



SALISH LODGE & SPA PROMOTES BENJAMIN RIGGS TO EXECUTIVE CHEF

*Accomplished chef rises in the ranks to lead the culinary experience
at the iconic Northwest hotel*



Caption: Executive Chef Benjamin Riggs (Photo credit: Salish Lodge & Spa)

SNOQUALMIE, Wash. (August 23, 2017) – Salish Lodge & Spa announced today the appointment of Benjamin Riggs as executive chef. With 18 years of culinary experience, Riggs will lead the distinguished hotel's food and beverage team, which provides extraordinary dining experiences for guests at The Dining Room and The Attic, as well as ongoing culinary programming in the Chef's Studio.

Previously, Riggs served as banquet sous chef at Salish for two years, where he successfully oversaw all catering for group business, events and weddings. Prior to joining Salish in 2015, he served as general manager and executive chef at Fall City Roadhouse

and Inn in Fall City, Wash., and as chef de cuisine at Russell's Barn and Russell Dean Lowell Catering in Bothell, Wash.

"Ben has been an integral part of the culinary team since coming to Salish," said Alan Stephens, general manager at Salish Lodge & Spa. "Considering his extensive creativity, mastery of Northwest ingredients and proven leadership in and out of the kitchen, we're excited to see what he will accomplish in his new role."

Perched above Snoqualmie Falls, Salish is known for its premier dining and breathtaking views. The Dining Room features inspired Northwest cuisine including its signature Country Breakfast with Honey from Heaven service. The Attic provides a casual dining option for artisan pizzas, cocktails and the *Twin Peaks*-inspired cherry pie. Additionally, the Chef's Studio provides an intimate space for private events along with an ongoing calendar of culinary adventures through classes and happy hours that change along with the seasons and holidays.

"I am thrilled for the opportunity to lead a hardworking team and to build on the solid foundation that's already in place," said Riggs. "I look forward to pushing the envelope to create special dishes and menus, memorable events and dynamic culinary classes for our guests."

Riggs grew up in Pullman, Wash., where he graduated from Washington State University with a degree in philosophy. Throughout his career, Riggs has refined his skill at foraging and cultivated long-standing relationships with local farmers and producers, allowing him to source only the highest-quality ingredients.

To learn more about dining at Salish Lodge & Spa, visit www.salishlodge.com or call 800-272-5474.

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About Salish Lodge & Spa

Consistently ranked among the best small resorts in the world, Salish Lodge & Spa overlooks the 268-foot Snoqualmie Falls. Nestled in the foothills of the Cascade Mountains, every guest experience is inspired by its surroundings. Honey and herbs from the lodge's own apiary and garden appear in treatments at the world-renowned spa, as well as the locally sourced Northwest fare and libations in The Dining Room and The Attic. Each of its 84 guest rooms has a fireplace, two-person whirlpool tub, and balcony or window seat. A stunning destination for weddings, special occasions or meetings, Salish Lodge & Spa offers an array of indoor and outdoor spaces for a truly unique event. The resort is located 30 minutes east of downtown Seattle and within 40 minutes from Seattle-Tacoma International Airport. Salish Lodge & Spa is owned by the Muckleshoot Indian Tribe and managed by Seattle-based Columbia Hospitality, Inc. For more information or reservations, please call 800-2-SALISH or visit www.salishlodge.com.

About Columbia Hospitality

Columbia Hospitality (Columbia) is a Seattle-based hospitality management and consulting company that was established in 1995 by founder and CEO John Oppenheimer. Columbia's growing portfolio includes award-winning hotels, public and private golf facilities, conference centers and distinctive venues. Columbia creates exceptional experiences for guests and team members while achieving phenomenal results for property owners. With over 20 years of proven success in management, Columbia has also consulted on over 100 hospitality projects worldwide, delivering a high level of customized service to partners and investors. For more information about Columbia and to view the entire portfolio visit www.columbiahospitality.com.

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