

CURATED EXPERIENCES *at Grande Lakes*

Sometimes the best vacation is the one
you didn't even know you needed.

With so many different ways to unwind – on the water, at the spa, on the green or at the table – arranging the ideal getaway can seem like yet another item on an endless to-do list. In one perfectly planned weekend, guests at Grande Lakes Orlando can enjoy the ultimate mix of relaxation and inspiration, along with one-on-one time with expert chefs, winemakers, jewelers and more. Curated Experiences at Grande Lakes offers guests this exclusive weekend experience with the ease of making a single reservation.

Join us for our inaugural “Curated Experiences” event on January 29-31, 2021.

Cost is \$750 per person which includes access to all Package Experiences below and your choice of four additional Curated Experiences.

EXCLUSIVE RATE FOR OVERNIGHT ACCOMMODATIONS.



“Curated Experiences” is exclusive programming hosted by The Ritz-Carlton and JW Marriott Orlando, Grande Lakes

Celebrating food and wine, this weekend also showcases master classes, guided workshops, immersive demonstrations and more. Led by an array of award-winning chefs, winemakers, jewelers, artists, athletes and wellness experts. Throughout 2021, Grande Lakes Orlando will host a series of these weekend-long experiences. Guests can explore, learn and celebrate with an array of activities.

The events listed on this page are all included in the package.



WHEELS, WATCHES, WHISKEY & WINE RECEPTION

6:00pm-10:00pm | Friday, January 29

A casual Friday kickoff welcomes guests to Wheels, Watches, Whiskey & Wine. Makers will invite guests to amble among the wine and whiskey carts to taste and learn. Exotic Cars Display to fire the imagination and fuel the conversation, and fine jewelry makers will showcase their exquisite creations. The mood and the conversation continues with Twilight Bocce Ball. Guests can enjoy more wine and whiskey as well as premium cigars while they toss the pallino with Captain Mark, golf pro Larry Rinker and the chefs.



EXOTIC CARS DISPLAY

6:00pm-10:00pm | Friday, January 29

10:00am-12:00pm | Saturday, January 30

3:00pm-5:00pm | Saturday, January 30

A display of both vintage and contemporary vehicles including modern exotics, vintage luxury brands and other rare and unique examples. Names like Ferrari, Lamborghini, Rolls Royce, Bentley, Aston Martin, Porsche and others will be on display. Representatives, owners and others who work in the automotive field will be onsite to educate guests on the history and performance of each vehicle.



HARVEST FARM TO FORK LUNCHEON

12:00pm - 1:00pm | Saturday, January 30

When a hotel is located in an abundantly rich agricultural area like Florida — and has an on-site farm — you know the appeal of local, sustainable food and farm-to-table dining takes center stage. The Ritz-Carlton Orlando, Grande Lakes features seven dining and lounge options while the adjacent JW Marriott Orlando, Grande Lakes has another eight. Experience a harvest farm to fork luncheon highlighting a variety of curated food and beverage experiences available throughout the resort.



TASTE OF GRANDE LAKES - WINE PAIRING DINNER

6:00pm-10:00pm | Saturday, January 30

Grande Lakes Orlando is home to an extensive agricultural operation, Whisper Creek Farm. This 7,000-square-foot fruit and vegetable garden also features local chickens and an apiary to create a truly authentic farm-to-fork experience. This culinary highlight will be a sit-down dinner with farm-fresh ingredients and wine pairing. Dessert and a mini-concert by multi-platinum *N SYNC recording artist and star of Broadway, film and television Joey Fatone ends the evening on the sweetest of notes.



KNIFE & SPOON CHEF'S TABLE CAVIAR BRUNCH

10:30am-1:00pm | Sunday, January 31

Joined by Michael Passmore, founder of Passmore Ranch, an ever-growing 86 acre ranch nestled in the rolling grasslands of Sloughhouse, California, shadowed by the Sierra mountain range. Passmore Ranch is known for its sustainably raised and sourced fish, and perhaps more so, for making of some of the world's finest small batch caviar for his chefs. Passmore Ranch fish have received a “Best Choice” rating from The Monterey Bay Aquarium's Seafood Watch program, its highest ranking possible for sustainable practices and positive environmental impact.

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Guests may choose up to four Curated Experiences.



ROOFTOP YOGA & MIMOSA/WINE BAR

8:00am-9:00am | Saturday, January 30

8:00am-9:00am | Sunday, January 31

Morning yoga session to start the day followed by a complimentary glass of mimosa or wine from our Rooftop Mimosa/ bar at The Ritz-Carlton Spa. This wellness retreat offers 40 treatment rooms, a full salon and an array of services. Between or post-treatment, relax in the outdoor salt-water lap pool.



THE ART OF CHOCOLATE & ICE

8:30am-10:00am | Saturday, January 30

8:30am-10:00am | Sunday, January 31

The Art of Chocolate with Chef Joanna Kaskiw and World Champion Ice Carver/Chocolate Sculptor Victor Dagatan. Chef Victor Dagatan ice carving skills have brought him accolades from around the world including 2014 Silver Medalist in the Cultural Winter Olympics in Sochi, Russia. He is also tasked on the resort with creating large chocolate showpieces, fruit and vegetable carvings, and crafting anything out of edible sugar. Chef Joanna Kaskiw brings her pastry passion to the decadence of fine chocolate that will entice all of your senses.



MEET THE WATCHMAKERS

9:00am-10:00am | Saturday, January 30

A boutique display of 30-50 vintage and contemporary timepieces will be on display presented by experts in the field who will introduce these interesting timepieces in a fun and educational manner allowing for those who may not be watch collectors to appreciate the craftsmanship and elegance of each piece. Included in the display will be some rare and more unique timepieces many collectors may have not seen before.



MASTER SOUS VIDE COOKING

10:30am-12:00pm | Saturday, January 30

The Art of Pressure by Chef Gerald Sombright - an interactive sous vide demonstration. Compress: Control: Create - Take an in-depth look at the practical benefits of cooking Sous vide at home. We will discover the benefits of compressing ingredients to impart flavor, change texture, and maximize deliciousness. We will journey to seek the benefits of control temperature for prolonged periods of time and how an ingredient can be the perfect doneness. We will create a culinary masterpiece by using these techniques to craft a culinary delight (no pressure!)



ITALIAN COOKING DEMONSTRATION

10:30am - 12:00pm | Saturday, January 30

Experience contemporary, fine Italian cuisine inspired by the original Primo, a world-class restaurant in a 19th century Victorian house in coastal Maine. With a "homegrown" concept, we emphasize the freshest local ingredients to create imaginative and dazzling recipes. Our primo chefs will present the art of pasta and pizza-making.



BBQ COOKING - SLOW AND LOW

10:30am - 12:00pm | Saturday, January 30

BBQ demonstration with Bruce Kalman. Bruce Kalman is a James Beard-nominated chef who has appeared on Bravo's Top Chef, Food Network's Chopped and Beat Bobby Flay, and others. Bruce was the chef owner of the highly acclaimed Union Restaurant in Pasadena, CA and Knead Pasta Bar + Market in the Grand Central Market, downtown Los Angeles. Bruce's upcoming project, SoulBelly BBQ in Las Vegas' booming Arts District, will highlight his flexibility as a chef, and show off his passion for soulful cooking of any genre.



BOURBON & BOW TIES

PRESENTED BY THE MALL AT MILLENIA

1:30pm - 2:30pm | Saturday, January 30

Gentlemen enjoy sipping barrel-aged bourbon while discovering the technique in tying the perfect bow tie. Impress your significant others with this new skill. Mall at Millenia is Orlando's luxury shopping destination, which provides an unparalleled shopping experience with 150 stores, services and eateries, including 40 market exclusive stores including Neiman Marcus, Tiffany and Co, Abercrombie and Fitch and Macy's.



CHAMPAGNE & SPARKLE

PRESENTED BY THE MALL AT MILLENIA

1:30pm - 2:30pm | Saturday, January 30

Enjoy a presentation by Personal Stylist Marianne Ilunga showcasing a variety of *sparkles* from The Mall at Millenia's world class fine jewelry and fashion brands. Learn how to layer classic jewels with contemporary, or go from minimalist to bling and see how accessories enhance any look! Sit back, relax and enjoy a *sparkling* Champagne toast to complete the experience!



WHISPER CREEK FARM COOKING DEMONSTRATION

1:30pm - 3:00pm | Saturday, January 30

Enjoy a truly unique farm-to-fork experience, handpick ingredients and watch them transform into an unforgettable meal. Learn about the art of farming through guided tours and interactive cooking lessons from our JW Culinary Team. Whisper Creek Farm is a 7,000-square-foot fruit and vegetable garden with an adjoining 11,000-square-foot outdoor event space, barn, apiary and chicken coop. Products produced on the farm are featured in restaurant dishes, beverages, and even spa treatments at the resort.



SLAB COOKING DEMONSTRATION

1:30pm - 3:00pm | Saturday, January 30

They say the best barbecue takes time — and the story of SLAB is years in the making. Burt Bakman is the owner and pitmaster of SLAB Barbecue and is dedicated to the best quality smoked brisket and ribs. Burt Bakman built a reputation from his skill at the smoker and has acquired an obsessive Instagram following among LA's notoriously fickle foodies.



FIRST DROP TAKEOVER

2:00pm - 4:00pm | Saturday, January 30

Savor an authentic artisanal beverage experience from the very First Drop at our signature lobby café. This is the ultimate destination for locally roasted coffee, fresh juices, handcrafted milkshakes and smoothies, as well as select small bites including breakfast and lunch sandwiches, salads, pastries, candy, snacks, and coffee-related gifts. Private hands on coffee demonstration. Our most talented baristas (from lineage) will teach technique to create your favorite coffee beverages. The class will include latte art.



MASTER MIXOLOGY

2:00pm - 4:00pm | Saturday, January 30

Experience a truly craft cocktail experience with our Bar Chef, Brenda Mulero and our mixologists Anna McElroy and Alexa Delgado from Knife & Spoon. The cocktail program at Knife & Spoon is quite extensive and not only involves the basic classic cocktails, but also the flavor profiles, pairing with the entrees, visual presentation, aroma, the way it looks when carried on a tray, and ultimately the presentation to the guest. Guests will learn how to create handcrafted syrups, juices and bitters, hand cut cubes and beverage presentation.



MASTER YOUR SHORT GOLF GAME

2:30pm - 3:30pm | Saturday, January 30

PGA Putting Leader Larry Rinker will host a Putting Demo & Competition with a representative from Titleist. Larry Rinker, is the Director of Instruction at The Ritz-Carlton Golf Club, Orlando, Grande Lakes. Larry Rinker can determine if you are an upper, mid, or low core player with Wright Balance and "see" the simple changes you need to make in your set-up and golf swing, to play your best golf in the ways that will work for your dominate core region. Larry is also a Short Game Expert, led the PGA Tour in putting, and knows what it's like to fight daily to get the ball up and down.



FLY CASTING DEMONSTRATION

3:00pm - 5:00pm | Saturday, January 30

Captain Mark Benson and a representative from G. Loomis will lead the G. Loomis Fly Fishing Experience at the resort's casting pond, where guests can cast dry and wet flies and learn all about essential gear. Mark Benson, a native of Central Florida, caught his first fish at the age of four, and he's been hooked on the sport ever since. His fascination with the mysterious world beneath the water's surface has motivated him to fish, snorkel, scuba dive, and engage in pretty much everything involving water. It's Captain Mark's job to transport guests away from the luxurious setting of the resort and let them experience genuine nature.



WHISKEY TASTING

3:30pm - 5:00pm | Saturday, January 30

Iron Smoke Whiskey tasting, Taste Cask Strength whiskey as well as their award winning natural elixirs. Forbes Magazine review states, "A must try for those who are delving into bourbon but have a hard time with the sweetness found in most expressions." Rocker/Musician Tommy Brunett (formerly of Modern English), came up with the concept of combining two great American past times: great bourbon/whiskey making with an added subtle hint of Applewood BBQ's smoked goodness.



QUINTESSA BLENDING EVENT

3:30pm - 5:00pm | Saturday, January 30

Tasting blending seminar, take a deep dive into the true terroir of the Quintessa Estate and the diversity that brings complexity to each bottle. Depending on the vintage, Quintessa may include some or all of the five varietals grown on the property: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Carménère. Once fermentation and maceration are complete, the wine from each plot is aged separately for up to two years in French oak. After the final Quintessa blend is created, the wine is bottled and laid down for yet another year before release.



FALCONRY SCHOOL

9:00am - 10:00am | Sunday, January 31

The pursuit of wild game in its natural habitat, using a trained bird of prey — is one of the world's oldest traditions, and a closer look at this intriguing ancient practice has now come to Grande Lakes Orlando for our guests to experience. With our resort situated on over 500 acres of the most enchanting natural surroundings found in Florida, the opportunity to participate in a Falconry class is an exciting addition to our ecological and outdoor activities. Following a short introduction about Falconry, participants are taken to the field for actual interaction with the bird.

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Cost is \$750 per person which includes access to all package experiences below and your choice of four additional curated experiences.

EXCLUSIVE RATE FOR OVERNIGHT ACCOMMODATIONS.

FRIDAY, JANUARY 29, 2021

6:00pm - 10:00pm	Wheels, Watches, Whiskey & Wine Reception	Included with Package
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SATURDAY, JANUARY 30, 2021

8:00am - 9:00am	Rooftop Yoga & Mimosa/Wine Bar	Curated Experience
8:30am - 10:00am	The Art of Chocolate & Ice	Curated Experience
9:00am - 10:00am	Meet The Watchmakers	Curated Experience
10:00am - 12:00pm	Exotic Cars on Display	Included with Package
1030am - 12:00pm	Master Sous Vide Cooking	Curated Experience
10:30am - 12:00pm	Italian Cooking Demonstration	Curated Experience
10:30am - 12:00pm	BBQ Cooking - Slow And Low	Curated Experience
12:00pm - 1:00pm	Harvest Farm to Fork Luncheon	Included with Package
1:30pm - 2:30pm	Bourbon & Bow Tie Presented by The Mall at Millenia	Curated Experience
1:30pm - 2:30pm	Champagne & Sparkle Presented by The Mall at Millenia	Curated Experience
1:30pm - 3:00pm	Whisper Creek Farm Cooking Demonstration	Curated Experience
1:30pm - 3:00pm	Slab Cooking Demonstration	Curated Experience
2:00pm - 4:00pm	Master Mixology	Curated Experience
2:00pm - 4:00pm	First Drop Takeover	Curated Experience
2:30pm - 3:30pm	Master Your Short Golf Game	Curated Experience
3:00pm - 5:00pm	Exotic Cars On Display	Included with Package
3:00pm - 5:00pm	Fly Casting Demonstration	Curated Experience
3:00pm - 5:00pm	Exotic Cars on Display	Included with Package
3:30pm - 5:00pm	Whiskey Tasting	Curated Experience
3:30pm - 5:00pm	Quintessa Blending Event	Curated Experience
6:00pm - 10:00pm	Taste of Grande Lakes Wine Pairing Dinner	Included with Package

SUNDAY, JANUARY 31, 2021

8:00am - 9:00am	Rooftop Yoga & Mimosa/Wine Bar	Curated Experience
8:30am - 10:00am	The Art of Chocolate & Ice	Curated Experience
9:00am - 10:00am	Falconry School	Curated Experience
10:30am - 1:00pm	Knife & Spoon Chef's Table Caviar Brunch	Included with Package