2nd EDITION
Spring Gastro *Lovers*

13th MAY

TASTING MENU Dinner

with Borja Marrero

WINE TASTING

con Perelada y Privat

LIMITED PLACES

The Spring Gastro Lovers events were born from a desire to create an experience that is both gastronomic and sensory.

With a tasting menu dinner created by a renowned chef as the main drawcard, the various hotels that make up the Spring Hotels chain will become the meeting place for all those who view gastronomy as a genuine philosophy of life.

Tastings, workshops and show cooking are just some of the activities that will take place during the event, and there will be different packages available that offer the chance to combine the experience with a hotel stay.

EVENT PROGRAMME

SATURDAY 13/05

15:00h: Arrival at the hotel. Free welcome gift.

17:00h: Guided wine tasting with Isabel Díaz, the Canary Islands' delegate for Perelada Chivite.

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19:30h: Tasting menu dinner + wine pairing with live music.

SUNDAY 14/05

Departure from the hotel.

Borja MARRERO

Born in Gran Canaria, Borja Marrero's journey has always seen him at the very forefront of evolutionary cooking. This includes the prestigious Hofmann School in Barcelona as well as working with Ferran Adrià, Arzak and Ramon Freixa. He also travelled through the USA and Mexico, where he had his own restaurant and also worked as a consultant for various hotel groups and even as a private chef for Carlos Slim and other famous Mexican celebrities.

Upon returning to Las Palmas, he started an innovative Kilometre Zero project in his native Tejeda. Completely sustainable, the initiative works in a "closed circle" format (his own vegetable gardens, orchards, farm, livestock, cheese factory and bakery), which launched him to fame throughout the Canary Islands and mainland Spain.

Now, after leaving behind that restaurant, Texeda, Borja has embarked on an exciting new chapter in the new Catalina Plaza hotel (80% sustainable), located in the capital of Gran Canaria, where he continues to follow his local produce ethos (his farms, fruit and vegetables are grown in Tejeda, just 45 minutes from the restaurant) only this time taking it even further in a spectacular and cosmopolitan location.

In 2022, three months after opening, MuXgo was declared a Recommended Restaurant in the Michelin Guide. At the 2022 Michelin Gala, it obtained a Michelin Green Star, the first to be given to a restaurant in the Canary Islands. In 2023, it has already been awarded a Repsol Sun, the Sustainability Award and the Spanish Food Award at Madrid Fusión 23.

Boria MARRERO

Chef

Muxgo Restaurant

(Awarded with the Michelin Green Star)

Spring Gastro *Lovers*

ARONA GRAN

Guided WINE TASTING

Privat

Perelada

Spring Gastro *Lovers*

ARONA GRAN

LIVE MUSIC

To liven up your dining experience

Spring Gastro
Lovers
ARONA
GRAN

Prices

€168	1 person	€276	2 people
€276 2 nights	1 person	€412 2 nights	2 people

UP! category room
€40 per person/day (subject to availability)

Late check-out option
Subject to availability

Prices include:

Wine tasting + Tasting dinner + Wine pairing
+ Accommodation (one or two nights)

Reservations

customer.arona@springhoteles.com

922 75 06 78

Spring Gastro
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