

The Naples Beach Hotel & Golf Club To Host An Elegant Easter Brunch

NAPLES, Fla. (March 2006) – The Naples Beach Hotel & Golf Club will again host its popular Easter Brunch in the River of Grass Ballroom, according to Food & Beverage Director Jim Anderson. The brunch will be on Easter Sunday, April 16, 2006, from 10:30 a.m.-3 p.m.

The Easter Brunch will feature such entrees as Carved Virginia Sugar Cured Ham with Dark Rum-Raisin Demi Sauce, Carved Prime Rib with Rosemary Jus, Baked Chicken Breast with Chardonnay Cream Sauce, and Chili Glazed Salmon. An array of appetizers, salads and side dishes also will be available. Additionally, an assortment of breakfast items, including Eggs Benedict, will be offered. Among the many dessert offerings will be made-to-order Crepes, as well as Apple Pie, Pecan Pie, Key Lime Pie, Chocolate Mousse Cake, Coconut Cake, Chocolate Peanut Butter Torte, and Strawberry Cheesecake.

A special Children's Buffet, with such offerings as Chicken Tenders and Macaroni & Cheese, also will be provided.

The price for the brunch is \$45 per person (plus tax and gratuity), which includes complimentary champagne and complimentary valet parking. The price for children ages 6 – 12 is \$20 per child, with children 5 and under free. For reservations, call 435-4347.

The Naples Beach Hotel & Golf Club is located at 851 Gulf Shore Boulevard North in Naples. For more information, call (239) 261-2222.

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