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THANKSGIVING AT THE CHATTANOOGAN OFFERS CORNUCOPIA OF HOLIDAY FAVORITES

CHATTANOOGA, Tenn. (November 12, 2008) – Give thanks with family and friends at The Chattanooga hotel's holiday celebration. Executive Chef Matt Pinner and his culinary team will be preparing an amazing assortment of dozens of Thanksgiving favorites that will be served in the hotel's beautiful ballroom. The meal begins at noon on Thanksgiving Day, Thursday, November 27, and will be served until 6 p.m. The price is \$32.95 for adults and \$15.95 for children five – 12. Little ones four and under eat for free. Reservations are highly recommended and may be made by calling (423) 424-3700.

Thanksgiving Dinner at The Chattanooga will begin with a variety of starters, including Fall Harvest Salad Bar; Antipasto Tiers; Classic Baby Romaine Salad; and an incredible Iced Seafood Station with Lemon Marinated In-Shell Black Mussel Salad; Chesapeake Old Bay Peel and Eat Shrimp; House Smoked Salmon; Bay Scallops; and Peppered Rainbow Trout.

Roasted Natural Turkey with Pancetta Mushroom Dressing and Sage Gravy and Cider Brined Slow Roasted Pork Steamship will be carved to order.

Sweet Potato Gnocchi with Baby Fennel, Crisp Prosciutto and Chardonnay Wilted Broccoli Rabe will be served at a chef manned pasta station.

Delectable hot items will include Grilled Petite Sirloin with Bacon Ragout and Herb Polenta; Macadamia Crusted Black Cod with Meyer Lemon Butter Sauce; Grilled Sweet Potatoes; Chive Buttermilk Potatoes; Acorn Squash and Sage Bisque; and Sautéed Vegetables. The items will be accompanied by a cornucopia of freshly baked breads.

Mouthwatering desserts include a Dark Chocolate Fountain with Buttercream Marshmallow, Brownies, Cookies, Fresh Fruit and Angel Food Cake; Pumpkin Pecan Praline Pie; Pumpkin Cheesecake; Harvest Torte; Bourbon Pecan Diamonds; and Apple Tarts.

The Chattanooga, a 210,000 square-foot five-story upscale urban resort with 199 guest rooms and suites, has three outstanding restaurants, a 25,000 square-foot conference center with comprehensive meeting planning and audiovisual support services and a spa with four treatment rooms, a steam room, sauna, fitness center, indoor pool, whirlpool and patio overlooking the hotel's courtyard.

The property is conveniently located within a two-hour drive from Atlanta; Nashville, Tenn.; Knoxville, Tenn.; Huntsville, Ala.; and Birmingham, Ala. It is within walking distance of the city's museums, galleries, retail stores, restaurants and The Tennessee Aquarium.

The Chattanooga is managed by Benchmark Hospitality International, an independent hospitality management company based in The Woodlands (Houston), Texas. Benchmark operates resorts, conference centers and hotels both domestically and internationally. For locations of Benchmark Hospitality properties and for additional information, visit Benchmark's Website at www.benchmarkhospitality.com.

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