

# Vintage's View

The Executive Hotel Vintage Park is very proud to announce that it has been recognized as the "Brand Champion" at this year's annual conference of Executive Hotels and Resorts in Edmonton. This award is given to the Hotel that continuously provides its customers with outstanding service, and emulates the Brand Standards. The award is the highest achievement awarded by the Chain and is given to only one hotel a year. The award was given to Jared Sissons, General Manager of the Executive Hotel Vintage Park and he remarked that this achievement was due to the caring and heart felt attitude of his staff in making every guests stay memorable.



## La Vallée Restaurant Winter Specials:

La Vallée Restaurant has opened its patio for summer and welcomes you with the following specials:

### **Appetizer Tuesdays**

Complimentary appetizers from 5PM – 6PM

### **Martini Thursdays**

All martinis are on special at \$2 off

### **All Week Long**

Three-course dinner for only \$29.95  
BC Salmon or Nicola Valley Steak

### **Wine Tasting**

Monday to Saturday from 5PM – 6PM



## WINE BUYS:

Want to take a bottle or two home?

**Marquis Wine Cellars** has a stellar selection of BC's best bottles. Ask for resident BC wine guru, David. Open 11 AM – 9 PM daily. 1034 Davie Street.

**Taylorwood Wines** sells only BC wines at winery-direct prices. Ask for a taste - there's usually something open. Open 10 AM – 9 PM daily. 1185 Mainland Street.



**Above:** Join us on the La Vallée Restaurant Located on the Second Shot and try on of our Holiday Deserts

## JUST THE FACTS:

A quick look at the BC wine industry. 160 BC Wineries

Join us at La Vallée Restaurant for our \$29 three course dinner menu. Available every night 5 PM – 10 PM.

**STARTER**

**West Coast Soup**

BC Hot House Tomato – Avocado  
Buttermilk Soup

- or -

**Executive Berry Salad**

Mixed Greens, Peppered  
Strawberries, Mandarin Oranges  
Berry Dressing

**ENTRÉE**

**Broiled Marinated Nicola  
Valley 8oz NY Steak**

Seasonal Vegetables,  
Potato Gratin,  
Peppercorn Café Au Lait Sauce  
Add \$3.00

- or -

**Wild BC Salmon**

Abbotsford Whipped Chive Potato,  
Local Tomato, Tarragon Chutney

- or -

**Lavender Honey Glazed  
Fraser Valley Chicken Breast**

Wilted Local Spinach,  
Potato Gratin,  
Caramelized Shallot Jus

**DESSERT**

**Lemon Cheesecake**

Blackberry Coulis

- or -

**Dark and White  
Chocolate Terrine**

Tart Raspberry Sauce,  
Hazelnut Wafer

**Executive Hotel Vintage Park western wine theme works**

**By Steven Isherwood  
Publisher**



VANCOUVER—The Executive Hotel Vintage Park is proving that a hotel restaurant can augment the brand, offer something distinctive, and add to the bottom line. The 75 seat La Vallée (plus 25 seat patio) offers wine country cuisine marrying contemporary flavours with French cuisine.

The restaurant's menu, created by corporate chef Boban Kovachevich, concentrates on the western wine regions led by Napa, Columbia and Okanagan valleys. The hotel has partnered with 54 wineries in the Pacific Northwest. Carrying the theme further, every day there are complimentary wine tastings for guests, between 5 and 6 pm. They are often themed, and sometimes led by the hotel's winery partners. The wine tastings also move throughout the hotel, from the lounge to the lobby, to the 9th floor patio deck.

"The re-branding of the property with the wine theme was the next step in terms of evolution," suggests general manager Jared Sissons of the Executive Hotel Vintage Park. Many of the rooms are named after wineries, such as Hester Creek, Sawtooth, Alder Ridge, or Red Rooster.

"We favour BC Wines in particular, stocking our normal rooms and suites with BC wines in the mini bars," he says.

Surrounded by leading Vancouver restaurants like C, Kettle of Fish, and Umberto Ristorante, La Vallée offers an alternative, particularly when it presents wine maker dinners. New this year will be flights of wines paired with dinner menu options.

The restaurant is well positioned for success with a comfortable romantic and elegant look.

With food and beverage approaching 30 per cent of hotel revenues, and sales up 12 per cent over the previous year, Sissons suggests the property is well poised for strong growth.

