



MEMORIAL DAY WEEKEND

2025

CURTIS STONE:  
FIRE & FRIENDS  
*May 24 – 25 – 26*



**MAROMA**  
A BELMOND HOTEL  
RIVIERA MAYA



*WHERE WORLD-CLASS CHEFS AND  
OPEN FLAMES  
IGNITE THE RIVIERA MAYA*

An exclusive three-day celebration over **Memorial Day weekend**, centered on **open-fire cooking**. Curtis Stone and **world-renowned chefs** come together at his restaurant **Woodend** to showcase bold flavors, ancestral techniques, and **innovative cuisine** against the stunning backdrop of the Riviera Maya.

The program features interactive **beachside BBQs**, hands-on **masterclasses**, and an exquisite **tasting menu** at Woodend.

Guests will witness the craft of open-fire cooking, enjoy expertly **artisanal cocktails**, and engage with **top culinary talent** in an immersive, thoughtfully curated setting.

*"Cooking with live fire is such an integral part of my cooking philosophy and the Woodend menu. Creating an experience with these esteemed international chefs and using local ingredients that are kissed by the flame, is a recipe for a magical weekend."*

*Curtis Stone*



## FEATURED CHEFS



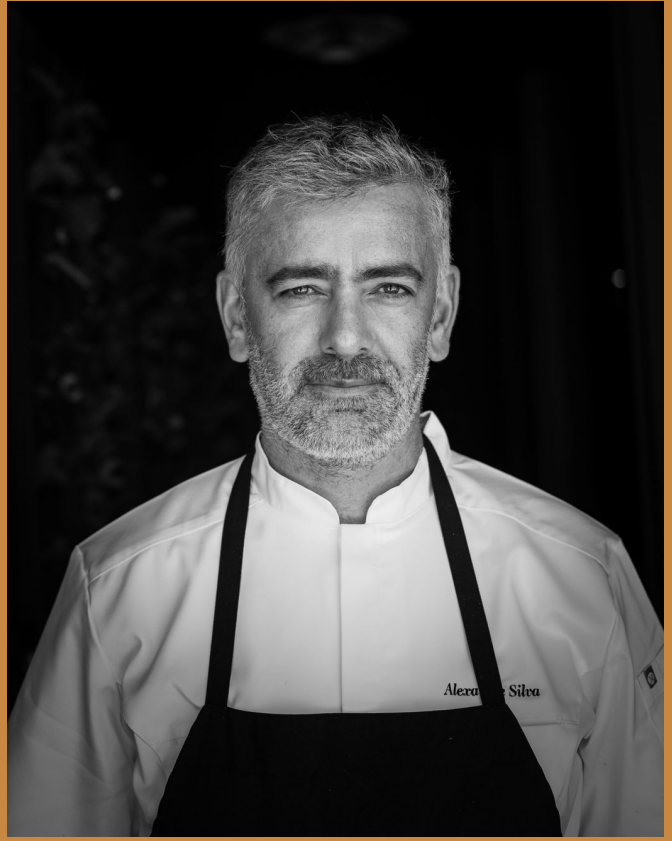
**CURTIS STONE**  
*Los Angeles, USA*

Curtis Stone is a chef, television personality, and New York Times bestselling author, best known for **Michelin-starred** GWEN in Hollywood and THE PIE ROOM in Beverly Hills. Operating Curtis Stone Events in the US and Australia, Curtis looks forward to welcoming guests and international chefs to WOODEND at Maroma, A Belmond Hotel, which he opened in 2023, earning top accolades in Mexico.

### RESTAURANTS

Woodend  
BY  
CURTIS STONE

gwen  
O  
THE  
**PIE**  
ROOM  
BY CURTIS STONE



**ALEXANDRE SILVA**  
*Lisbon, Portugal*

Chef Alexandre Silva is a trailblazing Portuguese chef known for his creativity and innovation. He leads LOCO, a **Michelin-starred** fine dining spot, and FOGO, focused on traditional fire-based cooking. His career took off after winning Portugal's Top Chef and training at El Celler de Can Roca. Today, he's a key figure in modern Portuguese gastronomy.

### RESTAURANTS

LOCO  
Lisbon

**FOGO**  
Restaurante - Bar  
Lisbon



## FEATURED CHEFS



**JOSÉ LUÍS HINOSTROZA**  
*Tulum, Mexico*

José Luis Hinostroza, a Southern California native, trained in top kitchens like Alinea, Noma, and El Celler de Can Roca before leading Michelin-starred restaurants in Europe. At ARCA in Tulum, he crafts bold, ingredient-driven Mexican cuisine with global technique and open-fire flair. ARCA has earned major accolades, including spots on the **World's 50 Best** Restaurants and Bars, underlining his global culinary impact.

**RESTAURANT**

**ARCA**



**MARIANA VILLEGAS**  
*Mexico City, Mexico*

Chef Mariana Villegas, originally from Monterrey, trained at the Culinary Institute of America and worked in top kitchens like Pujol, Cosme, and Contramar. Her global journey includes a residency in Paris at Fulgurances L'Adresse. In 2023, she opened LINA in Mexico City, blending sustainability, seasonality, and Mexican tradition. Through Lina, she celebrates local ingredients with globally inspired dishes and a warm, inviting space.

**RESTAURANT**

*Lina*

## THE ITINERARY

SATURDAY 24

### **BEACH BBQ OPENING FEAST**

Join us for a magical beachside evening as Chef Curtis Stone and special guests fire up the grill with bold, interactive cooking stations, right on the sand. Sip handcrafted cocktails from Bambuco by Handshake's exclusive pop-up bar, sway to live music, and share the moment at communal tables under the stars. It's the ultimate kickoff to an unforgettable culinary weekend

**7:00 PM to 9:30 PM**

**COMPLIMENTARY FOR HOTEL GUESTS**

**US\$98 PER PERSON FOR EXTERNAL GUESTS**

SUNDAY 25

### **CULINARY MASTERCLASSES**

Step into the heart of the fire with an immersive culinary experience led by Curtis Stone and three guest chefs. This hands-on showcase celebrates open-fire cooking and time-honored techniques. Watch the chefs in action, learn the secrets behind the flame, and enjoy exclusive tasting bites along the way. An unforgettable journey from fire to flavor awaits.

**Morning Session: 11:00 AM to 12:30 PM**

**Afternoon Session: 1:00 PM to 2:30 PM**

**US\$79 PER PERSON**

### **EXCLUSIVE DINNER AT WOODEND**

Join us for an exclusive five-course tasting dinner at Woodend, curated by Curtis Stone and his guest chefs. This one-of-a-kind experience features signature dishes and preparations from the day's open-fire cooking. Expect bold flavors, masterful technique, and impeccable service, all set in an intimate, elegant setting. A true celebration of craftsmanship and storytelling through food.

**6:00 PM to 10:00 PM**

**US\$213 PER PERSON**

MONDAY 26

### **FAREWELL ASADOR BEACH BRUNCH**

Close out the weekend with a laid-back beachfront brunch, where Curtis Stone and his guest chefs fire up one last round of culinary magic. Savor delicious bites from open-fire stations, enjoy the ocean breeze, and toast to an unforgettable weekend in paradise. It's the perfect ending — warm, relaxed, and full of flavor.

**10:00 AM to 2:00 PM**

**US\$142 PER PERSON**

CLICK [HERE](#) TO SAVE YOUR SEAT



**MAROMA**  
A BELMOND HOTEL  
RIVIERA MAYA