

WordHampton

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MEDIA ALERT

WHO: The Garden City Hotel www.gardencityhotel.com
WHAT: Holiday Events at The Garden City Hotel
WHERE: 45 Seventh Street, Garden City, NY 11530, 516-747-3000
WHEN: Breakfast with Santa: Saturdays, November 26 – December 17 from, 9:30 a.m. – 12:30 p.m.
Nutcracker Tea: Saturday, December 10, 2:00 p.m. – 5:00 p.m.
Family Brunch: Sundays, November 27 – December 18 from Noon
Christmas Dinners and Brunch: Saturday, December 24 and Sunday, December 25
New Year's Eve Gala, Dinners and Brunch: Sunday, December 31 and Monday, January 1

GARDEN CITY HOTEL HOLIDAY EVENTS: BREAKFAST WITH SANTA, NUTCRACKER TEA AND GINGERBREAD BRUNCH PLUS ANNUAL CHRISTMAS AND NEW YEAR'S EVE DINING CELEBRATIONS

(Garden City, LI, NY . . . November 2011) The Garden City Hotel (45 Seventh Street, Garden City, NY 516-747-3000 www.gardencityhotel.com) presents a spectrum of holiday events for every celebration style. Beginning Saturday November 26 through December 18 there will be Breakfasts with Santa, Nutcracker Tea Party and Gingerbread Brunches followed by annual Christmas Eve, Christmas Day and New Year's dining celebrations.

Says Patrick Smalley, Garden City Hotel Managing Director, "Our guests enjoy the holiday splendor and spirit they have come to find when celebrating with us. We look forward to creating new traditions this year, with additional family events added to our holiday festivities. A winter wonderland of decorations, our staff's enthusiasm and our style of celebrations inspire joyous memories for all."

Reservations are required for all holiday events and may be made by calling (516) 877-9385. Holiday gift cards may be purchased at www.gardencityhotel.com, the hotel gift shop or by calling (516) 747-3000. Self-parking and complimentary valet parking are available. For further event information visit www.gcchevents.com.

SATURDAY BREAKFASTS WITH SANTA

The hotel's youngest guests may breakfast with friends from the North Pole in a fun-filled morning. Beginning with a warm welcome from Mrs. Claus and Santa's helpers, children will meet the red velvet suited Santa for photo opportunities. An elf-sized buffet will feature traditional breakfast favorites and confections with special surprises for the youngest guests.

Breakfast with Santa takes place on Saturdays, November 26 to December 17, from 9:30 a.m. – 12:30 p.m. The cost is \$29.95 and free for under-two-years-olds.

NUTCRACKER TEA

New for the holidays, in a series of themed children's tea parties launched this year, is The Nutcracker Tea, inspired by the classic and seasonal ballet.

Special guests, ballerinas from the The Eglevsky Ballet (www.eglevskyballet.com), who perform The Nutcracker in December at the Tilles Center for the Performing Arts in Brookville, NY, will pose for photographs and give autographs. There will also be a reading of the Nutcracker classic story of Clara and the Nutcracker Prince along with a children's craft activity.

The Nutcracker Tea takes place on Saturday December 10 from 2:00 p.m. to 5:00 p.m. The cost is \$39 per person and is free for under two-year-olds.

The tea menu will include an assortment of tea sandwiches, pastries and cookies with a selection of teas and chilled beverages.

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GINGERBREAD SUNDAY BRUNCH

Amidst the hustle and bustle of the holiday shopping season, the hotel's award-winning Sunday brunch is a relaxing time out and favorite family tradition. Guests may indulge in the culinary artistry and holiday favorites by Chef Steven De Bruyn.

New this year is a gingerbread demonstration. Guests may interact with one of the hotel's expert pastry chefs to learn about the skills of designing, baking and decorating a gingerbread masterpiece.

The gold standard in brunches, designed by Chef De Bruyn, features a dazzling array of hot and cold entrées that are continually varied with new specialties. Among the top-rated selections are a seafood extravaganza with whole lobster, snow crab claws and jumbo shrimp and an artful display of smoked salmon and whitefish. There is a live-action sushi station and a dedicated carving station featuring roast prime rib on the bone. Prepared to order selections include gourmet pastas and sauces plus breakfast favorites such as made-to-order omelets, Belgian waffles and French toast. The extraordinary culinary presentation extends to sophisticated dessert displays with seasonally inspired cakes, pies, pastries and sweets as well as assorted whole fruit and fruit salads. To compliment the brunch experience are unlimited brunch-beverage favorites including Bloody Mary, Screwdriver and Mimosa cocktails.

Seatings for the top-rated Sunday brunch with gingerbread demonstration, November 27 to December 18, begin at noon. The cost is \$64 plus tax and gratuity per adult; and half-price, \$32, for children under 12-years-old.

CHRISTMAS WEEKEND CELEBRATIONS

On Christmas Eve, Saturday, December 24 and the night of Christmas, December 25, from 6:00 p.m. in the hotel's signature restaurant, REIN, is a gourmet four-course prix fixe dinner for \$79 plus tax and service charge for adults; half-price, \$39.50, for children under 12-years-old; and no charge for under two-year-olds. Handpicked wine selections by Chef Steven De Bruyn are available to complement his prix-fixe dinner menu including elegant holiday desserts.

On Christmas Day, the hotel's top-rated Sunday brunch is served in the legendary Grand Ballroom from noon for \$69 plus tax and gratuity per adult; and half-price, \$34.50, for children under 12-years-old. Guests may indulge in a festive culinary showcase of made-to-order omelets, gourmet pastas, seasonal salads, and a seafood extravaganza of lobster, shrimp, and smoked salmon. Chef De Bruyn pairs wine selections and champagne cocktails with seasonally inspired cuisine to enhance the experience.

NEW YEAR'S WEEKEND CELEBRATIONS

In the legendary Grand Ballroom, a New Year's Eve gala dinner, dance and overnight extravaganza begins with a sophisticated cocktail hour, leads to a spectacular multi-course dinner and dancing to live orchestra and entertainment by Hank Lane Music & Productions. In REIN, the hotel's signature restaurant, are a New Year's Eve five-course wine pairing dinner with jazz plus a la carte dinner and brunch menus by award-winning Chef Steven De Bruyn.

From 8:30 p.m. on New Year's Eve, Saturday, December 31, is a New Year's Eve Ballroom Gala Dinner, Dance and Overnight Extravaganza. Guests start the evening with cocktails and hors d'oeuvres in the Rotunda. At 9:30 p.m., doors to the Grand Ballroom open and live music by Hank Lane Music & Productions -- including rock, hip hop, '80s, dance and the Top 40 -- kicks off an evening of dinner and dancing until 2:00 a.m. A live televised New Year's countdown to midnight, a delicious three-course dinner designed by Chef Steven De Bruyn, and, an open bar are part of the gala celebration. The evening is \$195 per person, all-inclusive with advance reservations and payment necessary. For those who wish to extend the evening, a New Year's Eve Overnight Extravaganza package is available for \$695 per couple plus room tax. It includes the gala evening of dinner and dancing for two; overnight accommodations with champagne and chocolate-covered strawberries upon arrival; and a New Year's Day breakfast buffet. Guests may also book the hotel's award winning brunch for an additional \$100 per couple.

Also from 8:30 p.m. on New Year's Eve, Saturday, December 31, in REIN's private dining room, is a New Year's Eve Jazz Wine Dinner. An intimate five-course dining experience, expertly prepared by Chef Steven De Bruyn, is paired with five treasured wines from the hotel's wine cellar including Opus One. A jazz trio sets the mood for an elegant evening. Guests will enjoy a deluxe open bar and view of the ball dropping in Times Square from the four plasma screen televisions in REIN's main room. The evening is \$250 per person inclusive of tax and 18% gratuity with advance reservations and payment necessary.

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Starting at 6:00 p.m. on New Year's Eve, in REIN, the hotel's signature restaurant, Master Chef De Bruyn pairs a custom-tailored a la carte menu of culinary delights with award-winning wine selections. From couples to large gatherings, guests may ring in the New Year with REIN's exuberant atmosphere, complete with large screen plasma TVs for the live Times Square countdown, noisemakers, and party favors.

On New Year's Day, the hotel's top-rated brunch is served from noon for \$69 plus tax and gratuity per adult; and half-price, \$34.50, for children under 12-years-old. Guests may indulge in a festive culinary showcase of made-to-order omelets, gourmet pastas, seasonal salads, and a seafood extravaganza of lobster, shrimp, and smoked salmon. Chef De Bruyn pairs wine selections and champagne cocktails with seasonally-inspired cuisine to enhance the experience.

ABOUT REIN: Under the direction of award-winning Chef Steven De Bruyn, REIN is the signature restaurant of The Garden City Hotel (www.gardencityhotel.com). Modern American cuisine prepared with the finest and freshest organic, local and seasonal ingredients are presented in breakfast, lunch, dinner and small plate bar menus, Saturday afternoon tea service and a #1 rated Sunday brunch. Befitting the warm and inviting atmosphere is a menu ranging from simple and fun selections to a full and filling spectrum of imaginatively composed dishes. The chic-casual ambience of REIN extends from the restaurant to a seasonal outdoor patio and two private dining rooms. Warm, welcoming and exceptional service underscore Rein's world-class experience making it the home of Long Island's "power meal" for high flyers from the worlds of business, sports, politics and entertainment. For public information about REIN, call (516) 877-9385; see www.gardencityhotel.com; or follow on <http://www.facebook.com/ReinattheGardenCityHotel> and <http://twitter.com/reinrestaurant>

ABOUT THE GARDEN CITY HOTEL (www.gardencityhotel.com): No stranger to #1 ratings, The Garden City Hotel is recognized as a leader on the Long Island dining and lodging scene. Top rankings from best food to best service are given year-on-year. The luxury hotel is one of 185 members, internationally, of the *Preferred Hotels and Resorts Group* and the only hotel on Long Island, having met the highest standards of quality and extraordinary service earning it Preferred Standard of Excellence status. The legendary property has been a centerpiece of Garden City, attracting the great and good, since 1874. The 280-room hotel with 16 suites, four of which are penthouse suites, has 25,000-square-feet of meeting and banquet space including a grand ballroom, spacious meeting rooms, a private ultra lounge and a signature restaurant, REIN. It was originally designated as the focal point of Garden City – 7,000 acres of land 20 miles from New York City – by Alexander Turney Stewart to attract a famous and wealthy clientele from around the world. One of the most notable visitors, Charles Lindbergh, slept here in 1927 on the night before his trans-Atlantic flight. The hotel remains popular with today's high-flyers from the worlds of business, politics, sport and entertainment. For public information about The Garden City Hotel, call 516-747-3000; see www.gardencityhotel.com; or follow on <http://www.facebook.com/GardenCityHotel> and <http://twitter.com/GardenCityHotel>

ABOUT PREFERRED HOTELS & RESORTS (www.preferredhotels.com): Preferred Hotels & Resorts is the ultimate luxury collection, featuring more than 185 exceptional hotels and resorts in the most desirable locations around the world. A member of the Preferred Hotel Group family of brands, Preferred Hotels & Resorts celebrates the individuality of its properties and intuitively understands the preferences of its guests. It embraces award-winning Standards of Excellence™, an extensive quality assurance program that has been honored with the "Best Practices Champion Award" by Cornell University. For more than 40 years, the brand's legendary commitment to quality has ensured an unparalleled guest experience, from the very best amenities to superb service.

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