



GRAYCLIFF EXPERIENCES

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Transportation to and from Graycliff is not included in the quoted pricing.
We may propose an alternate experience or time.

**To book contact us at
Experiences@Graycliff.com or call us at 242-302-9150**

NB: Prices listed are subject to change and do not include 7.5% VAT
Cancellations less than 24 hours in advance will result in full charges applying
Schedule Subject to change without notice



Graycliff Culinary Academy

Minimum: 6
Maximum: 12
Cost \$187.50/Adult or \$156.25/child

Hours: Available Tuesday, Thursday and Saturday at 10:30am
Duration: 4 hours

Graycliff Restaurant, one of the Caribbean's first Five-Star restaurants is offering a Bahamian culinary trip with the Executive Chef.

This experience will take place in the Graycliff Kitchen and will involve an interactive demonstration and participation where guests prepare the meal they will consume for lunch. Guests will learn some Bahamian culinary traditions, which they will be able to replicate at home. This experience will also include a tour of Graycliff's world-renowned wine cellar with one of Graycliff's certified sommeliers.

Guests are then invited to taste their creations and discuss culinary ideas with the chef and sommelier. Lunch will consist of the items prepared during the lesson - an appetizer, main course and dessert, along with a glass of wine (or non-alcoholic beverage).

Guests will be given an apron, recipes and participation certificate.

No prior experience or equipment required. Only Children over 10 years old accompanied by a parent are allowed.

NB Use of Kitchen equipment such as knives, stove etc. will be done.

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Graycliff Chef's Table – Cooking Demo & Lunch

Minimum: 6
Maximum: 12
Cost \$156.25/Adult or \$125.00/Child (10+ Years)

Hours: Available Monday, Wednesday and Friday at 12:30pm
Duration: 2 Hours

Enjoy Nassau and the good life from the exclusive luxury of Graycliff! You're invited to a Culinary Experience at Graycliff Restaurant, the Caribbean's first Five Star restaurant. A highly coveted seat awaits you at the Chef's table, presided over by the restaurant's Executive Chef who will lead his guests on a gastronomic culinary trip.

The chef's table lunch will be served in the Graycliff Kitchen and will involve a demonstration of each dish which is then served. Guests are let into Chef's culinary secrets and they can have a discourse regarding culinary artistry and Bahamian culinary traditions. Beverages are additional.

Recognized as one of the top dining establishments in the world Graycliff Restaurant serves delicious Continental cuisine with a Bahamian flair. The restaurant's Grand Award-winning wine cellar, assembled with care over decades is one of largest private collections of fine and rare wines in the world. The cellar houses over 250,000 bottles from over 400 vintners in 15 countries.

Built by a pirate in the 18th century and frequented by crowned heads and the rich and famous, Graycliff Hotel and Restaurant is a welcoming oasis of casually elegant tranquility where everything is Five Star. In the heart of Nassau, this beautiful, historic, colonial mansion with its lush tropical gardens is just steps away from the bustling life of the pier in Nassau. The exclusive resort has 20 beautifully appointed guest rooms, two very inviting swimming pools.

Graycliff also sports a collection of some of the planet's best cognacs and Armagnac's, Guests can also enjoy visiting the Graycliff Cigar Company, where torcedores create hand-made cigars with the finest tobaccos available or Graycliff Chocolatier where some of the most delicious chocolates are produced.

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Graycliff Wine & Cheese Pairings From Around the World

Minimum: 6
Maximum: 24
Cost: \$187.50 per person (18+ Years)

Hours: Available Monday to Friday at 2:00pm
Duration: 2 hours

What better place to experience the combinations of some of the finest wines the world produces, with the best cheeses from the old world and the new, than at the Five Star Graycliff Restaurant which is recognized as one of the top dining establishments in the world.

Graycliff's Grand Award-winning wine cellar, assembled with care over decades is one of the largest private collections of fine and rare wines in the world. The cellar houses over 250,000 bottles from over 400 vintners in 15 countries. With the restaurant's certified Sommelier in attendance, your senses will live up as you taste the best cheeses from Italy, Spain, France, Australia, Argentina and Chile and then your palate sings and soars as the paired wine slowly blossoms in your mouth to create heavenly flavours that mere mortals only dream of! Well known to the old world as the nectar of the gods, wine has a rich and honoured history and Graycliff's cellar is home to some of the best.

Graycliff's Wine & Cheese Pairings adventure takes participants through a minimum of 8 wine tastings, four red, four white, each paired with cheeses from around the world, along with a tour of their famed wine cellar, topped off with a wine themed souvenir for each participant.

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Graycliff Wine Luncheon

Minimum: 2
Maximum: 100
Cost \$125 per person (18+ Years)

Hours: Available Monday to Friday at 12 noon
Duration: 1.5 Hours

Graycliff Restaurant, one of the Caribbean's first Five-Star restaurants is offering a wine lover's dream. Wine Luncheon guests are welcomed with a glass of champagne and led by one of Graycliff's certified Sommeliers for a tour of the hotel and restaurant's acclaimed wine collection.

The cellar houses some fine and rare wines, with over 250,000 bottles from 400 vintners, acquired over decades by Enrico Garzaroli, the establishment's Chairman and CEO. If you understand quality wines and appreciate their relationship to good food, then you have discovered one of the reasons for living," says Garzaroli. He is passionate about the quality of the wines he seeks out and carefully adds to his collection, which is among the largest private collections in the world, and third largest in the Western Hemisphere, receiving the prestigious Wine Spectator Grand Award since 1988.

The Wine Luncheon participants are treated to a four-course, gourmet repast paired with the appropriate wines. The menu changes seasonally, but would include an appetizer, soup or salad, main course and dessert.

Any special requests or if the chef needs to know that there is someone with food allergies, is vegetarian etc. please advise at least 24 hours in advance so that chef can cater to client's needs.

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Graycliff - Escape Nassau

Minimum: 2
Maximum: 12
Cost \$100/Adult or \$75/Child

Hours: Available Monday to Friday starting at 10:00am until 4:00pm
Duration: 6 hours

Enjoy Nassau and the good life from the exclusive luxury of Graycliff! Escape from the hustle and bustle of the marketplace and the pier, and relax in the serenity and the laid back classiness of the Caribbean's first Five Star hotel and restaurant.

You'll be welcomed with a Graycliff Special drink, invited to take a brief tour of the hotel and its amenities. You are then welcomed to unwind for the day poolside with a 3-course lunch. Towels are provided and changing rooms with showers are located by the pool.

The Five-Star Graycliff Restaurant is recognized as one of the top dining establishments in the world and serves delicious Continental cuisine with touches of Bahamian flavors. Graycliff's Grand Award-winning wine cellar, assembled with care over decades is one of largest private collections of fine and rare wines in the world. The cellar houses over 250,000 bottles from over 400 vintners in 15 countries. Guests can also enjoy visiting the Graycliff Cigar Company, where torcedores create hand-made cigars with the finest tobaccos available or Graycliff Chocolatier where some of the most delicious chocolates are produced.

The following options are available with advance notice at an additional cost to ESCAPE NASSAU tour participants:

- A Cigar with glass of port or cognac
- Poolside Massage
- 6 Chocolate covered strawberries and a glass of champagne
- 12 Chocolate covered strawberries and a bottle of house champagne
- Caviar and champagne for two

Graycliff Hotel & Restaurant advises that there are no life guards at the pools.

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Heritage and History of The Bahamas

Minimum:	6
Maximum:	24
Cost:	\$45 per adult; \$40 per child (2 to 17)
Hours:	Available Monday to Saturday at 10:00am and 2:00pm
Duration:	1¼ hour

A quick tour of the History of the Bahamas and West Hill Street with some fun treats along the way.

The tour starts with a visit to the new Bahamas Heritage Museum which offers visitors an in-depth look at the history and heritage of the Bahamas from pre-historic times to current day set in historic Mountbatten House.

This is then followed by a visit to the Graycliff property where you will tour the 18th century mansion which today houses Graycliff Hotel and Restaurant and its world renowned wine cellar mixed in some fun with chocolate and cigars. Graycliff is now home to one of the Caribbean's first 5-star Hotel & Restaurant. You will learn the rich history of this mansion and the Bahamas from its pirating and buccaneering past to its modern incarnation.

An educational tour of the Graycliff Cigar Company where you will view a demonstration of cigar-rolling and complete your tour with a fabulous walk through of our chocolatier and sample some of our Bahamian-made treats.

This is a history buff's dream.

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Heritage Museum of The Bahamas

Minimum:	2
Maximum:	24
Cost:	\$18.50 per adult, \$12.25 per child under 12
Hours:	Available Monday to Saturday, every half hour starting at 9:30am last tour 4:30pm
Duration:	40 minutes

Museum guides will walk you through the Heritage and History of The Bahamas. The tours offers visitors an in-depth look at the history and heritage of the Bahamas from pre-historic times to current day set in historic Mountbatten House.

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Cigar Rolling (Demo) with Rum tasting at the Graycliff Cigar Company

Minimum: 6
Maximum: 12
Cost: \$150 per person (18+ Years)

Hours: Offered Mondays and Fridays at 11:30am
Duration: 1.5 hours

Learn how to sort, clean, store and roll a cigar – at the Graycliff Cigar Company, you can become a torcedore in a few hours. The demonstration begins with the history of tobacco, where the best leaves come from, and why you blend certain leaves together to make the award winning Graycliff cigars. Once you've become a connoisseur, you'll sample a variety of world renowned rums from the Bahamas's own Bacardi to other Caribbean rums - Mount Gay and Barbacourt, and many more.

The Graycliff Cigar Company began production in January 1997 in Nassau, The Bahamas. What then began as a single roller in the restaurant entrance way has now expanded to an award winning boutique Cigar Company with 16 master rollers, each an expert in their various format.

Graycliff Cigar Company's original blend – The Graycliff – was blended by the late Master Torcedore Avelino Lara. Once Fidel Castro's personal roller, Lara was famous for his creations at the El Laguito Factory outside of Havana, where he created blends for Cohiba, Davidoff and among others.

Since Lara's retirement in 2000, Enrico Garzaroli and Paolo Garzaroli have collaborated on creating all of the new blends manufactured at the award-winning Graycliff Cigar Company from the Graycliff Professionale to the more affordable lines: Cabinet Selection, G2 and Bahiba (available only in The Bahamas). Each blend is created to please the palate of different cigar smokers – from the buttery Emerald to the smooth and silky Chateau Grand Cru and powerful Espresso.

Graycliff Cigars' numerous awards include: France's Club Cigare's 2001 Cigar of the Year Award; The Robb Report's Best of the Best in 2003 for the Crystal, the Espresso in 2004 and Chateau Grand Cru in 2006 and many accolades from Top25Cigars.com including Best Boutique Cigar Company.

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Graycliff Cigar Rolling Lesson

Minimum: 2
Maximum: 12
Cost \$75 per person (18+ Years)

Hours: Offered Monday to Saturday at 9:30am – 5:00pm
Duration: 1 hour

Learn how to sort, clean, store and roll a cigar – at the Graycliff Cigar Company, you can become a torcedore in a few hours. The interactive lesson begins with the history of tobacco, where the best leaves come from, and why you blend certain leaves together to make the award winning Graycliff cigars. Once you've mastered the art, you'll learn how to light and savour your creation.

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Participants receive a Graycliff Cigar Rolling Certificate.

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Graycliff Cigar Company: History & Factory Tour

Minimum: 2
Maximum: 12
Cost \$10 per person (18+ Years)

Hours: Offered Monday to Saturday at 9:30am – 5:00pm
Duration: 20 minutes

Delve deep into the world of cigars, as you learn of the history of tobacco, the growing process and origin of the leaves; and intricate art of perfecting the Graycliff handmade cigar. Then discover the detail behind the development of the Graycliff Cigar Company brand and our private label selection. This tour concludes with an insight into the numerous awards and accolades the Graycliff Cigar Company has won and a brief introduction to our many other facets, including the flagship five star hotel and restaurant, our chocolate factory and museum.

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Graycliff Chocolatier – The Art of Chocolate and Factory Tour

Minimum: 6
Maximum: 24
Cost: \$49.95 per person (11 years +)

Hours: Available Monday to Saturday at 9:00am or
Monday, Wednesday, Thursday and Friday at 3:00pm

Duration: 1 hour

Enter the world of chocolate for an educational experience where you will learn about the chocolate-making process from bean to bar.

The Art of Chocolate at Graycliff Chocolatier begins your chocolate journey with the history of its new Bahamas home. You will explore the factory and learn how cocoa beans become scrumptious candy - from being roasted and ground into cocoa nibs, stone ground into liquid chocolate then poured into sculpted moulds.

Then enter our classroom, where you will create your own chocolate bar and other chocolate goodies!

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Graycliff Chocolatier – Factory Tour

Minimum: 2
Maximum: 12
Cost: \$10 per person

Hours: Available Monday to Saturday at 9:00am to 4:30pm
Duration: 10 minutes

See magic in the making on a walk through the Graycliff Chocolatier factory. This sweet interlude fills the senses as coco beans are roasted, ground and turned into liquid goodness. Filled sculpted moulds are transformed into bars, bits, bonbons, truffles, barks and cocktail pops and guests are treated to a choice of two of these ultimate candy confections.

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Graycliff - Chocolate & Spirits Pairing

Minimum: 6
Maximum: 24
Cost: \$75 per person (18+ Years)

Hours: Available Monday to Saturday at 11:15am
Duration: 1 hour

Entice your taste buds as you travel on a delicious journey and learn the secret behind pairing chocolate with various spirits from beer, rum, wine, port and more. You'll learn the art of artisanal chocolate production and why certain chocolates taste better with particular spirits.

Guests will savour a variety of fine chocolates produced in the Graycliff Chocolatier factory paired with premium spirits; rum, whiskey, port and more.

Imagine a sip of fine rum paired with a creamy chocolate which presents notes of buttery vanilla goodness. Or a whiskey matched with a Bahamian-fruit flavoured chocolate that titillates the taste bud

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