

ORIENT-EXPRESS HOTELS
TRAINS & CRUISES

ST. MICHAELS, MARYLAND

The Jewel of Talbot County

The Inn at Perry Cabin is ideally located in the quaint Victorian town of St. Michaels on Maryland's scenic Eastern Shore in prestigious Talbot County, a pleasant drive from Washington, D.C. and less than two hours from Baltimore and Philadelphia. The Easton Airport is utilized by many of the area's affluent residents who access the area via private plane. Long distance air travel is provided by the Baltimore-Washington Airport, 50 miles northwest, and the Washington National Airport, 75 miles west.

The historic town of St. Michaels dates back to the mid-1600s when it served as a trading post for area tobacco farmers and trappers. In 1677, the Christ Episcopal Church of St. Michael Archangel parish was founded in present-day St. Michaels. In 1778 a British land agent, James Braddock, purchased 20 acres and deeded 58 lots. This created St. Mary's Square, the historic center of St. Michaels. To this day, this charming, bayside resort town reflects its colonial past, as many of the area's homes date from the late 1700s to the late 1800s.

During the War of 1812, St. Michaels gained its name as the "town that fooled the British." The residents of St. Michaels, having been forewarned that British barges were positioned on the waters to attack with cannon fire, hoisted lanterns into the trees above the city. This first successful "blackout" fooled the British into overshooting the town's houses and shipyards. Only one house, forever since known as the Cannonball House, was struck.

Throughout the 1800s and early 1900s, St. Michaels was a Chesapeake Bay economy focused primarily around the shipbuilding and seafood processing and packing industries. Only in the last thirty years has the economy of St. Michaels shifted to a tourism concentration.

The main street of St. Michaels is Talbot Street. Masterfully restored homes with quaint colonial and Victorian exteriors contain a wide array of charming shops. There are antique and gift stores, as well as national retailers of outdoor and nautical goods, including Orvis and Timberland. Other downtown attractions are mainly historic, including St. Mary's Square, several homes that are open to the public, and the Christ Episcopal Church, one of the oldest "Chapels of Ease." The Chesapeake Bay Maritime Museum is a major attraction, which features the Hooper Strait Lighthouse dating from 1897. In fact, it is one of only three surviving lighthouses on Chesapeake Bay. Known for seafood specialties, Talbot County has over 80 restaurants spanning every price bracket. The area has 37 bed and breakfasts, six motels, and ten deluxe country inns. The entire mid-Eastern Shore region has become an increasingly popular destination for weekend getaways from larger cities and for meetings and corporate events.

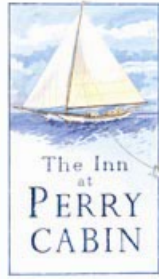
St. Michaels, Maryland / 2

During the summer months, average temperatures range in the middle 70s, making it possible to enjoy the outdoor beauty. Bicycling is popular and watersports abound on the Bay. There are 13 public boat ramps in the county and a full service marina in St. Michaels. A wide variety of boats and yachts are available for rental, and fishing charters can be arranged. In Talbot County there are five golf courses, including Hunters Oak Golf Club nearby, which is the area's only British link style 18-hole championship golf course. The picturesque natural setting and historic feel of St. Michaels in Talbot County makes it a town well suited for a variety of visitors.

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Media Contact:

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ORIENT-EXPRESS HOTELS
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AWARD-WINNING HISTORY OF THE INN AT PERRY CABIN

Condé Nast Traveler

“The World’s Best Place to Stay” Gold List 2002, 2003, 2004, 2005, 2008

“Top 100 The Best in the World” Readers’ Choice Awards 2003

There is nothing wrong with wanting the best, which is what you'll find in the Gold List and Reader's Choice Awards. More than 32,000 *Condé Nast Traveler* subscribers voted in the last Reader's Choice Poll, from which they distilled the world's top-scoring hotels and resorts. For the faces behind the figures, *Condé Nast* interviewed thousands of readers, gathering insights on everything from the softness of the sheets to the succulence of the steaks. The result? An insider's guide to the best in the world today, a commodity as precious as gold.

Travel + Leisure

“World’s Best Awards - Top 100 Continental U.S. and Canada” 2007, 2008

“Top 500 Ultimate Guide – The Greatest Hotels in the World” 2004, 2009

In the January 2008 issue of *Travel + Leisure* magazine, The Inn at Perry Cabin was selected as one of the Top 100 Hotels in the Continental U.S. and Canada. Each year *Travel + Leisure* magazine publishes their **World’s Best Awards**, a compendium of the greatest hotels around the globe as chosen by their readers in the annual **World’s Best Survey**. Hotels were rated on room, facilities, location, service, restaurants/food, location, service and value. *Travel + Leisure* is a leading source of information on travel, hotels, resorts, dining and entertainment. The content is geared toward the sophisticated traveler with a circulation of over 1 million.

National Geographic Traveler

“56 Hotels We Love”

In the September 2004 issue of *National Geographic Traveler*, The Inn at Perry Cabin was named in the “56 Hotels We Love” feature which went “beyond the coolest, hippest, and trendiest digs to offer something different – American hotels that deliver a unique experience and a lasting impression. The magazine has a national circulation of 800,000.

Zagat's
ZAGAT'S Top International Hotel, Resort & Spas Survey 2003-2006

“Travel Top Hotel in the State of Maryland”

With a room, and dining rating of 27 and 26, Zagat's said of The Inn at Perry Cabin, “This charming waterfront hideaway on Maryland's Eastern Shore sparkles as a jewel in the Orient-Express crown; ardent admirers affirm it's the only place to stay in the wonderful town of St. Michaels, mostly due to its impeccable service, gourmet menus for canines and out-of-this world fare for humans.” The results of this survey are created from the shared experiences of nearly 12,000 people and are based on roughly 365,000 nights at hotels per year. On average, to be included in the survey one or more surveyors per night, every night, all year long. Considered the candid, no punches-pulled guide to where to stay and eat, *Zagat Surveys* have been called “a necessity second only to a valid credit card” by the *New York Times*. *Zagat* rates room, service, dining and public/spaces/facilities on a scale of 0 to 30. A rating of 20-25 is considered “very good to excellent, with a 26-30 considered “extraordinary to perfection.”

Andrew Harper's Hideaway Report
“Top 20 U.S. Resort Hideaways” 2004, 2006

The Inn at Perry Cabin was honored in Andrew Harper's Hideaway Report's 23rd Annual Survey of Sophisticated Travelers', “World's Best Hotels Resorts & Hideaways.” The publication ranked the Inn as one of the top 20 U.S. Resort Hideaways. “This is the oldest, most reliable poll of its kind conducted among sophisticated frequent travelers.” said the newsletter. “More than 84% of this year's respondents hold the title of President/CEO/Owner/Partner ...” With a paid circulation of over 25,000 and in its 26th year of publication, Andrew Harper's Hideaway Report is the ultimate travel guide for sophisticated travelers seeking candid reviews of enchanting luxury hotels, resorts and hideaways in the United States and around the world. To assure wholly independent observations, noted travel authority Andrew Harper travels incognito - booking into hotels and paying his own way as would any typical guest. Hotels don't know his real name, nor what he looks like because he refuses to introduce himself during inspections. Hideaway Report accepts no advertising.

AAA Four Diamond Award
1994-2004

The Four Diamond Award is AAA's second-highest award level, behind the Five Diamond Award. AAA bases hotels ratings on the quality of the surroundings, service and food. AAA inspectors conducted unannounced checks of each hotel and restaurant that received the award. Travelers rely on Diamond ratings in the AAA Tour Books to guide them in choosing an establishment. Four Diamond properties offer luxurious accommodations as well as above-average staff and housekeeping, and other quality amenities. AAA's Diamond rating program is the only hotel and restaurant review system in the nation that uses specially trained, full-time field representatives. Inspections of Four- and Five-Diamond hotels include at least two unannounced overnight visits each year. Inspectors review and rate exterior grounds, public areas, guest-room decor and ambience, bathrooms, housekeeping and maintenance. Once the inspection process is complete, the properties that meet all requirements are awarded a rating of one to five Diamonds.

Frommer's
"Ultra Award" 1997

Frommer's helps travelers explore travel destinations the way locals do. Whether you're venturing close to home or across the globe, whether your budget is limited or limitless, *Frommer's* strives to live up to the travelers discerning approach to travel by delivering the most candid and reliable information on this in their guidebooks and products.

Coastal Living Magazine
"Inn Love" Top 21 - 2005

In 2005, the editors of *Coastal Living Magazine* named The Inn at Perry Cabin one of their favorite coastal accommodations in their annual "Inn Love" issue. *Coastal Living Magazine* is enjoyed by over 600,000 affluent readers who live or vacation along the Gulf, West and East Coasts.

Country Inns Magazine
"Top 12 in the United States (Inns)"

Country Inns Magazine's annual reader's choice voted The Inn at Perry Cabin as one of the "Top 12 Inns in the United States."

Mid-Atlantic Magazine
"Top Five of all Hotels in the East"

Brides Magazine
"The Most Romantic Honeymoon Spot"

The Inn at Perry Cabin was designated as the most romantic honeymoon destinations in *Bride's Magazine* annual list of best honeymoon destinations.

SHERWOOD'S LANDING AWARDS

The Food Network
"Best of Water Front Tables" 2004

The Inn at Perry Cabin was honored on The Food Network's 2004 "Best of Waterfront Tables" program. Stating, "The Inn at Perry Cabin is THE place not to be missed." The Best of show series treks across the nation in search of the best food, restaurants and trends in America. In each episode, they visit restaurants in five states and interview the people who are making their marks in the culinary world.

AAA Four Diamond Award 1998-2009

The Four Diamond Award is AAA's second-highest award level, behind the Five Diamond Award. AAA bases restaurant ratings on the quality of the surroundings, service and food. AAA inspectors conducted unannounced checks of each restaurant that received the award. Travelers rely on Diamond ratings in the AAA Tour Books to guide them in choosing an establishment. Four Diamond restaurants offer an appealing, formal dining experience with a highly skilled professional service staff. AAA's Diamond rating program is the only restaurant review system in the nation that uses specially trained, full-time field representatives.

Mobil Four Star

Achievement of the Mobil Four-Star Award reflects a recipient's commitment to not only provide an exemplary experience in a spectacular setting but also a dedication to anticipate guest needs and surpass guests' expectations. Incognito professional evaluations, along with announced facility inspections, consumer reviews, and independent media reports, are carefully reviewed to determine a property's rating. The Mobil Award is not the result of just one person's opinion but rather the culmination of several objective inputs. Mobil Four-Star Award, which honors properties for outstanding achievement in facilities, service, and provision of a distinctive experience for the discerning consumer.

DiRoNA Award

For over a decade, the Distinguished Restaurants of North America (DiRoNA) has recognized gourmet restaurants that exemplify culinary excellence in all aspects of fine dining from the making of a reservation to the final presentation of the check. Independently and anonymously inspected, DiRoNA Award restaurants signify the ultimate in premier dining restaurants throughout North America. You are guaranteed an exceptional dining experience at any and all of our member restaurants. Sit back with a glass of fine wine, relax and let the world of dining excellence envelope you.

Wine Spectator

“Award of Excellence” 2004-2008

To receive *Wine Spectator's* “Award of Excellence,” the restaurant’s wine lists must provide vintages and appellations for all selections -- including wines by-the-glass. Spelling is also taken into consideration, as is the overall presentation and appearance of the list. With this award, *Wine Spectator* is looking to recognize a commitment to a fine wine list, with a sufficient selection of better producers along with a thematic match to the menu in both price and style. Award of Excellence lists typically offer at least 80 selections.

Bon Appetit

“Restaurant of the Month”

Edited as America's food and entertaining magazine, Sherwood’s Landing was honored as “Restaurant of the Month” in June of 1995. Each month the magazine celebrates the diversity of regional American cuisine as well as readers' appetites for flavors from around the world through varied travel features. While all aspects of epicurean lifestyle are featured, the attitude towards cooking is relaxed, casual and fun. Monthly features inspire and advise readers on stylish entertaining, from the latest in kitchenware, to creative tabletop design and decorating.

Santé

“Certificate of Achievement Wine & Spirits Service and Hospitality”

Santé, established in 1996, is the premier business magazine for fine dining restaurant professionals. An authority on issues and trends affecting restaurant owners, general managers, food and beverage directors, bar managers, sommeliers, chefs, and wait staff. *Santé* is read by 125,000 restaurant professionals. Sherwood’s Landing was awarded the “Certificate of Achievement Wine & Spirits, Service and Hospitality,” which recognizes restaurants that demonstrate a high level of professional standards in wine & spirits service and general hospitality.

The Baltimore Sun

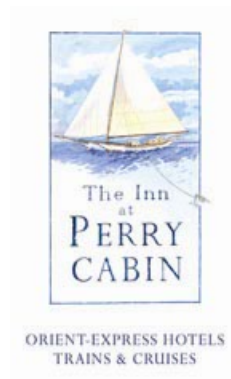
“Four Stars for Food and Beverage”

The Baltimore Sun offers a critique on restaurants in the surrounding area. Reviews also break down the restaurants by type of food served, average cost of a meal and type of atmosphere within the restaurant. Sherwood’s Landing was honored with four stars from *The Baltimore Sun's* critics.

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FAMOUS PEOPLE SERVED BY THE INN AT PERRY CABIN
The Many Musicians, Politicians, Actors, Actresses and other Celebrities
who have Frequented The Inn at Perry Cabin

Paul Newman
Joanne Woodward
Elizabeth Taylor
Tom Selleck
John Major
Yuri Temirkanov
Bradley Cooper
Peter Ueberroth

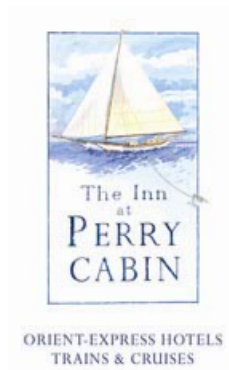
Nicholas Cage
Robert Kennedy
Margaret Thatcher
Jane Seymour
Christopher Walken
Sarah Jessica Parker
Wynton Marsalis
Kyle Maynard

Rachael McAdams
Isla Fisher
Vince Vaughn
Owen Wilson
Jean Marie Messier
Matthew McConaughey
Warren Buffett

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THE INN AT PERRY CABIN

St. Michaels, Maryland

FACT SHEET

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308 Watkins Lane
St. Michaels, Maryland 21663

TELEPHONE: 410-745-2200; 800-274-5391

FACSIMILE: 410-745-3348

RESERVATIONS & INFORMATION: 1-800-722-2949 (Toll free)
info@perrycabin.com (E-mail)
www.perrycabin.com (Website)

DESCRIPTION: Purser Samuel Hambleton, a veteran of the War of 1812 and aide-de-camp to Commodore Oliver Hazard Perry, built The Inn at Perry Cabin in 1816. The property's design concept was inspired by the Commodore's cabin on the U.S.S. Niagara. Nestled on the Miles River, a tributary to the Chesapeake Bay, the charming Inn offers luxurious accommodations, contemporary and antique furnishings, radiant fabrics, an unparalleled culinary experience and many recreational options, with seamless, attentive service, and the new Linden Spa.

The property was first converted into a luxury country house hotel in 1980. Orient-Express made a further investment of \$17 million in 2002/3. Set on 25 lush acres with manicured gardens and meticulous grounds, guests enjoy opulent amenities, including a 94,000-gallon horizon edge swimming pool centered in a richly landscaped brick walled garden with a large pergola style arbor as the focal point. Public spaces are designed for lounging with cozy furnishings and beautiful natural light.

LOCATION:

St. Michaels is a Victorian resort town, steeped in rich colonial history and situated on the Eastern Shore of Maryland. Talbot County has the longest shoreline in the continental U.S. and is considered "The Land of Pleasant Living." Think Ralph Lauren meets Norman Rockwell and you have a picture of the charming town of St. Michaels, where quaint antique shops and boutiques line main street. There are no chain restaurants; the nearest traffic light is eleven miles away. The true essence of the destination is the water which courses through the veins of the waterman. Visitors to the area embrace life on the Chesapeake and experience it through fishing, oystering, crabbing, sailing and yachting.

To reach St. Michaels, many visitors drive from Baltimore-Washington International Airport and Reagan National Airport, each within a two-hour drive; take a charter flight or private plane to Maryland Easton Municipal Airport, which is 15 minutes away from the Inn at Perry Cabin; or bring their yachts to the Inn. Regional air service is provided by American Airlines, Continental, Delta, United and US Airways.

GUESTROOMS:

With 80 rooms the Inn retains an intimate and exclusive feel. The rooms offer varying configurations. Many have fireplaces and separate living areas. Rooms on the main floor, and most on the second floor, have French doors that lead onto a deck, patio or veranda.

The design approach at The Inn at Perry Cabin is essentially a contemporary take on a Maryland seaside inn. A mixture of modern and period furniture and fittings retains the unique atmosphere of the old inn, but deliberately presents a cleaner, sleeker and more youthful version. Slip covers, parchment and crewel work in taupes, soft blues and ivories find place alongside old leather retro florals and glazed linens, while nickel, limestone and matting are set off against old beams, barge boarding and acres of polished floors.

Fires and lamplight illuminate great upholstered sleigh beds or traditional turned wood New England bedsteads - both stacked high with linen pillows and bolsters and covered in pique counterpanes, cashmere throws or soft eiderdowns.

By day the mood is sharply casual, nautical and yacht-y; by night it is softly lit, old-world and decidedly romantic.

Spacious bathrooms, many offering dual vanities and separate soaking tubs, are resplendent with Italian marble tile, Frette linens, and a generous supply of Molton Brown amenities.

Nightly turndown service includes fresh cookies and a selection of mineral waters.

DINING:*Sherwood's Landing*

The resort's restaurant, Sherwood's Landing, located on the main floor overlooking the Miles River, serves breakfast, lunch and dinner daily in a nautically themed waterfront setting. Chef Mark Salter has developed an unrivaled continental menu accented with regional specialties. Guests can also opt for al fresco breakfast and lunch on the outdoor patio. Fine wine is plentiful. The resort consistently receives prestigious awards from leading publications including *Gourmet*, *Bon Appetit* and the DiRoNa award, always listed among the "Distinguished Restaurants of North America."

The design of Sherwood's Landing provides sweeping views of the Miles River. Interior treatments consist of plush banquettes in soft, sun washed Nantucket colors, a large artwork or assemblage of Chesapeake "waterman" tools adorning the fireplace, captains chairs watching over high gloss marine-dark stained wooded tables, and carpet treatments with a soft, summery feel. In a showcase a variety of Oyster Plates, a coveted Chesapeake collectible with some valued at over \$1,000, are prominently displayed. Tabletop items are Peugeot Silver Salt and Pepper shakers, Wedgwood china in the Nantucket pattern, linen by Rivolta Carmignani in a seashell pattern, blown glassware by Spiegelau and bone china shell candle holders are complemented by The Inn's master gardener, Joanne Effinger, who selects cuttings daily and arranges them in petite vases. All complement Chef Salter's cuisine by bringing the dining room in line with treasures of the Chesapeake: crabmeat, oysters, rockfish along with local game and produce.

Purser's Pub For refreshments and lighter fare, Purser's Pub offers an elegant, yet relaxed setting to savor cocktails, while enjoying an assortment of tastes and flavors from around the world. The lounge's intimate, club-like atmosphere overlooks a landscaped courtyard, trellised with perennials and plantings. Richly appointed with dark hardwood floors, the lounge's huge open-hearth fireplace, vaulted ceiling and open skylight bathes the dark woods in warm golden hues. A perfect spot for a game of backgammon or chess, Purser's Pub is well known for the *Chesapeake Retriever* cocktail.

AMENITIES/GUEST SERVICES:

- 24-hour room service
- 24-hour Concierge service & valet parking
- Laundry/dry cleaning and shoe shine
- Multi-lingual staff
- In-room massage available
- Customized site-seeing itineraries
- Baby sitting services
- High speed internet connection in Studio and Master Suites and wireless internet throughout the historic section and conference facilities
- Fax machine in Master Suites
- Personal combination-lock safe
- Fully stocked mini-bar in Studio and Master Suites
- Nightly turndown service featuring delicacies from the Pastry Chef
- Fitness Room featuring Nautilus multi-station, free-weights, treadmill, cross-trainer, recumbent bike
- Outdoor swimming pool
- Spa
- Fitness Center
- Complimentary movies (selection of all the Academy Award winners)
- Complimentary bicycles (single and tandem)
- Private Dock

ACTIVITIES:

A short stroll from the resort is the village of St. Michaels, filled with Victorian storefronts and antique shops. The Inn provides access to a selection of nearby golf courses, as well as fishing charters, sailing trips, area tours, horse-drawn carriage rides, hunting and sporting clays, bicycling and off-site dining at a number of local eateries.

MEETING FACILITIES:

The Inn at Perry Cabin is suitable for small to medium-size business and social gatherings. With its beautiful natural surroundings and modern communications technology, the property is perfect for high-level corporate functions, incentive programs and elegant weddings.

The Commodore Room – The 1,536-sq. ft. multi-use facility provides an airy feel in an English tithed barn style. A large stone hearth and fireplace complement high ceilings and natural light. Designed to host the most extravagant of weddings and social functions of up to 144 guests, the room is technologically enhanced to host corporate meetings for up to 100 attendees.

The Admiral Room - The 836-sq. ft. boardroom offers a yacht club charm, with cherry wood paneled walls and impressive seascapes. Technology allows for computer image projection, teleconferencing, video/slide presentations and controlled lighting. The boardroom can accommodate 34 in a conference setting.

The Miles Wine Room – The 512-sq ft room accommodates 20 guests. Known as the region's most exclusive private dining venue, clients work directly with the Chef to create customized menus that reflect personal tastes. This special environment is the perfect size for senior management to hold memorable and important corporate business meals such as monthly or quarterly gatherings involving directors or partners. Of course, the venue also appeals to those looking for a unique spot considered extraordinary and different from the typical luxury dining experience. The Miles Room, outfitted with fine cabinetry, displays truly superb wines and rare liquors.

The Niagara and Lawrence Rooms – Each of the 273-sq. ft. rooms offer the ideal space for an intimate dinner for 24 or focused strategic meeting for 16. Available individually or combined to 546-sq. ft.

AWARDS:

Andrew Harper's Hideaway Report
"Top 20 US Resort Hideaways" (2006)

Travel + Leisure
"World's Best Awards- Top 100 Continental U.S. and Canada" (2007, 2008)
"Top 500 Ultimate Guide – The Greatest Hotels in the World" (2004)

Conde Nast Traveler
"Gold List – The World's Best Places to Stay" (2002, 2003, 2004, 2005, 2008)
"Top 100 - The Best in the World" Readers' Choice Awards (2003)
"Top Ten Small Hotels in North America" (2001)

Zagat Survey of Hotels, Resorts and Spas
"Country House Hotel of the Year" (1997)
"Top Hotel in the State of Maryland" (1997)

Brides Magazine
"Most Romantic Honeymoon Spot"

2009 ROOM RATES:

Signature Rooms: \$360 to \$390
State Rooms: \$435 to \$460
Studio Suites: \$510 to \$530
Master Suites: \$600 to \$655
Master Suites (Water View): \$720 to \$775

Rates quoted are exclusive of state and local tax of 8%
High season: Easter through Thanksgiving

MANAGEMENT:

General Manager: Clive O'Donoghue
Executive Chef: Mark Salter
Controller/Deputy Manager: James Cianfrani
Director of Sales & Marketing: Brian Plaska
Food and Beverage Director/Sommelier: Thad Hoy

OWNERSHIP:

Owned and operated by Orient-Express Hotels. Based in London and founded in 1976, Orient-Express Hotels owns and operates leading hotels, trains and cruises around the world. Each Orient-Express Hotels entity, famous in its own right, offers a distinctive style and heritage, and is known for an unparalleled commitment to luxurious accommodations, personalized service and award-winning cuisine.

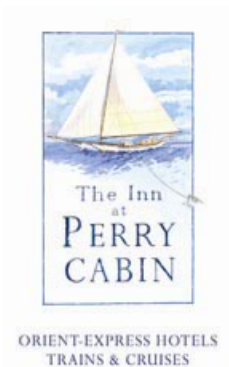
AFFILIATIONS:

Andrew Harper's Q Club
American Express Fine Hotels and Resorts
Virtuoso

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GROUP MEETINGS, CORPORATE RETREATS, INCENTIVE PROGRAMS and WEDDINGS
at THE INN AT PERRY CABIN

Location and Facilities Unmatched in Maryland

The comfort and luxury of The Inn at Perry Cabin enjoyed by the leisure traveler translates seamlessly into a relaxed and tranquil venue for productive meetings, incentive retreats or special occasions. Historic St. Michaels on Maryland's scenic Eastern Shore serves as an idyllic backdrop for innovative meetings, award-winning cuisine and superb leisure activities, ensuring the enjoyment of executives and spouses alike. Just 90 minutes by car from Washington, D.C. and less than two hours from Baltimore and Philadelphia, St. Michaels is one of the premier destinations for business meetings and celebrations in the Mid-Atlantic Region.

The Inn at Perry Cabin accommodates small to medium size groups for flawlessly executed board meetings, social events, executive conferences and weddings.

The Commodore Room (1,536 sq ft) hosts up to 60 for meetings and 144 for dinner. Its tithe barn design offers a spacious and private environment with large stone hearth fireplace, plush carpet, beamed cathedral ceilings, unobstructed views and modern technology.

The Admiral Room (836 sq ft) hosts up to 30 delegates for meetings, conferences or intimate gatherings. Designed to evoke the feel of a yacht club with its cherry wood paneled walls, impressive seascapes and antique half hulls, this venue is ideal for a small boardroom-style gatherings.

The Miles Wine Room (512 sq ft) accommodates 20 guests. Known as the region's most exclusive private dining venue, clients work directly with Chef to create customized menus that reflect personal tastes. This special environment is the perfect size to hold memorable and important corporate and social events such as monthly or quarterly gatherings involving directors or partners. Of course, the venue also appeals to those looking for a unique spot considered extraordinary and different than the typical luxury dining experience. The Miles Room, outfitted with fine cabinetry, displays truly superb wines and rare liquors, and memorabilia from the colorful spirits industry.

The Niagara and Lawrence Rooms (273 sq. ft) offer the ideal space for an intimate dinner for 24 or focused strategic meeting for 16. Available individually or combined to 546 sq. ft.

Dining at the Inn's restaurant heightens the experience further. From small working lunches to grand dinners, award-winning Master Chef Mark Salter creates menus to suit every taste and requirement, including special dietary restrictions. A superb collection of fine wines from around the world complements his specialties.

Corporate Meetings, Retreats, Incentives and Weddings at the Inn at Perry Cabin / 2

The flexibility of the Inn extends to the menu planning as well, with group dining easily arranged in any of the meeting areas and, weather permitting, at any of the resort's charming outdoor venues. Tenting is also an option on the great lawn overlooking the Bay. From full Eastern Shore breakfasts on the waterfront to lavish starlit dinner parties poolside, gala banquets, intimate dinners and special buffets are all elegantly prepared.

Groups can enjoy the area's many natural wonders and the excitement of downtown St. Michaels. Whether visiting the many wonders at the sprawling Chesapeake Bay Maritime Museum nearby, or strolling along village sidewalks, St. Michaels offers a peaceful haven from the stresses of workday life. Colonial and Victorian homes abound, and the pace is more relaxed. Historic sites, museums, charming shops, and restaurants sprinkle Talbot Street, the main street of St. Michaels.

Miles of spectacular waterfront offer both the tranquility and beauty of the Shore and, for energetic visitors, the excitement of a multitude of water and land sports. For serious enthusiasts, excellent fishing and guided hunting make St. Michaels an ideal year-round getaway. The Miles River and St. Michaels harbor offer a host of leisure options. From fishing trips and charters with a number of vastly different vessels, to sailboats, yachts, shrimpers and vintage oyster boats, Perry Cabin takes care of all the details.

Five challenging waterfront golf courses are nearby, adding another exciting dimension to leisure time activities. The hotel's supply of mountain and tandem bicycles allow for unhurried rides about the village. There are also horse-drawn carriage rides, guided area tours, cultural events, and off-site dining at a number of local eateries.

Of course, delegates and their spouses can choose any number of these options, or choose to laze around the Inn, with its horizon-edge swimming pool and lush gardens. Whatever the selection, The Inn at Perry Cabin exceeds expectations.

Weddings too, despite all the stress of planning, are meant to be relaxed, gracious affairs. Nowhere is this better achieved than at The Inn at Perry Cabin, where a wedding coordinator is assigned to assist with all aspects of the celebration, from the event's inception until the happy couple and their attendants depart.

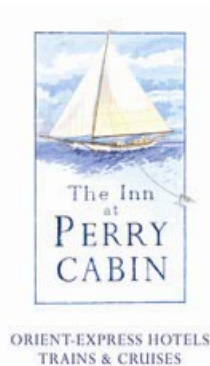
Once-in-a-lifetime events demand the highest standards of quality and service. Combine these with romance, elegance and luxury, and The Inn at Perry Cabin is the perfect choice.

The Inn at Perry Cabin, a member of the Orient-Express Hotels portfolio, is a member of Preferred Hotels & Resorts Worldwide and Associated Luxury Hotels, Inc. For group and incentive program reservations and information, please call Orient-Express Hotels at 800-722-2949 or visit www.orient-express.com.

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THE INN AT PERRY CABIN

A History

The Inn at Perry Cabin combines the magnificence of refined ambiance with a dramatic, private setting overlooking an impressive tributary of the Chesapeake Bay. Each detail of the guests lodging experience resembles a stay at a fine country estate.

The Inn is designed in Colonial Revival style with connected, white-shingled buildings fronted by columns. The Inn at Perry Cabin's rich history dates back to the colonial era. In fact, the site of the property was one of the English Crown's original land grants in the New World.

The original Inn, built in 1816, (now the north wing of the manor house) was designed and built by Purser Samuel Hambleton, a War of 1812 Navy veteran and aide-de-camp to Commodore Oliver Hazard Perry. The Inn, named after the renowned Perry who is famous for his declaration, "We have met the enemy, and they are ours," was built to resemble the Commodore's cabin ('Perry Cabin') on the flagship U.S.S. Niagara.

The resort's colorful past includes the transformation from a private home to a working farm, and then a riding academy. In 1980 the Myerhoff family of St. Michaels, who established a comfortable six-room hotel with a small restaurant, converted it into a lodging facility for the first time.

In September 1989, global entrepreneur and co-founder of the Laura Ashley Company, Sir Bernard Ashley, purchased the property. He then began a two-year expansion effort that transformed The Inn at Perry Cabin into a 41-room luxury hotel, offering a host of five-star amenities and services.

Orient-Express Hotels purchased The Inn in May of 1999. In 2002 and 2003, the company completed a \$17 million improvement program. The scope of the project included the creation of a more stylish entrance, the enhancement of existing rooms and the addition of 40 suites all with water views and private balconies or terraces. The Inn's waterfront restaurant, redesigned in a tasteful nautical theme, features a grand lighthouse built atop to serve as a beacon to guests and area visitors. In addition, a cozy lounge, Purser's Pub, was added.

Other improvements included a new horizon edge outdoor pool surrounded by a brick garden wall, a large pergola style arbor, lush landscaping, an herb garden and a greenhouse. Private gated gardens were added to existing garden view rooms, while a new brick lane that leads from the street to the new entrance makes for a lovely stroll. White columns and brick arches grace the new courtyard entrance that leads to the center of the historic section of The Inn, circa 1816, while blue stone pathways, protected from the elements by a grand awning, are impressive. Guestrooms have been refreshed as well with Italian marble in the bathrooms, spacious vanities and enlarged tubs.

An Overview of the Inn at Perry Cabin / 2

With its wide array of cozy sitting rooms, common areas, courtyards and plush lawn furnishings, guests are encouraged to wander throughout the house and gardens, take afternoon tea, and enjoy the Inn as if they were at home. The Inn at Perry Cabin's lodging experience and comfort serve as its essential fabric - and offer truly luxurious accommodations that are found only in the world's finest hotels.

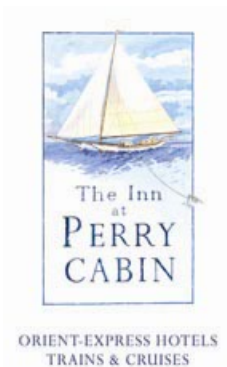
Future plans for the resort include the ongoing expansion of the gardens, which already feature a cutting garden, kitchen garden and numerous floral containers around the property. The Inn also sports a bocce court and croquet lawn.

Orient-Express Hotels is a hotel and leisure company focused on the luxury end of the leisure market. The company owns individual deluxe hotels, tourist trains, a river cruise ship and two restaurants, all of which are located in areas of outstanding cultural, historic and recreational interest. The company's distinctive properties include Hotel Cipriani in Venice, Reid's Palace in Madeira, Copacabana Palace in Rio de Janeiro, The Windsor Court in New Orleans, Mount Nelson Hotel in Cape Town, the Venice Simplon-Orient-Express train in Europe and '21' in Manhattan.

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Media Contact:

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PETS ARE WELCOME AT THE INN AT PERRY CABIN

The general manager overseeing operations at one of the most elegant hotel properties in the United States has a pet project that is not only raising eyebrows for its ingenuity, but has also won the hearts of a special breed of guests. We're referring to the welcome mat The Inn at Perry Cabin has put out for dogs – and the steps that the 80-room Orient-Express hotel (overlooking the Chesapeake Bay in St. Michaels, Maryland) has taken that has leash-carrying guests definitely barking up the right trees.

With so many hotels turning up their noses at hosting the Fidos, Lassies and Spots of the world, The Inn at Perry Cabin has gone the other way – much to the delight of both traveling dogs and their owners.

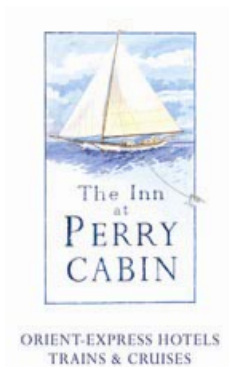
Some things the hotel offers pet lovers and their traveling companions include:

- Canine guest menu choices to make any dog's tail wag (wouldn't any dog want to lick their chops over Osso Bucco with Seasoned Vegetables?)
- Welcome pet packs - with a dog biscuit, a map of the area for walks, vet information, tips on dog safety and more.
- Master Chef Mark Salter's recipes for making gourmet dog biscuits and hearty mix back at home.
- A selection of travel packages.

(Note: The Inn at Perry Cabin has pet friendly designated rooms which are located on the ground floor in the signature or state room category. A one time pet fee of \$75 per visit and guests are asked to sign a pet etiquette release, which ensures the comfort of the pet and other guests.)

The Inn at Perry Cabin is an elegant circa 1816 property located on 25 breathtaking acres. Overlooking the Miles River, a tributary of the Chesapeake Bay, the hotel is a short stroll from the history-steeped town of St. Michaels, Maryland and an easy one-hour drive from either Baltimore or Washington, DC. The resort offers 80 guest rooms, each individually decorated in either a traditional style indicative of the historic section of the Inn, or done in a style that evokes the contemporary Maryland seaside with a mixture of modern and period furniture and a palate of taupes, soft blues and ivories to accent the fireplaces and water views. All suites feature stately beds, opulent baths and resplendent amenities.

The restaurant, decorated in a nautical style, overlooks the waterfront, and boasts the award-winning cuisine of Executive Chef Mark Salter. The serene landscape of water and sky is complimented by intricate and exquisite grounds, which include brick lanes and arches, white columns, lavish gardens, pathways, and a horizon edge outdoor pool. The Inn at Perry Cabin's award winning history includes: *Condé Nast Traveler's* "Gold List – The World's Best Places To Stay," *Wine Spectator's* "Award of Excellence," *Andrew Harper's Hideaway Report* "Country House Hotel of the Year" and *Frommer's* "Ultra Award". For reservations or further information call 410-745-2200 or 800-722-2949, or visit www.perrycabin.com.



TALES AND TIDBITS OF THE INN AT PERRY CABIN

The varied history of the luxurious Inn at Perry Cabin, which dates from 1816, has over the years gathered much trivia and many tales and tidbits. Some facts can be proven without a shadow of a doubt and others have passed from generation to generation and their source cannot be accurately credited. Regardless, they speak to the personality and charm of the hotel and destination and, we hope, provide a little more insight into this remarkable hotel and town.

- The original Inn (now the North wing of the manor house) was designed and built by Purser Samuel Hambleton, a War of 1812 Navy veteran and aide-de-camp to Commodore Oliver Hazard Perry. Named for the renowned Perry, who is famous for his declaration, "We have met the enemy, and they are ours," the Inn was built to resemble the Commodore's cabin ('Perry Cabin') on the flagship U.S.S. Niagara.
- The resort's colorful past includes the transformation from a private home to a working farm, and then a riding academy. In 1980, the Meyerhoff family of St. Michaels, who established a comfortable six-room hotel with a small restaurant, converted it into a lodging facility for the first time. In September 1989, global entrepreneur Bernard Ashley purchased the property. He then began a two-year expansion effort that transformed The Inn at Perry Cabin into a 41-room luxury hotel, offering a host of five-star amenities and services.
- Guests of The Inn at Perry Cabin can arrive by plane, car or boat. In fact, the property's private dock can accommodate sailboats or yachts up to 130 feet.
- St. Michaels offers a quaint and charming respite (Norman Rockwell setting). There are no traffic lights for 11 miles, and no fast food for 12 miles.
- A recent \$20 million renovation has restored and embellished the circa 1816 Inn at Perry Cabin into one of the most opulent inns on the Eastern Seaboard, while still mirroring the charm of the destination and the history of the hotel.
- The hotel's award-winning restaurant, Sherwood's Landing, under the culinary direction of Chef Mark Salter, is the only Four-Diamond, Four-Star restaurant in Maryland.
- The Lighthouse cupola that sits atop Sherwood's Landing is a replica of the lighthouse at the Chesapeake Bay Maritime Museum, which is The Inn's neighbor.

- The little town of St. Michael's has close romantic ties to Hollywood that date to the 1920s. It was the site of the Fay Wray and Gary Cooper 1928 silent film *The First Kiss*, which featured glimpses of The Inn at Perry Cabin. It was during filming that Fay Wray married screenwriter John Monk Saunders of Hollywood in Easton's Calvary Methodist Protestant Church on the 15th of June 1928 by the Minister of Gospel, Edgar T. Reid. At the time Fay Wray was 20.
- They sealed their nuptials with a kiss at the footbridge that joins Navy Point to Cherry Street. Ever since that time, the bridge has been given amorous pseudonyms, the most popular being the Sweetheart Bridge, the Kissing Bridge and Lover's Bridge. It is the only remaining bridge of three that once connected the town with outlying areas in the harbor. The bridge dates to 1927.
- Possibly because of the resort's peaceful nature, or perhaps because there is never a shortage of cozy chairs to accommodate bibliophiles, the Inn at Perry Cabin has collected a wide range of books housed in bookcases throughout the property for guest's enjoyment. Some highlighted titles include: a 1914 edition of "The Pathfinder" by James Fenimore Cooper, a 1944 edition of "The Sun is My Undoing" by Marguerite Steen (this edition was produced in full compliance with all War Production Board conservation orders), a 1937 edition of "Of Mice and Men" by John Steinbeck, a 1928 edition of "The Angel That Troubled the Waters and Other Plays" by Thornton Wilder, and a first edition of "City Ballads" from 1886, by Will Carleton, known to be the Robert Burns of American poets.
- The entire library -- save some editions of more recent and locally relevant works -- represents volumes which have been collected by antique booksellers throughout America and England. Many of these books still carry the names of the original owners, as well as notes in the margins. In one case, what appears to be a grocery list is written in fountain pen inside the back cover. Many other volumes were obtained from public library sales throughout England.
- We often have guests who will begin a book and request to take it along on their journey to finish the story. We have never had a book go unreturned. Example - dated April 30, 2002, "It has taken some time, but finally finished reading the enclosed book (first edition of "Classical Landscapes with Fixtures" by Osbert Lancaster, 1947), please return to the ledge above the fireplace in Room 17." This book was borrowed during Thanksgiving 2001.
- The hidden doorway in the old building of The Inn at Perry Cabin is one of the most photographed entryways in the hotel. The doorway, which dates to 1816, originally joined the library and the morning room and is believed to have always been disguised as a bookshelf.
- Joanne Effinger, affectionately called the "Queen of Green," has been the Inn's gardener since 1994. She is responsible for all that blooms and photosynthesizes on the property, including the container gardens, private suite gardens, restaurant flowers, kitchen garden and greenhouse. Her talent has long been recognized in St. Michaels as she is also responsible for the personal gardens of many of the area's more affluent estate owners and most of the local shop owners, who leave window boxes in Joanne's very capable hands.
- The Garden features more than 85 varieties of plants. Joanne's pride and joy is her Holly Tree, located at the entrance to the Inn. Dating back to the early 1800's, this tree serves as the official Christmas tree for the town of St. Michaels.
- The tidal pond located in front of the South wing of the hotel is a wetlands area that has been designed in conjunction with Mother Nature. The area is a favorite of birds, small crabs, frogs and, of course, visiting children.

- The Inn at Perry Cabin's Wetlands Restoration project demonstrates the hotel's ongoing commitment to the environment. Working with biologists and landscape engineers the restoration of the wetlands benefits the community and the overall health of the Chesapeake Bay. The wetland project cost more than \$300K and involved digging out of what had become an old dumping ground and removing years of trash (old car parts, landfill, etc). An inlet of water (tidal pool) was then constructed and the two acre area was planted and seeded with native grasses which now act as a natural filter for the bay's water. The area attracts a variety of wildlife and birds. An osprey platform was also constructed in hope that this endangered bird will return to the area. Restoration of the native wetlands around the Chesapeake Bay is a major concern for all that live in the area, as the grasses provide an important habitat for native animals and birds and also helps in the natural cleaning of the brackish water of the bay.
- The Inn at Perry Cabin is pet friendly. The Inn's VIPet program includes: patio dining with pooch; a special menu for pets, with items like Osso Bucco with Seasoned Vegetables; and pet packs containing homemade dog biscuits from Chef Salter, a map of the area for walks, vet information, and tips on dog safety.
- Room 37 is affectionately called the "Crooked Door Room." Dating to 1816, the room's entryway was never built square and stands today as it was when originally built. It is the smallest room in the house, but remains one of the most charming thanks in part to its skewed perspective.
- If ever there was a touch of kitsch in an upscale resort it has to be the Rose Bouquet chandelier hanging above the landing of the stairway. An original fixture of the Inn, its exact history is unknown, but it continues to provide a glimpse into the property's varied past.
- If asked for a signature dish, The Inn's Chef Mark Salter would have to say his Maryland crab spring roll with pink grapefruit avocado and toasted almonds stands apart. In an average year, Chef Salter will whip up more than 7,000 servings. The dish has even been served on the world famous QE2, when Chef Salter was Guest Chef in the Queen's Grill, the ocean liner's premier restaurant.
- Another flavor synonymous with the Chesapeake would be "Old Bay" seasoning. Locals use the seasoning like others use salt. Chef Mark Salter has wowed guests with his signature "Salter's Snacks" which include freshly made Old Bay Potato Chips and zesty roasted nuts. Even the Inn at Perry Cabin's bartender has created a signature cocktail, the "Bloody Bay Bloody Mary," which is made from vine ripe local tomatoes (skinned and pureed), Worcestershire sauce, horseradish, ginger, lemon and lime juice and, of course, "Old Bay."
- The Inn at Perry Cabin is located in Talbot County, also known as "the land of pleasant living." A few of its claims to fame include: the longest shoreline in the continental U.S, wealthiest county in the state.
- For the adventurous, romantic or leisurely explorer, the Inn at Perry Cabin provides complimentary bicycles for its guests, allowing them to explore the Victorian streets and neighborhoods of St. Michaels. Both individual and tandem bicycles are available, but no locks are supplied. During the entire hotel's history no bicycle left by a guest outside a shop or restaurant has ever gone missing.
- The largest suite in the hotel, the Admiral's suite, is over 1,300 square feet, with waterfront views, a fireplace, one- and one-half bath with soaking tub, and a separate living room and bedroom.

- The property's outdoor pool measures 20 feet x 60 feet and holds over 94,000 gallons.
- The property offers unique opportunities for water-themed soirees. From American Yachting events to brides and grooms arriving via historic skipjacks, sunset cocktails on the water to runabout picnics and regattas, the water's a fine place to play.
- The Galloping Gourmet, Graham Kerr, was regularly seen about the area as he lived in the neighboring town of Oxford for years.
- The late James A. Michener, author of the novel "The Chesapeake" and other tomes, had a home in Trappe, MD which is located in Talbot County. Mr. Michener so loved the area that he featured St. Michaels prominently in his novel, and many locals say that a number of the characters bare striking resemblances to long-standing residents. Mr. Michener once said the biggest mistake he made in his life was selling his home in Talbot County.
- Celebrities who have visited The Inn at Perry Cabin include: Joanne Woodward and the late Paul Newman, Liz Taylor, Tom Selleck, Nicholas Cage, Robert Kennedy, Margaret Thatcher, Jane Seymour, Christopher Walken, Rachael McAdams, Isla Fisher, Vince Vaughn, Owen Wilson, Jean Marie Messier and John Major.
- The area of St. Michaels and Talbot County has been used as a location for several films including *Silent Fall* starring Richard Dreyfus, *Clara's Heart* starring Whoopi Goldberg, and the silent film *First Kiss* starring Gary Cooper and Faye Wray.
- The Holly Tree at the entrance of the hotel is reputed to be the oldest Holly Tree on the Eastern Shore. It dates to 1816 and is by far the oldest historic treasure on the property.
- Little seating areas with tables provided along the front walk remain a favorite for a game of backgammon or cards. The area has acquired the title "Monk's Walk" thanks to its serene nature and a layout that harkens to the quiet walkways and inviting seating areas found in monasteries.
- Best known for crab and oysters, the area is also famous for its bountiful produce. Chef Mark Salter's menu showcases a delicious corn cumin relish using local corn, tomatoes and peaches; and a squash blossom tempura filled with jumbo lump crab and eggplant, to name only two. Two of his favorite local providers are Hummingbird Farms for their succulent tomatoes and Butter Pot Farms he says have the best lettuces.
- Suite 43 is the Inn at Perry Cabin's largest suite. It features a "wall of windows" that run the length of the suite and has some of the best views of the Miles River and the wetlands restoration area, and a large comfortable sitting room with furnishings surrounding an antique Persian Shiraz rug and fireplace. The over size king bed with ostrich leather head board is positioned to look directly out onto the bay. The bathroom, which is oversized and features a beautiful heated marble floor, soaking tub for two, double size shower, double sinks and the open closet. Decor of the suite features a variety of nautical prints and drawings as well as a large collection of books.
- The 2005 runaway hit film *Wedding Crashers*, starring Owen Wilson and Vince Vaughn, housed the actors during the filming and was the site of the main wedding reception in the film. During the filming, the Inn had to re-locate the actors and film crew for a wedding party that had bought out the hotel. Rachel McAdams, one of the stars of the film, said during a television interview that they almost crashed the real wedding. The actors were also so impressed with the Inn's executive chef Mark Salter, they ordered room service from The Inn at Perry Cabin, even though they were temporarily relocated to another hotel.

- Like many other historic towns, there tend to be a few ghosts purported to roam around St. Michaels. A ghost apparently lives in the Town Dock Restaurant affectionately named Sarah by the staff. She hates technology and often sets off the burglar alarm and tampers with the cash registers. A ghost of a British sailor has been known to walk along the beaches of Marengo Farm across the River from St. Michaels in search of his head. The story goes that the sailor deserted during the War of 1812 by jumping overboard in the Miles River and swimming to shore only to encounter a band of pirates and thieves who promptly cut his head off and threw it in the River.
- The Inn at Perry Cabin is known for its gorgeous grounds and container gardens, which have long been celebrated by guests, travel writers and horticulturists. In addition to offering gardening workshops in the summer, the hotels greenhouse is stocked with sheers and bud vases for guests who want to stroll the gardens and create their own special arrangement for their room.

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Media Contact:

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Linden Spa
The Inn at Perry Cabin

Fact Sheet

Description:

Opened in summer 2007, Linden Spa located on the Eastern Shore of Maryland offers a full range of spa services. The spa is named after the large Linden trees that line the brick driveway leading to the hotel, whose blooms are used in many of the spa's signature treatments. Linden trees were initially brought by early settlers and their white and yellow blooms were coveted for their beauty, medicinal purposes and bountiful honey and beeswax harvests.

Linden Spa's focus on "*the botanical art of wellness*" harnesses the healing powers of local plants and herbs. Many of the plants grown in the inn's own garden are used for treatments. The spa is grounded in the long-standing tradition of the apothecary, which was always strong in the Baltimore area in times past. To reflect this, treatment rooms are named after local flowers and trees that are known for their healing properties: Linden; Bayberry; Violet; Lemon Verbena; Rose; Marigold; and Lavender.

Décor:

The 6,000 square foot Spa is built in the same Colonial style of architecture as The Inn at Perry Cabin, in creams, browns and blues accented with botanical prints. The relaxation room is decorated with panels of pressed flowers harvested from the Inn's grounds.

Facilities:

- Indoor and outdoor relaxation rooms
- Infinity edge pool
- Steam room
- Yoga studio
- Apothecary
- Fitness equipment
- Personal trainers available upon request

Signature Treatments:

Linden Ritual

110 minutes - \$420 two therapists / \$325 single therapist treatment

Linden flowers, black birch, sage, blackberry leaves, eucalyptus and rosemary are infused into an herbal mixture and wrapped around guests' body which helps to detoxify the skin. Next, a local salt and linden flower honey scrub is used to lift toxins out of the body. The guest is then lead into the cleansing alcove where one is put into an herbal bath to awaken and purify the body and spirit. This is followed by a four-handed massage of renewal.

Bayberry Prosperity Poultice

45 minutes - \$75

For relief from varicose veins, Linden Spa offers a unique treatment using bayberry, a remedial garden herb that has been used for centuries to strengthen blood vessels. Bayberry roots and bark are heated to reach their full potency and then applied via a poultice to the varicose veins. As an added benefit, legend says that luck and prosperity come to those who are touched by bayberry.

St. Michaels Tri-Crystal Experience

80 minutes - \$195

Indulge in an old world salt scrub augmented by advanced science and allow the skin of the whole body to soften and regenerate. State-of-the-art Tri-Crystal Microdermabrasion is used to give guests the delicate hand-applied exfoliation of a full body Microdermabrasion, but in the tried-and-true application of a traditional salt scrub. This treatment features the unique 'Hydra Shield' formula shown to intensely moisturize the body. The result is silky, glowing skin.

Five Flowers Solace

80 minutes - \$165

In the Linden Spa apothecary, five local flowers are infused into white clay to create a stimulating, aromatic herbal mixture. This is slowly massaged into the skin to moisturize and balance the dermal layers and allow for a light exfoliation. Wrapped with warm towels, the treatment absorbs deep into one's skin cells. The mask is removed and a relaxing massage is performed using essential oils of five flowers. This treatment brightens and revitalizes the texture and tone of the skin.

Spa Cuisine:

Available at the poolside café, healthful dishes such as the green tea poached salmon with cracked wheat, fresh mint and citrus olive oil vinaigrette are offered.

Wellness Programs:

Linden Spa offers both a private Yoga and Pilates studio which is fully equipped with mats, blocks, straps, blankets and other equipment.

Private training and yoga sessions can be arranged and sessions can be customized for ranging needs. Yoga practice can be led from a gentle beginner's introduction to yoga and relaxation practices, to a vigorous work-out or advanced posture alignment for experienced practitioners.

Fitness training / personal assessments are extended upon request.

Guests must be at least 16 years old to enter the spa.

Hours of Operation:

Spa: 9.00A.M. – 5.00P.M. Monday – Thursday. Friday & Saturday 9.00A.M. – 8.00 P.M.

Fitness Center: 7.00A.M. - 9:00P.M. Daily

Extended hours available by special appointment

Address:

Linden Spa at The Inn at Perry Cabin

The Inn at Perry Cabin

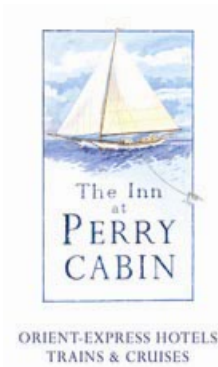
308 Watkins Lane

St. Michaels, MD. 21663

1-800-454-4088 extension 588

www.lindenspa.com

www.perrycabin.com



MARK SALTER
EXECUTIVE CHEF

Sherwood's Landing at The Inn at Perry Cabin

The dining experience at The Inn at Perry Cabin is as famous and renowned as the luxurious waterfront manor itself. Under the culinary direction of Master Chef Mark Salter since August 1993, the resort's signature restaurant, Sherwood's Landing, features Continental cuisine accented with regional ingredients from nearby farms and harvested from the Chesapeake Bay. Salter's self-described approach to cooking is modern classical with an emphasis on lightness.

Chef Salter brings a wealth of expertise to The Inn at Perry Cabin. Born in England, he attended Colchester Institute in his native land from 1979 to 1981, where he studied under Master Chef Malcolm Long, earning the title "Best Student" and a diploma in Advanced Professional Cookery. He served the remainder of his internship at the Steglitz International in Berlin.

After graduation, he worked at some of the world's most highly acclaimed restaurants. Working under Executive Chef Frans Wild at the Five-Star Montreaux Palace Hotel in Switzerland, Brenner's Park Hotel in Baden-Baden, Germany, followed by The Brenner's Stephanie Clinic, working alongside Master Chef Friederich Wilhelm Ehlert, helped further hone his culinary skills.

In 1986, he went to Hotel du Cap and Eden Roc Restaurant in Southern France to work under Chef Poiteau. Shortly thereafter, he moved to the 5,000-acre estate, Cromlix House in Scotland, as sous chef under Stephen Frost. Promoted to executive chef of Cromlix in 1987, he honed his own style of country house cuisine, which earned a "Scottish Hotel of the Year" award and a Baxters Rosette for "Outstanding Cuisine." That same year, Chef Salter won first place at the Scottish Salon Culiniere, was named as a finalist in the Scottish Chef of the Year competition and his cooking rated "four out of five" in the *Good Food Guide*. Before leaving Cromlix, he became a member of the Master Chefs of Great Britain.

Charged with designing and opening the kitchen at Llangoed Hall in Wales in 1990, Chef Salter's talent unquestionably helped win the "Restaurant of the Year" recognition. This platform helped spearhead many international culinary promotional events, including Welsh dinners at the James Beard House in New York, and an exclusive dinner for 400 in the Queen's Grill aboard the grand dame of modern ocean liners, the QE2.

Chef Salter has since been credited for tantalizing numerous discerning celebrity palates, including: Margaret Thatcher, John Major, Diane Sawyer, Mike Nichols, Owen Wilson, Jane Seymour, Joanne Woodward and the late Paul Newman, to name a few. Guests dining at the Inn at Perry Cabin can savor a variety of dishes from seasonal menus that include signature favorites such as honey and tarragon glazed lamb shank with a sundried tomato sauce; crab spring roll with pink grapefruit, avocado and toasted almonds; and Chesapeake Bay oysters poached in champagne with prosciutto di parma ham, fresh spinach and crispy vegetables.

In addition to his culinary wizardry, Chef Salter's inspiring personality takes him all over the world, accepting invitations as a representative for The Inn at Perry Cabin and Maryland's Eastern Shore. He has appeared on the Food Channel's "Best of" series, Good Morning America, CBC & Fox 5 in Washington D.C. and WBAL Baltimore. In addition to regular appearances at the James Beard House, he cooked for the U.S. Ski Team at the 2002 Olympics in Salt Lake City, and is a National Pork Board Celebrated Chef. Every year he donates his time for the Meals from the Master event for Meals on Wheels and to the St. Michaels Food and Wine Festival to raise money for the local food bank.

Credited with elevating the dining experience at The Inn at Perry Cabin, Chef Salter's talents have consistently earned The Inn at Perry Cabin the AAA Four-Diamond, Wine Spectator's Award of Excellence and the Distinguished Restaurant of North America award, as well as accolades from leading publications such as *Gourmet*, *Bon Appetit*, *Great Country Inns*, *Andrew Harper's Hideaway Report* among others.

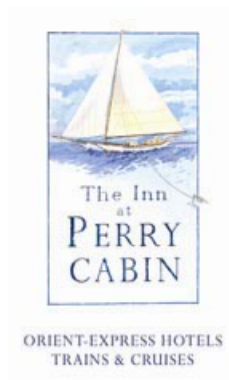
After numerous requests from his regular clientele, Mark launched *Salter's Chesapeake Gourmet*®, his own line of salad dressings and marinades, including Eastern Shore Pub Sauce, Fresh Raspberry and Passion Fruit, Tropical Mango, Honey and Grain Mustard, and a Tamari and Orange dressing.

Sherwood's Landing is located in The Inn at Perry Cabin, a luxury Orient-Express Hotel overlooking the Miles River, a tributary of the Chesapeake Bay. A décor of plush banquettes in soft, sun washed Nantucket colors, and captains chairs watching over high gloss marine-dark stained wooded tables are complemented by a collage of "waterman" tools over the fireplace and a collection of antique Oyster Plates, some valued at over \$1,000 dollars. The restaurant serves breakfast, lunch and dinner daily with optional al fresco breakfast and lunch on the patio. For more information, visit www.perrycabin.com or call 1-800-722-2949.

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SHERWOOD'S LANDING

THE INN AT PERRY CABIN

FACT SHEET

EXECUTIVE CHEF:	Mark Salter
CHEF DE CUISINE:	Jessie Neideffer
PASTRY CHEF:	Matthew Ratliff
GENERAL MANAGER:	Clive O'Donoghue
FOOD & BEVERAGE DIRECTOR AND SOMMELIER:	Thad Hoy
ADDRESS:	308 Watkins Lane St. Michaels, MD 21663 (Located in The Inn at Perry Cabin)
TELEPHONE:	410-745-2200
FAX:	410-745-3348
WEBSITE:	www.perrycabin.com
OWNERS:	Orient-Express Hotels, Trains & Cruises

AMBIANCE:

Overlooking the Miles River, a tributary of the Chesapeake Bay, the dining room is painted in a soft, sun-washed color that reflects the natural changing light outside. Plush banquettes and captain’s chairs invite diners to linger and enjoy their experience. In addition to the views from the wall of windows, décor highlights include a collage of ‘waterman’ tools over the fireplace and a collection of antique Oyster Plates.

In warmer months, dining al fresco is available.

SEATING:

Main Dining Room: 80
The Miles Room: 20

HOURS OF OPERATION:

Restaurant:	Breakfast	Monday – Friday	7 – 10 a.m.
	Lunch	Daily	12 – 2:30 p.m.
	Afternoon Tea	Daily	3 – 5 p.m.
	Dinner	Daily	6 – 10 p.m.
Purser’s Pub:		Monday – Friday	3 p.m. – 11 p.m.
		Saturday, Sunday	12 noon – 11 p.m.

CUISINE:

Regional cuisine highlighting the treasures of the Chesapeake Bay. Emphasis is placed on the quality of the ingredients, unique presentations and sophisticated flavors and textures.

MENUS:

The menu changes seasonally.

Sherwood’s Landing signature dish is the appetizer of *Maryland Crab Spring Roll with Pink Grapefruit, Avocado and Toasted Almonds*.

Seasonal items include:

Maryland Oyster Stew with Old Bay Spiced Potato Dumplings

Local Flounder Fillet on a Ham, Scallion and Parsley Mash with a Chesapeake Crab, Clam and Vegetable Broth

Goat Cheese Soufflé with Spinach, Eggplant and Roasted Hummingbird Farms Tomatoes

Dinner Pricing:

Appetizers:	\$12 - \$18
Entrees	\$24 - \$38
Desserts	\$11 - \$14

WINE & SPIRITS:

The over-10,000-bottle wine list draws together the finest wines available from the United States and France and an eclectic offering from Italy, Spain, Portugal, Australia and South Africa, among several smaller producing wine countries. The focus of the domestic selections is single vineyard, estate-grown, wines from California, Oregon and Washington. French selections include vintage offerings from the finest Chateaux of Bordeaux, and smaller estate producers in Burgundy, as well as top offerings from the Alsace, Loire and Rhone valleys. To accommodate a variety of food and wine pairings, Sherwood's Landing offers more than 15 wines, including champagnes, by the glass.

The 46 single malt Scotches makes it one of the largest collections on Maryland's Eastern Shore.

ATTIRE:

Smart casual, no athletic shoes or shorts

CREDIT CARDS:

All major cards accepted

PARKING:

Valet or self parking

PRIVATE DINING:

The Miles Room is available for private functions featuring customized menus by the chef, paired with fine wines.

RESERVATIONS:

Reservations are recommended. Please call 410-745-2200.

AWARDS AND RECOGNITIONS:**SHERWOOD'S LANDING:**

- *Robb Report* "57 Favorite Restaurants in the Country" March 2007
- Mobil Four-Star Dining Award, 1997 – 2006
- AAA Four-Diamond Award, 1998 – 2008
- DiRoNA, 1998 - 2007
- *The Wine Spectator's* "Award of Excellence" 1995 - 2008
- "Best of Water Front Tables," The Food Network, 2004
- Four Stars, *The Baltimore Sun*

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