

# BLACK POINT INN RESORT PROUTS NECK, MAINE.

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## MAINE'S HISTORIC BLACK POINT INN OPENS DOORS FOR THE SEASON WITH LODGING DEALS, SPECIALS EVENTS AND GREEN UPDATES

**Scarborough, ME** – Black Point Inn ([www.blackpointinn.com](http://www.blackpointinn.com)) has opened its doors to a season full of events, activities, and attractive lodging specials. With updated guest amenities and a continued investment in being “green,” Black Point Inn is committed to enhancing guests’ experiences while remaining faithful to the original, historic property’s design and ambiance.

Enjoying its 132<sup>nd</sup> year of continuous operation, the Inn is the last remaining of the grand hotels which once called the scenic, oceanside area of southern Maine’s Prouts Neck home. Built in 1878 at the peak of America’s Gilded Age, the resort property’s 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.

With breathtaking views, fabulous food, first-class accommodations, tennis, miles of sandy beaches, a private beach club and heated swimming pool, Black Point Inn provides an exceptional Maine getaway experience. Guests at the Inn are welcomed at the 18-hole, private golf club abutting the property, a walking-only course with five oceanside holes, and one widely regarded as the best example of a “links course” in the state of Maine.

Recently labeled “Best Seaside Resort” by *New England Travel Guide*, Black Point Inn has been included on the prestigious National Registry of Historic Hotels of America list, a program of the National Trust for Historic Preservation. The Inn has been featured by the likes of *Travel + Leisure*, *The New York Times*, Fodor’s, and *National Culinary Review*. Additionally, the scenic property earned in 2008 a spot on *National Geographic Traveler* magazine’s inaugural “Stay List,” and recently was named an “Editor’s Pick” by *Condé Nast Traveler’s* concierge.com.

### Special Offerings for the 2009 Season

Black Point Inn is poised for a festive summer, featuring attractive lodging specials, special events, and pampering guest amenities.

“We’ve created affordable, elegant room packages and entertaining events that we think will appeal to seasonal travelers,” said Jesse Henry, general manager. “And we’re extremely proud of the ‘green’ upgrades we made this year in addition to our new guest amenities.”

This year, Black Point Inn is offering a mid-season “Sailing Special.” Guests who stay any four consecutive nights during July or August 2009 may choose to sail out of Portland on one of two vintage Maine-built schooners – the *Wendameen*, or the *Bagheera* designed by John Alden and owned by Portland Schooner Company – or explore aboard *The Lucky Catch*, a 37-foot, Maine-built lobster boat, and try their hand at hauling, setting and baiting lobster traps. Black Point Inn’s Sailing Special includes full breakfast and dinner at The Point each day. (\$285.00 per person/per day excluding tax/service charges. Children’s rates available age 12 and under.)

### Dining at the Inn

Meals are a central component of a visit to any property, and the cuisine offered at Black Point Inn upholds the highest cuisine and hospitality standard. Trap Landry, executive chef at the Inn’s two onsite restaurants, The Point and the more casual Chart Room, 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.

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Since the Inn's relaunch in 2007, both The Point and Chart Room have earned excellent reviews from a persuasive variety of national, regional and local press. The open-air Chart Room bar, hand-crafted of mahogany, opens up onto the Inn's gorgeous, spacious decks overlooking the sea, and is an especially popular stop for guests looking for a relaxing summertime cocktail.

### **Nightly Specials and Activities**

- Sunday through Wednesday evenings, beginning May 31, visitors will enjoy the Inn's popular Social Hour from 4:30-6 p.m., featuring appetizer and drink specials each evening. Inn guests also will enjoy the complimentary General Manager's cocktail party every Sunday evening from 5:30-6:30 pm.
- Wine Tasting Wednesdays at Black Point Inn, free to the public beginning Wednesday, June 10, will feature an array of wines and light hors d'oeuvres from 4-6 p.m.

### **Creature Comforts**

Black Point Inn also features spa amenities for guests, including a sauna and outdoor swimming pool. As part of the Inn's ongoing "green" commitment, the sauna and pool are heated by the Inn's new geothermal wells system.

Additionally, the Inn outfits every room with luxury linens and Aveda products, and private, in-room massages are available from on-call therapists at the Inn. Many of the Inn's bathrooms have been renovated in time for the 2009 season, including the addition of all-new tiles, showers and appliances. Flat screen television sets are discreetly placed in all guest rooms. During work this past winter, Inn staff has faithfully retained the nuances, colors, and history of the spacious, dark-wood lobby, but has refreshed the wallpaper and original wood trim and furnishings.

### **Green Initiatives**

When the Black Point Inn relaunched in 2007, the Inn's owners took painstaking measures to make the Inn as environmentally friendly as possible, making important renovation decisions that greatly reduced the carbon footprint of the Inn, while being faithful to its characteristic New England charm and ambiance.

As a result, the Inn earned Green status/full certification as Environmental Leader in the lodging industry by the State of Maine's Department of Environmental Protection. In keeping with Maine's connection to healthy living and unspoiled surroundings, the Inn achieved full certification as Environmental Leader in the lodging industry by the Department of Environmental Protection of the State of Maine.

This winter the team at Black Point Inn continued its green initiatives:

- The Inn moved from fossil fuel to geothermal heating and cooling systems, reducing the property's carbon footprint. Today, there are four geothermal wells that create a fully closed loop system.
- The Inn also installed 90 new e-glass, double hung windows that help insulate the Inn from cold and heat, also reducing its environmental impact.
- The Inn's two restaurants also align well with environmental goals and mindset. The kitchen staff at the on-site restaurants purchases the bulk of meat, cheeses, sustainable fish and fresh produce – much of which is either organic or naturally grown – from local farmers and producers.

### **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).