

ROARING PAVILION VILLA & SPA'S DESTINATION CELEBRATION PACKAGE RENEWS MINDS, BODIES, SPIRITS AND FRIENDSHIPS

Luxuriate with loved ones in the Caribbean's only SpaVilla by LaCURE

NEW YORK (February 18, 2008) – Combining two of the top luxury travel trends—destination spa celebrations and ultra-customization—**Roaring Pavilion Villa & Spa's** seven-night *Caribbean Fete* package elevates pampering to sybaritic heights. Located just outside of Ocho Rios, Jamaica, Roaring Pavilion Villa & Spa offers the perfect combination of hotel and villa experience in a private 5,000-square-foot estate with a one-to-one staff-to-guest ratio and a full-service, onsite spa. The opulent villa is situated on five acres of James Bond Beach, where Sean Connery greeted Ursula Andress emerging from the surf in “Dr No.”

Perfect for destination celebrations, Roaring Pavilion's *Caribbean Fete* package starts at \$4,500 per night for up to eight guests and includes:

- Accommodations in four Master Suites
- Private Chef
- Butler
- All meals (with new Spa Menus by famed Caribbean cookbook author Virginia Burke)
- Two bottles of wine daily
- Celebration bonfire barbeque on James Bond Beach with fireworks
- Four signed copies of Virginia Burke's recent book *Eat Caribbean*
- Unlimited spa services, using Linge St. Barth and custom-blended products
- Full use of the house, grounds and spa
- Daily housekeeping service
- Nightly turndown service
- Beach attendant
- Airport transfers from Montego Bay
- Car and driver
- Concierge service

Known for its restorative powers by the likes of Celine Dion, Jack Nicholson and Mariah Carey, Roaring Pavilion Villa & Spa is committed to renewing the minds, bodies and spirits of its guests in the lap of luxury and privacy. Keeping in this spirit, Roaring Pavilion Villa & Spa tapped acclaimed Caribbean cookbook author Virginia Burke to design a series of spa cuisine *Rejuvenation Menus* based on ingredients that are indigenous to the Caribbean, rich in antioxidants and known to boost the immune system.

For example, upon rising guests are offered Sorrel, Fever (Lemon) Grass or Sour Orange teas. (The herb Jamaican Red Sorrel is a powerful antioxidant.) Breakfast options include freshly squeezed juices, fruits and berries, whole grain breads and the traditional Jamaican breakfast of sautéed ackee (the national fruit of Jamaica) and saltfish. (The fat in ackee is monounsaturated – the same type as in olive oil).

Highlights of Virginia Burke's lunch and dinner *Rejuvenation Menus* include Pumpkin Soup followed by **Fresh Escoveitched Chicken Salad with Pineapple and Cucumber; Conch Cerviche (marinated in lime juice, onions, tomatoes and sweet peppers)** followed by Snapper Filet Steamed in Banana Leaf and served with Stuffed Chayote (squash); Grilled Jerk King Fish with Passion Fruit Sauce; Jerk Chicken served with a Salad of Papaya, Avocado and Watercress; and Grilled Lobster or the Catch of the Day served with Sweet Potatoes Dressed with Orange Vinaigrette. Guests can even indulge in healthy rum cocktails made with Sorrel and Ginger.

The spa cuisine is prepared by Roaring Pavilion's private chef Johanna Mitchell, who studied under world-renowned chef Albert Vinazza. Chef Mitchell can also prepare delectable European and Caribbean fusion fare and tailor menus to meet guests' special dietary needs. Meals are complemented by selections of fine French

wines and a beautiful table, complete with Spode china, Christofle flatware, Waterford stemware and sterling silver tea service.

Unlike a resort stay, villa life is fully customized to guests' schedule and desires. They can do whatever, wherever, whenever. No set mealtimes dictate the day, no reservations are needed at the spa and the pool never closes. Roaring Pavilion's majordomo will arrange activities such as Caribbean cooking lessons; onsite yoga classes; golf, tennis and horseback riding excursions; water sports; and shopping. Guests are driven to their activities in a luxury car with a private chauffeur.

An oasis of tranquility, Roaring Pavilion Villa and Spa, features an indoor reflecting pool, lush landscaped grounds with a river flowing through the property, a lagoon-style swimming pool and ocean views. A separate spa wing houses indoor and outdoor treatment rooms, a steam room and shower. Ligne St. Barth and custom-blended, straight-from-the-tree products grown on-property are used in treatments.

Guests are accommodated in four distinctive master suites, each with air conditioning, three-sheeted Italian linen bedding, Italian marble bathrooms with oversized tub or shower, Frette robes and Ligne St. Barth bath products. Entertainment amenities include a baby grand piano, large, flat screen satellite TV, DVD, board games, wireless Internet and digital sound system with iPod docking station.

For more information on Roaring Pavilion Villa & Spa and other villas marketed by LaCURE please call toll-free 800-387-2726 from the U.S. and Canada; send an e-mail to info@lacurevillas.com; or visit the LaCURE Villas website at www.lacurevillas.com.

ABOUT LACURE

LaCURE, renowned as The Experience Company,[®] has 28 years' expertise in arranging luxurious getaways for discerning travelers in private villas, castles, farmhouses and stately homes in Europe, North Africa, Mexico, the Caribbean and the Americas. A five-year American Express Platinum and Centurion Card Villa Partner, LaCURE is renowned for its extraordinary service and hands-on concierge team.

ABOUT VIRGINIA BURKE

Jamaican-born Virginia Burke has written two cookbooks that share her passion for the robust flavors of the Caribbean. Her latest, *Eat Caribbean*, embarks on a vibrant voyage around the Caribbean islands, showcasing the finest recipes they have to offer while expertly drawing them together through common ingredients and personal anecdotes. Her first cookbook, *Walkerswood Caribbean Kitchen*, is a compilation of traditional and non-traditional recipes found throughout the islands featuring recipes for using Walkerswood seasonings, sauces and spices. Virginia has been a featured guest on the Television Food Network's "Sara's Secrets" as well as Fox News Channel's "Fox & Friends" and the popular ABC morning program "Live with Regis & Kelly." Virginia is also managing director of Walkerswood Marketing Ltd., a division of Walkerswood Caribbean Foods.

Recipes, menus and high resolution images are available.

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