



TOP 8

CULINARY EXPERIENCES FOR INCENTIVE GROUPS

**Lamb Asado in Patagonia (Chile):
Meat, Fire, Wine, Friends – Repeat!**

1

Patagonia is full of wildlife and nature. There are blue-tinted glaciers, grasslands that stretch for miles, pumas, guanacos and the condor. And then... there is sheep. Well, golden and crispy sheep. Think open plains, the smell of grilled meat, no plates (just knives), a few bottles of wine and the crackling fire.



**Caiprinha & Co (Brazil):
A Fun Cocktail Mixology Class in Rio**

2

From favelas to feijoada, Rio de Janeiro is full of new experiences. Cachaça is Brazil's most popular spirit, and perfectly enjoyed while mixed up with the country's delicious tropical fruits. Learn how to prepare famous Brazilian drinks, do some serious cocktail tasting and feel into the vibes of Rio de Janeiro.

Traditional Pachamanca Earth Meal (Peru): Hot Stones & Chicha in the Sacred Valley

3

Pachamanca literally translates to earth (pacha) oven (manca), and involves digging a hole in the ground, making a fire, and then slowly cooking and roasting marinated meats and vegetables on hot stones. This open air event is an authentic Incan tradition and held in the breathtaking scenery of the Peruvian Andes. While waiting for the meal to be ready, taste some Chicha, a national drink made from corn.



Have it all in Buenos Aires (Argentina): A Comprehensive Culinary Experience

4

Imagine a unique cooking class and tasting fusion that covers every single culinary treat of the country: fine Malbec's, the traditional empanada, the best steak in Argentina (so they say), cuartirolo cheese with dulce de batata (made from sweet potato), alfajores (Argentina's national sweet cookies) and the iconic mate, the country's national hot drink.

A train to Chocolate Heaven (Ecuador):

5

The cacao train brings you from the station of Durán (close to Guayaquil) right into the back garden of Hacienda La Danesa. Imagine coastal rice paddies, groves of bananas, fields of grazing cows and then... rows and rows of low-slung cacao trees. You are invited to grind cocoa beans yourself and taste several blends. An organic lunch is served right from the garden. A program as irresistible as chocolate!



Kawsaymi Gastro Experience with Guinea Pig Tasting, Otavalo (Ecuador):

6

This culinary workshop combines a variety of Ecuador's native flavors with the richness of the country's natural products. Enjoy a traditional indigenous cooking class, local music and seriously delicious food.

Wines & Mate - vital essences of Uruguay!

7

Meet an authentic wine maker of Uruguay and design your own blend between TANNAT & MERLOT strains. Learn about the secrets of blending the perfect wine and how to pair them with cheese, cold meats, olives, nuts, and bread.

Drinking Mate is one of the most emblematic and common traditions of the Uruguayan society. Enjoy a Mate Tasting paired with local homemade pastries.



Comes with a guaranteed caffeine kick: Coffee and Fried Bananas in Colombia!

8

Unlock the secrets to preparing great Colombian coffee! Imagine vast coffee fields, picturesque lush scenery, a traditional coffee farm and the smell of freshly roasted coffee beans. Learn how to cook patacones with hogao (fried plantains with salsa) and end your tour with a typical meaty “asado” and a couple of Colombian beers.