



## The Laguna Cliffs Quarterly

JAN – MAR  
2018

Explore everything Laguna Cliffs has to offer on-property and conveniently nearby. Plus, learn some fun facts about our staff.



### GIVING BACK

Over the holidays, the Laguna Cliffs staff searched for a way to give back to our community. So, we partnered with the Challenged Athletes Center to provide the desserts for their Community Holiday Party. Check out some of the happy holiday memories, sponsored by Laguna Cliffs.

### NEW WAYS TO SAVE

Plan your group event or meeting in February and March 2018 and receive special rates. Our friendly staff, great location, and comforting accommodations will make every aspect of your stay enjoyable.

Contact: [sales@lagunacliffs.com](mailto:sales@lagunacliffs.com) | 949-487-7542

\*Offer not valid for bookings contracted before Feb. 1, 2018. Blackout dates apply. Offer may not be combined with any other promotions. The hotel reserves the right to substitute any inclusions with any amount of equal value, based on availability. Meetings/events must be contracted Feb. 1, 2018 - March 31, 2018 and consumed by March 31, 2018. Promotions based on a pick-up of 80% actualized room nights of contracted guestroom block. Program values are calculated based on combined guestroom revenue, catering/food revenue, or room rental exclusive of food service charges, taxes, incidental revenue, audiovisual revenue, or miscellaneous revenue. Offer is valid for groups of 25 or more for rooms on peak nights with banquet function contracted.



### MEET HANNAH FRANKART

Senior Sales Manager

#### What's your favorite hobby?

There's nothing better than watching one of your favorite bands, live in concert. Oh, and I can't look away from the screen when the Ohio State Buckeyes are on the field.

#### If you weren't a Sales/Catering Manager what would you do?

Own my own spa/retreat or be a stay at home mom.

#### What's the best piece of advice someone has given you?

"Do not let the behavior of others destroy your inner peace." – Dalai Lama

#### What's something a lot of people might not know about you?

My oldest child is literally a miracle baby. I spent the last four months of my pregnancy in labor at the hospital with contractions every 20 to 30 minutes (four months of all-day pain).

#### What's something you can't live without?

I could never live without my mother's thoughtful advice, my beautiful children, music, and popcorn.

#### What's your favorite thing to cook?

I'm a steak and potatoes kind of gal.

#### If you could live anywhere in the world, where would that be?

It would be awesome to live in Nashville, Tennessee.

#### What's the best gift you've ever received?

Hands down, my children.

#### If you could have dinner with anyone in the world, who would that be?

It would be inspiring to have dinner with my great, great, great grandmother, Flora Brownridge. Unfortunately, she died in 1890 when her children were still very young. Ever since then, there's been a hole missing in our family's ancestry.



### CHEF'S SEASONAL RECIPE

The flavors and experiences at Laguna Cliffs are inspired by our surroundings. Check out Executive Chef Salvatore Guilliano's Vegan Tomato Bisque recipe, below:

### CHEF SAL'S VEGAN TOMATO BISQUE

#### Ingredients:

1 cup chopped celery  
1 cup chopped carrots  
1 medium chopped onion  
2 cloves garlic, minced  
2 tablespoons extra virgin olive oil  
2 cups tomato juice  
1 quart vegetable stock  
10 fresh Roma tomatoes, washed, cleaned and large diced  
2 tbs. tomato paste  
2 tbs. chopped fresh oregano  
3 tbs. chopped fresh basil  
3 tbs. turbinado cane sugar  
2 cups soy milk  
Salt and pepper to taste

#### Preparation:

Sweat celery, carrots, onions and garlic in oil until tender. Add tomato juice, stock, tomatoes, tomato paste, and bring to a simmer for 20 minutes. Reduce until soup thickens a bit. Add herbs, sugar, salt, and pepper. Cool for about 30 minutes. Puree the soup in a food processor or blender. Add soy milk while blending the bisque and serve.

