



**FOR IMMEDIATE RELEASE**

**BREWERY GULCH INN OFFERS QUINTESSENTIAL  
CALIFORNIA COAST MEETING EXPERIENCE**

***Scenic Northern California Coast Bed & Breakfast Presents Serene and Natural Setting for Hosting  
Small Group Meetings & Corporate Retreats***

**MENDOCINO, CA – (August 31, 2014)** – Named by Travel + Leisure magazine in their *2014 World's Best Awards* as one of the top inns and small lodges in the United States, and one of the top 20 hotels worldwide, Mendocino's **Brewery Gulch Inn ([www.BreweryGulchInn.com](http://www.BreweryGulchInn.com))** not only makes for a unique travel experience, but can also serve as an ideal locale for hosting intimate meetings and retreats. Perched high upon a blufftop with sweeping views of the Pacific Ocean, the Brewery Gulch Inn is a one-of-a-kind bed-and-breakfast property that offers a truly quintessential California Coast meeting experience.

Catering to small groups (10-20 people), the Inn's meetings and events manager works closely with individuals to plan and execute an event that is tailored specifically to the groups' needs. Due to the flexible nature of the property, the Inn is able to accommodate a wide range of groups – from family gatherings, to workshops, to corporate retreats. The Inn's Great Room, anchored by 15-foot Cathedral ceilings and an iconic four-sided glass-and-steel fireplace, offers a serene setting for team building exercises and evening receptions. With warmth and sunlight streaming through its floor-to-ceiling windows, the Great Room offers dramatic views of Smuggler's Cove and the Pacific Ocean beyond.

"The benefit of staging your meeting, workshop or retreat at Brewery Gulch Inn is that our meeting and events manager will pull together our entire team to ensure that your event is executed flawlessly", stated Brewery Gulch Inn owner, Guy Pacurar. "As part of that team, we are fortunate to have the services of a full-time Executive Chef, Peg Davis."

Davis, a Michigan transplant, has practiced her craft in award-winning kitchens across the country. Her creativity and style incorporate organic, locally-sourced ingredients that showcase the flavor and abundance found throughout Mendocino County. Guests will frequently see regional favorites such as locally foraged mushrooms, Dungeness crab, and olallieberries featured on Chef Davis' menu. A selection of local beers and wines is also customized for each group's stay..

With three extraordinary acres of mature pines and redwoods, wooded glens, wetland ponds, gardens, and over 200 rhododendrons, guests are encouraged to experience the sights, smells, and sounds of nature. Hummingbirds dance and birds chatter while deer, turkeys, and other wildlife roam the meadow outside the Inn.

Boasting 10 guestrooms – some with deep soaking tubs and most with private decks – each room looks out over picture-perfect views of Smuggler's Cove. The Inn's spacious suite, Meadowview, overlooks the meadow and woods behind the Inn and is the perfect accommodation for visiting families. Each room offer soothing earth tones, feather beds cloaked in Sferra linens, state-of-the-art flat panel televisions, DVD players, and Bluetooth radios. And in the bath, Molton Brown and Asprey products, Himalayan bath salts, and thick Abyss towels let residents know this is *not* your grandmother's b&b.

For working retreats and for those who cannot be completely off the grid, the Inn offers complimentary Wi-Fi access, satellite television, and a 500+DVD collection of contemporary, classic, and foreign movie titles.

## **About Brewery Gulch Inn**

Perched high on a bluff top overlooking Smuggler's Cove and the Pacific Ocean, the Brewery Gulch Inn is a one-of-a-kind bed-and-breakfast property that reigns cathedral-like over the dramatic Northern Mendocino coast. Constructed in 2001 from 150-year old redwood reclaimed from the nearby Big River, this architectural masterpiece boasts a 15-foot cathedral ceiling in the Great Room, complete with a stunning, four-sided glass-and-steel fireplace, 11 romantic rooms with all the modern amenities, three extraordinary acres of mature pines and redwoods, wooded glens, wetland ponds, gardens, and a full-time executive chef who will tempt your taste buds with an extensive array of culinary offerings, from a complimentary cooked-to-order breakfasts, to an innovative dinner buffet highlighting locally-sourced, organic ingredients. For more information, visit the Inn's website at [www.brewerygulchinn.com](http://www.brewerygulchinn.com) or call 800.578.4454.

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