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BONAVENTURE

HOTEL & SUITES

LOS ANGELES

For immediate release

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LA Prime & Bonavista Lounge Unveil New Look and Menu

Highlights Include New Chef de Cuisine, Restaurant Manager and Vodka Bar

LOS ANGELES, Calif., – December 22, 2008 – The Westin Bonaventure Hotel and Suites, Los Angeles is unveiling a new twist on their restaurant and bar, the New York-style steakhouse LA Prime & Bonavista Lounge. Both have been recently undergone significant renovations and are offering diners a new menu, Chef de Cuisine, restaurant manager, in addition to a new vodka bar. A Los Angeles tradition, L.A. Prime is best known for its exceptional prime beef and seafood, enhanced by a 360-degree view of the city.

New menu includes delectable items such as: LA Prime Signature Seafood Tower, Tea Smoked Maple Leaf Duck, Roasted Veal Chop, Maine Lobster Poached or Pan-Seared, Pan-Roasted Halibut and Neiman Ranch Double-Cut Pork Chop, among others.

“We are eager to unveil our new menu to our guests and look forward to continuing to offer guests the premium dining standards to which they have come to expect,” Director of Sales and Marketing Bob Nee said. “With a tradition of culinary excellence, these enhancements will only strengthen the accomplishments of the LA Prime & Bonavista Lounge.”

The Westin Bonaventure Hotel and Suites has appointed Ling-Feng Li as the new General Manager of LA Prime & Bonavista Lounge. With experience from across the world, in a three Michelin star restaurant and a degree from Cornell University’s School of Hotel Management, Li’s impact will be exceptional. Li was most recently with Patina in Los Angeles and Pinot Provence in Costa Mesa.

Brian Huskey has been named the new Chef de Cuisine. After graduating from the California Culinary Academy, Huskey gained valuable experience in the kitchen.

These experiences led him to his appointment of sous chef at Café Pinot in Los Angeles, and then Chef de Cuisine at Leatherby's Café Rouge.

Andreas Nieto oversees the entire culinary operation as Executive Chef. After completing a degree in Hotel Management in Culinary Arts and a 3-year culinary apprenticeship program, Nieto began his award-winning career. Nieto was recognized as Chef of the Year by Le Toque Blanchés International in 2001 and again in 2002 by the American Academy of Hospitality Sciences. *Esquire* magazine noted Nieto's talents by naming 'Breeze' Best New Restaurant while he was at the helm. *Wine Spectator* profiled Nieto in a three-page spread in 2002. Additionally, Nieto was awarded the James Beard Dinner and Award, as well as the Best New Chef by *Food & Wine Magazine* in 2001.

In the heart of Los Angeles' financial district, the landmark Westin Bonaventure Hotel and Suites Los Angeles is ideally located giving guests easy access to cultural and business centers, as well as nearby beaches, the Los Angeles Convention Center and the Staples Center. The hotel is Los Angeles' largest convention hotel with 1,354 guest rooms and 110,000 square feet of meeting and exhibit space. The guestrooms include amenities such as floor-to-ceiling views of the Los Angeles skyline, and the signature Heavenly Bed® and Heavenly Bath. For more information, visit the hotel at www.thebonaventure.com.

The Westin Bonaventure Hotel and Suites is operated by Interstate Hotels & Resorts, the nation's largest independent hotel management company. For more information about Interstate Hotels & Resorts, visit the company's Web-site: www.ihrco.com.

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