



BERNARDUS LODGE

HOT SHEET: BERNARDUS LODGE

Suggested Story Angles

Loving Luxury Package at Bernardus Lodge

Make new memories or simply reminisce about the old while enjoying a relaxing retreat. This package includes a three-night stay in luxurious accommodations, a chocolate and champagne turndown amenity upon arrival, dinner for two at the resort's signature restaurant Marinus featuring a Grand Award wine cellar with over 1850 labels of wine from around the world. Enjoy a full breakfast daily and then head to the spa for the couples' Loving Luxury for two plus a choice of four additional 50-minute treatments. Each evening take advantage of your personal "Bath Butler" who prepares a specially drawn romantic bubble bath complete with body oil and candles. Complete your stay with a special departure gift.

Pure Indulgence Package at Bernardus Lodge

Ideal for food and spa enthusiast seeking the ultimate getaway, this package includes everything that makes Bernardus an epicurean delight. Five nights of luxurious accommodations are enhanced by a 24-hour sedan on-call, two plush monogrammed Bernardus robes and four 50-minute spa treatments. Savor the resort's awarding-winning cuisine with a full breakfast daily for two in Wickets Bistro or in the comfort of your room, one dinner for two at Marinus, another evening at the Chef's Table for two, and one dinner for two at either Wicket's Bistro or Will's Fargo Dining Saloon located in Carmel Valley Village. Complete your stay with a special departure gift and a VIP Bernardus Vineyard and Winery tour for two.

First Wedding Anniversary

Bernardus Lodge extends the traditional wedding festivities and creates the ultimate post celebration when couples are invited back for their one year anniversary. Bride & Groom are treated with a discounted room rate and a recreated 6 inch cake top by Pastry Chef Ben Spungin. Weddings at Bernardus Lodge are created to be once in a lifetime experiences, but Ben's cakes are just as indulgent & memorable the second time around. Pastry Chef Ben Spungin, reflects the culinary values set by Chef Cal Stamenov, in his personalized wedding cakes. Ben privately consults with each couple to capture their expectations, while maintaining a sense of seasonality and simplicity. Autumn leaves, grape vines from the front vineyard and roses from the Wedding Garden personalize the cake to reflect the time of year that

your special day is taking place. Some of Ben's popular cakes include lemon chiffon with passion fruit mousse and hazelnut chiffon with ginduja chocolate mousse and a grand marnier soak.

Girls' Getaway

This two-night package provides the ultimate in comfort and indulgence for a getaway with friends. Check into deluxe accommodations at Bernardus Lodge then escape to the spa to enjoy two 50-minute Spa treatments of your choice. Next, complimentary transportation will take you to nearby Carmel Plaza. There, you will receive a personalized shopping experience, including a visitor reward card, gift bag and champagne. Finally, wrap up your getaway with your choice of three activities: horseback riding, floral arranging or a private wine tasting at Ingrid's Vineyard.

Bernardus Melange Treatment

Treat yourself or a loved one to the ultimate sensory experience. Designed to delight those with discriminating tastes. Choose two tempting 25-minute treatments to be combined with a 60-minute customized massage. Highly skilled massage therapists will tailor the experience with integrative and therapeutic techniques to create a total of 110 minutes of personalized bliss. Truly the art of relaxation!

Bernardus Lodge Leads the Way to Green

Nestled in California's beautiful Carmel Valley, Bernardus Lodge demonstrates on a daily basis that environmentally responsible practices are as natural and welcome as feather beds, award-winning cuisine, and a sumptuous spa. Bernardus Lodge—a member of the U.S. Green Building Council (USGBC)—is proof that a hotel can be environmentally-responsible, while it offers its guests luxurious accommodations, the finest services, and an extraordinary location. The Lodge's many green initiatives include: energy conservation, water conservation, healthy superior indoor air quality, green supplies, locally grown organic food, recycling and waste reduction.

Green Actions For Young People

In a quest to support the resorts daily efforts to be eco-friendly Bernardus Lodge is launching a new youth program. At check in all young people are presented with a booklet full of fun facts and conservation tips to get them actively involved in protecting the environment. They will also receive a starter seed packet and reusable water bottle to continue actions that impact the earth in a positive way.

The “Dream Team” at Bernardus Lodge

Marinus at Bernardus Lodge has struck the winning combination: acclaimed Chef Cal Stamenov and Wine Director Mark Jensen. For years, this two-man “dream team” has been expertly creating inspired dining experiences. And their efforts have not gone unnoticed. Since 2001 Marinus has been the recipient of the Grand Award from *Wine Spectator* magazine. United in their mission to maintain Marinus as a destination restaurant for food and wine lovers, Jensen has stocked the Marinus wine cellar with over 1,500 selections, and Stamenov has developed a menu that draws on his personal fondness for seafood and organic herbs and vegetables defining it as “California-Natural.” Celebrities like Leonardo Di Caprio, Clint Eastwood, Bill Murray, Goldie Hawn prefer to dine at the Chef’s table to see these two in action for the ultimate dining experience.

A Food Lover's Paradise at Bernardus Lodge

Bernardus Lodge's culinary seminars and events are sure to satisfy the soul as well as the palate from lavender bouquets to decadent chocolate recipes. Inspired by Chef Cal Stamenov, demonstrations incorporate seasonal specialties of the region and include a selection of wines from the nearby Bernardus Vineyards and Winery. Learn techniques, tips and secrets from Bernardus' masters as well as how to create dishes from the resort's award-winning signature restaurant, Marinus.

Wine Cellar at Marinus Restaurant

Chef Cal Stamenov and Wine Director Mark Jensen create the perfect seat for any oenophile looking for an opulent food and wine experience in the Wine Cellar at Marinus Restaurant. It is truly a winning combination; for years, this two-man dream team has been expertly creating exclusive dining experiences. The Wine Cellar at Marinus provides a private space, where parties of up to 8, can indulge in personalized tasting menus amongst thousands of bottles. The Grand Award winning wine list is focused on boutique wines of the world, small family owned wineries, and classic wines from great appellations. The underground wine cellar features a collection of 35,000 bottles and over 1850 different labels. The 8-course Tasting Menu is spontaneously created by Chef Cal Stamenov while Mark Jensen expertly pairs wines to each course. Reservations for the Wine Cellar are available nightly from 6:00pm. There is a maximum of 8 guests for dining.

Classic and Contemporary Cocktails Integrate at Wickets Bistro

Enjoy a summer afternoon cocktail hour and demonstration. Our passion for mixology and eclectic spirits has inspired us to create cocktails using specialty infused vodkas, fresh garden herbs, and seasonal,

organic fruit and vegetables. Guest will learn the basics like cocktail tools & recipes as well as discuss techniques for homemade fruit infusions and unique simple syrups. Stay for an outdoor cocktail reception featuring hors d'oeuvres by Chef Cal Stamenov.

Lavender Month at Bernardus Lodge

Throughout July, Bernardus Lodge celebrates the lavender harvest with garden walks, unique cocktails and pampering spa treatments. Treat yourself to a night of perfect relaxation in an overnight stay and enjoy a couples' Lavender Bliss Spa Treatment or come for a Saturday afternoon where guests can join Mark Kohler, landscape supervisor and Chef Cal Stamenov for lavender garden tours and lunch. On Saturdays, Mark Kohler, landscape supervisor and Chef Cal Stamenov team up and pamper guests with the summer's harvest. Mark guides guests through the Bernardus rose and chef's gardens and shows how to prune, plant and harvest lavender. After the walk, guests enjoy a lavender inspired lunch buffet prepared by Chef Cal Stamenov.

7th Annual Bernardus Wine Dinner

Join Chef Cal Stamenov for a 5-course autumn inspired dinner paired with new release Bernardus wines. This annual dinner is hosted by Bernardus Lodge Wine Director Mark Jensen and Bernardus Winemaker Dean DeKorth.

Cal's 13th Annual Truffle Dinner

To celebrate the long anticipated arrival of truffle season, Chef Cal Stamenov hosts an evening of culinary magnitude and allows his inspiration to combine the local ingredients from the Central Coast with the rare diamonds of Italy & France. The evening will begin with a cocktail reception featuring a prestigious Cuvee Champagne and Grey Goose-Black Truffle Martinis. Cocktails are followed by a six-course chef's tasting menu and a once in a lifetime culinary experience.

Chocolate and Desserts Cooking Demonstration

Join Chef Cal Stamenov and Bernardus Pastry Chef, Ben Spungin for an indulgent afternoon of chocolate & desserts. Guests will be guided through a tasting to learn the differences in Valrhona, El Rey and Dagoba and other premium chocolates. Guests will be pampered by Chef Spungin's spiced hot chocolate with homemade marshmallows and chocolate cocktails. Chef Cal will share his favorite recipes and fresh ideas for cookies, cakes and candies during the holiday season. Whether the interest in chocolate is for

giving, sharing, cooking or just indulging - there's something for everyone at this afternoon in chocolate paradise.

Key Events at Bernardus Lodge

April 12	Easter Brunch
May 10	Mother's Day Brunch
May 23	Garden & Vineyard Tour
June 20	Afternoon Cocktail Hour and Demonstration
July 11	Lavender Harvest Demonstration and Lunch
July 18	Lavender Harvest Demonstration and Lunch
July 25	Lavender Harvest Demonstration and Lunch
September 5	Heirloom Tomato Lunch
October 15	7 th Annual Bernardus Wine Dinner
November 14	Harvest Party
November 26	Thanksgiving Buffet
December 11	Cal's 13 th Annual Truffle Dinner
December 5	Chocolates and Desserts Cooking Demonstration
December 12	Chocolates and Desserts Cooking Demonstration
December 25	Christmas Dinner at Marinus
December 31	New Year's Eve at Marinus

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