



Annual Kentucky Derby Bash at DC's Willard Hotel, Plus "How To Make a Mint Julep" on YouTube

Washington, D.C. April 15, 2010 – The Willard InterContinental's historic Round Robin Bar will once again host an "Afternoon at the Races" at its annual Bonnets and Bow-Ties Kentucky Derby Party. Join the fun Saturday May 1, from 4:00 p.m. to 7:00 p.m. at the Round Robin Bar to view the "fastest two minutes in American sports" in style. Check out Round Robin's famous Barman Jim Hewes' "How to Make a Mint Julep" on YouTube: <http://bit.ly/17umOK>.

Maker's Mark Distillery joins the Round Robin Bar in celebrating this great American tradition with a live telecast from Churchill Downs of the 136th Kentucky Derby. Bar patrons who wish to view the Derby and boast their best bonnet and most bodacious bowtie are eligible to win grand prizes. The \$75 entry fee, tips and tax included, features a southern style buffet featuring country baked ham with baby soft rolls, Kentucky coleslaw and potato salad, a display of international cheeses and Derby pies, including a thematic variation on the pecan pie with a healthy measure of Maker's Mark and two of the bar's famous Henry Clay Southern-Style Mint Juleps served up by the Round Robin Bar's master mixologist, Jim Hewes and his team. Each drink is individually handcrafted and served in the official keepsake 136th Kentucky Derby glassware. For reservations, call: 202.637.7305 or check our Web site at www.washington.intercontinental.com

How is a Henry Clay Mint Julep Made? Check out Willard Mint Julep on YouTube: <http://bit.ly/17umOK>

HENRY CLAY'S SOUTHERN-STYLE MINT JULEP

A specialty of the Willard InterContinental's Round Robin Bar, the Mint Julep is an elegant cocktail evoking an air of hospitality and congeniality.

6-8 Mint leaves
1 Tablespoon sugar
Lemon

Cracked ice
Powdered sugar
Sparkling water
2 oz. Maker's Mark Bourbon

Place mint leaves, 1-tablespoon sugar and a small measure of Woodford Reserve Bourbon in a crystal tumbler. Gently muddle with a spoon. Place a scoop of freshly cracked ice in tumbler and stir vigorously. Top off with more ice. Add equal measures of Maker's Mark™ Bourbon and sparkling water to fill glass. Place a sprig of fresh mint on top; zest with a twist of lemon and dust with powdered sugar.

An American institution and leader in Sustainable Hospitality, the Willard InterContinental is located in the heart of the nation's capital on Pennsylvania Avenue, near the White House, the Smithsonian museums and the downtown business and theatre districts. The Willard is the Washington D.C. hotel of choice for heads of state and leaders of the world's business, cultural, social and political elite. The hotel's 333 well appointed large guestrooms include 40 elegant suites. Dining options include Café du Parc, the popular French bistro with seasonal outdoor seating and traditional Afternoon Tea in Peacock Alley. The luxurious Red Door Spa offers a wide array of pampering treatments. The classic Willard InterContinental combines heritage and luxury with contemporary comfort and the latest technology. Tel. 202-628-9100, 1-800-827-1747, or Web site: www.washington.intercontinental.com. Follow on Twitter: <http://twitter.com/Willardhotel> and Facebook: <http://bit.ly/13jjy7>