

COLONIAL WILLIAMSBURG

Hampton Roads Peninsula

Inspirational historic setting, modern amenities



Williamsburg is well known for its part in the founding of America. Text books across the country have introduced students to the historical significance of the colonial capital, prompting visitors to discover the quaint town John D. Rockefeller Jr. restored more than 85 years ago. Today, the Colonial Williamsburg Hotels — Williamsburg Inn, Williamsburg Lodge and Williamsburg Woodlands Hotel and Suites — all welcome more than 500 conference groups annually to their facilities. The hotels range from moderate to luxury and can accommodate from 10 to 850 people for meetings.

The conference facilities have been accumulating accolades over the past few years, but today, the culinary program is receiving all the attention as Colonial Williamsburg experiences a culinary revolution of its own. The executive chefs have won awards including *The World's Best Chef* competition in Las Vegas, to Best of *Coastal Virginia*, and many more. For the past two Labor Day weekends, Colonial Williamsburg hotels have celebrated The Taste Tradition — a food, wine, beer and spirits weekend — in partnership with a major national lifestyle magazine.

"People love to cook at home... wear an apron...use lots of pots and pans..." said Rhys Lewis, Colonial Williamsburg's executive chef, responsible for culinary operations across the foundation, including hotel dining rooms and conference services, historic dining taverns, cafés in the Visitor Center and museums, and golf course clubhouses. "So we've launched the Taste Studio, for a hands-on experience." Programs change seasonally and range from garden-to-guest programs that begin with a visit to historical vegetable gardens with the chefs, followed by a return to the Taste Studio to prepare the harvested herbs and vegetables, to a hands-on creation of truffles using American Heritage Chocolate, a partnership product between the Mars Company and Colonial Williamsburg.

The Taste Studio is an intimate setting that seats about 30 and is located between the Williamsburg Lodge and the Williamsburg Inn. The chefs enjoy customizing specific programs for conference groups, and with the constantly changing line-up of programs,

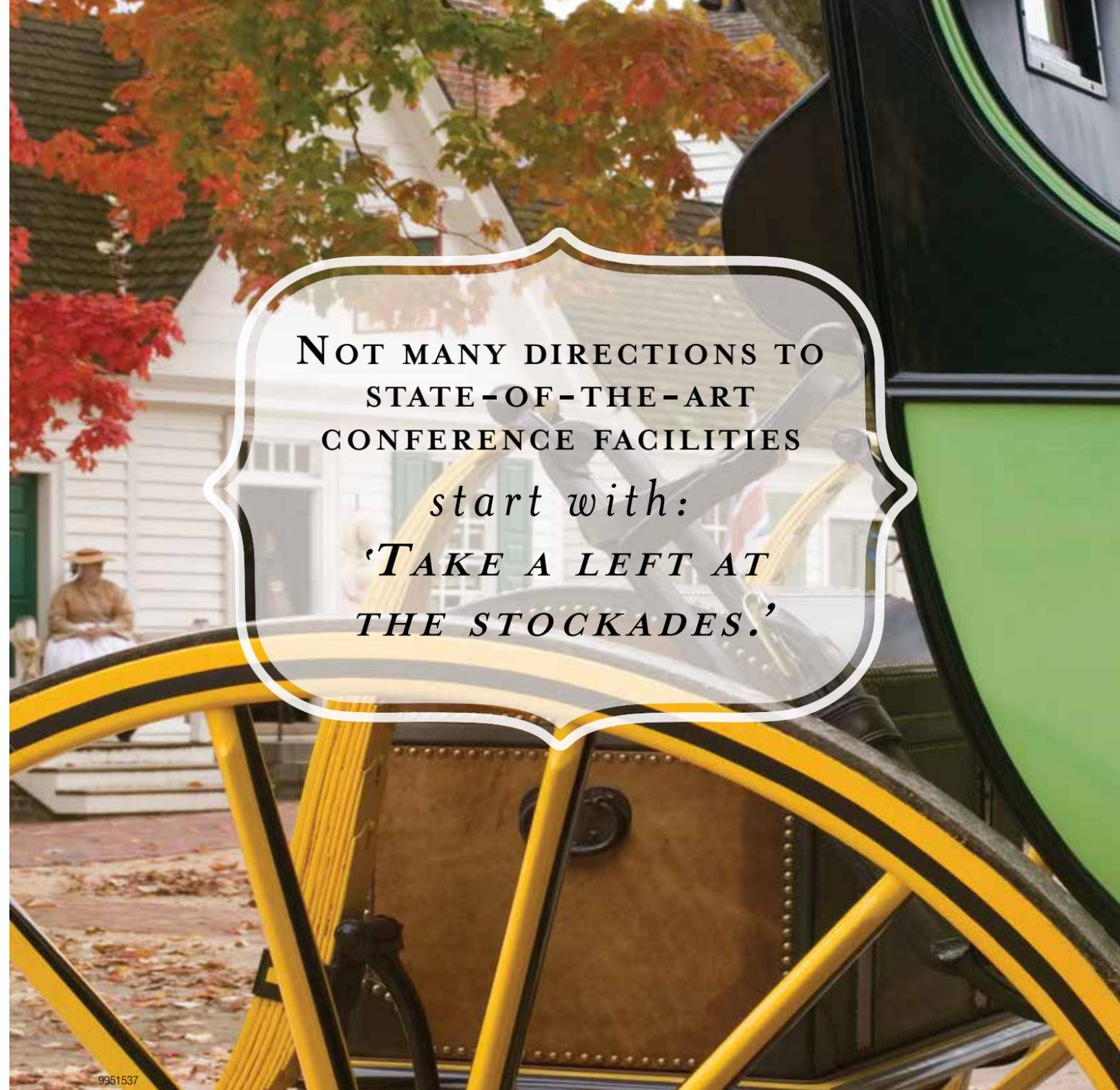
there are plenty to choose from. Carrot ice cream is but one of the more unusual offerings the chefs create.

Banquet food is a very important part of any conference. The closing banquet creates a lasting memory of a particular meeting or event. Many hotel surveys indicate the food is simply "good" or "okay," but not necessarily a highlight. Colonial Williamsburg receives as many written comments about the outstanding quality of the food as for other aspects of the overall meeting experience. Certainly it begins with a talented group of chefs, but it is also a credit to the dedication Colonial Williamsburg gives to the conference segment, including separate banquet kitchens and staff that is focused on a group's dining experience.

Among the one-of-a kind experiences Colonial Williamsburg hotels can create for conferences is dinner with Thomas Jefferson and the Marquis De Lafayette. Carefully selected foods are paired with wines Mr. Jefferson might have enjoyed. The third president and his French colleague discuss how grapes were brought from France to America — the beginning of the very robust Virginia wine-producing industry.



CWMEETINGS



NOT MANY DIRECTIONS TO STATE-OF-THE-ART CONFERENCE FACILITIES start with: *'TAKE A LEFT AT THE STOCKADES.'*

9951537

~ FOR A REVOLUTIONARY MEETING, ~
BOOK A REVOLUTIONARY KIND OF PLACE.

With 67,000 square feet of modern event space, Colonial Williamsburg can accommodate any group gathering. You'll also find a world-class spa, golf, dining and shopping.

And the stockades. If you should need them. To book, visit colonialwilliamsburg.com/meetings or call 1-800-822-9127.

Colonial Williamsburg[®]