

BLACK POINT INN RESORT PROUTS NECK, MAINE.

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Contact: Jen Beltz Front Burner PR, LLC
Ph: 207/699-5502 jen@frontburnerpr.com

MAINE'S SEASIDE, HISTORIC BLACK POINT INN EARNING NATIONAL ACCLAIM

***Award-winning oceanfront inn announces launch of 2008 high season,
new Executive Chef, and additional renovations***

Scarborough, ME – The historic **Black Point Inn** (www.blackpointinn.com) in southern coastal Maine is earning a growing number of national accolades one year after its re-launch under the management of True North Hospitality BPI (TNH-BPI). The Inn, which re-launched to critical acclaim in June 2007 following extensive renovations, most recently has been featured in *The New York Times* and by *National Geographic Traveler* magazine, which named the property to its inaugural "Stay List." The prestigious Stay List features select properties from throughout the United States, Canada, Mexico and the Caribbean which represent an authentic "sense of place," and which have

embraced the authenticity of their surroundings, given back to their community and "think green."



Built in 1878 and in its 130th year of continuous operation, the seaside Black Point Inn in June 2008 was also named a "Cadillac Member" of the Nature Conservancy, a leading global conservation organization which protects ecologically important lands for nature and people.

The Black Point Inn's history is a fascinating one. The last remaining of the grand hotels which once called the scenic, oceanside area of Prouts Neck home, the Inn was built at the peak of America's Gilded Age. The property's history includes

patrons ranging from political leaders and rail barons to visiting celebrities and one of Maine's most famous native

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sons – world-renowned artist Winslow Homer. The Inn, recently labeled "Best Seaside Resort" by *New England Travel Guide*, has been included on the National Registry of Historic Hotels of America list, a program of the National Trust for Historic Preservation.

"The Black Point Inn and the scenic, surrounding area of Prouts Neck are so important to us, the surrounding community, and to our guests," noted Black Point Inn General Manager Peter Herman. "This area is such a cherished, tangible part of New England history. It has been so rewarding this past year to see how the improvements we've made at Black Point resonate with so many people. The feedback we've received from guests and from press has been incredibly encouraging."

Renovations made last year to the Black Point Inn in effect "right-sized" the Inn by reducing the number of suites and rooms from 84 to its original 25. Under changes made by the True North Hospitality team, the scenic property has retained its character and quiet beauty, but a more casual seaside ambiance has been introduced. The improvements have struck a chord with guests ranging from local Mainers to regular visitors from throughout the U.S., Canada, and Europe.

"We're so pleased to be hosting capacity crowds since the improvements we made last year. The additional lodging renovations we made over this past winter, along with our new luxury linens, are really earning high marks from guests," said Herman. "This season we're offering patrons a completely comfortable and intimate atmosphere. The relaxed, romantic 'ocean resort experience' at the Black Point Inn, our fabulous food and extensive wine list, our recreational amenities and scenic oceanfront location – all create the memorable hotel experience our guests have come to expect."

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In addition to its majestic seaside views and lush scenery, the Black Point Inn also is offering guests a host of outdoor activities, including tennis, kayaking, cycling, swimming, boating and exploring its miles of pristine beaches. An 18-hole, oceanside golf course, considered to be among the best in the region, is a short walk across the street from the Inn. In addition, guests may enjoy scenic vistas during a 1.5-mile cliff walk alongside the ocean around Prouts Neck, and past Winslow Homer's studio. Activities in Portland, Maine are a short 11-mile drive away, and the Portland International Jetport is a quick seven-mile drive from the Inn.

The Black Point Inn also continues to earn raves for the tempting European-American fare served in its two oceanview restaurants launched last summer – The Point, and the Inn's more casual eatery, The Chart Room. A beautiful new African mahogany bar has been installed for visitors who prefer tapas-type plates and drinks, as well. Trap Landry – veteran of Jean-Luc's Bistro in Austin, Texas and Portland, Maine's Back Bay Grill – is now leading the Inn's talented kitchen brigade, noted Herman. Landry continues the Inn's respected tradition of using only the freshest local, seasonal ingredients from area farmers and suppliers.



In keeping with the ambiance of the Inn itself, Landry has designed the restaurants' menus around traditional classics with a contemporary flair that focus primarily on guests' and patrons' preferences. Landry is sourcing ingredients from such Maine culinary staples as Browne Trading Company, Farm Fresh Connection, and Moorebrook Farms, located just down the road from the Inn.



"Many people go out for a nice meal only on special occasions, or take a vacation once a year. I try to put myself in their shoes and match the food experience to their feeling of treating themselves," according to Landry. "Culinary desires and comforts are anticipated at our restaurants and are gladly provided for here at the Black Point Inn."

Menu selections at The Point currently include Peeky Toe Crab with Sesame, Sherry, and Tobiko; Country Pâté and Rillettes; and, a classic Butter-Poached Lobster with Lemon Saffron Risotto and Spring Peas. The Chart Room is offering guests House-Made Charcuterie, several panini selections, and favorites such as a hearty New England Clam Chowder and Garlic-Baked Haddock.

For accommodation reservations at the Black Point Inn, or at The Point or Chart Room restaurants, phone (207) 883-2500.

Black Point Inn is a part of the True North Hospitality 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 in Lincolnville).

Resources:

To learn about upcoming special events and offers, sign up for the Black Point Inn's E-newsletter by visiting www.blackpointinn.com/inn/bpi30.html.

To request an interview with Black Point Inn GM Peter Herman, contact Jen Beltz at Front Burner PR: Ph (207) 699-5502 or jen@frontburnerpr.com.

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