

# BLACK POINT INN RESORT PROUTS NECK, MAINE.

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## MAINE'S HISTORIC BLACK POINT INN WELCOMES FALL WITH SEASONAL SPECIALS

### *Romance and golf featured in autumn getaway packages*

**Scarborough, ME** –Black Point Inn ([www.blackpointinn.com](http://www.blackpointinn.com)) is making fall escapes easy for golf enthusiasts and couples looking for a romantic getaway. Four specially designed packages, available beginning September 20, will offer guests wallet-friendly pricing and extra amenities that make a relaxing fall adventure too tempting to pass up.

“September and October are some of the prettiest, least crowded times of year in Maine, and the colorful leaves and cooler temperatures make it a delightful autumn destination. We’ve created sophisticated yet affordable stays during these months that we believe will appeal to those who want to plan an off-season trip,” said Jesse Henry, general manager of Black Point Inn.

Black Point Inn, which has been featured by *Travel + Leisure*, *The New York Times*, *Fodor’s*, and *National Geographic Traveler*, is the last remaining of the grand hotels which once called the scenic, oceanside area of southern Maine’s Prouts Neck home. Enjoying its 131<sup>st</sup> year of continuous operation, the Inn was built in 1878 at the peak of America’s Gilded Age. Its colorful history includes patrons ranging from rail barons and political leaders to visiting celebrities and one of Maine’s most famous native sons – world-renowned artist Winslow Homer.



[www.blackpointinn.com](http://www.blackpointinn.com)

Most of the Inn’s autumn specials include dinner at one of the property’s two on-site restaurants, The Point and the more casual Chart Room. Trap Landry, executive chef at the Inn, has two decades of fine dining kitchen experience to his credit. Known for his focus on local and seasonal cooking, this Austin, Texas, native turns out first-rate American-European classics using Maine’s freshest ingredients from local farmers and suppliers. Both restaurants have earned excellent reviews from a persuasive variety of national, regional and local press.

### **Maine Romantic Hideaway**

Coastal romance at its finest. Designed for a two consecutive nights’ stay (September 20 through October 25), the Maine Romantic Getaway features a complimentary bottle of wine upon arrival coupled with exquisite lodging and fine dining amenities, including:

- ocean view lodging
- full breakfast for two each morning
- afternoon coffee and tea service
- one dinner for two in The Point Dining Room

Guests can add to the romance with in-room massages, sunsets over the bay with Mount Washington on the horizon, and the best food and views in Maine. Total cost \$495 plus tax and service charge. Stay additional nights with breakfast for two for \$175 per night plus Maine state tax and service charge. (Some dates may be excluded).

### **Romantic Hideaway Anniversary Special**

The Romantic Hideaway Anniversary Special offers the perfect balance of relaxation and autumnal activities, including oceanside golf, local shopping, hiking the surfside cliff walk that begins and ends at the Inn, lunching at the Prouts Neck Beach Club, and relaxing by the geothermally heated swimming pool. Enhance the romance with in-room massages and quality time by the Inn's fireplace.

This popular package is designed for a stay of 4 to 7 consecutive off-season (September 20-October 25) nights and includes a complimentary bottle of wine in the room upon arrival. Additional package amenities include:

- ocean view lodging
- full breakfast for two each morning
- afternoon coffee and tea service
- one dinner for two in The Point Dining Room

Total cost for 4 nights is \$675 plus Maine state tax and service charge. Stay additional nights with breakfast for two for \$145 per night. (Some dates may be excluded.)



### **Oceanside Golf Getaway**

There's still plenty of golf to be enjoyed in September and October, and Black Point Inn has created a golfers' dream vacation package featuring oceanside golf on the best 18-hole, "links" course in the state of Maine. With breathtaking views, fabulous food and first class accommodations, guests will enjoy as much fun off the course as on.

The Oceanside Golf Getaway package is for a stay of two consecutive off-season (September 20-October 25) nights and includes:

- ocean view lodging
- full breakfast for two each morning
- afternoon coffee and tea service
- one dinner for two in The Point Dining Room
- one 18-hole round of golf for two each day (a \$300 value)

Total cost \$650 plus Maine state tax and service charge. Stay additional nights with breakfast for two for \$150/night plus tax and service charge. (Some dates may be excluded.)

### **Couples Mid-Week Getaway**

To experience Maine spectacular off-season ambiance, fall travelers can take advantage of Black Point Inn's Couples Mid-Week B&B Getaway Package.

An Inn stay anytime Sunday through Thursday is only \$195 per night plus Maine state tax and service charge and includes breakfast each day. Minimum stay of two consecutive nights required, double occupancy. (Some dates may be excluded.)

### **About Black Point Inn**

Black Point Inn is a part of the Migis Hotel Group, which includes Migis Lodge in South Casco; The Inn at Camden Place in Camden; and the AAA Four-Diamond Award-winning Inn at Ocean's Edge, along with its oceanside restaurant, The Edge (both located just 4 miles north of Camden in Lincolnville).

Call (207) 883-2500 to make reservations at Black Point Inn. Off-season rates are offered May 8-June 19 and after September 8, 2009; for more information on rates and packages, visit [www.blackpointinn.com](http://www.blackpointinn.com).

To sign up for Black Point Inn's E-newsletter, visit <http://www.blackpointinn.com/inn/bpi30.html>. To download interior and exterior photos of the Black Point Inn and its restaurants, visit [www.frontburnerpr.com/blackpointinn](http://www.frontburnerpr.com/blackpointinn).

*To request an interview with General Manager Jesse Henry or Executive Chef Trap Landry, contact Ann Ewing at (207) 699-5500 or [ann@frontburnerpr.com](mailto:ann@frontburnerpr.com).*

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