



THE LANGHAM
Boston

FOR IMMEDIATE RELEASE

CONTACT:

Julie Shamrock
Communications Manager
Julie.Shamrock@langhamhotels.com
617.422.5137

THE LANGHAM, BOSTON HIRES NEW ASSISTANT PASTRY CHEF

BOSTON— FEBRUARY 5, 2008— The Langham, Boston, an AAA four-diamond hotel and a member of The Leading Hotels of the World, has appointed Trena Costello as assistant pastry chef. Costello will be involved in all of the desserts served and created at the hotel including in Café Fleuri restaurant, banquet functions, room service and the 19th season of the Chocolate Bar, a Saturday delight of over 125 chocolate desserts.

Mark Sapienza, executive chef said, “Her creativity and knowledge of sweet sensations is unparalleled. The culinary experience she brings to The Langham, Boston will be a wonderful asset as we continue producing thousands of desserts each week.”

Costello attended the acclaimed French Pastry School in Chicago where she received her L’Art de Pâtisserie certificate. She joined The Langham, Boston from Four Seasons Hotel Miami, a five-diamond property, where she held the supervisory position of pastry chef de partie. Prior to her position in Florida, Costello worked at a boutique chocolatier shop, Sarah’s Pastries and Candies, as well as nationally recognized French bistro, Bin 36, both in Chicago.

-more-

Costello is appreciative of her intensive French pastry training because of the attention to detail taught by her instructors. She has been passionate about baking since she was a child but did not pursue this interest as a career until after receiving undergraduate and graduate degrees in other areas.

Costello received her undergraduate degree in English and history from Lake Forest College in Chicago and after college she taught English to students of various ages in Japan for two years. She then continued her education and received a graduate degree in tourism management from the University of Westminster in London, England.

Two specialties that Costello is looking forward to introducing at The Langham, Boston include dark chocolate orange cremeux on a bed of chocolate crumble as well as hot chocolate with rose-infused marshmallows.

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 award-winning restaurant, 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, Boston, please visit: <http://boston.langhamhotels.com>

About Langham:

Langham has a legendary hotel heritage dating back to 1865 when The Langham, London originally opened as Europe's first Grand Hotel. For over 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

About Langham Hotels International:

Langham Hotels International is the subsidiary of the Hong Kong-based Great Eagle Holdings, spearheaded by Dr. KS Lo, who is also the Chairman and Managing Director of Great Eagle Holdings. Spanning four continents, the group currently features 12 properties either open or under construction, with over 5,000 rooms in 11 cities, namely, Auckland, Beijing, Boston, Chang Chun, Hong Kong, Koh Lanta, London, Melbourne, Pasadena, Shanghai and Toronto.

###