

Royal Palms

SIGNATURE GROUP EXPERIENCES

THE ART OF CHOCOLATE

Embark on a delicious journey through the world of chocolate! In this hands-on class, you'll discover the fascinating history of the cocoa bean and learn about the different types of chocolate, including their varying cocoa percentages. Our expert instructor will guide you through the art of tempering chocolate and explore the intricate flavor profiles that make each chocolate creation unique. You'll have the opportunity to dip and personalize four delightful treats, such as candied orange, chocolate ganache truffles, flavored cake, pecan turtle ingredients, or a variety of fresh fruits. A range of toppings will be available, allowing you to create your own signature chocolate flavor combinations. Once you're done, you'll have the chance to package your sweet creations in a charming box, perfect for savoring later or gifting to someone special.

Class Size Minimum: 10

Class Size Maximum: 60

AV Needed for groups of 20 or more: microphone and speakers (\$400)

Price per Person: \$50++

Chef Attendant: \$500+

Enhancement: Glass of Domaine Chandon Brut for an additional \$13++

Length of Class: 1 Hour



COCINA LATINA: GUACAMOLE + SALSA

Join us for a fun and interactive 90-minute cooking class where you and your group will learn how to make fresh, flavorful guacamole and salsa from scratch! Includes one margarita per person while cooking. Perfect for all skill levels, and a great way to enhance your cooking skills while having a great time.

Class Size Minimum: 10

Class Size Maximum: 50

AV Needed for groups of 20 or more: microphone and speakers (\$400)

Price per Person: \$70++

Includes a gift bag of homemade salsa in a mason jar, a bag of homemade tortilla chips and an apron that the attendees will use in class.

Chef Attendant: \$500+

Length of Class: 90 Minutes



TARA WELL BAR: PICK ONE

INTENTION BLEND

Guest is guided to blend their own recipe selected from 7 wellness intentions: BALANCE, CALM, DETOX, IMMUNE BOOST, RECOVER, RENEW and REST. Using single note essential oils and a recipe guide, guests discover how much fun it is to blend their own body oil for massage, bath or body care. Blending Experience includes bottle of oil, essential oils, custom label and organza pouch. \$30pp

Class Size Minimum: N/A

Class Size Maximum: N/A

Price per Person: \$30

Length of Class: Customized for your group

Note: Class requires additional time and assistance for completing.

AROMA WELLNESS INHALATION RITUAL

Guests can quickly shift their energy after a day of travel or meetings with an aromatherapy inhalation ritual. A towelette is infused with the selected aroma wellness intention oil and with a few deep breaths, guests feel revitalized and renewed.

Class Size Minimum: N/A

Class Size Maximum: N/A

Price per Person: \$20

Length of Class: Customized for your group



CREATE YOUR OWN SHAKRA GEMSTONE OIL

Guest uses a Chakra guide to decide on which Chakra (energy center) they would like to focus. Gemstones for each Chakra are featured in the blending, along with single note essential oils specific for the chosen Chakra. The anoint oil is used on the energy center of the chosen Chakra and on pulse points before sleep, meditation or after bath. Blending Experience includes bottle, essential oils, gemstones, label and organza pouch.

Class Size Minimum: N/A

Class Size Maximum: N/A

Price per Person: \$30

Length of Class: Customized for your group

Note: Class requires additional time and assistance for completing.

AROMA BEAD BRACELET FOR BALANCE

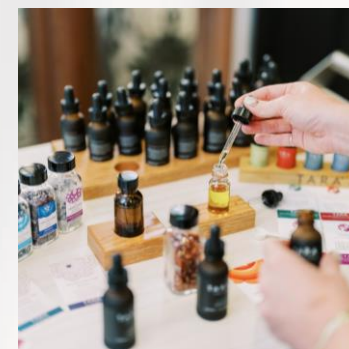
Guest chooses a wellness intention for their personal well-being. The essence is placed on a beaded bracelet, which is gifted to the Guest so they can enjoy the healing aromas throughout the day and beyond.

Class Size Minimum: N/A

Class Size Maximum: N/A

Price per Person: \$20

Length of Class: Customized for your group



SIP & SAVOR: A TEQUILA EXPERIENCE

A tequila tasting offers a relaxed, immersive experience where you explore the distinct flavors and aromas of this iconic Mexican spirit. You'll sample different types of tequila—Blanco, Reposado, and Añejo—learning about their production and aging processes. As you savor each sip, you'll appreciate the tequila's color, aroma, and evolving flavors, ranging from fresh agave and citrus to earthy, vanilla, or caramel notes. The tasting invites you to enjoy the complexity of each type, from the light and crisp Blanco to the rich and smooth Añejo, often paired with traditional accompaniments like citrus or chocolate. By the end, you'll gain a deeper appreciation for tequila's nuances and may discover a new favorite.

Class Size Minimum: 10

Class Size Maximum: 60

AV Needed for groups of 20 or more: microphone and speakers (\$400)

Price per Person: Blanco \$50/pp, Reposado \$75/pp, Añejo \$100/pp

Enhancement: Can package with Cocina Latina or pair the [Salsa Break](#) for an additional \$23++

Length of Class: 1 Hour



SIP & SAVOR: A BOURBON EXPERIENCE

A bourbon tasting is a captivating journey into the rich legacy of American whiskey craftsmanship. The experience begins with an introduction to the traditional processes that define great bourbon, including charcoal mellowing and unique aging techniques that create smooth, refined flavors. As you sample a curated selection of expressions, you'll notice deep amber hues, inviting aromas of caramel, toasted oak, vanilla, and warm spice. Each pour reveals its own character—whether approachable and mellow or bold and complex—with notes of honey, vanilla, light oak, and a subtle smokiness. Paired with small bites like charcuterie or dark chocolate, this tasting experience offers a deeper appreciation of the spirit's artistry and heritage. It's a sensory journey that blends storytelling, history, and exceptional flavor in every glass.

Class Size Minimum: 10

Class Size Maximum: 50

AV Needed for groups of 20 or more: microphone and speakers (\$400)

Price per Person: Entry Bourbon \$75/pp, Elevated Bourbon \$90/pp

Enhancement: Jerky, Smoked Nuts, Dark Chocolate, Sharp Cheddar, Orange Wedge

Length of Class: 1 Hour



ARIZONA WINE UNCOVERED

Over the past two decades, Arizona's wine scene has transformed from a barren landscape to a thriving viticulture destination, with nearly 130 wineries now dotting the state compared to just 12 in 1999. This rapid growth has made Arizona one of the most exciting new wine regions in the world. Join us for a blind tasting of Arizona wines, where you will have the chance to sample a variety of local wines and choose your favorite, experiencing firsthand the diverse and dynamic flavors that have put Arizona on the map in the wine world.

Class Size Minimum: 5

Class Size Maximum: 50

AV Needed for groups of 20 or more: microphone and speakers (\$400)

Price per Person: \$60++, add cheese board for additional \$15++

Enhancement: Cheese Display

Length of Class: 1 Hour



BE MORE *Together*

