

HOTEL IRVINE

A LIFESTYLE HOTEL

Media Contact: Marguarite Clark Public Relations
Marguarite Clark (949) 295-2801 mc@mclarkpr.com

HOTEL IRVINE'S MOST FESTIVE HOLIDAY FEASTS AND EVENTS ARE ALMOST HERE

Thanksgiving and Christmas Celebrations in The Backyard, New Year's Uncorked at Red Bar and Lounge, The Morning-After Brunch at EATS Kitchen & Bar, Holiday Happy Hour, Holiday Mixology Classes, Seasonal Specialties at Marketplace and More

IRVINE, Calif. – For the holiday season Hotel Irvine continues to pull out all the stops indoors and outdoors and has planned SoCal style festivities galore to amuse and entertain family members, favorite buddies and workplace friends. The season's two major highlights, Hotel Irvine's flavorful and fun-packed Thanksgiving and Christmas feasts, will be held in the expansively wonderful The Backyard. For New Year's Eve there's a great party happening at New Year's Uncorked at Red Bar and Lounge followed by The Morning-After Brunch at EATS Kitchen & Bar. Holiday activities also include a special happy hour and holiday mixology classes, as well as celebratory Marketplace coffee drinks and desserts.

And, Hotel Irvine's always popular special daily and weekly attractions continue – Red Cup Mondays, Taco Tuesday, AYCE Mussels Wednesdays, Moscow Mule and Tapas Fridays, EATS brunches on Saturday and Sunday, daily Happy Hours and many other ways to enjoy all that this lively hotel offers.

Featured holiday events at Hotel Irvine:

Thanksgiving Feast in The Backyard

Thursday, November 22; seatings at 11 a.m. and 2 p.m.

Family and friends should bring their heartiest Thanksgiving appetites to Hotel Irvine's bounteous Thanksgiving feast served al fresco in The Backyard. A cornucopia of food stops includes AM favorites such as pancakes, French toast and quiche; Sea legs selections of poached shrimp, smoked salmon and ahi poke; a seafood cioppino; green thumb vegetables and salads; artisanal cheese; fairytale pumpkin bisque; carved and braised options like roasted free range turkey, Berkshire ham and beef short ribs bourguignon; sides; and favorite sweets featuring house made carrot cake, apple cranberry cobbler, pumpkin pie, candied apples and more. Bottomless bloody marys will be available for \$10, and bottomless mimosas are included in the purchase price, which also includes a kids buffet, solo guitarist entertainment, kids craft table with face painting and a balloon artist, photo booth, lawn games and a petting zoo. *\$75 per adult, \$35 per child ages five to 12. Pricing excludes tax and gratuities.*

Christmas Brunch in The Backyard

Tuesday, December 25; seatings at 11 a.m. and 2 p.m.

The Backyard offers yummy seasonal eatings for those near and dear at Hotel Irvine's Christmas Brunch. This spectacular holiday "moveable" feast features AM favorites including scrambled farm eggs, fresh cut fruit and berries and quiche Lorraine; sea legs station has mussels, ahi poke and more; the bouillabaisse is filled with mussels, scallops, shrimp and sea bass; green thumb offers jumbo asparagus, Chinese chicken salad and other fresh salads; artisanal cheese board; carved and braised selections are Berkshire ham with honey bourbon glaze, garlic salt-crusted prime rib of beef and roasted turkey with giblet gravy and cranberry sauce. Also, there will be sides such as mushroom risotto, mashed potatoes and butternut squash. There's a kids buffet, and sweets for all tempt with a Christmas yule log, Christmas cookies, cinnamon apple pie and flourless chocolate cakes. Bottomless bloody marys will be available for \$10, and bottomless mimosas are included in the purchase price. And, there will be pictures with Santa, live music, kids craft table with face painting and a balloon artist, photo booth and lawn games.

\$75 per adult, \$35 per child ages five to 12. Pricing excludes tax and gratuities.

New Year's Uncorked at Red Bar and Lounge

Monday, December 31, from 9 p.m. to 2 a.m.

At Hotel Irvine's Red Bar and Lounge, there will be a joyous ringing of 2019 with a lavish New Year's Eve party highlighted by champagne and cocktails, party favors, the festive sounds of a local DJ, and booths available with bottle service for up to 10 guests.

\$65 cover charge. Advanced ticket purchase suggested. Reserved seating not permitted.

The Morning-After Brunch at EATS Kitchen & Bar

Tuesday, January 1, 2019, from 11 a.m. to 2 p.m.

A great way to start the New Year off right with camaraderie and hearty nourishment. Guests will enjoy deliciousness from EATS Brunch menu and a selection of specialty New Year's Day brunch offerings.

Additional seasonal offerings:

Holiday Happy Hour at Red Bar & Lounge

Daily in December from 3 to 7 p.m.

During these very happy holiday hours, Red Bar & Lounge will feature a Holiday Happy Hour Menu with specialty cocktails such as *Pomegranate Margarita* and bites such as *Truffle Mac & Cheese*, *Baby Scallops* and *Ahi Poke*, along with holiday décor.

Holiday Mixology Classes

Saturdays December 1, 8, 15 from 6:30 to 8 p.m.

They'll be shaking up a good time at Red Bar and Lounge this season. On select Saturdays in December, guests are invited to shake, mix and muddle customized holiday cocktails during interactive mixology classes. Cheers!

\$45 per person, excluding tax and gratuities. Advanced reservations required. Class limited to 12 guests.

Marketplace Seasonal Offerings

Daily in November, the hotel's Marketplace will have specials, including fall-inspired drinks and desserts such as Pumpkin Spice Latte, Salted Caramel Mocha Frapp, Maple Pecan Latte, pumpkin bread and more. Daily from November 23 to December 25, a Holiday Candy Station at Marketplace will invite guests to fill up their own candy bag and purchase by weight. During the same holiday time, S'mores To Go happens when guests purchase a S'mores kit for \$10 and bring it to EATS patio to roast their sweets over the fireplace.

On-going weekly activities (all pricing excludes tax and gratuity):

NFL Sunday Football at Red Bar and Lounge

Sundays at 10 a.m. through February 3

Football fans will want to score the best seats in the house where they'll never miss a play on the massive 10-foot TV with split-screen technology. They can watch up to six games at once plus track all the action on NFL Red Zone. Red Bar is serving up a menu of game day favorites along with \$4 bottled beers, \$10 bottomless mimosas and \$14 bloody marys.

Red Bar and Lounge Offers Red Cup Mondays

Monday nights starting at 5 p.m.

This is a great way to watch Monday Night Football! The red-hot deal happens when guests purchase a collectible Red Cup on Monday nights. Then they get to enjoy \$5 draft beer refills all night long.

Taco Tuesday

Tuesdays from 5 to 8 p.m.

2 for \$6 tacos at two different restaurants. That's not double talk – that's double tacos every Tuesday at both EATS Kitchen & Bar and Red Bar and Lounge. There's a different featured taco to try each week, and it can be paired with crafted \$5 margaritas. It's almost 2 much fun.

AYCE Mussel Wednesdays

Wednesdays from 5 p.m.

Every Wednesday at EATS Kitchen & Bar, mussel lovers can have as many of these mollusks as they want for just \$12. They can choose from White Wine Garlic Cream and Spicy Tomato Broth, and the deliciousness can keep coming all night long. Comes with a side of French fries.

Chili & Brews at Red Bar and Lounge

Wednesdays from 3 p.m. to close

This is a satisfying way to get over a mid-week hump. At Red Bar and Lounge, every Wednesday afternoon they are serving \$5 chili dogs and \$5 16 oz draft beers on tap.

Moscow Mule Fridays at Red Bar and Lounge

Fridays from 3 p.m. to close

For only \$6 all Friday night, Moscow mule lovers can choose from three signature mules bursting with fall flavors at Red Bar and Lounge: *Honey Mule* (bourbon whiskey, house-made ginger beer, honey, orange preserve, lemon), *Cranberry Apple Mule* (vodka, farmers market

apple, fresh cranberry, house-made ginger beer, lemon) and *Cucumber Blueberry Mule* (vodka, cucumber, blueberries, mint, fresh cranberry, house-made ginger beer, lemon).

Tapas Fridays at EATS Kitchen & Bar

Fridays from 5 to 9 p.m.

Chef Jeff Moore invites tapas fans to mix and match his specialty small plates and tapas or try them all. There will be *grilled lamb chop, marinated mussels, grilled calamari, mini paella* and *baby scallops*, priced between \$6 and \$10 each. Making the evening more pleasurable and authentic, a Spanish guitarist will play music out by the fire pit on the EATS patio.

Good EATS Brunch

Saturdays and Sundays from 10 a.m. to 2 p.m.

What's better than Sunday brunch? Saturday brunch, too, which is why EATS Kitchen & Bar has everyone covered on both days. On the menu, brunchers can chow down on breakfast favorites while sipping \$14 bloody marys or indulging at the new \$10 bottomless mimosa bar.

Ongoing daily offerings (all pricing excludes tax and gratuity):

Top of the Barrel at Red Bar and Lounge

Available daily

This is the time for guests to transport their taste buds back to the days of flappers, speakeasies and moonshine. Top of the Barrel features classic, handcrafted cocktails batched in-house and barrel aged using traditional methods. Smooth and consistent are Red Bar's Old Fashioned: Rebel Yell Bourbon with sugar, bitters and orange; Smoked Maple Old Fashioned: Buffalo Trace Bourbon Whiskey, smoked maple, bitters, orange and water; and Apple Pie Old Fashioned: Sazerac Rye Whiskey, apple liqueur, nutmeg, cinnamon, ginger, bitters and orange. And there are Negronis and Manhattans also, tasting just like they did in the good ol' days.

Priced at \$13 each.

Happy Hour at EATS Kitchen & Bar

Daily from 5 to 7 p.m.

This happy time brings bites starting at \$4, \$4 draft beers, \$5 craft cocktails, \$6 wines and a whole lot of fun.

Bar seating only; no reservations.

Where: Hotel Irvine
17900 Jamboree Rd.
Irvine, CA 92614
For hotel: 888-230-4452
For EATS Kitchen & Bar: 949-225-6780
For Red Bar and Lounge: 949-225-6757
www.HotelIrvine.com

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