

# news release

Mandarin Oriental Hotel Group Limited  
281 Gloucester Road, Causeway Bay, Hong Kong  
Telephone +852 2895 9288 Facsimile +852 2837 3500  
www.mandarinoriental.com



## **EASTER EXPERIENCES AT MANDARIN ORIENTAL, BOSTON**

**Hong Kong, 12 March 2018** – Spring has sprung at Five-Star [Mandarin Oriental, Boston](#) and in celebration, the hotel invites families and friends to enjoy a festive selection of Easter holiday happenings including an “eggs-travagant” egg decorating workshop, Blossom Champagne Tea and an Easter Buffet Brunch at Bar Boulud. To make the most of these springtime treats, guests can also book the *Luxury Breaks* accommodation package which includes a daily service credit.

On Saturday, March 31, 2018, Mandarin Oriental, Boston invites guests to join Pastry Chef Robert Differ for an intimate and festive 1 hour and 30 minute [egg decorating workshop](#). A class suited for the entire family, adults can enjoy a complimentary glass of sparkling prosecco, while kids sip a rich cup of homemade hot cocoa. Participants will work with a variety of mediums as Chef Differ showcases the techniques required for crafting and decorating these elaborate Easter confections (*includes: fondant bows, modeling chocolate, edible garnishes, cutouts, gold paint detailing*). Prior to taking home to share with friends and family, each student will have the choice of a 16 inch hollow white or dark chocolate egg, which will serve as the confectionary canvas (USD 88). A kid’s option of three smaller milk chocolate eggs with a traditional basket is also available (USD 58). Class begins at 11 A.M.; reservations can be made on [Eventbrite.com](#).

Timelessly elegant and classically refined, the hotel’s spring-inspired [Blossom Champagne Tea](#) takes place April 1 to May 31, 2018. Featuring *The Classic* (USD 58) and *The Back Bay* (USD 68), which is an enhanced version of The Classic menu, each experience begins with a sparkling rosé toast, followed by an aromatic presentation of five natural, loose leaf bespoke tea blends accompanied by a three-tiered pedestal adorned with an assortment of warm house-made seasonal scones (served with a Devonshire cream, strawberry preserves and a zesty lemon curd), delicate finger sandwiches (Waldorf chicken salad, deviled egg salad, smoked salmon with dill cream and a honeyed-apricot & goat cheese) and a selection of blooming cake-pops and floral-inspired pastries created by Pastry Chef Robert Differ.

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Page 2

Blossom Champagne Tea is served Wednesday to Sunday from 2 to 5 P.M. Reservations are recommended and can be made by contacting +1 (857) 400 2062 or [mobos-lobbylounge@mohg.com](mailto:mobos-lobbylounge@mohg.com). The Lobby Lounge is available for private parties, showers and birthdays and is open to entertain 25 seated guests or a reception for up to 50.

[Bar Boulud](#) invites families to celebrate Easter with a bountiful buffet brunch featuring traditional holiday classics and French bistro favorites. Menu items include dishes such as: *fresh seasonal salads, signature charcuterie, a New England raw bar, farm-fresh eggs, roasted leg of lamb, Atlantic salmon and a house-made spring risotto*. A display of homemade culinary confections and a visit table-side from the Easter Bunny completes this festive family experience. Easter brunch is available from 11:30 A.M. to 4 P.M. and is priced at USD 98 per adult (USD 48 for children) with the option to add a wine pairing for USD 50. In addition, an a la carte breakfast menu will be served from 7 to 10:30 A.M. and a select dinner menu will be featured from 5 to 10 P.M. Reservations are recommended and can be made [online](#) or by calling +1 (617) 535 8800.

Guests booking the hotel's [Luxury Breaks](#) accommodation package will enjoy a daily dining or spa service credit of USD 50 per day, or USD 100 when reserving a suite. This offer is available through April 8, 2018 and requires a minimum two-night stay.

Reservations can be made by emailing [mobos-reservations@mohg.com](mailto:mobos-reservations@mohg.com) or calling +1 (617) 535 8880. Rooms are subject to availability and terms & conditions apply.

### **About Mandarin Oriental, Boston**

An intimately luxurious hotel, [Mandarin Oriental, Boston](#) combines classic New England elegance with refined Oriental touches to create one of the most distinctive hospitality experiences in the region. Awarded both Forbes Five-Stars and AAA Five-Diamonds, Mandarin Oriental, Boston features 148 of the city's most spacious guestrooms and suites,

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Page 3

exquisite meeting and event facilities and legendary personalized service. Hotel amenities include Massachusetts' only holistic [Five-Star awarded spa](#), a state-of-the-art fitness center and our signature restaurant [Bar Boulud](#), a French-inspired bistro and wine bar from internationally acclaimed chef Daniel Boulud. A short 15-minute drive from Logan International Airport, Mandarin Oriental, Boston connects guests to the city's finest shopping, cultural venues and business institutions from its prime location in the heart of Boston's chic Back Bay on Boylston Street.

#### **About Mandarin Oriental Hotel Group**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com). Further information is also available on our [Social Media](#) channels.

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For further information, please contact:

#### [Corporate Office](#)

Abbey Naylor ([anaylor@mohg.com](mailto:anaylor@mohg.com))  
Regional Director of Marketing and  
Communications, The Americas  
Tel: +1 (212) 830 9383

#### [Mandarin Oriental, Boston](#)

Sara Flight ([sflight@mohg.com](mailto:sflight@mohg.com))  
Director of Public Relations  
Tel: +1 (617) 603 2987