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**KIMPTON'S EPIC HOTEL GIVES GROUPS A JOLT
WITH ITS NEW COMPLIMENTARY *CUBAN COLADA ESPRESSO BREAK***

MIAMI – August 19, 2014 – Before there were coffeehouse chains on every corner, there was the traditional *Cuban Colada* also known as the Cuban Espresso – an afternoon treat enjoyed by Cubans for decades and adopted by Miamians who share in the love of all things gastronomically *Cubano*. This decidedly strong yet smooth shot of java is prepared with well calibrated amounts of finely ground coffee and sugar vigorously stirred to create the right blend, look and flavor.



Say hola to an afternoon
perk-me-up.

Prepared and served with the utmost authenticity, Kimpton's EPIC Hotel in downtown Miami has rolled out the *Cuban Colada Espresso Break* – a new complimentary offering for groups in need of an aromatic, spirit-lifting boost in the mid-afternoon when energy levels can sometimes take a dip.

With more groups seeking a sense of place from the venues they choose to host their meetings, and in keeping with Kimpton's ongoing desire to showcase the unique aspects of each city where their hotels are located, EPIC's *Cuban Colada Espresso Break* will be offered as a flavorful "perk me up" Monday through Friday in the meeting space foyer on the 14th floor from 3:05-3:20pm – the time tradition dictates is best for enjoying a *colada*.

"The Cuban experience of enjoying an afternoon espresso has always been a highly social

experience shared by groups,” said Eric Jellson, area director of sales and marketing, EPIC. “In fact, on any given afternoon at local Cuban restaurant in Miami, you can see a gathering of relatives, old friends, the local Mayor, and a who’s who of locals enjoying a *colada* or *cafecito*. What could be more ideal for our group guests to share in this classic Miami experience?”

For the utmost authenticity and because preparing a *colada* takes expert skill, EPIC has tapped Nelson Vindell and Eduardo Ortega, as their very own *Cuban Colada* baristas. Nelson and Eduardo – decked out in traditional Cuban Guayavera linens - will not only prepare and serve the espresso coffee with the just right Cuban flair, but will also be on hand to share their know-how on how to make the perfect *colada*.

So what makes a Cuban Colada a true Colada? It’s a combination of getting the measurements right, and making sure the sugar creates the distinctive layer of foam – better known as *espumita* – that sits on top. According to Nelson and Eduardo, here are some basic tips:

1. Crush finely ground coffee into the espresso machine filter
2. Place filter packed with coffee into the espresso maker and lock securely
3. Fill espresso maker carafe with water to desired level and pour into espresso maker
4. Set espresso maker to brew
5. Place about three tablespoons of sugar into a cup
6. Pour equal amount of brewed coffee into the cup
7. After coffee and sugar mixture are well blended, and sugar has dissolved, pour remaining brewed coffee into the cup
8. Your colada is now ready to share, with each serving topped with a layer of foam

With an already full slate of distinctive meeting offerings such as inspired spaces, chef-driven menus, perks including yacht excursions, and the latest in state-of-the-art technologies and audio-visual equipment. EPIC’s meeting space gives groups of all sizes plenty of options to suit their needs and goals. In addition to the recently added Mezzanine Level, EPIC’s array of meeting and event spaces includes the elegant 14th floor Metropolis Ballroom, and the outdoor 16th floor pool deck overlooking Biscayne Bay and offering an ideal setting for memorable cocktail receptions. EPIC also has its own marina with yacht charters available for special dinners and excursions.

For small, intimate group settings, EPIC has two executive boardrooms, as well as private cabanas for unconventional break-outs. Flexible meeting rooms, many with access to natural light, are also available as well as the 24-hour business center with laptop stations and printer; in-room personal computers; and complimentary Wi-Fi for Kimpton Karma members, ensuring guests stay connected and productive. Additionally, EPIC’s dedicated team of meeting and event planning gurus offers the execution and follow-through groups rely on, providing the assurance that each event exceeds expectations.

For more information on EPIC and its meeting offerings to groups and/or for reservations, please call (866) 760-3742 or (305) 424-5226 or visit www.epichotel.com. To stay up-to-date on the latest news and travel deals, become a fan of the EPIC [Facebook page](#) and follow us on Twitter, Instagram and Pinterest [@KimptonInFL](#).

ABOUT KIMPTON’S EPIC HOTEL

A member of the award-winning San Francisco-based Kimpton Hotels & Restaurants, EPIC – voted among the Top 20 Hotels in Florida on *Condé Nast Traveler’s* Reader’s Choice list for the last three consecutive years, a Top 50 Hotel in the U.S. in *Celebrated Living’s* 2014 Platinum List, a 2014 TripAdvisor® Certificate of Excellence winner, a Gold List recipient of World’s Best Places To Stay in 2012 and Best Miami Accommodations by *Porthole Magazine* in 2012 – combines the style of a cosmopolitan boutique hotel with the amenities of a resort to create a sophisticated oasis for guests amidst the energy and pulse of Miami. Located at the edge of the Miami River and Biscayne Bay, EPIC’s 411 rooms and suites are artfully designed by Cheryl Rowley, with furnishings that convey an understated sense of cool and private balconies that provide inspiring views of the city and bay. Hotel offerings include a 13,752-square-foot wrap-around pool deck with private cabanas; Area 31 restaurant and famed ZUMA, an internationally acclaimed restaurant offering a sophisticated cuisine philosophy inspired by the informal Japanese dining style called Izakaya; a spa and fitness center operated by Exhale, featuring a full array of innovative spa therapies, wellness options and transformational mind body fitness experiences; 50,000 sq. ft. of meeting and event space; and a private marina. For more information on EPIC and/or reservations, please call (866) 760-3742 or (305) 424-5226 or visit www.epichotel.com.

ABOUT KIMPTON HOTELS & RESTAURANTS

San Francisco-based Kimpton Hotels & Restaurants is the leading collection of boutique hotels and restaurants in the United States and the acknowledged industry pioneer that first introduced the boutique hotel concept to America. In 1981, Bill Kimpton founded the company that today is renowned for making travelers feel genuinely cared for while away from home through thoughtful perks and amenities, distinctive design that tells a story and inspires a sense of fun at each hotel and a sincerely personal style of guest service. Out to help people live full, balanced lives, Kimpton aims to inspire with touches like yoga mats in every room, complimentary coffee and tea to start the day, hosted evening Wine Hour, in-room fitness programming and complimentary bike rentals. The award-winning restaurants and bars are led by talented chefs and bartenders that offer guests a chance to dine like a local. Kimpton also leads the hospitality industry in eco-friendly practices that span all hotels and restaurants, and is consistently ranked as one of the top companies in the Market Metrix Hospitality Index, Upper Upscale Segment, for Customer Satisfaction. The company is highly-regarded for its innovative employee culture and benefits and has been named a Fortune magazine “Best Place to Work” five times since 2009. Kimpton is continuously growing and currently operates 60 hotels and nearly 70 restaurants, bars and lounges in 26 cities. For more information, visit www.KimptonHotels.com.

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