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Inn Background

The Inn at Langley, one of the most awarded resorts in the Pacific Northwest, was created and built by Northwest locals Paul and Pam Schell in 1989. The Inn at Langley is situated on a scenic bluff overlooking Saratoga Passage, a part of the Puget Sound that connects Penn Cove with Crescent Harbor. From humble beginnings as a blackberry patch, the Inn's award-winning cedar Craftsman-style architecture echoes the natural beauty of the island and the desire of the Schell's to keep the structure in harmony with its surroundings.

The inspiration behind opening the Inn came from the Schell's experience living on the island while commuting to Seattle for work. "For 25 years, Pam and I have retreated to Langley on Whidbey Island to recharge after a hard workweek in Seattle. All the original elements of Northwest living are still here—oysters on the beach, herons on the tide flats, blackberries in summer, chanterelles in fall, deer grazing, eagles circling, otters playing and salmon returning. There is a deep peace in watching the water and the natural patience of island life that always sent us back to the city renewed," says owner Paul Schell.

With an interior featuring Zen-like décor and a natural beauty resonating comfort and understated-elegance, each of the Inn's 28 guestrooms, suites and cottages offer 180-degree waterfront views and jettied bathtubs facing both the fireplace and Puget Sound. From private decks, guests can watch the sun rise above the Cascade Mountains on the mainland and set over the Saratoga Passage.

"After our involvement in several of the finest Northwest hotels, we decided to combine what we had learned with what Langley has taught us and create a Northwest inn where we could share our discovery of this quietly rich place with our guests," Schell added.

The Inn also offers a beach-level spa and onsite meeting facilities available for small groups and corporate retreats. The Inn at Langley is renowned for its gourmet, open-kitchen dining experiences featuring menus created by award-winning chef Matt Costello using locally-sourced ingredients—some from the Inn's own herb garden.

The town of Langley is the quintessential charming backdrop for the relaxing and romantic Inn with art galleries, antique shops and quaint boutiques just steps away. For more information about The Inn at Langley, visit www.innatlangley.com or call 360.221.3033.

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Awards

The Inn at Langley has received many awards since opening in 1989. Recent accolades include:

Travel + Leisure

Top 500 Hotels in the World – 2008

The Inn at Langley was named to the list of top 500 hotels in the world. The Inn at Langley consistently receives this annual honor.

Condé Nast Traveler

Gold List, Best by Design – 2008

The Inn at Langley was listed on *Condé Nast Traveler's* "Gold List" in the January 2008 issue with a score of 96.7 points out of 100 for design. Lauded with the top design award and recognition for its 180-degree waterfront views, the hotel was said to be among the best facilities in the country.

Condé Nast Traveler

Gold List – 2008

The Inn at Langley was named one of world's best places to stay by *Condé Nast Traveler*.

CitySearch.com

Best Weekend Getaway – 2007

The Inn was the Seattle CitySearch editorial winner for "Best Weekend Getaway" for 2007. CitySearch praised the inn's rugged Northwest style and Asian design as well as the stunning views of the mountains, sea, sailboats, blue herons, sunrises and sunsets.

Condé Nast Traveler

Top 100 Best in the World – 2007

The Inn at Langley was named #17 in the category of Readers' Choice Top 50 Mainland U.S. Resorts in the November 2007 issue, which highlights the Top 100 Best Accommodations in the World.

Travel + Leisure

Top 500 Hotels in the World – 2007

The Inn at Langley was named to the list of top 500 hotels in the world.

Travel + Leisure

Favorite American Winter Retreat – 2006

The Inn at Langley was chosen by *Travel + Leisure* as one of the top five most preferred winter retreats in the United States.

Washington Wine

Grand Award Winner – 2006

The Inn at Langley, along with 17 other restaurants, was awarded the Grand Award by the Washington Wine Commission and the *Seattle Times*, whose wine lists are comprised of 60 percent or more Washington wines and a minimum of 60 percent by-the-glass Washington wine selections.

ZAGAT Restaurant Guide

Extraordinary Rating – 2004 to 2008

The Inn at Langley's restaurant has received a rating of "Extraordinary", the highest rated in the Pacific Northwest, every year since 2004.

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Matt Costello, Chef & General Manager

In 2003, Matt Costello joined the Inn at Langley, located on scenic Whidbey Island, as both the chef and general manager. Each Friday, Saturday and Sunday evening (as well as Thursdays mid-June through August), Costello prepares a hand-selected multi-course dinner in the restaurant's open display kitchen. Costello's menus celebrate regional and island specialties, including local seafood, meats, artisan cheeses, wine and ingredients from the Inn's own herb garden.

"I don't ever really think about Whidbey Island being that far away. The city of Seattle is only 45 minutes away, yet you're in a place that feels slowed down," says Costello.

His approach, both in the kitchen and in managing the Inn, is to take time to enjoy each moment; and Whidbey Island itself plays a large part of the guest experience at the Inn, with ingredients and amenities sourced locally.

"At the beginning of each meal, I'll come out and talk about the Island and walk through the menu and where everything came from. I'll also make a point of associating the experience with local food producers and artisans. Not only is the food part our localized experience, but the tables in the restaurant were made by a local artisan, the chandelier, all of the art on the walls is all local, our coffee roaster is right down the street. We really try to sort of immerse our guests in what this place has to offer because there's a lot."

The dining room tables were designed to be an extension of the open kitchen, where guests can watch Costello prepare the entire meal. Menu items regularly include Penn Cove mussels, locally-foraged mushrooms, troll-caught salmon and seasonal produce. In addition, the restaurant offers one of the region's most extensive wine cellars featuring Northwest wines.

Since Costello's arrival at the Inn at Langley, the Inn has received numerous awards for its seasonal Northwest cuisine. In 2005, the restaurant received a score of 27 (out of 30) from ZAGAT, citing "the spectacle of watching chef/innkeeper Matt Costello prepare the meal before the diners' eyes as he comments on ingredients and techniques ... an all-around wonderful dining experience, perfect for a special occasion."

For 2008, *Condé Nast Traveler* listed the Inn at Langley on its Gold List of “The world’s best places to stay” and *Travel & Leisure* named the Inn to its list of “The Greatest Hotels in the World.”

In addition to his stellar culinary work for the Inn at Langley, Costello is also active in the local and regional community through charitable partnerships. Costello participates in the Guest Chef program with FareStart and also regularly donates time and services to other charitable programs.

Prior to joining the Inn at Langley in 2003, Costello served as chef at Tom Douglas’ Dahlia Lounge and Palace Kitchen. Under Costello’s leadership, the Dahlia Lounge was named “Best Restaurant in the City” in 2001 by *Seattle Magazine*. Costello has also held positions at the Four Seasons Olympic Hotel in Seattle and at the Library Bistro.

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Guest Packages

From whale watching in the Puget Sound to a spa getaway and a picnic to go, the Inn at Langley offers unique packages sure to please the senses.

❖ Couple's Spring Getaway

Stay cozy with a loved one in front of a crackling fire while watching the waves and weather over Saratoga Passage from the sanctity of one of our luxurious guestrooms. Rates start at \$225 plus tax per couple.

❖ Gray Whale Watch Tour and Stay

Along with the arrival of spring comes the passage of gray whales through the Puget Sound. Indulge in a gray whale watching voyage and then relax the evening away at The Inn at Langley. In addition to a guestroom and complimentary breakfast, this special package includes a three- to four-hour Gray Whale watch on Saratoga Passage aboard the 100 foot *Mystic Sea*. Tours depart at 11:00 am from Coupeville's historic Wharf Warehouse on Wednesdays, Fridays, Saturdays and Sundays. As an added amenity, stop by The Inn before your tour for a seasonally inspired gourmet meal for two packed in a picnic basket. Rates start at \$265 plus tax for a one-night stay (add a gourmet picnic basket for \$75 plus tax). Rates for a two-night stay start at \$620 plus tax for two people (add a gourmet picnic basket for \$75 or a six-course dinner for and additional \$85 per person plus tax and gratuity).

❖ Weekend Retreat

The Weekend Retreat package features a two-night stay in an elegant waterfront guestroom, dinner for two and a bottle of wine. The package also includes a steam bath, two sixty-minute massages and a signature product at Spa Essencia. Rates start at \$970 plus tax for two people.

❖ Luxury Spa Accommodations

Enjoy one night in an elegant waterfront guestroom and a complimentary bottle of wine. Relax at Spa Essencia with a steam bath, two sixty-minute massages and a signature product. Rates start at \$560 plus tax for two people.

❖ Picnic To Go

Borrow our picnic basket filled with a seasonally inspired meal for two to enjoy while exploring scenic Whidbey Island. The Picnic To Go comes complete with a bottle of wine and an Inn at Langley blanket. The Picnic To Go is \$75 plus tax for two people.

All packages are subject to availability; tax and gratuity not included in package pricing unless specified. Please note when booking packages, dinner is served Friday, Saturday and Sunday evenings and Thursdays during the summer months.

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Fact Sheet

Overview:

The Inn at Langley is a contemporary 28-room inn on a Whidbey Island bluff overlooking Saratoga Passage in Washington State's Puget Sound. All of The Inn's rooms have 180-degree waterfront views. From each private deck, guests can watch the sun rise above the Cascade Mountains and set over the Olympic Mountains.

In the Inn's restaurant, Chef Matt Costello prepares the Inn's signature six-course dinner featuring island specialties and regional delicacies.

Owners:	Whidbey Island residents Paul and Pam Schell
Managed By:	Seattle-based Columbia Hospitality
Built:	1989 (renovated in 1999)
Original Architect:	Created and built by Paul Schell
No. Guest Rooms:	28 total (16 standard guest rooms, 6 corner guestrooms, 2 suites, 2 cottages and 2 master suites)

Room Descriptions:

- **Guestrooms and Corner Guestrooms** – The Inn has 16 guestrooms and six corner guestrooms. Each generous 400 square foot guestroom features a 180-degree view of Saratoga Passage, a large outdoor porch-style balcony, an oversized jetted tub, a wood-burning fireplace, and a queen bed with European down-filled duvet.
- **Suites** – Two suites, each a spacious 600 square feet, feature separate living and sleeping areas. Each suite offers a 180-degree view of Saratoga Passage, a large outdoor porch-style balcony, an oversized jetted tub, a wood-burning fireplace, and a queen bed with European down-filled duvet
- **Cottages** – Two cottages, two-stories and 940 square feet in size, include a living room and powder room, two fireplaces, and a master bedroom and bath featuring in-floor radiant heat and an oversized jetted tub.
- **Master Suites** – Two master suites feature a spacious living and dining room, a fully stocked kitchen, bamboo flooring throughout, a king bed with European down-filled duvet, an oversized jetted tub, a wood burning fireplace, and a large outdoor porch-style balcony

Spa:

Beach-level Spa Essencia has three massage rooms with waterfront views, a steam room, and a treatment room. Services include:

- Massage (choose from Swedish, hot stone, deep tissue, therapeutic, pregnancy or reflexology)
- Couples Massages
- Facials
- Aroma Wraps (seaweed or hot herbal)
- Body Polish
- Mermaid Mask

In-Room Amenities:

- Waffle-weave bathrobes
- Television, VCR and DVD player
- High-speed wireless Internet access
- Coffee and coffeemaker
- Refrigerator
- Hairdryer

Meeting Facilities:

- 550 square-foot conference room with view accommodates groups up to 20 guests.
- Two 400 square-foot Cottage Suites each accommodate groups up to 5 guests.

Dining:

The restaurant, the heart of The Inn, overlooks a formal herb garden and features a double-sided, river-rock fireplace and an open display kitchen.

The menu, planned and prepared by Chef Costello, celebrates regional and island specialties, including local seafood, meats, artisan cheeses and herbs from the Inn's garden. The restaurant offers an extensive wine list featuring award-winning Northwest wines.

Dinner is served every Friday, Saturday and Sunday year round, as well as on Thursday mid-June through August. Dinner is served at 7:00 pm on Thursday, Friday and Saturday and at 6:00 pm on Sunday. Price per person is \$85 not including wine, tax or gratuity. Dinner is open to Inn at Langley guests and the general public. Reservations are required.

Location:

The Inn at Langley is located one hour from Seattle in the heart of the charming town of Langley, famous for its art galleries, antique stores, and quaint boutiques. From Seattle, travel north to the Mukilteo-Clinton Ferry and enjoy a relaxing 15-minute crossing aboard a Washington State Ferry. From Clinton, drive two miles north on Highway 525 to Langley Road.

Nearby activities include scuba diving, sea kayaking, hiking and biking (bicycle rentals available).

General Contact Information:

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