



SUMAQ

MACHU PICCHU HOTEL



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

Hour: 11:00 am | 2:00 pm

Capacity: : 2 to 25 people

Includes:

- Ceviche tasting
- A glass of 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 teach them how to make Andean cookies using kiwicha, maca, and quinoa, among other ingredients.

Duration: 45 minutes

Hour: 11:00 am

Capacity: 2 to 10 people

Includes:

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



Adventures with Allco and his friends tour in Machu Picchu

"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

Includes:

- 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.)
- Lunch at Qunuq Restaurant



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

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



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

Includes:

- 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

Includes:

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



Mystical tour in 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

Includes:

- Entrance ticket to Machu Picchu
- Round-trip bus tickets
- Private shaman
- Private guide
- Lunch at Qunuq Restaurant
- 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 feet 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

Includes:

- 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 surrounded by romantic details that we have prepared to create an intimate and unforgettable experience.

Duration: 2 hours

Capacity: 2 to 20 people

Includes:

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



Cooking and Bar Masterclass: Hot Ceviche and Munay Sonqo Cocktail

Peruvian gastronomy is a cultural celebration that fuses textures, flavors, and millenary products. It is in constant evolution, achieving the admiration of the world. And, at Sumaq, we love to be in sync with this innovation by presenting new culinary experiences.

In this adventure of sharing the biodiversity and tradition of Peruvian cuisine, we present the Masterclass of Peruvian ceviche in a new Sumaq style, hot ceviche, accompanied by the preparation of our cocktail called Munay Sonqo, meaning a beautiful heart in Quechua, made using an Andean cane distillate and bitter cocoa from Quillabamba.

Duration: 45 minutes

Capacity: 2 to 8 people

Includes:

- Private chef and bartender culinary demonstration.
- Tasting of the hot ceviche.
- Tasting of the Munay Sonqo cocktail based on a cane distillate.
- Recipe



Walk to 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: Minimum 1 person

Difficulty: Medium

Includes:

- Entrance ticket to the valley
- Private guide
- Lunch at Qunuq Restaurant
- Bird watching
- Hike



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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