



INCENTIVE
TRAVEL



Suggested itineraries

1 - Asturias Gastronomic 4 nights



Asturias: A paradise in the heart of the mountains of Europe.

Discover the secrets of Asturian gastronomy in a 16th century Renaissance palace in the region of the cider and learn about its preparation, its cultivation and the traditions of life in an authentic Asturian village. Savor succulent dishes and enjoy nature.

 What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 4 nights of accommodation in Asturias at the hotel "Casonas Asturianas" with breakfast;
- 3 lunches and 2 dinners;
- 2-hour gastronomic workshop with Chef restaurant "Mesas das Asturias" followed by dinner with Gourmet Menu;
- Maça e Sidra Route (7 hours) with a guide in Portuguese and tickets to the Museum, Llagar and Pomarada and "menu of the region";
- Ethnographic guided tour in Portuguese of the rural way of life and its food, lunch (3 hours);
- **Local Assistance (24 hours)**

* Request Price

2 - Barcelona

4 nights



Unique and original proposal for an incentive trip to Barcelona. We personalize your trip and adapt to your needs, both for employees and businessmen, to invite clients or for private groups.

Day 1: Welcome!

Welcome by our team and transfer by private bus to your chosen hotel. Panoramic tour of Barcelona, visiting Gaudi's most important works: Park Güell and the Sagrada Familia and ending with a tour of the Gothic Quarter with its cathedral and lively streets. Welcome dinner in Porto Marítimo where you can have a drink in one of its lively clubs or bars.

Day 2: Company meeting and Regatta across the Mediterranean

Breakfast. Company meeting at the hotel and coffee break. Team racing at Barcelona Sea Port. Prize giving and a private dinner.

Day 3: Company meeting, free time and flamenco

Breakfast. Company meeting at the hotel and coffee break. Lunch. Free afternoon to stroll around Barcelona. Flamenco dinner and show.

Day 4: Monastery and champagne or winery and teambuilding

Breakfast.

Option A: Visit to Montserrat Monastery and Codorniu champagne. Guided tour in

Portuguese of Montserrat Abbey and its cathedral, museums and lunch with a view of the city. In the afternoon, we will visit the famous Cordoniu champagne factory. Gala dinner at Pueblo Espanhol, in the gardens of the Monastery of São Miguel with impressive views of Barcelona.

Option B: Visit to winery and teambuilding. Visit to a winery 40 minutes from Barcelona where we will learn the whole process of its elaboration. Team competition game where there will be wine tasting, aromas, cooking, chocolate workshop etc. Lunch and return to the hotel. Gala dinner at Pueblo Espanhol, in the gardens of the Monastery of São Miguel with impressive views of Barcelona.

Optional: Spanish dances, classical music concert, theater group, etc.

Day 5: Departure

Breakfast and checkout. Transfer to the airport or train station. End of our services.



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 4 nights of accommodation in Barcelona at the selected hotel with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours)**

* Request Price

3 - Bilbao & San Sebastian 4 nights



Unique proposal for an incentive trip to Bilbao and San Sebastián: the gastronomic city par excellence and with more Michelin star restaurants in Spain and in the world. If you want to delight your customers or retain your employees, this incredible trip will take you to an unforgettable Gourmet Paradise.

Its cuisine, considered one of the best in the world, is based on the quality of its products.

In Bilbao and San Sebastián we will eat in fabulous restaurants, discover other traditional places like wineries to taste its famous Txakolí wine, cider houses, places to taste homemade cider taken directly from huge barrels accompanied by delicious regional food, an authentic cheese factory from Fazenda Idiazabal, tapas bars to discover the incredible world of "pintxos" while hundreds of these true miniature masterpieces are displayed on tables ready to be tasted. We will end with an exclusive masterclass with a famous chef with 3 Michelin stars!

This program for Bilbao and San Sebastián, can be adapted to the number of days you have and tailor-made if you have any preferences.

Day 1: Welcome!

Welcome by our team and transfer by private bus to your chosen hotel. The guided tour of Bilbao, the Guggenheim Museum, the Palace of Congresses and Music Euskalduna or the Isozaki towers will be some of the most visited spots in Bilbao in the 21st century, through the backbone of the Ria del Nervión, and the Gran Vía, the Chávarri Palace or the Hotel Carlton in the 19th century city. We will climb to Monte Artxanda, a magnificent natural balcony that allows us to see the city from the highest point surrounded by mountains and in a spectacular landscape. On the walking route, the visitor will dive into the medieval past of the 7 streets of Bilbao, discovering some of the most emblematic points full of history such as the old square. Pintxos food: You can't miss this tradition so rooted in the North, you will discover, by the hand of our guide, the most famous bars, taverns and pintxos in the city. Departure to San Sebastian, check-in and dinner.

Day 2: Basque Coast, winery and San Sebastian

Breakfast. Departure by bus to the Basque coast. An interesting visit to a winery in Txacoli awaits us. A specialist will explain the process of making this precious wine to us, and we will end the visit with a great tasting of typical local products (Pimenta de Ibarra, Bonito del Norte, Chouriço Navarro and Queijo de Idiazabal) accompanied by txakolis in the cellar. We will visit the picturesque village of Zarauz, where we will enjoy a magnificent meal based on the best quality fresh fish. In the afternoon, guided tour of San Sebastián. Playa de la Concha, Monte Igueldo, Historic Center of San Sebastian, which offers the visitor some of the most beautiful tourist spots in the city, such as the Rococo portal of Santa Maria trying to stand out among the narrow streets or the beautiful arcade of the Plaza de la Constitution. Dinner at a prestigious restaurant in the region.

Day 3: Hondarrabia, Queijaria Idiazabal and Sidreria

Breakfast. Depart for the picturesque Hondarribia, whose stronghold was frequently attacked by English and French pirates, for whom it had to build formidable defenses such as its wall, the castles of San Nicolás, San Felipe, Leyva or the impressive bastion of La Reina and the imposing castle of Carlos V, which contrast with its picturesque maritime streets in the Marina. Savor the experience of the Basque Cheese par excellence, the Idiazábal Cheese. Discover all the secrets of its elaboration in a cheese factory, nestled on the slopes of the majestic Monte Adarra, surrounded by nature and fresh air. We will see step by step the whole process that involves the making of cheese, from the feeding of the herd, through the milking of the sheep, to the production of the cheese in the cheese factory and its storage for curing. The food will be based on products made by themselves, idiazábal toast, chorizo and homemade croquettes, lamb and curd. In the afternoon, last stop at the Cider Museum, you cannot leave the Basque Country without tasting this refreshing drink! Return to the hotel. Pintxos route: Essential gastronomic experience!

Day 4: Basque cooking class

Breakfast. We will start the day with a fresh and stimulating visit to one of the most prestigious food markets, as many of the great chefs come to buy their products every day. Next, we can enjoy a participatory cooking class where all participants can prepare, following the Chef's instructions, typical Basque or pintxos dishes, or a master class or showcooking by a prestigious Michelin-starred Chef.

Day 5: Departure

Breakfast and check-out. Departure by bus to the airport. End of our services.



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 4 nights' accommodation in San Sebastian at the selected hotel with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours).**

* Request Price

4 - Extremadura

3 nights



Discover Extremadura, a land of contrasts, with a lot of history, legends and traditions, with a refined but evolving traditional cuisine, a nature that preserves an infinity of natural spaces of great ecological value and biological diversity.

The Old Town (the old part of Cáceres) is a World Heritage Site and one of the most important medieval complexes in the world.

Mérida, Ibero-American Capital of Gastronomic Culture 2016, offers one of the most relevant Roman ensembles in Europe.

Trujillo is a beautiful architectural complex with numerous palaces, churches and an impressive castle. The Plaza Mayor de Trujillo is beautiful. Trujillo's history is closely linked to the discovery of America.

Zafra, with its historical heritage and the special charm of its streets and people, will enchant you.

Still in Extremadura, discover the world of Iberian ham, considered a gastronomic jewel. Get to know the truth of the authentic Iberian acorn ham, how to differentiate it from the others, and know its meticulous production process, from the essential feeding of pig acorns to pasture to drying for years ... best ham, cheese and wine, which will be tasted in cellars, in addition to typical regional dishes. Extremadura will not leave you indifferent and you will want to return ...

Day 1: Cáceres & Zafra

Departure by private bus to Cáceres. More than a dozen towers preside over the historic center of Cáceres, bounded by walls from the Arab period. Cobblestone streets dotted with medieval fortress houses and Renaissance palaces are the most beautiful sights in this city declared a World Heritage Site. Historical figures will surprise us and reveal their secrets, legends and great history ... Lunch at one of the best restaurants in the city. Then, we will travel to Zafra, an hour away, to visit an impressive family winery, started in 1931. Its founder, great-grandfather José Montañón has always demonstrated a special ability to make wines by hand. They will explain the whole process to us, we will visit the facilities and its large barrel room and enjoy a commented tasting of 2 of its great wines. Check in at a hotel with history, and free time to stroll and get lost in the narrow cobbled streets, highlights its Palace of the Dukes of Feira, Plaza Grande and Plaza Chica or the Church of Candelária. We will have dinner at a renowned restaurant where we can enjoy tradition + innovation.

Day 2: Safari Ibérico & Mérida

Breakfast. During the morning, by the hand of the great professional ham slicer Pepe, we will immerse ourselves in the fascinating world of Iberian ham. How to know if a ham is Iberian acorn-black leg? We will visit a drying room where, not only will we taste its excellent ham, but also will not teach the whole process and explain the difference between the DO of Extremadura, with the rest (Jabugo, Guijuelo ...). Next, we will go to the spectacular park natural Cornalvo (1h approximately) to visit a deer farm and black merino sheep. An unforgettable experience in the hands of its owners, which will end with food in a typical Andalusian farm or restaurant in Mérida by the same owner (depending on availability). Afternoon: Marvel at the majesty of the Roman Theater and Amphitheater of Mérida on a guided tour accompanied by an expert guide. You will start a walking tour that will take you to visit the monumental complex of

Mérida, one of the main archaeological sites in Spain, declared a World Heritage Site by Unesco in 1993. Check-in at a charming hotel and dinner.

Dia 3°: Trujillo & Cáceres

Breakfast. Departure to Trujillo and guided tour "medieval scenery and route of the discoverers". A very complete route that starts at Plaza Mayor and continues within the walls of the medieval village, where you can get to know the most striking sites and monuments of a city rich in history. Typical food in a local restaurant. Return to Cáceres. Accommodation.

Day 4: Departure

Breakfast and check-out. Departure by bus to the airport. End of our services!



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 2 night accommodation in Cáceres at the selected hotel with breakfast;
- 1 night accommodation in Mérida at the selected hotel with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours).**

* Request Price

5 - La Rioja & Ribera del Duero

4 nights



La Rioja and Ribera del Duero. This iconic journey offers you the opportunity to witness for yourself the ancient tradition of winemaking, as well as the use of the latest technologies, to learn how, what and when to grow and harvest, walk between barrels and smell the wine, to enrich or update your knowledge in the commented tasting sessions of the experienced wine producers and, of course, to discover the flavors of excellent Catalan and Carioca cuisine.

La Rioja and Ribera del Duero: a pleasure for all the senses.

Day 1^o: Welcome!

Welcome to Madrid or Bilbao airport by our team.

Departure by private VIP bus to Ribera del Duero. Guided tour of the winery. Tasting of their wines. Piglet in a stone oven for lunch. Departure by bus to your hotel at the destination. Check-in at the hotel and Wine Spa between the vineyards. Dinner in a typical restaurant.

Day 2: Teambuilding in winery, Michelin restaurant and tapas by Logroño
Breakfast. Team building in vineyards and wineries: Pruning and bottling activity with the company's personalized label. Lunch at the MICHELIN restaurant. Guided tour of Logroño: The Camino de Santiago and four monumental churches outline its old city, perforated by sketches of old wineries built

centuries ago. Tapas dinner on the famous Laurel street.

Day 3: Tasting contest and pintxos, underground wine cellar and gala dinner
Breakfast. Museum of Wine + Teambuilding: Pintxos and tasting contest. Lunch. Visit to the medieval city of La Laguardia and a dramatic visit to one of its hundreds of underground wineries. Spa afternoon. Gala dinner at the world-renowned Marqués de Riscal hotel.

Day 4: Monasteries, cathedrals and way to Madrid

Breakfast and check-out. Visit to Santo Domingo de la Calzada or the monasteries of Yuso and Suso. Lunch on the way in a prestigious restaurant. Check-in in Madrid or Bilbao. Rest of the afternoon free. (optional visit to Guggenheim or El Prado). Farewell dinner in a restaurant with stunning views.

Day 5: Departure

Breakfast and checkout. Transfer to the airport or train station. End of our services.



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 3 nights accommodation at Ribera Del Duero at the selected hotel with breakfast;
- 1 night accommodation in Madrid or Bilbao at the selected hotel with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours).**

* Request Price

6 - Salamanca

3 nights



Salamanca. Unique and original proposal. We personalize your trip and adapt to your needs, to invite clients or for private groups.

Day 1: Welcome!

Welcome by our team and transfer by private bus to the hotel (Madrid airport in 3 hours and Valladolid airport in 1 hour). Stay in a renovated 15th century castle in a luxury hotel. Welcome dinner in a medieval style.

Day 2: Visit to the Iberian ham dryer and teambuilding.

Breakfast. Visit to an Iberian ham dryer from the DO de Guijuelo and taste. Team building and competition activities. (quads, paintball, climbing wall ...). Lunch and visit to Candelário, a municipality declared Historical-Artistic Heritage in 1975. Transfer to the hotel for rest. Visit to the Salamanca theater. Tapas dinner. Free time for drinks and enjoy the lively night of Salamanca.

Day 3: Taurine farm, winery and tasting

Breakfast. Visit to a spectacular Toros Bravos farm where its owner will take us in his 4x4 to tour it. We will see these huge animals a few meters away and they will tell us the secrets of their creation, breed and food ... Country lunch based on typical dishes of the region. Visit Fazenda Zorita, which has a spectacular Crianza winery where its wines sleep in 1,450 oak barrels. Guided tour of the museum, the Chapel and its winery with an audiovisual show and virtual tasting of its wines. Gala dinner at the hotel.

Day 4: Departure

Breakfast and check-out. Transfer to the airport or train station. End of our services.



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 3 nights accommodation at Ribera Del Duero at the selected hotel with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours).**

* Request Price



INCENTIVE TRAVEL

Gastronomic Tours



7 - Valencia

2 nights



Valencia. A city to be discovered, overlooking the Mediterranean Sea, Valencia is a city that offers you the opportunity to enjoy it as a team. From a workshop to make real Valencian paella, to a regatta or a boat trip through the Albufera Natural Park.

Perhaps you would prefer a gymkhana in its historic center to explore its cathedral, Lonja de la Seda, declared a World Heritage Site by UNESCO, its wonderful central market, one of the largest in Europe in fresh produce, or the Colón market, the impressive City of Sciences and Arts or the Oceanographic, the largest in Europe with more than 500 species, the Carmen market and its palaces, the Museum of Fine Arts ...

And let's not forget the sea, its magnificent beaches where you can sunbathe and do teambuilding games and finish with a good paella or fresh fish or simply a fresh horchata with fartlets, the elongated rolls typical of Valencia.

Day 1: Welcome and dinner at the bottom of the sea!

Welcome by our team and transfer by private bus to your chosen hotel. Typical Valencian food with a view of the sea. Panoramic visit to Valencia and entrance to the City of Sciences and Arts. Dinner at the Oceanographic overlooking the aquarium.

Day 2: Paella contest and cultural contest. Breakfast. Paella competition and cooking class at the School of Hospitality paella competition. Lunch at school. Teambuilding activity in the historic center: "The Knights of the Grail Gymkhana". Gala dinner.

Day 3: Segway and farewell!
Breakfast. Segway and bicycle activity. Lunch at a prestigious restaurant. Check-out and transfer to the airport or train station. End of our services.



What is included:

- Meet & Greet at the airport;
- Arrival and departure transfer;
- 3 nights of accommodation at the selected hotel in Valencia with breakfast;
- All activities and meals mentioned in the itinerary;
- **Local Assistance (24 hours).**

* Request Price

Gastronomic Tours

Unique and Fun Gourmet Games and Competitions!

We have created a set of gourmet, didactic and sensory competitions and games, in which we combine leisure, competition and learning. Participants will have to refine their senses and skills before a series of gastronomic tests, where the skills of the teams, the knowledge acquired and their imagination will be put to the test. Choose the challenge that you like the most, unique and fun! We adapt to the group's profile and cover almost all of Spain.

Gastronomic Tours

Gastronomic Olympics - Competition with team games!

Duration: 2 hours approximately

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Number of participants: from 20 to 1000 pax.

Languages: English and Spanish.

This is a very DYNAMIC game, with a lot of RHYTHM and FUN. For groups looking for an activity with walking, competition and teamwork! As if it were an Olympics, time is of the essence and speed, dexterity and coordination are essential elements to win the Gold Medal!

By teams, and with very short times, the participants will rotate through different events related to Gastronomy, and directed by a monitor. These tests will be speed, dexterity, creativity, sensory or tasting, and a GastroTrivial for you to demonstrate your knowledge. Guaranteed fun!

Gastronomic Tours

Gastronomic Challenge - Rotating game with gastronomic and sensory tests!

Duration: 2 hours approximately

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Number of participants: from 10 to 1000 pax.

Languages: English and Spanish.

Competitive, didactic and sensorial game that for approximately 2:30 hours the participants will have to refine their senses and skills before a series of gastronomic tastings (tasting of ham, cheese, wines, beer, serving cider, cooking workshop and cocktails) and where the skills of the teams, the knowledge acquired and their imagination are put to the test.

For this, the participants will be grouped in teams, always carrying out together the different events that they will have to pass throughout the thematic circuit. Participants will move in an organized way from one position to another, carrying out the selected tests.

Directed by professionals, through this circuit participants will not only have fun performing the indicated tests, but will also know the particularities of the products that must be tasted, tasted or elaborated. A challenge!

Gastronomic Tours

Gourmet Casino - Bet your chips and win the different food and wine tastings that are played at each table!

Duration: 1 hour and 30 minutes approximately

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Number of participants: from 10 to 1000 pax.

Languages: English and Spanish.

The pleasure of tasting, the exciting world of Casinos, the satisfaction of learning while having fun. Participants receive some plastic money chips to play and a glass to be able to do various tastings at the different tables of the Casino: Wine, aromas, chocolate, cheese and color games. Possibility to customize the tables to the image or products of your company.

A fun way to invite your customers or employees from different departments or cities to meet, to create an experience that makes them work as a team and, above all, to create a relaxed atmosphere after a meeting or during a party.

Gastronomic Tours

The Chocolate Game - A sweet and fun activity!

Duration: approximately 3 hours

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Nº participants: from 8 to 100 pax.

Languages: English and Spanish.

This is a team activity that will surprise you and will be a pleasure for all your senses. In addition to being didactic, sweet and fun, it will activate your ingenuity and imagination and above all, you will have to form a good team and work very organized and coordinated with your colleagues, to make the best chocolate making.

Do you know where cocoa is obtained and how chocolate is made? Have you ever made lollipops decorated with chocolates, chocolates and truffles? Do you dare to compete with your colleagues to make the best chocolate tree or doll? You will finish this game knowing how to do it all and for sure, staining your hands..

We adapt the workshops to the profile of the group, to the brand, name or image of the company, being able to make chocolates or chocolates with the name of the company or on request, with recordings of the brand, etc.

Gastronomic Tours

Masterchef Contest - In pure TV contest style. Put your skills to the test and compete to be the best Chef!

Duration: approximately 3 hours

Location: throughout Spain in hotels, restaurants, terraces, gardens....

N° participants: from 8 to 100 pax.

Languages: English and Spanish.

Would you like to be a Chef for a day? For groups of brave !! In the purest style of the TV contest called Mastechef.

There will be several "duel" groups! When divided into teams, wearing an apron and cap and with the "team name", their weapons will be revealed to them in the form of ingredients (vegetables, proteins, carbohydrates). We can also set up a supermarket with other extra ingredients and utensils, where teams can purchase them and this will be a very valuable advantage for the team that purchases them. For this, we will organize before, or in parallel with the activity, a series of tests and games that will allow them to be reached by those who pass successfully or by the winning team. (These tests can be gastronomic, or sports, ingenuity and dexterity, etc., everything depends on the space where you want to do them).

Each group, with the help and supervision of a chef, will have to think about which recipe to prepare and how to present it, since the dishes will be evaluated by the jury, taking into account the taste, originality, creativity, execution, teamwork and coordination, cleaning of your work desk, times ... We design the parameters to be evaluated according to the objectives that the client intends to achieve with the activity. Just fun? cohesion between teams? interact more with your colleagues? sees leadership, communication, time management or assessing how

participants respond to adverse situations and their ability to resolve them?

The stew will be your meal or snack at the end of the activity. Our cooks will give you "the magic touch"! And if not ... there will always be dessert!!

Gastronomic Tours

Tapas and Appetizers Battle - Imagination and teamwork to create the best tapas and appetizers!

Duration: approximately 2 hours + meal

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Number of participants: from 20 to 1000 pax.

Languages: English and Spanish.

This contest is aimed at groups that want to let their imagination run wild and who want to play and try the large amount of ingredients that we will put at your disposal to create the most original, rich and innovative tapas and appetizers.

For this, several groups will be made, each one will choose at most several ingredients from our supermarket. Attention, this is a crucial step: Think about the textures, colors, combinations ... The tests will be of various types, some created freely, others following the steps or instructions of the Chef, attentive to the explanations!

Under the supervision of our chefs, you will start working and at the end you will be evaluated for creativity, presentation, quantity of prepared snacks, flavor and teamwork.

At the end you will taste the snacks made with drinks and if you wish, we can complete the meal with the specialties of our Chef.

Gastronomic Tours

Paella and Tortillas Contest - Take the chance to turn around the tortilla and learn the rice point!

Duration: 2 hours approximately

Location: throughout Spain in hotels, restaurants, terraces, gardens....

Number of participants: from 10 to 200 pax.

Languages: English and Spanish.

Making paellas and tortillas sounds easy, but nothing could be further from the truth ... did you know that you have to listen to the song of rice to know that it is right? Or do you know how to turn the table with a lot of art without dropping or sticking to the ceiling?

This is a contest for those who want to have fun and relax and learn how to make a real Spanish omelet and paella in all its variations, juicy and in the right measure.

In groups, participants will compete to make the best paella with the ingredients provided. Mastery, the art of turning the tortilla, the tip of the rice and the tortilla will be valued ...

To peel prawns and potatoes, cut squid, chop onions and beat eggs well, after work we will have a meal accompanied by sangria.

Gastronomic Tours

Dinner of the Senses - Unique blind experience ... a magical journey for your senses!

Duration: approximately 3 hours

Location: throughout Spain in selected restaurants or spaces that allow catering services to be taken.

Number of participants: from 2 to 500 pax.

Languages: English and Spanish.

This is a proposal for an innovative and daring experience. Yes, a meal, but here the word food doesn't fit. It is something more, much more ... It is an interior spectacle "blind", you do not see it, but you feel it ... It is a trip to something that many of us do not know: our sensory memories. It is an activity that combines education, imagination, stimulation, gastronomic pleasure, music, science and art and a myriad of sensations.

A real joy for the senses, for almost all the senses.

We offer you the possibility to offer your company, your customers or your guests the participation in a unique, different, unrepeatable event, where the darkness shines, is felt, enjoyed, touched. Your company and your product would be a unique sensorial and gastronomic backdrop.

Gastronomic Tours

In search of the ideal cocktail - Try unique colors and flavors.

Duration: 2 hours and 30 minutes approximately

Location: throughout Spain in hotel rooms, restaurants, terraces, gardens....

Number of participants: from 10 to 1000 pax.

Languages: English and Spanish.

This game aims to create an “ideal” cocktail whose composition is more similar to the values, image or brand of your company. All participants will actively participate in the preparation of that cocktail.

In addition to having fun and learning, we intend to involve participants with the brand and identify the image that participants have of it.

Guided by our mixologist, the participants will start working on the elaboration, each one, of 4 cocktails proposed by the teacher + 1 of free creation. This last cocktail will be the one that each participant presents to the contest “in search of the ideal cocktail” or “COMPANY NAME cocktail”.

Gastronomic Tours

Gourmet Trio - The perfect Gourmet day: tastings and cooking class!

Duration: 6/7 hours approximately with meal

Location: throughout Spain in a cooking school, air-conditioned rooms or restaurants.

Number of participants: from 10 to 100 pax.

Languages: English and Spanish.

For those who want to enjoy a full day of gastronomic sensations, for those who dream of immersing themselves in our gastronomic culture and getting to know our wines and their regions, the particularities of our Iberian ham and the most popular and traditional recipes, ending with a relaxed session of tasting gin and tonic or if you love delicious chocolates.

To start, we will start with a wine and ham tasting conducted by one of our professionals. We adapt to the different levels of knowledge of the participants. We will continue with a cooking class to learn those dishes that you always had in mind and never knew how to prepare them ... here we also adapt the menus according to the profile of the group: are you a foreigner? Are you a group of company or a group of friends to celebrate something? And after the food you made, who's bitter with gin and tonic or candy? We leave it up to you to choose ... enjoy!

Gastronomic Tours

Enogastronomic Gymkhanas - Follow the map, travel and discover the history, tapas and wines of the city you chose.

Duration: approximately 3 hours

Location: Madrid, Barcelona, Tarragona, Sitges, Valencia, Seville, Segovia, Toledo and Salamanca.

Number of participants: from 10 to 500 pax.

Languages: English and Spanish.

Are you a fan of wine and tapas? Do you want to learn a little more about spanish culture?

Then you will love this fun game, where each team receives a set of instructions and a city treasure map.

The goal is to find the right bars and meeting places and perform the gastronomic and skill tasks that our team assigns, such as wine tasting, tapas tasting or guessing the ingredients of any of them, some test of skill like drinking from a jar. or pour cider and general questions about the city's culture and gastronomy. Of course, the tour goes through the most emblematic places, so you can get to know the city in a fun and supervised way at all times by our guides. Who will find and take the hidden treasure?