

# PELICAN HILL.

ON THE COAST *of* NEWPORT BEACH



MAKE A SPLASH

A CONVERSATION *with* PETER V. UEBERROTH

FESTA IS COMING

# KEEPING THE EDGE

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*The Irvine Company®—the who, what, where*

## Meet You at the Marketplace

*by Debbie Lavdas*



*Keeping time with the trends, Irvine Company Resort Properties has just upped the ante in the arena of on-the-go, gourmet eats and treats. With inviting, artisan markets now in all of their hotels and resorts, guests can satisfy their foodie side, as well as their busy lifestyles.*

“Everyone’s busy, but not too busy to have discriminating taste,” shared Ralph Grippo, president of Resort Properties for The Irvine Company®. “Artisan on-the-go fare is what our guests want, and Orange County locals love to stop in our hotels and resorts for quick and fresh salads, sandwiches, coffee and specialty sweets; they can get away from the office for a quick recharge in our stylish, open spaces.”



### *Fresh finds at Hotel Irvine’s Marketplace*

Hotel Irvine’s new Marketplace deliciously exemplifies this new direction in gourmet to go. As fresh and independent as the hotel itself, the Marketplace offers some of the best eats around. Pops of orange energize the ambiance, while locally sourced “fast-foodie fare” and drinks provide a refreshing escape from the ordinary.

“We’re only as good as the goods and services we provide, so we’ve searched high and low to bring our guests the very best locally sourced culinary products that Southern California has to offer,” explained Hotel Irvine General Manager J.D. Shafer. “And for anytime access, the Marketplace is open 24/7 for our guests.”

Popular picks on the menu include a bevy of Marketplace’s original brands from Crust’s freshly baked calzones to Tossed’s featured salads. There’s local love too with goods from Backyard Bees Honey, producing honey from rescued hives throughout O.C., and Laguna Salt Company, crafting unique sea salts.

### *Gourmet Grabs at Island Hotel Newport Beach®*

Island Hotel Newport Beach also boasts an all-new Market Place of it’s own. “Here at Island Hotel, work merges with play every day, so our 24/7 Market Place is a gourmet mix of everything—in-between meeting

snacks, on-the-go lunches or something for an afternoon sweet tooth,” said Gerard Widder, general manager of Island Hotel. “Our guests enjoy that it’s a unique alternative to traditional hotel room service, so they can now pick up a quick cup of illy coffee, or a juice or even a delicious late-night meal.”

A sleek, modern façade invites guests in, and a streamlined display allows for easy perusal of all the tempting offerings.

Island Hotel’s master pastry chef, Andy de la Cruz, lends his baking techniques to The Market Place’s fun sunrise selections, such as his “Churro Morning Bun,” plus there’s house-made granola and more.

“We prepare foods daily, including artisan sandwiches for lunch and dinner, like the Roast Beef and Asiago or the Mediterranean Vegetable, as well as fresh salads and rice bowls, with a wide array of chips, dips and cheeses,” said David Man, executive chef at Island Hotel.

The Market Place supports local business as well with items from Nothing Bundt Cakes and B. Toffee.

Finally, the hotel’s central location draws Newport Beach residents and nearby business tenants, who find the Market Place very accessible and a fresh stop. 🍷

