



# BERNARDUS LODGE

## **AWARDS & ACCOLADES**

*Leading Small Hotels of the World since 2003*

*Fine Hotels & Resorts since 2003*

*Andrew Harper's Q-Club since 2002*

*Top 500 World's "Best Hotels"*

"This Mediterranean-style resort in the Santa Lucia Mountains is one of Carmel's most romantic retreats, with featherbeds, in-room fireplaces, and surrounding vineyards."

***Travel & Leisure – January 2009***

*The World's Best Places to Stay "Gold List"*

"This off-the-beaten-track-lodge among vineyards and rose bushes has its own wine label. Adobe village-like buildings along a hillside have suites with high-class rustic décor: hand-plastered walls and wood-burning limestone fireplaces."

***Conde Nast Traveler – January 2009***

*Four-Star rated Resort, Spa and Marinus Restaurant*

"Long considered one of the finest winemaking estates in California, the Lodge has a scenic Central Valley location and luxurious guest rooms, including feather beds, cozy fireplaces and oversized bathtubs for two. A spa also offers a wide variety of treatments. The Lodge's restaurant, Marinus, is an epicurean's delight."

***Mobil Travel Guide – January 2009***

*Bernardus Lodge selected as one of the "Worlds 400 Best Hotels"*

***ForbesTraveler.com – November 2008***

*Bernardus Lodge Ranked #49 in the Top 100 World's "Best Hotels" and #12 in the Top 100 "Continental U.S. Hotels"*

***Travel & Leisure – November 2008***

*Top 400 World's "Best Hotels"*

***Forbes Traveler – October 2008***

*"Bernardus Lodge, Carmel Valley, #34 in the United States"*

***Conde Nast Traveler, 21<sup>st</sup> Annual Readers' Choice Awards – November 2008***

*Spa Road Trip, "Up the California Coast"*

"...Bernardus is that travelers delight, a small hotel (57 rooms) with outsize strengths: an excellent restaurant, a broad wine list (owner Ben Pon makes Marinus, one of California's top red wines), and a modest-size spa (5,300 square feet) with major talent. Mags Pasadilla, who trained at Esalen and is a 2007 Hall of Famer, gives a penetrating deep-tissue massage that incorporates liberating lower back stretches..."

***Luxury SpaFinder – March/April 2008***

*Top 54 Spas “New Treatments, Trends”*

The readers of Conde Nast Traveler’s Annual Spa Poll rated The Spa at Bernardus Lodge, as the 5<sup>th</sup> leading spa in the hotel category and within the Top 54 Spas in North American and the Caribbean. Readers evaluated their favorite spas using a 100-point scale and judging criteria that rated location/setting, treatments, staff/service and workout facilities.

***Conde Nast Traveler – April 2008***

*The World’s Best Places to Stay “Gold List”, “Reserve List” and winner of Top Three Hotels in “The Best By Service”*

“Situated among vineyards, these adobe guesthouses perfectly combine rusticity and luxury. Rooms have feather beds, limestone fireplaces, beamed ceilings and French doors that lead to private balconies with views of the Santa Lucia Mountains. The service leaves nothing to be desired. Marinus has seasonal California cuisine that includes scallops, prawn beignets: wines are from the property’s vineyards. The spa’s antioxidant facial uses a mask of mud and crushed grape seeds.”

***Conde Nast Traveler – January 2008***

*60 Spas We Love, winner of “Therapist Hall of Fame”*

“We loved the deep tissue massage”. Flow and integration are the pillars of his technique, the product of his Salem training. His version of deep tissue incorporates a repertoire of penetrating hip and lower-back stretches that I’ve never encountered before (or since). Mags Padadilla himself is a reason to check in here.”

***Luxury Spa Finder – November/December 2007***

*“Bernardus Lodge, Carmel Valley, #6 in the United States” and “#50 in the World”*

***Conde Nast Traveler, Readers’ Choice Awards – November 2007***

*Top 500 World’s “Best Hotels”*

***Travel & Leisure – January 2007***

*The World’s Best Places to Stay “Gold List”*

***Conde Nast Traveler – January 2007***

*#49 in the Top 100 Continental U.S and Canada Hotels World’s Best Awards Annual list*

***Travel & Leisure – August 2006***

*The World’s Best Places to Stay “Gold List” and “Reserve list”*

“Guest staying in these adobe guesthouses praises the food: Marinus has an unbelievable wine cellar – with 10,000 bottles from the lodge’s vineyard-organic California cuisine that demands a four-hour dinner. Accommodations have vaulted ceilings, limestone fireplaces and French doors with mountain or garden views. Staff perform the best ever turndown ritual, complete with wine and a cheese plate.”

***Conde Nast Traveler – January 2006***

*Top 500 World’s “Best Hotels”*

“Sophisticated lodge surrounded by vineyards in Carmel Valley, 15 minutes from town. Competitive Edge secluded and romantic, with feather beds, fireplaces and oversized tubs. Rooms to book are Santa Lucia rooms that have the best mountain views. Don’t miss dinner at Marinus (try the local prawns with truffle vinaigrette).”

***Travel & Leisure – January 2006***

*“Bernardus Lodge, Carmel Valley, “#36 in the United States”  
Conde Nast Traveler, Readers’ Choice Awards – November 2005*

*Top 10 Favorite Spas of “Most Romantic”  
Luxury Spa Finder – Readers’ Choice Award 2005*

*“Top 25 Country Hotels”  
Departures – 2004*

*Grand Award Winner for one of the report’s “Hideaways of the Year” and America’s “Top 20 U.S. Resorts”  
Andrew Harper’s Hideaway Report – 2004*

*America’s “Top 20 U.S. Resorts and “Best Resort Restaurant”  
Andrew Harper’s Hideaway Report – 2003*

*“Grand Award” recognized Marinus as one of the best in the world for wine lovers  
Wine Spectator – since 2001*

*“Award of Excellence” wine list-recognized Wickets Restaurant at Bernardus Lodge  
Wine Spectator – since 2000*

*“Top restaurants in the San Francisco Bay area, ” Marinus  
Zagat Survey – since 2004*

*World’s Best Awards  
Travel & Leisure – August 2007*

*Instant Escapes, “30 True Getaways less than 2 hours from home”*

*“For me the perfect day must end with a perfect dinner. If I can take my 10 best friends anywhere – and I mean anywhere- for dinner, I would treat them to Chef Cal Stamenov’s tasting menu at Marinus. Served either in the kitchen or at one of 17 tables in the dining room, the meal is always enthralling and seems to last as long as the afternoon trek. Sitting by the restaurant’s castle-worthy fireplaces, we surrender our humdrum everyday personas as Stamenov, who has cooed with Alain Ducasse, Jean-Louis Palladin and Masa Koboashi, sweeps us away. We happen to arrive during truffle season, and for each of the three fungi-focused courses, Wine Director Mark Jensen picks the perfect dance partner.”*

*San Francisco Magazine – April 2008*

*“...Marinus at Bernardus Lodge epitomizes the good life. Greeting strangers warmly is an art, and everyone, from the busboy to the sommelier, was disarming. When deliberating whether to opt for three courses or five: whether to select from the encyclopedic wine list or allow Wine Director Mark Jensen to create a pairing, such trust lightens the burden of decision making.”*

*The Oakland Tribune – May 2007*

"Chef Cal Stamenov has made Carmel Valley a dining destination with exquisite meals showcasing impeccable California ingredients and classic French cooking techniques. The setting is elegant but comfortable and the wine list is impressive."

*San Jose Mercury - September 2007*

*"Best White Wine," Chardonnay*

*Monterey County Weekly – since 2008*

*"Award of Excellence"*

*Monterey Chamber of Commerce – 2006, 2008*

*"Best Restaurant in Monterey County," Marinus*

*Monterey County Weekly – since 2004*

*"Best Red Wine," Marinus*

*Monterey County Weekly – 2004-2007*

**MEDIA CONTACT:**

Sue Dreyer  
Bernardus Lodge  
831-658-3501  
[sdreyer@bernardus.com](mailto:sdreyer@bernardus.com)  
[www.bernardus.com](http://www.bernardus.com)