



# MAROMA

A BELMOND HOTEL  
RIVIERA MAYA

## MAROMA, A BELMOND HOTEL, RIVIERA MAYA TO LAUNCH NEW RESTAURANT IN COLLABORATION WITH CHEF CURTIS STONE

**MAY 2023** - Today, Maroma, A Belmond Hotel, Riviera Maya, announces a partnership with acclaimed Chef Curtis Stone to launch Woodend by Curtis Stone, the hotel's upcoming signature restaurant. Centred around exceptional, wood-fired cuisine, the quintessential beachside restaurant opens its doors in tandem with the much-anticipated return of Maroma on 3 August 2023, following the storied hideaway's complete renovation and redesign. Inspired by Maroma's surroundings where wood and jungle meet with the Caribbean sea, Woodend by Curtis Stone is a spectacular addition to the property, where guests will experience the region's gastronomic storytelling.

Woodend by Curtis Stone joins Maroma's three other dining destinations, including Casa Mayor, where guests can enjoy a fresh take on traditional Mexican cuisine led by Mexican-born Executive Chef Daniel Camacho; legendary beach hangout, Freddy's Bar, featuring signature cocktails and a locally sourced raw bar; and Bambuco, showcasing creative mixology and an extensive selection of mezcal.

### A HIGHLY-ACCLAIMED CHEF

Curtis Stone is a Michelin-Star chef and world-class restaurateur. Stone currently owns three widely acclaimed restaurants, including Maude in Beverly Hills, California and Gwen Butcher Shop & Restaurant in Hollywood, California, each having earned a Michelin star; and Gwen's sister restaurant, Georgie, located in Dallas, Texas. His cooking philosophy is to create dishes utilizing local ingredients with a focus on simplicity, allowing the ingredients to speak for themselves and enhancing Mother Nature's cuisine with his renowned live fire technique, cooking over an open flame

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for a distinct, vibrant, and incomparable flavor. Woodend by Curtis Stone marks the Australian chef's first restaurant in Mexico, where Maroma's guests will have the unique opportunity to experience his skillful open-fire technique firsthand.

"Mexico has such a rich culinary heritage of passing recipes down through generations, which is something I value greatly," says Curtis Stone. "My grandmothers, who are the namesakes of my California restaurants, played a significant role in my culinary education and shared many of their traditions with me that I still use in my cooking today. Becoming inspired by the surrounding area, its ingredients, and the local traditions in such a treasured playground is an incredibly exciting opportunity, and I'm looking forward to sharing this new dining experience with Maroma's guests very soon."

### UNPARALLELED BEACHSIDE DINING

A celebration of the connection between sea and land, Woodend by Curtis Stone features seasonal, curated dishes cooked over an open fire. Taking inspiration from the farmers and fishermen whose ingredients are the heart and soul of the local fare, the cuisine pays respect to the Yucatán Peninsula, its history, and traditions. Woodend's menu features freshly caught seafood served from an artfully impressive ice bar display, paired to perfection with a selection of vibrant Latin marinades, signature sauces, and spice blends. In addition to freshly grilled seafood and the finest meats, guests have the opportunity to choose from an extensive range of plant-based dishes.

"We are thrilled to partner with Curtis Stone and welcome Woodend to our new chapter of Maroma," said Federico Echaiz, Area Managing Director and General Manager of Maroma, A Belmond Hotel, Riviera Maya. "Curtis shares a lot of the same principles that we do at Maroma and Belmond as a whole: a commitment to genuine and authentic hospitality, and expectations of an unparalleled culinary experience while allowing for relaxation coupled with moments of indulgence, and we are looking forward to sharing this new signature restaurant with our discerning guests."

### AUTHENTIC MEXICAN AMBIANCE

Designed by internationally renowned designer, Tara Bernerd, Woodend's main dining area follows the form of the traditional palapa roof, redolent of the Yucatán Peninsula. The palapa's traditional finish is reimaged with a bamboo ceiling that brings natural warmth to the space, complemented by a beautiful cluster of chandeliers inspired by local crafts made of shells and jade-coloured stone. Four gently curved banquette seats with marble-topped tables and eclectic cane chairs are a central focal point of the space, and playing to the circular shape of the room, the dining room features views through to the onyx-clad open kitchen where guests can witness the creative, theatre-style cooking of a wood fired grill. The tessellated floor pattern immediately catches the eye, featuring a mix of glazed Saltillo terracotta mosaic tiles set within a wide border of dark green, terracotta, and off-white that runs around the perimeter of the room, creating a stunning contrast. Large floor-to-ceiling windows with sheer curtains frame the incomparable sea view, allowing guests to witness the ever-changing light while maintaining a connection to the dining terrace.

Woodend by Curtis Stone will be open daily for dinner from 18:00 to 23:00, from 3 August 2023. For reservations and more information, please contact [woodend@belmond.com](mailto:woodend@belmond.com).

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## NOTES TO EDITORS

Images of Maroma, A Belmond Hotel, Riviera Maya can be [downloaded here](#).

For more information, please contact:

Alexa Withers, Senior Manager - Global Product Communications

**[alexa.withers@belmond.com](mailto:alexa.withers@belmond.com)**

Christie Devine, Divisional Communications Manager - North America

**[christie.devine@belmond.com](mailto:christie.devine@belmond.com)**

Marisol Ledesma, Area PR & Communications Manager - Mexico

**[marisol.ledesma@belmond.com](mailto:marisol.ledesma@belmond.com)**

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## ABOUT BELMOND

Belmond has been a pioneer of luxury travel for over 45 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travellers on breathtaking journeys. Its portfolio extends across 24 countries with 50 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguazu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship and genuine, authentic service. Belmond sees its role as custodians of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton.

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INSTAGRAM: **[BELMOND MAROMA](#)**

## ABOUT CURTIS STONE

Curtis Stone is a Los Angeles-based Michelin-starred chef, restaurateur, author and culinary entrepreneur. Stone is celebrated for his three widely acclaimed restaurants, including Maude in Beverly Hills, California and Gwen Butcher Shop & Restaurant in Hollywood, California, each having earned a Michelin star; and Gwen's sister restaurant, Georgie, located in Dallas, Texas. In addition to the restaurants, Curtis operates Curtis Stone Events in Los Angeles, a full-service events and catering company that crafts personalized occasions for guests. Outside his restaurants, Curtis is widely known for his appearances on television programs such as Take Home Chef (TLC), Top Chef Masters (Bravo), the Emmy-nominated Top Chef Junior, an extension of the NBC Top Chef franchise, as well as making frequent appearances on MasterChef Australia. A New York Times bestselling author, Curtis has authored six cookbooks including his most recent, Good Food, Good Life. Curtis also began a new pledge in 2016 to give back through his #Commit2One initiative. Each year he partners with a charity, devoting the majority of his time and resources to the cause. Through these efforts, he has raised funds and awareness for The National Young Farmer's Coalition, Chrysalis, AdoptTogether, Share Our Strength, which aims to end childhood hunger through their No Kid Hungry campaign, and Drought Angels.