



GROUNDS FOR SCULPTURE

Mexico City, Mexico

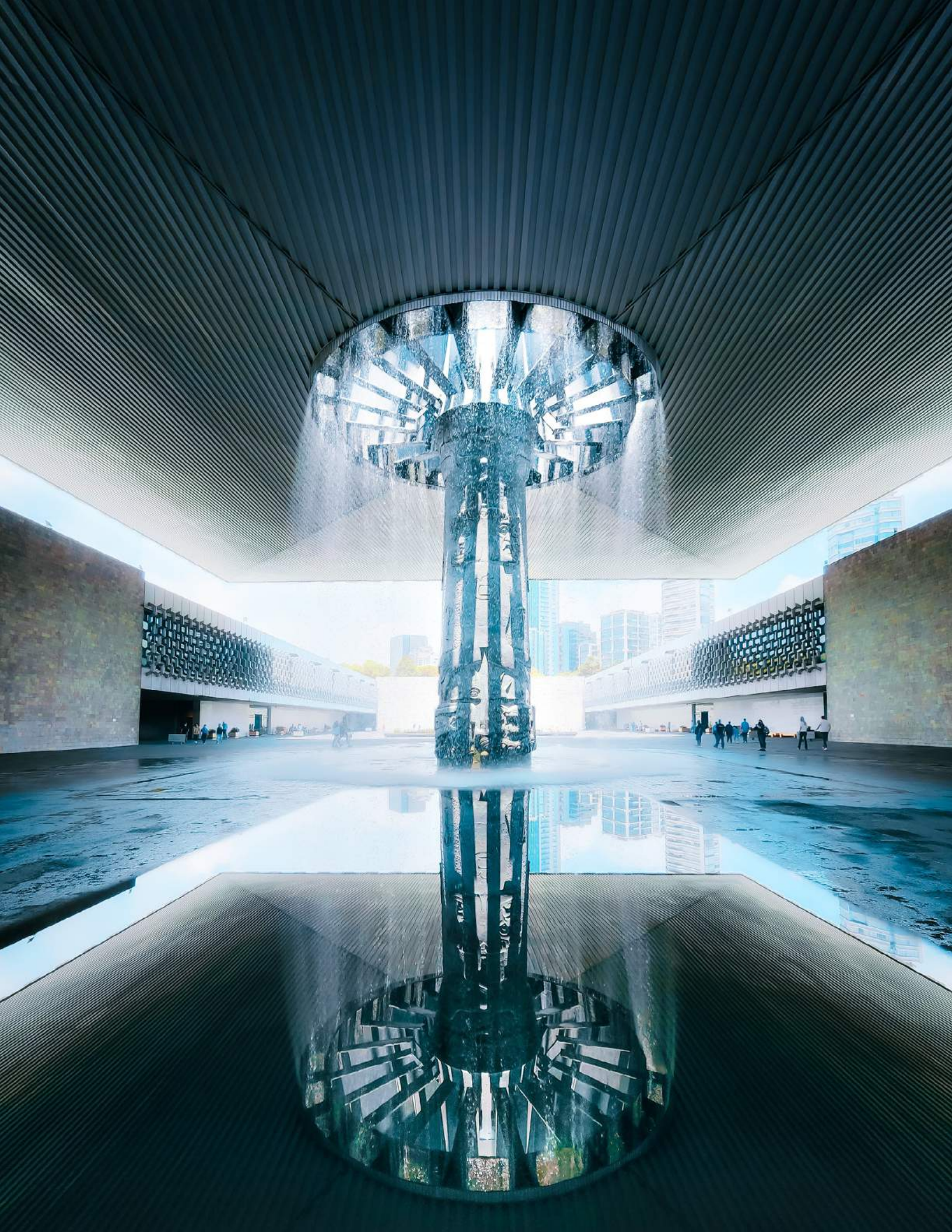
February 5-10, 2025 (5 nights/ 6 days)



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GROUNDS FOR SCULPTURE is pleased to invite its most generous supporters to Mexico City during Mexico City Art Week. We'll embark on a captivating art-filled adventure focused on sculptures, innovation, and creativity.

This trip will offer the most insider access and experiences in this important art destination, including special visits to artists' studios, private collections, and museums, while meeting with local curators and art patrons.



WEDNESDAY, FEBRUARY 5

Accommodation at 5-star luxury hotel Ritz Carlton

Av. P.º de la Reforma 509, Cuauhtémoc, 06500 Ciudad de México, CDMX

ZSONAMACO Art Fair VIP visit

Latin America's biggest art fair, will celebrate its 20th anniversary with Direlia Lazo (Havana, 1984), as the Artistic Director. The fair will have four different sections: Main Section, Ejes, curated by Bernardo Mosqueira (Rio de Janeiro, 1988), Sur, curated by Luiza Texeira de Freitas (Rio de Janeiro, 1984), and Modern Art, curated by Esteban King (Mexico City, 1986).

Visit to Luis Adelantado Gallery

Founded in 1985 by Luis Adelantado in Valencia, Spain, the gallery is focused on contemporary art. In 2009, Luis Adelantado Gallery opened a new space in Mexico City. Embodying a distinctive interdisciplinary approach, the gallery serves as a nexus for diverse artistic dialogues, representing artists such as Darío Villalba, Sophie Calle, Omero Leyva, Marco Kalach, Luis Gordillo, Priscilla Monge, Rubén Guerrero, Óscar Carrasco, Morten Slettemeås, Anthony Goicolea, Montserrat Soto, Folkert de Jong, Rodrigo Sastre, and Gerda Gruber.

Welcome dinner at Cerrajería at Brick Hotel

A culinary space where Chef Armando Acosta expresses his passion in a simple but well executed way. Serving pure dishes, full of honest flavors and with the best seasonal ingredients. Cerrajería is a cuisine that blends local techniques with influences from other countries. Chef Armando was selected as part of the Best New Chefs 2021 by Food & Wine magazine and as one of the rising stars of Mexican gastronomy by Life & Style magazine.



THURSDAY, FEBRUARY 6

Day trip to Tepoztlán followed by a special visit to Alma Allen's studio and lunch

Tepoztlán stands out as one of Mexico's most alluring and unique colonial towns. With breathtaking mountainous landscapes, a charming town center, rich echoes of ancient civilizations, and an interesting convergence of inhabitants, the town offers one of the most remarkable blends of colonial and indigenous experiences in Mexico.

Alma Allen's works provoke curiosity about the life of objects and explore the ways in which form and material can transcend the confines of language. Known for distilling diverse organic references, the artist's works simultaneously invite and resist classification. His work is part of the permanent collections of the Los Angeles County Museum of Art and the Palm Springs Art Museum in California. Additionally, he participated in the 2014 Whitney Biennial.

Visit to the private collection of Agustín and Isabel Coppel

This Mexican power couple have assembled one of Mexico's most notable collections of contemporary art. Their collection includes works by Francis Alÿs, Melanie Smith, Gabriel Orozco, Abraham Cruzvillegas, Damián Ortega, Gordon Matta-Clark, Lygia Clark, Ed Ruscha, Hélio Oiticica, Tatiana Trouvé, Rivane Neuenschwander, Terence Koh, among others.

Dinner at Lardo

Lardo in Mexico City is known for chef Elena Reygadas' cooking of Mediterranean food from a wood burning oven. Dinners are usually family style with a good choice of small plates to be shared. The restaurant has a large attractive bar with excellent vintages along with an open kitchen.



FRIDAY, FEBRUARY 7

Visit to Ruta de la Amistad

Comprising a collection of monumental sculptures created by artists from around the world for the 1968 Summer Olympics. Spanning across the city, this symbolic route boasts an array of captivating artworks that have become integral parts of Mexico's urban landscape. Among the celebrated artists contributing to this remarkable project are Francisco Zúñiga, Alexander Calder, Mathias Goeritz, and Sebastian.

Visit to Espacio Escultórico UNAM

Located within the National Autonomous University of Mexico (UNAM), is a unique and expansive outdoor sculpture space that seamlessly integrates art with nature. This iconic venue features a collection of monumental sculptures, contributing to the cultural richness of the university campus. Showcasing works of creators such as Mathias Goeritz, Sebastián, Helen Escobedo, Manuel Felguérez, and Hersúa. Each sculpture becomes a focal point within the natural landscape, fostering a dynamic dialogue between art, environment, and the viewer.

Inaugurated on April 23th, 1979, this emblematic space was created by six artists: The Serpents of Pedregal and Ocho Conejo, by Federico Silva; Ave dos, by Hersúa; Coatl, by Helen Escobedo; Colotl, by Sebastián; Corona del Pedregal, by Mathias Goeritz, and Variante de la Llave de Kepler, by Manuel Felguérez.

Guided visit to Museo Universitario de Arte Contemporáneo (MUAC)

Opened in 2008, MUAC has become an integral part of UNAM. Functioning as a hub for the construction of knowledge and encounters, MUAC serves as a platform where conversations about society, academia, and art history unfold, contributing to a dynamic exchange of ideas and perspectives. Its galleries have hosted around 200 exhibitions featuring artists such as Helen Escobedo, Francis Alÿs, Cecilia Vicuña, Anish Kapoor, Tania Candiani, Vicente Rojo, Mariana Castillo Deball, Yves Klein, Zaha Hadid, Ai Weiwei, Melanie Smith, and Jan Hendrix, among many others.



Lunch at San Angel Inn

Adjacent to the former studios of iconic artists Diego Rivera and Frida Kahlo, within the walls of a colonial 17th- century ex-monastery, you'll find the historic San Angel Inn. With its stunning courtyards, this emblematic restaurant offers a classic Mexican cuisine experience while serving the city's most legendary margaritas.

Guided visit to Anahuacalli Museum and a special visit to the museum's archives

A masterful testament to the vision of Mexican artist Diego Rivera, designed by Juan O'Gorman. Conceived as both a tribute to pre-Hispanic Mexican cultures and a repository for Rivera's vast collection of indigenous artifacts. Shaped like a colossal pyramid, the Anahuacalli Museum houses over 50,000 pre-Columbian pieces, showcasing the richness and diversity of Mexico's ancient civilizations.

* Please note that the Museum has numerous stairs, making it inaccessible for individuals with disabilities.

Pedro Reyes and Carla Fernández studio visit

Pedro Reyes is a multidisciplinary artist who employs sculpture, architecture, video, and performance to convey his artistic ideas and creations. Carla Fernández runs a fashion house based in Mexico City dedicated to preserving and revitalizing the textile legacy of Indigenous and mestizo communities in Mexico. Their home serves as a continually adapting architectural project. Over the years, the house has evolved to meet the demands of Fernández's working atelier and Reyes's sculptural projects.

Dinner at leisure



SATURDAY, FEBRUARY 8

Guided visit to Museo Tamayo

Since its inauguration in 1981, the Tamayo Museum is a cultural beacon dedicated to contemporary art. Named after renowned Mexican painter Rufino Tamayo, the museum showcases a dynamic array of exhibitions that push the boundaries of artistic expression. The museum was designed by Teodoro González de León and Abraham Zabludovsky who drew their inspiration from pre-Hispanic architecture.

Visit to OMR Gallery

OMR Gallery has been a driving force in shaping the discourse around modern art. The gallery boasts a roster that includes artists such as Gabriel de la Mora, José Dávila, and Melanie Smith, among others. OMR Gallery consistently showcases thought-provoking and cutting-edge contemporary art.

Lunch at Rosetta

Located in a beautiful townhouse in Mexico City's artistic Roma district, the restaurant's cuisine is rooted in a profound respect for Mexican ingredients and distinguished for its innovative combinations. The à la carte menu is always changing in response to seasonality and produce availability, and it's known both for the unique creations of chef Elena Reygadas, named Latin America's Best Female Chef in 2014, and for more traditional dishes.

Visit to MASA Gallery

Showcasing a diverse spectrum of contemporary artistic expressions, the gallery is a dedicated advocate for emerging and established talents, fostering a space that transcends traditional boundaries. Founded in Mexico City by a collective of creatives; Age Salajõe, Héctor Esrawe, Brian Thoreen, Isaac Bissu, and Roberto Diaz.

Visit to kurimanzutto

The gallery has played a crucial role in shaping the discourse of contemporary art in Mexico and beyond, representing artists such as Abraham Cruzvillegas, Bárbara Sánchez Kane, Carlos Amorales, Damián Ortega, Sarah Lucas, Sofía Taboas, Minerva Cuevas, and Gabriel Kuri, among others

Evening at leisure



SUNDAY, FEBRUARY 9

Day trip to Pachuca featuring a special visit to Byron Gálvez's mosaic "Homenaje a la Mujer del Mundo," followed by a guided studio tour with Ilana Gutiérrez and a delightful prehispanic lunch

Byron Gálvez's mosaic masterpiece, "Homenaje a la Mujer del Mundo" (Homage to the Woman of the World), stands as a radiant celebration of the global feminine spirit. This stunning work of art is a testament to Gálvez's artistic prowess and his profound appreciation for cultural diversity. The mosaic intricately weaves together a kaleidoscope of colors, textures, and symbolic elements, portraying women from various cultures in a harmonious and empowering composition. Gálvez's meticulous craftsmanship and attention to detail bring forth a vibrant tapestry that transcends geographical boundaries, paying homage to the resilience, strength, and beauty of women worldwide. This poignant and visually captivating piece serves as a compelling tribute to the universal sisterhood and the enduring impact of women across the globe.

Eva Beloglovsky, a Mexican art dealer, married Byron Gálvez and promoted his work for many years. Ilana, Eva's daughter, has inherited her mother's passion for art and her stepfather's talent as an artist. With a deep understanding of Byron Gálvez's evolution as an artist, Ilana's unique perspective shines through as she speaks about his work. Meanwhile, Ilana serves as a board member at Grounds for Sculpture, leading the art and acquisition committee.

Guided visit of Lago Algo

Special guided visit of Lago Algo. What used to be a Brutalist cement and glass restaurant and event space esigned by Mexico architect Alfonso Ramírez Ponce is today a renovated cultural space run by CMR and OMR. Located in el Bosque de Chapultepec this center is a meeting point, where art and gastronomy converge.

Farewell dinner at Lago

High-end Mexican dining in a striking venue overlooking a lake, with a spacious outdoor patio.



MONDAY, FEBRUARY 10

Day at leisure

Closer to the event, members will receive a specially curated Mexico City guide with special activities, as well as fashion and design shops, suggested neighborhood strolls, among others.

End of the itinerary.

***Itinerary is subject to change**



Restaurant recommendations:

Maximo Bistrot: Chef Eduardo García and his wife, Gabriela López, reimagine classic dishes to celebrate Mexican flavors and French techniques. Maximo Bistrot employs a successful farm-to-table concept, utilizing seasonal, fresh, and local ingredients.

EM: The result of the long career and vision of chef Lucho Martínez, whose cuisine focuses on produce and seasonality. Em brings to Mexico City the influence of a diverse range of techniques while using familiar Mexican ingredients in unconventional ways.

Pujol: Chef Enrique Olvera's Pujol menu showcases the finest local ingredients, including its iconic Mole Madre—a testament to the restaurant's dedication to preserving and reinterpreting Mexican culinary heritage.

Meroma: Located in Roma Norte, the restaurant embraces a contemporary approach that explores a wide range of techniques and holds a particular interest in the bounties of the Mexican land and sea.

Nico's: Led by the dynamic duo, María Elena Lugo Zermeño and chef Gerardo Vázquez Lugo, Nico's brings traditional Mexican cuisine to life with a touch of modern flair.

Bar recommendations:

Salón Palomilla: This clandestine bar invites you to join an inner circle of connoisseurs, offering a sophisticated blend of mystery and elegance.

Handshake: In Colonia Juarez neighbourhood, Handshake speakeasy is a black varnish, marble and brass shrine to the cocktail. It was just awarded the #3 cocktail bar in the world and #2 in North America by the 50 Best Bars.

Ticuchi: Immerse yourself in the dark, intimate ambiance as you explore an exquisite selection of agave spirits.

Tokyo Music Bar: An exclusive speakeasy in Mexico City, it blends Japanese culture with refined mixology.



Mexico City, Mexico with Grounds for Sculpture February 5-10, 2025

Costs:

Pricing includes a \$500 USD gift per person to Grounds for Sculpture

- Double Occupancy: \$6,900 USD per person (\$13,800 USD per couple)
- Single Occupancy: + \$1,250 USD supplemental fee (\$8,150 USD)

*Additional nights & upgrades available by request and hotel availability.

Included in costs:

- Accommodation at 5-star Ritz Carlton
- 5-day exclusive program of activities
- Private luxury ground transportation to all activities included in the final itinerary
- All meals and culinary experiences included in the final itinerary
- Curated selection of wines and spirits included at each meal
- Local gifts for participants & housewarming gifts for all hosts (when visiting private collections)
- Special access and guided tours to cultural sites, private collections, galleries and museums
- Pricing includes a \$500 USD gift per person to Grounds for Sculpture
- All taxes, tips, and gratuities for all activities outlined in final itinerary
- Spanish speaking Liaisons team accompanying the group at all times, managing all logistics during the trip

Not included in costs:

- Air travel to and from Mexico City. Please note that participants are responsible for making their own airline arrangements
- Travel Insurance
- Early/ Late check-out
- Personal items and expenses include telephone, laundry, dry cleaning, minibar, etc.
- Any other item not specifically included in the program

Trip organized by LIAISONS. For any questions and/or to register please contact
Paige Zarkin at paige@liaisonscorporation.com

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