

FEBRUARY 1 24

Salt & Pepper

Golden Bathed Dinner

DREAMS SAPPHIRE

VIP Champagne

BREATHLESS
MONTEGO BAY

An Unforgettable Night

ZOËTRY CURAÇAO

New Year's Brunch

SECRETS PLAYA MUJERES

Christmas Spirit

GRAND HYATT SÃO PAULO

WORLD
OF
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Inclusive
COLLECTION

Christmas: A Food Party!

EDITOR'S LETTER

To uncover the origins of our Christmas Eve feast, let's transport ourselves back to 1778 and engage in conversation with the skilled cooks and servers of King George III. Envision a splendid royal castle where the main grand table is adorned with evergreen foliage for a festive Christmas setting. Picture a majestic scene with flickering flames in a vast stone fireplace, reflecting off crystal chandeliers and gold candelabras. The entire royal family, along with court members and close friends, elegantly attired for the occasion, gather around as a procession of servers led by the main butler presents an array of mouthwatering dishes – a harmonious blend of sweet and savory – carefully arranged along the length of the table.

During that era, royalty demonstrated remarkable organization, a fact substantiated by numerous menu books meticulously maintained by kitchen clerks. These records, dedicated to monitoring the royal household's expenditures, offer precise insights into the dishes crafted by cooks to cater not only to the daily needs of the royal family but also to every member across the

various royal houses. The extensive collection of these books serves as a rich subject of study, documenting over 22,655 dishes, each meticulously recorded by the diligent kitchen clerks.

On December 25, 1788, the clerk meticulously documented the Christmas dinner menu for *"their Majesties,"* King George III and Queen Charlotte. The focal point of the feast included a succulent roasted wild turkey from Richmond Park, a substantial Christmas pie, and 9 kilograms of roast beef. A note from the Chef emphasized the special nature of the turkey, highlighting its infrequent appearance and reserved serving for special occasions such as Christmas or the king's birthday.

Additional roasted meats graced the splendid family-style feast that evening: Richmond pork, a pheasant, two wild ducks, and nine cutlets of mutton. The royal banquet featured brawn—a terrine crafted from calves or pigs' heads—accompanied by mince pies that skillfully blended sweetness with savory notes,

combining beef, dried fruit, and spices. A variety of fish and vegetables, including the king's preferred spinach, stewed endive, sole, and pike dishes, contributed to the greatness of the dinner. Concluding the regal repast were delights such as apple pie, seven small pastries, likely procured from a local baker – recipes not recorded, and an original big trembling jelly. The meal unfolded *"à la française,"* with all courses presented simultaneously, prompting diners to indulge in the offerings closest to them.

These dishes were not only crafted for Christmas festivities but also designed to seduce hesitant eaters. In December 1788, as the King grappled with the *"madness"* leading to his eventual replacement by the prince Regent in 1811, Queen Charlotte, distressed by unsettling encounters with her once-devoted husband, found herself reluctant to eat. In the 18th century, British imperial interests expanded globally, influencing the introduction of diverse flavors and ingredients to British tables. Although spices like mace, nutmeg, and cloves were already known, they became more affordable and

accessible to ordinary people. The iconic turkey on George III's Christmas table, originating in America, became a staple in British diets along with potatoes, tomatoes, and pineapples during this period.

But what about the employees? The chefs, skilled in handling various special events, each had their own food specialties based on hierarchy. This allowed them to prepare multiple Christmas feasts, maintaining social distinctions by avoiding exact replicas of the king's meals but using similar ingredients for efficiency in feeding the entire household.

The upper servants, often of high social status, enjoyed a rich meal featuring turkey with oyster sauce, roast pork, beef, mutton, partridges, mince pies, and *"blancmange"* – a white caramel dessert, resembling a simplified royal table. On the other hand, the lower servants, including footmen, grooms, and dress servants, were treated to a traditional meal of roast beef and plum pudding (*now called Christmas cake*). After diligently preparing a feast with 82 kilos of beef, five turkeys, and various meat pies and pudding, the cooks themselves indulged in roast and boiled pork, while the kitchen clerk savored a boiled turkey and meat pies.

The modern Christmas, often credited to the Victorians for innovations like crackers and Christmas cards, actually owes its Christmas dinner traditions to the Georgians.

Juan Salgar

Corporate Food & Beverage Director
Hyatt Inclusive Collection

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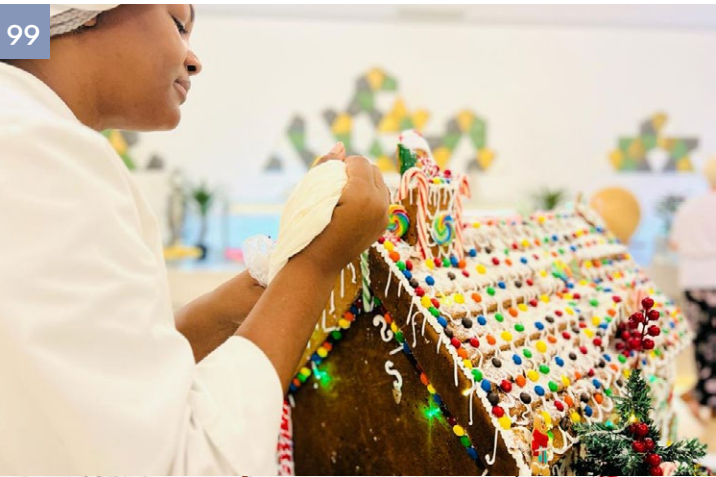
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MEETING

Juan Salgar

Years of experience: 25 in total, with Hyatt 16 years

Profession: Professional Chef specialized in Hospitality

Place of birth: Bogota – Colombia

Favorite food: Everything, although I love Italian cuisine, especially the dishes from the villages of Tuscany, a cacciucco and a good panzanella are amazing.

Favorite place in the world: A café in any little corner of Paris with my mom.

Favorite person: My wife Ana

Hobby: Reading, traveling, playing beach tennis...

What you like most about yourself: My son... he brings out the best in me and all my desires to be better every day.

Your most amusing anecdote or memory:

We used to take many road trips across Europe, and my parents played their favorite songs, from Armando Manzanero to ABBA, and my sister Paula thought she sang divinely (*truth is, she has a terrible voice*), but the funniest part was that she used to change the lyrics to the songs... it was very entertaining.

People you admire the most and why?

My dad. A while ago, I was asked in another interview if I had a hero, and my answer was the same. He is a hero without a cape, a source of love and unity. He is the best example life has given me to follow.

Describe yourself in two of our values and tell us why you identify with them.

Over the years, I have learned to be empathetic, to think much more about “why”, about people and their actions. Respect is a big word; I was always taught to listen, to say things at the right moment. There is always a time for everything. Sometimes situations lead us to express feelings that are normally linked to

empathy... I am still learning from this.

How do you ensure to be your best version?

It's not easy. We are humans, but I am certain that everything we do and achieve in our work is thanks to the incredible people we work with, directly and indirectly. From the man who cleans the bathrooms to the young lady who wakes up every day with a smile on her face, opens the restaurant door, and takes you to your table for breakfast. We all have a place to be our best version, and nothing better than understanding that we work in the people's business, we are all connected to achieve a common good. That's how I try, every day, to be my best version: looking at people, greeting and smiling at them.

What skills do you consider essential to take care of people?

I think there are many words within our values that are part of the answer, but I think there is nothing like the essentials. Greeting, saying goodbye, a “see you tomorrow”, a smile in the hallway... these are skills we must always keep in mind. Sometimes words are not needed; a good gesture is enough.

Could you share your biggest learning so far and the story behind it?

Every day you learn something new. I learned over time that, due to my position, they always want to serve me, make me try something, ask for my opinion on something, and I love that because if you can contribute a little to someone, my day is complete. And precisely, that led me to understand about humility. There is nothing better than sharing a meal in the staff dining room of a hotel and listening to stories. It is the perfect moment to hear conversations outside of work: hear about what someone did over the weekend, stories about their family and friends. It is the perfect moment to connect with people, to get to know each other, and from something so simple, you learn a lot.

What do you consider your greatest professional and/or personal success? What factors helped you achieve it?

I think my greatest professional success has been having the opportunity to start from scratch. From cleaning shrimp for months, to cleaning the kitchens of a Michelin-starred restaurant, to the pride of being able to cook and plate your own creation, to understanding how the chemistry of a cocktail works, to the complexity of cost engineering and understanding your business. All these are part of the success to which a little is contributed every day. The food and beverage business consists of the perfect interlocking of countless people seeking a common goal. Providing an unforgettable experience is part of that mechanism. Today, after so many years working in the F&B business, I think success is achieved daily, and in my particular case, every day presents the opportunity to bring value to all hotels, to people, and no matter how small that is, it is my greatest success.

What future challenges do you identify for the company, and how will you contribute to overcoming them?

Challenges will always be present along the way. I think life would be very boring if everything worked perfectly. Sometimes I wish it were, but I feel and see that sometimes we shape the path ourselves. I think the challenge is to understand how changeable the world is, things, people, our way of eating changes and evolves rapidly. There is more awareness on the part of people to understand what they put in their mouths, and it is up to us to stay informed. The same goes for travelers. People travel to explore, rest, learn about the culture they visit, try something they have never tasted. The challenge is to stay informed and be in tune with what is happening.

Anything else you want to share to connect with all colleagues?

Don't be afraid to fail, don't be afraid to take risks, to do something unique for a colleague and a guest or for the organization. Try it. If you have an idea, share it. Take the risk, say what you think, there is no stupid question. A sincere and honest smile is worth more than a thousand words, and a heartfelt apology brings respect.





Centerpieces Rum Flavor

By: Antonia Araos, Food & Beverage Manager

On a starry night for the delight of the most important festivities for the end of the year, the wonderful and innovative synergy of efforts from the Food and Beverage team arises, with the goal of fascinating our guests, creating visual sensations to the taste of sugar cane, awakening the desire to immerse our guests in a culinary experience, traveling to the open sea, from the center of their tables towards their final



destination, on a journey of palate experiences, from sweet chocolate to bitter rum.

To the tune of the gathering, the treasure chests were born, announcing the arrival of a new year full of abundance, wealth, and happiness for all our guests.

Imagination knows no boundaries when it comes to captivating and awakening the senses of our guests and colleagues who love to create culinary experiences that become unforgettable moments of coexistence and innovation for a lifetime.



So, we set out to offer a variety of happenings with a Christmas style: gingerbread cookies accompanied by hot chocolate with the house recipe and decorated with roasted marshmallows, the traditional December punch, Christmas mimosas, among others, which we decided to accompany with hats and jackets, creating a traditional and festive Christmas atmosphere.

This was very well received by families, with the little ones being the most spoiled. Adults could transport themselves to their childhood and enjoy in our areas, gardens, and beach of the hotel where our colleagues led by our operational committee offered with great joy each of our food and drinks accompanied by pleasant conversations; generating interactions and great fun

Christmas Great Ideas

By: Diego Espadas, F&B Manager

With the aim of our December festivities and in accordance with our traditions, all our departments came together for a common goal: that our guests enjoy the holidays and our gastronomic variety of the season.



throughout the month in each of our activities formed by the entertainment team, F&B, and the hotel in general with the families who visited us.

We are eager to be part of new experiences with our visitors and happy for them to enjoy our versatility and wide variety of activities. Happy holidays, from the Dreams Tulum team! See you soon.



Ice Bar Party

By: Daniel Saucedo, Quality Manager



Finally, the long-awaited event arrived; NEW YEAR, for our big celebration, an ice bar was set up for our guests to enjoy the best drinks and the best experience at the New Year's Eve party at DRELC. A great job by the F&B team members, resulting in an eye-catching and luminous ICE BAR in DRELC style, which increased non-package sales as wines were also offered for sale.

Benefited Customer: Huéspedes
Indicator: NPI
Implementation Time: 1 day
Implementation Cost: \$150 USD
Results Obtained to Date: income of USD \$24,000

With this idea, variety was sought, and at the same time, sales were encouraged with a greater variety for our guests. The culinary experience was very pleasant for our guests, generating an income of USD \$24,000.



Home-Made Decorative Arrangements

By: Massiel Concepción

During the December activities, amid a festive atmosphere and taking advantage of the space, our Executive & Operations Committees, after meeting and planning the logistics that would be carried out around the festivities and considering the areas of opportunity that arose on previous years, decided to execute the elaboration of decorative arrangements based on flowers made at home with recycled materials. In this way, beyond saving costs, the integration of all departments was achieved, regardless of hierarchy, to work as a team and thus provide a luxury experience for our guests. It is worth mentioning that these arrangements and decorations were used to be placed on the podiums of restaurants, centerpieces, and main dessert displays.

In addition to this, a fundamental aspect to highlight is the fact that in previous years, these materials had to be purchased to have a decoration in line with these festive themes, which meant an increase in the production costs for these events. This year, we saved



up to 79.20% in the operating costs destined for these purposes vs. last year. Speaking in numbers, the investment in 2023 was USD \$842.00, and for 2022 it was USD \$4,042.00, saving around USD \$3,200.00.

In summary, not only was an event held where our guests felt at home, but we also highlighted the creative skills of colleagues to make our own decorative arrangements, while saving on production costs.



Adding More Water Into the New Year's Soup

By: Felix A. Pilier, F&B Manager



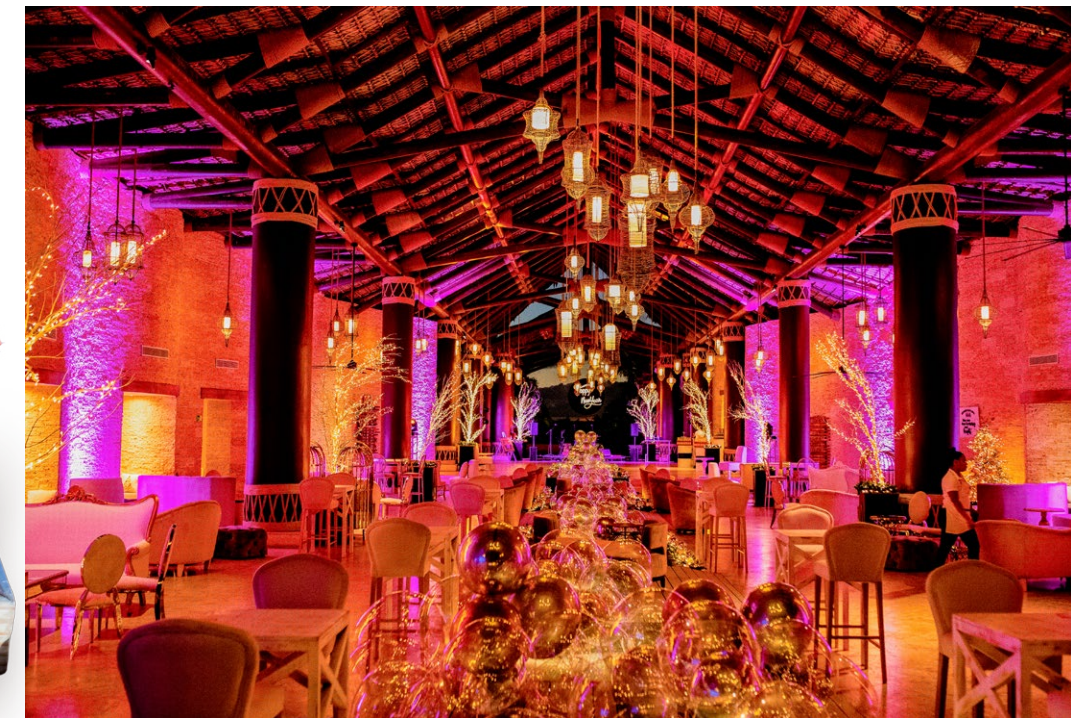
The most anticipated season of the year dresses up in style at Secrets Cap Cana, surrounded by the magic and sparkle of Christmas. We have taken advantage of our outdoor spaces to create dreamlike moments for our guests, turning each special night into a feast of flavors and new experiences.

Accompanied by live music by the sea, on Christmas dinner, our guests savored a special barbecue in the unparalleled style of Secrets Cap Cana.



On the other hand, the Pool Terrace was one of the chosen settings to welcome the new year. The kitchen of the renowned executive chef, Yvann Monteiro, dazzled us with exquisite culinary creations under the starry sky and tables surrounding our infinity pool, before treating us to a show of lights and fireworks.

Gold and silver, lights, luxury, and simplicity, our majestic lobby takes a journey through time to make way for the Gatsby style. The concept of this New Year's setup transformed into the ideal stage for socializing and dancing until dawn with the live band that our entertainment team delighted all our guests on a night for the history books. We especially



thank the Entertainment, Maintenance, F&B departments, plus the rooms division who, under the direction of Elvira Gil, carried out the lobby setup. Without a doubt, today once again, we confirm that the magic spread in every corner of Secrets Cap Cana this Christmas comes from effort and teamwork.



Christmas and New Year Festivities

By: Paola Galán, Administrative F&B Assistant

"After a year filled with blessings, nothing better than closing the year with a joyful celebration"

.....
We are pleased to express gratitude for the opportunities provided by Secrets Resorts Puerto Los Cabos Golf & Spa Resort. As usual, we carried out Christmas festivities and celebrated the New Year with a concept of "ILLUSION," thanks to the support of our colleagues. Committed to



making the events unparalleled and with high expectations for our guests, we embarked on creating unique and exceptional experiences.

This year has been a year of great challenges and good experiences. Therefore, we took on the task of designing unique and unparalleled events, starting with the planning process, food and beverage menu engineering, wine selection, involving the Culinary team, Mixologists, Sommelier, and Service Ambassadors.

The beverages enticed a special dinner, and champagne served as the welcome drink for an

evening accompanied by our classic carols, significant for creating a memorable atmosphere. The flavors, textures, and creativity of each dish were exceptional.

Not only was the Christmas celebration special, but we also aimed to end the year in the best way possible. We planned to convey a show with magic, acrobatics, and lots of fun for our guests. The night dazzled with a romantic and passionate backdrop, creating an impact on each diner, making them eager for a spectacular show.



The risk-taking and audience participation added to the excitement, and even the chef was inspired to make a statement by presenting a dessert called "Illusion" – a chocolate destruction covered by an edible leaf, set on fire to reveal the fantastic dessert with the year 2024.

To conclude this New Year's Illusion dinner, we invited each diner to continue the party in the beautiful central garden. The setup was exceptional, and the staff worked hard to make everyone feel like they were on a red carpet, radiating red and pink colors with numerous glimmers that ended with fireworks, generating much excitement.





the flavor and aroma of embers with the energy of the DJ and live art performances. On December 31, the night of New Year's Eve, an extensive event took place, transforming the Energy pool area into a Boho Chic resort to welcome the new year in the best way and with the best energy. During this night, guests dined in the restaurants or at our culinary bazaar around the pool, followed by enjoying the party and happenings prepared by the entertainment team.



Sea, Sand & Soul

By: Pedro García, F&B Manager and Charlie Paz, Executive Chef

This year, Christmas and New Year at **Breathless Cancun Soul** reached new heights with an atmosphere filled with high energy, vibrant music, and the promise of an unforgettable new year.

The festive ambiance at the hotel began on December 23, peaking during the week from December 25 to December 31. The celebrations included Christmas Eve on the 24th, Christmas on the 25th, When in Rome on the 26th, Neon on the 27th, Baja Seafood & Wine on the 28th, where guests not only enjoyed an entertaining night but also indulged in a seafood menu directly from the sea. The vineyards La Crema and Roganto were part of the culinary experience, allowing guests to enjoy a glass of wine with their dinner on December 29. On December 30, guests experienced the Asado, blending



This New Year encapsulated the essence of the festive season, and our hotel created a space where joy, music, and positive energy intertwined to welcome the new year with a burst of excitement. May the magic of these holidays endure throughout the year!






breathless®
Riviera Cancun

BLACK
&
Gold

NYE 2024

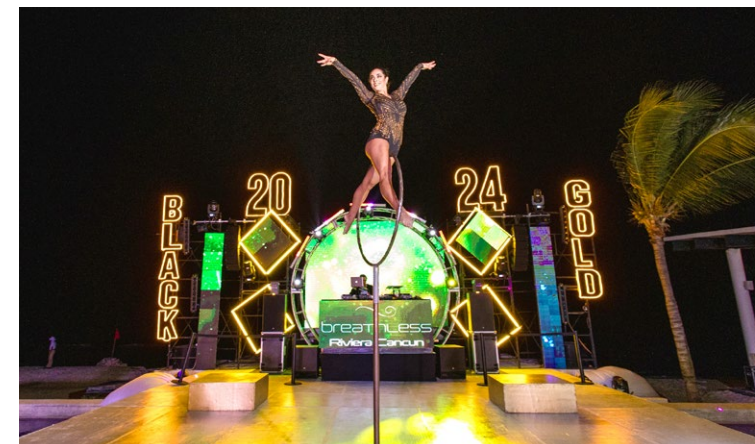
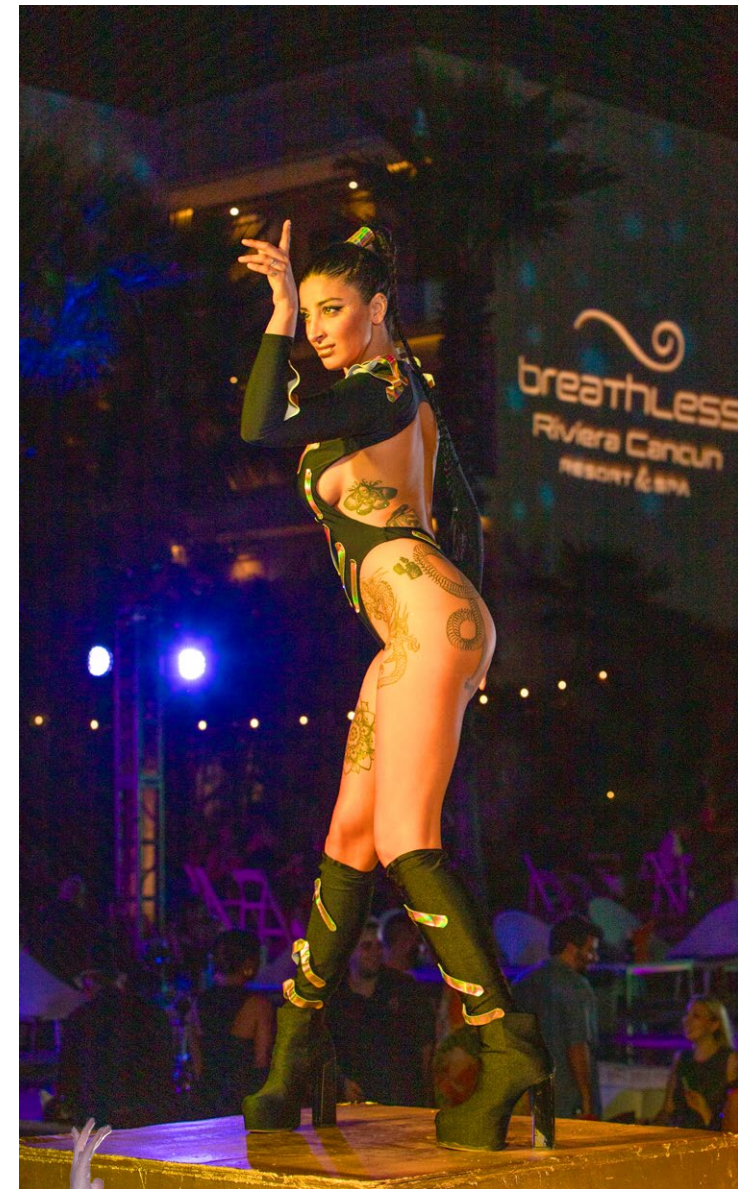
**Black
& Gold**

NEW YEAR
CELEBRATION

By: Sarai Medel, Administrative F&B Assistant

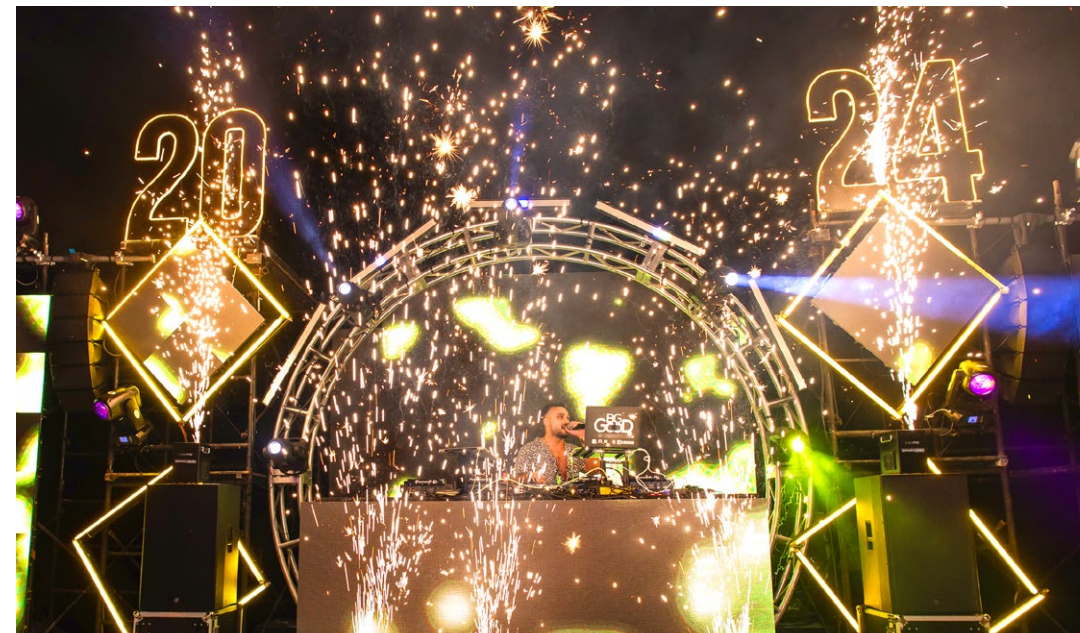
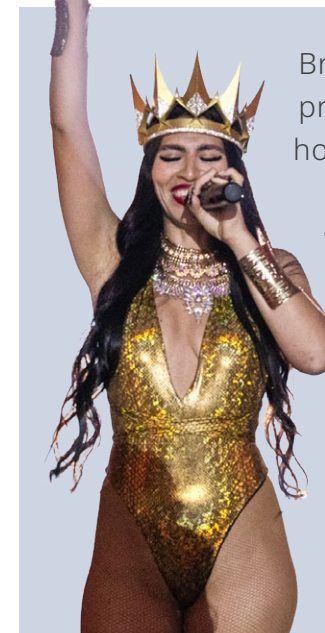


our iconic executive chef and his team, proving to be a delight for our main guests. *"All the bubbles you can drink"* was the motto on our Purple terrace, where fireworks and champagne took center stage for the final countdown to 2024. The party had just begun when the DJ and turntable provided lively entertainment, making it impossible to stop dancing. With a racing heart and excitement at its peak, we toasted and bid farewell to the year, thanking each of our colleagues who made all this possible. We reminded them that we are a great family, and



At Breathless and Secrets Riviera Cancún, we ended the year with the much-anticipated New Year's celebration, where fun and emotions were at their peak. The magic began with a party where our dancers performed an aquatic show to the rhythm of our guest DJs, with drinks and colors present, signaling that the party at the Xcelerate pool was at its peak.

Our gala dinner was enveloped in black and gold, contrasting with the magnificent menu crafted by

Breathless and Secrets are proud to be their second home.

"To achieve extraordinary results, extraordinary efforts are required."



Dreams Jade New Year's Eve

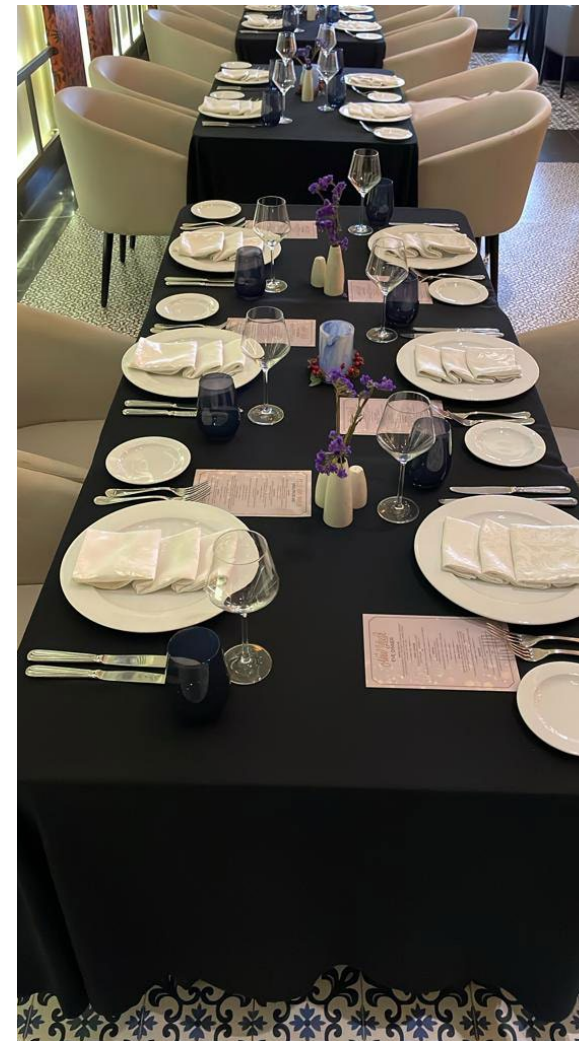
By: David López, Resident Manager

Dear all, once again, here we are. Like every year-end at all properties of the different brands of the company, the Entertainment and F&B teams, with the support of General Management, start planning from the beginning of the year. At **Dreams Jade**, we conducted an initial review at the beginning of the year and continued closing gaps in each area involved in this grand event from July and August.

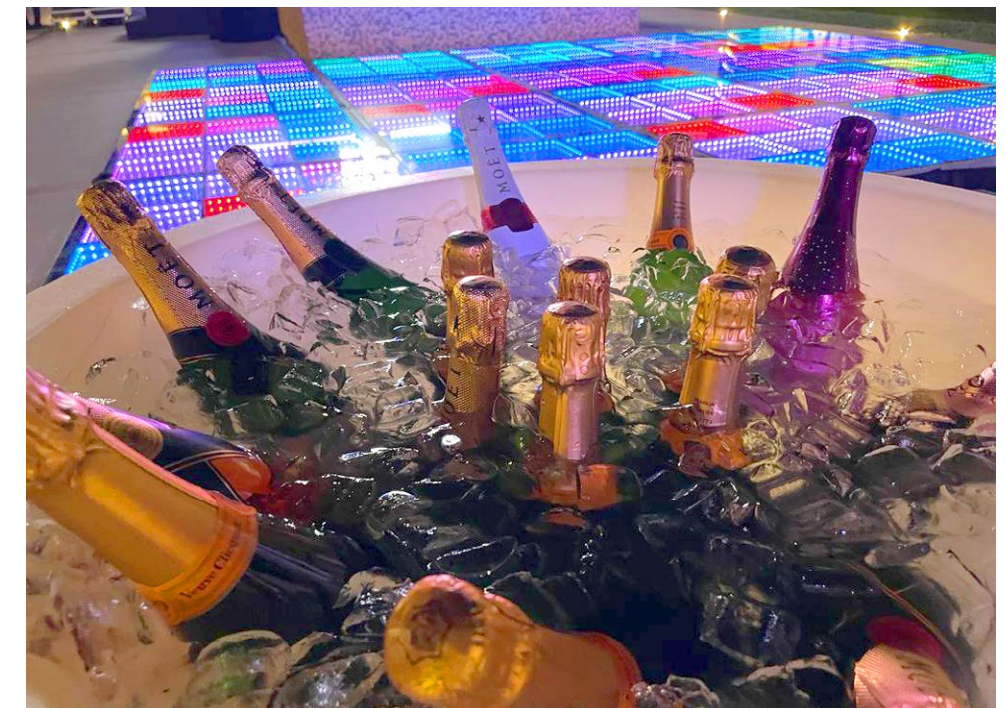


This comprehensive approach covered the preparation and tasting of dishes, menu printing, reservation systems, event setup planning, equipment purchases, vendor contracts, decoration, and more.

The last event of the year is always a challenge, given that during these dates, we encounter the highest rates of the year, setting high expectations for guest services and property offerings. This year, we decided to keep consumption centers open, reserving special menus for VIPs and guests purchasing wine. Mercure Restaurant served on December 24, and Tamarindo on December 31.



Additionally, we had a buffet concept for both nights, attracting crowds with over 400 guests due to the beautiful decoration and a spectacular buffet set up by the kitchen team. Three other restaurants offered special Christmas and New Year's menus. Not to forget the grand New Year's Eve party open from 7 pm to 2 am in the main garden, welcoming the new year. On January 1, we hosted the customary and no less important New Year's brunch.



December Festivities

By: Noé Muñoz, F&B Team



structured, and organized well in advance. To achieve effective interactions, we implemented a personalized sales room on the terrace of our Mexican restaurant, where there is a higher influx of guests to promote both events.

This helped us create a unique and attractive experience, facilitating interaction with guests and making them feel valued and attended to. The result in NIP was very satisfactory for our hotel.

At Dreams Vista Cancún, we are aware of the importance of December celebrations, such as Christmas and New Year. These dates present great opportunities to create experiences that stay in the memories of our guests. It also poses a significant challenge for our team to surpass our non-package sales objectives. Continuous improvement is part of our philosophy, and we understand that special events and celebrations must be planned,





‘Family Style’ Christmas Packages

By: Cristel Mendez, F&B Team

At Dreams Natura, we understand that during the holiday season, families come together to share special moments and create unforgettable experiences. It encourages generosity and thinking of others, and undoubtedly, one significant aspect of these celebrations is the culinary tradition.

Food remains a central focus during this season, which is why our Chef Jesús Camacho proposed working with three different packages called ‘Family Style.’ These packages effortlessly adapt to the guests’ preferences, each consisting of 4 courses. We offered everything from salads with sweet touches, Ribeye, stuffed Turkey, Seabass fillet, Lamb rack, to desserts like the popular Yule log, providing an attractive and diverse selection for each family to choose according to their preferences.

An essential contributor to this night was our esteemed Sommelier Ricardo Correa, who curated a selection of red wines, sparkling wines, and champagne, ideal for celebrating this special evening. His work and dedication reflected in impressive sales numbers. The outstanding performance of our Food and Beverage team ensured the event’s success.

Feeding the soul with the generosity that this season inspires will nurture our hearts, leading us to become better individuals. Merry Christmas and a prosperous New Year!





Celebrating the Holiday Season

AT HYATT ZIVA RIVIERA CANCUN

December festivities bring a unique blend of festive joy, cultural traditions, and a sense of unity. And what better place to enjoy this joyful season than the luxurious paradise of Hyatt Ziva Riviera Cancun?

Located along the stunning coast of Mexico's Riviera Maya, this idyllic resort sets the stage for an unforgettable holiday experience.

By: Francinet Hernandez, Executive Chef and Arturo Carrillo, F&B Director



A Merry Christmas from HZRC

As December arrives, Hyatt Ziva Riviera Cancun transforms into a holiday paradise. Each restaurant is adorned with Christmas trees with twinkling lights, festive decorations in every corner, and the aroma of seasonal delights wafting through the air, creating a magical atmosphere.

Guests are welcomed with open arms to enjoy a wide variety of Christmas-themed activities. From magical Christmas shows to the incredible

journey on the Christmas Express train for children, there is something for everyone to embrace the Christmas spirit.

The culinary offerings during this time are spectacular. The restaurants and our fantastic culinary team serve delightful Christmas-themed menus, including traditional dishes alongside innovative versions of seasonal delights. Guests

can savor the flavors of the holidays while enjoying the warmth of Mexican hospitality. Of course, no Christmas celebration is complete without Santa Claus. Children eagerly await his arrival at the resort, spreading joy and surprises as he greets each little one with gifts and laughter, creating precious memories that will last a lifetime. Share your favorite photo with us using the hashtag #HyattZivaRivieraCancun.





Welcoming the New Year Vienna Carnival Style

As the countdown to the New Year begins, the energy at Hyatt Ziva Riviera Cancun reaches its peak. The entire resort is filled with excitement and anticipation for the grand celebration ahead.



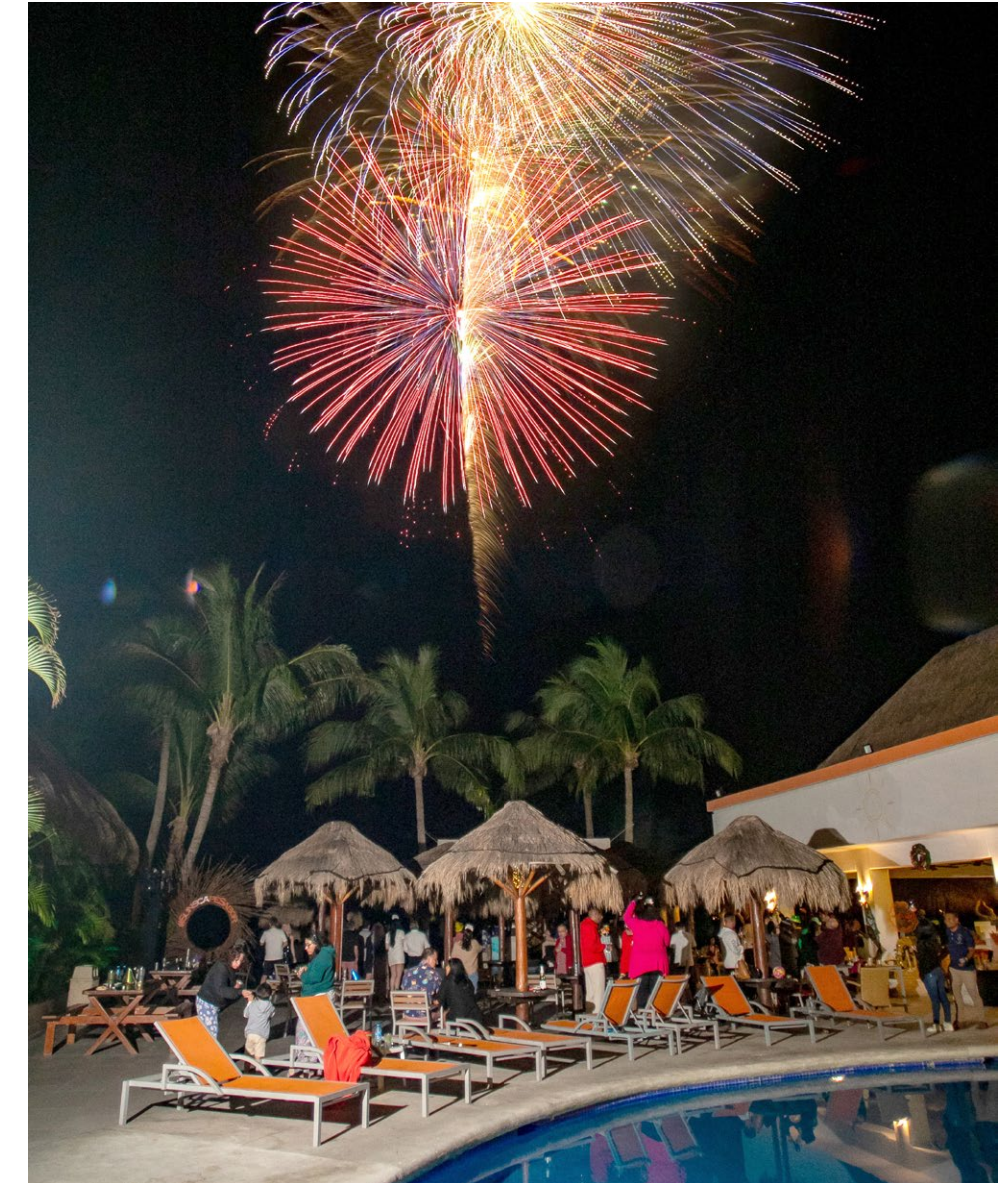
The New Year's Eve gala at Hyatt Ziva Riviera Cancún is a spectacle of opulence and entertainment with a touch of the Vienna Carnival. Guests dress in their finest attire to enjoy an evening of sumptuous dinners, live music, and captivating performances. The night sky lights up with dazzling fireworks over the Caribbean Sea, marking the beginning of a new chapter amidst cheers and applause.

For those seeking a more intimate experience, options for private dinners under the stars or secluded spots by the main pool provide the perfect setting to welcome the New Year with serenity and happiness.

Holidays to Remember

At Hyatt Ziva Riviera Cancún, the December holidays are not just a celebration but a symphony of joy, luxury, and precious moments. Whether enjoying the warmth of the Mexican sun, indulging in culinary delights, or reveling in festivities with loved ones, this exquisite destination weaves the magic of the season into an unforgettable experience.





Closing a Year of Many Changes

By: Abraham Vazquez Poblete, F&B Team

FA joyful end to the year 2023, celebrating the closure of a year filled with changes, challenges, and positive outcomes at the Cozumel complex. For this reason, in this edition and to kick off 2024, we decided to do something unprecedented: three celebrations, one for



each brand, to provide the category and benefits each guest paid for.

Dreams Cozumel Cape embraced a *"Glow In The Dark"* theme, offering a grand gastronomic display with two mirrored buffet lines, welcoming over 250 people. The night was filled with happenings, raffles, live band performances, after-parties, and lots of fun with the entertainment team. Of course, fireworks couldn't be



missing. The Net Income for the first formal New Year's at the hotel amounted to USD\$12,224.32.

Sunscape Sabor Cozumel threw a family-themed *"Mushroom Party"* accompanied by music, dancing, raffles, and loads of fun for both kids and adults, starting the day with craft activities led by the exploring

colleagues. The crafts made during the day were used at the New Year's Eve dinner. The event generated a revenue of USD \$5,346.62, surpassing previous years in Wine & Champagne sales. Celebrations included a firework display and an after-party.

Secrets Aura Cozumel spared no expense with a grandly planned



"Masquerade Party" theme. Starting from noon, the celebration took place at the largest pool in the area, featuring New Year's Eve happenings, music, entertainment, food & beverage passages, and a champagne explosion led by the entire executive, operational, and supervisory team, along with colleagues who didn't want to miss out on the first massive year-end celebration with the sunlight.

At night, the exclusive beach-themed event at the Cozumel



complex wowed guests with a spectacle lasting over 2 hours, offering top-quality and fresh foods that even the most discerning guests enjoyed, accompanied by their favorite wines and champagnes.

The after-party featured an hour and a half of *"All You Can Drink Champagne,"* accompanied by a brightly illuminated night with lights and fireworks, resulting in a net income of USD \$16,033.52.

We welcomed the New Year at the best locations across the 3 properties with a late-night dinner for those who were at the party until one or two in the morning on January



1st. In the morning, guests were received at the four restaurants of the complex with *"First Aid"* nurses preparing hydrating mixology at the restaurant and beach. Our chefs prepared foods to help recover the body, and service included a New Year's brunch. Culminating with the great experience and effort of the entire Cozumel team, we wish you a happy 2024.



Unforgettable Moments During the Holiday Season

Por: Raúl Antonio Castro, F&B Manager



The best gift you can receive at Christmas is sharing it with your loved ones. Therefore, at **Secrets Maroma Riviera Cancún**, we sought to create a vibrant, immersive, and enriching experience for our guests and colleagues, setting up a focused ambiance during the week leading up to Christmas in collaboration with F&B and Entertainment. Among the experiences we created was a Christmas village where a series of interactive activities took place to create memorable moments for our guests during the holiday season.



One of the positive impacts of these activities was reducing the waiting time for dinner in restaurants. Guests could engage in Christmas activities during the peak operating hours of specialty restaurants while waiting to be called for their dinner reservation. The bar department, departing from the traditional punch, observed that a significant number of guests were European.

Therefore, they surprised them with a *"Glühwein"* or *"mulled wine"* station, typical of northern European regions and a Christmas emblem in those cultures.



To create authentic moments while paying attention to detail in activities that integrate gingerbread pastry, typical in American culture, we held a

gingerbread cookie-making and decorating class taught by our expert pastry chefs. Additionally, a gingerbread house-making class was conducted, with the creations exhibited to guests in the lobby area, along with a life-sized gingerbread house crafted by the pastry department.

As part of the extravaganza, guests were invited to a "master class" for making the traditional Christmas apple salad, typical of these dates. All these activities were carried out as an effort by our culinary team to warm up for the grand Christmas dinner.

On the night of the 24th, the Entertainment team treated us to a refined, modern, and elegant show that captivated the entire audience, accompanied by a high-level culinary experience capable of delighting even the most exquisite palate.

This ensemble closed a week of creativity, emotions, synergy, teamwork, efforts, and willingness from the great team that conveyed all the passion that characterizes the **Secrets Maroma Beach** family, positively impacting our guests and colleagues.





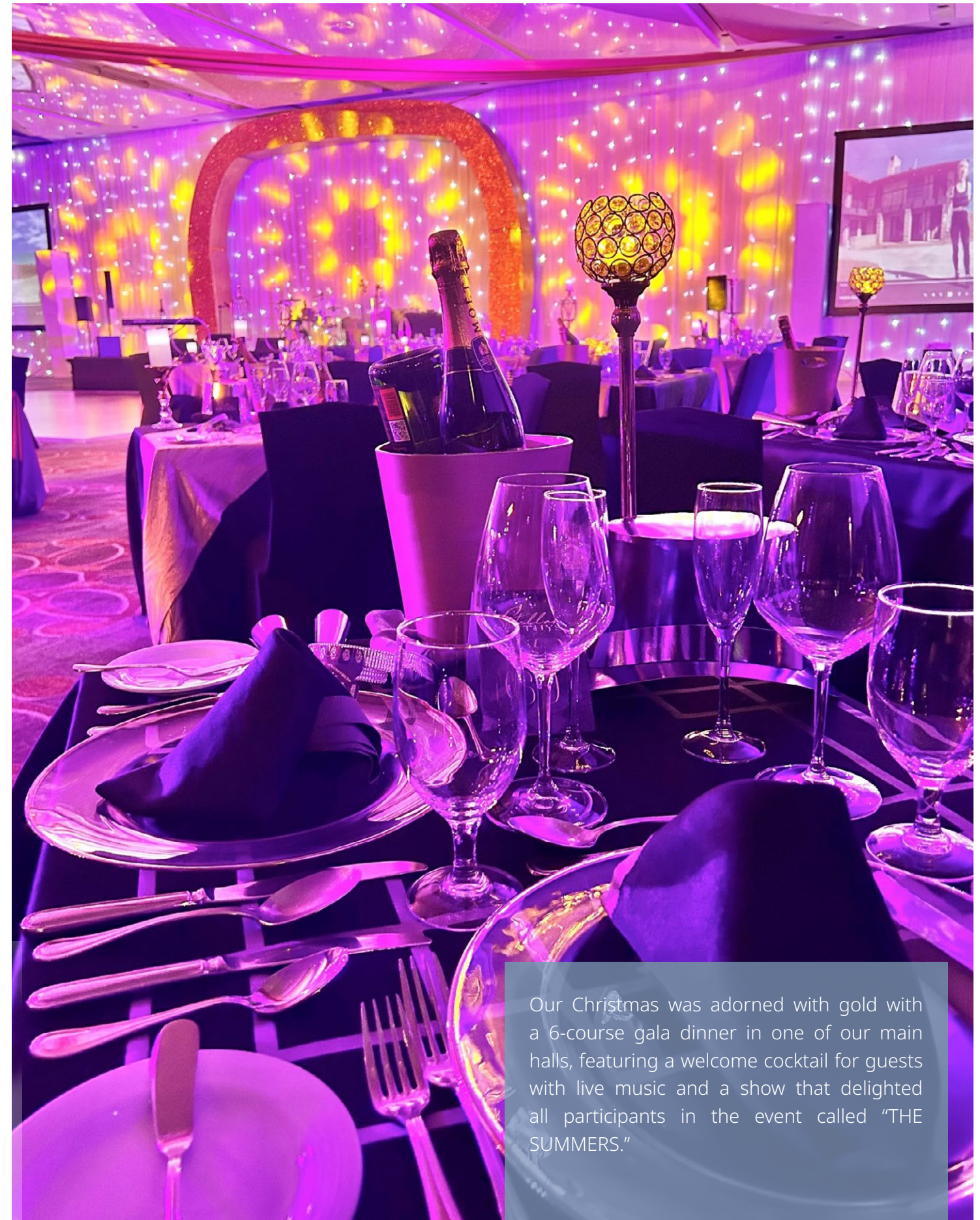
Christmas and New Year Gala Dinners

AT SECRETS THE VINE

Por: Felix Jijon, F&B Manager

Secrets The Vine dressed in glamour to celebrate the arrival of the new year with our guests. For these festivities, colors and gemstones, tablecloths, and decorations took center stage in these events with golden, purple, and black colors, along with our entertainment and gastronomy.

With a 7-course menu accompanied by wines and champagne, featuring a high-level entertainment called "THE MOULIN ROUGE" and a live band that delighted our guests. To welcome the new year and the countdown, a pool party called Reflexión took place in a festive atmosphere with fireworks.



Our Christmas was adorned with gold with a 6-course gala dinner in one of our main halls, featuring a welcome cocktail for guests with live music and a show that delighted all participants in the event called "THE SUMMERS."



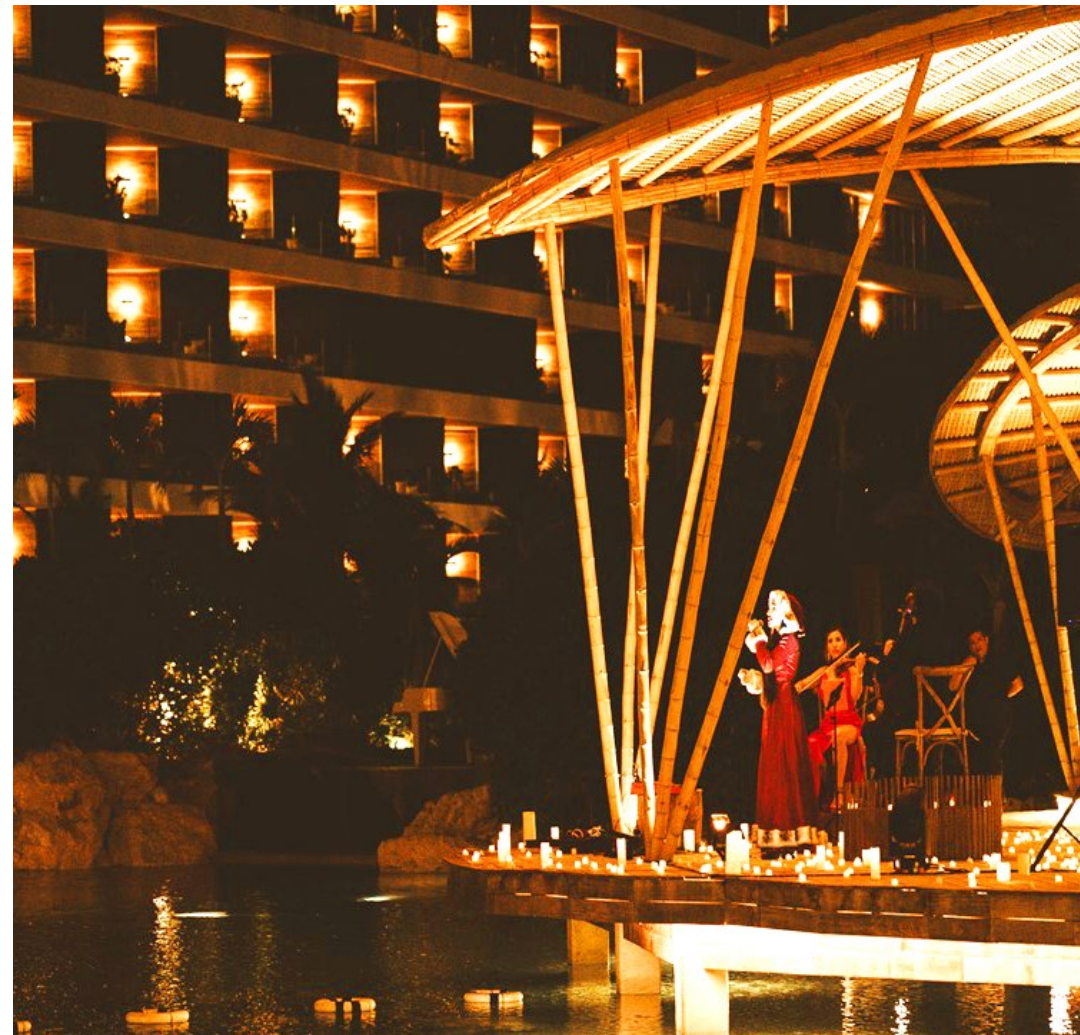
An Unforgettable Christmas Feast

AT IMPRESSION MOXCHÉ

By: Urickz Leal, Eduardo Salmeron, Elideth Fraga, F&B Team

At Impression Moxché, we strive to create a family-friendly and welcoming atmosphere for our guests during these festive December holidays. We wanted them to feel at home, away from their usual surroundings but always surrounded by the Christmas spirit at every moment.

Our colleagues played a crucial role this Christmas by providing warm greetings and smiles to every customer crossing our areas. The culinary team, led by our talented Executive Chef Orlando Trejo, designed a special Christmas menu to delight our guests with exquisite dishes. The entertainment department was responsible for creating an unforgettable theatrical show for everyone.



The star dessert was titled *"Christmas Memories,"* a family recipe shared by Chef Orlando as a gift to our guests. This delight was a resounding success thanks to the combination of flavors it offered: mascarpone cream with fig leaf, pink pepper, almond sponge cake, black cherries, and a yogurt ice cream with hints of rosemary.

The result was truly exceptional this Christmas, as our guests were delighted with the personalized attention and the quality of the dishes offered at dinner. For us, as a hotel, the joy and praise from our customers were the best Christmas gift we could have received.





An Unforgettable Night

AT SECRETS MOXCHÉ
CELEBRATING THE NEW YEAR

By: Urickz Leal, Eduardo Salmeron,
Elideth Fraga, F&B Team

Secrets Moxché is proud to have hosted an unforgettable evening for our distinguished guests, marking the end of the year with an event that will be etched in their memories.

The meticulous planning and dedication of our team not only met but exceeded the expectations of everyone present.

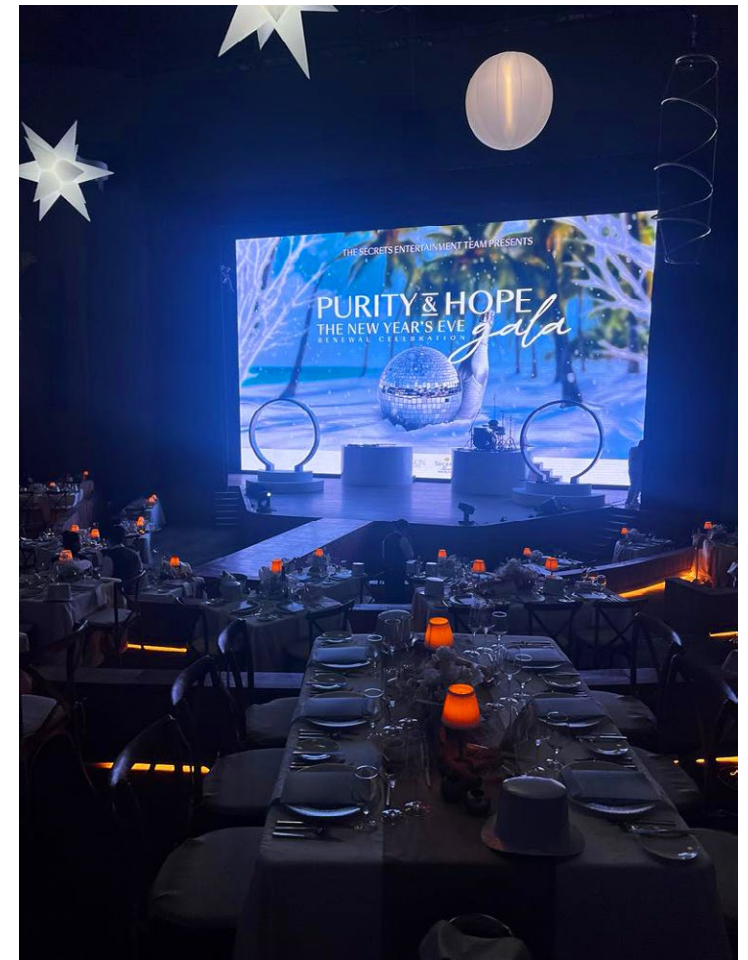
The Theater, transformed by exceptional decoration, became the perfect stage for this special event. Our guests were greeted with a dinner of excellence, carefully prepared by the talented culinary team led by Executive Chef Orlando Trejo.

The captivating menu with exquisite flavors, included meticulously designed dishes to delight the most discerning palates. Each bite was a burst of flavors, from the vanilla-infused scallop to the tempting ricotta ravioli, followed by the exquisite lobster with blood orange. Each dish was a culinary masterpiece. The persimmon sorbet with winter black truffle and the final dessert, a



citrus snowflake, were the epitome of culinary elegance.

After dinner, we took our guests to the lagoon area to enjoy a stunning fireworks display. It was a magical moment when, together, we counted down to welcome 2024, surrounded by joy and excitement.



At Secrets Moxché, we understand the importance of these festive moments for our guests. That's why we strive to make their stay more than memorable, turning it into a cherished memory they will treasure forever.





Year-End Celebration at Breathless

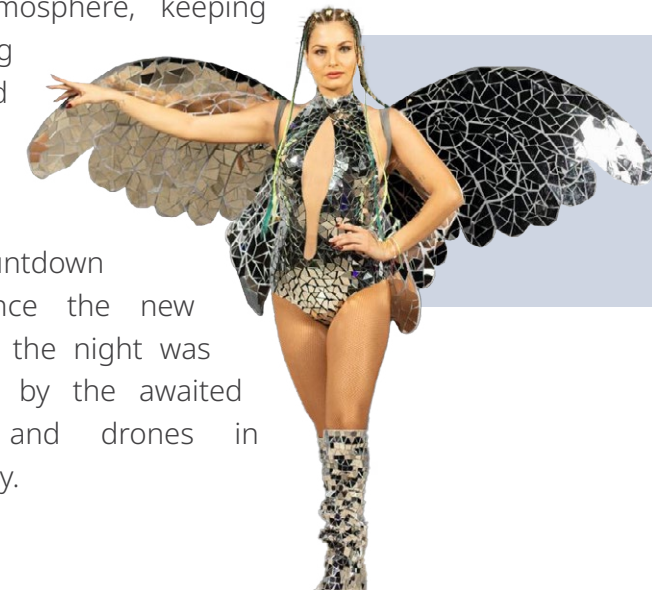
By: Julio César Aguilar, F&B Manager

With a whole year gone by and the arrival of the annual grand festivity, the team at **Breathless Cabo San Lucas Resorts & Spa** prepared to create unique and memorable experiences. Beginning the holiday season with harmonious colorful lights and the best musical atmosphere, the culinary team prepared a special Christmas menu for Christmas Eve, featuring five courses. This menu was available in all restaurants, in addition to each specialty restaurant's traditional menu.

Celebrating Christmas on the lobby terrace, we enjoyed a lighting design theme, accompanied by a star saxophonist delighting together with our buffet dinner. Our kitchen colleagues showcased a salad bar with typical Christmas flavors, a majestic tower of cold cuts and cheeses for our casino night, and our classic stuffed turkey with meat and dried fruits, New York, and salmon. Sweetening the night with delicious apple pies, carrot cakes, brownies, and pumpkin pie, accompanied by a "Breathless-style Martini" prepared by our star bartender. Continuing the festivities, the entertainment team organized a thematic casino in the property lobby. The focus on teamwork, planning, and coordination was to close the year on a high note, reflecting the great effort and dedication of each of our collaborators who dedicated themselves to providing



the best personal experience to our guests. The theme of the New Year's Eve party was mirrors, so everything harmonized accordingly, from bar service bars, buffet stations, staff with mirror or silver decorations in their outfits, mirror masks, among others. The event was organized with a luxury buffet, two bars with premium category bottles, and the DJ's show generated a perfect atmosphere, keeping the evening alive to bid farewell to the year. After the countdown to announce the new year 2024, the night was illuminated by the awaited fireworks and drones in Médano Bay.



"Let each year find a better version of yourself"

– Benjamin Franklin.



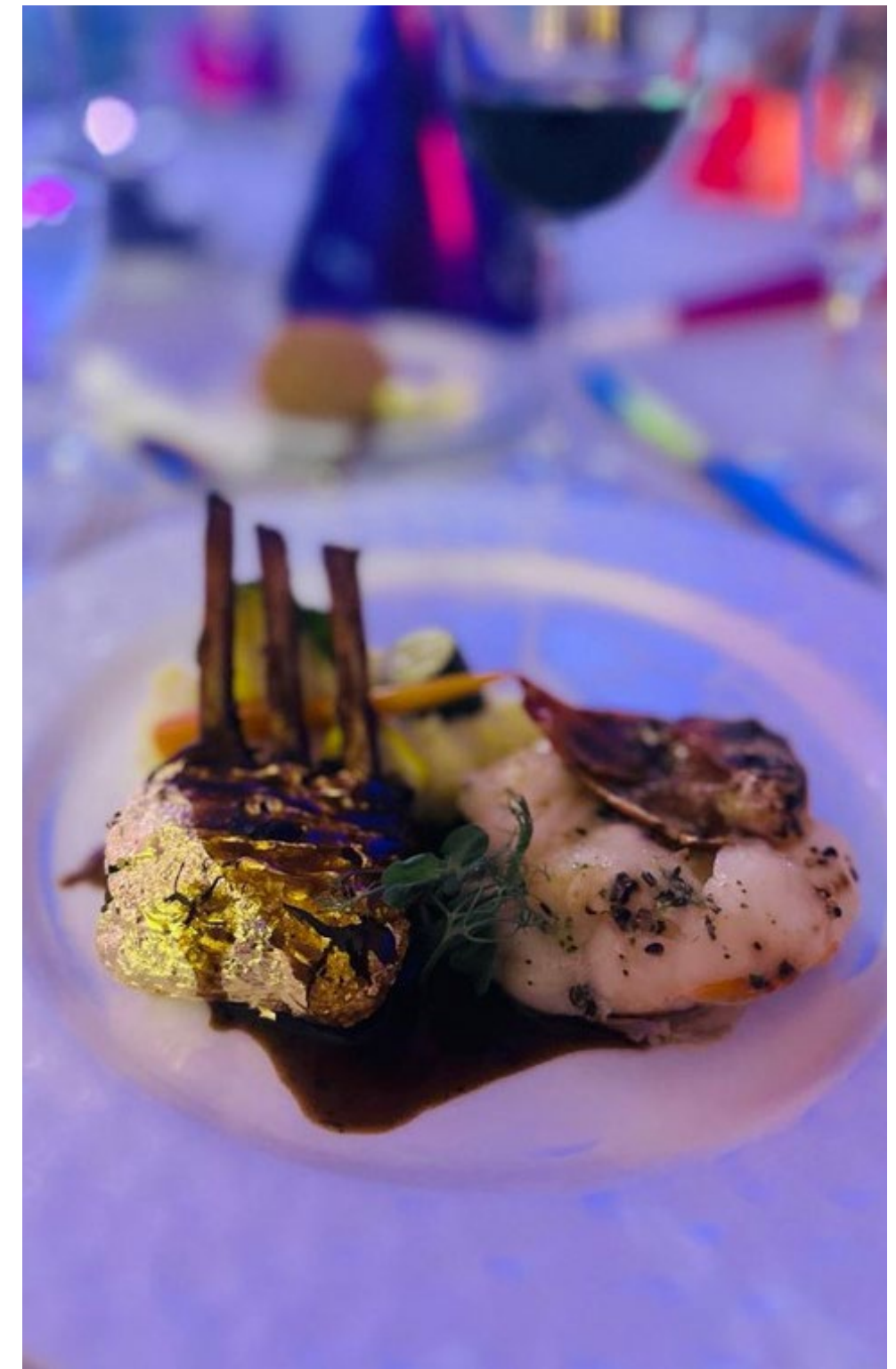
Golden Bathed Dinner



concluding year and welcome the new year, the F&B team prepared an innovative menu, experimenting with the explosive flavors of a Rack of Lamb bathed in edible gold sheets. Our guests were able to indulge in a bold concept, using premium products worthy of a gala dinner.



By: María Daniela Mila Roldan, Administrative F&B Assistant
 Dreams Sapphire Riviera Cancun was the ideal destination for those seeking a unique culinary experience and a place to gather with family, enjoying an extraordinary atmosphere of music and entertainment. To express gratitude for another





From Sea to Palate!

By: Orlando Soberanis, F&B Manager

In the distinctive style that characterizes Dreams Huatulco Resort & Spa, we celebrated Christmas with an enticing seafood island. Guests were delighted with shrimp, mussels, and prawns, accompanied by our delicious dips: ranch, chipotle, thousand island, and more.

In addition to a wide variety from our gala buffet, featuring fish, chicken, vegetables, and the traditional stuffed turkey, the delightful variety was crafted by Executive Chef Rafael Balam. One



of the night's highlights was the spectacular punch sphere presented by our head bartender, Ricardo Calvillo. This warm welcome drink offered a variety of flavors: guava, mango, and the traditional taste,

taking our guests on a sensory journey to create a family atmosphere. All of this was accompanied by spectacular structures and decorations that set the mood. Undoubtedly, the magic emanating from

these grand setups always elicits a WOW effect from all our guests. This wouldn't be possible without the brilliant creativity of our Chief Steward, Raúl Pascual, whose creativity always surprises us with perfect setups using sustainable alternatives, such as our vintage tables that add a minimalist touch to our entire buffet.

The success of our guests' satisfaction lies in the warmth and empathy that each colleague offers in service, reflected in the smiles they generously share.



Two Events, One Soul...

By: Fernando Pulido, F&B Manager

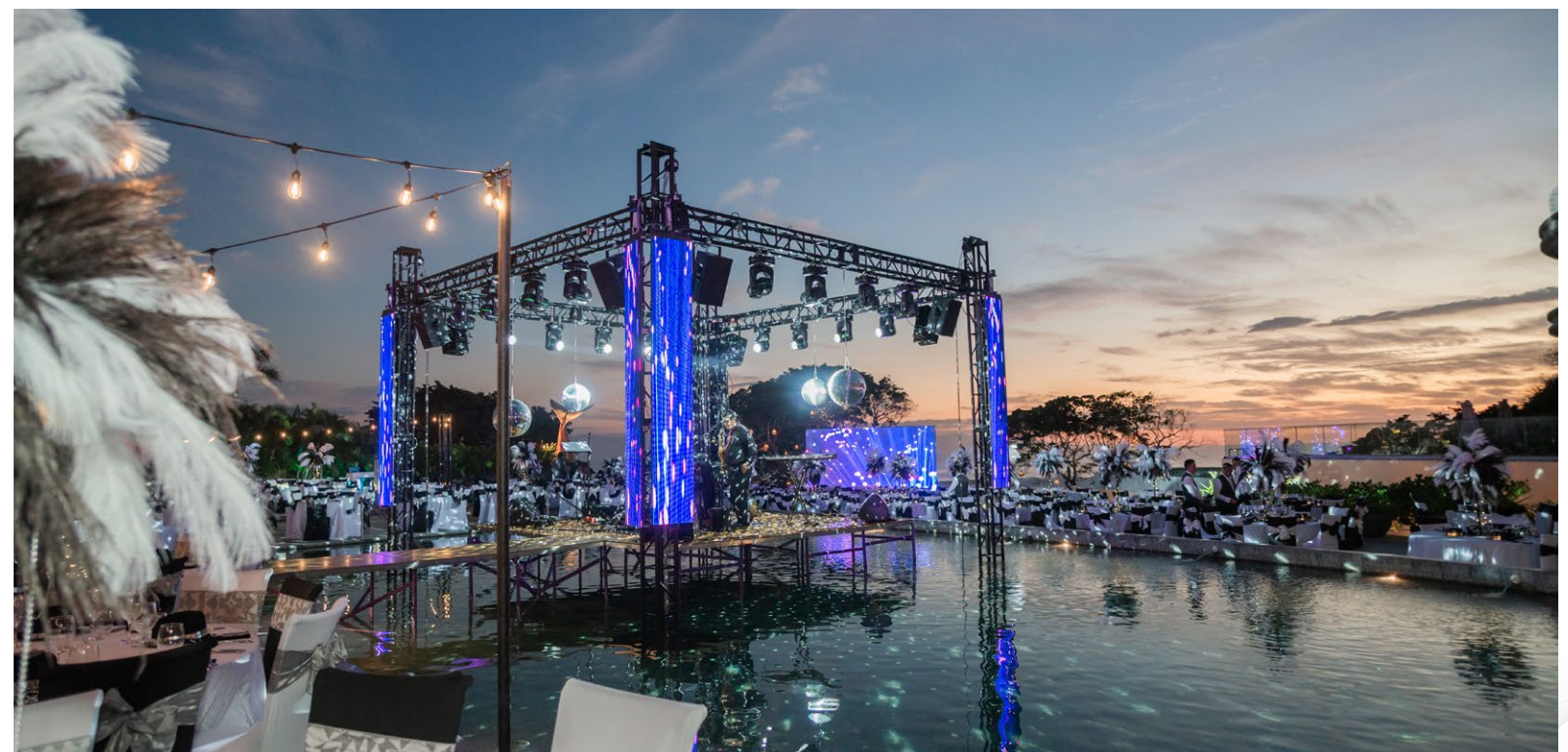
Given the characteristics of our complex, housing both a family-oriented hotel and an adults-only hotel, we took on the task of designing two different events to bid farewell to 2023.

This time, we decided to characterize the spaces with the themes "Candy Party" for Dreams and "Black & White Disco Party" for Secrets.



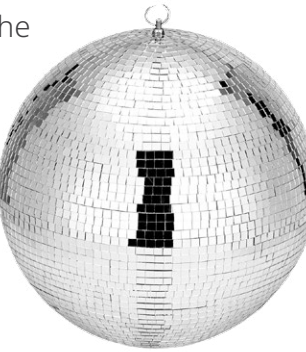
Showcasing ingenuity and creativity, the F&B team designed both parties according to each theme. An impressive "Candyland" delighted both young and old at our family-friendly hotel. The Pacific Ocean's offerings were also not to be missed, with lobsters and fresh tuna cooked over an open flame. On the other hand, equally impressive were the giant shrimp and oysters opened and prepared in an extraordinary show-cooking performance.

The parties wouldn't be the same without fireworks. As the clock struck midnight, the lights formed colorful pinwheels that illuminated the



Banderas Bay sky, creating impressive reflections on the Pacific's blue waters.

The party continued well into the night, and to the rhythm of 80's rock, all attendees enjoyed an extraordinary evening. Undoubtedly, the party will be repeated, a different time, a different style, different people, but all united in one soul.





New Year's Eve Event!

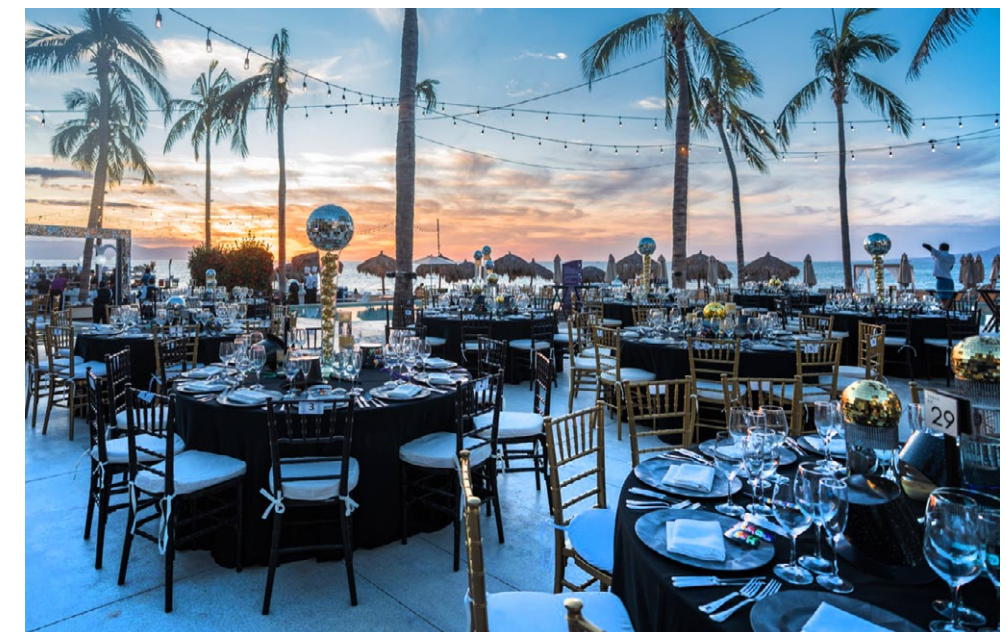
By: Luis Vicencio, Food & Beverage Manager

At our Secrets & Dreams Vallarta Bay hotels, we aim to create unique experiences for our guests. In our New Year's Eve event, we focused on details and the presentation of our international buffet, where the chef and his team created very attractive food stations.

We also offered private dinners in the cellars of specialty restaurants and in beach cabanas, where guests could appreciate the fireworks show that illuminated the entire bay.

A good sales strategy was implemented, developing packages of wines and spirits so that our guests could spend a pleasant evening with their families. Special discounts were offered on certain premium labels from our wine and tequila menu.

The entertainment concepts were GALA for the Secrets Hotel and DISCO for our Dreams Hotel.





the countdown, hats and foam bars were waved incessantly, demonstrating the joy of each of our guests in welcoming the new year. We finally closed the New Year's Eve sales with \$112,696 USD for the activities.

We want to thank each of our colleagues who showed great commitment and attention to detail for the realization of these magnificent events. It is in these moments that we appreciate the organization,

Space's Awake

By: Eduardo M. Ramirez., Marleni Dzib and F&B Team

For the New Year's Eve event, filled with excitement and with the goal of meeting and exceeding our guests' expectations, our executive and operational committee members, as in every year, began meetings about six months in advance to choose the theme.

"Space's Awake" turned out to be a very promising theme for success, based on the acceptance of extraterrestrial life by the United States.

With the theme defined and prior committee approval on clothing options, menu, accessories, and setup options, we started preparations by contacting suppliers to have a wide range of options and finally receiving the items at the property. The grand event took

To achieve this, each committee member created unique and impressive concepts, some based on Hollywood hits, others on classic themes. There were countless proposals, all innovative and attractive. However,

"In our central pool, the countdown took place with a guaranteed capacity of 400 guests..."



place in three main locations: our majestic theater, the impressive infinity pool, both locations offering a world-class gastronomic experience from our Chef Amando García, accompanied by the wine and spirits selection from our incredible Sommelier Luis Alberto Ek. As the crown jewel, the countdown took place in our central pool with a guaranteed capacity of 400 guests, specially set up for the space awakening. During



dedication, and commitment we have at our Secrets Akumal. Thank you, and we wish you a successful 2024.



The Magic of Christmas and the Fun of New Year's

By: Roberto Rosas, F&B Assistant

The December holidays are the most anticipated throughout the year, and we know this well at Sunscape Dorado Pacifico Ixtapa. That's why all our colleagues prepare themselves and pay special attention to providing our guests with experiences that will enchant them and make them feel the magic of Christmas and the fun of celebrating New Year's. The Christmas dinner took on a magical spotlight, adorned with a Christmas Buffet full of color, textures,

flavors, and sensations that our guests savored while enjoying a Christmas Show filled with light and color. Meanwhile, at Da Mario, our Italian specialty restaurant, which we consider the Jewel of the Crown, we also offered a delicious 5-course dinner where our guests enjoyed a more intimate atmosphere.

We closed the year with a bang and bid farewell to the old year with a majestic and unprecedented celebration. From early hours, preparations were made for the grand party, which stood out for having a surprising and fun theme that we called "Decades," where our guests enjoyed a cutting-edge gastronomic experience prepared by our great culinary team led by our Executive Chef, accompanied by excellent service and the Entertainment staff who filled the evening with fun, shaking our guests who enjoyed the music and spectacular show.

Finally, the twelve chimes arrived, announcing the beginning of the New Year 2024, with a beautiful firework display that embellished our bay, and the toast full of wishes turned the night into magic and flavor.



"The Christmas dinner took on a magical spotlight, adorned with a Christmas Buffet full of color, textures, flavors, and sensations..."



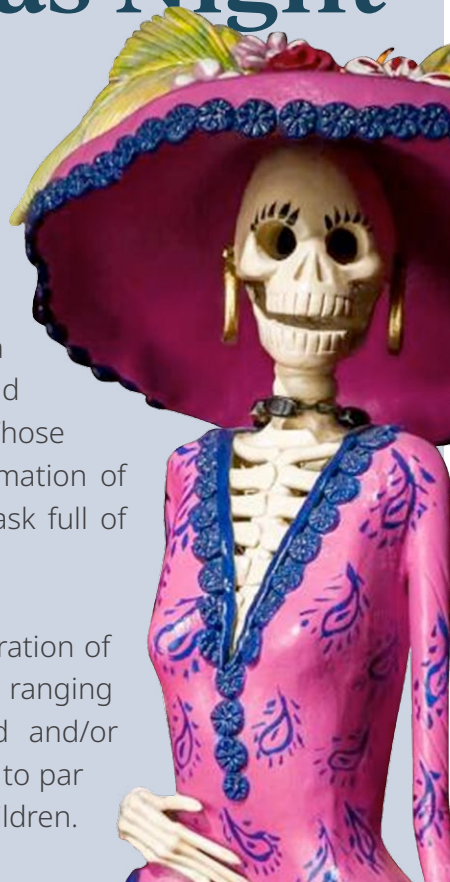


Candy Christmas Night and 'Day of the Dead'

By: Anibal Bueno, Food & Beverage Manager

The Christmas and New Year's Eve celebrations are a tradition that encompasses almost the entire world and is a time to enjoy camaraderie with contagious joy. Those of us dedicated to the hotel life can see the transformation of decorations, music, and festivities into an important task full of creativity in presentation and service.

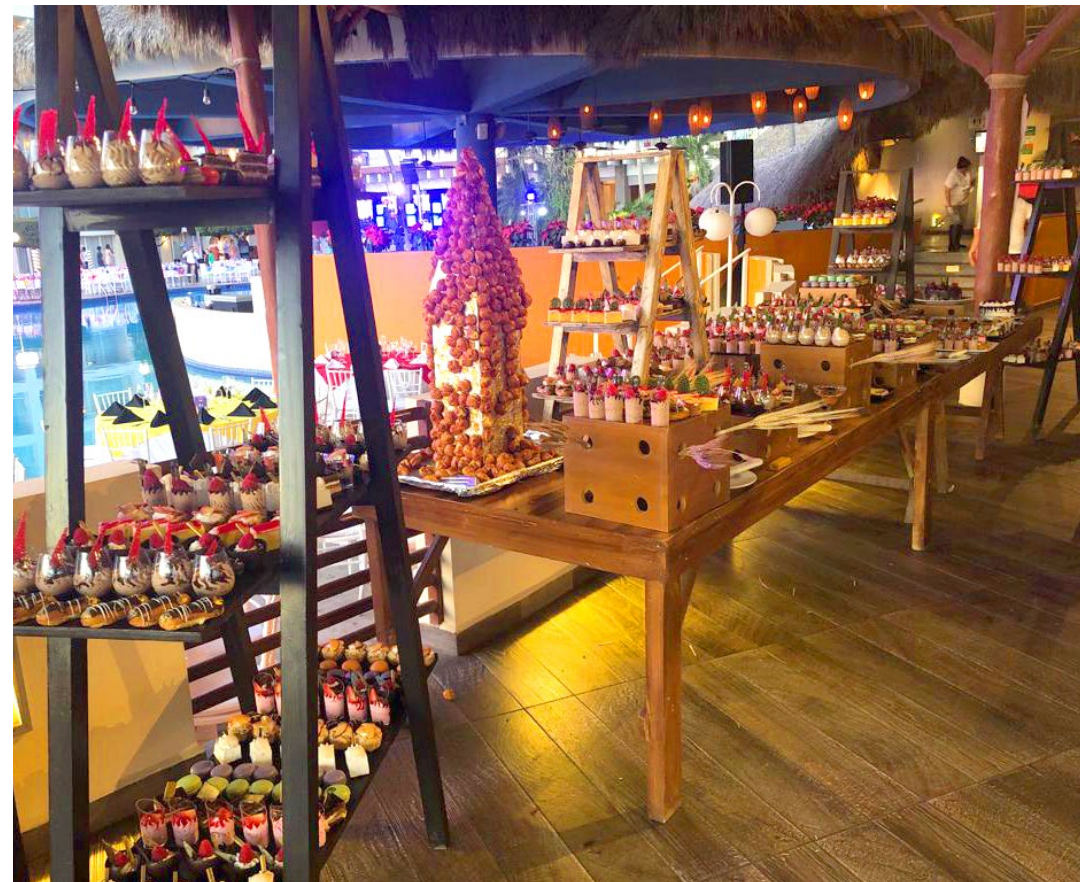
Themed decorations guide the shopping and the generation of the atmosphere, and there is a wide variety of options ranging from 'retro' to futuristic, passing through Hollywood and/or specific colors. The Entertainment Program must be up to par and provide the same enthusiasm for both adults and children.



At SUNPV, we focused on Candy Christmas Nights on the 24th and New Year's Eve on the 31st, highlighting 'Day of the Dead.' The contrast of colors, the vibrancy of the setup, and above all, the surprise generated towards our guests to have a vivid and timeless experience resulted in an enhancement of pride and Mexican identity among foreign guests who broke the mold to contemplate a show and a buffet worthy of the finest national cuisine.

The journey is intensive to ensure that the guest can make the right choice of the bottle that suits their expectations and demands. The pairing journey creates a unique experience that complements the gastronomic offer of a night worthy of being shared and enjoyed, allowing us to achieve the proposed sales goals and humbly surpassing them!

Happy Holidays!





Happy New Year!

WHAT DID WE DO AT ZOËTRY CASA DEL MAR LOS CABOS?

By: Juan Jose Salazar, F&B Manager

Finally, the awaited event day arrived; NEW YEAR'S EVE. Salad stations, cold cuts, seafood, and desserts awaited our guests, with the Black & White decoration according to our preset theme, colleagues dressed in black and white, the stage looking spectacular, and our ZOCDM operational team ready to welcome and enrich the atmosphere of that night.

Our dinner was prepared with the best preparations, anticipated to be the best, with the firmest aim of providing the event at the level of the end of the year 2023, characterized by luxury, variety, and quality in the products and services of this excellent hotel. Not to mention one of our house stars; our Executive Chef - Juandavid Velazquez, who as usual, shone with a "Spiced artisan bread" elaborated in the most rustic way, following all the lines so that this product is as natural as possible with few preservatives. Let's not forget that the dinner was made with 100% organic and regional vegetables; from a small town in BCS called MIRAFLORES. With this trend, we managed to ensure that our guests enjoy a truly natural dish in every sense. Truly captivating dishes that fill the palate to Celebrate the entry of the NEW



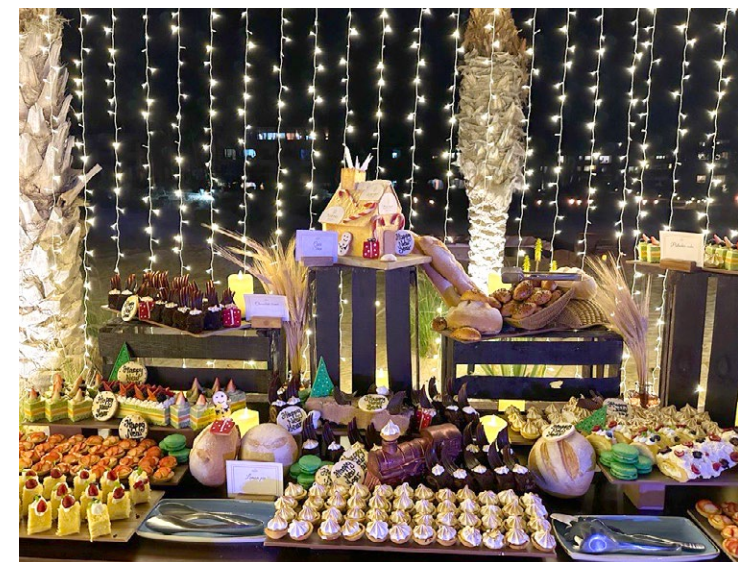
goal, influencing sales played an important role in increasing the sale of champagne and wines for such an awaited night, our incredible staff formed a team to promote sales, these colleagues know how to read between the lines and anticipate the needs of our guests, and what better way to do it than by promoting these great December events.

Result of this incredible night? The great delight of achieving that this night was memorable for all those who had the opportunity to enjoy it, and of course the best comments and reviews from our guests, our colleagues were valued and rewarded for such hard but satisfying work of the day, all this in the hands of our excellent F&B Manager; Juan José Salazar.



YEAR 2024, such as "Chilean Sea Bass with Black Risotto and Roasted Carrots and Champagne Sauce," "Vegan Shrimps in White Wine Sauce with Pumpkin Puree," and "New York in Porcini with Truffle Sauce and Potato Puree with Asparagus."

December, the most anticipated month, was characterized by the events that aimed to surpass the previous ones, so we took on the task of placing a stand permanently, guiding all our guests and non-guests to the information they needed to decide to spend this night with us, a champagne exhibition was displayed behind the stand to achieve our INP



VIP - Champagne

By: Alejandro Viramontes, Food & Beverage Director

It is well known that one of the biggest celebrations of the year is precisely celebrating the New Year, where everyone converges in a celebration that transcends borders, languages, gender, or ideologies. Simply put, the last night of the year is known as the PARTY AND CELEBRATION NIGHT!

In Jamaica, it is no exception, much less in our beautiful hotel Breathless Montego Bay!, where the party, luxury, and celebration cannot be missed, it is part of our DNA. That is why this year we decided to think outside the box, do something different from what had been done in previous years, seeking to improve 3 aspects:

- 1) Improve Champagne sales revenue
- 2) Improve Customer experience and satisfaction,
- 3) Improve the quality of product offered on the last night of the year. All this resulted in a beach party very much in the style of Breathless, where our Colleagues dressed in Casual - Elegant, the decorations leaving our guests breathless, within a party, luxury, and sophistication atmosphere.



Now, being such an important night, it is normal to have guests looking for VIP status, which is why, within all the setup, we decided to make a "VIP - Champagne" section, where the service and attention were raised even more to make each of our guests feel like royalty. All sections were sold like hotcakes, and our guests were more than happy.

The celebration was a complete success, just as planned we left everyone BREATHLESS! the 3 objectives were achieved and exceeded in a very positive way, which left us with a great taste in our mouths.

We are already in the planning of our next big celebration to welcome 2025!

From Jamaica, we wish the entire Hyatt Family a great 2024! Cin Cin.





Wild Costa Rica

By: F&B Team



December in Costa Rica, as in many countries around the world, is synonymous with joy and celebration. Everywhere transforms into vibrant scenes, full of color, merging our cultural traditions with the exuberance of nature that characterizes our country.

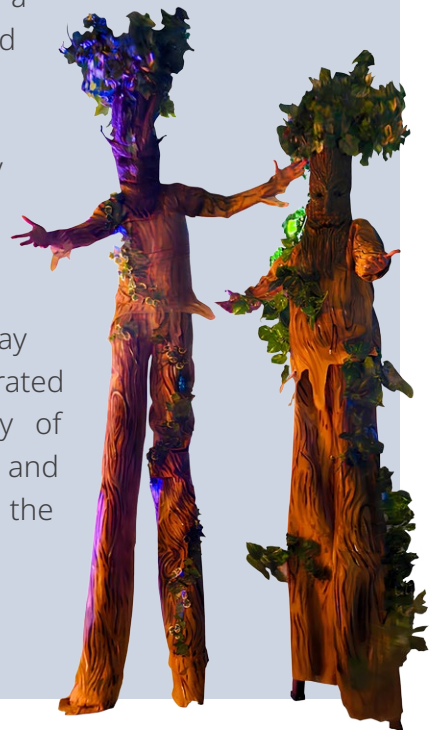
The year-end festivities are eagerly anticipated by many people. For these important year-end dates, the goal was to combine the excitement of the season with the richness of Costa Rican folklore and, above all, with the country's renowned natural beauty, its flora, and fauna, giving a theme to these festivities of "*Costa Rica Salvaje*" (*Wild Costa Rica*). Amidst these celebrations, we wanted to highlight our greatest treasure and pride: the biodiversity and stunning landscapes of Costa Rica. Therefore, the setup, decoration, and food created in



our guests the sensation of walking, dining, and welcoming the new year amidst a tropical Costa Rican forest, taking advantage of the natural environment that surrounds us and incorporating sounds, elements alluding to active volcanoes, green trails, our pools as rivers, and figures of wild animals from the area.

Gastronomy also plays a crucial role during the festivities. We incorporated traditional foods to welcome the new year in Costa Rica, including tamales filled with a mixture of meat, rice, and vegetables, pork, and even the traditional "*Vigorón*," a dish made with pork, Creole salad, and boiled cassava.

All our guests shared with us the majesty of Costa Rica at an event where we managed to express everything that a country represents, with the hospitality that characterizes us. We can proudly say that at **Dreams Las Mareas**, we celebrated the cultural richness and biodiversity of the country by merging colors, flavors, and sounds into a festival, highlighting the beauty of our land and Wild Costa Rica.





Christmas in Style

AT DREAMS PLAYA BONITA

By: Nicolas Prager, Executive Chef

CHRISTMAS SEASON 2023

At Hotel Dreams, we provide a truly magical and surprising experience for our beloved guests. From the arrival of the Grinch on December 24th to the exciting New Year's Eve party, each event was carefully planned to offer unforgettable moments.



CHRISTMAS EVE AND CHRISTMAS DINNER

On December 24th, our guests witnessed the arrival of the Grinch, who, despite his mischief, brought along a delicious surprise that left everyone with high Christmas spirits. It was a unique and fun touch, adding a humorous element to the celebration. On Christmas Eve dinner, guests enjoyed an exquisite buffet while the Food and Beverage Team joined the fun by showing up in their best Christmas pajamas. This initiative livened up the night, making it different and fun, creating a warmer and closer atmosphere between the staff and the guests. On



Christmas Day, the long-awaited Santa Claus arrived at the hotel on a festive bicycle, spreading smiles and small gifts to young and old alike. The festive atmosphere intensified with the distribution of Christmas cookies and cupcakes that sweetened the celebration even more. It was a magical moment that created lasting memories for our guests.

NEW YEAR'S EVE

To end the year spectacularly, we organized a dazzling New Year's Eve party with the theme of Tropical & Golden Night. Our ballroom was transformed into an exotic oasis with lush and luxurious decoration. A wide buffet offered a variety of culinary delights, while entertainment accompanied all events with a touch of charm and fun. Live music and the local orchestra created a festive atmosphere that enveloped our guests in a unique experience. The positive energy and joyful vibes filled the night, providing the perfect backdrop to bid farewell to 2023 and welcome 2024.

The culmination of this celebration was a firework show that illuminated the night sky, creating a burst of colors and emotions. The vibrant and joyful atmosphere, Miami-style, left our guests with unforgettable memories and the promise to return to the hotel for future celebrations. In summary, the December season at **Dreams Playa Bonita Panama** was truly incredible. Every moment was carefully planned to offer our guests a unique and unforgettable experience.

We are excited about what the next year will bring and look forward to continuing to surprise and delight those who choose to share these special celebrations with us.

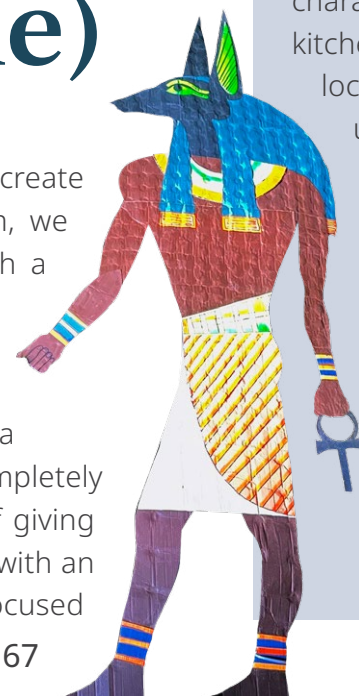


New Year's Eve (Egyptian Style)

By: Julio de la Torre, F&B Manager

At **Secrets Papagayo**, it is an honor for us to create unforgettable moments for our guests. As a team, we decided to organize the New Year's Eve event with a theme that would transport them to Egypt.

The food and beverage department worked hand in hand with the entertainment team to create a wonderful event where guests would enjoy a completely surprising six-course menu. We took on the task of giving our menu a better impact, adapting it to the theme with an extensive variety of ingredients and preparations focused



on Egyptian culture while not losing our concept that characterizes us as an innovative kitchen. We aimed to transform local and organic ingredients using different techniques and preparations from Egyptian culinary culture, expanding the gastronomic horizon and enhancing experiences that combine with local cuisine, and thus promoting the diversity of culinary culture through various dishes

prepared for our diners, creating magical moments in their memory. In this way, we rolled up our sleeves alongside the kitchen and service team, not only to offer beautiful decoration but an experience of flavors for their palates.

Likewise, all our guests received impeccable service, making them feel like royalty as they enjoyed an exquisite dinner accompanied by a bottle of wine, live music, and



a spectacular show to end with a delicious dessert on the table.

Then, we invited them to the VIP area by the sea where a comfortable alcove awaited them to relax and enjoy the Egyptian spectacle, drinking champagne and enjoying delicious snacks, feeling like in a palace.

At midnight, the beautiful fireworks display began, which our guests appreciated in the front row with the beautiful reflection of the Gulf of Papagayo, thus welcoming 2024.





Christmas 2023

By: Omar Gasca, F&B Manager

Redesigning experiences will be the essence of our 2024 at Dreams Curaçao, and this journey began during Christmas of 2023. For the first time, we decided to take a risk and change the location of our Christmas dinner, and it turned out to be an exceptional choice, despite some challenges that turned into valuable lessons for the future.

It all started with creating a space where all guests could enjoy our Christmas Eve gala dinner. Under the leadership of our general manager, we chose the spacious parking lot of our hotel as the



venue, a spacious, open, and easily accessible place capable of accommodating 460 guests.

Next to this space, there is a garden with imposing trees and white stone, where we set up buffet stations that looked spectacular thanks to the creations of chef Willmer Cuellar and his team. The entrance to the garden consisted of a corridor formed by trees decorated with Christmas lights and red ribbons. At the end of the corridor, a welcome cocktail inspired by a tropical Christmas awaited the guests: piña colada



The next day, everyone awaited the arrival of Santa Claus, who made his triumphant entrance in a classic car, accompanied by his elves and the Grinch, providing fun for both children and adults alike.



with grenadine, decorated with a sprig of rosemary. Then, an extensive buffet and a red carpet guided the guests to the event area, which was decorated and set up with the festive spirit of Christmas. And, of course, there was live music that entertained our guests until 1:00 am, with everyone dancing and enjoying the Curaçao style.

This joint effort allowed us to reach the 18th position in wine sales this year, thanks to the creation of a VIP area with exclusive tables in front of the stage, which turned out to be a resounding success.

"This joint effort allowed us to reach the 18th position in wine sales this year"



An Unforgettable Night

By: Omar Gasca, F&B Manager



At Zoëtry Curaçao, in collaboration with Dreams, we joined forces to create an unforgettable night for our guests in the New Year's Eve celebration. We organized a grand event for 500 people, which included a 360-degree buffet with a delicious variety of international food, highlighting barbecue areas, lobster, and exquisite desserts. The show was simply amazing, with live music, dancers, and a fascinating magic show. We created an exclusive atmosphere with VIP tables for couples, a premium area for large families, and shared tables for the rest of our guests.

To continue the celebration, we offered an after-party on the picturesque seaside to

welcome the new year under an impressive fireworks display. The sand vibrated to the rhythm of a talented DJ, making all our guests fully enjoy this experience. Without a doubt, this event was extraordinary and left our guests more than satisfied.

In collaboration with the room division, we set out to exceed our wine sales goals for this year. Leveraging the experience of previous years and the recent Christmas event, we created attractive flyers inviting our guests to book exclusive VIP packages or premium areas. With the support of our housekeeping and bellboy staff, we delivered these flyers to each of the rooms.



"...it allowed us to achieve an impressive increase of 224% in hotel sales and 38% in Dreams"

VIP tables and the exclusive area for the after-party quickly sold out, allowing us to achieve an impressive increase of 224% in our hotel sales and 38% in Dreams.

This achievement reflects the effectiveness of our organization, communication, and teamwork, demonstrating that together we successfully exceed our goals.

We shared this initiative with our Front Office colleagues, who, in collaboration with our Sommelier, carried out meticulous follow-up on reservations. Thanks to detailed information on each package, they were able to provide our guests with all the necessary details for a unique experience. Working together and coordinated, the first day of reservations was a complete success.



On the warm beaches of Punta Cana, the Breathless hotel dresses up in magic to welcome the holiday season with a special edition of Christmas and New Year that will dazzle its fortunate guests. At the heart of this celebration, our special gala setups in the buffet take the culinary experience to new heights.



But the celebration does not stop there. The spectacular decoration of the place transports guests to a dream world. Blinking lights, festive ornaments, and carefully selected details create a magical atmosphere that envelops everyone in a spirit of celebration and joy.

This special edition of Breathless Punta Cana is not just an event; it is an invitation to immerse yourself in the magic of the season in a way that only our corner of paradise can offer.



Christmas Special

By: Antonio Rodriguez, Executive Chef

The gastronomic team at Breathless Punta Cana has devised a display of flavors that reflect the diversity and richness of the season. From tropical delights to Christmas classics, our buffet offers a unique gastronomic experience, satisfying all tastes and desires.



It's time to toast, celebrate, and create memories that will last forever in the most special corner of Punta Cana!



Celebrate in the Tropical Paradise

A MEMORABLE NEW YEAR'S EVE PARTY

By: Felipe Bancelin, F&B Manager

When the year comes to an end, what better way to say goodbye to the old and welcome the new than by celebrating a tropical New Year's Eve party? Imagine yourself in a lush and vibrant setting, surrounded by palm trees, sipping a refreshing cocktail, and feeling the warm breeze on your skin.



DRESS CODE

Encourage your guests to embrace the tropical theme by suggesting outfits that reflect the destination. Think long dresses, Hawaiian shirts, and linen pants and shirts. The goal is to create a carefree, beach-inspired atmosphere where everyone feels comfortable and relaxed.

FOOD AND DRINKS

A key element of any New Year's Eve party is the food and drinks. When it comes to tropical cuisine, consider serving up a delicious variety of fresh fruits, vibrant salads, and seafood delights like ceviche or grilled shrimp. Incorporate flavors like pineapple, coconut, lime, and mango into your menu to infuse a tropical touch. To complement the cuisine, offer a variety of thematic cocktails like mai tais, piña coladas, or mojitos that transport your guests to exotic shores.

ENTERTAINMENT AND ACTIVITIES

To keep the energy high throughout the evening, provide various entertainment options. Consider hiring a live band or a DJ to play Caribbean or reggae tunes that get everyone dancing. If space allows, set up a dance floor to encourage guests to groove. You can also organize Caribbean shows. Don't forget to organize a spectacular countdown to midnight, complete with fireworks or sparklers, to create a magical atmosphere when the clock strikes twelve.



In this article, we will guide you in organizing a tropical-themed New Year's Eve party that will undoubtedly be a sensational and unforgettable experience.

CREATING THE ATMOSPHERE

To set the stage for your tropical New Year's Eve party, pay attention to the ambiance. Decorate your space with vibrant colors, stimulating the senses with tropical tones like turquoise, coral, and sunny yellow. Hang string lights or lanterns to create a relaxing and ethereal atmosphere when the sun sets. Incorporate palm leaves, tropical flowers, and even inflatable palm trees to further enhance the tropical ambiance.

Organizing a tropical-themed New Year's Eve party is a unique and exciting way to welcome the new year. By focusing on creating a vibrant atmosphere, embracing the tropical ambiance in the decor, serving delicious dishes and cocktails, offering lively entertainment, and gifting your guests with memorable souvenirs, you'll ensure they have an unforgettable experience. Here's to an unforgettable night full of tropical joy and the anticipation of a promising new year!



Ending the Year with Achieved Goals

By: Robinson Pereira, Food & Beverage Assistant

There is nothing more satisfying than meeting set goals, especially when it comes to non-package income, an added value that serves as motivational fuel to go the extra mile, creating unique and memorable moments for our guests. Every year, we focus on increasing sales and, at the same time, taking another step forward on the path that leads us to success.



To achieve this goal, we implemented several strategies that allowed us to attract and capture a larger market of wine and sparkling wine consumers during the December festivities. Being such a special month that encourages tantalizing the palate of wine lovers and connoisseurs, we created various events where



sparkling wine sales compared to previous years. Our highest sales were starred by Moët & Chandon Imperial and Moët & Chandon Ice Imperial, many of which were used in toasts for moments framed by the feeling of love at the stroke of midnight. Seeing our guests happy and satisfied with this masterful party filled us with pride and mixed emotions; because what is done with passion and love touches the lives of others and is evidenced in their acceptance, which represents the greatest reward that a service-driven

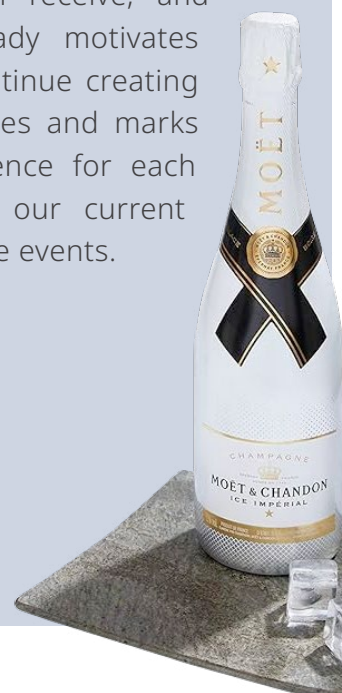


we paired these types of beverages in line with the celebrations; especially at the New Year's Eve party, unified with the entertainment team. In this delivery, we enabled several comfortable VIP areas for the enjoyment of live music with a Caribbean touch, elegant lights, dances from our entertainment team, and above all, with the personalized service provided by the experts (sommelier and other team members).

With this perfect combination, we managed to increase wine and



team can receive; and this already motivates us to continue creating experiences and marks of excellence for each guest in our current and future events.





Gala Night at Dreams Flora

By: Jose Ernesto Cabrera García, Executive Chef

It was a special night, as it was our first year hosting the New Year's Eve gala at the hotel. The food and beverage department made a magnificent team effort to visually and in quality satisfy our guests and provide them with an unforgettable gastronomic experience. In our World Café buffet, we had a variety of dishes for every palate.



We will start by talking about our charcuterie and cheeses. We selected our products to guarantee quality while presenting them attractively on our table. We accompanied them with compotes, nuts, and oils.

We offered an island with seafood products where we served fresh oysters, King crab, crab claws, razor clams, shrimp, etc.



In our wide gastronomic offer, we highlighted our main courses such as duck à l'orange, pork cheek with truffles, confit cod loin, crab cake, among others. Our protagonists of the day are our carvers, which include sea carvers (*salt-crusted fish*) and land carvers (*Tomahawk with aromatic herbs*).

We cannot overlook our pastry department, where we offer a wide variety of desserts including

mango semi-freddo, macarons, Yule log, a variety of Christmas nougat, among others. However, the most outstanding is the magnificent work of our pastry chefs in creating 100% chocolate sculptures.





Exploring the World of Wine

EMBARK ON A SENSORY JOURNEY
IN THE WINE TOUR EXPERIENCE

By: Onofre Pol Matheu, F&B Manager

Through team collaboration, we transformed an ordinary experience into something extraordinary. When a group of talented individuals come together with a collaborative mindset and exceptional qualities, the possibilities multiply. During the year 2023, at Dreams Macao Beach, we have cultivated and materialized innovative concepts and ideas with the aim of surprising our guests. This collaborative approach has allowed us to go beyond conventional boundaries and offer unique and memorable experiences.

New ideas and innovative concepts have been developed to surprise our clients. We could not miss this great opportunity to share a representation of success with our guests in



this edition. All these characteristics are brought together in the *"Wine Tour Experience."*

Immersing oneself in the fascinating world of wine is an experience that transcends the mere pleasure of tasting; it is a sensory journey that invites wine and good food lovers to explore the most exquisite corners of the most important wine regions in the world. At our hotel, we have created a unique event, designed and organized by our talented team of sommeliers, which not only seeks to expand palates but also enrich the overall experience of the stay.

For a modest price, the Wine Tour Experience has been designed to enhance both non-package revenue sales and the overall stay experience at our hotel, through an experience that will delight and broaden palates and senses from the moment you arrive at our facilities and discover the magic that happens when the art of wine is fused with culinary arts.

Finally, it is necessary to add that the success of this experience would not have been possible without the contributions and brainstorming of the different colleagues involved in the process, once again demonstrating that... TOGETHER WE CAN!





New Year's Eve Celebration AT DREAMS ONYX

By: Dulce Güilamo, Administrative F&B Assistant



Dreams Onyx Hotel dressed up in style on the magical New Year's Eve night, offering a unique experience that left attendees amazed. The celebration, which ranged from the smallest to the largest, became a kaleidoscope of entertainment and Christmas festivities. The gala dinner was a symphony of flavors that delighted the most demanding palates. From exquisite traditional dishes to innovative culinary creations.

Christmas festivities unfolded in all their splendor, with live performances,



melodic choirs, and the special visit of Santa Claus, who distributed joy and gifts to young and old alike.

The festive atmosphere intensified with the glitter of blinking lights and the cheerful music that resonated throughout the hotel.

In summary, the New Year's Eve party at Dreams Onyx Hotel was more than an event; it was an experience that embraced fun, exquisite gastronomy, and Christmas magic. A year-end closing that will be etched in the memory of all those who had the privilege of being part of this unique celebration.





Traditional Christmas and New Year's Eve Buffet

By: Adrián Fernández,
Executive Chef



At Dreams Royal Beach, two events were held to celebrate the holidays. These were: a traditional Christmas buffet at our World Café Restaurant, featuring a wide variety of exquisite dishes; and a New Year's Eve buffet that undoubtedly exceeded our guests' expectations. They enjoyed and savored the great variety of buffet dishes, all themed

around Christmas and creating a wonderful family atmosphere. For those guests seeking a more private and special evening with their partners, friends, or family, we offered exquisite Christmas menus consisting of 4 courses in our various restaurants, along with a wine package curated by our Sommelier, considering different preferences in beverages.



To complete the festivities on December 25th and January 1st, we hosted a Dominican-style brunch buffet that left our guests very satisfied with this fantastic experience.

On New Year's Eve, we offered a luxurious gala dinner, featuring a wide variety of dishes themed around the occasion. We also included a great Spanish tradition, the "grapes of happiness," which were offered to guests at 7:00 pm (Spanish time) for them to experience this tradition, which was delightful.





CHRISTMAS AND NEW YEAR IN THE DOMINICAN REPUBLIC: A Festive Experience

By: Fernando Sánchez and Israel Gata
(Sous Chef and Executive Chef)

During the December holidays, Secrets Royal Beach hotel in the Dominican Republic transforms into a festive paradise, offering its guests an unforgettable Christmas experience. From arrival, visitors are greeted with exquisite decorations and an atmosphere filled with Christmas spirit.

The festivities kick off with exclusive events organized by the hotel. Bright lights and



elegant Christmas decorations adorn every corner, creating a warm and joyful atmosphere that invites guests to immerse themselves in the magic of the season. As the culinary team, we prepare a menu that delights our guests' palates, featuring a Christmas buffet that blends culinary elegance with traditional



Dominican and international flavors, creating a unique gastronomic experience in this region.

During this festive season, we want to extend our special thanks and recognition to the talented staff at Secrets Royal Beach hotel who have worked

tirelessly to please our guests with exquisite culinary creations, attention, and service. Their dedication and passion have added a special touch to the Christmas and New Year celebrations at our hotel.

In closing, a message to all: May the joy and peace of Christmas and New Year fill your hearts. We are here to make your stay unforgettable and full of special moments for our guests. Happy holidays and a prosperous New Year filled with wonderful experiences!



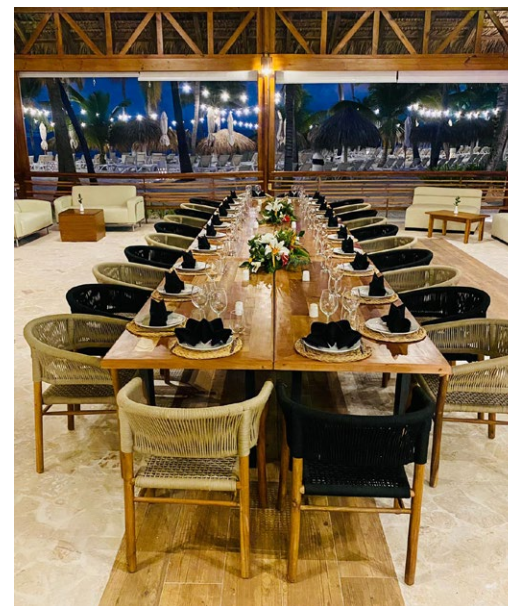


Christmas Candy Tree

FAMILY DINNER WITH MIXOLOGY BAR,
WELCOME DRINK, PYRAMID OF
RECYCLED BOTTLES

By: Ray Aquino, F&B Manager

For the enjoyment of our Christmas dinner and to create a fun and exciting moment for our children, we created a Christmas tree decorated with various



types of candies and children's games, meeting the expectations of parents as they witnessed the excitement of their children.

To maximize non-package income, we developed different packages for the December festivities. We offered a Family style package for family enjoyment, a rodizio-style dinner exclusive for couples, and our beach



barbecue with a mixology bar, entertainment show, and live music for our guests' enjoyment.

For our grand year-end finale, we enhanced the welcome drink experience by creating a pyramid made of recycled bottles, on which all the glasses were placed along with lighting effects, achieving a great impact of excitement and satisfaction among our guests.





Culinary Delights at Christmas

By: Rafael Espinar, F&B Manager



In the heart of Dominican homes, the festive season unfolds in a symphony of culinary creativity and cultural celebration. Among the most cherished traditions is the meticulous preparation of roast pork, an iconic centerpiece crafted with love, which often becomes a culinary ritual lasting an entire day. From the aromatic “moro con guandules” to a wide variety of salads like the Russian, mixed, and pasta, to “pasteles en hoja”, baked chicken, “pastelón”, and the unique “Christmas rice with nuts”, the Dominican Christmas table is an exquisite fusion of international influences and local flavors.

Beyond culinary delights, the spirit of the season pulsates through vibrant folklore, where lively merengue and bachata rhythms bring together family and friends in spirited dances, adorned in festive attire to celebrate the occasion.

Dominican Christmas punch, also known as: coquito in Puerto Rico, “eggnog” in the United States, “ponche crema” in Venezuela, “cola de mono” in Chile, rompopé in Mexico and Costa Rica, and “Ron ponche” in Panama. This delicious elixir, steeped in tradition, is characterized by the lightness of its white rum base, infused with spices to give it a distinct and warm flavor.

For those seeking the recipe for this Christmas beverage, here is a guide to creating the quintessential Dominican Christmas punch...

Dominican Christmas Punch Recipe...

Ingredients:

5 cups evaporated milk
3 cups condensed milk
2 1/2 cups whole milk
4 egg yolks



1/2 teaspoon salt
1/4 cup vanilla
2 tablespoons cinnamon
1 tablespoon nutmeg
1 teaspoon cloves
White rum

Preparation:

Mix and beat all ingredients except rum thoroughly, then place over a water bath, stirring occasionally, and leave for 45 minutes. Remove from heat and add rum to taste at the end (*this is optional*). Mix and Ready!

In addition to the punch, other beverages such as rum, sparkling wines, and an assortment of wines are enjoyed during these festivities, contributing to the jovial atmosphere of Dominican Christmas.

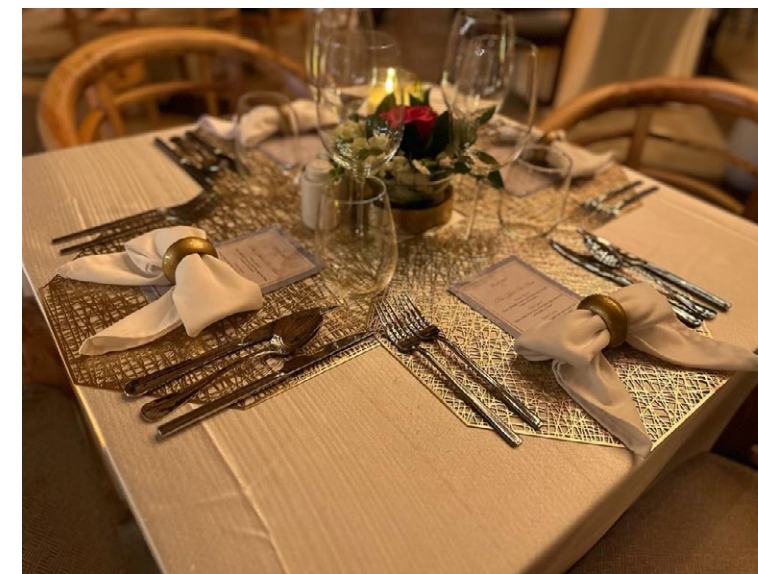




Continuous Improvement in Year-End Celebrations

By: Alberto Valenzuela, F&B Manager

During these December activities, the Food & Beverage team, amidst a festive atmosphere and always aiming to fill the property with colors, flavors, and aromas typical of the season, along with the intrinsic desire to create new experiences for our guests based on innovative implementations, has created with the help of maintenance a giant tower-shaped base for dessert display, adding a differentiating touch.



As feedback from our guests' past experiences and fostering continuous improvement of processes in the food area, we created two menus, one for meats and another for fish, with the chef's specialty being turkey. In terms of beverages, we offered a cocktail inspired by the property, created by our bar manager to welcome guests.

The cocktail included Gin and Triple Sec as base, complemented with passion fruit juice, lemon, watermelon, and a touch of ginger, achieving an explosion of flavors and a perfect balance for these great celebrations.

Additionally, this year, the arrangements and decorations used in podiums, restaurants, and dessert displays were made in-house, resulting in a 79.20% cost savings in operating costs allocated for these purposes compared to last year. In the same vein, as an idea to boost wine sales, a giant wine list was placed in each restaurant.



Details Always Count

By: Yokasta Vargas, Administrative Assistant F&B

This is the beautiful time where family harmony and traditional moments invite us to convey confidence and security to customers, who find in our spaces a safe place to celebrate their company or family events.

However, it is not always possible to be close to everyone we want during these times, and a good way to let them know that we are committed to creating an unforgettable experience and making them feel at home.

This time at Sunscape Puerto Plata, passionate about providing once



again a pleasant experience, we created a solemn and grandiose setting with Christmas tables and details around the pool, so that our guests could taste wines according to their taste with live piano music. This idea allowed us to offer an additional touch. Thanks to this, we increased our sales and achieved our non-package revenue goal, always maintaining quality and service to our guests. Likewise, the creativity and colorfulness we obtained with the innovative centerpieces enhanced and beautified our restaurants, achieving the main goal of giving them a fresher, more natural, and different touch for the occasion.

Whenever we manage to exceed the expectations with which our guests arrived, we will have achieved our greatest objective!



New Year's Eve Buffet

By: Alejandro Viramontes, F&B Director

I am sure that every hotel, every year, we all have a common goal:

- Make it better than we did last year -

And this goal permeates all operations and departments within our hotels, but there is one



department in particular that has a special challenge, especially when it comes to the last night of the year: our Kitchen team, who must reinvent themselves every year to surprise all guests who, of course, expect to be SURPRISED!

On this date, we must consider what we did last year and have prepared enough throughout the year to once again exceed our guests' expectations. Of course, we can easily read this, but it requires great planning, teamwork, and above all, masterful execution to achieve it. It puts a lot of pressure on a department that constantly works behind the scenes and takes hours and hours of hard work to be consumed in just a couple of hours. But this great work depends a lot on the final result of this grand celebration. Our buffet consisted of 4 live stations, which



had a wide variety of foods, such as Pasta a la minuta, a variety of meats cooked to perfection according to taste, Carving of Oven Roasted Turkey, among others. We also had a sushi station, which was a success, the incomparable seafood fountain, not to mention the fabulous dessert station, among many others that were part of our New Year's Eve Gala Dinner.

Preparing a New Year's Eve dinner is not an easy task because our menus are much more elaborate, refined, with more exotic proteins, and with spectacular setups. Here at Secrets Jamaica, the kitchen team had a spectacular buffet that delighted more than 300 guests, leaving a great taste in all of them, even in our loyal repeat guests.

For this reason, we wanted to focus this article on all our Chefs, Cooks, and Stewards who worked tirelessly to provide the best experiences to our guests during 2023, closing with a golden brooch on the last night of the year. Thank you very much!

Wishing all our big family a great 2024!...





Gingerbread House

By: Myrlaine Carmont, F&B Manager

Christmas at Secrets Resorts Saint Martin is very important because it represents a harmonious blend of festivity and luxury, permeating every corner of this Caribbean paradise, fostering an atmosphere where indulgence, tradition, and joy converge to create an unforgettable experience. Let's start with the different types of food. To begin with, at our buffet, we offer hot and cold options, raw, cooked, and marinated, followed by our main course with multiple varieties of meats, poultry, and fish along with accompaniments of our local Caribbean and European vegetables.

Keep in mind that we are a French Caribbean island. So, imagine the combination it offers. There is a live sushi station with 7 options prepared right before your eyes, not forgetting our vegan and vegetarian guests. Secondly, our cheese station accompanied by fruits, nuts, and chutney, which transports you to

France. We offer a choice between cow's milk, goat's milk, or sheep's milk. What is a cheese station without countless varieties of bread? From crunchy baguettes, whole grain, gluten-free, walnut bread, and the list goes on.

In an ice sculpture, we present our seafood station with shrimp, prawns, mussels, clams, and of course, oysters with their respective sauces.

A foie gras station is a must, loaded with chutneys and our homemade gingerbread. That said, we had a gingerbread house right in the middle of the buffet as mentioned at the beginning of this article! Our talented Pastry Chef, Mrs. Brigitte Sylves, took charge of sharing with her team and guests the assembly of the famous gingerbread house.

She showed her team how to prepare the dough, so they got the recipe to share with their families. Once the base was



finished, the next step was the preparation of the cookies. Then they chose the shapes, such as gingerbread bears, Christmas trees, snowflakes, and snowmen. After all that, the assembly was the most challenging, but Brigitte made it look easy. Finally, the gingerbread house was displayed to the guests, who were explained how to decorate such a masterpiece.

Brigitte decorated the roof with frosting and M&M's to mix the colors, then grated coconut for the snow, the chimney covered with candy canes, colorful lollipops, and a Santa hat on top. On the sides were all the cookies glued with frosting and painted in the presence of our guests. As she did it, guests approached to ask questions and admire her work, but the most exciting part for me was the aroma, as we prepared it in the pastry shop, the entire kitchen was imbued with this incredible and fascinating perfume.

For us, sharing is caring.





Creating Grand Moments

6 TIPS TO BOOST ROMANTIC DINNER SALES

By: Sales & Marketing

Ready to spread some Grand moments into your romantic dinner offerings? Dive into these six tips that will make couples fall head over heels for the unforgettable experiences the hotel has to offer.



CRAFT A DREAMY MENU

Collaborate with your culinary team to create a menu that is not only delicious but also worthy of sighs. Add regional ingredients, elegant presentations, and a variety of options. Irresistible food is the key to winning hearts.

TRAIN YOUR DREAM TEAM

Your staff is the real magic makers. Make sure they understand the importance of the occasion and are trained to deliver impeccable and warm service. Friendly smiles, attentive gestures, and a genuine desire to make the night unforgettable: that's the Grand formula!



SPREAD THE LOVE ON SOCIAL MEDIA

Unleash the power of social media to showcase your prowess in romantic dinners. Share mouth-watering images, behind-the-scenes magic, and touching testimonials. Let the world see the love your hotel offers and watch as reservations multiply.

There you have it, six tips to turn your romantic dinners into truly enchanting experiences. Remember, it's not just about the food; it's about creating moments that linger in the hearts of your guests. *Go Grand!*



PERSONALIZE THE EXPERIENCE

Make your guests feel pampered by offering personalized touches. Have a conversation with them beforehand to understand their preferences, from favorite dishes to special requests. A little attention to detail can make all the difference and make their night even more special.

CREATE TEMPTING PACKAGES

Give your romantic dinner packages a spicy touch with irresistible additions. Think wine tastings, couple massages, or a personalized surprise dessert. The goal is to turn a simple dinner into a complete experience they'll rave about to their friends and family and on social media.

SET A GRAND SCENE

Choose captivating settings for your dinners. Whether it's a cozy corner with fairy tale lighting, a garden oasis, or a terrace with a stunning view, the right ambiance sets the stage for a magical night. Showcase these spaces in your marketing to make them even more irresistible.





New Year's Brunch

By: Fidel Castañeda, F&B Manager

As every year, we seek to offer a wide variety of special dishes to all our guests.

This new year was no exception, and together with bars and kitchen, we held a couple of activities for our guests.

Our chef Luis, made a spectacular brunch inside and outside our Market café dining venue. The salad bar, cold meats, cheeses, and charcuterie were something that definitely pleased our guests.

But what really surprised them was our seafood bar and grill. Around our pool, at 10 in the morning, our bar team set up a premium international bar and a first aid bar. Bloody Marys, mimosas, and beers.

Generating very good comments from our guests.





Chrismtas Season at Colombia

By: Julian Palacio Arango, Executive Chef and Juan Herrera, Executive Sous Chef

In Colombia, the Christmas season is a very important season for everyone. Families always gather around a table full of incredible Christmas preparations. At **Grand Hyatt Bogotá** we have created unique experiences that have made us stand out year after year as one of the best places to celebrate the end of the year festivities.

In **Aldeana Market**, the hotel's pastry shop, there is a varied offer of pastry products, mainly chocolate, that are perfect for giving as gifts and sharing at traditional novenas that are celebrated at the homes of friends and family. This tradition is carried out 9 days before December 24 of each year and by 2023 the team managed to double December income compared to the previous year.

At **Capitalino Restaurant**, the main restaurant of the hotel, different events were held during the holiday season, starting with the day of the candles, which is celebrated on December 7th and marks the beginning of the Christmas season; we continued on December 24th, where Christmas is celebrated in Colombia, and finally, the New Year's Eve party.



All these celebrations are characterized by offering a buffet with more than 14 stations of traditional Colombian and international Christmas food. Always maintaining a Colombian identity; we use local, fresh, and seasonal products, in addition to elegant service in the ideal location.

At **Ushin Japanese & Grill**, a Japanese specialty restaurant, the traditional New Year's Eve party was held, where at midnight diners welcome the new year amid an incredible firework show that can be seen from the 14th-floor window of the hotel where this venue is located.

The food there is a journey through Japanese gastronomy, where inspired by the mythical binchotan charcoal and street food, live stations are created with unique flavors that guests and diners adore.

Finally, with corporate clients, during the month of December, different celebration and gratitude events are held that allow closeness and loyalty. One of them is a Christmas cooking class with luxury ingredients, where the versatility of ingredients such as caviar, truffle, and lobster is shown, which are combined with typical dishes such as buñuelo, which is an unmissable Colombian dough at the Christmas table, as well as natilla, which is a traditional Colombian dessert made from corn and spices.





The Gingerbread House

EXPERIENCE CHRISTMAS AT HYATT REGENCY MERIDA

By: David Reyes, Chef

The best time of the year has arrived, where we are filled with emotions, expectations, good wishes, and the slightest action we take expresses that spirit that cannot be explained in words, but we all live and talk about.

At Hyatt Regency Merida, the lighting of the Christmas

tree has become a tradition that integrates all departments year after year and marks the beginning of the festivities in the F&B department, where our guests and clients decide to spend these celebrations with us, not only for the diversity of services but because they are part of the Hyatt family.



"On our property we take advantage of the lighting of the tree and the inauguration of "La Casita de Jengibre" to create this festive atmosphere"



Planning begins months in advance, when the engineering, steward, and pastry teams start designing the gingerbread house for this season, which represents a great challenge as they must surpass themselves with the creativity of their designs. During November, the house begins to take shape, with a wooden structure and brickwork made of gingerbread cookies. The entire cookie is 100% edible, and its addictive essence fills every corner of our lobby and Papillon Bakery & Market, our café with French specialty pastries.

Here is where we set up the hospitality table and showcase our main services of the season such as the celebration of posadas in the main Peregrina Bistró restaurant, with a Yucatecan buffet at breakfast and lunch

times. Spasso, the contemporary Italian cuisine restaurant, with a wine cellar invites you to have a personalized gastronomic experience for dinner. In Papillon Bakery & Market, in addition to having a wide variety of desserts and "bread-art", you must try our original and famous cheese balls. If you are looking to relax during this time and not worry about preparing Christmas and New Year's dinners, at "La Casita de Jengibre" you can pre-order traditional dishes to take home, such as stuffed turkey, baked pork leg, New York roast in very generous basic pieces for complete families. Also, you must experience receiving the New Year in our Regency halls where we organize a spectacular party to enjoy an international buffet dinner with live music, themed show, DJ, dance floor, and turn the party into the best atmosphere in the white city.

This is how on our property we take advantage of the lighting of the tree and the inauguration of "La Casita de Jengibre" to create this festive atmosphere and celebrations where we seek that our customers, guests, and collaborators live the Christmas events feeling at home.





Celebration End of year by Excellence

At Hyatt Regency Cartagena, we have established ourselves as the ultimate destination for New Year's celebrations. With our impressive view of the city and a glamorous party, we provide unforgettable moments.

Offering the best view of the Caribbean from our rooftop infinity pools, guests immersed themselves in the vibrant rhythms of the streets of Cartagena, enjoying centuries of history in a modern and luxurious setting. Additionally, our



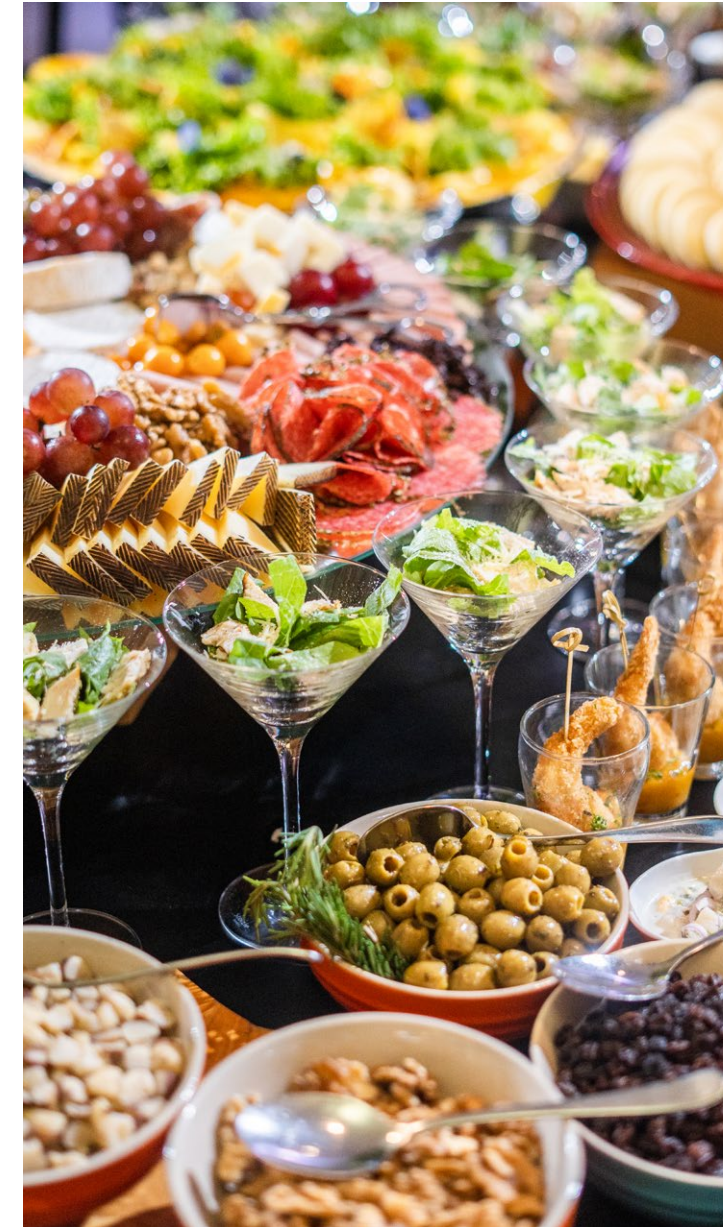
By: Carlos Calandria, Executive Chef

meticulously designed facilities for relaxation included luxurious rooms and the exclusive Aqoral Spa, where each guest felt cared for and prepared for the experiences that the new year would bring.

For these festivities, we created an elegant and cozy atmosphere, perfect for celebrating. On December 24th, in the setting of a magical night, white took over the hotel and transported us to a Christmas full of charm alongside Santa Claus, who accompanied us in this very special evening, creating perfect moments for photographs and memories that will last a lifetime.

And for December 31st, we took a golden turn, offering an experience of brightness and glamour with a luxury buffet, orchestra, dance floor, among other surprises. Attendees joined the event and were able to enjoy dinner and the party.

Regarding the New Year's Eve dinner, we attended every detail, presenting a diverse and refined culinary offering. Additionally, aware of the importance of inclusivity, we provided a balanced variety with



vegan, vegetarian, and gluten-free options. From a cheese and cold cuts table to exquisite Spanish-style tapas, Caribbean ceviches, and a complete salad bar, each dish was a culinary work of art.

Likewise, the live stations added a touch of dynamism and sophistication to the night. The sushi station, the 60 kg beef leg carved live, and the delicious Italian pasta station were of great prominence at the event. Our bread corner was also memorable, as the pastry chef and his team offered the best variety, from Galician and Marseille bread to Lavash and Grissini.

The experience culminated with the Pastry team, who

ensured that all attendees succumbed to our sweet temptations. Our Petit Gateaux Show amazed diners with delights such as guava roll and soursop creamy. The classic Verrines, with options from Tiramisu to Black Forest, and vegan alternatives of pistachio and raspberry delighted everyone.

A special corner was dedicated to a select offering of Macarons with native flavors of Colombia, white soursop, orange Mandarin from the Colombian plains, and coffee being a unique representation of our rich culture. Additionally, vegan coconut and mango tartlets, Baileys profiteroles, and milk chocolate crunch became favorites of the night. Not to mention the traditional nougat of dried fruits and the unmissable Panettone, which perfectly complemented the gastronomic offering.



The Christmas Spirit

ARRIVES AT GRAND HYATT SÃO PAULO

By: Beatriz Teixeira, Food & Beverage Assistant

As the Christmas holidays approach, the Christmas spirit also arrives at the **Grand Hyatt São Paulo**. In a country full of joy, celebration, and love, our hotel couldn't be any different. For us, the beginning of these celebrations represents an abundance of joy, unity, and, of course, food!

To kick off the festivities, during check-in, our guests were greeted with a popcorn cart, sparkling wine, and welcome canapés, along with children's recreation throughout the weekend so that the whole family could enjoy their break worry-free.



Our Christmas Eve dinner was prepared to provide a unique experience for the 200 guests who participated in this memorable night with their family and friends. During the evening of the 24th, the restaurant, adorned in green and gold tones, created a cozy atmosphere with scattered candles and live music that brought guests together as they sang along to the most famous Brazilian songs.



The buffet, filled with options for each participant to enjoy a gastronomic experience, featured cheeses, cold cuts, seafood, pastas, traditional Brazilian dishes, and a dessert table adorned with Christmas ornaments and vibrant colors. The wines, perfectly harmonized.

