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## NEWS RELEASE

### **THE PACIFIC RESTAURANT CELEBRATES CHINESE MOON FESTIVAL WITH AFTERNOON TEA** *Special Moon Festival Tea combines harvest celebration with “elixir of life”* [www.hotelgrandpacific.com](http://www.hotelgrandpacific.com)

August 20, 2015; Victoria, B.C. – Fittingly for a restaurant that combines a farm-to-table philosophy with Asian touches, Hotel Grand Pacific's Pacific Restaurant is inviting Victorians to celebrate the traditional autumn harvest with a special Chinese Moon Festival edition of its popular afternoon tea service from September 19 through 28.

The Pacific Restaurant's Moon Festival Tea will consist of savoury and sweet items created by Executive Chef Rick Choy, inspired by the Chinese Moon Festival. The selection will include both traditional and contemporary hand-crafted moon cakes made in-house by Chef Choy and his culinary team. Daniela Cubelic, Tea Master and owner of Victoria's Silk Road Tea, has paired a selection of limited edition Chinese teas with this non-traditional afternoon tea service. The Moon Festival Tea is offered at \$38.88 per person and will be available from 12:00 pm to 4:30 pm during the festival dates. Reservations are required and can be made by calling 250-386-0450.

The Chinese Moon Festival, also known as the Mid-Autumn or Mooncake Festival, is traditionally associated with the tale of the archer, Houyi and his wife, Chang'e, the Goddess of Immortality. Legend has it that after taking an immortality pill, Chang'e flew up to the moon where she continued to live, while Houyi set up residence on the sun. The bright mid-autumn moon is said to be the result of Houyi paying his wife a visit. The festival is celebrated in both Chinese and Vietnamese cultures on the 15th day of the eighth month of the Chinese calendar, bringing together family and friends to admire the bright, mid-autumn harvest moon and eat mooncakes.

In addition to being available at the Pacific Restaurant, the hand-crafted moon cakes will also be available for purchase in the hotel's Courtyard Café, priced at \$3.88 for one or \$12.88 for four. The traditional moon cake features a lemon infused spiced lotus seed paste in a Cantonese-style baked pastry, while the contemporary moon cake features a Hong Kong-style egg custard cream and roasted almonds wrapped in a green tea rice flour pastry.

The Pacific Restaurant offers a selection of different afternoon tea experiences throughout the year, celebrating different seasons, holidays and special occasions. The Pacific's West Coast Afternoon Tea is available throughout the year and is a modern twist on a traditional afternoon tea. Along with the curated tea list, guests enjoy treats



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showcasing Victoria's local, regional culinary influences with items such as Free Run Organic Egg Salad on Smoked Salmon Rye Bread Pudding, Lime and Sweet Chilli Edamame and Pumpkin Spice Financier.

Conveniently located on the Inner Harbour in downtown Victoria, the Hotel Grand Pacific is the perfect choice for the lifestyle traveller seeking an alternative from the traditional branded hotel stay. With 304 spacious guestrooms and suites, the Hotel Grand Pacific is renowned for delivering an exceptional and personalized guest service experience. With a focus on health and wellness, the hotel offers complimentary access to the Victoria Athletic Club, located on-site. Relax at our Asian inspired SORA Spa or enjoy West Coast fare in the Pacific Restaurant & Lounge. Hotel Grand Pacific is a member of the Preferred Hotels & Resorts LVX Collection. All guests of Hotel Grand Pacific are eligible to enroll in the iPrefer guest loyalty program, which extends points redeemable for cash-value Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 550 participating Preferred Hotels & Resorts locations worldwide.

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