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July 24, 2009 Updated edition

**"Autumn 2009 Hakone Sweets Collection" Begins September 1
- 35 Hakone Area Establishments Offer Original Japanese/Western Sweets**

Odakyu Hakone Holdings Co., Ltd. (head office: Odawara, Kanagawa Prefecture, president: Masakuni Wada) of the Odakyu Group, in cooperation with Hakone area hotels and inns, as well as Japanese and western confectionaries and restaurants, will hold the "Autumn 2009 Hakone Sweets Collection" from September 1 until October 31.

This will be the fourth time the event has been held. Joining such Odakyu Group facilities as Odakyu Hotel de Yama, Hakone Highland Hotel and Hakone Begonia Garden will be 3 new participants: Café St. Moritz Yumoto shop in Hakone-Yumoto Station, Ginkatsu Factory, and Hotel Green Plaza Hakone. A total of 35 establishments, including the newly reopened "Museum of Saint-Exupéry's the Little Prince in Hakone" and Amazake-chaya Tea House will offer original sweets for a limited time with the theme "Enjoy Autumn in Hakone".

The creations offered will include "Mont Blanc-style chestnut savarin" (Hotel de Yama), tinged with orange liqueur and topped with Mont Blanc cream, as well as "fig and brown sugar mousse with port wine jelly" (Hakone Highland Hotel), which is decorated with seasonal figs produced in Ashigara area. The original sweets provided by each of the participating establishments will focus not only on flavor but also their arrangement on the plate and choice of tableware to express autumn in Hakone.

As during the last time, another highlight of this event is that participating establishments are contributing to the environment by making efforts to reduce CO₂ emissions, through such initiatives as "local production for local consumption": using locally produced ingredients for sweets as much as possible.

In addition, during this event, a booklet that outlines the features of the sweets and participating establishments in an easy-to-understand format will be distributed at such places as Odakyu Line and major Hakone area train stations, and Odakyu Group's Hakone sightseeing website "Hakone Navi" will feature a guide to enjoying the Sweets Collection.

Please see below for general information regarding the "Autumn 2009 Hakone Sweets Collection."



Odakyu Hotel de Yama Premium Shop & Salon de the ROSAGE
"Mont Blanc-style chestnut savarin"



Hakone Highland Hotel lounge
"Fig and brown sugar mousse with port wine jelly"

Campaign Overview

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1. Event name: Autumn 2009 Hakone Sweets Collection
2. Period: Tuesday, September 1 to Saturday, October 31, 2009
3. Locations: Each of the participating establishments in Hakone area
4. Theme: With the theme "Enjoy Autumn in Hakone," participants will offer original sweets that give a feel for autumn through elements such as their ingredients, color, arrangement and dishes.
5. Participating establishments:

A total of 35 establishments, including Hakone area hotels and inns, museums, and Japanese and western confectionaries (including in-car sales on the Romancecar train) *Please see the attached materials for details on participating establishments and their original confections.
6. Sweets Collection booklet:
 - Distribution period:

During the event
 - Number to be distributed:

180,000 *When stocks finish, distribution will be stopped.
 - Distribution locations:

Odakyu Line stations, and other major stations and ports on Hakone area's public transportation network, participating establishments
 - Contents: Features of the sweets, prices, participating establishments, area maps and more
7. "Hakone Navi": Odakyu Group's Hakone sightseeing website, "Hakone Navi" (<http://www.hakonenavi.jp>) will introduce tips for enjoying the Sweets Collection during the event.
8. Sponsorship/cooperation:

Hakone Town, Hakone Town Tourist Association, Hakone Hot Spring Ryokans and Hotels Association, The Odawara Hakone Chamber of Commerce and Industry, and Hakone Promotion Forum

Participating Establishments of "Autumn 2009 Hakone Sweets Collection"

(*)...New participant
 (**)...Renewed establishment

Area	Establishment Name	Sweets Name	Price
Odawara / Hakone-Yumoto	Hakone Begonia Garden Café Jardin	Mousse aux marrons	850 yen
	Yumoto Fujiya Hotel Lounge Wisteria	Mont Blanc with Japanese chestnuts, served with melted salty caramel ice cream	1,000 yen
	Yuba-Soba Isamiya	Grilled gluten of millet and mugwort with brown sugar butter	780 yen
	Sabo Uchida	Purple sweet potato chiffon cake	750 yen
	Tofu-dokoro Hagino	Soybean milk jelly	350 yen
	Shiokaze-no-Kajuen, Suzunari market in Suzuhiro Kamaboko no Sato	Kamaboko-shaped sweet potato and caramel cake (with one drink)	800 yen
	Café St. Moritz Yumoto shop (*)	Sweets Tiramisu	420 yen
Gora / Kowakidani / Miyanoshita	"Orchid" lounge, Fujiya Hotel	Yosegi 31Q-style persimmon and sweet potato cake (with a cup of coffee or tea)	1,600 yen
	Café de Motonami	Autumn parfait	1,000 yen
	"Azalea" lounge, Hakone Hotel Kowakien	Caramel mousse	800 yen
	Hakone Open-Air Museum Gallery Café	Renaissance Creation	700 yen
	Ginkatsu Factory (*)	Limited autumn sweets set menu	750 yen
	Hakuun-do Chaen teahouse, Hakone Gora Park	Hakuun-do powdered green tea set menu	500 yen
	Café Plaisir de L'oeuf, Hakone Museum of Photography	Tsukimi	800 yen
	Café Restaurant Shunsai	Shunsai Autumn, Nagomi - Coffee-flavored tofu cake with ice cream	600 yen
	Florist & Tea Room Paseo	Paseo Autumn plate '09	850 yen
Sengokubara / Owakudani / Togendai / Gotenba	Cafe restaurant "LYS", Lalique Museum, Hakone	Tarte d'automne aux figues made with figs produced in Ashigara	1,000 yen
	Hakone Highland Hotel lounge	Fig and brown sugar mousse with port wine Jelly	1,155 yen
	Café Terrazza, Hakone Venetian Glass Museum	Dolce Autunno	950 yen
	Museum of Saint-Exupéry's the Little Prince in Hakone Le Petit Prince (**)	Poire Belle-Hélène	750 yen
	Lucky's Café	Harvest festival	400 yen
	Hotel Daihakone grill	Tarte à la crème de marrons	500 yen
	Sengoku Hanakotoba	Autumn color Hakone sweet red-bean drink	850 yen
	"Soleil" Lounge ,Hotel Green Plaza Hakone (*)	Susuki-no-yuyake ("Japanese silver grass sunset")	800 yen
	Ki no yakata	Chiisai aki ("little autumn")	735 yen
	Owakudani Sky Restaurant	Moon viewing in Owakudani (with one drink)	600 yen
	Toraya-kobo	Walnut rice cake	250 yen
	Gotemba Premium Outlets Café & Restaurant Rosage	Chocolate Mont Blanc cafe	840 yen
Moto-Hakone / Hakone-cho	"Il Lago", Hakone Hotel	Chocolate mousse and pear sorbet with raw caramel sauce	900 yen
	Odakyu Hotel de Yama Premium Shop & Salon de the ROSAGE	Mont Blanc-style chestnut savarin	1,559 yen
	Amazake-chaya Tea House (**)	Amazake steamed cake	300 yen
	Yamaboshi Coffee House, The Prince Hakone	Sourire Pommes	600 yen
	Restaurant Bright	Marrons	420 yen
	Kisetsufu Tea Lounge, Narukawa Art Museum	"Kobore Chestnut" powered green tea set menu	1,050 yen
	In-car sales on the Romancecar train	"Marron Glacé Marble" Italian gelato	350 yen

(Note) Ingredients, etc. may change depending on establishments.



Hakone Begonia Garden



Yumoto Fujiya Hotel



Yuba-Soba Isamiya



Sabo Uchida



Tofu-dokoro Hagino



Suzuhiro Kamaboko no Sato



Café St. Moritz Yumoto shop



Fujiya Hotel



Café de Motonami



Hakone Hotel Kowakien



Hakone Open-Air Museum



Ginkatsu Factory



Hakone Gora Park



Hakone Museum of Photography



Café Restaurant Shunsai



Paseo



Lalique Museum, Hakone



Hakone Highland Hotel



Hakone Venetian Glass Museum



Museum of Saint-Exupéry's the Little Prince in Hakone



Lucky's Café



Hotel Daihakone



Sengoku Hanakotoba



Hotel Green Plaza Hakone



Ki no yakata



Owakudani Sky Restaurant



Toraya-kobo



Gotemba Premium Outlets
Café & Restaurant Rosage



Hakone Hotel



Odakyu Hotel de Yama



Amazake-chaya Tea House



The Prince Hakone



Restaurant Bright



Narukawa Art Museum



In-car sales on the Romancecar train