news release

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CELEBRATE WITH MANDARIN ORIENTAL, GUANGZHOU

Hong Kong, 25 November 2013 – Mandarin Oriental, Guangzhou is delighted to introduce Festive Celebrations Package, designed to allow guests to enjoy the festive season in grand style. Guests can experience the best of the city and the hotel, including accommodation in a luxurious 120 sqm Club Premier Suite, a private viewing at Cartier, a delightful high tea at The Taikoo Lounge and an indulgent Oriental Essence treatment in the hotel's luxurious award-winning Spa which was recently voted 'Best New Spa of the Year' by AsiaSpa.

With rates from **CNY 4,100*** and valid until **28 February 2014**, the <u>Festive Celebrations</u> Package includes:

- Upgrade from a <u>Club Executive Suite</u> to a <u>Club Premier Suite</u>
- Return transfers and VIP private viewing appointment at Cartier
- A 60-minute Oriental Essence Massage at <u>The Spa</u> for two persons
- One Mandarin Oriental English Chocolate High Tea for two persons at The Taikoo Lounge
- Access to The Oriental Club Lounge with complimentary daily breakfast, all-day refreshment, evening cocktails and hors d'oeuvres
- Complimentary wired and wireless Internet access
- Private check in and check out
- Complimentary local calls
- 20% discount on hotel limousine services

Reservations can be made through Mandarin Oriental Hotel Group's on-line reservations service at www.mandarinoriental.com or by contacting the Group's worldwide sales and reservation offices, or by calling Mandarin Oriental, Guangzhou directly on + 86 20 3808 8880 or e-mailing mohg.com



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About Mandarin Oriental, Guangzhou

Located next to TaiKoo Hui Shopping Centre, each of the hotel's <u>233 spacious guestrooms</u>, <u>30 suites</u> and 24 serviced apartments reflect the Group's distinctive elegance and style. Diverse dining choices include <u>Jiang by Chef Fei</u>, one of China's most notable chefs known for his creative flair; a classic grill restaurant, <u>Ebony</u>; <u>The Taikoo Lounge</u>; <u>The Mandarin Cake Shop</u> and <u>The Loft</u>. <u>The Spa at Mandarin Oriental</u>, <u>Guangzhou</u> offers city dwellers and visitors a rare opportunity for peace and tranquillity with nine private treatment rooms. Top-tier <u>meetings</u> and <u>function facilities</u> are spacious and equipped with the latest technology, and the hotel's expansive 750 square metre ballroom is set to become the city's premier celebration and events destination.

About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. The Group has grown from a well-respected Asian hotel company into a global brand and now operates, or has under development, 45 hotels representing over 11,000 rooms in 26 countries, with 20 hotels in Asia, 11 in The Americas and 14 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 13 Residences at Mandarin Oriental connected to its properties.

Photography of Mandarin Oriental is available to download in the <u>Photo Library</u> of our <u>Media</u> section, at <u>www.mandarinoriental.com</u>.

Visit <u>Destination MO</u> (http://www.mandarinoriental.com/destination-mo/), the online version of <u>Mandarin Oriental Hotel Group</u>'s bespoke publication, MO. News about our award-winning hotels, the best dining experiences, spa treatments, travel retreats and interviews with the Group's celebrity fans is now just a click away. Further information is also available on our <u>Social Media</u> channels.



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