



THE DAVENPORT
HOTEL COLLECTION
DAVENPORT • TOWER • LUSSO

For Immediate Release

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**Davenport Hotel Collection upgrades to serving only
USDA Prime beef while lowering menu prices!**

SPOKANE, WA. – The Davenport Hotel Collection, which includes the grand historic Davenport Hotel, has upgraded their beef program to serving only USDA Prime grade for all its steaks and prime rib. This will include the hotels’ restaurants, room service and banquet-catering divisions.

Owner Walt Worthy says, “We will offer only USDA prime grade steaks and prime rib, and will continue to focus on the highest quality at reasonable prices for all menu items.” Mr. Worthy went on to say that they have re-priced their award-winning wine list to offer prices at \$20 plus cost, noting that people are looking for even better deals—and he is going to give it to them. Most restaurants markup wine 1-3 times cost.

The Collection’s restaurants include the Palm Court Grill, Peacock Room Lounge, Historic Hotel Lobby and the Safari Room Fresh Grill and Bar. USDA prime grade is the top 1-2% of all beef produced in the United States.

The Davenport Hotel Collection includes the Davenport Hotel, Davenport Tower and boutique luxury hotel, the Hotel Lusso. Awarded with AAA Four Diamonds status, the Collection also holds the distinctions of being named to the Conde Nast “Gold” List and Conde Nast Johansens “Recommended List” for 2011. Additionally, the Davenport Hotel Tower was awarded the distinction of LEED Gold certification by the US Green Building Council.

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