

SALISH LODGE & SPA ANNOUNCES NEW BANQUET CHEF



Snoqualmie, Wash. (April 10, 2008) – Salish Lodge & Spa, a romantic mountain retreat 30 minutes east of Seattle, announces the recent addition of Micah O. Windham, as the new banquet chef. Windham brings more than 12 years experience in the industry including the positions of prep cook and sous chef at Salish Lodge & Spa from 1996 to 2001.

“We are thrilled to have Micah back with the Salish Lodge & Spa family,” said Carl Meyer, general manager, Salish Lodge & Spa. “His passion for food and extensive experience in the industry will take our group dining service to the next level of excellence.”

As banquet chef, Windham will manage all dining aspects of private parties and events held at Salish Lodge.

Prior to rejoining Salish Lodge & Spa, Windham served as executive chef for Mona’s Bistro and Lounge, a romantic restaurant in Seattle boasting fine Mediterranean cuisine. He was responsible for executing all seasonal and special event menus, while managing all kitchen operations. Previously, he served as sous chef at Ovio Bistro, a restaurant located in Seattle featuring menu items ranging from Southwestern to Asian to French cuisine. In addition, Windham served as banquet head for the W Hotel, in Seattle, where he was

responsible for all private parties held on and off-site at the hotel. In 1996, Windham began his illustrious career at Salish Lodge & Spa and served as sous chef from 1999 to 2001. During this time, he supervised daily operations of The Dining Room, Attic Bistro and all banquets.

In addition to an extensive work portfolio, Windham participates in a variety of extracurricular activities including the West Seattle Show Dinners, the DeLille Wine Cellars Competition and the Sustainable Ballard Festival. He also volunteers for The March of Dimes, Fare Start Dinners, Growing Washington First Fundraiser and the Little Italy Children's Hospital Benefit.

Windham attended Lake Washington Technical College and the National Apprenticeship Program for Cooks. In 2007, he became a Certified Cheese Monger, a specialist in cheeses. In that same year, Windham was inducted into the Court of Master Sommeliers, a professional examination program to improve professional beverage service. Windham is currently a certified sommelier and is working on his advanced degree.

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 1-800-2-SALISH or visit www.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 www.columbiahospitality.com.

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Media contacts: Lori Meyers / Kristin Riefflin
Richmond Public Relations / (206) 682-6979
lorim@richmondpr.com / kristinr@richmondpr.com