



Langham Hotel  
Boston

## FOR IMMEDIATE RELEASE

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### **Langham Hotel Boston Debuts New Afternoon Tea Program** **Steeped in Hotel's London Heritage**

*Luxury Hotel Downtown Serves Traditional Tea with History*

BOSTON, Mass. – April 13, 2006 – The Langham Hotel Boston is pleased to introduce Langham's Signature Afternoon Tea Service, which will be served daily from 3:00 p.m. – 4:30 p.m. in the L'Orangerie of Café Fleuri.

Afternoon Tea has been a staple of Langham's legendary flagship hotel in London since 1865, and now the tradition carries on at the Boston property. The Langham Boston has taken the utmost care to ensure that the tea service and light food offerings are genuinely European and in line with Langham London's standards.

"Daily tea service has been a Langham signature for over 140 years, and we are now officially worthy of our heritage," said David Bodette, director of food and beverage at The Langham Boston. "We hope to provide our guests with an authentic, unparalleled experience in addition to a reason to get together with friends."

The Langham offers three tea service selections – all named after legendary London properties – on its Afternoon Tea Menu. Guests may choose from three options:

- Hampton Court Palace: \$18 per person includes tea, scones and pastries
- Windsor Castle: \$24 per person includes tea, scones, pastries and tea sandwiches
- Buckingham Palace: \$36 per person includes tea, scones, tea sandwiches, pastries, a special plated signature dessert and VCP "Yellow Label" Champagne

Each tea service will begin with homemade Herbal Lemon Tea & Mint Sorbet served with an edible tuile cookie teaspoon.

Four varieties of fresh-baked scones will be offered daily, and the assortment will be updated every season. For Spring 2006, Langham offers plain, candied ginger, Maine blueberry and traditional (English-style with dried currants) scones, which are served with house-made strawberry preserves and clotted cream.

Managed by Langham Hotels International Limited Hong Kong London Boston Melbourne Auckland

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The eight tea and finger sandwiches on the Spring 2006 menu are:

- House-Smoked Atlantic Salmon on Boston Brown Bread with Chive Butter
- Smoked Brook Trout Mousse on a Dill & Cracked Pepper Scone with American caviar
- Sliced English Cucumber on White Bread with Whipped Cream Cheese and Watercress and topped with a Grape Tomato
- Honey Roasted Free Range Turkey with thinly-sliced New Hampshire Baby Swiss on a Pumpernickel Ficelle and topped with Roasted Red Pepper
- Country-Style Farm Fresh Egg & Scallion Salad served on Country Bread and topped with Fresh Chervil
- Traditional English Sliced Ham on a Crumpet with a Sunny-side Quail Egg and Chive Aioli
- Thinly-sliced Apple Smoked Organic Chicken on Whole Wheat Bread with Young Spinach Leaves and Apple Butter
- Tarragon Grilled Sweet Shrimp and Crisp Radish Bruschetta with Lemon-Scented Clotted Cream

Children's sandwiches and snacks are available too. Langham offers six selections:

- Peanut Butter and Jelly Sandwich on White Bread
- Pizza Bagel Bites
- Ham & Cheese Finger Sandwiches
- Crispy Chicken Finger Bites with Honey and English Mustard
- Tuna Salad in Petite Brioche Roll
- Celery Cucumber Boats with Cream Cheese Rosettes

Langham is proud to offer a wide selection of teas. Customary tea selection includes:

Assam CTC	Apple Cinnamon Tea
Darjeeling	Egyptian Chamomile
Earl Grey Supreme	Raspberry Herbal
English Breakfast	Cranberry Autumn Blend
Formosa Oolong	Herbal Rooibos Tea
Chocolate Tea	Kenilworth Garden OP Ceylon
Indian Spice	Organic Green Tea /Citrus and Ginkgo

Langham's Rare and Special Offering Teas (for additional \$2.00 each) include:

Paris Blend	Florence Blend, a Chocolate Hazelnut
Black Currant	Orange Passion Fruit
Dragon Pearl Jasmine	French Super – Blue Lavender

Additionally, two "High Arts" teas are available for an additional \$5. These rare display tea leaves are harvested and handpicked from high quality flowers in Fu' An, Fuji. Then



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they are pressed and sewn by hand. These tea leaf flowers are called “High Art” because they are presented in display-style in a glass teapot and unfurl into beautiful flowers when served. The choices include: Jasmine Fairy Maidens (tall white flower) and Seven Deadly Sins (red flower with a white crown).

- What:** Langham Afternoon Tea Service  
**Where:** Langham Hotel Boston  
L’Orangerie of Café Fleuri  
250 Franklin Street  
**When:** Seatings from 3:00 p.m. – 4:30 p.m., seven days a week  
**Price:** Ranges from \$18 - \$41, excluding tax and gratuity  
**To Reserve:** Please call (617) 451-1900, ext 7092

*Note to Editors: photography available upon request*

### **About The Langham Hotel, Boston**

This elegant property, once the Federal Reserve Bank, is a national architectural landmark. An ideal downtown location, the Hotel offers a unique blend of historic charm and urban sophistication next to the finest shopping and attractions including: Faneuil Hall, Boston Common, the Freedom Trail, the Theater District and the waterfront. The Hotel’s two award-winning restaurants offer diners distinctive settings. Julien Restaurant is widely considered to be one of Boston’s most beautiful dining rooms and has been named one of the “Top 50 US Restaurants,” and Café Fleuri offers a brasserie-style restaurant enhanced by lofty atrium ceilings.

The Hotel is a member of The Leading Hotels of the World and has won AAA’s Four-Diamond award.

For information on the Langham Hotel, Boston, please visit:  
[www.langhamhotels.com/langham/boston/](http://www.langhamhotels.com/langham/boston/).

### **About Langham**

Langham has a legendary hotel heritage dating back to 1865 when the Langham Hotel in London originally opened as Europe’s first Grand Hotel. For 140 years, this flagship hotel has been at the forefront of sophisticated and gracious hospitality. Today, all Langham Hotels worldwide inherit the same philosophy that reflects elegance, continuous innovation and genuine hospitality creating a truly unique hotel experience

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