

The Coppola **HIDEAWAYS**



The Third Annual Chef Series

**Featuring Chef Eduardo “Lalo” García of Máximo, Mexico City
May 30 – June 6, 2026, at Turtle Inn & Blancaneaux Lodge, Belize**

An immersive culinary journey through Belize’s coast and rainforest, guided by one of Mexico’s most celebrated chefs.



Chef Eduardo “Lalo” García of **Máximo** in Mexico City stands as one of Mexico’s most celebrated culinary visionaries, earning a coveted Michelin star for his flagship restaurant and consistent rankings on Latin America’s 50 Best Restaurants list. Known for his ingredient-driven philosophy and reverence for place, his guidance throughout the journey emphasizes simplicity, precision, and storytelling through food. From humble beginnings working fields in USA to stints at **Pujol** under Enrique Olvera and **Le Coze** with Eric Ripert, García co-founded **Grupo Maximus** with wife Gabriela López, expanding to 11 sustainable venues while championing fair wages and local talent. Discover Chef Eduardo’s unique artistry at the Coppola Hideaways in Belize, where local ingredients, form the foundation for dishes shaped by techniques and influences from Mexico. Rather than a fixed menu, Chef Eduardo adapts his cuisine to its surroundings, creating a thoughtful exchange between Mexican culinary roots and the flavors, textures, and products of the region. More than a dinner, this experience is designed as a moment of connection – between guests, the chef, and the journey that brought the ingredients together.

The Journey



Turtle Inn | Placencia Peninsula | May 30 - June 3, 2026

The journey begins on Belize's Caribbean coast, where Chef Lalo reimagines **Turtle Inn** as his seaside workshop. He's celebrated for transforming his path from migrant farm fields to one of Latin America's most respected kitchens, into cooking that honors local producers and their ingredients. Over four days, he invites guests into his creative process. You'll see how he responds to place, product, and season to build spontaneous, market-driven menus that reflect his story and the people behind each ingredient.

Signature Experiences:

- Intimate chef-hosted dinner on property featuring a multi course menu inspired by the day's freshest picks, with Lalo sharing the stories and producers behind each dish, paired with premium wines.
- Relaxed barbecue lunch on **Pompion Caye**, a private island, where Lalo cooks over open flames and leans into his roots working with simple, exceptional ingredients, served family style with chilled wines and coastal cocktails.

Blancaneaux Lodge | Mountain Pine Ridge Reserve | June 3 - 6, 2026

The second chapter unfolds in the highland forests of **Blancaneaux Lodge**. Here, Chef Lalo draws on his early years harvesting fruits and vegetables and his long-standing commitment to small local producers. The mountains and lush landscape help set the tone for each day. He looks first to what growers and foragers bring, then designs intimate, small group culinary moments around those offerings. Guests can expect conversational, interactive sessions and lingering dinners that feel more like a shared table than a show. Lalo introduces each course and explains how French technique, Mexican roots, and Belizean ingredients come together.

Signature Experiences:

- Chef-led, on-property dinner that unfolds like a story. Each course offers a snapshot of his journey, from farm fields to Michelin-recognized kitchens, translated through Belizean ingredients. Premium wines and garden-inspired cocktails will be served alongside.



What's Included

- **Seven nights' accommodations**
 - 4 nights at Turtle Inn
 - 3 nights at Blancaneaux Lodge
- **Daily full breakfast**
- **All transfers**, including:
 - Domestic flight on arrival to Turtle Inn
 - Ground transfer from Turtle Inn to Blancaneaux Lodge
 - Ground transfer to Belize International Airport on departure
- **Chef-curated culinary experiences**
 - Two interactive dining events at Turtle Inn: One on property and one on a private island.
 - One interactive dinner at Blancaneaux Lodge.

Details & Pricing

This journey is intentionally limited to preserve intimacy.

7-Night Chef Series Package: Starting from USD 7,700 per couple

- Pricing based on double occupancy stays.
- Includes daily breakfast, one chef-curated lunch, two interactive dinners, round-trip transfers, one domestic flight, all taxes/service charges/community fund.
- Not all-inclusive: à la carte meals, activities, and excursions available.
- For more information, contact Vacation Planning Team: info@thecoppolahideaways.com or (855) 421-2217.