

ACTIVITIES PROPOSAL



Le **MERIDIEN RA**
BEACH HOTEL & SPA

PAELLA MASTERCLASS

CONCEPT

We offer our guests the opportunity to cook their own paellas in a dynamic and interactive activity guided by our Chefs. The activity finalizes with a competition, in which our Chefs will choose and award the three best paella-makers.

DYNAMIC

We will divide people into groups and assign a station per team. Our Chefs will first explain all the steps required to make a paella and then they will supervise and help all the groups throughout the whole of the paella-making process. At the end, the best three paellas will be chosen as well as awarded.

This activity includes 4 tapas and a chef's choice dessert buffet.



This activity might take approximately 1h and 30min.

Become a paella expert for 50€
+ 10% VAT per person - Drinks not included



This activity might take approximately 45min.
Maximum of 60 people per session.

THE TAPAS WORKSHOP

In this interactive activity we will learn how to cook and present three traditional Spanish tapas by following the indications of our experienced professionals.

First part. Our chef will demonstrate how to prepare three different tapas: a cold one, a hot one and a dessert.

Second part. Attendees will be divided into three groups of maximum 10 members. There will be three stations with a chef in each of them. Participants will have a go at preparing the tapas previously shown with the help and supervision of our chefs.

Choose your three tapas:

Cold Tapas

Spanish Omelette
Potato salad with tuna belly
"Salmorejo" and White garlic
Xató

Main course

Our "patatas bravas" with garlic mayonnaise
and romesco sauce
Garlic prawns
Broken potato with egg, mushroom and truffle
Cod puff with citrus and honey dressing

Dessert

"Crema catalana"
"Arroz con leche"
Garob brownie
"Tarta de Santiago"

Become a tapas master per 48€ per person
+ 10% VAT

GAZPACHO MASTER CLASS

Our team of professionals will deliver an engaging master class on how to make different types of gazpacho (traditional, strawberry with orange perfume and mango/coconut). This activity can be tailored for groups and counts with a fun practical competition at the end.

STRUCTURE

First: Our chef explains and demonstrates how to prepare each of the gazpachos.

Second: Participants will be provided with the ingredients and instructions to replicate the gazpachos. They will have the chance of giving the gazpachos their own twist, by adding and/or removing a maximum of two ingredients.

DYNAMICS

Depending on group size, attendees will be divided in groups of maximum 10 pax for the second part of this activity. At the end, participants will have the opportunity to taste each others gazpachos and vote for the best one.

Become a Gazpacho expert for 28€
+ 10% VAT per person



This activity should take approx. 30 minutes.

IBERICO HAM MASTER CLASS

Learn about the different types of Jamon Serrano and become an expert in Ham Slicing. Under the guidance of an expert, you will not only taste a selection of the best Spanish hams, but also discover all the secrets of a "Cortador de Jamon" (Ham slicer). Participants will be divided in groups of 6 and will have a ham to slice per group.

This activity might take approximately 45 minutes

Become a Ham Slicing Expert per 230€
+ 10% VAT per session - Hams are not included

IBERICO HAM PRICE LIST

- Ibérico de bellota Reserva 850€
- 50% de Bellota 615€
- Cebo Normal 280€
- Cebo 50% de campo 390€

10% VAT not included



We recommend to combine this activity with a bread, salt and oil tasting –see next slide–.

BREAD, OIL AND SALT TASTING



We recommend to combine this activity with the ham slicing masterclass –see previous slide-.

This activity is guided by an expert, who will first explain everything about the different types of bread, salt and oil and then teach us how to make the traditional Catalan "Pà amb tomàquet".

Bread: During this activity guests will have the opportunity to taste the different flavours of bread from *Fleca Parés* (Vilafranca), a traditional bakery with more than 100 years of experience, mother dough and first level flours.

3 types of bread: *Espelta, Black and Normand*

Oil: Participants will taste the different types of oil, whilst being explained where do they come from, the varieties of olives and how they can tell the difference between them in their palate.

3 types of oil: *Almenya, Arboçana and Torclum*

Salt: Chefs will explain the characteristics and origins of the different salts, and attendees will get to taste 3 types of salt: *Pink from Himalaya, Salt scams from Delta del Ebro and Hawaii Red*.

Become an expert for 15€ per person
+ 10% VAT

CHOCOLATIER

This workshop is taught by Le Meridien Ra pastry chef, who has worked with the best cooks in the world, including Michelin Star winners.

A fun activity to work together and discover different ways to temper chocolate. Our pastry chef will give an introduction to the world of chocolate and then participants will proceed to elaborate chocolate lollypops, rocks and petit fours.

GUESTS WILL CREATE

- 3 types of lollypops: milk chocolate, dark chocolate and white chocolate with different shapes, decorations and toppings.
- 3 types of rocks: milk chocolate, dark chocolate and white chocolate - alternating with different nuts and toppings.

Please note this activity cannot be carried out an outdoor space.

Become a Chocolate Expert for 53€
+ 10% IVA per person



This activity might take approx. 45 minutes lenght

SANGRIA MASTERCLASS

Participants will be provided with instructions on how to make a traditional Sangria cocktail. This activity can be tailored for groups, and counts with a fun practical competition at the end. Attendees will learn how to make 3 different types of sangria: Classic Sangria, Sparkling Sangria and Alcohol free Sangria.

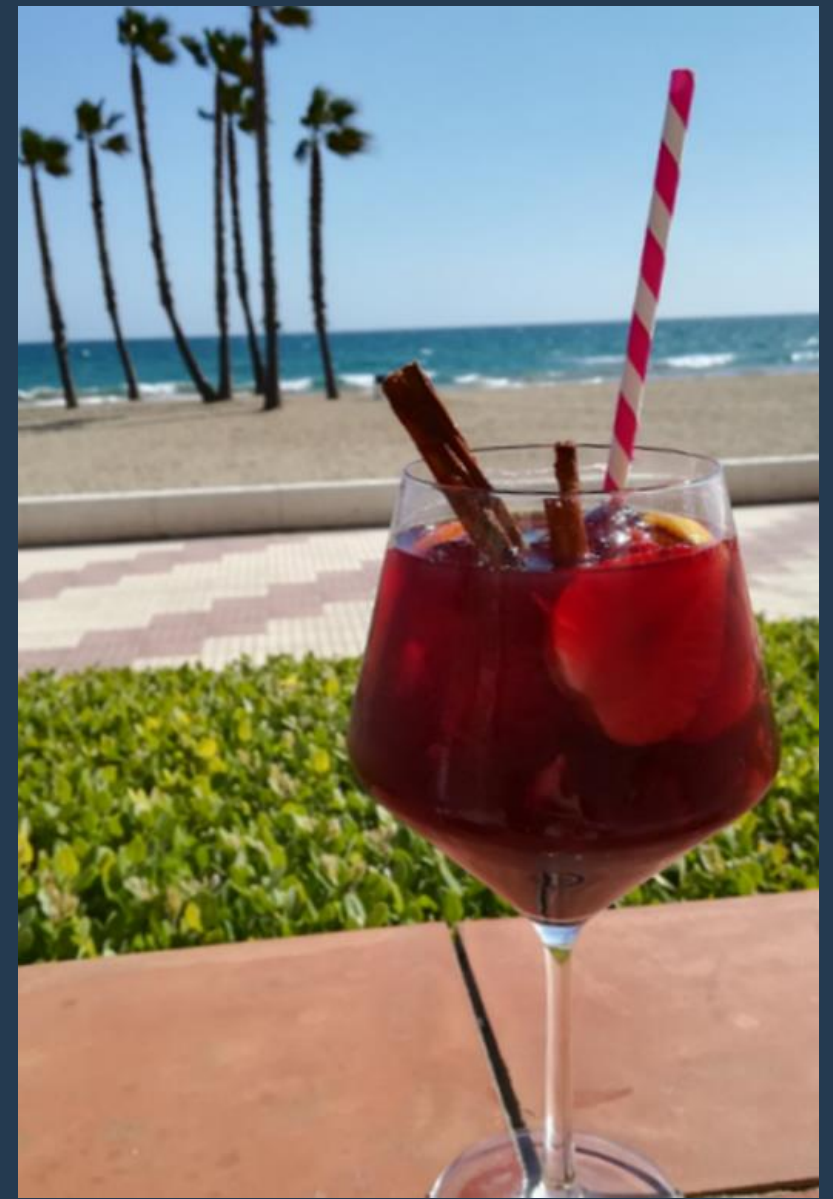
STRUCTURE

First: Our expert bartender will show how to make a traditional Sangria.

Second: Participants will be given the ingredients and instructions to replicate the Sangrias. They will have the chance of giving the Sangria their own twist, by adding and/or removing a maximum of two ingredients.

Attendees will be divided in groups of maximum 10 pax for the second part of this activity. At the end, participants will have the opportunity to taste each others sangrias and vote for the best one.

Become a Sangria expert per 25€
+ 10% per person



This activity should take approx. 30 minutes



This activity includes a welcome glass of cava.
Add 3 cold canapés for 8€ + 10% VAT per person

COCKTAIL MASTERCLASS

Cocktail masterclass run by a master barista.

During the first part of this activity, all the participants will learn how to make two cocktails. The second part will be a competition, where every team will create their own and the team with the tastiest cocktail will win.

ACTIVITY

Participants will be divided into groups of 4-6 pax.

CHOOSE YOUR TWO COCKTAILS

- Mojito
- Daiquiri
- Cosmopolitan
- Amaretto Sour
- Whiskey Sour
- Gin Fizz
- Bloody Mary

First part

The master barista will show all the tools and ingredients that will be used. Then, the barista will teach us how to make each of the two cocktails. Each group will then have a go at preparing them.

Second part – The Competition

In this phase, each group will be provided with some ingredients and, with a little help from our barista, they will have 12 minutes to create a new cocktail. They will then have to name their cocktail as well as choose a member of their team to represent them and explain their creation to the rest of the groups. At the end, participants will have the opportunity to taste all the cocktails and give them a score. The team with the highest score wins.

Become a barman for a day for 32€
+ 10% VAT per person - 150€ Master barman

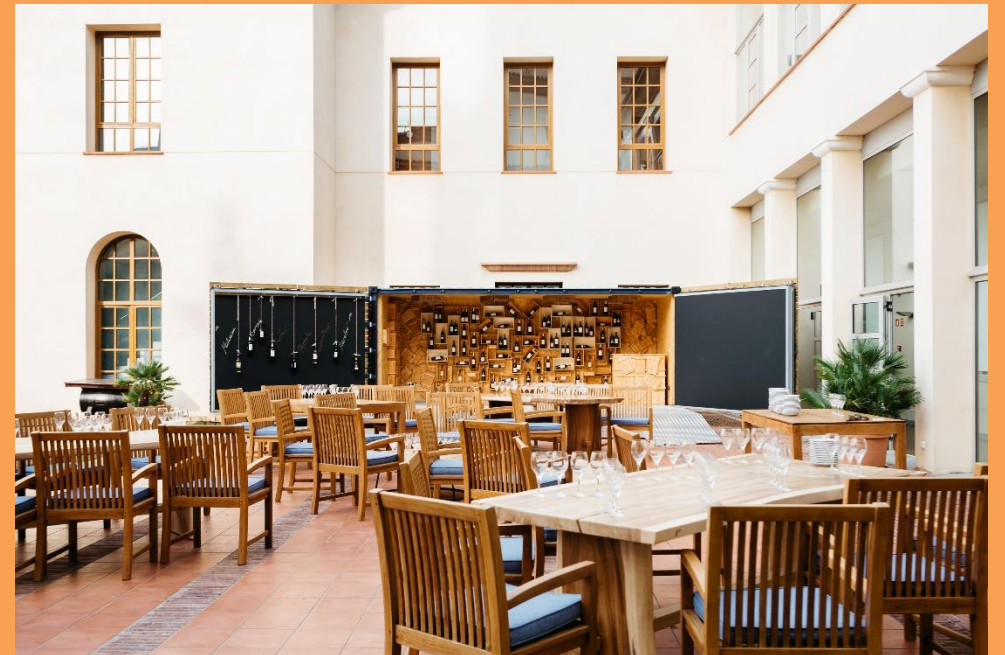
WINE BLENDING

Judith Llop is a renowned wine maker in Priorat and Montsant Regions. She has produced some of the region's most sophisticated wines.

Guests will learn how to create a Priorat wine blend with the indigenous varieties from the Region (Garnacha, Tinta and Cariñena). These two grape varieties provide the backbone of nearly all Priorat reds.

Combining traditions with new technologies, the Priorat winemakers are located in one of the most exclusive wine areas in the world. In this activity, we will discover why.

Priorat wine blending experience: 250€
+ 21% VAT per session



WINE TASTING

With more than eight wine regions and a long tradition in wine making, which goes back in history right up to the Phoenicians, Catalonia bursts with internationally acclaimed wines. Whether powerful reds from Priorat or classy sparkling cavas from Penedes, this region has experienced a complete transformation in recent years, convincing wine experts from all over the world of its prestigious reputation.

Let us take you on a tour to discover the secrets of this land as well as to experience some of the more representative wines from the area, just like one more villager. We will briefly explain the main characteristics of both the area and the grape varieties, to then go onto the wine tasting itself.

CHOOSE YOUR PACKAGE

Optionally upgrade your package and enjoy chocolate or cheese food pairing experience.

- Catalan wines package 28€ + 10% VAT per person
- Catalan wines package + Food pairing chocolate experience 52€ + 10% VAT per person
- Catalan wines package + Food pairing cheese experience 52€ + 10% VAT per person





THANK YOU!

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