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**SHERATON CHICAGO HOTEL & TOWERS ANNOUNCES NEW DINING VENUES OFFERING
WORLD-CLASS CUISINE, QUICK SERVICE AND BUSINESS AMENITIES
ALL IN ONE SETTING**

CHICAGO – March 9, 2009 – Identifying the needs of business travelers, meeting attendees and meeting planners, the Sheraton Chicago Hotel & Towers has announced the opening of two new dining venues designed to offer professionals the ideal place to get their busy days started.

LB Bistro & Patisserie combines gourmet breakfast and lunch with a quick-service setting, providing professionals a place to get a fast start to their day without having to settle for fast-food. The first restaurant from the two-time world champion pastry chef, Laurent Branlard, LB Bistro & Patisserie has a la carte and buffet items all created on the same concepts that have made him one of the most acclaimed pastry chefs in the world - fresh ingredients and simple yet unique combinations of flavors.

The menu for LB Bistro & Patisserie focuses on customization and offers a wide variety of options by creating a dining room kitchen concept where guests can combine ingredients to create their own meal.

Breakfast features three stations – the pantry, the hot breakfast kitchen, and the bakery. At each station guests can customize items that include parfaits, juices, smoothies, omelets, eggs, breakfast meats, breakfast pies, Branlard's signature crepes and more. Additional breakfast items include a strawberry cream cheese French toast (classic cinnamon batter dipped French toast filled with a fresh strawberry cream cheese filling) and breakfast sliders (one featuring bacon, egg & Wisconsin cheddar on a mini brioche and the other egg, mozzarella cheese, roasted tomato on a mini brioche).

At lunch guests can create their own salads, sandwiches and even soups with the innovative LB tableside soup cart. A la carte lunch items are highlighted by the Green Chile Turkey Melt, the Flat Iron Steak Sandwich and the Smokey Cobb Salad.

A meal would not be complete at LB Bistro & Patisserie without one of Branlard's signature desserts. The selection includes White Chocolate Orange Gratin (vanilla marinated orange topped with caramelized white chocolate chiboust cream), Chocolate S'more (fresh homemade marshmallow filled with maracaibo chocolate custard, praline crunch), Molten Chocolate Cake (warm chocolate cake, chocolate pots du crème, chocolate sauce) and Irish Cream (layers of coffee cremeu, bourbon soaked sponge cake, caramelized hazelnut topped with bourbon whipped cream and milk chocolate dust).

Adjacent to LB Bistro & Patisserie is the new Link@Sheraton internet café which provides a warm environment for guests to enjoy LB Bistro & Patisserie's freshly baked goods, Starbucks coffee drinks or a grab n' go item along with the amenities professionals rely upon to get going – Wi-Fi internet access, copies of the nation's top daily newspapers such as *USA Today*, *The Wall Street Journal*, *The New York Times* and *Chicago Tribune* and three 42-inch plasma televisions.

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Link@Sheraton Café will also feature the new Microsoft Surface, a 30-inch touch-screen display that is produced in a table-like form to allow multiple guests the ability to use it simultaneously. It allows guests to browse the Web, access a virtual concierge, bring up and view maps, locate area attractions, purchase tickets, send postcards and retrieve photos and music. Sheraton is the first hotel brand in the industry to feature the Microsoft Surface.

“Meeting attendees and planners are always challenged to maximize their time,” said Pam Gilbert, director of sales and marketing for the hotel. “LB Bistro & Patisserie as well as the Link@Sheraton Café provide all the resources – from food to technology - to jump start their day. They can conduct a quick morning or afternoon meeting, prepare for a presentation or catch up on email, all while grabbing a quality meal from the world champion pastry chef. These same attributes also make both venues ideal for executive meetings and small groups.”

LB Bistro & Patisserie and Link@Sheraton Café join an already diverse group of dining options offered at Sheraton Chicago Hotel & Towers which include Shula’s Steak House, Chi Bar and the hotel’s banquet selections.

The restaurants complete a three year hotel project that has included room and lobby renovations. The addition of both venues is part of a brand-wide effort to revitalize the iconic Sheraton brand, which includes an investment of more than \$4 billion in new hotels, upgrading 100 hotels in the U.S., renovating 50,000 guest rooms and re-designing more than 100 new lobbies.

LB Bistro & Patisserie and Link@Sheraton Café are open daily for breakfast from 6:30 a.m. to 11 a.m. and for lunch from 11:30 a.m. to 2:00 p.m. Major credit cards are accepted. For more information please call (312) 329-5900. For hotel information please visit www.sheratonchicago.com.

Located in the heart of downtown Chicago at 301 East North Water Street, the Sheraton Chicago Hotel & Towers features 120,000 square feet of state-of-the-art meeting space, including a 40,000 square-foot ballroom (the largest hotel ballroom in the Midwest), 34 breakout rooms, and a 35,000 square-foot exhibit hall. In addition, the Windy City’s leading meetings hotel recently completed a total overhaul of its Sheraton Executive Conference Center. Keeping the small group market in mind, the 3,800-square-foot facility is divisible into seven meeting rooms. New technology capabilities includes a 50” plasma monitors with cable feed capabilities, DMX sound system, state of-the-art projector and more.

Sheraton Chicago Hotel & Towers is ideally situated on the Chicago River, within walking distance of Navy Pier, fabulous Michigan Avenue shopping, Millennium Park, the Loop business district and more. The hotel’s 1,209 guest rooms and suites feature spectacular views and Sheraton’s ultra-comfortable Sweet Sleeper(SM) bed. The hotel also features five distinctive restaurants and lounges, including Shula’s Steak House, one of America’s favorites. Chi Bar, Chicago’s chic new hot spot, was created by renowned designer, Jeffrey Beers. Chi Bar channels Chicago energy by bringing all the excitement and tradition of the Windy City into one luxe lounge with innovative cocktails, shareable delights and sleek ambiance. Other amenities include a full-service business center, concierge, health club with massage therapy, sun deck and an indoor pool.

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