



FOR IMMEDIATE RELEASE

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Photo Attached

ISLAND HOTEL NEWPORT BEACH: SWEET EXPERIENCES FOR VALENTINES
Bubbly & Extra Sweet Package, Special Seasonal Spa Treatments, Cocoa Lounge Returns and Seductive Palm Terrace Valentine's Menu

NEWPORT BEACH, Calif. (Jan. 20, 2012) – What better place to whisper sweet nothings than at Island Hotel Newport Beach? And this Valentine's Day, the acclaimed AAA Five Diamond luxury hotel features a very sweet deal: a special package offering a bit of the bubbly, as well as a visit to the resort's oh-so popular Cocoa Lounge dessert buffet – offering an array of “to-die-for” chocolate delicacies – now open for a month of romance. In addition, Island Hotel will offer delicious spa treatments, as well as a special Valentine's Day menu developed by the resort's new executive chef David Man and served at Palm Terrace Restaurant & Lounge.

BUBBLY & EXTRA SWEET AT ISLAND HOTEL NEWPORT BEACH

Available February 10 & 11 and 17 & 18 (based on availability).

Pamper the one you love with a romance-filled package, including:

- One-night luxurious accommodations
- One visit to Cocoa Lounge for two for sweet indulgences (closed Sundays)
- Bottle of Veuve Cliquot Champagne
- Complimentary valet parking for one vehicle

Rate starting from \$265. All rates are exclusive of tax and gratuities; subject to availability. For reservations, please call, toll-free, 1-888-321-4752 or reserve online at www.theislandhotel.com.

SWEET SPA TREATMENTS AT ISLAND HOTEL

To book an appointment or arrange to give as a Valentine's Day gift, please call 949-759-0808.

New Peppermint Chocolate Scrub – Available During January & February

Start 2012 off by treating your skin to a luxurious cleansing, featuring an uplifting, stimulating exfoliation accomplished with a secret mixture of organic sugar scrub, cocoa, peppermint, and lemongrass and coconut-vanilla organic oil.

Price: \$90 for 30-minute Scrub; \$230 for Scrub followed by 60-minute massage (tax and gratuities not included).

Chocolate Indulgence Experience – Available During February

Be pampered by a 60-minute spa treatment at the award-winning Spa at Island Hotel, followed by a decadent sweet finale at Palm Terrace Restaurant's Cocoa Lounge. Choice of: *Swedish Massage, Deep Tissue Massage, Aromatherapy Massage, Pregnancy Massage, Deep Cleansing Facial, Gentlemen's Fact*

Therapy, Aromatherapy Facial, Honey Hibiscus Hydrating Facial, OC Facial Drench, or Organic Carrot Vitamin Facial.

Price: \$130.00, including Cocoa Lounge Dessert Buffet (tax and gratuities not included). These 60-minute spa treatments are normally \$140, so this is a sweet deal.

COCOA LOUNGE AT ISLAND HOTEL

When: Feb. 3-March 3; 6 to 10 p.m., closed Sundays & Mondays

What: Back by popular demand, Palm Terrace's Cocoa Lounge Dessert Buffet will be serving up chocolate decadence galore.

Why: Executive Pastry Chef Michael Owens will offer scrumptious creations that include *Banana Chocolate Mousse Cake, White Chocolate Strawberry Shortcake, Triple Chocolate Cupcakes, Double Chocolate Fudge S'mores, Manjari Obsession in Chocolate Cups*, plus lollipops, peanut caramels, port chocolates and coconut almond bars, and much more – served among displays of chocolate statues and chocolate velour.

Price: \$24 per person, tax and gratuities not included.

VALENTINE'S DINNER AT PALM TERRACE RESTAURANT

Fri., Feb. 10; Sat., Feb. 11; Tues., Feb. 14; Fri., Feb. 17; and Sat., Feb. 18 from 6 to 10 p.m.

New executive chef David Man and Palm Terrace's sous chef Roberto Hernandez have collaborated with pastry chef Michael Owens to create a luscious four-course Valentine's dinner for food lovers. \$95 per person, not including tax and gratuity. For reservations, please call 949-760-4920.

To Start

Chilled Seafood Tower with Tender Greens and Tarragon Dressing

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Goat Cheese and Ash Ravioli, Mushrooms, Parsley Root and Golden Sage Tea Froth

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Sous Vide Lobster with Mushroom Ricotta Gnocchi, Steamed Crones and
Lemon Grass Beurre Blanc

or

Seared New Zealand Lamb Loin with Braised Fennel Arugula-Mint Gelée and Caponata

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Cocoa Lounge For Both  
Endless Array of Chocolate Delights

**Where:** Island Hotel Newport Beach  
690 Newport Center Drive  
Newport Beach, CA 92660  
Toll Free: 866-554-4620  
Phone: 949-759-0808  
[www.IslandHotel.com](http://www.IslandHotel.com)

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