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A TANTALIZING NEW REGIONAL MENU FEATURED ONBOARD THE ROCKY MOUNTAINEER TRAIN'S LATEST ROUTE

VANCOUVER, BRITISH COLUMBIA (August 14, 2006) - An innovative new menu created by Rocky Mountaineer Vacations' award-winning GoldLeaf Service Executive Chef Mark Jorundson, provides guests with an unparalleled dining experience while travelling on the Fraser Discovery Route, the third and newest route for the world-acclaimed Rocky Mountaineer train.

As guests travel between the four-season resort town of Whistler, British Columbia and Jasper, Alberta, in the Canadian Rockies, they are treated to tantalizing three-course meals featuring local delicacies from Canada's two most bountiful food regions. Only the freshest local ingredients are used on the unique à la carte breakfast and lunch menus, including wild Pacific Ocean fish, orchard fruits, berries and root vegetables from the Fraser Valley, and prime beef and bison from Alberta.

"Our guests can expect to see some of the most stunning scenery in the world on our Rocky Mountaineer rail routes," says Executive Chef Jorundson. "From our onboard kitchens we prepare meals featuring ingredients that are not only fresh and of exceptional quality, but also reflect the regions we travel through, and in some cases, cannot be found anywhere else in the world."

Executive Chef Jorundson, one of Canada's most decorated chefs, along with his culinary team, have perfected the art and expertise of preparing fresh foods daily in moving, self-contained stainless steel galley kitchens onboard each GoldLeaf Service coach. Every one of the company's 15 state-of-the-art, custom-built glass dome railcars contain a 36-seat private dining room. For breakfast and lunch, guests descend from the coach's upper level down a spiral staircase to the intimate restaurant below where they are served at elegant tables with crisp white linen, fine china and sparkling silverware.

In honour of the regions through which the train is travelling, guests are presented with the "Dining Through the Cariboo" or the "Dining Along the Fraser" à la carte luncheon menus.

"Dining Through the Cariboo"

When the train travels between Whistler and Quesnel in British Columbia, guests enjoy an array of sumptuous menu items. Some of the featured specialties include: Pan Seared Venison crusted with fireweed honey and wheatflake crumble presented on Yukon Gold mashed potatoes, seasonal vegetables and a dark Okanagan cherry jus; and Braised British Columbia Halibut, which is topped with a Provençal sauce accompanied by local wild mushroom paté and seasonal vegetables.

"Dining Along the Fraser"

This menu is presented when the train travels between Quesnel, B.C. and Jasper, Alberta. Some of the items include: tender pieces of Fraser Valley Rabbit served with diced nugget potatoes, braised in red wine and accompanied by root vegetables and cheddar cornbread; and a wild fillet of Baked British Columbia Salmon, which is glazed with maple and locally grown ginseng, served on a cornmeal polenta and accompanied by maple pickled vegetables and organic greens in a delicate strawberry vinaigrette.

The final touch is the Chef's daily decadent dessert selection, which is delicately presented on a platter for two, with sharing in mind. Dessert specialties include: Pear William mousse cake; strawberry rhubarb crisp with vanilla anglaise; a dark chocolate grizzly bear filled with lemon curd, served with chocolate ganache; and apple mascarpone cheesecake with strawberry and blueberry coulis.

The new Fraser Discovery Route offers guests spectacular ever-changing views of the rugged canyons and lush ranchlands of British Columbia's Cariboo and Chilcotin regions and the soaring snow-capped mountains of the Canadian Rockies. The rail trip can be booked alone or as part of several newly created vacation packages for the 2006 season. For additional information or to book a Rocky Mountaineer vacation, contact your local travel professional or Rocky Mountaineer Vacations directly at (800) 665-7245, or visit www.rockymountaineer.com.

Rocky Mountaineer Vacations offers year-round vacation packages to the most unique regions of Canada and four spectacular rail routes through British Columbia and Alberta. Best known for the world-acclaimed Rocky Mountaineer train, a two-day, all daylight rail journey between Canada's West and the Canadian Rockies, the company also offers trips onboard the new Whistler Mountaineer train, which is a daily three-hour experience between North Vancouver and Whistler, B.C. Since its inception in 1990, the company has grown to become the largest privately owned passenger rail service in North America and has hosted over 900,000 guests from around the world. In 2005, RMV was honoured with a World Travel Award as, "World's Leading Travel Experience by Train." Rocky Mountaineer Vacations, one of Canada's leading tourism providers is a proud partner of Gray Line West motorcoach operations in Banff, AB and Vancouver, Whistler and Victoria, B.C.

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To download digital photos of the train, please go to <http://www.rockymountaineer.com/download>.
For culinary photos, please contact Rocky Mountaineer Vacations directly.