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**ARIZONA  
BILTMORE**

THE WALDORF ASTORIA COLLECTION™

## **Arizona Biltmore Celebrates Heavenly Tastes and Smells of the Holidays With an Array of Cooking Classes & Wine Tastings**

PHOENIX, Arizona, Dec. 2, 2009 – The holidays are all about get-togethers with family and friends that are filled with the heavenly tastes and smells of the season. The Arizona Biltmore wants to help you make the most of your celebrations this year by offering a variety of holiday cooking classes and wine tastings – that can make you a culinary and entertaining star.

**The holiday classes include:**

**December 12 – Saturday: Last Minute Holiday Hors D’ Oeuvres.** 1.5 hours. Demonstration class. \$40  
For those down to the wire and dazed by all the holiday hubbub come mid December, stop those jingle bells from ringing in your ears with great last minute hors d’oeuvre ideas.

**December 19 – Saturday: Chocolate, Chocolate & More Chocolate.** 2 hours. Demonstration class. \$45.  
Learn from the masters how to make a Yule Log, Chocolate Souffles, Flourless Chocolate Cake and other Arizona Biltmore secret chocolate recipes.

**December 23 – Wednesday: Top 10 Wines.** Tasting. 2 hours. \$40  
Comparative tasting and discussion of 5 of the Top 10 Wines for the Season, served with hors d’oeuvres.

**December 24 – Thursday: Make & Decorate Holiday Cookies with Kids.** 2 hours. Hands-on class. \$25  
Big and small kids are welcome to cut, bake and decorate holiday treats with Pastry Chef Shane Ward..

**December 26 – Saturday: The Day After Holiday Cocktails.** Demonstration and tasting. \$25  
Walk down memory lane at Wright Bar with old-fashioned drinks, cheese and small tasting plates.

**December 27 – Sunday: Holiday Bubbly Wine Tasting.** Tasting. \$30  
Sample 5 Sparkling Wines to ring in the New Year in a side by side comparative tasting.

**December 28th – Monday: Top 10 Wines.** Tasting. 2 hours. \$40  
Comparative tasting and discussion of 5 of the Top 10 Wines for the Season, served with hors d’oeuvres

**December 29 – Tuesday: Holiday Entertaining.** Demonstration class. 2 hours. \$30  
Learn to prepare some favorite tasty holiday pre-meal small bites, with wine pairing.

**December 30 – Wednesday: Brunch and Learn!** 1.5 hours. Hands-on class. \$45  
Learn the tricks of the trade for a fabulous New Year’s Day Brunch and tasting plates.

**December 31 – Thursday: Wild about Wine and Cheese.** 1.5 hours. Demonstration class. \$45  
Learn great recipes prepared with wine and cheese, from saltimbocca to Pinot pasta.

**All classes begin at 2pm. For more information and reservations call 602-381-7632.**