



## FOR IMMEDIATE RELEASE

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## INTERCONTINENTAL BOSTON CELEBRATES HALLOWEEN WITH 'THE CAPTAIN' OFFERING VALUE AND SOPHISTICATED FUN *'Shipwreck' Package From \$231 with Add-On Option of \$199/Night*

BOSTON - (October 6, 2008) – Ahoy Matey! This Halloween, InterContinental Boston and RumBa, InterContinental Boston's popular rum and champagne bar, is capturing the spirit of Halloween in style and with value. RumBa is teaming up with Captain Morgan to celebrate the most bewitching night of the year with a Halloween party full of tricks and treats the eve of Oct. 31, 2008. And, the hotel is celebrating its second (2) Halloween (Oct. 31) by offering guests incredible value with a special "Shipwreck" Halloween package from only \$231.00 with the option to add-on the Saturday and Sunday following Halloween for only \$199.00 per night.

### 'Shipwreck' Halloween Package

For late-night revelers, InterContinental Boston is offering a place to maroon themselves at an incredible value and in style on Halloween night. In celebrating InterContinental Boston's second (2) year open during Halloween (Oct. 31), the special starting rate is \$231.00 with an option to extend through Halloween weekend for a super discount of \$199.00 per night. The package includes:

- Deluxe accommodations for two at InterContinental Boston overlooking Boston's historic waterfront
- In-room amenity including sample portions of select Captain Morgan rums and Stirrings Blood Orange Mixer along with recipe cards to create the ultimate rum drinks at home, pumpkin pie truffles, RumBa's popular bar nuts, and candy corns.
- A key providing access to a private rum tasting for two of Captain Morgan's new 100 Proof Rum, Captain Morgan Private Stock rum and Ron Zacapa Centenario, a Guatemalan rum aged for 23 years 8,000 ft above sea level! This private rum tasting will be available anytime between 11:00 a.m. and 4:00 p.m. on Sat., Nov. 1, 2008.
- Overnight parking
- Late check-out of 2:31 p.m.

**Price:** Package starts at \$231.00\*

**Valid:** October 31, 2008\*

**Booking:** To book, call the InterContinental Boston directly at 877-747-BOSTON and mention 'Shipwreck'.

**\*VALUE NOTE:** For guests who book the 'Shipwreck' Halloween package, they are eligible for to book at a super-discounted rate of \$199 **valid only** for Saturday, Nov. 1 and/or Sunday, Nov. 2, 2008. **Guests must book the Oct. 31<sup>st</sup> Shipwreck Halloween package to be eligible for this offer.**

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*Terms and Conditions: The 'Shipwreck' package is based on double occupancy, subject to availability and will be available on the night of October 31, 2008. The "Shipwreck" package must be booked by Thurs., Oct. 30, 2008. The special rate of \$199.00 for Sat., Nov 1 and Sun. Nov. 2, 2008 is based on double occupancy, subject to availability and contingent on booking the 'Shipwreck' Halloween package.*

### **RumBa Captain Morgan Halloween Party**

In teaming up with Captain Morgan rums, RumBa's Halloween festivities pay tribute to the legends and lore of the historic rum trade period that took place in Boston in the 17<sup>th</sup> and 18<sup>th</sup> centuries. RumBa's Halloween party, which will run from 9 p.m. - 1 a.m. on Fri., Oct. 31, 2008, has no cover charge and reservations are not required. The evening will feature RumBa's new rum-inspired fall/winter drink menu along with rum-caramel candy apples, hot apple cider and a complimentary selection of sweets at 11 p.m. Reggae music will permeate RumBa. Patrons are encouraged to dress in their best pirate attire as Captain Morgan himself will be there awarding "to die for" prizes to the best dressed pirates including:

- 1st Place:* Overnight Stay at InterContinental Boston
- 2nd Place:* Dinner for Two (2) in Miel "Brasserie Provençale"
- 3rd Place:* \$100 Gift Certificate to Sushi-Teq
- Runner Up:* SPA InterContinental Treatment

To purchase access to RumBa's private Champagne Lounge, for only \$35 guests receive a VIP key. The key will allow guests to step inside the clandestine quarter for complimentary tastings of Captain Morgan's Private Stock Rum, a preview of Captain Morgan's 100 Proof Rum launch, a complimentary Halloween champagne cocktail toast at midnight, sweet and seasonal RumBa treats such as Pumpkin Crème Brûlée, Mini Candy Apples and a selection of RumBa appetizers. **Reservations are required for the VIP Champagne Lounge. To reserve, contact Wayne Duprey or Christina Altieri at RumBa at 617.217.5148.**

### **About the InterContinental Boston**

InterContinental Boston, which opened in November 2006, is located on Boston's historic waterfront in the heart of the city's financial district and just ten 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, signature restaurant – Miel "Brasserie Provençale," a Provence-inspired brasserie; Sushi-Teq, a sushi and tequila bar with salsa dancing and RumBa, a rum and champagne bar. The hotel also offers 32,000 sq. ft. of meeting/function space, including the largest ballroom in downtown Boston. InterContinental Boston has been named one of ten "Best New Business Hotels of 2006" by *Forbes.com*, voted Best of Boston 2007 as "Best New Hotel" by *Boston Magazine* and was voted among the "2008 Best Business Hotels" in the world by *Fortune* and *Wallpaper* magazines. For more information on the hotel, visit [www.intercontinentalboston.com](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON.

**Editors Note:** Please note that the correct reference to the hotel is **InterContinental Boston**. Hi-res images are available.

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