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Salish Lodge & Spa Appoints Justin Sledge as New Executive Chef and Promotes Roy Breiman to Culinary Director

New team at award-winning restaurant to continue to deliver culinary excellence

Snoqualmie, Wash. (March 20, 2008) – Salish Lodge & Spa, a romantic mountain retreat 30 minutes east of Seattle, announces the recent addition of Justin Sledge as executive chef. Rising to the position of culinary director, Roy Breiman, former executive chef since 2003, will work closely with Sledge to continue to deliver the award-winning dining experience for which the Dining Room at the Salish Lodge & Spa has become known.

As executive chef, Sledge will direct, inspire, and control, all programs within the culinary departments of the Salish Lodge & Spa, under the direction and mentorship of Breiman. Breiman and Sledge will each work directly with local sustainable farmers and craftsmen to develop extraordinary dining experiences for guests.

Sledge brings nearly 15 years of culinary experience, most recently serving as executive chef at the 35th Street Bistro and The Daily Grill, both in Seattle, Wash. Prior to this, Sledge was part of the Salish culinary team for three years, beginning as chef in the Attic Bistro and rising up the ranks to eventually work side-by-side with Breiman as chef de cuisine in the Dining Room. In 2006, Sledge cooked alongside Breiman, representing the Salish Lodge & Spa, at the James Beard House in New York City. Prior to this, Sledge made his first trip to the James Beard House to represent the Fairmont Scottsdale Princess.

“I’m thrilled to be back near the beauty of the Snoqualmie Valley and working with Roy here at Salish Lodge & Spa,” said Justin Sledge, executive chef, Salish Lodge & Spa. “I have yet to find another team and venue so committed to culinary excellence.”

Prior to working at Salish Lodge & Spa, Sledge worked in the kitchens of Oceanaire Seafood Room, The Scottsdale Princess Resort, the historic Jasper Park Lodge, The Fairmont Miramar and The Fairmont Acapulco Princess.

“Roy and Justin make an unbeatable culinary team,” said Carl Meyer, general manager, Salish Lodge & Spa. “Each of them brings the highest level of expertise and passion to our culinary program, ultimately contributing to the world-class dining experience that encourages guests to return again and again.”

“Justin has been an integral team member of our culinary program over the years,” said Roy Breiman, culinary director, Salish Lodge & Spa. “He will be a key part of our commitment to delivering culinary excellence to each guest.”

Sledge holds a degree from the American Culinary Federation and has also taken continued education courses at the Culinary Institute of America in French and Mediterranean cuisines. When he is not in the kitchen, Sledge enjoys spending time with his wife and four-year-old daughter as well as mushroom foraging, fishing, hiking and cooking with his daughter.

Since joining Salish Lodge & Spa in 2003, Roy Breiman has shaped the culinary program into the award-winning destination it has become today. With a passion for slow food, regional purveyors and local ingredients, Breiman’s menu is regionally and seasonally inspired by the rich bounty of the Northwest.

About Salish Lodge & Spa

Consistently ranked among the best small resorts in the world, the AAA Four Diamond Salish Lodge & Spa overlooks the 268-foot Snoqualmie Falls. Each of its 89 guest rooms has a bedside wood-burning fireplace, two-person whirlpool tub, goose-down comforter, feather bed and balcony or window seat. The resort offers a variety of recreational activities, treatments at the award-winning Spa, Culinary Director Roy Breiman's seasonal cuisine, an award-winning wine list and personalized service. The resort is located 30 minutes east of downtown Seattle, within 40 minutes from Seattle-Tacoma International Airport and three hours from Vancouver, B.C. and Portland, Oregon. For more information or reservations, please call 800-2-SALISH or visit salishlodge.com.

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. Columbia Hospitality's premier properties include boutique hotels and secluded resorts including the following: Kenwood Inn and Spa in Sonoma County, Calif.; The Inn at Langley on Whidbey Island in Washington state; and Friday Harbor House on San Juan Island in Washington state. The company also manages a portfolio of conference centers and event venues in Washington, 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 five western U.S. states and Canada. For more information on Columbia Hospitality, Inc., visit columbiahospitality.com.

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