





Explore the schedules for [Thursday](#), [Friday](#), [Saturday](#) and [Sunday](#).

All prices are in US dollars.

For event-related inquiries, please call 345-815-6117. Kindly note, this phone number is strictly for informational purposes only – ticket purchase is available on-line only.

Thursday, January 12th

Eric Ripert and Craggy Range private jet get-away to the Exclusive Le Soleil d'Or Resort in Cayman Brac on board of a Falcon 7X Private Jet

Event Type: Reserve Tasting/Experience – LUNCH

Location: Island Air Airport Hanger

Transportation: Shuttles leave The Ritz-Carlton at 11:00 am

Time: 10:30 am – 3:00 pm

Ticket Price: US\$1,500.00

Join Eric Ripert in a private jet get-away to the exclusive Le Soleil d'Or Resort in Cayman Brac – together with the world-famous New Zealand Winery Craggy Range and owner Terry Peabody on board their Falcon 7X on a journey from Grand Cayman to the Sister Island, Cayman Brac for an once in a life time experience. On board the Falcon, Mr. Peabody will introduce you to the wines of Craggy Range, along with a tasting of his incredible whites at 40,000 ft. Upon arrival in Cayman Brac, guests will enjoy a wine-paired lunch at Le Soleil d'Or before returning to Grand Cayman.

The Prestige Reserve Champagne MCIII is Revealed

Event Type: Reserve Wine/Beverage Tasting

Time: 2:00 pm – 3:30 pm

Ticket Price: US\$160.00

Moët & Chandon has recently released what is considered already by experts one of the best Champagnes in the world, MCIII. Experience the most exclusive tasting of Cayman Cookout 2017 with the rare release of Moët & Chandon's MCIII. This new cuvée is said to be on par, if not surpassing, the finest Champagnes in the world. Join The Ritz-Carlton sommeliers as they open this rare wine to kick off Cookout 2017!

Ultimate Wine Fair & Auction presented by Jacques Scott & Chefs of The Ritz-Carlton

Event Type: Signature

Time: 7:00 pm – 9:30 pm

Ticket Price: US\$125.00

During this celebration of wine making, discover an unrivalled collection of wines and exquisite culinary selections from Jacques Scott and the Chefs of The Ritz-Carlton Hotel Company. Featuring exclusive culinary, wine and travel experiences, proceeds from the evening's silent auction will benefit The Cayman Islands Cancer Society and The Ritz-Carlton, Grand Cayman Culinary Arts Scholarship.



Live Entertainment featuring Famous Mixologist

Event Type: Party
Location: The Silver Palm Lounge
Time: 9:30 pm – 11:45 pm
Ticket Price: No Ticket Required

Enjoy the night with amazing cocktails prepared at Silver Palm Lounge, complemented with an exciting mixture of lounge music and live DJ.

Friday, January 13th

Essential BAM!!! with Emeril Lagasse

Event Type: Culinary Demonstration
Time: 10:00 am – 11:00 am
Ticket Price: US\$165.00

Chef Emeril promises a cooking demonstration showcasing his passion in the mastery of Creole and Cajun cuisine in his own “New Orleans” style. Watch Emeril’s passion for food “Kicking it up a Notch” at this year’s Cayman Cookout. Smooth with sweet fruits and a silky-smooth mouthfeel, the top-notch Venezuelan rum Diplomatico Mantuano lends itself to give Chef Emeril’s demo a very balance.

Olé José by Chef José Andrés

Event Type: Culinary Demonstration
Time: 10:00 am - 11:00 am
Ticket Price: US\$165.00

The Master of Entertaining while cooking, Chef José Andrés kicks off the weekend in signature style. Andrés regales with his spirited stories, while making his famous paella. This is one of the most anticipated events of the week as José amazes and delights the audience. Chef Jose’s demo is perfectly paired with the Bummer & Lazarus Gin —redistill from 100% California grapes, with only the finest organic herbs making it a flavorful, balanced gin of citrus and floral notes with a lovely spicy finish! San Francisco is proud calling this gin one of their own! Awarded Gold at the International Craft Spirits Awards 2013.

Around The World With Anthony Bourdain

Event Type: Lunch
Time: 11:30 am – 1:30 pm
Ticket Price: US\$180.00

Join us around the world with Anthony Bourdain, world-renowned chef, bestselling author and multiple Emmy-winning television personality live at The Ritz-Carlton, Grand Cayman. Chef Anthony Bourdain tastes and discusses international and local flavors with Cayman's most acclaimed chefs and restaurateurs. Also presenting Russian Standard Vodka, launched in 2007; Russian Standard has become one of the most sought after awarded Premium Vodkas worldwide. Free of any additives, what you get from this vodka is pure, smooth, crisp flavors.



Artisanal Lunch with Terrance Brennan and Nicolas Potel

Event Type: Lunch
Time: 11:30 am - 1:30 pm
Ticket Price: US\$195.00

One of America's most regarded; renowned Chef and restaurateur Terrance Brennan will demonstrate why he strives for excellence every day while bringing passion, creativity and enthusiasm to every dish. Specializing in Mediterranean-inspired American cuisine, combine with the stunning and rare wines of Burgundy of Maison Nicolas Potel this is a lunch not to be missed! The stunning and rare wines of Burgundy master Nicolas Potel will be perfectly paired.

Spanish Cheese and Charcuterie Lunch presented by Fermin & Forever Cheese

Event Type: Lunch
Time: 11:30 am - 1:30 pm
Ticket Price: US\$125.00

Be part of a real Spanish Lunch where the stars of the show are the charcuterie from Fernin and an amazing selection of Spanish Cheeses from Forever Cheese. To complete this experience we have paired with delicious Rioja wines and added a little Spanish flair with live music. A "must do" for all cheese lovers!

Seasonal Flavors with Daniel Humm and Bryant Family Vineyard

Event Type: Lunch
Time: 11:30 am - 1:30 pm
Ticket Price: US\$295.00

Enjoy a three Michelin star lunch with the famed Chef Daniel Humm of Eleven Madison Park in New York City. Savor in the seasonal flavors from Daniel Humm, while lavishly paired with the stunning wines of Napa Valley "Cult Winery" Bryant Family Vineyard.

Essential BAM!!! with Emeril Lagasse.

Event Type: Culinary Demonstration
Time: 2:00 pm – 3:00 pm
Ticket Price: US\$165.00

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Deconstructed Iconic Wines from Napa Valley: The Wines of Component Wine Company with Ray Isle

Event Type: Beverage Tasting

Time: 2:00 pm - 3:00 pm

Ticket Price: US\$75.00

Have you ever wondered what makes up the greatest “cult wines” of Napa Valley? Join us as we discover the newest ultra-premium winery from Napa Valley, Component Wine Company. Founder Michael Kennedy and Food & Wine's Ray Isle taste the blending components that make up the best of the best from California.

Delight the Senses through the Journey of Mixology with Bob Peters

Event Type: Beverage Tasting

Time: 2:00 pm - 3:00 pm

Ticket Price: US\$75.00

Bob Peters is a Charlotte native which makes him as rare and as special as the libations you will find behind his bar. With strong southern roots, Bob has always enjoyed the art of dining and taking care of friends. Multiple time winner of The Best of the Best Award and many other awards in Charlotte, Bob will take you on a journey sure to delight the senses on his premier appearance at the Cayman Cookout. Bob will be highlighting a variety of herbal aroma blends, rich and fruity rums, yielding a tantalizing tasting experience.

Prestige Reserve Champagne Tasting with Dom Pérignon

Event Type: Reserve Tasting

Time: 2:00 pm – 3:30 pm

Ticket Price: US\$250.00

Taste the best Champagne in the world from the famed and iconic producer, as guests are exposed to the elegance and power of Dom Pérignon. Rare releases will be tasted along with current vintages. Made from only the best grapes, Dom Pérignon's commitment to vintages is absolute. Each Vintage wine is created from the finest hand-selected grapes grown in one single year - a true challenge for a unique interpretation of the seasons, and for reinvention. Each vintage embodies the total faith in the Power of Creation that is constantly renewed by Chef de Cave Richard Geoffroy. Taste the iconic Champagne in its multiple iterations, a tasting of a lifetime.



The Art of Cooking with Chef Terrance Brennan

Event Type: Culinary Demonstration

Time: 3:30 pm – 4:30 pm

Ticket Price: US\$115.00

Terrance Brennan is the Proprietor and Chef of The Artisanal Group, whose restaurants include Picholine, Artisanal Fromagerie, Bistro & Wine Bar, and Bar Artisanal. He will delight his guests demonstrating the art of cooking one of his many special dishes. Chef Terrance's demo will be paired Russian Standard Vodka, launched in 2007, Russian Standard has become one of the most sought after awarded Premium Vodkas worldwide. Free of any additives, what you get from this vodka is pure, smooth, crisp flavors.

Sharing Kitchen Secrets with Chef Roland Passot

Event Type: Culinary Demonstration

Time: 3:30 pm - 4:30 pm

Ticket Price: US\$115.00

His clientele will find Chef Passot, the owner of the groundbreaking and distinctive restaurant La Folie, in the kitchen, cooking every dish, every night of the week. Come join us and see why Chef Passot has earned his reputation as Maître Cuisinier. Don't miss this opportunity to hear him share a few of his kitchen secrets first-hand. Chef Roland's demo will be paired Russian Standard Vodka, launched in 2007, Russian Standard has become one of the most sought after awarded Premium Vodkas worldwide. Free of any additives, what you get from this vodka is pure, smooth, crisp flavors.

Mixologist to the Stars with Charles Joly

Event Type: Beverage Tasting

Time: 3:30 pm - 4:30 pm

Ticket Price: US\$75.00

Join us as one of the leading experts on mixology walks you through the intricate art of preparing the finest cocktails in the world. Charles Joly has led one of the most innovative and awarded programs at three Michelin stars, Alinea, and now travels the world promoting his own line of cocktail ware, bottled batched cocktails and star-mixing at events such as the Oscars. Sponsored by Tito's Handmade Vodka and Ron Abuelo 12 Años. Tito's Handmade Vodka, it is made using process, similar to those used to make fine single malt scotches and high-end French cognacs. Ron Abuelo 12 Años from Panama reflects the distillers' passion to craft the finest aged rum in the world. The smoothness and complexity of this superb product will fulfill the most sophisticated and demanding palate



Burgundy Master Class with Nicolas Potel and World-famous Sommelier Rajat Parr

Event Type: Beverage Tasting
Time: 3:30 pm - 4:30 pm
Ticket Price: US\$195.00

Join master Burgundy winemaker Nicolas Potel and world-famous sommelier Rajat Parr as they taste and explore the region of Burgundy. Rajat Parr has built an international reputation for his work as a sommelier, along with the brands he produces from Pinot Noir and Chardonnay in California and Burgundy. Maison Nicolas Potel has built its international reputation by making wines from the most stunning and storied vineyards in France. His wines, from village level to Grand Cru, are world-famous for the purity of varietal, their authentic appellations and native land. For Pinot Noir and Chardonnay lovers, there are few tastings to top this.

Reserve Wine Tasting with Hart Davis Hart featuring Exclusive Vertical of Château Montrose

Event type: Reserve Beverage Tasting
Time: 3:30 pm -5:00pm
Ticket Price: US\$225.00

Join the wine director of Le Bernardin and renowned Sommelier, Aldo Sohm, and the finest wine auction houses in the United States, Hart Davis Hart, as they take you on a journey through the rarest and most sought-after wines from private cellar collections.

Craggy Range private jet get-away to the Exclusive Le Soleil d'Or Resort in Cayman Brac on board of a Falcon 7X Private Jet

Event Type: Reserve Tasting/Experience
Location: Island Air Airport Hanger - CYB
Event Type: Reserve Tasting
Transportation: Shuttles Depart The Ritz-Carlton at 4:00 pm
Time: 4:30 pm - 8:00 pm
Ticket Price: US\$1150.00

Gather on a private jet get-away to the exclusive Le Soleil d'Or Resort in Cayman Brac – together with the world-famous New Zealand Winery Craggy Range and owner Terry Peabody on board their Falcon 7X on a journey from Grand Cayman to the sister island Cayman Brac for an once in a life time experience. On board the Falcon, Mr. Peabody will introduce you to the wines of Craggy Range, along with a tasting of his incredible whites at 40,000 ft. Upon arrival in Cayman Brac, guests will enjoy wine-paired appetizers at Le Soleil d'Or before returning to Grand Cayman.



Barefoot BBQ at Royal Palms presented by Certified Angus Beef and Moët & Chandon

Event Type: Signature
Location: Royal Palms
Time: 7:00 pm – 10:00 pm
Ticket Price: US\$345.00

Dine under the stars as Chefs Eric Ripert, Anthony Bourdain, José Andrés, and many acclaimed local Chefs harmonize sizzling grills on the beach with the breaking waves in true barefoot elegance. Hand-crafted cocktails, live music, and sweet creations from Chef Christina Tosi will enchant into the evening. Presented by Certified Angus Beef® and Moët & Chandon. Also featuring Aviión Tequila. Aviión Tequila is described by bartenders, consumers and experts as, quite simply, delicious, voted “World’s Best Tasting Tequila” at the San Francisco World Spirits Competition.

Saturday, January 14th

The Beach Bash presented by Progressive Distributors Ltd.

Event Type: Signature
Location: Rum Point
Time: 10:15 am - 1:30 pm
Event times: 11:30 am - 1:30 pm
Transportation: Shuttles Depart The Ritz-Carlton 10:15 am

Ticket Price: US\$385.00 with boat or US\$295.00 without boat

Paired with Moët Ice Impérial, set sail on board a catamaran crossing the turquoise Caribbean Sea to Stingray City, Chef Eric Ripert's favorite destination to swim, snorkel and revel in a distinctly Caymanian experience. Rum Point awaits; enticing participants with its shaded shores, colorful picnic tables, and soft-swaying hammocks. Presented by Progressive Distributors LTD and Moët Ice Impérial. Also featuring Aviión Tequila; described by bartenders, consumers and experts as, quite simply, delicious, voted “World’s Best Tasting Tequila” at the San Francisco World Spirits Competition.

Please note attendees will **not** be able to participate in the 2:00 pm - 3:00 pm demonstrations.

- 10:15 am - Shuttles depart from The Ritz-Carlton, Grand Cayman to Safe Haven Harbour for catamaran transportation.
 - 1:30 pm - 2:45 pm - Catamarans depart Rum Point and arrive at Safe Haven Harbour for bus transportation to The Ritz-Carlton, Grand Cayman.
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Lunch at LUCA with Craggy Range Winery

Event Type: Lunch
Location: LUCA Restaurant
Time: 11:30 am – 1:30 pm
Transportation: Shuttles Depart The Ritz-Carlton at 11:15 pm
Ticket Price: US\$195.00

LUCA Restaurant hosts Craggy Range Winery from New Zealand, with owner Terry Peabody, for an aromatic, beachfront lunch pairing contemporary Italian cuisine with the incredible wines of Craggy Range.

Contemporary Lunch with Chef Roland Passot

Event Type: Lunch
Time: 11:30 am – 1:30 pm
Ticket Price: US\$295.00

French-born Roland Passot is a very hands-on gastronome intimately involved in the daily running of his restaurant. Cooking at La Folie is his life's passion and this year he is very happy to be sharing his love of cooking by preparing the most amazing lunch paired with the incredible wines from Domaine de La Cote, Evening Land, Sandhi and Maison L'Oree.

All About MILK BAR with Christina Tosi

Event Type: Culinary Demonstration
Time: 2:00 pm - 3:00 pm
Ticket Price: US\$115.00

MILK BAR was founded by award-winning pastry Chef and TV's "Master Chef" judge Christina Tosi. Christina, multiple-time James Beard award winner, focuses on putting a playful spin on familiar home-style desserts and savory snacks using quality ingredients and locally sourced dairy. Chef Christina will be sharing her favorite recipes from MILK BAR. Chef Christina's demo is paired with Tito's Handmade Vodka from Texas, it is made using process, similar to those used to make fine single malt scotches and high-end French cognacs

Life By The Sea By Dean Max

Event Type: Culinary Demonstration
Time: 2:00 pm - 3:00 pm
Ticket Price: US\$75.00

Chef Dean Max is a Chef/owner of six restaurants and the President of DJM Restaurants, which specializes in restaurant concept development and ongoing management. With many appearances on the Food Network and authorship of the book *Life By the Sea*, Chef Dean will be sharing his love of cooking and what freshness is all about. Chef Dean's demo is paired with Tito's Handmade Vodka from Texas, it is made using process, similar to those used to make fine single malt scotches and high-end French cognacs.



Pinot Noir Panel Discussion and Tasting with Taste Makers

Event Type: Beverage Tasting
Time: 2:00 pm – 3:00 pm
Ticket Price: US\$125.00

Quite easily the most exciting new wine tasting to be added to our line-up of events! The top wine experts in the world, along with Pinot Noir masters, gather together to taste, discuss and debate the qualities of the world of Pinot Noir. Panelists include Aldo Sohm, Rajat Parr, Nicolas Potel, Ray Isle, Ehren Jordan, Thomas Fogarty and Janet Pouchot.

Wine Without Pretense: Wine Folly's Madeline Puckette

Event Type: Beverage Tasting
Time: 2:00 pm – 3:00 pm
Ticket Price: US\$75.00

The wine world is in need of some fun and Wine Folly's Madeline Puckette is here to deliver that, along with some wine. Taste with one of the most influential up-and-comers in the industry – guaranteed without pretense!

Chef Tim Love and the Flavors of Texas

Event Type: Culinary Demonstration
Time: 3:30 pm - 4:30 pm
Ticket Price: US\$115.00

Chef Tim Love is known as much for his vibrant personality as he is for his signature urban western cuisine. With restaurants spanning the nation from Seattle to Knoxville, Love's roots remain in Texas, where he is chef and owner of multiple beloved Texas restaurants, as well as the storied White Elephant Saloon. He will be sharing some of his inspired and innovative dishes which have earned popular acclaim. Chef Tim's demo is paired with Tito's Handmade Vodka from Texas, it is made using process, similar to those used to make fine single malt scotches and high-end French cognacs

The Adventures of Eric & Tony

Event Type: Culinary Demonstration
Time: 3:30 pm – 4:30 pm
Ticket Price: US\$175.00

Known as a staple event in Cayman Cookout Tradition, this culinary demonstration takes you on a journey with Chef Eric Ripert and world-renowned, bestselling author and multiple Emmy-winning television personality, Anthony Bourdain. Travel around the world, from one unbelievable adventure to the next, as Delightful vs. Sinful meet in true Cayman Cookout style. Also features Avi3n Tequila. Avi3n Tequila is described by bartenders, consumers and experts as, quite simply, delicious, voted "World's Best Tasting Tequila" at the San Francisco World Spirits Competition.



Cool California with Ray Isle

Event Type: Beverage Tasting
Time: 3:30 pm – 4:30 pm
Ticket Price: US\$95.00

Taste the newest “cool” wines from California alongside *FOOD & WINE*’s Ray Isle and his winemaker friends Thomas Fogarty Jr. and Ehren Jordan as they discuss and explore some lesser known regions and wines.

Moët & Chandon Reserve Grand Vintage Tasting

Event Type: Reserve Tasting
Time: 3:30 pm - 4:30 pm
Ticket Price: US\$125.00

Moët & Chandon present their “Grand Vintage” collection of single vintage Champagnes dating back to the 1980. This is a rare opportunity to taste wines from their library vintages - treat only reserved for the finest events around the world.

Wine Tasting with Silverado Vineyards

Event Type: Beverage Tasting
Time: 3:30 pm - 4:30 pm
Ticket Price: US\$85.00

Taste with the President of Silverado Vineyards, Russ Weis, as he delves into the layers of flavor and aroma in the beautiful and classic wines of Napa Valley. Silverado Vineyards is located in the heart of the Stag’s Leap District in Napa Valley, a region considered to produce some of the most stunning Cabernet Sauvignons in California, if not the world.

Dom Pérignon on the Green

Event Type: Reserve Tasting
Location: Golf Course – 9th Hole
Time: 4:30 pm - 6:30 pm
Ticket Price: US\$250.00

Few things in life are as enjoyable as sipping a chilled flute of vintage Champagne and putting on a golf course overlooking the Caribbean Sea. At Cayman Cookout 2017, we offer you this experience. At Dom Pérignon, each vintage Champagne is created from the finest grapes grown in one single year. Reinventing itself by interpreting the unique character of the seasons. Daring not to release a Vintage if the harvest does not meet its ideal. After at least eight years of elaboration in the cellars, the wine then embodies the perfect balance of Dom Pérignon, its greatest promise. Enjoy this wine while competing against other connoisseurs in a putting challenge on the Ritz-Carlton Golf Club putting green, along with served culinary treats from Ritz-Carlton Executive Chef Frederic Morineau.



The Art of BBQ by Niman Ranch, Certified Angus Beef and Kamado Joe

Event Type: Dinner in Seven Restaurant

Location: Seven Restaurant Terrace

Time: 7:00 pm – 10:00 pm

Ticket Price: US\$225.00

Corporate Chef of Certified Angus Beef Chef Tony Biggs, together with Tyson Grant from Niman Ranch, and Chef Jennifer Dodd from Seven Restaurant, will be hosting BBQ dinner and celebrating US prime meats paired with wines from the legendary Stag's Leap Wine Cellars. Indulge in the scents and flavors while the Chefs grill using the ultimate Charcoal BBQ "The Kamado Joe Grill". This evening will prove to be a meat lover's experience not to be forgotten!

Moët Suite Party

Event Type: Reserve Tasting

Time: 9:30 pm – 1:00 am

Ticket Price: US\$125.00

A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style. Cayman Cookout turns up the volume with Moët & Chandon for the first annual Moët Suite Party. Join us for the most exclusive and indulging party of the year with more Champagne than you can imagine, live DJ, Champagne games and many more surprises.

Sunday, January 15th

Small Bites Big Taste with Rainer

Event Type: Culinary Demonstration

Time: 10:00 am – 11:00 am

Ticket Price: US\$75.00

Chef Rainer Zinngrebe, The Ritz-Carlton Hotel Company Vice President of Culinary, has travelled globally over the past two decades in his capacity as a Master Chef. Struck by the similarities of food and eating habits across borders, cultures and cuisines, he has decided to share all this in his book *Small Bites Big Taste*, which contains over 80 recipes of exciting, contemporary dishes that are not only easy to prepare, but also fun to share with family and friends. Chef Rainer will demonstrate a selection of these amazing creations at Cayman Cookout.



"Dom Pérignon in Flight"

Event Type: Reserve Tasting

Location: From The Ritz-Carlton, Grand Cayman Helipad to Surprise Location

Time: 9:45 am – 12:00 pm

Ticket Price: US\$650.00

Be one of the most exclusive guests to experience the best view of the island on board a helicopter while enjoying glasses of rare Dom Pérignon Champagne. Join us as we discover Grand Cayman and the fantastic and indulging flavors of Dom Pérignon while going to a mysterious breath taking location, all before brunch!

Bon Vivant Cook-off Brunch by Kirk Market

Event Type: Signature

Time: 12:00pm – 3:00 pm

Ticket Price: US\$275.00 Assigned Seating

Endless Moët & Chandon Champagne and extravagant brunch selections enchant as Grand Cayman's most ambitious amateur Chefs duel in a live cook-off in The Cayman Islands Ballroom. The amateur Chef finalists will face-off during Sunday brunch and the winner will be determined by celebrity Chef judges Eric Ripert, Anthony Bourdain, José Andrés and Emeril Lagasse. Savory bites, sweet delights, flowing bubbles, mixing and mingling with the who's who in food and wine; no better way to spend your Sunday afternoon!!!

Rum and Robusto by Anchor & Den

Event Type: Signature

Time: 3:00 pm – 5:30 pm

Ticket Price: US\$75.00

After brunch, what better way to discover the pinnacle of Caribbean than tasting Rum! From locally-produced to world renowned, indulge your senses with "la vida Cubano" while enjoying cigars and coffee with live Son Cubano at the Harbour Club. Bask in the beautiful Caribbean sun and sip on cocktails inspired by the island's vibrant colors and flavors as you toast to the good life in Cayman. Featuring some of the best Rum in the world Ron Abuelo, Diplomatico Mantuano and Diplomatico Reserva Exclusiva, Ron Zacapa and Havana Club.

Petanque, Pastis and Friends & VIP Rum and Robusto

Event Type: Activities and Demonstration

Time: 3:00 pm – 5:30 pm

Ticket Price: US\$100.00

Join Chef Eric Ripert and friends for a fun game among the celebrity Chefs. This VIP ticket for Rum and Robusto provides access to the new addition to Cayman Cookout 2017, the Petanque Game! This event will definitely be an experience that you won't forget. Join one of the incredible teams and may the best team win!



Seven to Savour: An Evening with Eric Ripert & the Chefs of Cayman Cookout

Event Type: Signature

Time: Reception 7:00 – 8:00 pm // Dinner 8:00 pm

Ticket Price: 7 Course Dinner US \$825.00

The grand finale—and the most exclusive and elegant event of every Cayman Cookout. The Gala Dinner concludes with an unforgettable seven-course dinner, hosted by Chef Eric Ripert, featuring Chefs Thomas Seifried, Daniel Humm, Terrance Brennan, Roland Passot, Tim Love, José Andrés, Christina Tosi and Emeril Lagasse. Every course is a surprise that will make your palates travel to many different dimensions.