



FOR IMMEDIATE RELEASE

Green House Brings Sustainable & Eco-Friendly Dining to Newport News

Magnuson Hotel & Convention Center to Open New, In-House Restaurant

Newport News, Va. – June 7, 2013 – [The Magnuson Hotel & Convention Center at Oyster Point](#), a JSK Motel Management property, celebrates the grand opening of its new restaurant and bar, [Green House](#), today from 5 p.m. until 8 p.m. Green House features modern American cuisine with an emphasis on the finest, seasonal ingredients from local farmers. The restaurant proudly supports several local food sources, including Rain or Shine Greenhouse Gardens, Oliver Farms Produce, Whitener Farms, Dave and Dee’s Mushrooms, and Sam Rust Seafood, Inc.

“Green House is a great addition to our current hotel model and will fit well with the development initiatives planned for the near future,” said Ray Patel, President, JSK Motel Management. “The restaurant provides us with a unique opportunity to work with other local businesses and farms, and at the same time, offers a new concept to dining in the Oyster Point area.”

Heading the culinary team is Executive Chef Damon Covington, who has earned a stellar reputation as an instructor at Stratford University and Tidewater Community College, as well as the former executive chef of The Chamberlin Hotel in Hampton, Va. Sous Chef Justin Burrus, a graduate of the Culinary Institute of America and an American Culinary Federation certified sous chef, also brings a wealth of experience to the kitchen. He previously served as Executive Chef of Voila in Norfolk, Va. and as worked under the direction of a [James Beard](#)-awarded chef.

“We have strategically crafted our menu to reflect our commitment to sustainable and eco-friendly restaurant practices, and we are especially proud that 80 percent of our menu features locally grown produce,” said Covington. “Our menu selections are fresh, flavorful and innovative; and we are looking forward to an overwhelmingly positive response from our patrons.”

Green House will kick off its grand opening celebration with the “Corporate Cool Down” – an end-of-week social networking event that will take place every Friday from 5 p.m. until 8 p.m. The event offers guests live music and a variety of mouthwatering and discounted dishes, such as the Garden Wedge Salad made with fresh hydroponic Bibb lettuce (\$5), Pan Seared Jumbo Shrimp and Wakame Seaweed Salad topped with Asian Sweet Chili & Mango Sauce (\$9), Mini Grilled Angus Beef or Turkey Burger Sliders (\$8), and Mini Ciroc Infused Chicken Kabobs (\$7). Following the grand opening event, Green House will serve items from the full dinner menu, which consists of several fresh wood-fired pizzas, in addition to an array of seafood, steak, and vegetarian options. The restaurant’s sustainable concept extends to the beverage menu with microbrews, organic mango tea, and an assortment of signature Green House martinis – made with [Naked](#) all-natural fruit juices.

Green House boasts a comprehensive vegetable compost and recycling program, and has a pending certification as a Virginia Green Restaurant. The restaurant will serve breakfast, lunch, and dinner Monday through Friday, and a brunch buffet every Sunday.

About The Magnuson Hotel

Located in the heart of the City Center business district, the Magnuson Hotel & Convention Center at Oyster Point provides an upscale hotel experience at an affordable price point. The hotel operates under [Magnuson Hotels](#) – the world’s largest independent hotel group. In only eight years, Magnuson Hotels has become the fastest growing hotel chain in history, representing nearly 2,000 UK and North American hotels with assets in excess of \$5.5 Billion. One of the top global hotel chains, Magnuson Hotels is the #1 Hotel Company of Inc. Magazine’s 5,000 fastest growing private U.S. companies.

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