

Beau Rivage Resort & Casino Completes \$550-Million Post-Katrina Transformation With Opening of Beau Rivage Theatre

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Resort Continues Revitalization of Gulf Coast Tourism With Addition of Three New Gourmet Restaurants and Fazio-Designed Fallen Oak Golf Course

PRNewswire

BILOXI, Miss.

Today, Beau Rivage Resort & Casino will complete its \$550-million transformation with the opening of the Beau Rivage Theatre. Widely regarded as the premier entertainment venue in the south, the Theatre will play host to today's brightest stars in its 1,550-seat showroom and be home to *Imaginaya*, the Beau's newest production by acclaimed Russian choreographer Alla Duhova. The theatre features a \$3-million, state-of-the-art sound and lighting system and is one of the best-equipped theaters in the country.

(Photo: <http://www.newscom.com/cgi-bin/prnh/20061229/LAF013>)

In the aftermath of Hurricane Katrina, Beau Rivage underwent a dramatic renovation to restore its legendary southern charm while adding new amenities and experiences for guests to enjoy. It reopened for business on August 29, 2006. Now boasting enhanced architecture and interior design schemes; 1,740 luxurious guest rooms and suites; a redesigned casino; 11 world-class restaurants including Todd English's *OLIVES*, four exciting lounges and bars; 12 retail venues; a lavish spa and salon; tropical pool; convention center; an unparalleled Fazio-designed golf course and the Beau Rivage Theatre; the Beau is back in every sense of the word.

"We are proud to be part of the resurgence of Gulf Coast tourism and to bring some of the biggest names in their respective fields to Beau Rivage," said George Corchis, president of Beau Rivage Resort & Casino. "Our newest partners are all innovators in their own right -- from Todd English to Tom Fazio and Alla Duhova -- and they deliver a new standard of excellence to the Gulf Coast." Since Beau Rivage reopened in August 2006, nearly half a million guests have stayed at the property and thousands more have come to dine, shop and indulge.

Beau Rivage's sizzling new production show *Imaginaya*, Russian for "imagine," will run from February 2 through June 3, and was created by Russia's top choreographer Alla Duhova. *Imaginaya* features performances by the Russian circus and Russian dance company, Todes. A counterpart of the Russian ballet, Todes exhibits the finest in Russian estrada, or stage dancing. Estrada mixes styles, bends conventions, and combines everything from folk and hip-hop to jazz and classical forms in a spectacular display of athleticism and grace.

The Beau Rivage Theatre also will usher in 2007 with a star-studded lineup of headline entertainers: Four Tops & The Temptations (Dec. 29), Little Richard (Dec. 31), Bryan Adams (Jan. 5), Willie Nelson (Feb. 8), Howie Mandel (Feb. 16), Blue Man Group (Feb. 17), Julio Iglesias (Feb. 22 and 23), Gladys Knight (March 2), Wayne Newton (March 9), Kenny Rogers (March 16), Paul Anka (March 23), Lord Of The Dance (April 13, 14, 15), Beach Boys (May 26 and 27) and Ron White (June 1).

Since its reopening, Beau Rivage has continued its efforts to revitalize Mississippi tourism and make a positive impact on the local economy with the addition of three new gourmet restaurants and its Tom Fazio-designed golf course, Fallen Oak.

Beau Welcomes Three Gourmet Restaurants

Under the direction of executive chef Joseph Friel, who was named one of the Great Chefs of New York and invited to cook at the renowned James Beard House, Beau Rivage's culinary standard is on par with the world's finest resorts and earns the Beau distinction as the foremost dining destination on the Gulf Coast. On December 15, Beau Rivage introduced three new gourmet restaurants to its culinary offerings -- Todd English's OLiVES, steakhouse BR Prime and contemporary Asian restaurant Jia.

OLiVES

Created by superstar Chef Todd English, a two-time James Beard Award Winner and Bon Appetit "Restaurateur of the Year," OLiVES has drawn national and international applause for its interpretive rustic Mediterranean cuisine. The menu features signature dishes such as fig and prosciutto flatbread with rosemary and gorgonzola; and butternut squash tortelli with sage, brown butter and parmesan.

Though brand new, OLiVES is designed to look ages old. Architect Jeffrey Beers brought the inspiration of an ancient olive oil mill to life through wide ceiling beams of reclaimed solid oak; crackled wall coverings; weathered wood tabletops; and warm tones of chocolate brown, olive green, rust orange and caramel. From the ceiling hang bronze chandeliers in the shape of olive tree branches, with tiny candles at the end of each thin stem. At the center of OLiVES' dining area stands a custom-made, 8-ft. bottle, which dispenses OLiVES' signature olive oil.

OLiVES at Beau Rivage is the first to feature a retail store selling The Todd English Collection, the famed chef's signature line of creative cookware and appliances, which debuted last year on the Home Shopping Network. OLiVES is open nightly from 5:00 p.m. to 10:30 p.m.

BR Prime

Warm and welcoming, BR Prime delivers one of the finest dining experiences the Southeast has to offer. Delicious gourmet steaks are served within a relaxed, cosmopolitan setting where dramatic shifts of light create an air of sophistication amongst warm-colored stonework, hardwood flooring and striking walls of glass and wood. The color palette is inspired by elegance and luxury: the classic tuxedo and the finest wines in the world. Guests at BR Prime are wrapped in sophistication as crimson reds and champagnes highlight the tuxedo black/white color scheme. Plaids and paisley fabrics represent the tie and vest, while gold and stainless steel fixtures embody chic accompaniments such as cuff links and a pocket watch.

BR Prime's menu features classic American steakhouse fare including wet-aged and dry-aged prime beef, Gulf shrimp, two-pound South African lobster tail and stone crab. Specialties include Louisiana crab cakes, Kobe rib eye, crab-and-pecan crusted Hawaiian swordfish and lobster-mashed potatoes. BR Prime features an extensive wine selection within its 3,000-bottle wine cellar and is open nightly from 5:30 p.m. - 10:30 p.m.

Jia

Beau Rivage's contemporary Asian restaurant, Jia -- Japanese for "beautiful" -- emanates excitement and inspires serenity. Within three distinct dining experiences, Jia dishes out authentic sushi, teppanyaki and pan-Asian cuisine created from simple, quality ingredients. The menu spotlights a variety of soups, salads, noodles and regional specialties from Thailand, Japan, China, Vietnam and Hong Kong.

Jia's architecture blends traditionally celebrated elements of nature with modern materials. Soft, elegant teakwood forms a towering abstract forest and reveals glimpses to the sushi bar and lounge areas located near the front of the dining room. For teppanyaki, Jia honors Japanese tradition with a separate traditional Ryokan structure teppanyaki room, complete with modern custom red lacquer cooking hoods at each table. In the dining room, smoldering lanterns cast shadows from bamboo ceilings to the tables below and walls bordered in opulent draperies glow in a symbolic interpretation of hot coals. Jia is open for dinner Mon.-Sun. 5 p.m. to 10:30 p.m. and lunch Sat.-Sun. 12 p.m. to 5 p.m. (excluding teppanyaki).

Fallen Oak Golf Course Makes Its Debut

Designed by famed golf course architect Tom Fazio, the Beau's magnificent Fallen Oak, a 510-acre tract at the edge

of the DeSoto National Forest, opened November 6. The multi-million-dollar course is located 15 miles north of Beau Rivage and features dramatic elevation changes -- which are rare for a Gulf Coast course -- and more than 4,000 stately oaks, magnolias, pines and other hardwood trees. Fallen Oak delivers exceptional golf that tests every element of the game. Stretching a hearty 7,487 yards from the tips, Fallen Oak offers golfers five sets of tees and strategic play options as each hole winds through ever-changing terrain and environments.

ABOUT BEAU RIVAGE:

Casual elegance is redefined at Beau Rivage Resort & Casino, MGM MIRAGE's destination resort on the Mississippi Gulf Coast. Named one of the top 100 hotels in the continental United States and Canada by Travel + Leisure, Beau Rivage blends world-class amenities with world-famous Southern hospitality. Featuring 1,740 elegantly appointed guest rooms and suites; 11 restaurants; four nightclubs and bars; a 1,550-seat theatre; an upscale shopping promenade; a world-class spa & salon; and Fallen Oak, a new Tom Fazio designed championship golf course; Beau Rivage offers the finest destination resort experience in the Southeast. For more information or to make reservations, call (888) 56-ROOMS or (228) 386-7444 between 8 a.m. and 8 p.m. (CDT), Monday-Friday, and 9 a.m. to 5 p.m. weekends, or visit www.beaurivage.com.

ABOUT MGM MIRAGE:

MGM MIRAGE (NYSE: MGM), one of the world's leading and most respected hotel and gaming companies, owns and operates 23 properties located in Nevada, Mississippi and Michigan, and has investments in three other properties in Nevada, New Jersey and Illinois. The Company has entered into agreements to sell its three Primm Valley Resort properties located in Primm, Nevada and its Colorado Belle and Edgewater properties located in Laughlin, Nevada. In addition, the Company has major new developments under construction in Nevada, Michigan and Macau S.A.R. CityCenter is a multi-billion dollar mixed-use urban development in the heart of the Las Vegas Strip; a new MGM Grand hotel and casino complex is being built in downtown Detroit; and the Company has a 50% interest in MGM Grand Macau, a hotel-casino resort currently under construction in Macau S.A.R. MGM MIRAGE supports responsible gaming and has implemented the American Gaming Association's Code of Conduct for Responsible Gaming at its properties. MGM MIRAGE also has been the recipient of numerous awards and recognitions for its industry-leading Diversity Initiative and its community philanthropy programs. For more information about MGM MIRAGE, please visit the company's website at <http://www.mgmmirage.com/>.

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