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## Inn at Langley Unveils Two New Master Suites

1,200+ square-foot luxury accommodations feature full kitchens,  
180-degree views, oversized soaking tubs, and king-sized beds

Langley, WA (March 20, 2008) — The Inn at Langley has added two extraordinary master suites to its already award-winning collection of accommodations. At over 1,200 square feet each, the new Saratoga Suite and Gallery Suite are now the largest rooms offered at The Inn.

“Like the other rooms at The Inn, the new suites are luxurious but understated,” said Paul Schell, owner of The Inn at Langley. “They are designed to focus guests’ attention on the wonderful surroundings of Langley and the Puget Sound.”

Both with expansive 180-degree views of Saratoga Passage, Camano Island and the Cascade Mountains, the new suites were designed for extended stay Whidbey Island visitors and small business retreats, as well as romantic weekend getaways. The new suites have large, informal living and dining rooms, fully stocked kitchens, bamboo and distressed fir flooring throughout, and king beds with European down-filled duvets.

The suites also feature oversized soaking tubs, fireplaces and large outdoor porch-style balconies. Additional amenities include flat screen televisions, VCR/DVD combo players, high-speed wireless Internet access, bathrobes, blow dryers, irons and ironing boards.

The lead architect on the project was David Miller, a partner at the Seattle architecture firm Miller|Hull and chair of the University of Washington Department of Architecture. Interiors for both suites were designed by Schell, his wife Pam and Kristen Dumo of Satterberg Desonier Dumo Interior Design, Inc., of Seattle.

“The design was aimed at creating a simple and elegant structure using regional forms with local materials,” said Miller. “I wanted to achieve a harmony between the interior with its open beams and the dynamic view of the Sound beyond.”

There was also heavy local contribution to the project. Gemkow Construction of Langley was the lead contractor, and many interior features were designed and built by renowned Whidbey Island wood artist Kim Hoelting. Hoelting will open a wood studio and gallery in the retail space below the new Gallery Suite.

As part of the project of constructing the new suites, which are located in the heart of downtown Langley a short distance from The Inn's main building, The Inn at Langley renovated neighboring Thomas Hladky Memorial Park. The park was cleaned up and landscaped, and a stone wall was built to prevent wind erosion. A custom railing and fence built by Langley metal artist Tim Leonard was also added to the park. Schell estimates the Inn's contribution to the park renovation at \$50,000. "Langley has been very good to us, so we wanted to give something back," added Schell.

In addition to the new suites, The Inn also recently worked with the Whidbey Island Soap Company to develop a signature scent, featuring notes of lavender and lemon grass to reflect The Inn's serene blend of the Northwest and Zen aesthetic. The Inn also began relationships with the Useless Bay Coffee Company and The Whidbey Island Chocolate Company. The two companies are now the Inn's sole suppliers of coffee and chocolate.

"What we celebrate at The Inn is the beauty of the local, hand-crafted life," said Matt Costello, the chef and general manager at The Inn at Langley. "We seek to give our guests a sense of relaxation and rejuvenation. We want them to truly rest while they're here."

### **About The Inn at Langley and The Inn's Restaurant**

The Inn at Langley ([www.InnAtLangley.com](http://www.InnAtLangley.com)) is a 28-room contemporary inn on a Whidbey Island bluff overlooking Saratoga Passage in Washington state's Puget Sound. Matt Costello manages the Inn and serves as chef at The Inn's Restaurant, the heart of The Inn. The restaurant overlooks Costello's herb garden and features a double-sided, river-rock fireplace and an open kitchen. *Condé Nast Traveler* and *Travel + Leisure* magazines have consistently ranked the Inn among the top accommodations in the nation. In 2007, *Seattle CitySearch* named The Inn Best Weekend getaway.

Dinner at The Inn's Restaurant is served every Friday, Saturday and Sunday throughout the year and on Thursday evenings as well from mid-June through August. The price per person for dinner is \$85, not including wine, tax or gratuity. Dinner is open to Inn at Langley guests and the general public. Reservations are required and can be made by calling (360) 221-3033.

The Inn also features Spa Essencia, a full-service spa featuring a variety of treatments such as seaweed glaze wraps, hot stone massages, facials and waxing. Seattle-based Columbia Hospitality manages and operates The Inn at Langley, which is owned by Paul and Pam Schell.

### **About Chef Matt Costello**

Chef Costello started in the restaurant business in 1989 at the renowned Four Seasons Olympic Hotel in Seattle. In 1994, he joined Seattle Chef Tom Douglas, serving as executive chef at both the Dahlia Lounge and Palace Kitchen. With Costello at the helm, the Palace Kitchen was nominated for the James Beard Award for Best New Restaurant in the nation. *Seattle Magazine* named Costello Best Chef in Seattle in 1998 and under Costello's direction, Dahlia Lounge was named *Seattle Weekly's* 2001 Best Restaurant in the City. *Seattle Magazine* named Costello "Chef to Watch" in 2003 and the *ZAGAT Restaurant Guide* awarded The Chef's Kitchen Restaurant an Extraordinary Rating in 2004, 2005, 2006, 2007 and 2008.

### **About Miller|Hull**

Miller|Hull's design philosophy centers around two essential architectural ideas. One is to use a building's structure to create a significant place within a site, and the other is to be sensitive to climate and to respond to environmental demands with the form of the building. These ideas evolve from an appreciation of the extraordinary beauty of the natural environment and have allowed Miller|Hull's projects to have an unusually clear fit to their surrounding context. Miller|Hull was founded in 1977 in Seattle and is now home to 48 architects. [www.millerhull.com](http://www.millerhull.com).

### **About Kim Hoelting**

Kim Hoelting is a third generation native of the Pacific Northwest who has held a passion for wood working since he was a young boy. His foremost professional goal is to find unique wood and transform it into beautiful products for human use and enjoyment. He has been designing and building furniture for the past 35 years. His influences include Native American, Shaker, and Japanese wood craft and he has sought out masters of these traditions for guidance and inspiration. Hoelting's passion thrives on the creative collaboration of a wide range of people who share a deep appreciation of the magic of wood. Hoelting holds a bachelor of arts in architecture and urban planning.

### **About Columbia Hospitality, Inc.**

Columbia Hospitality, Inc., a leading hospitality management and consulting firm, was founded in 1995 by John Oppenheimer. Columbia Hospitality creates exceptional experiences for guests and employees while achieving phenomenal results for its property owners. Specializing in luxury hotel and resort management, Columbia Hospitality expertly transforms each vision for a unique property into an enduring and profitable business. In addition to The Inn at Langley and Salish Lodge & Spa, Columbia Hospitality's premier properties include boutique hotels and secluded resorts such as:

- Kenwood Inn and Spa in Sonoma County, Calif.
- Friday Harbor House on San Juan Island in Washington state
- Lakedale Resort at Three Lakes on San Juan Island in Washington state

The company also manages a portfolio of conference centers and event venues in Washington state, including the Bell Harbor International Conference Center in Seattle. The company additionally supports an active consulting division that has worked on more than 80 hospitality development projects in the western U.S. states and Canada. For more information on Columbia Hospitality, Inc., visit [columbiahospitality.com](http://columbiahospitality.com).

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