



Culinary Demonstrations

At Sumaq Machu Picchu Hotel, everyone has the opportunity to learn how to prepare ceviche and pisco sour from the hands of our gastronomy experts.

Peruvian culinary secrets shown in a dynamic way. Attendees will learn how to make, as well as taste, a perfect ceviche and a delicious classic pisco sour in the Sumaq style.

Duration: 45 minutes Schedule: 11:00 am | 2:00 pm Capacity: 2 to 25 people

- Tasting of the prepared Ceviche
- Pisco sour
- A recipe



Mini chef classes

In the Sumaq Mini Chef Classes, the little experts will be guided by our pastry chefs who will take an hour to them teach how to make Andean cookies using kiwicha, maca, and quinoa, among other ingredients.

Duration: 45 minutes Schedule: 11:00 am Capacity: 2 to 10 people

- All ingredients
- Utensils
- Mini chef uniform
- Recipes and tasting



Time for andean tales

In "The Andean Story Time" families will be fascinated with the history of the Peruvian dog and his friends in Machu Picchu, called "The Adventures with Allco and his friends tour in Machu Picchu".

Duration: 45 minutes Schedule: 3:00 pm Capacity: 1 to 10 people

Specifications:

The stories are told in Spanish and English in an environment decorated with lamps, blankets and cushions on the floor.



Adventures with Allco and his friends tour in Machu Picchu

The new tour "Adventures with Allco in Machu Picchu" is a playful experience that unites parents and children as they explore the wonders of the famous Inca citadel and learn about its history, architecture, and mysteries.

Duration: 4 hours

Children's Age: from 6 to 11 years old Capacity: desde 2 adults and 2 children

- 2 tourist guides (1 for the child/children and 1 for the parents)
- Entrance tickets to the citadel of Machu Picchu
- Roundtrip bus tickets
- 1 Explorer kit for the child (A backpack, a map, a stuffed animal, "Allco", a hat and a magnifying glass.)
- Box lunch



Andean Wedding Arac Masin

The Andean wedding is the symbolic Andean ceremony for couples those looking renew vows. It is a unique experience with unparalleled Andean mysticism and spirituality.

This ancestral ritual, with its ambiance set with flowers and coca leaves, recreates a mystical scenario where the shaman invokes the gods of the Incas to make your relationship a duality that will transcend eternity.

Duration: 1 hour Capacity: 2 to 12 people

The ceremony includes:

- A shaman
- Private interpreter
- Flower arrangements: floral arch and carpet of flowers
- Bouquet
- The offering
- Typical Andean attire for the bride and groom (optional)
- Private terrace
- Sparkling for toasting
- Special gift for the bride and groom



Culinary activity Pachamanca

Pachamanca means "pot in the earth" in Quechua; it is the oldest and one of the most representative stews of Peruvian gastronomy.

In its preparation, you can not miss the tubers of the "Apus" tubers: the oca, potato, and broads beans, which are accompanied by various types of meats such as chicken, pork, beef, etc.

At Sumaq, we delight our guests with an authentic pachamanca with its own processes and ingredients from the Andean tradition. Corn-based chichas are also part of this culinary experience.

Duration: 3 hours Capacity: 2 to 25 people

- Demonstration of cooking the Pachamanca
- Pachamanca lunch
- A glass of chicha de jora



Offering to Pachamama (Mother earth ritual)

It is an Andean tradition that is celebrated today, and that has been transmitted from generations since the time of the Incas. This important ceremony is a fulfilling introduction to ancient beliefs and traditions, as well as a means of connection with the mystical energy and power that attracts so many people to Machu Picchu.

With a shaman as a guide for the practice of the offering to the land, travelers can discover a realm beyond the physical world and, often, a deep emotional experience and spiritual healing.

Duration: 1 hour Capacity: 1 to 12 people

- An authentic shaman
- An interpreter
- A private space
- The offering
- Mystical decor



Mistic tour historical sanctuary Machu Picchu

Enjoy the unique experience of visiting the Historical Sanctuary of Machu Picchu guided by an authentic shaman from the Sacred Valley who, using his natural gifts, will introduce you to the mystical and cosmic world of the Andean belief.

Duration: 5 ½ hours Capacity: 2 to 8 people Difficulty: Medium

- Entrance ticket to Machu Picchu
- Round-trip bus tickets
- Private shaman
- Private guide
- Box lunch
- Mystical Pachamama kit



Tasting menu "Flavors of the Andes" Apucc Mikhuna

Thanks to their work promoting crops in high Andean communities located at more than 12,139 feets and to the researching of new products that are fused with contemporary culinary techniques, they've given birth to our new tasting menu, Flavors of the Andes: Apucc Mikhuna (which in Quechua means the food that the mountains bring us).

Duration: 2 hours Capacity: 2 to 20 people

- Lunch or dinner Tasting Menu of 6 courses: 2 entries, 2 main dishes and 2 deserts.
- Special service of the chef, maitre and waiters.
- Service on private terrace
- A bottle of house wine



Romantic Tasting menu "Munayki"

The romantic tasting menu "Munayki" ("I love you" in Quechua) is a harmony of dishes in 6 courses in which guests can discover the origin of each product of Pachamama (Mother Earth). Munayki is an expression of love that transcends in its dishes; it is a moment in which the couple shares their feelings and makes promises of love.

Duration: 2 hours Capacity: 2 to 20 people

- 6 Course Thematic Tasting Menu
- Sparkling for toasting
- Personalized service on private terrace
- Decoration with flowers, roses, lamps and aromatic candles.
- Present for the couple



Taste the andean chichas of the Apus

The Andean chicha, "aswa" in Quechua, was the main drink used to honor the gods in the Inca ceremonies.

At the Sumaq Hotel, we are committed to keeping the Andean traditions alive. In this way, all our visitors can learn about the Cusco's typical drinks and the Sacred Valley of the Incas.

Duration: 30 minutes Capacity: 2 to 12 people

- Chicha de jora and frutillada tasting served in keros made of ceramic.
- Typical cheese and native potato chips tasting.



Visit to native tuber fields in Chinchero

In the fertile Sacred Valley of the Incas, particularly in Chinchero, we create our experience of contact with the local agriculture and gastronomy.

You will discover an authentic way of life of the villagers, their traditions, ancestral cuisine, and an unforgettable landscape of the Andes.

Duration: 4 hours Capacity: 2 to 6 people

Details of the experience:

- Private transportation and tour guide
- Explication of the research on native potatoes by Manuel Choqque.
- Uchucata cooking class that will feature a traditional spicy Andean sauce.
- Tasting of fermented andean tubers.
- A tasting of three dishes created using Andean tubers, products of the Choqque family fields.
- Private service of a chef and Maitre of Sumaq Machu Picchu Hotel.
- A tent in the open air with traditional rustic wooden furniture and clay utensils made by local potters.



The tasting of organic coffees

We invite you to enjoy a new Sumaq gastronomic experience "The tasting of organic coffees ", which will bring you the exquisite flavors of the 4 best varieties of coffees from Peru, award winners worldwide. The organic artisanal coffees from mountain and jungle communities will be prepared with the most appropriate methods to enjoy its aroma, flavor, and body.

Duration: 40 minutes Capacity: 2 to 10 people

- Explanation of the origin of coffee and its varieties.
- Demonstration of craft preparation of coffees (Chemex and French press)
- Tasting of organic coffees
- Sweet accompaniment



Tasting of spirits distilled from sugar cane of the Andes

Our cocktail experts will take you on a journey through flavors, colors, and textures; which has as its main protagonists distilled spirits made from sugar cane, extracted from the Andes between Cusco and Apurímac, that passes through an organic process and presents with the diverse varieties that currently shine in our bar: Caña Alta joven (young), azul, and verde, Caña Reposada (aged), herbal Caña, and Matacuy.

Duration: 30 minutes Capacity: 2 to 20 people

- Explanation of the origin of the distilled cane spirits.
- Tasting of 5 types of distilled cane spirits (Caña Alta joven, azul and verde, Caña Reposada, herbal Caña, and Matacuy).
- Preparation of 1 cocktail with the distilled cane spirit of the participants choice.



Hike to the Mandor Valley

Do the most fascinating trek of Machu Picchu, Mandor. Located at the back of the citadel, is this fascinating valley that shelters an amazing cascade and unique species of wild flora and fauna.

The landscape is spectacular since the valley is habited by a great variety of birds such us the golden oriole, the woodpecker, the blue-grey tanagers and the genuine cock of the rock; as well as the beautiful wild flowers, orchids and impressive ferns with more than 2000 years.

Duration: 4 hours Capacity: 2 to 8 people Difficulty: Medium

- Private guide
- The entrance to the valley
- Box lunch



Nature hikes

The fascinating biodiversity of Machu Picchu promises a range of attractive and enigmatic places full of energy and adventure.

Discover the history and the source of energy that Machu Picchu, and its sacred mountains such as Huayna Picchu, Inti Punku, and Macchu Picchu. Our experienced guides will lead you on their paths, at every step sharing the fascinating stories that still shroud one of the most important cultures on the planet in mystery.



Machu Picchu citadel

Many scholars consider Machu Picchu, or "Old Mountain" in Quechua, to be the most important archeological site in South America as it is more than 500 years old. The town of Machu Picchu and the rural areas surrounding the Citadel are ideal locations for travelers looking to feel the magic and mysticism of the mountain.

We invite you to undertake the fascinating tour to Machu Picchu. Discover for yourself the mysteries of the Inca culture.







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