FOURTH EDITION



FIRE & FRIENDS

DECEMBER 2026

Join us in celebrating
open-fire cooking, seasonal
flavors & gatherings





by the sea, beneath
the Riviera Maya sun.

“Over the years, Fire & Friends has grown into something truly special, and I’m incredibly proud of what we’ve created. It’s a gathering that brings together chefs I admire around the fire, in one of the most beautiful places in the world. For our fourth edition at Maroma, I’m thrilled to welcome Enrique Olvera of Pujol, Luis Arellano of Criollo, Ali Clem of La Barbecue and Odette Olavarri of ODETTE.

Each of these chefs, whose talent I greatly respect, brings a unique perspective, ingredients and traditions that will enrich what we create together. What makes this gathering so special is the energy that emerges when great chefs come together to cook, share ideas and celebrate the food and culture that inspire us.

This year, we’re also delighted to welcome Ticuchi, one of Mexico City’s most celebrated bars, bringing its distinctive interpretation of Mexican agave spirits and cocktails to the experience. With such an extraordinary group of talents, I look forward to discovering the creativity, connections and unforgettable moments that will unfold around the fire.”

CURTIS STONE



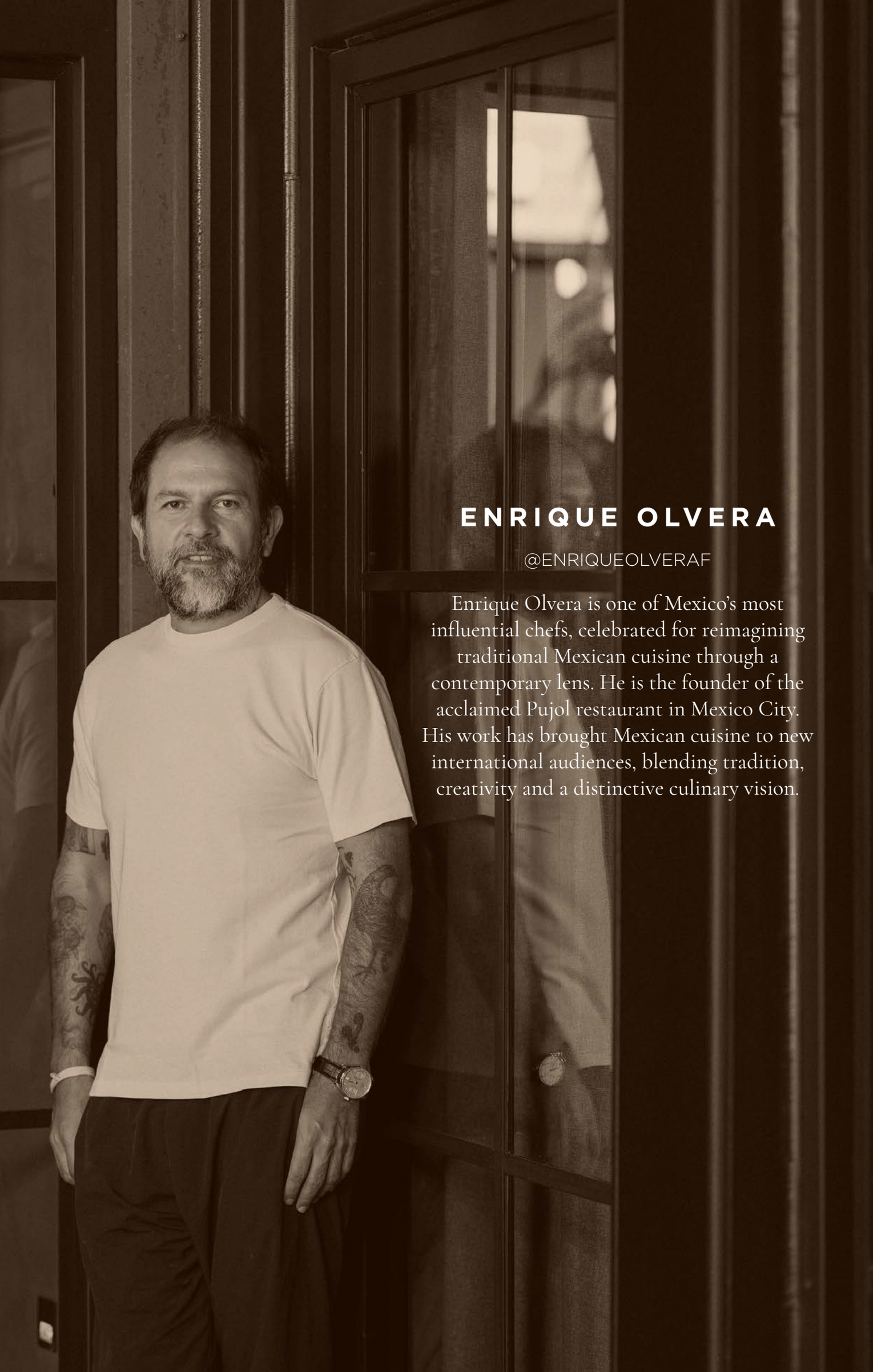


THE CHEFS

CURTIS STONE

@CURTISSTONE

Curtis Stone is a Michelin-starred chef, restaurateur and author based in Los Angeles, known for his restaurants Maude and Gwen, which celebrate seasonal ingredients. He trained under legendary chef Marco Pierre White and opened Woodend at Maroma, A Belmond Hotel, Riviera Maya, in 2023, where open-fire cooking meets the spirit of the Mexican Caribbean. He also leads Curtis Stone Events across the U.S. and Australia, and in 2024 opened The Pie Room in Beverly Hills, celebrating traditional British baking. His culinary approach combines a respect for ingredients, precision and a contemporary vision.



ENRIQUE OLVERA

@ENRIQUEOLVERAF

Enrique Olvera is one of Mexico's most influential chefs, celebrated for reimagining traditional Mexican cuisine through a contemporary lens. He is the founder of the acclaimed Pujol restaurant in Mexico City. His work has brought Mexican cuisine to new international audiences, blending tradition, creativity and a distinctive culinary vision.



ALI CLEM

@LA_BARBECUE

Ali Clem is a chef, pitmaster and owner of La Barbecue, an acclaimed restaurant in Austin, Texas. Renowned for her mastery of Texas barbecue, she helped transform a small food trailer into a Michelin-starred destination, earning recognition for her craftsmanship, leadership and dedication to preserving and evolving barbecue traditions.



LUIS ARELLANO

@LR.ARELLANO

Luis Arellano is a leading figure in contemporary Mexican gastronomy and executive chef of Criollo in Oaxaca. Known for his deep respect for local ingredients and traditional Oaxacan techniques, he has helped elevate regional cuisine through a seasonal, ingredient-driven approach. His experience includes work at Casa Oaxaca and collaborations with renowned chef Enrique Olvera.



ODETTE OLAVARRI

@ODETTE_____

Odette Olavarri is a Mexican baker, pastry chef and founder of ODETTE. Trained at Le Cordon Bleu and shaped by her experience at BAKÉA in Mexico City, she has expanded her bakery from Lomas de Chapultepec to Condesa and the Tamayo Museum. Based between Mexico City and New York, her approach brings together artisanal breads and seasonal pastries, balancing technique, creativity and tradition.



KASPAR FENKART

@TICUCHI.MX

Kaspar Fenkart and Ticuchi, chef Enrique Olvera's bar, present a cocktail experience celebrating the richness of Mexican agave spirits. Creativity and tradition come together in elegant creations that invite guests to discover the distinctive nuances of each spirit.

THE ITINERARY

FRIDAY, DECEMBER 18

6:30 PM FIRE UP THE WEEKEND

As the sun sets over Maroma and the waves set the rhythm, a celebration by the sea begins. Curtis Stone, Enrique Olvera, Luis Arellano and Ali Clem bring their distinctive culinary perspectives together around the fire for an evening of exceptional dining and live music under the stars.

$3,150 MXN PER PERSON

Prices are in MXN and include 16% VAT. Service is not included.

9:00 PM AFTER FIRE, SPIRITS

Ticuchi brings the spirit of Mexico City to Bambuco for an evening celebrating contemporary Mexican mixology. Inspired by the richness of Mexican agave spirits, this experience brings together signature cocktails, music and memorable encounters.

À LA CARTE

SATURDAY, DECEMBER 19

7:00 - 10:30 AM BUT FIRST, BREAKFAST

At Casa Mayor, the day begins by the Caribbean with sunlit breakfasts and an exclusive selection of artisanal breads and pastries from Odette Bakery, bringing a taste of its beloved craft to Maroma.

COMPLIMENTARY

6:00 - 9:00 PM JOIN THE TABLE

An exclusive evening at Michelin Guide-recommended Woodend features Curtis Stone at the open-fire grill, presenting a five-course dining experience guided by fire and the season's finest ingredients. The menu concludes with a special dessert by Odette Olavarri.

$4,500 MXN PER PERSON

Reservations required. Prices are in MXN and include 16% VAT. Service is not included.


Woodend
BY
CURTIS STONE
YOUR PLACE AWAITS
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