort has been preparing for months to provide and offer our guests a night full of magical experiences



"Spectacular petit fours station to delight palates with the best typical desserts of international and local cuisine"



at the height of Cartagena de Indias. We begin with a top-quality setting, reflecting the glamour, elegance, and luxury that characterizes us in each of our services, accompanied by a buffet with a high culinary diversity of live stations with unique cuts of imported meat, grill, charcuterie, oysters, and seafood in ice sculptures and ending with a spectacular petit fours station to delight palates

with the best typical desserts of international and local cuisine.

As an added value, our mixology experience was relevant, opening up the creation of cocktails from molecules with the implementation of different utensils, such as the flavor blaster. Our guests desired this experience since it produced a post-consumer expectation and created an opportunity for taking photos and videos for their social networks. Finally, we end this evening with one of the most representative traditions of Colombia, giving each family the famous "old year rag doll", which is burned along with the statements you want to leave behind and the resolutions for the coming year—a new experience for many, a tradition for others, but in the end, unforgettable memories.

That is how the great night of San Silvestre was; wishing to have the opportunity next year to have more spectators who want to live a different experience at Dreams Karibana Cartagena Golf & Spa Resort.



In 2022 We Achieve More!

By: Tomás Solano, F&B Manager

Behind a great day are long hours of organization, communication, planning ideas, and the conviction of obtaining excellent results. When we decide to work as a team, better options emerge, there is more coordination, and we look for solutions to situations that may arise.



In these festivities, our primary focus was teamwork and complex planning before the events to guarantee their proper execution.

The week began with the coordination of the dinners for all the guests four days before the celebrations, which allowed us to have complete control of the capacity of the restaurants in the five available seating areas, avoiding waiting, long lines, and crowds in each center of consumption. Unlike previous years, we focused on welcoming guests. Additionally, we had more hosts and podiums to expedite their entrance to the dinner.



To distribute the wines in an orderly manner, the tables were numbered, and with the collars made, we identified the tables to which each bottle belonged; one of the most significant points for the guests was the variety of food, so we placed minimalist tables in the buffet to create additional stations and achieve a great diversity of products. According to our guests' taste, the menu in the à la carte restaurants included a trilogy of salmon, shrimp, and a premium cut of beef; every detail was transcendental so that the night was beautiful.

The excellent result does not arise from one person; it is the equivalent of the effort of a great team that does not give up.



Pasta Alla Ruota

By: Onofre Pol Matheu, F&B Manager

Through teamwork, an ordinary experience becomes extraordinary. A quality group thinks better than two heads. As a result, we have developed innovative concepts and ideas to surprise our guests during the year 2022 at Dreams Palm Beach.

New ideas and innovative concepts have been developed to surprise our customers. We could not pass up this excellent opportunity to share a successful performance with our guests in this edition. Alfredo pasta with garlic shrimp alla ruota brings together all these characteristics. "Alla ruota" in Italian means "at the wheel" in English, and It is one of our most popular requests at the Portofino restaurant.



HERE IS A TIP - To accompany this dish and to enhance the different aromas, we generally advise customers to choose a wine made from a Pinot Noir or Chianti grape; they are characterized as fresh, pleasant, and fruity wines with a subtle and lively profile, velvety tannins and a balanced and elegant finish.

Finally, the success of this experience was only possible with the contributions and brainstorming of the different colleagues involved in the process. Once again, it is demonstrated that TOGETHER WE CAN!

There are dishes born to be stars because of their taste, because they are especially authentic, or because the way they are prepared is original and, above all, very striking. We are talking about a technique called mantecare, which means shaping a homogeneous, creamy, and uniform mixture in which Parmesan nourishes spaghetti and other types of long pasta inside a massive wheel of cheese. Sounds spectacular? Well, it tastes better.

difference and allow the senses to enjoy a unique culinary moment.

The client will remember the visual, the originality of the presentation, and the taste of the recipe's elements. The idea for this presentation arose to give the dish a more beautiful image and a more elegant and light appearance.

The appearance, presentation, and combination of colors, textures, and flavors are essential to capture the attention and whet the appetite of the most reticent customers. We have to highlight the freshness of the shrimp; we serve the pasta al dente and aromatize it with an original sauce. All these details will make a





The True Magic of These Holidays is Born in The Kitchen!

By: Israel Gata, Executive Chef and Fernando Sánchez



At Secrets Royal Beach Punta Cana, the Christmas holiday celebrations began, notable dates of the year to celebrate with family, couples, and friends. Like every year, our 2022 Christmas program was designed considering even the smallest details to offer a lot of fun, taste, and flavor to make our guests live new experiences. We all keep fascinating memories of these moments.

As tradition dictates, these festivities accompany a gastronomic menu that makes up the evening. It is here where our chef Israel Gata and his team of professionals, in their kitchen, had the opportunity to mix efforts, joy, passion, love, and work in a team to present a selection of local and international dishes accompanied by cooking and preparation techniques to satisfy all the palates of our guests and visitors and incidentally achieve a

grand Christmas Eve celebration, accompanied by a good decoration and setting of the place.

To close this great evening with a flourish, our Chef and his team wanted to surprise and pamper our guests by sending to their rooms



Its origin dates back to 1495. During the luxurious Christmas banquet offered by the Duke of Milan, the dessert was burned, a young cook named Toni had the idea of adding yeast and candied fruit, and the Duke loved it, and thus the dessert was born: Pane di Toni. Later, in 1821, Panettone became a symbol of freedom in Italy. Candied red cherries and green citrus replaced raisins and fruit, creating the red, white, and green Italian flag—a Christmas bread with an extraordinary story and an exceptionally distinctive taste.

Pleasing our guests has always been our primary task and the most excellent satisfaction; without



special attention to the Christmas Eve discovery, one of the Christmas dishes in the world that has had the most internationalization, is the panettone. So, our pastry and bakery team got to work to prepare, together with chef Maximiliano, this fantastic Christmas bread, fluffy in the shape of a dome, in its standard version filled with raisins and candied fruits. Here is a bit of the history of this delicious bread from an Italian tradition we made this year, dedicating it to our GM, Domenico Cacace.

a doubt, we will continue working on continuous improvement in all our areas. A new year is coming, full of goals, creativity, and passion for making many more dishes with love, power, and dedication.





Improvement Processes

By: Yocasta Vargas, F&B Administrative Assistant



Breathing in the aroma of dinner, the family harmony that this beautiful time presents, and family coexistence and tradition make this night the most extraordinary and long-awaited celebration of the year.

The Christmas dinner and New Year's Eve dinner is the propitious moment that many people wait for throughout the year to enjoy preparations, tasting, and the moment of meeting, which are in themselves the essence of the night, and one of our objectives is that all participants wear a smile drawn on their face, making known the happiness of this beautiful meeting.

That is why at Sunscape Puerto Plata, we prepare, unlike other years, our majestic Christmas and New Year settings with the most exquisite



dishes and drinks, such as our "Stuffed Turkey" and Sautéed Shrimp in Jerez among other dishes and desserts prepared by our Executive Chef and our Pastry Chef. As always, our main objective is to improve customer satisfaction.

We carried out an action plan to increase our non-package income where our collaborators were aware of the current scores in SSH, Trip advisor, Review pro, and others. The staff helped us at all times to raise our non-package income.

We made a setup in the allusive terrace area for our customers and created a package that included a New Year's Eve dinner plus one bottle of champagne; these were offered from 100 dollars per person, which was a plus to increase our non-package income up to 30%.

Happy Holidays and Happy New Year!



"As always, our main objective is to improve customer satisfaction"





New Year's Eve 2022

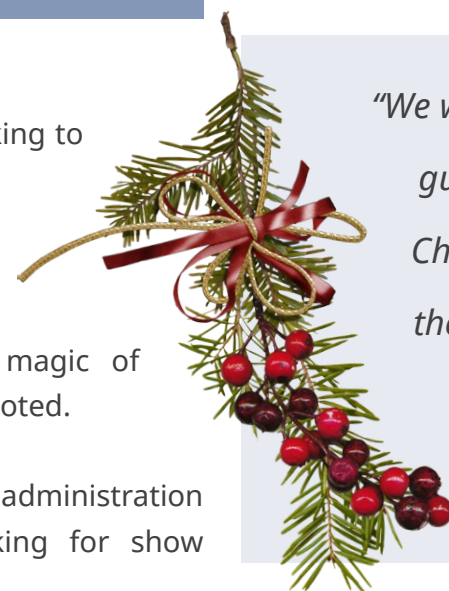
By: Ricardo Mondragon, F&B Manager

THE ARRIVAL OF SANTA

We are constantly working in synergy and seeking to bring magic to all our Guests and Partners.

We focus our planning and organization on achieving better satisfaction results in this Holiday season 2022-2023, where the magic of entertainment and gastronomic activities was noted.

In coordination with the entertainment and administration departments, we took on the task of looking for show



"We were able to satisfy 750 guests by offering them a Christmas Eve dinner, where the culinary experience and Christmas carols shone at night"



alternatives. Among them was the arrival of Santa by jet ski, where the children had the opportunity to see him arrive, play and give them their gift cards.

CHRISTMAS EVE DINNER

This year, thanks to the opportunity of our vacation business, we were able to satisfy 750 guests by offering them a Christmas Eve dinner, where the culinary experience and Christmas carols shone at night.

At the same time, we had the opportunity to move our wine and spirits sale to the night of December 24 and New Year's Eve with wine stations.

PREHISPANIC SHOW

To retain the flavor of Mexico, the roots and its Pre-Hispanic culture revived ancestors' rituals.



Christmas by The Beach and New Year's Dinner

By: Guadalupe Herrera Martínez,
F&B Administrative Assistant



purchasing bottles of wine. The event was a complete success, reflected in our guests' comments.

NEW YEAR DINNER

Closing the year with a flourish, we organized a grand gala dinner in the square, with a magnificent view of Tangolunda Bay. The goal was to surprise our guests with all the details designed for them: from the decoration of the buffet, the delicious welcome drinks, the unique setup and lighting, and the select variety of food; the evening was a complete success.

CHRISTMAS BY THE BEACH

At Dreams Huatulco Resort & Spa, we look forward to the December holidays for the opportunity it gives us to surprise our guests with the different and unique dishes that we prepare especially for them, and this year was no exception.

This December 24, we organized a special buffet in our World Café restaurant, with a wide gastronomic offer and decoration according to the date, including a colorful selection of typical



To promote the sale of wines during this night, unique tables were reserved with the purchase of wine and champagne. As a result, our guests could have a privileged view of the fireworks and the musical group that entertained the wonderful evening. As a result, that night, we exceeded the established goal for wine sales and received excellent comments from our guests.

By: Adrian Mundo, F&B Manager

Dreams Los Cabos is characterized by starting the holidays with great spirit and enthusiasm from all colleagues. We start with our “Christmas Tree Lighting.” This spectacular tree had a unique and memorable theme; for this event, everything was accompanied by an incredible confectionery table and delicious savory dishes. The dishes presented during the festivities were classics, with a twist on the best presentation techniques for assemblies.

New Year’s Eve Festivities



The arrival of Santa Claus was one of the most anticipated epic moments since our dear friend arrived with a very peculiar style that characterizes him for not losing that essence.

New Year’s Eve 2022 at Dreams Los Cabos had a magical dinner and location, which made our guests and colleagues enjoy this excellent night; each consumption center had a special menu from which our guests could choose and spend a wonderful evening. Furthermore, this great event had a spectacular track and screen so that our guests could enjoy the famous countdown and receive 2023 with the best attitude and fireworks.

To achieve our non-package income, we set ourselves the task of having VIP areas within our events with premium wines and spirits. We cannot leave aside our famous Bali beds, which also are non-package income, had a wide variety of premium wines and food exclusively attended by one of our star service colleagues. Our sales station was characterized to publicize the events of these dates, carry out the sale of wines, and increase income.

All this could not be achieved without the excellent organization of the entire F&B department, directed by Adrian Mundo – F&B Manager. The excellent communication resulted in our December events and great feedback and positive satisfaction from our diners. Thank you, 2022 and Dreams Los Cabos, for making these events unforgettable.



For our traditional Christmas dinner, a Mexican setting was made with those Christmas touches that made our guests feel at home in our Dreams Los Cabos. And what to say about our exquisite dishes with that Mexican touch that embraced and made our guests happy.

“The excellent communication resulted in our December events and great feedback and positive satisfaction from our diners”





Conclusion 2022

By: Fernando Pulido, F&B Manager



The creativity of the team and the commitment of all the staff at Secrets and Dreams Bahía Mita made both events successful, closing operations with a flourish. With gold and silver, the setting looked spectacular; the culinary team gave their best effort, and an abundance of typical seafood from the Mexican Pacific, cooked at the moment by our Chefs, adorned the night; our evening could not end without the spectacular closing with fireworks, framed by the beautiful setting of Banderas Bay.

Our guests thoroughly enjoyed their events, and the team scored yet another achievement by successfully achieving the non-package sales goal. Undoubtedly, much to be thankful for and even more to improve.



As expected, the year ended, and with it, the time to celebrate the achievements, recount, and seek improvement in areas of opportunity, a challenging but very productive year, out of the ordinary, full of challenges, surprising results, and achieved goals that consolidated Secrets and Dreams Bahía Mita as an excellent hotel. Given the characteristics of our resorts, we organized two simultaneous events to close this extraordinary 2022.





Closing the Year with Versatility

By: Juan Chávez, F&B Manager

The twelfth month of 2022 arrived with a strong tendency to break records and promising occupancies. In advance of each year, concepts were defined for each hotel and generated expectations for both with their graphic advertising schemes and expected setup.



Secrets Vallarta Bay represented an event with histrionic accents in reverence to ballet and unwrapped history of the same kind and its evolution to entertain a Big Band of 24 elements that accompanied the dinner service until taking guests to create an atmosphere of party and celebration closing with fireworks at midnight. The chef was in charge of creating dish by dish, a divergent line that only deserves a new year and its high expectations for a banquet of height.



Dreams Vallarta Bay represented a proposal for the creation and combination of the cultural hallmarks of Mexico, showing its traditions and mystique of its customs, with an expectation that was enlivened by a theatrical dance performance and a detailed sample of how the subject is addressed in Mexico of death and its musical color accompanied by the gastronomic richness that dresses each critical date. A 20-member Mariachi gave way to the first minutes of 2023, illuminated by open-air fireworks. The culinary team undertook the task of representing Mexican culture's versatile flavors and textures without losing the taste of international sections of a Buffet for all markets.

Before the New Year holidays, on December 24, the property

offered our guests a banquet that opened the curtain on Christmas and the arrival of Santa a day later. With the opening of receiving an evening with a meal that offered stuffed turkey as the primary reference but that allowed the palate to open up to dishes that dared to mix colors, aromas, and textures of international relevance, the entertainment team predicted a night of atmosphere with the smell of apple, cinnamon, and its Christmas show that gave us the space to capture great scenes and memories in photographs that our eager guests wanted to keep.





Circus and Magic

By: Aylin Villarreal,
F&B Administrative Assistant

We are receiving the year 2023 with a New Year's celebration in front of the beach, enjoying a buffet dinner on the esplanade of our pool, accompanied by fireworks lighting up the Puerto Vallarta sky.

On this occasion, *"Circus and Magic"* was the night's theme: delicious food, unbeatable views of the Bay of Banderas, live music, and a great show with 360% visibility for all attendees.

This grand celebration took place with a large main entrance, receiving our guests with a welcome



cocktail on a colorful display; during the event, the entertainment department carried out the main Circus show with incredible acrobatics and simultaneous water performances on two stages, with 1:1 magic on the different tables of the hotel, amazing guests and visitors.

The fabulous international buffet, prepared by our Executive Chef Héctor Moreno and his kitchen team, created an extensive gastronomic environment of different stations and dishes according to the different tastes of our guests, resulting in a mixture of flavors and textures that ended up surprising to our diners.

On the last night of the year, the countdown began! We received the year 2023 with joy and hope, thanking the results of 2022 and enjoying the rest of the evening with DJ music and the fireworks show throughout the Bay of Banderas... Happy New Year, 2023.



What Did We Do at Zoëtry Casa del Mar Los Cabos?

By: Juan José Salazar, F&B Manager

Our New Year's Eve dinner at Zoëtry Casa del Mar Los Cabos was with the best preparations, anticipated so that it would be the best, with the firmest objective of offering the event at the height of the 2022 year-end date, characterized by the luxury, variety, and quality of the products and services of this excellent hotel. One of our house stars, Juan David Velazquez – Executive Chef, showed off a spiced artisanal bread that was made in the most rustic way, following all the lines so that this product is natural without many preservatives. In addition, let's not forget that dinner was made with 100% organic and regional vegetables; from a small town in BCS called Miraflores. With this trend, we achieve that our guests enjoy a truly natural dish in all its senses.

For dinner, we added one more dish, which was undoubtedly successful among all our diners; vegan shrimp accompanied by flavored rice and curry sauce. We cannot put aside our dishes with the most

select proteins as they were; beef medallion, Chilean sea bass with organic vegetables, and lobster with arugula risotto from which our guests could choose their main dish.

December was characterized by events that had the objective of surpassing the previous ones, so we set ourselves the task of placing a permanent stand that guided all our guests and non-guests toward the information they needed to decide to pass with us tonight. Also, the champagne display behind the stand had a role in selling champagne and wines for that particular night. Finally, our fantastic staff took it upon themselves to form a team to promote the sales; these



colleagues know how to read between the lines and anticipate the needs of our guests, and what better way to do it than by promoting these significant December events.

The day of the event finally arrived; salad stations, cold meats, seafood, and desserts awaited our guests, the Black & White decoration according to our pre-established theme, the colleagues in black and white, the stage looking spectacular, and our operating team Zoëtry Casa del Mar, ready to receive and enrich the atmosphere of that night. What result of this incredible night? The best comments and reviews from our guests and colleagues were valued and rewarded for such hard but satisfactory work of the day, all in the hands of our excellent F&B Manager, Juan Jose Salazar.





Receiving The New Year with the Joy of Latin America

By: Julio Aguilar Paz, F&B Team

The Breathless Cabo San Lucas team held a theme party to receive this new year, 2023. Focused on the joy of Latin America, the evening was harmonized according to the theme, as special guests were Mr. Andrés Mijangos and Mr. Roger Garcia; they created magic in the environment with their rhythm, infecting the entire audience with pleasure.

In addition, personalized service was provided with signature cocktails made by Vianey Peralta using bitters made at home by our cocktail specialists, using products from the region such as damiana and herbal products; the infusions were an essential



part of this experience. To personalize the service, the guest was allowed to choose the elements to create their cocktail.

In addition, our magical night was complemented by the gastronomic proposal of our Chef

Hugo Magaña and his team,

with different activity stations, such as artisan bread station, cold meats, and fresh seafood station, accompanied by regional sauces, among others. The barbecue station took over the night, which consisted of premium pieces of Tomahawk, Rib eye, New York, Rib, and artisan chorizo. Additionally, a vegetarian station was placed where the guest could assemble his salad with organic vegetables,

tofu, and couscous. And as a final touch, the pastries and our personalized cookies were the guest's favorites, all made by our pastry chef Francisco Guerrero and his team.



"The barbecue station took over the night, which consisted of premium pieces of Tomahawk, Rib eye, New York, Rib, and artisan chorizo"





VIP Rooms to Welcome the New Year

By: Omar Gasca, F&B Operations Manager

A little push can create excellent results. For example, during the pre-sale for our New Year's Eve dinner, the VIP area was sold out just a few hours after it started due to its design and exclusivity since it was located on a raised platform with lounge rooms, premium bar service, and appetizers that would make a unique experience for our guests.

Having the impulse to continue offering more exclusive areas for our guests, it was coordinated with the entertainment team. Banquets to make one more area for couples just below the VIP area on a platform on the sand where access would be made by purchasing a bottle of Champagne at a special price. Our guests would receive the year with an excellent view of the stage, which was a complete success and sold out the same day it was on sale.

The success of these two strategies was that the agents in charge of selling the bottles asked for more exclusive areas, and they felt the excitement of continuing to up-sell. Finally, it was time to take advantage of the team's motivation to do something epic. With a bit of madness and teamwork, an additional exclusive area was placed in the garden with the purchase of Champagne at a special price, which, like the previous ones, was sold out.

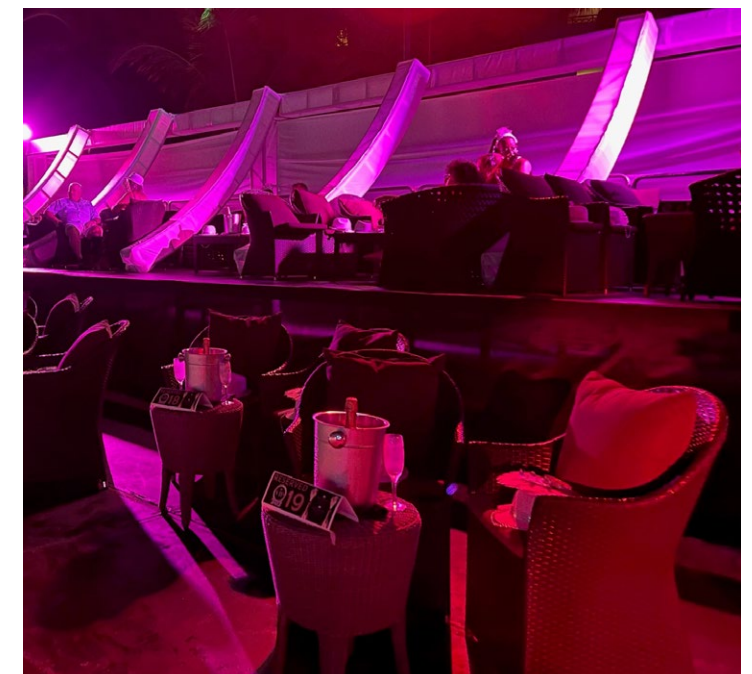
The income from the up-sells for VIP and exclusive areas was approximately USD 13,000. The total sales at the end of the year allowed us to reach 3rd place in the region for the first time in the hotel's history and 13th among all hotels. But more than the number made in sales,



the teamwork and the support of the leaders to carry out everything that this event involved was essential for the project's success.

The only way to know if something can work is to risk doing it and think positively. The team is already thinking that more will be done in 2023 and not only reach the goal but also exceed it because there is no doubt that: Together, We Can!

Success for this 2023.





Magical Nights

By: Jorge Blancas, F&B Manager



To create a unique and permanent night in the memory of our guests for a lifetime, we decided to hold our last night of the year with the theme “*Magic.*” We put our knowledge into practice to achieve extraordinary things with the help of magical beings and forces that characterize our excellent work team. The Dreams Las Mareas team focused on the themes of fairies, magic, enchanted forest, and Alebrijes.

Starting from this, the team dedicated themselves to creating different settings in the event areas so guests could decide where to be during the party to receive the new year. As a result, we proposed four areas covering all the scenarios alluding to magic.

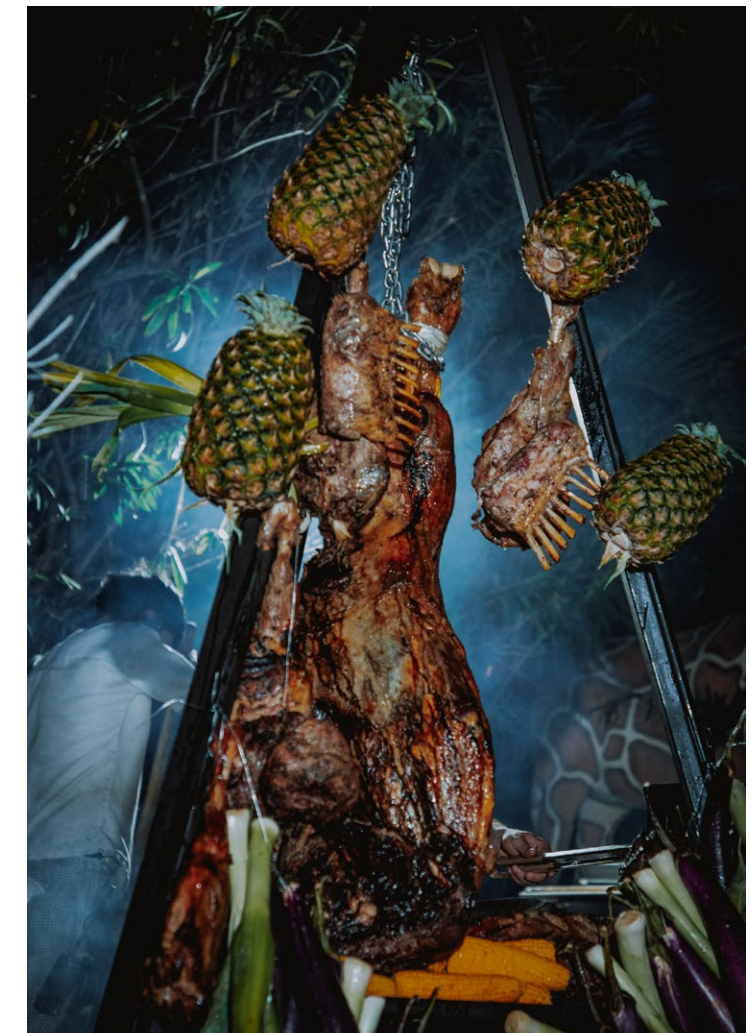
We begin by setting our sales goal for the year-end festivities. The team was always encouraged to focus on the plan, which sounded difficult but was possible.

We created different sales packages which contained wines allusive to the different sections and thematic scenes; with this, each guest had the opportunity to participate and decide at all times the atmosphere of magic to receive our new year.

With excellent organization by all the departments, we created magic from the stand, where we explained to our clients the theme and how they could enjoy the last party of the year to the magic created by our fantastic kitchen team. Creating sales packages, a good sales pitch, and suggestive selling allowed us to use our imagination, creativity, and enthusiasm, which was a resounding success.



All this allowed us to exceed the sales goal that, at some point, we thought would be impossible. Still, we learned that with great planning, excellent execution, a positive mentality, great teamwork, and a winning approach, goals are achieved.





Sawu Bona

By: Julio de la Torre, F&B Manager

"I see you" ("Sawu bona" in the Na'vi language). In the Avatar movie, the two protagonists used the expression I SEE YOU, which is a concept that means I see "your soul". Your true essence, I know who you are. I respect you; I greet you; I honor you; I recognize you; I receive you... I connect with you...



Our motto was to connect with our guests and make their stay a memorable experience. The New Year's Eve event allowed our guests to connect with the magic of Secrets Papagayo through the show, the decoration with natural and colorful ornaments, and a gastronomy offer alluding to the theme of the night in its colors, textures, and flavors to celebrate such an important event.

Chef Jose Castro, together with the kitchen department, gave us a gastronomic sample in which diners enjoyed different



textures and flavors with a six-course dinner; the names of each one were based on places and characters of the theme that together with our Sommelier Iris Umaña undertook the task of making an excellent selection of wines appropriate for the menu to make a good recommendation to the diners to carry out the perfect pairing; thus achieving the proposed goals of non-package income.

Likewise, without forgetting to mention that for this beautiful event, our bar manager Yelson Montoya together with his team, worked on the creation of the welcome cocktail, preparing infusions of cinnamon, pineapple and cloves, and some other ingredients to complement an explosion of aromas and flavors making use of modern mixology. Said cocktail was named Neytiri, as one of the Avatar characters, which our guests highly accepted since they requested it in our bars days after the event.

Regarding the assembly of the tables, the food and beverage supervision team undertook the task of innovating the centerpieces using dry leaves and fluorescent paint that, together with some lamps, provided a sensation of brightness and enhancement to the assembly.

The organization and inspiration of the Food and Beverage team, the special participation of Chef Joser



Castro, the creativity and production of Entertainment, and the involvement of the entire Secrets Papagayo team, said goodbye to 2022 and welcomed an excellent 2023.



"Bar manager Yelson Montoya together with his team, worked on the creation of the welcome cocktail. Said cocktail was named Neytiri"



International New Year's Celebrations

By: Alejandro Viramontes, F&B Manager

Clients from all over the world visit our hotels, and generally, our parties are focused on having a party or celebration to receive the new year together based on our time zone.

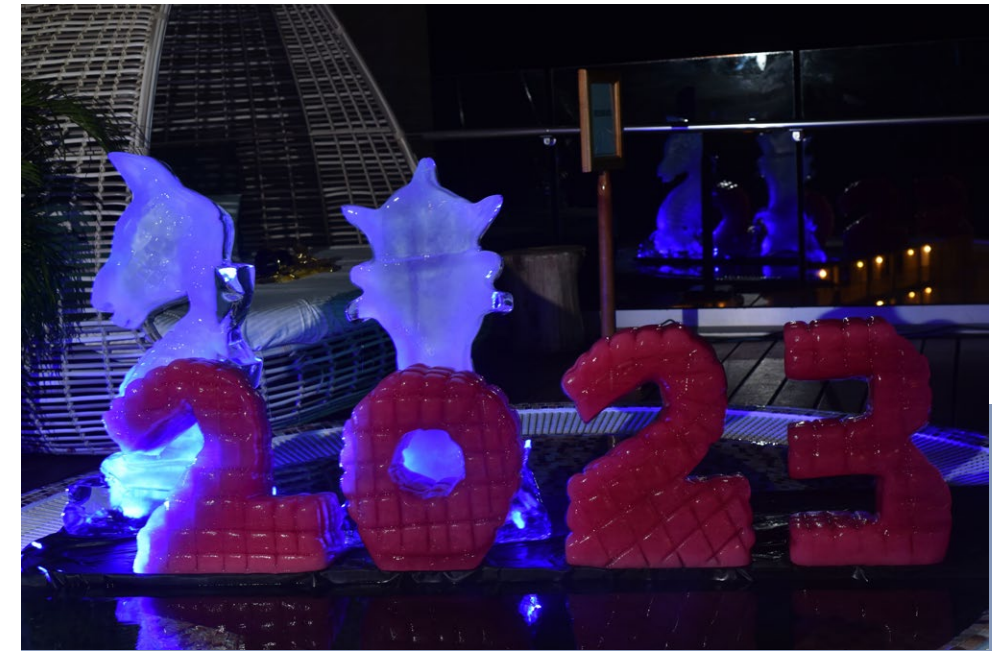


At Secrets Wild Orchid / Secrets St. James Montego Bay, we thought outside the box, putting empathy and creativity. For example, we developed what we call *"European New Year's Celebration"*, where in our main bars like Barracuda in Secrets and Wink in Breathless, we put a countdown special so that our guests from the European Union could celebrate the new year together



with their families at home, which was a success!

The countdown accumulated more than 80 guests at the same time from countries such as Spain, Germany, and France, who were delighted with having a space specially planned for them, the union and joy of toasting together with their relatives, accompanied by



live music, canapés and where the *"POP"* of the champagne did not stop sounding.

The same celebration was repeated an hour later with our guests from the United Kingdom, where we again toasted with them to receive the new year away from home in the company of their family and friends, where nearly 60 guests were gathered.

This celebration created a positive vibe in our guests from Europe; the positive comments were seen in all our surveys and social media platforms, a pleasant experience that became a GREAT IDEA and a WOW moment for all of them.

Many of our guests checked out in later days, and a large part of them left happy for this great little detail; it was even so well received that many of them plan to return in 2023 and repeat the experience in our renowned hotels.

Happy New Year, 2023!





Christmas Eve and New Year in San Martín

By: Myrlaine Carmont, Restaurant Manager

Christmas Eve and New Year are extraordinary moments on our Island of San Martin. For us at the hotel, it is a time to share joy, happiness, and love. At that moment, we welcome our guests to a secluded spot in the theater on Christmas Day with a 6-course meal:

For the first course, we had oysters, the second tuna flambé, we could not miss the foie gras as a third, followed by the sorbet (*to cleanse the palate*), the main course was the Stuffed Chicken, and we finished with the crunchy basket with red fruits.

During this occasion, for entertainment, we had the Bottle Neck Boys after the creole dancers, then a live band to finish off the dinner, and for the people who were looking for a party, we finished off with a DJ until 2:00 am.

As for New Year's Eve, it was magical: A buffet with such wide varieties and live stations. Each area was made up of a French cheese station, a sushi station, a foie gras station, a Beef Wellington station, a charcuterie station, and much more, where one of our colleagues was in charge of guiding our guests through the



buffet, taking care of each dietary restriction such as gluten, allergies to shellfish, lactose intolerance, among others.

Around the buffet, the maintenance team installed a beautiful red carpet. It was indeed a Gala. In the restaurant, all the tables were covered with a black tablecloth and a gold trail. The centerpieces included a tall vase with white and New Year's Eve accessories. In the garden, we installed round tables to give it a special exterior touch, and it was

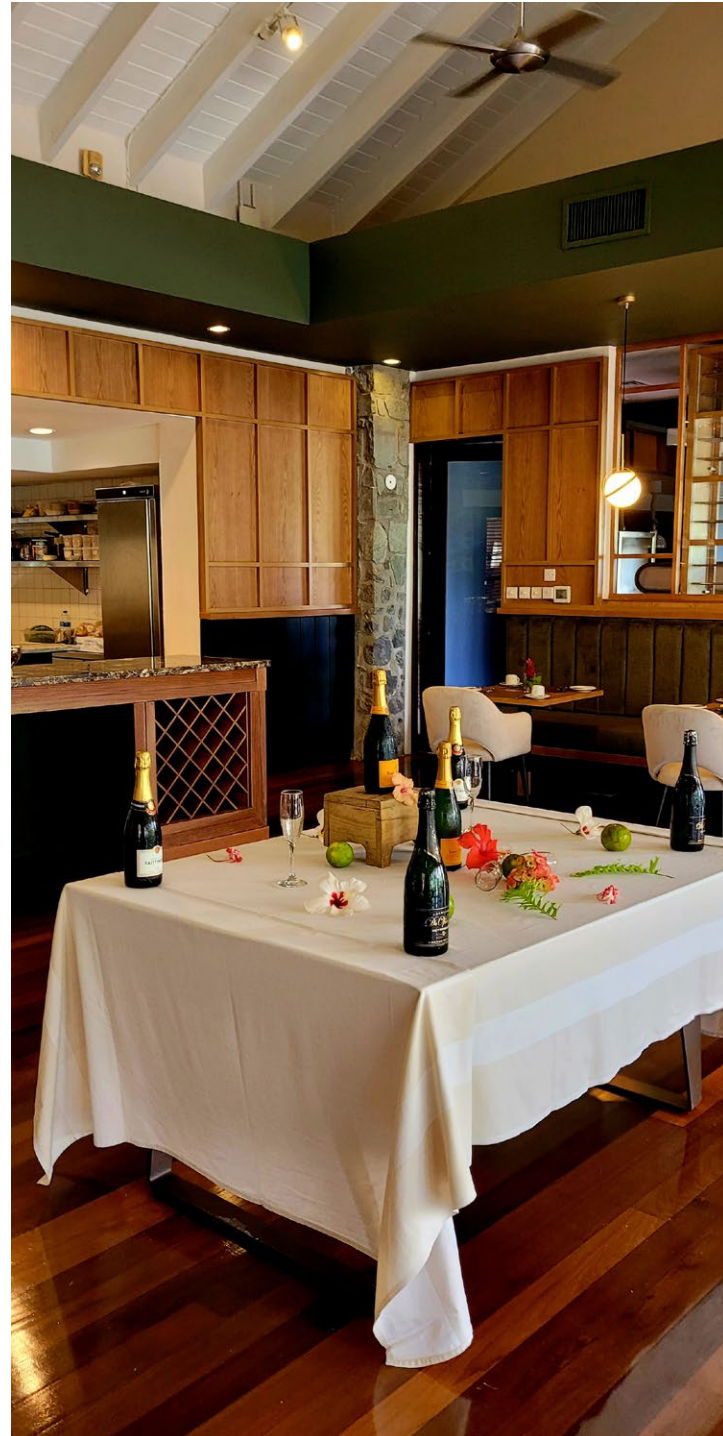
beautiful since we had guests accompanied by their dogs. They were happy to see that their pet was part of that memorable moment—the last and first day of the year.

After dinner, everyone was escorted to the restaurant on the beach, and there was a live band and open bar. The beach was equipped with chairs for guests to relax, drink champagne and watch the fantastic fireworks.

What's so good about our beachfront restaurants? First, we have a spectacular view of our neighboring island of Anguilla, with five different places for fireworks. Then, right after the fireworks, we had a one-person lighting show at sea with spectacular entertainment that left the guests speechless. We also had a fire show and stilt dancers on the beach.

Christmas and New Year are precious times for our guests. Therefore, we do everything possible to make them feel like family.





Sunset Sabrage Ceremony

By: Eddie Yam Gamboa

December is a month to celebrate. The fact that our guests come to our hotel and choose us from so many options to spend time with their family or partner; is already extraordinary. Therefore, the intention is to make them feel they made the best decision. This allows us to surprise them with some activities during this time. The idea is also to promote sales, and what better option than Champagne?

This ceremony originates from the time of Napoleon Bonaparte when his soldiers came back from battles; since they came on horseback at some point, they took a bottle and opened it with their swords. Napoleon said: "Champagne. In victory, one deserves it; in defeat, one needs it."

The appointment was at 6:30 pm in the "Observation Deck" the idea was to create a moment in which guests learn about this extraordinary wine entertainingly and interactively and to create a connection between the participants.

4 or 5 couples were invited, introducing themselves and mentioning where they visit us and a hobby or something they like.

A gueridon is assembled with the following elements:

- Cooler with the bottle of Champagne
- Sommelier Saber for Sabrage
- Blackberry liqueur called Chambord
- Local edible flowers called "bread and cheese flowers."
- White service napkin
- Flute glasses

The conversation begins, and the most important elements related to champagne are mentioned,

or example, climate and soil, denomination of origin, types of vines used, Champenoise method, and sparkling wines. Another critical point is the style of each Champagne house; Question; Why does it always taste the same when we try it? Champagne is a mixture of old wine, new wine, sugar, and yeasts that allow the continuity of the style.

Finally, the versatility of this exceptional wine is discussed; Since it can be enjoyed as an appetizer on its own, it accompanies fresh flavored entries; a classic pairing would be with seafood.



So much for affinity pairing. Let's consider that champagne also allows excellent contrast pairing, for example, with a chocolate dessert, uniting bitter and sweet flavors with the fineness and elegance of the bubbles.

During these festivities, an increase in the consumption of this wine could be observed, related to the promotion, which gave us a revenue of about USD 4000 from the total sale on December 31.



Christmas and Hollywood Glam

By: Teana Plowright, F&B Manager

At Zoëtry Montego Bay, we celebrated extraordinary events for Christmas and New Year's. With the planning of each event, we focus on the guest experience, creativity, entertainment, food, innovation, and revenue. In addition, we compare strategies we implemented last year to avoid discrepancies in the current year.

The property was beautifully decorated, and we handed out gifts to all guests during turndown, creating WOW moments, clearly not expected; for breakfast, guests were offered eggnog punch and traditional bread. Our colleagues hand out Sorrel drinks (*standard in Jamaica*), where the guests are explained a little about the history and how it is made, and we distribute Christmas sweets. Christmas carols

were played on the poolside as guests relaxed and enjoyed the sun. Here we started with wine reservations for dinner, where guests bought bottles of wine to go with their delicious Christmas dinner.

"Hollywood Glam" was the theme of the New Year's celebration. All the managers were invited to a welcome cocktail with all the guests; we created a luxurious dining experience for them, with reserved tables and bottles of wine personally selected by them the guests. The tables were dressed in gold, silver, and



black tablecloths arranged to accompany the bottles of wine. The music set the tone, with the Hastings band and guest artist interacting with guests as they walked between tables while singing.

After dinner, all the guests headed to the gala, which is a red-carpet event. This event has booths around the pool deck with personalized waitpersons for service. Two allegorical photo booths were offered to capture memories and create memories. One includes the 360-degree camera experience.

This opportunity was used to sell champagne and prepare the toast for the countdown to the new year. Massive flares were set up by the pool, waiting for the final tally. The guests were offered appetizers with glasses of sparkling wine. All of our guests participated in dance activities and enjoyed music selections from DJ Airy.

Zoëtry Resort Montego Bay promotes peace for all our guests to ensure they are relaxed and pampered. However, our holiday events involve extraordinary planning and memorable experiences.





Celebration in Paradise

By: Luis I. Hernández, F&B Manager

At Zoëtry Paraíso de la Bonita, we passionately and creatively celebrate Christmas and New Year's Eve 2022.

To pamper our guests during these December festivities, we prepare memorable experiences for all of them for Christmas Eve and New Year's Eve.

Chef Rubén León and his team delighted us with two exquisite menus: classic recipes with a modern touch for Christmas and a delicious combination of colors and textures with the theme of the four elements we had for our New Year's Eve dinner.

For his part, Antonio Díaz and his colleagues from bars created a drink for each event, putting into practice the experience they have acquired in the Bartenders Diploma and using their ingenuity with local ingredients, they offered specialty drinks. Chief Steward Florencio Chan played the part of him creating a very nice setup for the Christmas Eve dinner on the terrace of La Canoa and in the romantic spots for our dinner and wine sales for the non-package income. So naturally, the diners were delighted.

Our Sommelier, Alfredo Ordinola, along with the service team, also prepared an



assignment desk days before the events where guests could consult the menus, locations, and premium wine list to organize and plan their evening during their visit, achieving not only a great acceptance with them if not also an excellent sale.

From Zoëtry Paraíso de la Bonita, we wish you a happy 2023, hoping that you and your teams enjoy health and prosperity every day and that all efforts continually add up to achieve your goals!
TOGETHER WE CAN!





End-of-Year Program

By: F&B Team



Time passes faster and faster, and on these December dates, it is difficult to realize; that's why at Breathless Cancun Soul, we take advantage of every second, minute, hour, and day to generate the best Christmas and New Year festivities ideas for our guests.

To entertain our guests this year-end, the programming was carried out with the food and beverage, entertainment, and general management committee with a brainstorming session where we involved our restaurants and the excellent Soul room.



Every year guests are more demanding, and therefore we need to be at the forefront to satisfy and generate better unforgettable experiences for them. We began with the assembly of breakfast and lunch in our buffet, where our guests enjoyed a Christmas atmosphere and high-quality food. According to the December dates. At night they could enjoy a special Christmas menu set apart from the regular one in our specialty restaurants.

We began our New Year's Eve celebration at 1:00 in the afternoon with our SAMBA party on our Xcelerate terrace, where there were champagne baths every hour for 3 hours and various happenings; without a doubt, the high energy was noticeable, and one of our pillars such as entertainment.

At night on New Year's Eve, we focused on a large-format audiovisual production inside the Soul room, a nightclub for more than 500 people where the heart of the event was centered on our 360 bar, 6 meters in diameter, serving the best drinks for receive the new year. But, of course, we cannot leave behind our essence, champagne. Giving him the place in an M.V.P. (*MORE VEUVE PLEASE*) with a Veuve Clicquot FreeFlow, adorned with glass walls, full of windows with drinks served, a dance floor, lounge furniture, representing a fundamental part of the non-package income of the night, thus being the magnificent and successful closing at Breathless Cancun Soul.





End-of-Year Events

By: David López



One more year is gone, and with it, the end of the year arrives with all the celebrations that accompany these dates that are so special for everyone and simultaneously a tremendous challenge for the food and beverage operation.

At Dreams Jade Riviera Cancun, we propose to exceed our guests' expectations yearly by holding events to match both on December 24 and 31. Every January, we usually review the pros and cons experienced in previous years to learn from the mistakes but also the successes; that is why we get together as a team and check what we did well and our areas for improvement, including what definitely should not be done or changed completely, and then half a year later we define the topics to the end-of-year parties as well as the program.



On December 24, we had two main dinners: one in the halls and one more in the theater; in the halls, we had a buffet style, and in the theater, we had a platter to give another touch, both with a Christmas show, in addition to having three open restaurants also offering a special Christmas menu for each of the consumption centers.



In addition, we had three more restaurants open, one with a special New Year's menu and two more with menus from the restaurant itself for guests who prefer a more common dinner.

We hope this is the beginning of more years of joy and euphoria for the guests and our collaborators.



For December 31, the theme was more elaborate, with three main events

1. Dinner show in the theater, special menu, Magic Jungle Theme
2. Dinner show in halls, special menu, Gatsby Show Theme
3. Event in the central garden to receive the new year 2023 starting from 9 pm to 2 am, with an excellent atmosphere that after some closures of the year after the pandemic, such joy and euphoria had not been seen.





and color and a retro concept, we went back to the 80s! in the most natural and fun way at a party that involved children and adults. Who does not remember that game where a yellow circle ate minor points, obtaining prizes such as fruit, among others, or that video game that made us spend hours in front of the monitor? Did you guess? PAC-MAN!

We went back a few years ago to the fabulous 80s with an end-of-year party themed around the worldwide phenomenon of the

video game industry. We decorated the living room with accents and details of this era. The show was managed continuously and colorfully, along with the cold flares that entertained children and adults. The tables were luxuriously presented, but with details and colors harmonizing with the night's theme.

To complement our dinner, our executive chef Marcos Colli and the Sommelier made a spectacular menu proposal to make an excellent pairing. Three wine and champagne packages were made according to the guests' food and preferences.

The sales logistics on this occasion were carried out directly by the manager of F&B and Sommelier and course, the entire work team. The points of sale were in different strategic areas of the hotel, such as the lobby and pool, to facilitate and create a visual impact on guests and result in successful sales. Said logistics had



New Year's Eve Gala Dinner

By: Diego Pérez

Greetings, Salt & Pepper readers.

We want to share what we did for the New Year's dinner at Dreams Natura.

On December 31, we had the opportunity to celebrate our New Year's Eve gala dinner grandly in our excellent room; with a combination of luxury



"We went back to the 80s! in the most natural and fun way at a party that involved children and adults"



a positive response as we exceeded our sales goal last year and exceeded our guests' expectations with many positive comments and standing ovations received from our entire team. It should be noted that all the work done was worth it so that our guests spent their New Year as a memorable day that they would remember for a long time. We closed the event with mixes of music from the DJ and the traditional lucky grapes, causing the closing to be a complete success.

We wish everyone a prosperous 2023!



New Year's Season

By: Pedro García Galiano, F&B Manager and F&B Team

The most awaited season of the year (both for guests and colleagues) arrived, with some concerns that we all had, some illusions, and some dreams, but always remember that the season of the end of the year is more than just another season... it is more than just dates, it's a feeling, that Christmas begins and culminates with the



New Year. For this reason, at Dreams Playa Mujeres, we wanted to give a solid boost to these seasons through food themes, buffets, and bars, which would make all our guests, regardless of



age, remember these feelings as an illusion, joy, love, brotherhood for, in this way to be able to be closer to your loved ones on these critical dates.





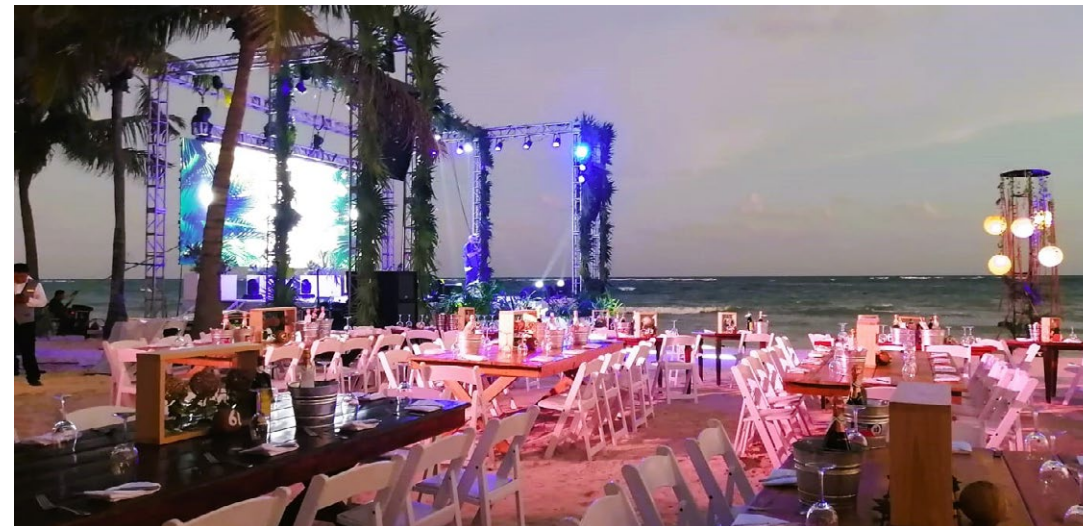
Special December DRETU 2022

By: José Luis Sánchez, Food & Beverages Manager



In short, 2022 brought a great challenge; the food and beverage department had work to do to surprise our guests.

We celebrated important dates in December, such as Christmas Eve and New Year's Eve dinner. The first one was an outdoor experience, taking care of all the details so that our guests have a great night under the light of the stars and in a Christmas atmosphere full of color,



food, drinks, and entertainment.

For the end-of-the-year celebration, the excitement began weeks in advance during the planning of the event; a set-up for 600 people was made on the beach, two buffet lines, two grills, and three bars were set up, and with 40 colleagues in the kitchen, steward, bars, service, and entertainment, this



great event was made possible in which all our guests were able to enjoy and say goodbye to the year, receiving 2023 charged with much positive energy.

Dreams Tulum wishes you the best of health, family, and professional success in this new year.



End-of-Year Displays

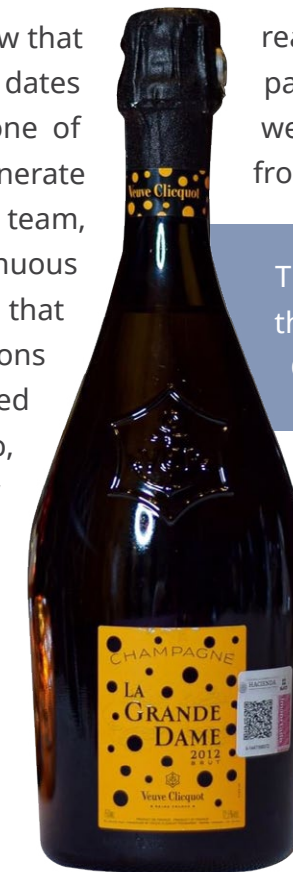
By: Noé Muñoz, Food & Beverages Manager



At Dreams Vista Cancun, we know that Christmas and New Year are dates of great opportunities where one of the main objectives is to generate non-package income; as a team, we are committed to continuous improvement, and we are aware that special events and celebrations must be planned, structured and organized in advance. So, we decided to join efforts by managing different teams within the F&B department; each group was led by a member who organized to place their displays at other points of the property and strategically in such a way that it was attractive to the guest. As a result, our

reach is more significant; in addition, sales packages designed specifically for families were put together, and where different labels from our cava were included.

The result was an increase of 20% more than our combined budget between the Christmas and New Year dinner shows.





One More Year

By: Irvin Sánchez, F&B Assistant

Ready to receive another year full of experiences flooded with flavors with gastronomic delight and, of course, accompanied by a good wine with each of the memories the team is willing to make with our guests for a lifetime.

In the last month of the year, creativity, hard work, and passion intensified in all the work teams. Still, nothing like continuing to cook and add more potatoes to the pan led us to a result full of moments that the Now Emerald Cancun family will carry in their hearts.

Very much in the style of the 20s with the Gatsby theme, it was how we carried out our traditional New Year's program. The executive, operational committee, and

all our collaborators who were characterized were also part of the enjoyment of this celebration where there was a rhythm full of music, entertainment, delicious food, and of course, for the most demanding palates, the special champagne edition.

On this last weekend of the year, we carry out our already traditional NOW WKND, being the program of pool festivals during the day and theme nights for dinners; that is, we begin the celebration on Thursday with THURSDAY COLORS (*a pool fest*) and FUSION dinner, Friday with RETRO* (*another pool fest*) and ROAST dinner.

On December 31, the twelve chimes could be heard in the distance, but with the good rhythm of the DJ at the Sunset pool, the guests were distracted during the afternoon. Finally, as sunset arrived with



the radiant sun rumbling in the clouds and the wind blowing from east to west, the incessant aroma of lobster and searing rib eye was the perfect call to all guests to get ready to begin the night in the best way.

How can you start the night? Well, very easy; a magical night is full of flavors, colors, textures, and bubbles. What better if you accompany it than with luxury entertainment?

We know how important it is for our guests to visualize a wide gastronomic offer, and it is for them that we decided to offer the

gala buffet dinner service in CARNIVAL BUFFET and main lobby, the French menu in the PARAMOUR, Mediterranean menu in the CIN CIN, and premium dinner 4-stroke pairing in the unmissable SPICE.

To welcome the year in the best way, the terrace of the MOMENTS bar with a privileged view of the stage in the main pool and where the sky lit up from the front with the pyrotechnics, Piper champagne made an appearance again, and the rhythm of the twelve chimes, we started the new year in MÉXICO. From the very first minute of this 2023, we wanted to show our Mexico to all our guests with the DF-style taco shop with a finger up.

This is how we turned the page to start writing our following recipe. Happy New Year 2023 wishes you the Now Emerald Cancun family!





Secrets Akumal, Golden Brooch

By: Ricardo Navarro, F&B Manager

The end-of-the-year festivities lead us to moments of joy, family togetherness, and reflection. The closing of the year for the hospitality industry is the most relevant, where our guests have the highest expectations. For the objectives to be achieved, the sum of the efforts of all those who work in the organization, such as the entertainment division, kitchen, public areas, Sommelier, Food and Beverages, for which we appreciate the support provided on these sensitive and family dates, therefore *"to achieve extraordinary results, extraordinary efforts must be required."*

During the Christmas celebration, we had dinner in the central pool with a capacity of 200 people with a previous reservation. Additionally, there was



a buffet allusive to the festivity, as the main focus was the turkey, which was served by our Executive Chef and your team of colleagues. Guests with a reservation had access to premium wines as part of the enhancement of the experience, resulting in a sale of USD 17,500.00, achieving the stated objective. The comments received during the event were flattering, meeting and exceeding our guests' expectations. This was possible thanks to the cooperation of each of the participating colleagues.

For the celebration of the year-end events, it is necessary to start the preparations six months in advance, where the strategy is to hold several events, thus enhancing income; At the beginning of the night's agenda, we carried out the Dinner Show in the main pool with a capacity of 200 people, with the contribution of nature they could be carried out in the setting with the hallmark of the house; the event available by reservation was a success at the same time there was a choice of restaurants open for free access, later, there was an event with a spectacular atmosphere held in the theater.

For the finishing touch, the event of the countdown with the theme of "WOW: World Of Wonders" we set up with a guaranteed capacity of 400 guests in the central pool with a festive environment, dance floor, and above all, the comfort of the space provided allowed each of the guests to

enjoy the event from beginning to end, between toasts, hugs and good wishes, the year 2022 ended and we achieved a sum of USD 85,500.00 for all our activities.

These events fill us with pride and joy, giving our guests memorable and unique experiences. Thank you, Secrets Akumal!





Christmas and New Year's Brunch

By: Fidel Castañeda, F&B Manager



In search of improving our gastronomic offer for all our guests who visited us from December 24 to January 1, 2023.

At our Secrets Playa Mujeres hotel, on December 25 and January 1, we continue to give these essential celebrations a plus by holding a brunch buffet and premium barbecue to continue pampering our guests.

Different premium meat cuts were offered, such as Rib Eye, Picanha, Top Sirloin, and Tomahawk, accompanied by a large bar of salads, cold meats, cold meats and a variety of roasted vegetables, a variety of seafood such as prawns, squid,



octopus, fish, tiger shrimp, and lobsters including an island of 5 jotas Iberian ham that was the wow factor for our guests.

This Brunch opened its doors at the "Market Café" restaurant from 7:00 am to 5:00 pm for those still celebrating with their family, friends, or partner.

The activity created satisfaction and pride for our F&B team, which received compliments from our guests for such an essential dedication on these special dates.





The Magic of Receiving Another Year



By: Jesús Alejandro Torres, F&B Operative Assistant

We are grateful for living another year full of joy, laughter, and hugs. In the company of our loved ones, we had the pleasure of sharing it throughout these 365 days. The fortune of being able to see a new year makes us celebrate the best way this 2023!

The magic of receiving another year begins with excellent preparation, which can



compete against past years, always wanting and proving to be better!

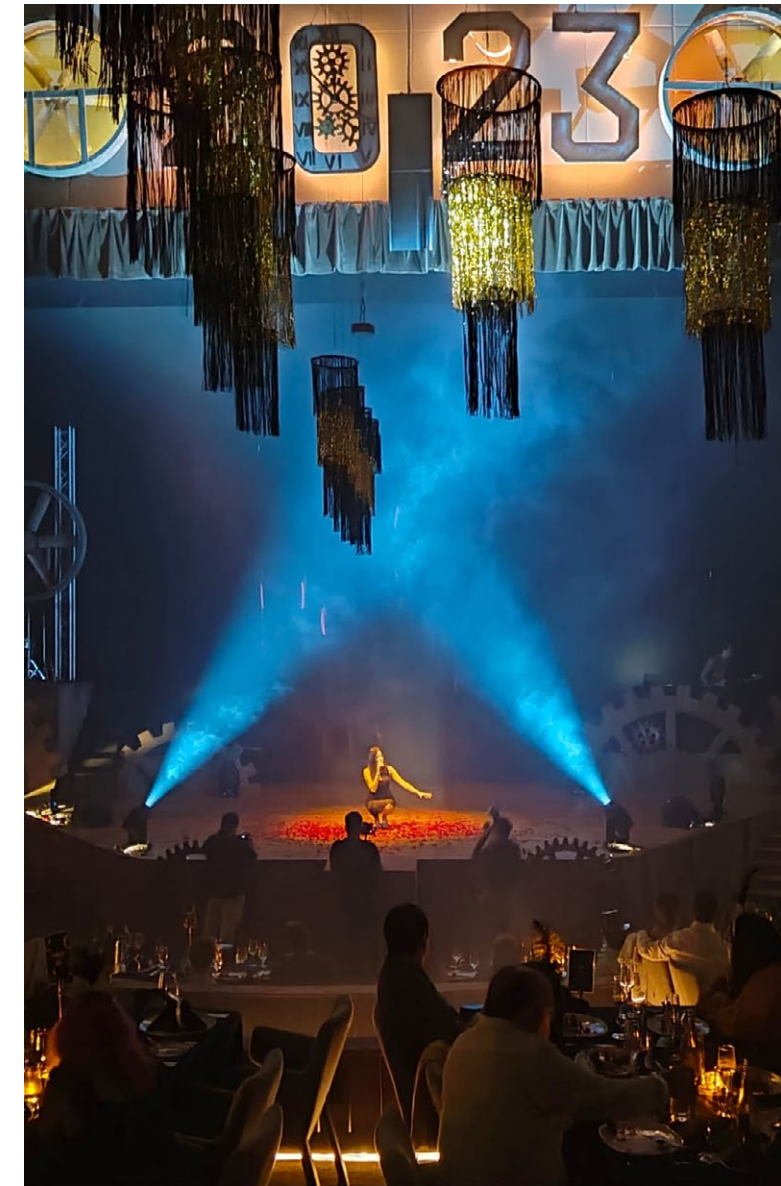
The preparations are essential for a day in which everything must be perfect, where elegance goes hand in hand with perfection; the preparations that must be made in months see their fruits in a few hours, in which time is of the essence.

On this occasion, our great Moxché banquet was held in our



already famous theater, which was lent this time to have an assembly of imperial tables, and in turn, be able to witness the different alternative shows held throughout the night.

Hand in hand with our Master Chefs, we began to delight our palates with a cured salmon salad, followed by a trio of gnocchi in truffle sauce and, as a main course, a delicious beef fillet with lobster... and we never forget the delicious dessert with chocolate textures and raspberry, all accompanied by a wine recommendation from our Head Sommelier.



The night passed with applause, laughter, and hugs to take the next step to our central lagoon and thus be able to make the already traditional countdown and our toast of this long-awaited 2023.

To the rhythm of the music, we began our countdown, and with it, the fireworks that made the sky of Moxché light up in an incomparable way.

Happy New Year 2023 from all of Moxché.

"Learn from yesterday, live for today, and hope for tomorrow," said Albert Einstein.



Under the Sea

By: Carlos Núñez, F&B Manager

If we imagined what the bottom of the sea is like, images would have little to do with reality. As travelers, we are always looking for experiences that help us experience new emotions and sensations because we know very well that each of our adventures will leave us with some fascinating teaching that will help us to continue enjoying ourselves. At our Secrets Maroma Beach property this year, we consider the fact that we are in a privileged setting, that is, the sea; this would be the setting that would house our event entitled "Under the Sea."

Our event took place in the pool area, where the element of water was incorporated so that the entertainment team put the show that would liven up the dinner right there, starting with



a duet of singers that sailed in a gondola from one side to the other. Later, a group of acrobats gave contrast, culminating with a water-air show driven by propulsion jets, giving a lovely touch to the night. Our Executive Chef contributed a dignified menu that captivated guests' attention using marine ingredients ranging from crab to lobster. To attract more attention from the guests and make the evening spectacular, we moved them to the beach

where the countdown was held and thus welcomed the new year with a great party. Champagne bottles were popping everywhere, living luxury at its best and giving the party a spectacular vibe. We took great care so that each element covered each sense which allowed it to be a night to remember.

The Christmas Eve party is one of the most anticipated moments of the year since it is a moment that allows you to live together and meet with friends and family in a spirit of joy and love. This event took place in the lounge area, decorated with colorful decorations to make this event a unique celebration. In addition, we had the correct elements from the show, the menu, and the general atmosphere to make our guests feel at home.





December Festivities

By: Diana Guevara, F&B Team



satisfaction of our guests.

On the other hand, our end-of-the-year event gave prominence to the emerald stone, named *"The Emerald City"*, including the color of this stone in our scenery and tablecloths; we managed to provide the night with a fancy touch. That was our primary objective.

The Secrets The Vine Cancun hotel is pleased to once again achieve unique experiences for its guests.



As every year, the Secrets The Vine Cancun hotel is in charge of elevating our December festivities beyond the traditional, looking for a theme for them, making our events a memorable moment

for

our guests as well as maintaining the warmth of a home, the time candies were the stars of our Christmas celebration, which was named *"Candy Cane,"* filling our room with white and red, from the decoration, table linen, and even our menu. Of course, there was also a show, toasts, and lots of fun, achieving our main objective, the



A Year of Challenges

By: Tomas Chávez, F&B Assistant



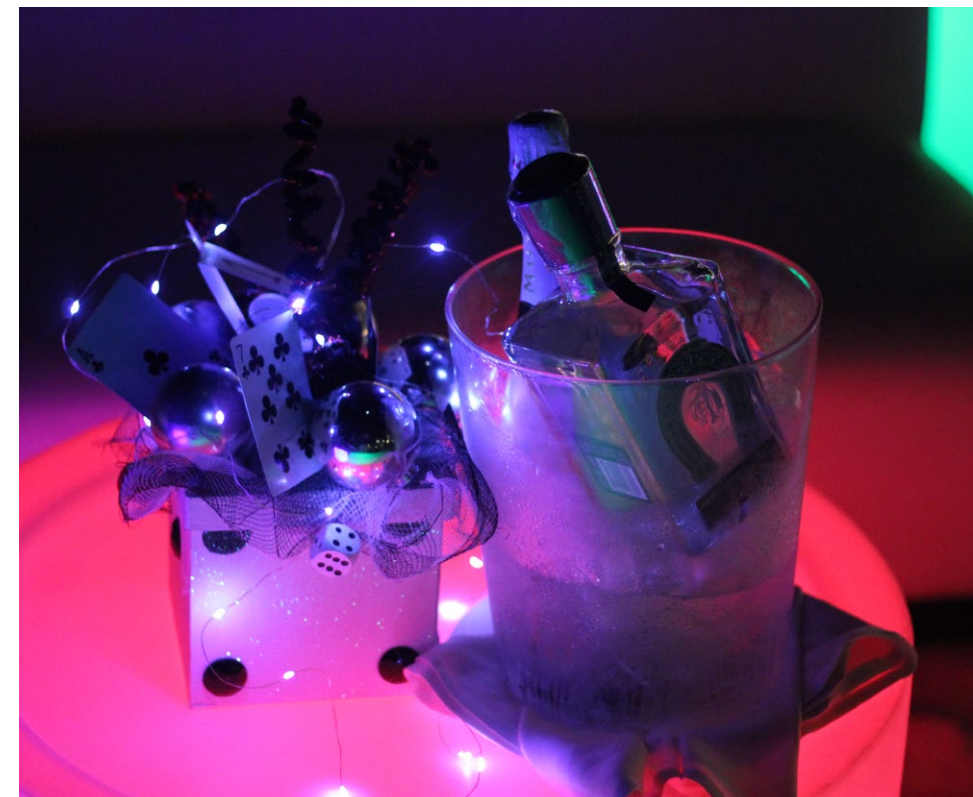
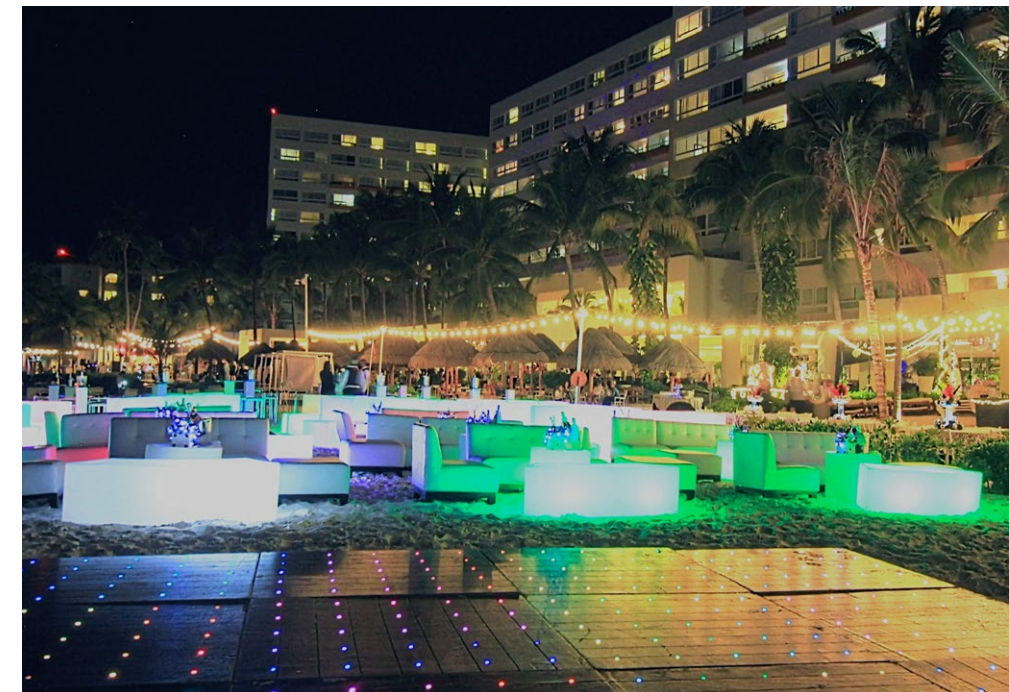
The night was left behind, and the year finished. However, 2022 was full of challenges where we learned to overcome complex events for this great family of F&B at Dreams Sands Cancun Resort & Spa, which allowed us to explore our potential as gastronomy professionals, reinvent ourselves, and above all, be resilient. Reopening Dreams Sands Cancun Resort & Spa wholly renovated a few days before the end of the year, gives us a chance to learn about 2022.

We started the year-end festivities by designing a sophisticated special Christmas menu for all our restaurants, complementing the experience, decoration, music, and Christmas theme uniformity for our F&B colleagues.

It is time to execute the plans for the New Year's Eve dinner, and what better for the party than the theme of *"Las Vegas"*, with an abundant and vast buffet, beginning with a fantastic signature cocktail as a welcome, by the team of bartenders based on an infusion of vanilla, lemongrass and dried chili peppers, vodka, cinnamon bitters and flamed cinnamon sticks, to give way to a dazzling five-course menu in restaurants, with *"Sea and Land"* as the main course (*beef steak and shrimp*), accompanied by different musical genres in each restaurant, from the saxophone, violins, to the traditional harp enlivening our guests' dinner.

For the spectacular dinner show, the unbeatable setting of our expanded and remodeled main pool, with a six-course menu, beef fillet marinated in Armagnac, cooked over low heat, and the always exotic lobster, with a refreshing and delicate flavor, among fruity and acid with touches of mandarin and lime provided by the yuzu, masterfully prepared

by the kitchen team and the ideal complement to *"Las Vegas"* show, exalt the spirits and equip our guests for the New Year's Eve party *"countdown"* on the beach, set up with lounge rooms and cocktail shakers for the comfort of our distinguished visitors, who wasted no time dancing to the first chords of the live music band.



We are close to the moment so anxiously awaited; prepare the grapes, the sparklers, and the wine—ten, nine, ...three, two, one, WOW moment. Champagne shower and the sky lights up with fireworks, increasing the show with a fantastic reflection on the waves of the majestic Caribbean Sea, provoking those unique experiences that mark the lives of our visitors.

The night is left behind; goodbye, 2022. Thank you for what we believed was infinite, safe, and accurate and disappeared forever, leaving the void that we replaced with learning and experience.

Welcome 2023; what awaits us this year? We don't know. The only sure thing is CHANGE.





Have a Gin-y Christmas!

By: Julieta Ferrada, Manager Assistant. F&B Team

Innovating with some of the products received from suppliers of 100% Mexican products, José and our mixology colleagues were trending during these holidays with a soft gin-based drink called Gin-y Christmas. They mixed cream of coconut, hazelnut liqueur, gin, and peach schnapps. Beat and go. Gin-credible!

EXPERIENCED GASTRONOMIC TRENDS AND THEIR RESULTS. ►



RONQUEO OF BLUEFIN TUNA

Ronqueo is the art of carrying out this procedure that consists of accurately identifying, cutting, and grouping the meat, thus achieving different marbling. The term comes from the sound produced when the knife rubs against the tuna's backbone, an onomatopoeia. Tuna is one of the animals from which all its parts are used best. This technique comes from Japan and has been used for at least 3 thousand years. It is linked to traditional fishing, and snoring complements the excellent handling of the product.

The person must be an expert in the technique and anatomy of the tuna to make precise and adequate cuts. In addition, an exact strength dosage must also be considered due to the product's total weight. That is why our Chef Andrés Suarez executed this technique perfectly, leaving our guests hungry for more.

GREAT IDEAS FOR DISHES, DRINKS ▼

COLD MEATS FRAME

Products such as ham, sausages, chorizo, bacon, salami, Serrano ham, and mortadella have been on family tables for many years through different generations. They have always been the star product



during these holidays. December. Our Food and Beverage colleagues were noticed, and they decided to give them the place they deserved. To do this, they created a montage where the variety of products that Dreams Aventuras has exposed, and they framed the delicacies that we always enjoy, cold meats.

GINGERBREAD HOUSE

The tradition of making decorated gingerbread houses began many years ago. It is believed that the first gingerbread houses were inspired by the famous fairy tale "*Hansel and Gretel*", in which the two children in the forest found an edible house made of bread with sugar decorations. At Dreams Aventuras, we gave ourselves the task of bringing this wonderful cold Christmas tradition to our warm beaches and surprising our youngest guests. All the kitchen colleagues, working hard, detail by detail, managed to recreate this beautiful souvenir image for all the families who decided to bring their celebrations to our property.



Luxor NYE 2023

By: Ignacio Saucedo, F&B Manager; and Mauricio Lara, Executive Chef



And it was like that, thanks to the participation of an incredible work team, the Breathless Hotel and Secrets Riviera Cancun witnessed a night that will be remembered for a long time. Surrounded by a magical and festive atmosphere, we created the perfect setting to receive 2023.

We had barely arrived at noon, and in the Xcelerate pool, we were already immersed in an illusion called Mirage. The social environment enveloped us and made us vibrate ever higher. The art and delicacy of the aquatic Ballet announced the start of our celebration and gave way to the Go-Go Dancers who, to the rhythm of the best music from our DJ, invited us to enjoy the party. At that time, you could already feel in the environment that the best was yet to come.



As night fell, Anubis' dogs jealously guarded the entrance to our Great Room, where every detail set the tone to highlight our spectacular 5-course gala dinner, conceived by our executive chef and his culinary team, who always seek innovation, current events, and gastronomic trends managed to cook



the Caribbean lobster and cowboy steak to perfection over the heat of the coals and delight the palates of our guests. The Champagne bubbles danced and quietly enjoyed the majesty and were already preparing to say goodbye to the year 2022 that was about to end.

But the magic and delight did not end there since suddenly, the night became more robust and was filled with magic, lights, fire, and talent. Then, in the darkness, the emperor's dancers announced the start of an impressive show where costumes and makeup merged with acrobatics, aerial dance, and



live music, one of the night's best moments.

Once dinner was over, we traveled to the Nile Riviera, where the sphinx welcomed us to the Purple terrace, and the Obelisk accompanied us. Finally, we witnessed the magic in the energy pool, where the spectacular fireworks, light, and sound show, accompanied by our iconic mixology and unlimited champagne, gave way to the countdown to welcome the long-awaited 2023 as it deserved, in a spectacular way.

We highlight the work of the entertainment team since they made a scale replica of the Cheops pyramid where, with magic and technology, they housed the DJ Booth and high-resolution screens for one of the best experiences created for a more significant impact with our guests.

Thanking you is not enough to recognize the effort of the entire Breathless and Secrets Riviera Cancun team since this event was only possible due to their participation.



Vanguard

By: Salomón Cocom. F&B Team

"Taking the knowledge of gastronomic life in the service processes, we create experiences"

INNOVATING

In conjunction with the mixologist Luis Aguilar, who has always been his motivation for the art of mixology, this time, he had to be inspired by the most valuable thing: the family! Using the colors and flavors that each person likes, each detail was added with great sensitivity, knowing that it would be another opportunity to do something special for all the guests of honor! The drink was created with a



unique balance to bid farewell to the year. Harmony was created during the evening with a Gin-based drink called Gin-Bugambilia purpura New Year: mixing bugambilia syrup, star anise, lemon juice, and mineral water. It was perceived as the fantastic drink of the night.

Experienced gastronomic trends and their results

SEA TROUT

It is created sustainably between the pines and oyameles of Zitácuaro, Michoacán.

Cooked at low temperature over wood, with a touch of smoke and burnt dill, flamed lemon with brown sugar, presented on a soy mayonnaise with cucumber flakes, showing gastronomy in traditional cooking.

COLD MEAT LANDSCAPE

Sausages from pigs raised in the landscapes of the Iberian pastures, feeding on nature itself, undergoing a curing process under the cold and frosty nights of Europe, the cheeses come from fresh and curdled milk, shaping it with natural herbs from the field endemic from animals such as sheep, goats, and cows grazing in



different areas depending on the season of the year, all this accompanied with fresh fruit from the forest, homemade tomato confit jam, and loaves of bread baked in wood-fired ovens.

SEAFOOD FAIR

Fresh seafood brought from the cold waters of the Pacific, boiled naturally accompanied by different limes, lemons, mayonnaise, and natural

seasonings with seaweed, presented on a bed of frappe ice and burnt banana leaf; Caribbean lobster cooked over firewood, with a marinade of cream of garlic, pepper, salt and herbs toasted to the embers, show traditional gastronomy in memorable moments to say goodbye to the year.

GAME OF THRONES CENTERPIECES

On this occasion, we made dragon egg nests for the centerpieces according to the theme of the farewell of the year, which generated considerable savings since it is made with recycled products that we had at home; we used coconuts, silicone, foam, and paintings, the piece already finished with the lighting cost MXN 30.00.



A M E R I C A S

Resort	F&B Manager	Executive Chef
BREATHLESS & SECRETS RIVIERA CANCUN	José Ignacio Saucedo	Mauricio Lara
BREATHLESS CABOS SAN LUCAS	Julio Cesar Aguilar	Hugo Magaña
BREATHLESS CANCUN SOUL	N/A	Carlos Galván
BREATHLESS MONTEGO BAY	Alejandro Viramontes	Antonio Valero
BREATHLESS PUNTA CANA RESORT & SPA	Ranier More	José Ernesto Cabrera García
DREAMS ACAPULCO	Ricardo Mondragón	Francisco Sánchez
DREAMS AVENTURAS	Antonia Araos	Andres Suárez
DREAMS CURAÇAO	Julio Carrion	Wilmer Cuellar
DREAMS DELIGHT PLAYA BONITA PANAMÁ	Daniel Moreno	Arquímedes Bultron
DREAMS DOMINICUS LA ROMANA	Tomás Solano	José Hichez
DREAMS HUATULCO	Alan Arrevillaga	Antonio Elizalde
DREAMS JADE RIVIERA CANCÚN	David Lopez	Luis Castellanos
DREAMS KARIBANA CARTAGENA	Felipe Bancelin	Rafael Suárez
DREAMS LAS MAREAS	Jorge Blancas	Martin Agosto
DREAMS LOS CABOS	Adrian Mundo	Abraham García
DREAMS MACAO BEACH PUNTA CANA	Kelvin Jones Asistente A&B	Pascual Salcedo
DREAMS NATURA	Diego Perez	Marcos Colli
DREAMS ONYX PUNTA CANA	Ranier More	Alejandro Tovar
DREAMS PALM BEACH	Onofre Pol Matheu	Harold Reynoso
DREAMS PLAYA MUJERES	Pedro García Galiano	Rafael Cervantes
DREAMS RIVIERA CANCÚN	Sergio Calderón	Antonio Martínez Bonilla
DREAMS ROYAL BEACH PUNTA CANA	Francisco Jiménez	Mijail Nicle
DREAMS SANDS CANCÚN	Gregorio Vázquez López	Antelmo Limón Cabañas
DREAMS SAPPHIRE RIVIERA CANCÚN	Roberto Carlos Marin	Jorge Ku
DREAMS TULUM	José Luis Sánchez	Antonio Salazar
DREAMS VISTA CANCÚN	Noé Muñoz García	José Antonio Yam
NOW EMERALD CANCÚN	Abraham Vázquez Poblete	Rosendo Corona Correa
SECRETS & DREAMS BAHÍA MITA	Fernando Pulido	Julio García
SECRETS AKUMAL RIVIERA MAYA	Ricardo Navarro Cisneros	José Amando García Torres
SECRETS AURA & SUNSCAPE SABOR COZUMEL	<i>Vacancy</i>	José Caballero
SECRETS CAP CANA	Félix Pillier	Ibai Torres
SECRETS HUATULCO	Alan Arrevillaga	Carlos May
SECRETS MAROMA BEACH	Carlos Eduardo Nuñez	Denis Radoux
SECRETS MOXCHE PLAYA DEL CARMEN	Oscar Martínez	Mario Blanco
SECRETS PAPAGAYO COSTA RICA	Julio de la Torre	Joser Castro
SECRETS PLAYA MUJERES	Fidel Castañeda	Fernando Rivera
SECRETS PUERTO LOS CABOS	Alejandro Ribera	Vladimir Domínguez
SECRETS ROYAL BEACH PUNTA CANA	Joaquin Alcaraz	Israel Gata
SECRETS ST. MARTIN	Myrlaine Carmont	Bruno Brazier
SECRETS THE VINE CANCÚN	<i>Vacancy</i>	<i>Vacancy</i>
SECRETS VALLARTA BAY & DREAMS VALLARTA BAY	Juan Chavez	José Mejía
SECRETS WILD ORCHID & ST. JAMES MONTEGO BAY	Alejandro Viramontes	Antonio Valero
SECRETS ST. JAMES CLUB MORGAN ST. LUCIA	<i>Vacancy</i>	<i>Vacancy</i>
SUNSCAPE AKUMAL	Raúl Antonio Castro García	Bernardo Franco Sánchez
SUNSCAPE CURAÇAO	<i>Vacancy</i>	Raul Miranda
SUNSCAPE DORADO PACÍFICO IXTAPA	Anibal Bueno	Daniel Pech
SUNSCAPE PUERTO PLATA	José Adolfo Cid	Apolinar Nuñez
SUNSCAPE PUERTO VALLARTA	Manuel Hernández	Hector Moreno
ZOËTRY AGUA PUNTA CANA	Alberto Valenzuela de la Fuente	Christopher Chopinez
ZOËTRY CASA DEL MAR LOS CABOS	Juan José Salazar	Juan David Velasquez
ZOËTRY CURACAO	<i>Vacancy</i>	<i>Vacancy</i>
ZOËTRY MONTEGO BAY	Teana Plowright	Lyndon Lawrence
ZOËTRY PARAÍSO DE LA BONITA	Luis Hernández	Rubén León
ZOËTRY MARIGOT BAY ST. LUCIA	Eddie Yam	José Alias
ZOËTRY VILLA ROLANDI ISLA MUJERES	Felipe Vega	Felipe Vega