



LAS MAJADAS
Hotel

LAS MAJADAS WORKSHOPS 2021-2022



WEEKLY ITINERARY

WORKSHOP	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Yoga (Free of charge)						10:00hrs	10:00hrs
Majadas Tour (Free of charge)	12:30hrs	12:30hrs	12:30hrs	12:30hrs	12:30hrs	12:30hrs	12:30hrs
Pic nic	12:00hrs	12:00hrs	12:00hrs	12:00hrs	12:00hrs	12:00hrs	12:00hrs
Gardening Workshop	12:30hrs		12:30hrs				
From the Grill to the Table				12:30hrs		12:30hrs	
The Others side of the Bar	17:00hrs	17:00hrs	17:00hrs	17:00hrs	17:00hrs	17:00hrs	17:00hrs
Hand son the Dough		12:30hrs			12:30hrs		

* Workshops with a minimum of 6 pax. For its realization.

** On the other side of La Barra Workshop available any day, with 1 day notice in advance and no min requirement. of participants



From the Grill to the Table

WORKSHOP OBJECTIVE

This workshop creates community around fire. Here, you will enjoy fine eating, while tasting delicious wines and beers. You will learn about the grill's versatility, breaking the narrow relationship between barbecuing and meats, your vision on what to do with fire will expand. In combination with the environment the workshop will take you on a culinary journey with diverse preparations, from salty to sweet, using products extracted from land and sea, while the fire takes care of building bonds between strangers.

PARTICIPANTS

Minimum: 2 p. | Maximum: 24 p.

LOCATION AND SEASON

The workshop takes place in our park, whenever the weather allows a nice experience.

In any other case, it will take place indoors in our restaurant's second floor, reducing the maximum number of participants to 16. In case all places are booked, the workshop shall be realized on two occasions, at 12:30 and 17:00.

Spring-Summer season default schedule is at 17:00

Autumn-Winter season default schedule is at 12:30

ACTIVITY

The participants, together with the chef, will actively prepare from appetizer to dessert in the grill as follows.

ITINERARY

- Workshop presentation 10min.
- Introduction (history of fire and its transcendence in gastronomy) 15min.
- Workshop kit handed over (recipes, apron and engraved glass of wine) 5min.
- Practical work (cooking with the grill) 2hrs 30min.
- Tasting of preparations 30 to 40min.
- Closure 10min.

INCLUDES

- Apron
- Wine glass
- Recipes
- Activity
- Appetizer
- Lunch or dinner (depending on season and format)
- Dessert
- Bar (water, juice, soft drinks, beer, sparkling wine, wine)



Gardening workshop

WORKSHOP OBJECTIVE

Connect with the land by working our garden with your own hands. Smell, view and touch are sense you will sharpen with this workshop. You will have the complete experience of working with a product taken from the land, to use it later in the kitchen and end up tasting your own culinary creation. This process will have a different, unique flavor, and particularly special because of the connection with the earth and all it can deliver.

PARTICIPANTS

Minimum: 2 p.

Máximo: 16 p.

LOCATION AND SEASON

The workshop takes place in our park, whenever the weather allows a nice experience.

In any other case, it will take place indoors in our restaurant's second floor or in the palace's cafeteria.

Spring-Summer season default schedule is at 17:00

Autumn-Winter season default schedule is at 12:30

ACTIVITY

The participants, together with the chef, will actively prepare from appetizer to dessert in the grill as follows.

ITINERARY

- Workshop presentation and welcoming drink 30min.
- Workshop introduction (garden history and good practices of harvesting) 40min.
- Workshop kit handed over (apron and engraved wine glass) 5min.
- Vegetable harvest 30min.
- Harvest preparation (alternatives, cooking assists) 2 hrs.
- 3 course dinner 40min.
- Closure 10min.

INCLUDES

- Apron
- Wine glass
- Activity
- Appetizer
- Dinner
- Dessert
- Bar (water, juice, soft drinks, beer, sparkling wine, wine)



The Other Side of the Bar

WORKSHOP OBJECTIVE

Do you imagine learning to prepare different cocktails, taste them, and learn about their history? If you like what happens behind the bar this is your workshop. Here, you will have the freedom to let your imagination fly and create your own drinks, and also to remake or reinvent the recipes given by our bartender. After this experience you will be the envy of your guests, which we are sure will be blown away with the preparations you will be able to make.

PARTICIPANTS

Minimum: 2 p.

Maximum: 12 p.

LOCATION AND SEASON

The workshop takes place in the palace's tavern, which is located in the -1 floor. This is the optimum location as, just as the name of the workshop suggests, the guest is located at the other side of the bar. This way you will get to know the tools, preparation and work area of a bartender.

The default schedule is 17:30 all year long.

ACTIVITY

In this workshop, participants will make 3 different cocktail preparations depending on season. The barman will oversee telling a brief history of the origins of each preparation, also teaching about the technical terminology each one of these adopt. For this, a notebook and corporate pen is handed, in addition to a cocktail kit that includes jigger, shaker, bar spoon, strainer and tongs. Each time a drink is finished, you will be able to taste alongside a cheeseboard.

ITINERARY

- Workshop presentation 10 min.
- Introduction (origin of the bar and its proliferation through history) 10min.
- Workshop kit handed over (jigger, shaker, bar spoon, strainer and tongs) 5min.
- Practical work (cocktail preparation) 45min (15min. per cocktail).
- Tasting of preparations 10 min.
- Closure 5 min.

INCLUDES

- Cocktail kit
- Majadas notebook
- Majadas pen
- Activity
- Cheeseboard
- Own preparations



Hands on the Dough

WORKSHOP OBJECTIVE

The objective is that the participant learns to make bread and getting him/her to know the basics of breadmaking, embarking them on a unique experience. Working the dough with bare hands makes the participant feel involved in the process of creating, learning to value this noble, particular and versatile food we have in Las Majadas. The participants will be able to make different types of bread we commonly use in our gastronomy.

PARTICIPANTS

Minimum: 2 p.

Optimum: 6 p.

Maximum: 10 p.

LOCATION AND SEASON

This workshop takes place in the restaurant 's second floor, a tented place where the participants can finish off with a nice dinner. Other alternatives depending on the weather are the palace's cafeteria, using its terrace, due to the rustic oven installation where the participants will finish their preparations.

Spring– Summer season default schedule is at 17:30

Winter - Autumn season default schedule is at 16:30

ACTIVITY

Every participant will make a different recipe from scratch, receiving tips, methods, materials, tools and the development of raw materials. For this, they will start with a pre-fermentation which will be added to the mix and passing through the kneading, fermenting, and baking processes. Teaching different ways to knead and shapes to give our creations. Throughout the workshop drinks are proportioned, alongside an empanada cocktail and the sandwich made by the participants. Once finished, the participants dine on their creations accompanied by a tea, coffee or other brew, in addition to wine or other drink. After the workshop, the participant will be able to take the apron home alongside any bread created in the process.

ITINERARY

- Workshop presentation and kit handed over (apron) 5min.
- Practical work (breadmaking) 3hrs. and 30min.
- Tasting 1hr.
- Closure 5min.

INCLUDES

- Apron
- Wine glass
- Activity
- Appetizer
- Self-made sandwich (dinner)
- Dessert
- Bar (water, juice, beer, wine)