



## FOR IMMEDIATE RELEASE

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## INTERCONTINENTAL BOSTON ADDS TWO NEW BEEHIVES TO BOSTON'S FIRST HOTEL APIARY - TO GROW TO 120,000 BEES

*SPA InterContinental Honey Treatments, New Spring/Summer Honey Cocktails & Miel "Brasserie Provençale" Adds New Honey Dishes and Honey Harvest Dinner on Sept. 20, 2011 (National Honey Month)*

**BOSTON** - (May 9, 2011) – It's the 'Bee's Knees' at the InterContinental Boston. On April 30, 2011, the fifth-floor roof deck at the InterContinental Boston, a luxury AAA Four-Diamond hotel located on Boston's waterfront, was abuzz as **two new beehives have been added to Boston's first hotel apiary**. The InterContinental Boston is only one of two hotels within the InterContinental Hotels & Resorts brand worldwide with an on-property apiary (the other is the InterContinental Melbourne The Rialto in Australia). This July and September (National Honey Month), the InterContinental Boston will be harvesting its honey which will be used throughout the hotel. SPA InterContinental, the hotel's 6,600 sq. ft. spa and health club, will use honey in select treatments, new spring/summer cocktails will incorporate the sweet stuff and Miel "Brasserie Provençale", a Provence-inspired brasserie (Miel means 'honey' in French) will be offering new honey-infused menu items in addition to a three-course "Honey Harvest Dinner" (\$75 per person including wine pairing) on Tues., Sept. 20, 2011.

InterContinental Boston has been working with a local bee expert to set-up the beehives and train InterContinental Boston's **Sous Chef, Cyrille Couet, the hotel's Urban Bee Keeper**, on bee keeping. In late spring 2010, InterContinental Boston introduced the first 10,000 honey bees to Boston's first hotel apiary. The colony grew to 40,000+ by September 2010. The bees survived Boston's harsh 2010/2011 winter and on April 30, 2011, two additional beehives of 10,000 bees each have been added to the apiary. Throughout the season, the bees will be 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, upon which the InterContinental Boston sits and InterContinental Boston's own waterfront floral and herb gardens. Once home – and they always return – the bees produce honey. **By late summer/early fall 2011, the colony will grow to an estimated 120,000+ bees**, the fruits of whose labor is slated to be harvested in July and in September. It is anticipated that more than **180 pounds of honey will be harvested** over this season! For guests to glimpse the honey bees in action, in Miel "Brasserie Provençale" is a 24/7 "**Bee T.V.**" which showcases a live camera feed from the apiary.

"We have been an active member of Pollinator Partnership, a national non-profit organization working to protect the health of native pollinating animals vital to our North American ecosystems and agriculture and bees are an important element in the sustainability of nature," says Tim Kirwan, General Manager at InterContinental Boston. "We are proud to do our part in helping to nurture our local environment in addition to helping the plight of the bees. Not to mention, our chefs' creative juices are flowing as they develop new dishes and drinks using our home-grown honey and our spa director has cleverly incorporated honey into two therapeutic treatments at our spa."

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### **Fit for a Queen Bee - SPA InterContinental's Apitherapy Treatments**

SPA InterContinental offers two organic treatments that incorporate honey. Currently culinary honey from Miel's kitchen is being used, but after the July and September harvests, the hotel's own sweet stuff will be incorporated. Treatments with honey are known as 'apitherapy.' Honey has been used for hundreds of years not only as a natural sweetener but also as therapeutic agent. Research has shown that honey is a natural humectan (having the ability to bind water), hence aiding the skin in retaining its moisture.

***La Peau au Miel*** (translated as "skin of honey" in French) (80 minutes - \$150) – Pure olive oil and sugar are combined to exfoliate the skin and energize circulation. This brisk scrub helps to polish and soften the skin. A layer of warmed honey is brushed over the body which is then wrapped to penetrate the active elements of Mother Nature's sweetener. After a quick rinse, skin feels noticeably smoother and exudes a healthy glow. The treatment concludes with an application of olive oil-infused body cream to seal in the benefits plus an extra kick of hydration.

***Barefoot en Provence*** - (25 minutes - \$60) – This organic foot treatment begins with a Fleur de Sel ("flower of salt" in French) salt scrub to polish, soften and improve blood circulation in the feet. Next, a pure honey mask is applied which is used for its cleansing and hydrating benefits. The feet are then placed in a lavender crystal mud foot soak. Lavender to soothe away stresses and strains. After the feet have been softened and re-energized, the treatment concludes with a lavender moisturizer that is worked into the feet to protect and ensure that the hydrating benefits last all day.

### **New Honey Cocktails – Miel "Brasserie Provençale", RumBa and Sushi-Teq**

Honey has also find its way into new 2011 spring/summer cocktails at InterContinental Boston and each of the three outlets sweetens its offerings with a special cocktail that features house-made syrup crafted from the hotel's own honey. **L'Orange Miel**, the new cocktail in Miel "Brasserie Provençale", consists of Pierre Ferrand 1er Cru Cognac, Grand Marnier, fresh clementines and honey syrup. RumBa, the hotel's popular and award-winning rum and champagne bar, features a **Honey Ginger Caipirinha** with Leblon Cachaça, Domain de Canton Ginger Liqueur, fresh limes, ginger and honey syrup; and Sushi-Teq, specializing in sushi and more than 100 tequilas, launches a tweak to a margarita with **Lights Out Over Boston** with Milagro Silver Blanco Tequila, fresh lemons and honey syrup.

### **New Honey Dishes for Miel "Brasserie Provençale" 2011 Spring/Summer Menus**

Miel "Brasserie Provençale" specializes in the organic wonders of Provence highlighting the area's indigenous products such as aromatic herbs, lavender, olive oil, and of course, honey. This May, Miel launches new 2011 spring/summer dishes that incorporate the sweet treat such as:

***Honey Roasted Wild Salmon***

*Honey Raisins, Pine Nuts, Capers & Mustard-Olive Oil Dressed Fingerlings with Orange Chutney*

***Pan Seared George Bank Scallops***

*Honey, Pamplemousse, Basil Pistou, Balsamic Fig Reduction with Chickpea Purée*

***Rosemary Honey Roasted Chicken, Pommes Frites***

*Half-Roasted Chicken with Tomatoes, Confit Onion, Baby Spinach and Vegetables*

***Honeyed Goat Cheese Tart with Pistachio Crust***

***Honey Pear and Peach Tarte Tatin with Lavender Ice-Cream***

### **'Honey Harvest Dinner' in September, National Honey Month**

On **Tues., Sept. 20, 2011**, Miel will feature a special three-course **"Honey Harvest Dinner"** with wine pairing and will highlight Miel's Provençal cuisine with each course infused with the hotel's own honey and seasonal ingredients. In addition, tasting the raw floral honey from InterContinental Boston's apiary will also be part of the evening's experience. The reception begins at 6:30 p.m. with a short tutorial on bees, bee keeping and overview of honey followed by dinner at 7 p.m. **The cost is \$75 per person (including wine pairing)**. Reservations are required and can be made by calling 617-217-5151 (limited seating is available).

While not ready to sell the hotel's own honey yet, Miel does sell an array of artisanal honey made in France and throughout the US. Local honey comes from Boston Honey Co. in Holliston, Mass. A variety of French honey flavors such as orange blossom and chestnut are made by Michaud Ours Burn that stem from Provence and the Pyrenees and other honey is also offered for sale from Savannah, GA (The Savannah Bee Company). Prices range from \$7 - 29 per jar.

### **About SPA InterContinental**

SPA InterContinental is InterContinental Hotels and Resorts' exclusive spa brand. SPA InterContinental is a full-service 6,600 sq. ft spa and health club offering a diverse menu of massages, facials and body treatments, manicures and pedicures, cardio and strength training equipment and a 45-foot indoor heated pool. Located on the second floor of the InterContinental Boston, this luxurious facility overlooks Boston's Rose Kennedy Greenway, Boston's newest 21-acres of green space. For more information on SPA InterContinental or to book treatments, please contact SPA InterContinental at 617-217-5090.

### **About Miel "Brasserie Provençale"**

Miel "Brasserie Provençale" is a AAA Four Diamond-rated restaurant located in the InterContinental Boston at 510 Atlantic Ave. Miel celebrates the organic wonders of Provence highlighting the area's indigenous products such as its aromatic herbs (de Provence), lavender, honey and olive oil. Nearly all dishes at Miel are created with heart-healthy olive oils. Miel also offers Boston's largest selection of rosé wines, and seasonal outdoor waterfront seating overlooking Boston's glistening waterfront. Miel "Brasserie Provençale" is also easily accessed via Boston's Harborwalk, a network of walkways along the waterfront, in addition to InterContinental Boston's private dock that is serviced by City Water Taxi. For reservations, contact 617-217-5151 or [www.opentable.com](http://www.opentable.com).

### **About the InterContinental Boston**

InterContinental Boston, the flagship hotel for InterContinental Hotels & Resorts, 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*. For more information on the hotel, visit [www.intercontinentalboston.com](http://www.intercontinentalboston.com) and for reservations call 877-747-BOSTON.

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