

Media Contact:
Kate Buska, Public Relations Director
503.548-9399, kate@provenancehotels.com

HEAT UP THE HOLIDAYS WITH WINTER WARMERS AND FLAMING COCKTAILS AT PORTLAND'S DRIFTWOOD ROOM AT HOTEL DELUXE

November 30, 2012 – PORTLAND, OR. – In keeping with the holiday season's cozy vibe, the Driftwood Room at Hotel deLuxe in downtown Portland is offering a duo of warm, festive sips and two tantalizing flaming cocktails to keep sprits merry and bright this December.

Available through the end of the year, the Driftwood Room's winter warmers – Glögg and Yule Nog – are modern riffs on classic holiday recipes, served at toasty temperatures to help offset the chilly weather outside.

Inspired by the classic Swedish punch, the Driftwood Room bartenders make Glögg by infusing red wine with orange peel, cloves, cardamom, cinnamon and ginger for two days and combining it with St. Elizabeth Allspice Dram, Angostura bitters, Regan's orange bitters and Krogstad Aquavit. It is served hot in a glass garnished with sliced almonds and raisins.

The Driftwood Room's Yule Nog is a classic egg nog made with eggs, milk, cream, nutmeg and cinnamon then spiked with Gosling Black Seal Rum and St. Elizabeth Allspice Dram before being cured for several days, gently warmed and served with fresh grated nutmeg.

Also new on the menu for winter, a duo of flaming cocktail classics made memorable with clove-studded orange peel soaked in rum and lit tableside for dramatic and aromatic effect. The Flaming Boulevardier features Jim Beam Rye gently stirred with Campari and Cocchi Sweet Vermouth then garnished with a Gosling Rum-flamed orange peel pierced with whole cloves. The Flaming Negroni features New Amsterdam Gin instead of the rye whiskey.

The Glögg, Yule Nog, Flaming Boulevardier and Flaming Negroni are all priced at \$10 each and are available for a limited time.

A favorite of Portlanders since it opened in the early 1950's, the Driftwood Room's original mid-century décor is a vintage-lovers dream and the perfect backdrop for sampling champagne cocktails, expertly-mixed Manhattans and innovative tipples from a bartending team that has, in recent years, has earned a reputation as one of the best in this cocktail-obsessed city.

The Driftwood Room is open for brunch at 10 a.m. on Saturday and Sunday and opens at 2 p.m. Monday-Friday. It closes at 11:30 p.m. Sunday-Thursday and 12:30 a.m. on Friday and Saturday. The Driftwood Room is located in the lobby of Hotel deLuxe at 729 SW 15th Avenue and can be found online at www.graciesdining.com/driftwood.html, www.facebook.com/DriftwoodRoom and https://twitter.com/Driftwood_Room.

About Hotel deLuxe

Located at 729 SW 15th Avenue in downtown Portland, Ore., Hotel deLuxe – one of Conde Nast Traveler's 2011 Reader's Choice Top 200 US Hotels – offers glamorous accommodations that channel the Golden

Age of Hollywood cinema just steps from the city's best shopping, restaurants and night clubs. 130 guest rooms boast indulgent but essential amenities like locally-sourced Portland Roasting coffee and Smith Teas; Provenance Hotels' signature Pillow, Spiritual and iPod menus; and a "Make It So" button on every hotel phone for the most whimsical desire or typical need. Hotel deLuxe can be found online at www.hoteldeluxeportland.com. Reservations are available online or by phone at 866.986.8085.

About Provenance Hotels

Provenance Hotels are award-winning urban boutique hotels with a distinct and deeply integrated art story. They include Hotel deLuxe, Hotel Lucia and the Governor Hotel in Portland, Ore., Hotel Max in Seattle, Wash., Hotel Murano in Tacoma, Wash., and Hotel Preston in Nashville, Tenn. Provenance Hotels can be found online at www.provenancehotels.com.

###