

NEW ADDITIONS TO CULINARY AND FOOD AND BEVERAGE TEAMS AT SALISH LODGE & SPA TO CONTINUE TRADITION OF EXCELLENCE

Pacific Northwest Lodge announces three executive appointments

Snoqualmie, Wash. (December 30, 2009) – Salish Lodge & Spa announces three executive appointments to the food and beverage and culinary management teams. Kevin Shoemaker is director of food and beverage. In his new position, Shoemaker will manage all aspects of the food and beverage programs and oversee the culinary team, including new members Executive Chef Brad Komen and Sous Chef Matthew Mina. These talented professionals will work closely with Jack Strong, who became chef de cuisine of The Dining Room in spring 2009.

“We are very fortunate to have the opportunity to add these talented individuals to our team,” said John Murphy, general manager of Salish Lodge & Spa. “They each offer world-class expertise in a variety of disciplines including hospitality, restaurant operations and culinary excellence. They join a very talented group and together I am confident they will continue the wonderful traditions for which Salish is known.”

Kevin Shoemaker joins Salish Lodge & Spa from his previous position of director of food and beverage at Hotel 1000, where he managed the food and beverage program for the hotel’s signature restaurant, BOKA KITCHEN + BAR. Prior to Hotel 1000 Shoemaker served as president at Restaurant Dynamics, a full-service hospitality consulting company. Shoemaker has also held a number of positions with Consolidated Restaurants, beginning his career as general manager of Elliot’s Oyster House and working his way up the ranks to ultimately become chief operating officer. Shoemaker has a bachelor’s degree from the University of California, Irvine. He is a past president and board member of the Seattle Executives Association.

Executive Chef Brad Komen, a Seattle native with more than 20 years experience in the restaurant industry, joins Salish Lodge & Spa after developing his career with Restaurants Unlimited. During his time with this multi-concept restaurant company, Komen held kitchen positions with several of the company’s restaurants including Palomino, Cutters Bayhouse and Triples. He was eventually promoted to the position of corporate executive chef of Restaurants Unlimited. Prior to this, Komen worked in the kitchen at Il Terrazzo Carmine in Seattle. He holds an associate degree from Culinary Institute of America in New York, where he graduated first in his class. He also holds a bachelor’s degree in Restaurant Management from Western Washington University.

Sous Chef Matthew Mina was previously the executive chef at The Sorrento Hotel, where he was selected from a pool of talented culinary professionals in a rigorous *Iron Chef*-style competition. Prior to his time at the Sorrento, Mina was the executive sous chef for Bong Su Restaurant and Lounge in San Francisco where he was responsible for menu creation and culinary team management. Mina also held sous and pastry chef positions with Ponzu, an Asian-inspired restaurant in San Francisco, as well as assistant chef and hospitality positions with Auberge du Soleil and Silverado Vineyards, respectively – both located in the Napa Valley. He attended both the California Culinary Institute in San Francisco and Culinary Institute of America, Greystone in the Napa Valley.

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. This iconic Pacific Northwest lodge has a world-renowned spa offering regionally inspired treatments, Chef Jack Strong's indigenous Northwest cuisine, an award-winning wine list and a variety of nearby recreational activities. Nestled in Washington's picturesque Cascade Mountains, each of its 89 guest rooms has a wood-burning fireplace, two-person whirlpool tub, goose-down comforter, feather bed and balcony or window seat. The resort is located 30 minutes east of downtown Seattle and within 40 minutes from Seattle-Tacoma International Airport. Salish Lodge & Spa is managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or reservations, please call 800-2-SALISH or visit salishlodge.com.

Columbia Hospitality, Inc.

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm with a growing portfolio of award-winning hotels, spas, conference centers and unique hospitality venues, was founded in 1995 by John Oppenheimer. Columbia creates memorable experiences for guests and team members while achieving phenomenal results for owners. The company's continued success has led to an international expansion of the consulting division and more than 80 hospitality development projects worldwide. For more information about Columbia and a full list of properties visit columbiahospitality.com.

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