



**condor**travel

Meetings & Incentives



**VIRTUAL  
XPERIENCES**  
*BY CONDOR TRAVEL*



explore...



learn...



have fun...

## KEEP EXPLORING

1. Personal perspective and insider tips
2. Meaningful experiences
3. Support local providers
4. Keep dreaming of your next trip to South America



## Why Virtual Tours in MICE?

1. A better scope to a number of participants.
2. The Budget is much lower
3. Participants might involve their families
4. Brand recall of the client is higher and could be enhanced with a related gifting.

Peru

**Virtual Tours**



# MILLENIAL LIMA

Explore the millenary history of Lima, with insights to the now-a-days daily life of a *limeño*, that coexists with landmarks that reminiscence these ancient roots. Highlights: pre-Inca archaeological sites, urban olives forest, fruits stall at local market, landmarks and other sites.



# SURROUNDINGS OF LIMA

## Caballo de Paso

### **Hacienda Rizo Patron A unique horse in the world**

The Peruvian Paso Horse is a Unique horse in the World. It actually does not trot, you can ride a horse with a glass of wine in your hands and the wine will not pour out of the glass.

We will visit the entire hacienda privately with the owner and see the horses and have an exclusive show of Peruvian Paso Horse.

The experience will be accompanied by traditional Peruvian Music throughout the virtual journey.



# CUSCO PHOTO SAFARI

**Explore the city as you couldn't in a regular day**

Be amazed by the beauty of Cusco, known as the “navel of the world”. The former capital of the Inca Empire hides countless streets, squares and attractions. In this experience we will discover some of its icons.

Highlights: Main Square, Stone of 12 Angles, San Blas, artisans, architecture, Qorikancha.

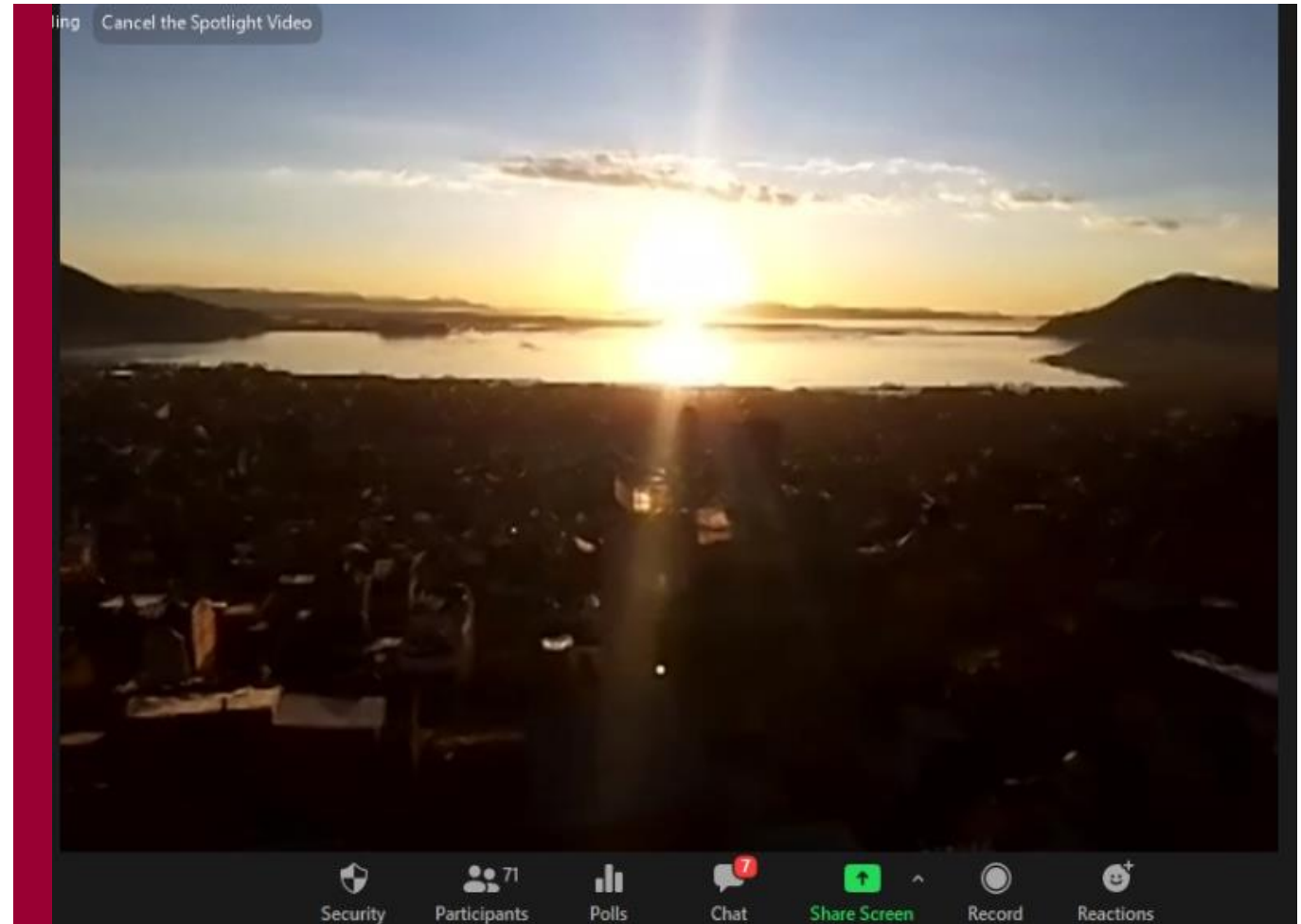


# TITICACA LAKE SUNRISE

**According to the Schedule**  
**Peru is located at GMT-5**

We can enjoy one of the most spectacular sunrises in the world.

Also we can have a brief view of the Uros, the community living on floating islands of totora reeds and experience the actual way of living of this ancient culture.



# PERU AT A GLANCE

**The most notable experiences... now virtually**

We will enjoy the best of the country in real time, from your device.

We will include in this 90 minute experience:

- Lima
- Cusco
- Pisco Experience in a Vineyard
- Quick class of Peruvian Ceviche



# CEVICHE & PISCO PERUANO

## Participatory cooking:

In this experience the chef will prepare a "live" menu (previously coordinated with the participants) and the participants will replicate the preparations from their homes, the chef will be able to interact and answer questions and concerns of the participants.

Our team will be responsible for sending a detailed list of supplies and equipment necessary for the development of the class; you can also ask previously about how they will have the supplies for the day of their class.

60 minutes



# TEA & COCA LEAF

Virtual activity around tea:

- ✓ Explaining the importance of tea in the development of Peruvian farmers
- ✓ Indicating the parallel between the importance of the coca leaf in Inca times and the importance of tea for India and Asia. As well as the legends and myths about both.
- ✓ Organic agriculture:
- ✓ Organic farming to make your own tea at home.
- ✓ Tea blending with cocoa, vanilla, cinnamon or others.

Duration 60 minutes



# BORDADOS ANCESTRALES

## Weaving Workshop

We will have one or several workshops where we can put our participants to learn the ancestral technique of Peruvian embroidery in Ayacucho.

Also, we can work on the classic designs.

In this way, we are helping artisans from less favored communities.





**Brazil**

**Virtual Tours**



Carnival  
Experience

# Carnival Experience

## Description



All Carnival Experience activities, even virtual ones, take place live, which allows participants to interact with what is being presented.

The event will take place in the dressing room, a customized space to carry out the activities inside the shed of Grande Rio. The entire team, guide, dancers, workshop staff and artists are part of the Samba School Academicians of Grande Rio, runner-up of Carnival 2020, and develop the work with Carnival Experience since its foundation.

We thought that a nice proposal to offer would be to mix a little of the tour with the workshops, and it would look like this:

### **Welcome Performance - 7 minutes**

Samba presentation with 2 dancers from Academicos do Grande Rio with show costume and makeup. The presentation of the dancers will be performed with mechanical sound. After, a brief presentation of the carioca carnival by King, an experienced Carnival Experience bilingual guide.

### **Explanatory Video - 3 minutes**

Presentation of an explanatory video on the carnival with images of the parade of Grande Rio and explanation of the guide on the structure of the parade.

### **Masterclass - Percussion workshop + Caipirinha workshop - 12 minutes**

Percussion workshop - The workshop is held with a frying pan and wooden spoon, or simply with your hands, a simple, fun and interactive way to learn a little about the rhythm of samba.

Caipirinha workshop - The workshop is a simple step by step on how to produce an authentic Brazilian caipirinha.

### **Conclusion - 3 minutes**

Speech by the guide closing the activities, explaining the importance of the Carnival Experience product as maintenance of the social project Pimpolhos da Grande Rio.

Total duration of the event: 25-30 minutes + time for questions



# Iguassu Falls



# Cooking Class

# Cooking Class

## Description



Fabio Taveira, trained chef and musician, from São Paulo, was an apprentice at The Greenbrier Resort Culinary Program. He has been working as a chef over different countries, including the F&B Director position of Belmond Hotel das Cataratas. Since 2017, he has been offering Brazilian Tasting Classes at Casa do Chef, located in Iguassu Falls.

The Casa do Chef has a versatile and comprehensive proposal, from exclusive private events to get-togethers, or cooking classes, where good food and come with information. History, Culture and Cooking, approached with exclusive menus, to ensure a unique live experience.

### **Chef Presentation – 2 minutes**

The Chef will introduce himself and talk about Brazilian cuisine and ingredients in all it's diversity.

### **Masterclass – Caipirinha Workshop + Moqueca Workshop – 35 minutes**

Caipirinha workshop - The workshop is a simple step by step on how to produce an authentic Brazilian caipirinha.

Moqueca Workshop - Brazil is a multicultural country, a complex mixing of Natives Tupis and Guarani, Africans and Europeans, which is the essence of its cuisine. Among all repertoire, one recipe in particular carries the metaphor of the how those peoples have been interacting for the last 5 centuries, The Fish Moqueca. Join us to learn how to prepare this delicious dish and how you be able to understand the history of this fascinating country through this gastronomical adventure.

Total duration of the event: 37-42 minutes + time for questions

You can check the Casa do Chef's YouTube channel clicking the link below:

<https://www.youtube.com/channel/UC9QtcWnQq2igV0tgOtd8uGA>

# Recipe's Ingredients

Make sure you have all ingredients listed below, pre-prepared as instructed.

## Caipirinha

(single portion)

1 lime  
1 tb spoon white sugar  
50 ml cachaça (sugarcane brandy)  
Crushed Ice (4-6 cubes)

## Preparation

Cut the lime in four parts (lengthwise). Make sure you trim the white part on the center.

Using a pestle, squeeze the lime pieces gently until the juices come out. Add sugar, cachaça and ice and stir. For better results, it is preferred to blend sugar and water into a simple syrup, it will be easy to blend the drink when sugar is already dissolved.

## Moqueca Baiana

(4-people portion)

3 tb spoon unrefined red palm oil (extracted from the pulp, not the Kernel)  
4 cloves of garlic onion (chopped)  
3-4 ripe tomatoes (peeled and seeded)  
½ tablespoon salt  
4 dl coconut milk  
1 pound white fish cut in cubes (firm flesh, can be halibut, Sea Bass, Snapper, Catfish, Fish Cation)  
1-2 white onion cut julienne  
1 small red bell pepper cut julienne  
1 small yellow bell pepper cut julienne  
½ red chili pepper diced (optional)  
1 lime (juice)  
Cilantro leaves

## Preparation

Sweat the garlic in the red palm oil briefly. Add the peeled and seeded tomatoes and the salt. Let it start to boil.

Once the tomatoes start to “melt down”, add the coconut milk.

As soon as it boils, add the fish and let it simmer for 3 minutes.

Add onions and peppers, turn off the fire, put the lid on and let it rest for 5 minutes or more.

Before serving, season with salt and lime juice, garnish with cilantro leaves and serve boiling hot.

**Wine paring suggestion:** Light and fresh white wine, as a Sauvignon Blanc, a Chenin Blanc, a Pinot Grigio, or even a not aged Chardonnay.

# Argentina

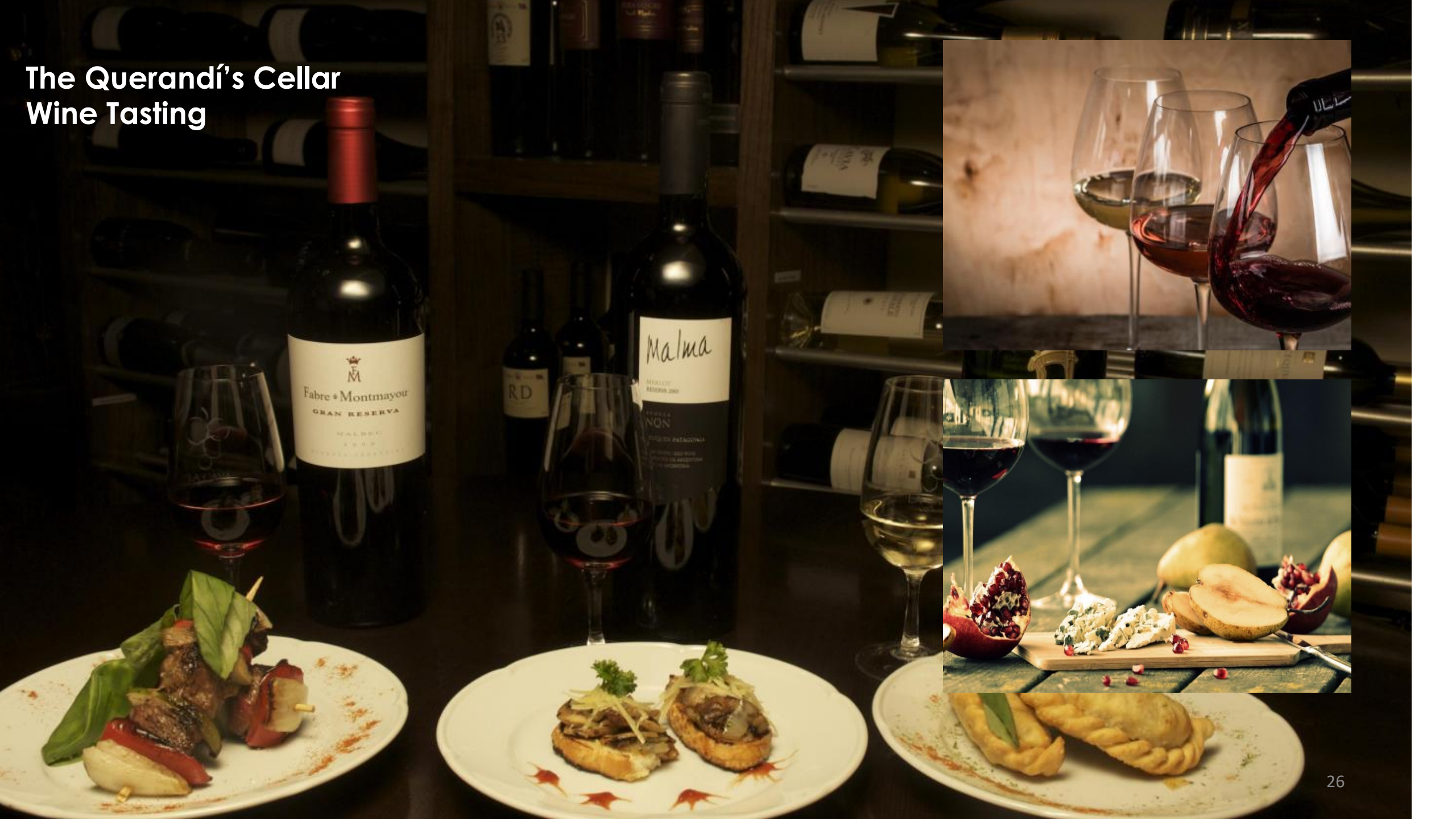
## Virtual Tours



# Cooking Lessons with Pablo Massey



# The Querandí's Cellar Wine Tasting



# Tango Lessons



**Chile**

**Virtual Tours**

# Did you know...?



- ✓ Curanto is the King of Chiloé gastronomy. Made with different meats and seafood, it is an ancient traditional method where hot stones buried in a hole are used. It sounds simple, but its flavor is spectacular, perfect for those rainy days on the Island of Chiloé.
- ✓ 16 churches were declared a World Heritage Site by UNESCO in 2000.
- ✓ Also travel to the islets of Puñihuil between September and March, take a boat on the beach and take advantage of observing the colonies of Magellanic and Humboldt penguins that mix with other species of seabirds such as carancas, cormorants, lile ducks or mammals like huillines or sea otters.

# Chilean Enogastronomic Experience

## Virtual Activity

Learn how to make your own Curanto.

- ✓ We will incorporate all the ingredients to the curanto al hoyo: seafood, smoked meat, chicken, native potatoes and chapaleles. Later we will cover the hole for cooking. As some curanto ingredients take more than 30 minutes to cook, we will put them precooked, to achieve compliance with the times.
- ✓ While the curanto is covered they will teach us how to prepare the chapaleles that we put in the curanto and we will visit part of their house and gardens.
- ✓ After cooking we will uncover the curanto and serve the table together with the family, with whom we will taste the curanto and finish with a health.





**Chile**

**Virtual Tours**



Connect with friends, family or other lovers of good food and good drinking, through a virtual experience with our chef and expert sommelier. We take you to the heart of our roots with a dynamic class with no secrets so that you can learn to prepare one of the most beloved dishes by Chileans, with an innovative touch that will surprise you and the lucky ones you invite to taste this exquisite preparation. made by your hands. You will also know and learn to identify the characteristics of incredible wines through the tasting notes of our sommelier.



# Chilean Enogastronomic Experience

An expert chef will teach you how to make a 3-course Chilean dinner. Paired with 2 different iconic wines. Sauvignon Blanc from Leyda valley & Carmenere from Colchagua Valley.

Mix the traditional dishes of our country with the Best wine of each representative wine valley.

The experience includes:

- A 1-hour activity
- Bilingual chef
- Recipe with ingredients to participate on the experience



## Virtual tours in:

- ✓ PERU. Lima
- ✓ PERU. Cusco
- ✓ BRASIL. Rio de Janeiro
- ✓ ARGENTINA. Buenos Aires
- ✓ ARGENTINA. Mendoza (Vineyards)
- ✓ CHILE. Santiago
- ✓ CHILE. Chiloé
- ✓ BOLIVIA. Uyuni Salt Flats
- ✓ ECUADOR. Quito
- ✓ ECUADOR. Chilcabamba (Cotopaxi)





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