



**MARTINI PARK INTRODUCES THE 'RETURN OF THE COCKTAIL PARTY'
"Torch Tuesdays" Launches March 4 with Classic Cocktails and Sultry Standards**

CHICAGO (March 2008) –Martini Park is reintroducing the classic concept of the cocktail party, offering guests the ultimate elegant experience with delicious food, specialty cocktails and a live music lineup of classic crooners and torch singers.

Signature cocktails for the evening include the Classic Side Car, Brandy Alexander, Old Fashioned, Manhattan, Kir Royale and the Classic Champagne Cocktail. All of these drinks, along with Martini Park's 30-plus specialty martinis, will be available every Tuesday for \$7. Mixed drinks will be \$5.

Guests will also enjoy delicious complimentary passed hors d'oeuvres from 5pm to 8pm, including filet mignon sauté skewers, chicken sauté skewers, tomato capri, salmon and crème fraiche served on toast points, chicken sliders, kobe beef sliders, deviled eggs, pigs in a blanket and Martini Park's signature mac and cheese sticks with truffled cheese sauce.

Starting at 7pm, the music program will feature sexy, sultry musical standards reminiscent of the days of Harry Connick, Jr, Billie Holiday, Eartha Kitt and Etta James.

Music Lineup:

March 4: Stephanie Browning

<http://www.stephaniebrowning.com/>

March 11: Speakeasy Swing

http://www.speakeasyentertainment.com/Se_Swing/index.html

March 18: Lesley Byers & The Jazz Cats

<http://www.lesleybyers.com/>

March 25: Alison Ruble

<http://alisonruble.com/>

April 1: Kimberly Gordon

www.kgjazz.com/

About Martini Park

Martini Park, Chicago's "Playground for Grownups", debuted in Chicago in July 2007 at 151 W. Erie St. in River North. This unprecedented upscale lounge concept features highly-acclaimed signature martinis and cocktails, as well as sharable plates of delectable food items, all within an atmosphere of world-class design. Specialty offerings include the Cucumber Martini, Strawberry Basil Martini, Apple-tini, Crab Cake Corn Dogs, Buffalo Chicken Lollipops, Surf Or Turf Nachos, and Mac & Cheese "Sticks." Martini Park's team of seasoned

professionals will serve each guest with impeccable attention to detail, providing the highest standards in hospitality and service.

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