



DISCOVER
Puerto Rico

Cacao & Rum: A Heavenly Match



FITNESS LEVEL: 2

The making of rum and chocolate is entrenched in Puerto Rican history. Rum production dates to the 15th century as a product of the sugar cane industry. This trip will highlight rum distilleries with a mix of cacao farms and sweet experiences, as you pair delicious local chocolate with Puerto Rican rum.

Agenda

DAY 1

- Check in at Don Rafa Hotel
- Transfer to dinner
- Dinner at Fabula

DAY 2

- Brunch at Chocobar
- Leisure time
- Transfer to Casa BACARDI for heritage tour
- Leisure time
- Transfer to dinner
- Dinner at Antillano Rum Bar

Day 3

- Hacienda Chocolat experience
- Lunch at Bacoa Finca + Fogón
- Leisure time
- Dinner at property

Day 4

- Check out of property
- Transfer to convention

LODGING: DON RAFA

SAN JUAN

Inspired by the 1950s, Don Rafa Boutique Hotel and Residences is where essence and nostalgia meet to elevate your experience through carefully curated details and personal attention that embraces visitors like family. Discover your perfect space among 36 unique options. Find an eclectic Mid-century Modern style décor and polished antique accents that provide an intimate vibe. Located at the heart of the historic district of Miramar, the hotel is steps away from vibrant and diverse restaurants, Old San Juan, the Condado area and the Puerto Rico Convention Center.



CHOCOBAR CORTÉS EXPERIENCE

SAN JUAN

The smell of hot chocolate permeates the entire restaurant. Cups are filled with rich, creamy chocolate creations: hot chocolate, frozen chocolate frappé, lattes with chocolate, the rum- and cognac-based Don Ignacio, and many more. Welcome to Chocobar Cortés, an innovative gastronomic space where chocolate is incorporated into almost every dish and beverage. The space also celebrates the rich history of Chocolate Cortés, a family-owned company that has been manufacturing chocolate from farm-to-bar since 1929.

Colorful murals featuring vintage advertisements and historical imagery of the Cortés brand cover the space, along with a wall made of the original vintage metal chocolate molds used to make the iconic Chocolate Cortés bar. The menu includes traditional Caribbean staples with a gourmet feel: the Chalupitas de Mofongo dish is served with a chocolate hot sauce, and the Mallorca Ibérica sandwich is served on the traditional sweet Mallorca bread with serrano ham, manchego cheese and a white chocolate guava butter.



RUM TASTING AT CASA BACARDI

CATAÑO

Visit the world's largest premium rum distillery across the bay from Old San Juan. Enjoy a welcome cocktail at the waterfront Bat Bar Pavilion, then join a guided tour to discover how BACARDÍ rum is made, learning about the family-owned company's history of the innovative craftsmanship. Other experiences include a rum tasting tour, mixology class and bottling your own BACARDÍ.



HACIENDA CHOCOLAT

FAJARDO

Visit a cacao farm at the rainforest located in the municipality of Fajardo, where majestic views of El Yunque Forest blend with the breathtaking background of the Atlantic Ocean.

See where the cocoa tree is grown and how the pod is processed. You will have the opportunity to taste the cacao fruit from which many products, including chocolate, come from. This interactive experience will reveal the history and origins of this superfood.



CHOCOLATE CLASS AT MONTADERO

CAGUAS

Small-batch and bean-to-bar, Montadero Chocolate works directly with cocoa farms in Puerto Rico, using 100% Puerto Rican cacao. During this experience, you will create your own chocolate bar and learn all about the chocolate-making process.



CULINARY EXPERIENCES

Restaurants to be included:

- Fabula
- Antillano Rum Bar
- Bacoa Finca + Fogon

