



## **CASAMAGNA MARRIOTT PUERTO VALLARTA RESORT & SPA FACT SHEET**

### **AUTHENTIC MEXICAN EXPERIENCE**

#### **CLASSIC CHARACTER**

*Capturing the authentic charm and warmth of Mexico, the CasaMagna Marriott Puerto Vallarta Resort & Spa is set along the curve of Banderas Bay on the Pacific Coast at the base of the majestic Sierra Madre Mountains.*

*Removed from the crowded Hotel Zone, the CasaMagna Marriott is located in exclusive Marina Vallarta, a perfect spot for an evening stroll by magnificent yachts and outdoor cafés.*

*Just 15 minutes away, downtown Puerto Vallarta offers open-air markets and quaint boutiques, cobblestone streets and more than 400 restaurants whose cuisine rivals that of the world's major metropolitan cities.*

### **ACCOMMODATIONS**

*433 guest rooms, (including 29 suites with a private balcony) survey the Bay from gracious private balconies above an infinity pool, lush gardens and small lakes. Bright pink bougainvillea planters drape each floor's balcony creating a tropical ambience. Marble floors, warm yellow walls, and fresh flower accents complete the relaxing setting.*

### **CASAMAGNA TEQUILA**

*One of only few resorts in the world with its own brand of tequila, the resort grows its own blue agave plant on property in the cactus garden. Once it reaches maturity (5-7 years) it is harvested by traditional Mexican jimadors. The juice from the plant's "pineapple" is then fermented, distilled and aged in oak barrels for up to one year. Authentic Mexican tequila, like the CasaMagna Marriott Tequila, is made to be "sipped" in order to savor the flavor. Based on aging time, Mexican Tequila is classified in three categories: blanco (transparent with strong flavor), reposado (light golden color, smooth) and anejo (rich golden color, smoothest).*

*Weekly Tequila Tastings are now offered as an extension of the Secretos del Tequila program. The experience was developed to increase guests' knowledge of and appreciation for tequila. The tastings are complimentary for members of Marriot Rewards (Fridays at 5:00 p.m.)*

*and \$15 for all other guests (Thursday at 5:00 p.m.). Tastings involve an informational session led by Audrey Formisano the resort's tequila sommelier, who teaches guests about the history of tequila in the Jalisco region, the process of how tequila is made and how the resort got involved. The samplings are held in La Cava, the stunning private dining room and tequila cellar. Authentic Mexican tequila, such as the CasaMagna Puerto Vallarta tequila, is made to be "sipped" in order to savor the flavor, and guests can sip all five types the resort produces—White Tequila, Joven, Rested, Aged, Extra Aged. After the tasting, Audrey welcomes guests to a tour of the resort's agave garden, where guests can often see traditional Mexican jimadors harvesting the agave. Guests who partake in this experience will gain a deep understanding of tequila while learning to drink and enjoy the spirit.*

**SEA TURTLE  
RESCUE PROGRAM**

*From June through November, biologists commissioned by the Marriott comb the beaches and gather sea turtle eggs which are transported to the Marriott nursery for incubation – still in their nests – in accordance with the procedures established by the National Institute of Fisheries and the Fishing & Marine Biology Station of the University of Guadalajara. Tradition holds that children staying at the resort name their tiny sea turtle babies, then gather at sunset with their families to wish them luck and set them free to return to the ocean. Conservation efforts have paid off through the 12 years of the hotel's protection program. Since its inception, more than 4,000 nests were incubated at the hotel's nursery, and over 1,200 were incubated naturally at the beach.*

**MARRIOTT KIDS**

*"MOST KID-FRIENDLY RESORTS IN MEXICO" – Travel + Leisure Family  
Featuring the outdoor Marriott Kids area, playground equipment, picnic tables for families and a large swimming pool (1.64 ft deep) all surrounded by sand. The Club encourages kids to learn about Mexican culture with Spanish lessons, barro-clay pottery painting, bilingual folktales and Mexican cooking lessons. Marriott Kids Club is sponsored by Crayola, Hasbro and Warner Home Video. \$30 per day per child including lunch and Club T-shirt and Discovery Adventure Booklet.*

**RESORT CUISINE**

*LA ESTANCIA, the resort's main dining option, spoils guests with bountiful buffets or a la carte options from prime cut steaks and fresh seafood to Mexican cuisine; open for breakfast, lunch and dinner. Integrating Mexican old world charm and contemporary designs, the restaurant and banquet rooms feature sleek interior designs with bold colors and sophisticated elements, creating a warm and stylish atmosphere. The restaurant is complete with a sleek menu design, contemporary furniture, an open-air kitchen/buffet, and a wine cellar.*

*LAS CASITAS offers a more casual menu for breakfast, lunch, or dinner just steps from the dramatic beach. Fresh salads, seafood and traditional Mexican dishes highlight the open-air enclave*

*MIKADO RESTAURANT named after the Japanese word meaning emporium – serves authentic Japanese teppanyaki (table-side hibachi) and sushi, freshly prepared before the guests, in the sushi bar. Recently renovated the setting features black wooden tables and chairs, wooden floors, Japanese music and lighted displays of traditional kimonos to set the soothing, elegant ambiance.*

*CHAMPIONS SPORTS BAR, the perfect setting to catch the “big game” on two big screen TV’s and 42 TV monitors, combines favorite American dishes, with an exciting atmosphere and three pool tables*

#### **CATCH OF THE DAY**

*The new Catch of the Day program brings local tradition to life as guests are given the ability to meet a fisherman on the resort’s beach to their evening meal from his morning catch or use their own catch once signing a form of responsibility. Offered every Friday and Saturday, guests pick or deliver their catch, usually a selection of sea bass and red snapper, and the resort’s chefs are on hand to make preparation and pairing suggestions, though the ultimate decision is up to the guest. With the chef’s guidance and guest’s preference, fish are baked, grilled or served en papillote (baked in parchment) in a garlic, butter, white wine, olive oil or “a la talla” dressing with a side of vegetables, rice or mashed potatoes. Before becoming a popular travel location, Puerto Vallarta was a fishing village – the catch of the day program honors the city’s roots by both sharing the local culture with guests and supporting the local, historic industries.*

#### **POOL**

*CasaMagna’s infinity oceanfront pool provides guests with a stunning oasis and focal point in the middle of the resort with a fantastic view of Banderas Bay and the Sierre Madre mountains. The pool area features 14 cabanas available for rent and a swim-up bar.*

#### **SPA**

*CasaMagna Marriott Puerto Vallarta Resort features a 22,000 square foot Ohtli Spa—the most spacious complete service resort spa in Puerto Vallarta. Through its cultural sensitivity and the integration of healing and hospitality with the traditions of the diverse generations of people who have shaped Puerto Vallarta, the Ohtli Spa specializes in a balanced and authentic wellness approach. Among the spa’s most enticing features is Iyari Grand Luxury Suite—a 280 square foot private room designed as a refuge for guests seeking a truly indulgent spa experience,*

*specialized spa packages, couples services, small groups or celebrities seeking anonymity.*

**GOLF**

*RESORT GOLF CONCIERGE ensures preferred tee times at each of three golf courses and the twice-weekly golf clinic*

**VISTA VALLARTA GOLF CLUB**

*An 18-hole, par 72 Jack Nicklaus signature championship course offers long play through a landscaped jungle to the base of the Sierra Madre Mountains with gorgeous views of the water from afar. An 18-hole, par 72 Tom Weiskopf course offers challenging play in palm filled ravines*

**MARINA VALLARTA GOLF CLUB**

*Located across the street from the resort, this 18-hole, par 71 Joe Finger designed course offers a beautiful view of the Pacific Ocean's coastline and is home to an abundance of local wildlife.*

**WEDDING  
TRADITIONS**

*Set on a romantic grass-covered jetty, jutting out into the deep blue of Banderas Bay, couples walk to the end of the jetty after stating their vows. There, making a wish for their marriage, they toss a native obelisco flower into the sea sealing their wish and marriage in love and prosperity.*

**RESORT  
DIVERSIONS**

*Water Sports: Snorkeling, Windsurfing, Sailing, SCUBA  
Non-Motorized Water Sports: Water Bees, Paddleboats, Boogie Boards, Floats and Tubes  
Three Lighted Tennis Courts  
Health Club with Whirlpool and Sauna  
Infinity Pool with Swim-up Bar  
Daily Activities Agenda*

**AREA  
EXCURSIONS**

*Jungle Canopy Zip-line Tours  
Deep-Sea Fishing: Marlin, Wahoo, Yellowfin Tuna, Dorado  
Humpback Whale Watching (November – April)  
Bullfighting (Wednesdays, December – April)  
ATV Jungle Treks  
Boat Tours to Las Caletas Private Cove: Open Ocean Dive with Sea Lions  
Mystical Huichol Indian Village: Pre-Columbian North American Tribe  
Mismaloya Beach: filming site of Night of the Iguana  
Swimming with Dolphins  
Hiking, Biking, Horseback Riding  
Birding Tours: 355 Different Species*

**MEETINGS**

*TOTAL OF 9,000 SQ FT OF MEETING SPACE  
Vallarta Ballroom – 6,000 sq ft*

*Four additional meeting rooms  
In-house audio/visual support staff  
Wireless high-speed Internet and Business Center  
Signature Parties: Shooting Stars, Sea Splendor and Fiesta Mexicana.  
The banquet and meeting facilities recent renovations included the installation of new carpet, woodwork and upholstery, as well as installation of new lighting and a state-of-the-art audio system.*

**TRAVEL**

*PUERTO VALLARTA INTERNATIONAL AIRPORT  
Served by 12 major airlines including Aeromexico, Alaska Airlines, America West, American Airlines, Continental Airlines, Delta Air Lines, Mexicana, Northwest Airlines, United, and Virgin America*

**RESERVATIONS**

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## CasaMagna Marriott Puerto Vallarta Celebrates 10<sup>th</sup> Anniversary of Baby Sea Turtle Rescue Program



PUERTO VALLARTA, Mexico (July 16, 2012) – CasaMagna Marriott Puerto Vallarta Resort has created summer tradition and is again inviting guests to take part in the 10<sup>th</sup> season of its unique educational vacation experience through the “Secretos del Mar” Sea Turtle Rescue Program. Guests are encouraged to spend time with a local biologist, learn more about the endangered species and participate in combing the beach so the mama turtles have a groomed surface, on which to lay their eggs.

Strictly carried out according to the procedures established by the National Institute of Fisheries and the Fishing & Marine Biology Station of the University of Guadalajara, the resort’s work coincides with the sea turtle season which begins in June and continues through December as sea turtles breach the water to come ashore and lay their eggs. However, the daily activities of a beach resort are hardly a safe place for a turtle nest. Therefore, under the supervision of biologist Catharine Hart, the resort staff patrols the beaches to gather turtle eggs. The eggs are then transported to the sea turtle nursery for incubation. The incubation nursery at Marriott CasaMagna is the largest in the city with a capacity of 500 nests hatching simultaneously.

Approximately 45 days after the sea turtles lay their eggs; the hatchlings emerge from the sand and are ready to be released on the beach, with the aid of the recreational staff and the public. Tradition holds that each child names their baby sea turtle, wish them luck, and set them free to find their way to the water. Since the baby turtles face threats to their survival from land predators, they are released at night. Baby sea turtle releases are held every evening at 7:30 pm at the CasaMagna Marriott beach.

Conservation efforts have paid off through the 10 years of the hotel’s protection program. Since its inception, more than 4,000 nests were incubated at the hotel’s nursery, and over 1,200 were incubated naturally at the beach. This represents the release into the sea of 293,000 turtles. In 2011 alone, 584 nests were collected with 47,385 sea turtles released back into the sea. The program will continue collecting and releasing sea turtles through December.

An interesting fact: sea turtles return to the same beach where they are born to lay their own eggs. As a result, the beach of CasaMagna Marriott Puerto Vallarta will prove a safe haven for these hatchlings to lay future eggs, thereby, ensuring many generations to come.

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## **CasaMagna Marriott Puerto Vallarta Resort & Spa Invites Guests to Discover the Wonders of Agave**

### **“Experto”-hosted Tequila Tastings, Agave Spa Treatments and More**

PUERTO VALLARTA, Mexico — CasaMagna Marriott Puerto Vallarta Resort and Spa offers its guests an insider’s view of the local culture and traditions by way of the resort’s “Secretos de la Familia” program. A key feature of the program is helping guests understand and appreciate the most famous product of their home state of Jalisco: Tequila.

“We’re at the epicenter of tequila culture, and we’re one of the very few resorts in the world that actually grows our own agave azul from which we produce our own propriety tequila,” said General Manager Dennis Whitelaw of CasaMagna Marriott Puerto Vallarta Resort and Spa.

#### Tastings Hosted by a Certified Tequila Expert

The resort has a Tequila Experto (expert) on staff, certified by the Tequila Regulatory Council of Mexico (TRC). The Tequila Expert conducts tasting classes to increase guest awareness of the new found popularity of tequila. More than 117 different “by the glass” tequila options are maintained in the CasaMagna Marriott Puerto Vallarta Resort Tequila Vault for use in all the resort’s food and beverage outlets. CasaMagna Marriott Puerto Vallarta Resort and Spa is the first Puerto Vallarta resort to receive the “Agave de Oro” (Golden Agave), the highest level of the “T Award” from the TRC for each one of the resort’s food and beverage outlets.

The resort’s Tequila Expert serves as an ambassador for Mexican customs, culture and traditions, as well as an authority on the highly sophisticated and remarkably wide variety of tequilas. The Tequila Expert conducts weekly tasting classes at the tequila and cigar Lobby Bar. The presentation includes the history of tequila (the mythical origin of the drink was by “Mayahuel,” the Aztec goddess of tequila and “Quetzalcoatl,” her eternal lover), and the newest technologies for tequila processing.

#### Agave in Spa Treatments and at the Juice Bar

Additionally, CasaMagna’s new 22,000 square foot Ohtli Spa offers a signature agave treatment that incorporates the resort’s agave. It features an agave, cornmeal and sea salt scrub for a true experience of Puerto Vallarta. The agave syrup in a light coconut oil base seals in moisture and soothes the skin.

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