



SUMAQ

MACHU PICCHU HOTEL

PRESS DOSSIER

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BACKGROUND

In August 2007, the business group Clabe Andina, from Peruvian capital, began the Sumaq Machu Picchu Hotel project in Machu Picchu Pueblo in Cusco, Peru.

Sumaq, the name chosen for the hotel, means "pleasant, beautiful" and was chosen in Quechua because, from the outset, the main objective was to rescue the native language of the Incas.

It is precisely inspired by this beautiful place that the Clavijo Begazo family decided to build a hotel that can evoke the Inca culture in all its aspects from the Andean patterns in its decoration (where the chakana is used as the main element) to reviving the main cultural immersion activities of the region.

Sumaq Machu Picchu Hotel is now managed by the second generation made up of the sons of Don Anibal Clavijo Ubaldo, a man with more than 35 years of experience in the Peruvian boutique hotel industry.

Don Anibal spent many years working in Machu Picchu in the management of a hotel in the area and that is how over time he built a close relationship with the people of the town and of the region. This relationship helped them to be able to work hand in hand with the communities and to be able to focus on enhancing the quality of their products, thus defining an interesting gastronomic approach.

Today, it is now his son, Anibal and Angie, who pass on all their knowledge and experience gained about modern hospitality to the hotel.





Sumaq's conviction is shared among its staff of professionals who contribute in providing memorable experiences of ancestral culture in order to leave a Peruvian imprint on the world.

In 2016, the most recent remodeling was completed, which gave a new and renewed image to the hotel, and also marked the construction of new areas such as the terrace and the imperial room.



Location

Sumaq is located on the road that leads to the Historic Sanctuary of Machu Picchu and is 8 minutes from the train station. It is immersed in the abundant vegetation that presents itself as a prelude to the enigmatic archaeological monument: Machu Picchu, considered one of the seven modern wonders of the world since 2007.

The hotel has an area of 5565.08m² of construction and its infrastructure is divided into three modules: in the central module are the social and/or common areas such as reception, the lobby, Qunuq Restaurant, Suquy Café & Bar, the boutique, Aqlla Spa, and the auditorium. In the end modules, left and right, are located rooms with river views and garden views.

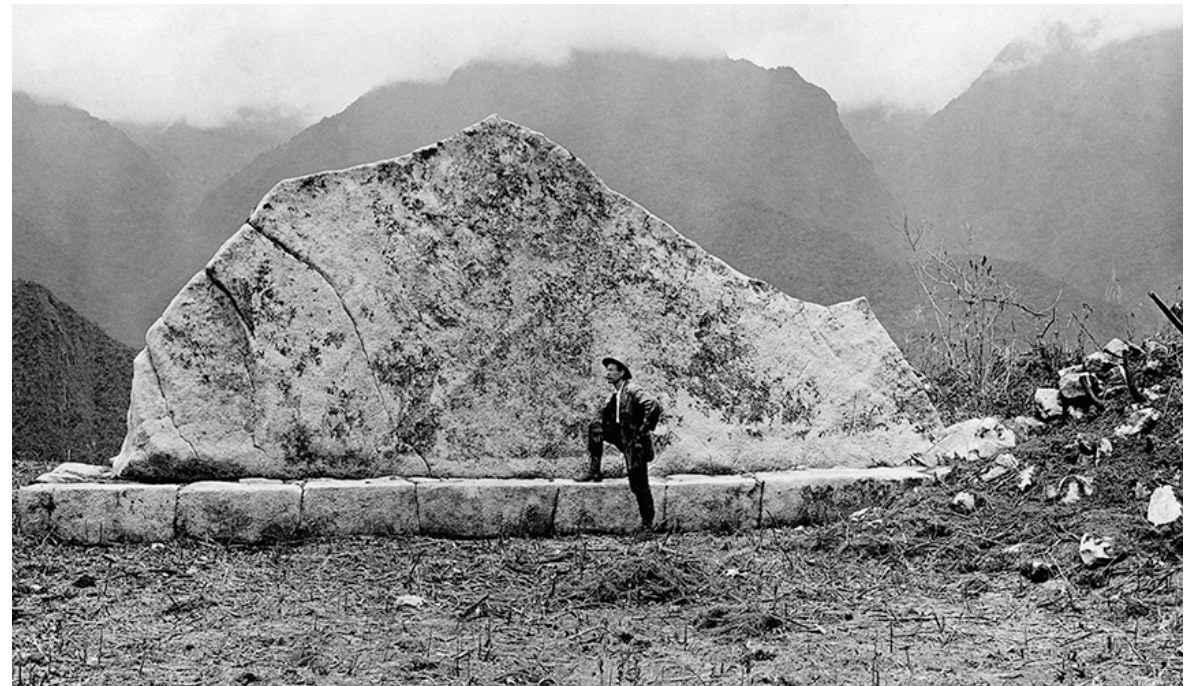
Sumaq has been recognized with the Rainforest Alliance certification for its focus on sustainability and has received TripAdvisor Certificates of Excellence for five consecutive years. In 2018, it was on the list of the 10 best hotels in South America by the renowned Travel + Leisure magazine. It won the World Travel Awards for the best boutique hotel in Peru in 2020, and is also in the top 10 best hotels in the Condénast Readers' Choice Awards 2019. In addition, it belongs to important travel consortia such as Virtuoso, Signature, Select Hotels, and Traveller Made.

The Historic Sanctuary of Machu Picchu

Accessible only by train along the Urubamba River to the Vilcanota River, the Machu Picchu Pueblo area maintains that mysterious and original air that amazed countless travelers during the 20th century. Starting from the Ollantaytambo station, the road leads from the peaceful Andean landscape to the cloud-covered mountains of the high jungle, thus introducing travelers to an ancient culture.

It was that same charm that attracted the American expeditionary Hiram Bingham to make several trips to the Peruvian Andes to look for this magnificent enigmatic citadel, leading to the longed-for rediscovery in 1911.

Machu Picchu as a natural wealth has an important biological diversity. It has, in relation to the total of Peru, diverse species that correspond to 22% of birds, 10% of mammals, 8% of reptiles and 12% of angiosperms. It has also been possible to register up to 300 native species of orchids, 423 species of birds, more than 100 species of butterflies, and 6,500 types of plants.





The Hotel

Accommodation at Sumaq Machu Picchu Hotel turns into a warm and unforgettable experience for the guest, both due to the modern and luxurious spaces that it houses inside as well as the Andean details that are perceived in each space, offering a charming rest with personalized services.

All rooms have hypoallergenic pillows, goose down duvets, 100% cotton sheets, cable TV, telephone, international / national direct dialing, thermal heating, electronic safe, minibar, one bottle of water per night, natural teas, organic coffee, wireless internet, 100v/220v power outlets, and turndown service, among other amenities.

Sumaq Machu Picchu Hotel has 62 rooms; they are classified into 3 categories: Imperial Suite (1), Junior Suite Deluxe (2) and Sumaq Deluxe (59).

Type:

- Imperial Suite with river view
- Junior Suite with river view
- Sumaq Deluxe with river view
- Sumaq Deluxe with garden view
- Sumaq Deluxe triple with garden view and river view
- Sumaq Deluxe family room



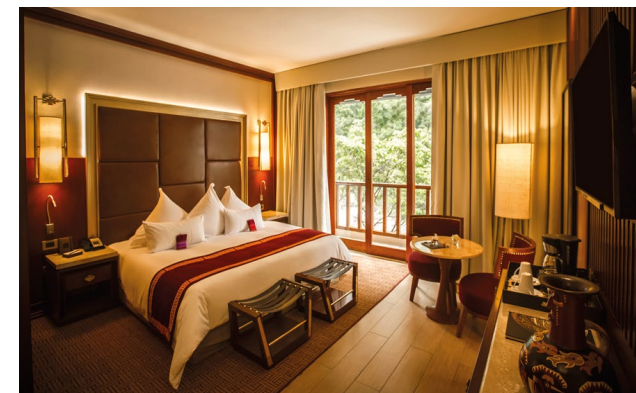
01 IMPERIAL SUITE

The true luxury accommodation experience.



02 JUNIOR SUITES DELUXE

An excellent option for a pleasurable stay.



59 SUMAQ DELUXE

An alternative designed for the guest's rest and comfort.



Gastronomy with social commitment

The hotel's social commitment lies in the alliance with communities located high in the Andes, such as Quishuarcancha, Parcaraqui, and Huatata in Chinchero, as well as with the small community of Ccorca that is home to around 200 people.

Sumaq Machu Picchu combines modern gastronomic techniques to create dishes that have been featured in some major gastronomic events such as City Meals on Wheels in NYC in 2018 and Virtuoso's Culinary Globetrotting event in Las Vegas. As they support and work hand in hand with their twelve community partners, they wish to honor them and show the world one more reason why these ancient traditions must be valued and rescued.



Qunuq Restaurant

Qunuq Restaurant is located on the second level of the hotel; with 115m2 it has capacity for 110 people. Its singularities lie, in addition to its exclusive culinary proposal, in its large windows, which serve as a viewpoint of the beautiful Vilcanota River.

Qunuq's culinary proposal collects the most traditional creations and fuses them with the most sophisticated international techniques. Qunuq Restaurant's menu conveys dedication and research on traditional Peruvian cuisine.

Our chefs Ribelino Alegría and Consulting Chef Carlos Pardo Figueroa are in charge of offering a sensory experience through their innovative dishes and regional ingredients.



Suquy Café & Bar

Suquy Café & Bar offers a variety of exotic cocktails, both regional and international, prepared by our expert bartenders.

It comprises an area of 55m2 with capacity for 40 people. It is located on the first floor of the hotel. The interior design, like much of Sumaq, is inspired by Andean motifs from the furniture to the textured walls.





Aqlla Spa

A space where guests can receive beauty and relaxation treatments to increase their experience of contact with nature and our culture, and contribute to their vitality and equilibrium during their trip to the world wonder.

In Aqlla Spa, natural herbs found locally and used in Andean traditions are used, such as rosemary, muña, eucalyptus, fruit essences from the tropical areas of Cusco, and aromatic and medicinal seeds.

Aqlla Spa is designed to enjoy individual or couples therapies in private settings and with natural ingredients.

Couples treatment packages:

- AQLLA SPA
- IMPERIAL SPA

Individual services:

- Maras Spa body massage
- Sabai body and face massage
- Massage with hot stones extracted from the Andes
- Andean facial treatment
- Spa foot massage

SUMAQ EXPERIENCES

Sumaq experiences revive and connect Peruvian culture with travelers on their unforgettable trip to Machu Picchu.

CULINARY DEMONSTRATIONS

Participants learn to prepare the traditional Sumaq-style ceviche, a dish made from fresh trout and exotic chili peppers from the Peruvian coast.

In addition, the hotel bartender shows the preparation of the Pisco sour, explaining the different varieties and macerates of this distillate that we have at the hotel.

Duration: 45 minutes

Time: 11:00am and 2:00pm

Capacity: 2 to 25 people

Included:

- Ceviche tasting
- A pisco sour
- A recipe book



PACHAMANCA CULINARY DEMONSTRATION

Pachamanca or "earthen pot" in Spanish, is the oldest and one of the most representative dishes of Peruvian gastronomy, and it is made to this day as a sign of gratitude to Mother Earth for all that she provides us with.

In its preparation, the tubers of the "Apus" (mountains) cannot be absent: oca, potato, sweet potato, as well as broad beans and corn, all of which are accompanied by various types of meats such as chicken, pork, beef, etc.

The pachamanca is made in an authentic way with the procedures and ingredients typical of the Andean tradition. Chichas based on natural fermented corn are also part of this culinary experience.

Duration: 3 hours

Capacity: 2 to 25 people

Included:

- The demonstration of the elaboration of Pachamanca
- Pachamanca lunch
- A glass of chicha de jora



OFFERING TO MOTHER EARTH RITUAL

This ritual is an Andean tradition that is still celebrated today, and has been passed down for generations since the time of the Incas. It is an enriching introduction to ancient beliefs and traditions, as well as a means of connecting with the mystical energy and power that attracts so many people to Machu Picchu.

In addition, it is done with a shaman as a guide for the practice of the Offering to the Earth; this allows one to discover a realm beyond the physical world and, often, a deep emotional experience and spiritual healing.

Duration: 1 hour

Capacity: 1 to 12 people

Included:

- A shaman to lead the ceremony
- An interpreter
- A private setting
- The offering
- Mystical decoration



MYSTICAL TOUR IN MACHU PICCHU

This activity consists of a private tour in the company of a shaman and a tour guide.

The shaman, who has natural gifts inherited over generations, is in charge of starting the tour by asking permission from Pachamama and the Apus that surround Machu Picchu. The "Mystical Tour in Machu Picchu" is the fusion of a spiritual and adventure experience.

It is a journey beyond the Inca culture in which the magical connections with Mother Earth and the sacred temples of Machu Picchu will also be discovered in depth.

Duration: 5 ½ hours
Capacity: 2 to 8 people
Difficulty: Medium

The tour includes:

- Entrance ticket to Machu Picchu
- Roundtrip bus tickets
- Accompaniment of a shaman
- A personal tour guide
- Lunch at Qunuq Restaurant
- A mystical Pachamama kit

Mystical Pachamama Kit

It is a symbolic souvenir of gratitude to Mother Earth and the Apus, which contains a small amount of palo santo and incense, a huayruro bracelet, a ekeko (god) of luck, an abundance talisman, a magnet, and a bottle of flower water.



ANDEAN WEDDING - ARAC MASIN

The Arac Masin is the symbolic ceremony of love for those couples who wish to declare or renew their vows. It is a unique experience that intertwines mysticism and Andean spirituality.

This ancestral ritual set with flowers and coca leaves, recreates a mystical setting where the gods of the Incas are invoked by the shaman who will make the couples' relationship a duality that will transcend eternity.

Duration: 1 hour

Capacity: 2 to 12 people

Included:

- A shaman to preside
- Personal interpreter
- Flower arrangements: an arch and carpet of flowers.
- Bouquet
- The offering
- Traditional outfits for the bride and groom. (optional)
- A private terrace
- Sparkling wine for the toast



EXCURSIONS IN MACHU PICCHU

Adventures, emotions, and experiences, some ingredients are fascinating, ready to be part of the trip of all our travelers. In Machu Picchu, you can go hiking, climbing, and bird watching.

The excursions that we offer:

- Machu Picchu Mountain
- Huayna Picchu Mountain
- Machu Picchu Citadel
- The Sun Gate (Inti Punku)
- Hike to the Mandor Valley
- Visit to the Machu Picchu Museum



FLAVORS OF THE ANDES "APUCC MIKHUNA" TASTING MENU

The Sumaq chefs, Ribelino Alegria and Carlos Pardo Figueroa, are great connoisseurs of the flavors that the Apus (mountains) hide; they have rescued the fruits of the earth, which had been forgotten by Peruvian tables for centuries.

The research of new products that are fused with contemporary culinary techniques, gave rise to the tasting menu "Flavors of the Andes" Apucc Mikhuna (in Quechua)- it means the foods that the mountains provide us.

Apucc Mikhuna is a gastronomic journey where more than 35 ingredients from sustainable communities located within 50 kilometers of the hotel converge.

Duration: 2 hours
Capacity: 2 to 20 people

Included:

- Lunch or dinner 6 course tasting menu: 2 appetizers, 2 mains, and 2 desserts.
- Special service from the chef, maitre d', and wait staff.
- Service on a private terrace
- A bottle of house wine



ROMANTIC TASTING MENU "MUNAYKI"

The Romantic Tasting Menu "Munayki" ("I love you" in Quechua) is a harmony of dishes in 6 courses in which guests will learn the origin of each product of Pachamama (Mother Earth).

Munayki is an expression of love surrounded by romantic details that we have prepared to create an intimate and unforgettable experience.

Duration: 2 hours

Capacity: 2 to 20 people

Included:

- Lunch or dinner 6 course tasting menu
- A bottle of sparkling wine
- Personalized service on a private terrace
- Decoration with roses, flowers, lamps, and aromatic candles
- Special gift for the couple



SUMAQ KIDS EXPERIENCES

At Sumaq Machu Picchu Hotel, a collection of experiences has been created for the whole family under the concept of the official mascot named Allco.

Allco is a Peruvian puppy whose breed originates along the north coast of the country and which had an important role as a companion to the pre-Inca royalty of the Mochica.

The mascot Allco is involved in an adventure story with his friends in Machu Picchu, and now accompanies the experiences and services that little travelers receive together with their families.

Amenities of the program:

- Special Welcome: seasonal fruit juice and cookie made with almond flour and chocolate chips.
- Robes and slippers
- Pillowcases designed with Allco for children's beds.
- Welcome card in the room.
- Turndown service: a glass of chocolate and cake of the day.
- Thematic registration form.
- Kids breakfast.
- Sumaq kids menu.
- Mini chef classes.
- Loan of board games.



ADVENTURES WITH ALLCO AND HIS FRIENDS IN MACHU PICCHU TOUR

The tour "Adventures with Allco and his friends in Machu Picchu" is a playful experience that unites parents and children as they explore the wonders of the Inca citadel and learn about its history, architecture, and mysteries.

Duration: 4 hours

Ages of children: From 6 to 12 years old

Minimum capacity: 2 adults with 2 children

The half day tour includes:

- 2 tour guides (1 for the parents and the other for the children).
- Entrance ticket to Machu Picchu.
- Roundtrip bus ticket.
- 1 Explorer kit for each child
- Lunch at Qunuq Restaurant

1 Explorer kit includes: A backpack, a map, a stuffed "Allco" doll, a hat, and a magnifying glass.



SUMAQ WELLNESS JOURNEY

3 days / 2 nights program

Connect yourself and awaken your senses in an energy destination like Machu Picchu. This program is perfect for lovers of meditation and wellness trips in unique places.

Together with Sumaq discover authentic experiences during your stay that will revitalize your body and mind.

Includes:

- 2 nights accommodation in Junior Suite double room with river view and half board included.
- Reception at the hotel with hot towels and welcome beverage.
- Detox breakfast.
- Full day in Machu Picchu, view of the sunrise from the temples of Machu Picchu.
- Meditation programs in the afternoons with mats, floor lamps, meditation podcasts, Prana breathing ritual, selection of mantras and guide for individual practices.
- Meditation kit in the room: a box with a candle, a crystal, an eye mask, a sample of lavender essential oil, and a mindfulness guide.
- Massage with hot Andean stones and medicinal herbs, coca leaves, and aromatherapy with local ingredients.
- Special bath: with a special wooden tray and relaxation kit with exfoliating tool, Damana soap, a candle, a little speaker, and aromatherapy in the tub. Fresh eucalyptus leaves and medicinal herbs.
- A crystal session: after a physical and spiritual detox you will be ready for session.



COOKING AND BAR MASTER CLASS

With a unique presentation, we designed the new Master Class of our flagship dish, ceviche, in an exclusive style of hot ceviche over Andean stone embers accompanied by a tasting Cane distillates from the Peruvian Andes.

Duration: 45 minutes
Capacity: 2 to 8 people

Includes:

- Private chef and bartender culinary demonstration.
- Tasting of the hot ceviche.
- Tasting of 3 types of distilled cane spirits.
- A cocktail based on a cane distillate, will be choose by the participant.





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