

FALL AT THE WALDORF ASTORIA:
SUNDAY BRUNCH RESUMES AT PEACOCK ALLEY

NEW YORK, NY – Every fall, the legendary Waldorf Astoria resumes from a summer hiatus with its lavish weekly brunch at Peacock Alley, the hotel’s signature restaurant. With its grand return, brunch at Peacock Alley includes tried and tested favorites, seasonal dishes and new menu items. Peacock Alley's cuisine offers a mix of reinvented classics and innovative, modern fare that focuses on top quality ingredients. Brunch at Peacock Alley is served from 10:00 a.m. to 2:30 p.m. every Sunday and costs \$95 per adult and \$65 for children under 12, exclusive of tax and gratuity.

Taking advantage of the grand, Art deco lobby of the landmark hotel, Peacock Alley brunch literally spills over into the lobby and wraps around its unmistakable focal point – an enormous circa-1893, nine-foot, two-ton bronze clock from the Chicago World’s Fair. Throughout the restaurant and lobby there are 12 specialized stations featuring 180 different menu items, including an American caviar display with trout, salmon eggs and traditional garnish; a full bouillabaisse station; a raw bar with Alaskan King Crabs and five different types of oysters; a prosciutto selection featuring seven types of cured meats from Italy, Spain and Germany; and a carving station featuring classic dishes such as Beef Wellington, roasted leg of lamb and the restaurant’s popular *Wild Pepper Crusted Pork Loin*. Peacock Alley’s culinary team also offers a wide selection of cold appetizers, including *Lobster and Baby Vegetable Salad with Thai Basil Dressing*; *Candy Cane and Yellow Beet Salad with Goat Cheese and Red Beet Vinaigrette*; *Heirloom Tomato Salad with Watermelon*; and the famous *Waldorf Salad*. The Peacock Alley brunch features a twist on classic Eggs Benedict with a station dedicated especially to this popular dish, which features 10 different types of Eggs Benedict along with several varieties of hollandaise sauce. A hot buffet of varying items such as braised short ribs, truffled gnocchi gratin, *Raviole de Royan* and *Lobster Hash with Chorrón Sauce* is also part of the Peacock Alley brunch offerings.

An abundant selection of desserts at two different stations include praline crunch, mini French pastries, tarts, chocolate covered strawberries, macaroons, cookies, fresh fruit, cheese, pain au chocolat, croissants, and pots de crème. Guests are invited to gather at the chocolate fountain to dip fresh fruit and nuts in molten chocolate. An additional offering is a Mimosa station, where two different flavors of this beloved brunch libation are featured, along with peach, pear and apricot Bellini’s and four types of Bloody Marys, including green tomato and wasabi flavors.

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Guests who experience brunch at Peacock Alley also have the option to purchase a special package that includes tickets to Top of the Rock, the Observation Center on the 70th floor of Rockefeller Plaza, which provides spectacular, panoramic views of the city, including the Chrysler Building, Times Square, the Brooklyn Bridge and the Statue of Liberty.

Reservations are recommended, and can be made by calling (212) 872.1275. For more information, guests may visit www.peacockalleyrestaurant.com.

About The Waldorf Astoria

The Waldorf Astoria, an official New York City landmark since 1993, has been an internationally recognized symbol of elegant hospitality for more than 100 years. As such the Art Deco masterpiece, occupying an entire city block of midtown Manhattan, is at the epicenter of the city's cultural, commercial, social and political life. A grand hotel in the grandest of traditions, with cosmopolitan restaurants, bustling lounges and bars, Guerlain Spa and Fitness Center, more than 60,000 square feet of high-tech equipped function space, state-of-the-art business center and intriguing boutiques, it is a microcosm of the city it has served so well for so long. 301 Park Avenue, New York, NY 10022-6897. The Waldorf Astoria Hotel is a member of The Waldorf=Astoria Collection™, Hilton Hotels Corporation. For hotel room reservations, please call 1-800-WALDORF or visit www.waldorf.com for more information.

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Media Contacts: Katie Barr (katieb@lhammond.com)
 Jaime Derbyshire (jaimed@lhammond.com)
 LOU HAMMOND & ASSOCIATES
 212-891-0207/0214

Jonathan Stas
212-872-4800

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