



**DÍA DE MUERTOS CULINARY WEEKEND**  
October 27-29th, 2017

 **THE RESORT  
AT PEDREGAL**



# DÍA DE LOS MUERTOS

Día de los Muertos honors the dead with festivals and lively celebrations, a Latin American custom that combines indigenous Aztec rituals with Catholicism, brought to the region by Spanish conquistadores. (Día de los Muertos is celebrated on All Saints Day and All Souls Day, minor holidays in the Catholic calendar.)

Assured that the dead would be insulted by mourning or sadness, Día de los Muertos celebrates the lives of the deceased with food, drinks, parties, and activities the dead enjoyed in life. Día de los Muertos recognizes death as a natural part of the human experience, a continuum with birth, childhood, and growing up to become a contributing member of the community. On Día de los Muertos, the dead are also a part of the community, awakened from their eternal sleep to share celebrations with their loved ones.

The most familiar symbol of Día de los Muertos are the alebrijes, calacas and calaveras (skeletons and skulls), which appear everywhere during the holiday: in candied sweets, as parade masks, as dolls. Calacas and calaveras are almost always portrayed as enjoying life, often in fancy clothes and entertaining situations.





## The Sugar Skull Tradition

Sugar skulls date back to the Colonial period in Mexico where they represented a departed soul. Skulls were personalized with names written in icing by the market salesperson. Skulls adorn home altars and cemetery tombs and are a festive icon of the holiday!

## Day of the Dead Altars ~ Ofrendas

Altars make the souls (animas) feel welcomed and show them they have not been forgotten.

Day of the Dead altars are set with different elements depending on the region; these differences are established by the availability of seasonal flowers and fruits and the traditional food from the area. Other elements are shared everywhere in the country. Most altars would include some or all of these elements:

- Picture : A picture of the evoked relative is placed in the altar to make him present and revive his image.
- Flowers : The altar is decorated with fresh flowers as it is believed that their scent will make the returning souls feel welcomed and happy.
- Different Levels : In some areas altars are made with two levels that symbolize heaven and earth; in others they are made with three levels for heaven, purgatory and earth; and there are places where altars with seven levels are placed, each of these levels represents the steps a soul has to make to get to heaven.
- Chiseled Paper: The papel picado or chiseled paper are paper flags chiseled with saints' figures or skulls and skeletons that are placed like a table cloth in the altar.
- Day of the Dead Bread: Day of the dead bread or pan de Muertos is different in every region of the country and one of the most important elements in the altar as it is a fraternal offering to the souls in the catholic sense.
- Candy Skulls: Sugar, chocolate or amaranth seed skulls represent the death and its every moment presence.
- Candies: Alfeñique (almonds paste) fruits, donkeys, angels and skeletons and all kind of homemade candies are set to treat the children's souls.
- Food: Every region in Mexico has a special dish that is considered the most festive and tasty and it's usually the main food offered in the altar.
- Spirited Drinks: Tequila, mezcal and pulque (fermented agave juice) are offered to the adult souls so they can relax and enjoy with their family. If the honored one smoked a pack of cigarettes is then set in the altar.
- Candles: Candles show the souls their way to the altar and back to the dead world; they symbolize the light, hope and faith.
- Religious Elements: The most common are crucifixes, Virgin Mary and patron saint images.
- Petate: (Palm tree leaf woven carpets) are set aside for the souls to lie down and rest.
- Water: A glass of water is set in the altar to calm the souls' thirst after their long journey.
- Copal: The resin of the tree that has the same name is burned to purify the place and to attract the souls with its sweet smell.
- Salt: A small plate with salt is set in the altar as a purifier element.

Daniele Dalla Pola - Guest Mixologist



## Friday October 27<sup>th</sup>

### Shells & Mexican Raspados with a twist at Don Manuel's terrace

Complimentary Raspados, Mexican shaved iced cocktails, will be served with local oysters and clams at "Don Manuel's terrace" to cool off from the sun.

Time: **1:00 pm – 3:00 pm**  
Price: **Complimentary**

### Día de Muertos Cocktail Party at the Lobby

The resort's lobby will be transformed into a dream culinary event and you will be the guest of honor at this event hosted by General Manager Fernando Flores and the management team. The Resort at Pedregal's Executive Chef Gustavo Pinet will draw inspiration from Mexico's folklore to surprise and delight you with some traditional elements at this colorful and delicious celebration. Our very own Head Bartender David Hernandez has partnered with Italian Award winner Mixologist, Daniele Dalla Pola to prepare traditional Mexican inspired cocktails and give this night the flavors we all love with Clase Azul Tequila & Zignum Mezcal.

We will also, have the special presence of Sean Barret, Brand Ambassador of GRGICH HILLS CELLARS, from Napa Valley, and Clement Wiart, Brand Ambassador for TAITTINGER, both recognized as one of the best winemakers in the world.

Time: **6:30 pm – 8:30 pm**  
Price: **Complimentary | Live Entertainment**

*Reservations are highly recommended. Please contact your Personal Concierge or call + 52 624 163 4300 directly to confirm your Day of the Dead Celebrations*



## Saturday October 28<sup>th</sup>

### Don Manuel's Día de Muertos Dinner Celebration

*The day of the dead is truly a celebration of life. The rituals used to celebrate the day are varied and colorful. Yet, all carry the same message, celebrating the day of the dead is a true celebration of life.*

As an early start of the celebrations, Don Manuel's will be transformed in to a Mexican Tianguis flea market with unique puestitos de comida, or food stations paired with the most exclusive wines and spirits!

Expect Mexico's favorite drinks – Mezcal and Tequila! Wine lovers won't be disappointed!

Time: 7:00 PM – 11:00 PM

Price: \$170.00 USD per person | Live Entertainment

### Afterparty at the Casona!

After dinner, cross the tunnel and take the party to one of our Casonas while enjoying the amazing marina and town views. Afterhours cocktails prepared by a great team of mixologists await.

Time: 10:00 pm – 1:00 am

Price: **Beverages on consumption**

Entertainment: DJ.

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\*\*\*Quoted prices do not include 16% TAX and 15% Service Charge\*\*\**



## Sunday October 29<sup>th</sup>

### Re-energizing breakfast!

David Hernandez and the rest of the amazing team of mixologists will prepare special cocktails at Don Manuel's bar to help you get re-energized and enjoy the rest of your day!

Time **8:00 am – 11:30 am**

Cost per Cocktail: **\$10 USD as an add on breakfast.**

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