



******* MEDIA ADVISORY/PHOTO OPPS *******

INTERCONTINENTAL BOSTON'S URBAN BEEKEEPER/SOUS CHEF TO HARVEST HONEY FROM HOTEL ROOF DECK APIARY

100 lbs of Honey Expected in Hotel's First Official Honey Harvest from Boston's First Hotel Apiary

WHAT: InterContinental Boston's Sous Chef, Cyrille Couet, the hotel's Urban Beekeeper and bee expert Zainal Khan will be harvesting the hotel's honey from its 5th floor roof deck apiary. This is the first official honey harvest and up to 100 lbs of honey is anticipated to be collected!

Currently, there are approx. 100,000 bees in InterContinental Boston's apiary consisting of three bee hives. In June 2010, InterContinental Boston launched Boston's first (and at that time, only) hotel rooftop apiary with 10,000 bees and by September 2010 the apiary grew to more than 40,000 bees. No honey harvest was conducted last year as not enough extra honey was produced to insure the bees made it through the winter. In April 2011, two additional beehives were added to the apiary and since then, a large amount of honey has been produced. The bees have been hard at work pollinating the flora of an approximate 4-5 mile radius of the hotel which includes Boston's expansive 21-acre green space, the Rose Kennedy Greenway, Boston Common and InterContinental Boston's own waterfront floral and herb gardens.

The honey will be incorporated into dishes at Miel "Brasserie Provencale," the Provence-inspired brasserie located on the ground level of the hotel overlooking Boston's Fort Point Channel (Miel means 'honey' in French). In addition, honey will be infused into new cocktails in both RumBa and Sushi-Teq in addition to spa treatments (apitherapy) at SPA InterContinental, the hotel's 6,600 sq. ft. spa and health club. And, during National Honey Month, on **Tues., September 20, 2011, Miel will offer a special 'Honey Harvest Dinner'** - a 3-course dinner with each course infused with the hotel's own honey - \$75/person (includes cocktail reception and wine pairing). Limited seating available - 6:30 p.m. cocktail reception with a tutorial on bees, urban bee keeping and an overview on honey and dinner at 7 p.m. A honey tasting will also be included in the dinner. Reservations can be made by calling 617.217.5151.

WHEN: **Thurs., August 4, 2011**

1:00 – 1:45 p.m. - Bee Hive Frames Removed from 5th floor Roof deck Apiary at InterContinental Boston.

2:00 – 4:30 p.m. - Honey Extracted in Hotel Kitchen. Honey Tasting Available!

Please contact Stephanie Loeber (contact info below) to coordinate photo and interview opportunities.

WHERE: InterContinental Boston
510 Atlantic Ave.
Boston, MA 02210

**ABOUT THE
HOTEL:**

InterContinental Boston is located on Boston's historic waterfront on the site where the Boston Tea Party took place, at the base of the city's financial district and just minutes from Logan International Airport. This AAA Four Diamond luxury 424-room hotel is the first InterContinental hotel in Boston (and New England) and offers SPA InterContinental, a 6,600 sq. ft. spa and health club with indoor pool, *Miel "Brasserie Provençale,"* a Provence-inspired brasserie; *Sushi-Teq*, a sushi and tequila bar and *RumBa*, a rum and champagne bar, named among the "Top 100 Bars in the US" in *Food & Wine's* Cocktails '09 and among the 'Best Hotel Bars 2010' by *Boston Magazine*. The hotel also offers 32,000 sq. ft. of meeting/function space overlooking the Fort Point Channel, including the largest ballroom in downtown Boston. InterContinental Boston was voted in 2010 by *Yankee* magazine as "Best Room with a View"; named among the "2008 Best Business Hotels" in the world by *Fortune* and *Wallpaper* magazines; voted Best of Boston 2007 as "Best New Hotel" by *Boston Magazine* and named one of ten "Best New Business Hotels of 2006" by *Forbes.com*

**MEDIA
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