

# DAVENPORT HOTELS

DAVENPORT HOTEL • THE LOUIE • TOWER • GRAND • THE CENTENNIAL

## DAVENPORT HOTELS ANNOUNCES INAUGURAL PACIFIC NORTHWEST FOOD & WINE FESTIVAL

*A Weekend of Culinary Excellence, Local Flavor & Elevated Experiences | September 26–28, 2025*

**Spokane, WA (August 2025)** – Davenport Hotels proudly announces the launch of the **first annual Pacific Northwest Food & Wine Festival**, a multi-day celebration of the region's rich culinary heritage, artisanal wines, and vibrant hospitality, with support of the James Beard Foundation. This immersive experience will be held across Davenport's iconic hotel properties in downtown Spokane from **Friday, September 26 through Sunday, September 28, 2025**.

Set against the backdrop of **Spokane's iconic waterfalls, riverfront, mountain views, and urban charm**, the festival will feature tastings, live chef demonstrations, hands-on classes, and exclusive dining events with participation from acclaimed winemakers, master mixologists, regional artisans, and celebrated chefs. Guests can put themselves at the heart of the action by staying at Davenport Hotels' collection of five centrally located properties, including the historic Davenport Hotel and the newly opened boutique hotel, The Louie. Festival attendees enjoy 20 percent off guest rooms with the purchase of any event ticket or have the option of elevating their experience with a [two-night VIP room package](#).

The Pacific Northwest Food & Wine Festival's culinary lineup will showcase some of the **region's most dynamic and influential talents**, including:

**Melissa Miranda**, chef-owner of Musang in Seattle, a 2023 James Beard semifinalist and 2022 *Food & Wine* Best New Chef. Miranda is celebrated for her deeply personal approach to Filipino cuisine, weaving storytelling, heritage, and a community-focused philosophy into every dish.

**Katy Millard**, chef-owner of Coquine in Portland and a four-time James Beard nominee. Millard is known for her refined, seasonal cooking, elevated by French culinary training and a global upbringing that infuses her dishes with both elegance and originality.

**Tony Reed**, Director of Culinary at Spiceology, channels nearly a decade of innovation at the nation's fastest-growing spice brand, pairing product development with a knack for bold flavor and culinary storytelling.

**Aaron Fish**, Chef of Eat Good Group, keeps audiences—and taste buds—on their toes with Food Network appearances, inventive recipes, and his adventurous pop-up series, *Wandering Table*.

**Adam Hegsted**, a James Beard semifinalist and one of Spokane's most influential chefs, is renowned for his nostalgic yet forward-thinking cooking, rooted in seasonal, locally sourced ingredients.

**Alicia Armour**, Executive Pastry Chef for Davenport Hotels, turns desserts into works of art, blending elegance, imagination, and flavor to create unforgettable sweet moments for every guest.

A special highlight of this year's festival is the inclusion of the **NEWTech Culinary Arts & Hospitality Program**, which offers advanced high school students hands-on training in professional cooking and hospitality. These aspiring culinarians will support and learn from the chef lineup throughout the weekend, gaining invaluable real-world experience while contributing to the festival's vibrant energy.

With an accomplished and diverse roster of culinary talent, the Pacific Northwest Food & Wine Festival promises a weekend of flavors, stories, and experiences that reflect the region's multifaceted food culture. Across three days, guests will have the opportunity to engage with these chefs and artisans in a variety of settings—from intimate classes and interactive demonstrations to grand tasting events and elegant dinners—creating countless opportunities to savor, learn, and celebrate.

In addition to culinary programming, the festival will showcase an **impressive lineup of wineries from across the region**, including Barrister, Pepper Bridge, Northstar, L'Ecole, Duckhorn, Canvasback, Amavi Cellars, Abeja, Treveri Cellars, Tranche, Gran Moraine, Penner-Ash Wine Cellars, Dusted Valley, Canoe Ridge Vineyard, Col Solare, Antinori, Reininger, and Spring Valley Vineyard.

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### **SIGNATURE EVENTS:**

#### **Friday, September 26**

- **Grand Tasting on the Terrace** – An elegant evening of fine wines, gourmet bites, and lively ambiance at The Davenport Grand, guests will enjoy live music and the opportunity to meet the region's most exciting culinary talent. Throughout the evening, participating chefs will engage with guests for a celebratory night of gastronomy, conversation, and community.

#### **Saturday, September 27**

- **Rooftop Yoga with Prosecco & Morning Bites** – Attendees can begin the day with a rooftop yoga session on the Davenport Hotel's Roof Garden Terrace, set against sweeping views of the Spokane skyline. This invigorating morning flow will be followed by a glass of Prosecco and light bites, offering a refreshing balance of wellness and indulgence to kick off Saturday's festivities.
- **Prosecco & Pampering at The Davenport Spa** – Guests are invited to unwind with a 50-minute Signature Massage or Facial at the Davenport Spa, paired with a flight of Prosecco or Champagne and light bites. Designed to elevate the festival weekend, this indulgent offering blends relaxation and celebration in one of Spokane's most elegant spa settings.
- **Cocktail Class with Master Mixologist** – Hosted in the regal Marie Antoinette Ballroom at the historic Davenport Hotel, guests will learn expert techniques from top bartenders while sampling three signature cocktails, perfectly paired with curated appetizers.
- **Washington Wine Panel: A Cabernet Exploration** – Join renowned regional wine experts for a highly-anticipated tasting and panel discussion focused on one of the region's signature varietals, Cabernet Sauvignon. This in-depth experience offers wine enthusiasts the opportunity to explore the distinct terroirs, flavor profiles, and craftsmanship behind three exceptional Walla Walla Cabernets.
- **Wanderlust Delicato: A Culinary Journey** – This interactive cooking demonstration and tasting class highlights dishes inspired by international flavors, expertly paired with select wines and artisanal ingredients. Guests will have the opportunity to watch, learn, and savor each creation in an intimate, interactive setting led by culinary experts.
- **Wander Spokane: Sites & Bites Walking Tour** – This guided experience highlights locally owned restaurants and artisan purveyors, offering tastings alongside insights into each establishment's story and philosophy. Between bites, guests will discover Spokane's rich history and dynamic culture through landmarks, public art, and engaging local commentary—offering a flavorful and immersive perspective of the city. **SOLD OUT**
- **Craft & Sip at Dry Fly Distilling** – Dry Fly Distilling will host an in-depth cocktail class and tasting experience, complete with a behind-the-scenes distillery tour. Guests will explore the art of

mixology, sample award-winning spirits, and craft their own signature cocktail—all while celebrating Spokane’s renowned distilling scene and the spirit of local craftsmanship.

- **Post Street Reserve Dinner** – A six-course, open-air dinner featuring all of the participating acclaimed chefs with live plating, music, and magical ambiance on Post Street.
- **Moonlight Mixer Rooftop After-Party** – Attendees can cap off an unforgettable Saturday at the Moonlight Mixer, an upscale after-party on the Davenport Hotel’s Roof Garden Terrace. Guests will enjoy craft cocktails under the stars, elevated late-night bites, and live DJ sets while mingling with chefs, winemakers, and fellow festival attendees against the backdrop of the sparkling city lights.

### **Sunday, September 28**

- **Sunday Jazz Brunch** – Guests will savor chef-driven brunch classics and sparkling mimosas, complemented by live jazz in a timeless and relaxed atmosphere and the dessert stations are curated by pastry chef Alicia Amour (Davenport Hotels). This sophisticated event offers a soulful and memorable conclusion to a weekend of indulgence.
- **Sunday High Tea** – Concluding the Davenport Hotels PNW Food & Wine Festival is an elegant Sunday Afternoon Tea at the historic Davenport Hotel. Guests will enjoy a handpicked selection of premium loose-leaf teas, sparkling wines, and handcrafted cocktails, perfectly complemented by delicate finger sandwiches, freshly baked scones, and decadent pastries.

### **FESTIVAL PASSES:**

- **VIP Weekend Pass** – Save \$40 with the All-Weekend VIP Pass, granting exclusive access to the Friday Grand Tasting with early entry and special tastings, VIP entry to the Saturday Post Street Reserve 6-Course Dinner including a welcome reception in the Peacock Room Lounge, and Sunday Brunch. The pass also includes a dedicated swag bag and valet parking for the weekend.
  - *VIP Pass does not include Saturday Day Events or the Moonlight Mixer.*
- **General Weekend Pass** – Save \$18 with the All-Weekend Pass, which includes access to the Friday Grand Tasting, Saturday Post Street Reserve 6-Course Dinner, and Sunday Brunch, along with a special swag bag and valet parking for the weekend.
  - *Pass does not include Saturday Day Events or the Moonlight Mixer.*

All events are **individually ticketed**, with limited availability. The full event schedule, participating chefs, wineries, and sponsors will be announced in the coming weeks. For tickets, event details, and VIP packages, visit: [www.davenporthotelcollection.com/experiences/#!/e/about-the-festival](http://www.davenporthotelcollection.com/experiences/#!/e/about-the-festival)

### **About The Davenport Hotel Collection**

Set in Downtown Spokane, Washington, The Davenport Hotel Collection includes five hotels renowned for their world-class service and luxury guest experience. Originally opened in 1914 by Louis Davenport and designed in the mold of Europe’s grand hotels, The Historic Davenport Hotel quickly became a favored Inland Northwest luxury destination. The Davenport Hotel Collection has since grown to include four additional hotels: The Davenport Tower, The Davenport Lusso, The Davenport Grand and The Centennial Hotel – all of which are operated by Davidson Hospitality Group, an award-winning, full-service hospitality management company. Across the portfolio, the properties offer 1,786 Guest rooms, nine restaurants with al fresco dining options, exquisite ballrooms and meeting space, and upscale amenities including a Forbes Four-Star Spa & Salon, fitness facilities, pools and a home store. For more information, visit [davenporthotelcollection.com](http://davenporthotelcollection.com). Follow us on Instagram: [@staydavenport](https://www.instagram.com/staydavenport). Like us on Facebook: [@staydavenport](https://www.facebook.com/staydavenport).

### **About Davidson Hospitality Group**

Davidson Hospitality Group is an award-winning, full-service hospitality management company comprised of 80 existing hotels and resorts; more than 195 restaurants, bars and lounges; and more than 1.5 million square feet of meeting space across the United States. A trusted partner and preferred operator for Marriott, Hilton, Hyatt, Kimpton, and Margaritaville, Davidson offers a unique entrepreneurial management style and owners' mentality that provides the individualized personal service of a small company, enhanced by the breadth and depth of skill and experience of a larger company. In keeping with the company's heritage of delivering value, Davidson Hospitality Group is comprised of four highly specialized operating verticals: Davidson Hotels, Pivot, Davidson Resorts and Davidson Restaurant Group. In 2022, Davidson Hospitality Group was ranked #1 in Guest Satisfaction among Third-Party Hotel Management Companies by J.D. Power. For more information, visit [www.davidsonhospitality.com](http://www.davidsonhospitality.com). Follow us on Instagram: @davidsonhospitality and Twitter: @DavidsonHospGrp. Like us on Facebook: @DavidsonHospitalityGroup. Connect with us on LinkedIn: @DavidsonHospitalityGroup. #DavidsonHospitality

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