

THE INN AT
LANGLEY



OVERVIEW

- The Inn at Langley is a contemporary 26-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 Chef's Kitchen, Chef Matt Costello prepares the Inn's signature six-course dinner featuring island specialties and regional delicacies.
- Travel publications consistently rate The Inn as one of the best in the world.
- The Inn at Langley is owned by Paul and Pam Schell and is managed by Seattle-based Columbia Hospitality.

LOCATION

- 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 20-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).

THE INN

- 24 guestrooms, all with whirl-bath jetted tubs and fireplaces.
- Two bi-level beachfront Cottage Suites complete with living room and powder room, two fireplaces, and master bedroom and bath featuring in-floor radiant heat and an oversized whirl-bath jetted tub.
- Beach-level Spa Essencia has three massage rooms with views, a steam room, and a treatment room.

IN-ROOM AMENITIES

- Queen bed with European down-filled duvet
- 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.

THE CHEF'S KITCHEN RESTAURANT

- The Chef's Kitchen 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 Chef's Kitchen Restaurant offers an extensive wine list featuring award-winning Northwest wines.
- Dinner is served every Friday, Saturday and Sunday, as well as Thursday evenings mid-June through August. Price per person is \$80 not including wine, tax or gratuity. Dinner is open to Inn at Langley guests and the general public. Reservations are required.

AWARDS

- ZAGAT 2006 'Extraordinary' rating (highest in the Pacific Northwest)
- *Travel + Leisure* 2006 Top Five American Winter Retreats
- *Travel + Leisure* 2006 Top 500 Hotels in the World
- *Condé Nast Traveler* 2006 Gold List (top in Washington State)
- *Washington Wine* 2006 Grand Award Winner

CONTACT INFORMATION

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ABOUT COLUMBIA HOSPITALITY

Columbia Hospitality, Inc. (Columbia) is a Seattle-based hospitality management and consulting firm founded in 1995 by John Oppenheimer.

Today, Columbia manages a growing property portfolio of premier properties that include boutique hotels, secluded resorts, mixed-use hotel developments, large and small conference centers, award-winning restaurants, and executive dining venues.

With expertise in luxury hotel and resort management, Columbia creates exceptional experiences for guests and employees while achieving phenomenal results for its property owners.

For more information about Columbia, visit: www.columbiahospitality.com