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Contact: Megan Sterritt
KWE group, inc.
(305) 476-5424
sterritt@kwegroup.com



Los Cabos Resort Conquers Culinary Competition with Multiple Food & Beverage Awards

Marquis Los Cabos Receives 6th Annual Five Star Diamond Award for Quality, 6th Annual Distinctive H Award for Cleanliness and Certified Sommelier Status through the Court of Master Sommeliers

Los Cabos, Mexico (April 22, 2010) – Travelers receive a complete culinary experience second to none when they visit Marquis Los Cabos Resort in Mexico. The 237-suite beachfront resort has recently been awarded three prestigious accolades including the sought-after American Academy of Hospitality Services' International Five Star Diamond Award for the resort's signature Canto del Mar restaurant, the *Distinctive H* award for high standards in food management. The resort's Food and Beverage Director also received Certified Sommelier status through the Court of Master Sommeliers.

Canto del Mar, the resort's 20-seat fine-dining restaurant, recently was awarded the International Five Star Diamond Award by the American Academy of Hospitality Services for the sixth consecutive year. Winners of this top-level award are selected following a rigorous process in all aspects of food and beverage, including service and quality. Canto del Mar serves only the freshest ingredients of the day, and no printed menus are provided at the restaurant, as the menu changes at least once a week.

The Distinctive H award was presented to Ella Messerli, General Manager, for high standards in food management for the sixth consecutive year. Distinctive H is Mexico's prestigious food management program, which seeks to elevate food quality and security standards in the country. The high standards of the Distinctive H program refer to the purchase and reception of food, storage, defrosting, cooking, preservation and service. All restaurants on the property including Dos Mares, Vista Ballenas, Canto del Mar and Room Service exceeded the program's high standards, guaranteeing guests that the food quality and kitchen hygiene matches or exceeds any standard of the United States.

Last but certainly not least, Marquis Los Cabos congratulated their own Food & Beverage Director, Pablo Andres Perrin, on his Certified Sommelier status through the Court of Master Sommeliers. The Court of Master Sommeliers is comprised of 170 Master Sommeliers throughout the world, who have a proven mastery of the art, science, and history of all types of wine. Perrin lends his expertise in Canto del Mar, where he regularly provides guests with food and wine pairings.

Featured in National Geographic Traveler's "Hotels with a Heart," the Marquis Los Cabos donates five percent of the hotel's annual revenue for the staff's education and healthcare in its Marquis University. Since 2003, the resort has helped on average 20 employees a year obtain primary schooling and bachelor degrees.

About Marquis Los Cabos

The 237 all-suite beachfront Marquis Los Cabos Resort is located on the southernmost tip of the Baja California peninsula, where the Sea of Cortez meets the Pacific Ocean, and is minutes from the authentic Old World village of San Jose del Cabo as well as the lively town of Cabo San Lucas. The resort features a 15,000 square foot holistic spa and fitness center, an exclusive gourmet restaurant where a Michelin-pedigreed chef prepares a nightly prix fixe menu and an extensive collection of Latin American sculpture and painting on display in public areas and guest suites. Since its 2003 opening, Marquis Los Cabos has earned the travel industry's most coveted awards including "World's Best" (Travel + Leisure); "Gold List" (Conde Nast Traveler); "Best Value" (Conde Nast Traveler); the AAA Four Diamond, and the Five Star Diamond for its Canto del Mar restaurant. Marquis Los Cabos is a member of the prestigious *Leading Hotels of the World* and the only member of *Leading Spas of the World* in Los Cabos.

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