



HOTEL
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A TOUCH OF THE ORIENT *Asian elegance at the Hotel Grand Pacific*

When guests walk into the Hotel Grand Pacific, they'll notice that this isn't your run-of-the-mill Canadian hotel. There's something a little different, a little exotic about the place. Scratch below the surface and they'll find a number of Eastern touches that pay respect to the hotel's Asian owners, and give the property an elegant but relaxed atmosphere that combines Canadian hospitality with the attentive service of the Far East.

Balancing Heaven and Earth

While other hotels may thrive on offering frenetic energy, the Hotel Grand Pacific presents a harmonious and calm environment, encouraging guests to take a deep breath and unwind. This atmosphere is no happy coincidence – the hotel was built according to the principles of Feng Shui, an ancient Chinese system of aesthetics aimed at balancing Heaven and Earth, improving one's life by receiving positive Qi. To further add to the property's auspiciousness, the whole building was constructed to echo the shape of a dragon – a symbol of strength and good luck in Chinese culture. For many guests, the most obvious sign of this design is the glass canopy over the hotel's entrance, which forms the dragon's spine, with the duck pond as a wing. Guests will also notice nods to the hotel's Asian heritage tucked in among the art, furniture and décor.

To a Tea

Victoria has a long association with tea, but the Hotel Grand Pacific comes to the steaming hot beverage from a different direction than most. The hotel's distinguished tea program is heavily influenced by Asian culture, with a mix of single-estate teas and blends, all presented in a culturally appropriate way. Teas are curated in the same way that a sommelier chooses a wine list, and the hotel works with Silk Road Tea Company's resident Tea Master Daniela Cubelic on both the selection and staff training. Along with enjoying a soothing cup (or sip from a traditional porcelain *gaiwan*) with the hotel's West Coast Tea service



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in the afternoon, guests can also try innovative tea-based cocktails, or even opt for tea-pairings with dinner at The Mark, the hotel's fine-dining room.

“Sum-thing” a little different

Executive Chef Rick Choy's dim sum is the perfect blend of Chinese authenticity and West Coast flavour. Served on fine white china in the style of Hong Kong's high-end dining rooms, each plate takes a classic dish and gives it a local twist using local ingredients. A warming bowl of congee features Ocean Wise B.C. salmon, halibut and spot prawns, while a spring roll features duck from the nearby Cowichan Valley, and delicate puff pastry packages reveal miso-marinated Sloping Hills Farm pork from Qualicum Bay, up island. Guests can pair their dim sum selection with tea from a carefully curated list to create the quintessential B.C. dim sum experience. Dim sum is available at The Pacific restaurant on weekends from 11:30 am to 3:00 pm.

Realign body and spirit at the Spa at the Grand

Offering a sense of Eastern tranquility, guests can feel their tension melt away as they experience one of the many treatments on offer at the Spa at the Grand. The intimate and calming space offers guests therapeutic treatments, blissful relaxation or esthetic services. Start with a comforting cup of tea in the lounge before embarking on a wellness experience: the menu of services includes traditional Asian treatments and techniques such as Thai massage and reflexology, as well as classic European services such as Swedish and deep tissue massage, hydrotherapy treatments, body scrubs and wraps.

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Media Contact:

Wendy Underwood
Fever Pitch Marketing Communications
T: 604.418.5253
E: wendy@feverpitchcommunications.com



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