



WILLARD
INTERCONTINENTAL®
WASHINGTON D.C.

ANNUAL KENTUCKY DERBY BASH AT DC'S WILLARD HOTEL PLUS "HOW TO MAKE A MINT JULEP" ON YOUTUBE

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 7, 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 137th 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 137th 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>

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.