CELEBRATING WINTER HOLIDAY HAPPENINGS IN TOP-CLASS SOUTHERN CALIFORNIA STYLE AT MONTAGE LAGUNA BEACH

Wonderful Dining with an Award-Winning Wine List for Thanksgiving, Christmas and New Year’s Festivities

LAGUNA BEACH, Calif. (October 1, 2019) – Montage Laguna Beach, a luxe resort destination with spectacular Pacific Ocean views, offers holiday dining at world-class signature restaurant Studio, at welcoming The Loft, in the beautiful Lobby Lounge, and for celebrating with the family, there are the annual holiday Masterpiece Celebrations in the Grand Ballroom. This year, Montage presents the perfect Holiday Afternoon Tea over Thanksgiving weekend and invites guests to Studio for Brunch on Thanksgiving Day. It also hosts the Grand Masterpiece Thanksgiving Celebration and has special Tasting Menu Dinners at The Loft and Studio on Thanksgiving night. Family Gingerbread Decorating classes are presented in December. At Christmas, similar tempting dining options will be available – in The Loft and at Studio and in the Grand Ballroom. A trip to Montage to celebrate in fine extravagant style on New Year’s Eve and New Year’s Day is sure to start 2020 off with panache, special memories and an optimistic future.

Holiday Sip & Savor Events at Montage Laguna Beach
For reservations for holiday events, please call (949) 715-6420

Holiday Afternoon Tea
Friday, November 29, through Tuesday, December 31, starting at 2 p.m.
A most delightful tea service elegantly served in the Lobby Lounge presents a special holiday menu filled with deliciousness. Guests can enjoy and relax at the extravagant Afternoon Tea in posh, comfy chairs in a stunning airy setting overlooking the Pacific Ocean and choose Savory selections such as Lobster Salad Tartlet and Egg and Cress with Black Truffle, as well as delectable housemade Sweet Indulgences – Gingerbread-Bosc Pear Pie, Classic and Orange Peel Scones and more. The teas are sublime including Herbal varieties like Organic Chamomile Flowers and Hawaiian Paradise; Scented Greens selection is Organic Health and Well-Being Green Tea; Signature Boutque Blended choices include White Strawberry Champagne and French Apple Streusel; and Classic Blacks include Masala Chai and Lady Blue Earl Grey.
$75 per guest, $95 with a glass of Pierre Morlet Champagne, $45 per child ages four to 12, plus tax and gratuity.

Family Gingerbread Decorating in the Gallery Ballroom
Saturday, December 14 and Saturday, December 21, at 11 a.m. and 2 p.m.
Montage’s gingerbread house decorating class led by the resort’s pastry team gives everyone in the family the chance to be holiday creative. Participants take away their own gingerbread house masterpiece, a Montage apron and chef hats. Champagne for the adults, a coffee & tea station, hot chocolate, and cookies and mini desserts will be available to refresh all creative decorators. Other activities include face painting and decorate your own ornament.

$125 per family of four for one house, $45 for each additional house; reservations are required by calling (949) 715-6420.

**Holiday Dining and Celebrations at Montage Laguna Beach**

For reservations for holiday dining, please call (949) 715-6420

**Thanksgiving Day at The Loft**

*Thursday, November 28, from 12 to 9 p.m.*

The culinary team is creating a celebratory Four-Course Thanksgiving Holiday Tasting Menu with a choice of seasonal appetizers including Butternut Squash-Fuji Apple Soup and entrees like Diestel Ranch Turkey with all the fixings and California Black Cod with chili-sesame glaze. A special holiday children’s menu is available.

$135 for adults; $50 for children (ages four to 12 years), plus tax and gratuity.

**Thanksgiving at Studio: Four-Course Holiday Brunch and Four-Course Dinner Menu**

*Thursday, November 28, from 11 a.m. to 4 p.m. for brunch; 5 to 9 p.m. for dinner*

At award-winning signature restaurant, Studio, a four-course brunch offering Duck Liver Parfait, Dungeness Crab Hash, Niman Ranch Filet Mignon and other bountiful seasonal holiday selections will be served. Studio’s Thanksgiving dinner menu will delight diners with Hamachi Crudo, Cinderella Pumpkin Soup, Mary’s Farm Turkey Breast with accompaniments and Cranberry Dulcey Pot de Crème.

Brunch pricing: $160 for adults (includes a glass of champagne); $50 for children (ages four to 12 years).

Dinner pricing: $155 for the holiday tasting menu, plus tax and gratuity; the customary à la carte menu will be available.

**Grand Ballroom Masterpiece Thanksgiving Celebration**

*Thursday, November 28, from 12 to 6 p.m.*

This Masterpiece Celebration features a magnificent multi-station holiday buffet to suit and please families and friends of all ages. An amazing array of starters and salads, “Plateau De Fruits De Mer,” sushi, breakfast selections, roasted meats, accompaniments and desserts will be showcased, along with live music, a complimentary Piper Heidsieck Champagne toast and complimentary family photographs to save the fond memories of the day.

$180 for adults; $50 for children (ages four to 12 years; children under four are complimentary), inclusive of tax and gratuity.

**Christmas Eve at The Loft**

*Tuesday, December 24, from 5 to 10 p.m.*

Overlooking the Pacific, The Loft offers a four-course celebratory Christmas Eve menu highlighting seasonal options such as Roasted Carrot Soup with applewood-smoked bacon, Braised Veal Cheek, Pan Roasted Branzino and Gingerbread Semifreddo.

$135 for adults, plus tax and gratuity; a children’s à la carte menu will be available.

**Christmas Eve at Studio**

*Tuesday, December 24, from 4 to 10 p.m.*
In the handsomely romantic Studio dining room overlooking a Pacific Bluff, a very special chef-driven Five-Course Holiday Tasting Menu of seasonal gourmet fare highlighted by Lobster Cavatelli, Seared Maine Scallops, Blackened Superior Farms Lamb Loin with potato fondant and maitake mushrooms and ending with Chestnut Apple Flan. It will be a holiday meal to remember.
$160 for adults; $50 for children (ages four to 12 years), plus tax and gratuity.

**Christmas Day at The Loft**
*Wednesday, December 25, from 3 to 10 p.m.*
At The Loft, the Christmas Day celebratory meal will be a Three-Course Holiday Tasting Menu with a choice of appetizer, entrée and dessert, along with live entertainment. Entrée selections include Herb and Garlic-Crusted Prime Rib, Duroc Pork Chop or Pan Roasted Branzino – all served with seasonal accompaniments.
$95 for adults; $50 for children (ages four to 12 years), plus tax and gratuity.

**Christmas Day at Studio: Four-Course Holiday Brunch and Five-Course Dinner Menu**
*Wednesday, December 25, from 10 a.m. to 3 p.m. for brunch; 5 to 9 p.m. for dinner*
There are two Christmas Day options being offered at Studio this Christmas Day. An à la carte brunch will offer guests Hawaiian Blue Prawn Ceviche, Savoy Spinach Frittata, Roasted Arctic Char and other selections. In the evening, a Chef’s Five-Course Tasting Menu of fine dining celebratory dishes includes Broken Arrow Ranch Venison Loin and Chilled Pear Tatin with winter-spiced ice cream.
*Brunch pricing: $160 for adults, $50 for children (ages four to 12 years), plus tax and gratuity.  
Dinner pricing: $175 for adults; $50 for children (ages four to 12 years), plus tax and gratuity.*

**Grand Ballroom Masterpiece Christmas Celebration**
*Wednesday, December 25, from 11 a.m. to 4 p.m.*
This Grand Ballroom Masterpiece Christmas Celebration is a favorite holiday event at Montage Laguna Beach. It includes a bounteous multi-station buffet of a memorable selection from Lobster Salad, Smoked Sturgeon Deviled Eggs and Omelets Prepared to Order to Cheese and Charcuterie, Ricotta Blintzes, an Asian Station and desserts galore. There will be live music, complimentary champagne toast and complimentary family photographs.
$180 for adults; $50 for children (ages four to 12 years; children under four are complimentary), inclusive of tax and gratuity.

**New Year’s Eve at The Loft: Four-Course Tasting Menu**
*Tuesday, December 31, from 5 to 10 p.m.*
The Loft is serving an extra special celebratory Four-Course Holiday Tasting Menu prior to New Year’s festivities at midnight. Revelers might start with Vichyssoise with Kaluga Caviar, enjoy Maine Lobster Carpaccio, then dine on Prime Bone In New York Strip and end with Black Forest Cake. To start the New Year’s countdown with class in a glass, the dinner includes a bottle of Veuve Clicquot Champagne for every two adult guests.
$185 for adults; $50 for children (ages four to 12 years), plus tax and gratuity.

**New Year’s Eve Five-Course Dinner at Studio**
*Tuesday, December 31, reception at 8 p.m. and dinner at 9 p.m.*
This New Year’s Evening merrymaking dinner will be highlighted by a magnificent Five-Course Chef’s Tasting Menu and will feature live music, dancing and party favors, as well as a midnight Dom Perignon Champagne toast. Dinner choices include Shigoku Oyster On The Half Shell, House-Made Ricotta Gnudi, American Wagyu Strip Loin, Arctic Mero Seabass and other delicacies.
$575 per person includes cocktails at the reception and wine pairings with dinner or non-alcoholic beverages, plus tax and gratuity.

**New Year’s Eve in the Lobby Lounge**  
*Tuesday, December 31, from 8 p.m. to 1 a.m.*  
To finish 2019 with a toast and to cheer in 2020, there will be luxurious lounge and table seating for guests featuring Krug, Dom Perignon and Veuve Clicquot bottle service for the occasion and live entertainment to make the evening a perfect celebration.  
$500 for seating and champagne for up to four guests; $750 for seating and champagne for up to six guests; $1,500 for seating and champagne up to eight guests, plus tax and gratuity.

**New Year’s Day at Montage Laguna Beach**  
*Wednesday, January 1*  
The lovely airy Lobby Lounge with expansive Pacific views will be open from 9 a.m. to 3 p.m. with its Grey Goose Bloody Mary Bar and Perrier Jouet Mimosa Bar to begin the New Year with pizazz.

Where: Montage Laguna Beach  
30801 Coast Highway  
Laguna Beach, CA 92651  
(866) 271-6953  
www.montagehotels.com/lagunabeach

### About Montage Laguna Beach  
Montage Laguna Beach is set on a coastal bluff overlooking the Pacific Ocean in the heart of the vibrant arts community of Laguna Beach, California. The 258-room craftsman-style resort offers 30 acres of oceanfront luxury featuring beachfront accommodations and 23 privately owned Montage Residences. The expansive resort includes a 20,000-sq. ft. Spa Montage; destination dining at Studio Restaurant; a wealth of outdoor recreation including three pools and direct beach access; a fine art collection; and more than 20,000-sq. ft. of indoor and outdoor meeting space. Montage Laguna Beach is a member of Preferred Hotels & Resorts' worldwide collection. For more information, follow @montagelaguna or visit www.montagehotels.com/lagunabeach.

### About Montage Hotels & Resorts  
Montage Hotels & Resorts is the ultra-luxury hospitality management company founded by Alan J. Fuerstman. Designed to serve the affluent and discerning traveler and homeowner, the company features an artistic collection of distinctive hotels, resorts and residences. Each Montage property offers comfortable elegance, a unique sense of place and spirit, impeccable hospitality and memorable culinary, spa and lifestyle experiences. The portfolio of hotels, resorts and residences includes: Montage Laguna Beach, Montage Beverly Hills, Montage Deer Valley, Montage Kapalua Bay, Montage Palmetto Bluff, and Montage Los Cabos, with Montage Healdsburg opening in 2020 and Montage La Quinta and Montage Big Sky opening 2021. Montage Hotels & Resorts is a member of Preferred Hotels & Resorts. For more information, follow @montagehotels or visit www.montagehotels.com.