

front!

*THE CONTINENTAL PLAZA—CHICAGO
WESTERN INTERNATIONAL HOTELS*

July-August, 1964



THE PRESIDENT'S CORNER



This is an exciting issue of FRONT! because we are able to announce news that is of importance to all of us.

Much of this issue is taken up with news of the Hotel Continental Plaza in Chicago. This beautiful new hotel is now part of the Western family.

And we have more news. The Savoy-Plaza, a 1,000 room hotel on Fifth Avenue in New York, has also joined our family of notable hotels. All of us can be proud of the Savoy-Plaza. You will really feel that this is no stranger when you realize that the Savoy-Plaza houses New York's Trader Vic's. You will be able to tell your New York-bound friends that the Savoy-Plaza has a perfect Manhattan location for them. Perhaps even more important is the fact that we plan to bring to Chicago and New York Western's reputation for matchless service. This is what you're accomplishing every hour, every day, every month.



To the Continental Plaza in Chicago and the Savoy-Plaza in New York, a warm welcome!

EDWARD E. CARLSON
President
Western-International Hotels, Inc.

front!

a bi-monthly publication written and edited for employees of Western International Hotels

COVER

Western International Hotels proudly announces the Hotel Continental on Chicago's Michigan Avenue.

HOTEL CONTINENTAL Page 3

General Manager Don Allison describes the elegance of the Hotel Continental. Imagine—it takes a full time houseman to keep the 587 chandeliers sparkling.



ANNUAL SILVER SPOON AWARDS Page 6

Competition was keen at the annual Food and Beverage Conference held this year in Vancouver, B. C. Certificates were given for menu excellence.



GOING WESTERN Page 7

From "Alamadea" to "St. Francis," your FRONT! editor reports on what's going on with your friends and colleagues throughout the Western circuit.



THE WESTERN CAMERA CLICKS Page 13

Photogenic Western International Hotels people are caught by the roving FRONT! cameraman.



front! CORRESPONDENTS

This is the list of FRONT! correspondents. Please get in touch with your correspondent if you have any news for your magazine:

Alameda, *Alfredo Lamont*—Anchorage-Westward, *Bill Mueller*—Bannock Hotel, *Richard Fisher*—Baranof Hotel, *Kathleen Ryan*—Bayshore Hotel, *Fred Oakley*—Benjamin Franklin Hotel, *Betty Bowen*, *Jack Gaines*—Benson Hotel, *Jean Rhine*—Boise Hotel, *Clayne Dice*—Calgary Inn, *Michael Lambert*—Caravan Inn, *Norman Conkle*—Century Plaza, *Louise Nemer*—Cosmopolitan Hotel, *Bob Simpson*—Davenport Hotel, *Gayle Jewell*—Del Coronado, *Dorothea McCall*—Edmond Meany Hotel, *Richard May*—Finlen Hotel, *Phil Murelaga*—Georgia Hotel, *Robert McCauley*—Guatemala-Biltmore, *Dianne Benford*—Imperial Inn, *Audrey Crawford*—Leopold Hotel & Motor Inn, *Charlotte Whitney*—Marcus-Whitman, *Bea Boatman* and *Elzaba Saunders*—Maurice Hotel, *John N. Grant*—Multnomah Hotel, *Hal Carey*—Northern Hotel, *Allan Woodrow*—Oasis Hotel, *Ruth Avery*—Owyhee Motor Inn, *Colleen Walter*—Rainbow Hotel, *Esther De Vault*—St. Francis Hotel, *Sherry Baker*—Sir Francis Drake Hotel, *Harry M. Payne* and *Nancy Placier*—Space Needle Restaurant, *Jayne Kear* Western International Hotels Executive Office, *Anne Swensson* ■ INDUSTRIAL DIVISION—Seattle, *Dave Hartstein*—North Dakota, *Bob Gordon*—Missouri, *Jim Funk*—North Dakota-Minnesota, *Virgil Miller*—Wyoming-Nebraska, *Ray Olson*

THE Continental Plaza

During the printing of this issue of FRONT! the name "The Continental" was changed to "The Continental Plaza." With the recent addition to our company of The Savoy-Plaza in New York City, and the Century Plaza to open next year in Los Angeles, the name "Plaza" seemed entirely suited to The Continental. Throughout most of this issue of FRONT! the old name is used. (The printer couldn't wait for us!)

By DON ALLISON
General Manager

Chicago's newest hostelry, completed and opened in November of last year, is now a proud addition to the Western International hotel family.

It is situated prominently on Chicago's Michigan Avenue, called the "Magnificent Mile," because it is a mecca for shoppers, diners and travelers with impeccable taste. It is also located within easy access of the city's business district and the Near North entertainment center.



DON ALLISON

The Continental is richly attired in elegant furnishings. Interior appointments in each of the 400 rooms include Italian Provincial furnishings, a chandelier, a dining table, a bathroom sink sunken in a shelf of marble, and a remote controlled pillow speaker for the TV.

The lavish suites contain as many as three chandeliers, three dining tables, built-in bar with refrigerator and sink, a carpeted powder room off the parlor with telephone, a chaise lounge in the master bedroom, king sized beds and three television sets, one color and two black and white. In all, the hotel boasts 587 chandeliers in guest and public



The top hat and tails on Doorman Sterling Smith epitomize the elegance of The Hotel Continental. Hotel chauffeur, Sal Salerno, is in the car.

rooms, which require the full time services of one houseman to keep them sparkling.

As a symbol of elegant living, guests may order breakfast at any time. The room service ovens are electrically powered to keep foods hot.

The hotel features Chicago's only penthouse supper club featuring dining, dancing and entertainment. Called the Chateau Continental, it is dramatically done in purple and silver and features romantic candlelight dining, stroll-

(1) Pastry Chef Max Constans spreads it on thick. (2) Janina Wolska models one of the attractive uniforms worn by maids at The Continental. (3) Reservationists Lois Duncan, Rosemary Fucaloro and Lucille Borowicz smile a la Continental. (4) Victor Jabeneau (right), Chateau Continental's disarming host, checks the guest list with his assistant, George Roman.



1



2



3



4



(1) Pretty Marian Belstra, executive secretary to the managing director. (2) Lloyd Curtis, senior assistant manager, and Louise Flower, reservations supervisor, practice teamwork. (3) Bell Captain, Guy Boulware, is serious about his work. (4) Bellman Richard Lynch. (5) Marie Applebaum, executive housekeeper, and Beatrice Masco, floor supervisor, exchange pleasantries. (6) Tom Nagle, chief of security, confers with Tony Fucaloro, garage manager. (7) Captain Dieter Strohmer and waiter Armando Ruiz help make dining a delight in the Chateau Continental. (8) The weekly food and beverage council convenes. (9) Chris Lucas, catering manager, and Oscar Porstman, banquet captain, plan a party.

ing violins, dancing and vocalists.

The ballroom, called the Cotillion Room, has huge floor to ceiling windows overlooking beautiful Michigan Avenue and is handsomely wood paneled.

The Continental is unique in being the only hotel with a men's and women's health club. It is complete with sauna and steam baths, massage facilities, exercise equipment, and roof-top swimming pool. Called the Town and Country Club, it is for the use of both hotel guests and local members.

A second restaurant on the main floor, named the Cafe Lautrec after the famous French impressionist, caters to breakfast, luncheon and dinner guests. A piano bar enlivens the evening cocktail hour.

The Arcade on the lobby level is being completed and will contain a chic dress salon, apothecary shop, florist and travel bureau.

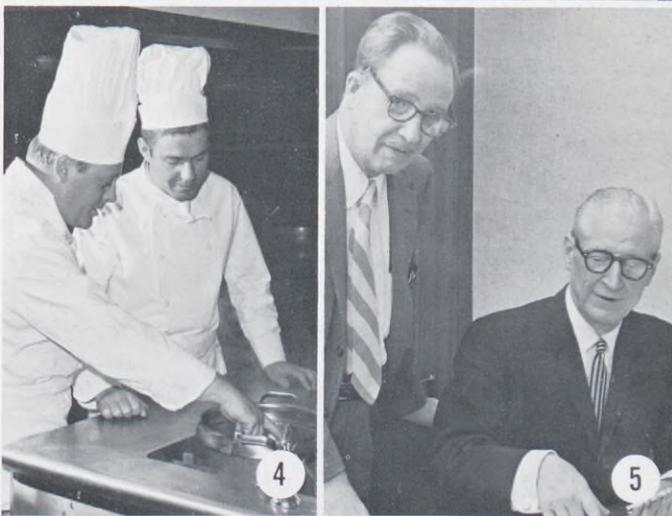
Private dining facilities for luncheons, cocktail receptions or dinners include the Windsor, Buckingham and Consulate rooms located on the second floor, which can be divided into seven smaller rooms or any combination of sizes.

The hotel's Presidential suite is sumptuously decorated and contains two bedrooms, two full baths and powder room, living and dining room, reception gallery, and kitchenette. It is completely separate from the hotel's regular guest rooms so a maximum security guard can be maintained for protection of visiting dignitaries or celebrities.

Western touches are already in evidence: telephone operators answer "Western's Continental," reservation literature on the other hotels is now placed in each room, and Western credit cards are being issued.

The Hotel Continental's employees are beginning to feel like members of the Western family.

(1) Cashiers Susan Liberman and Jeanette Villarreal. (2) Hedley Hepworth, room clerk, pigeonholes a message. (3) Muscular staff of the roof-top Town and Country Club includes Herb Strange (dark suit), manager; masseurs Ed Stout and Dick Boggs; Cal Daniels, attendant, and Ron Nilsson, pool attendant. (4) Executive Chef Manfred Mork gives the word to Dieter Welsch, saucier. (5) Superintendent of maintenance, Erich Utesher, reports to Fred Clare, resident manager. (6) Sales staff members Bette Walshon, Walter Brueggen and George Swalla go over the monthly sales tally with Harold La Frenere, director of sales. (7) Managing Director Don Allison presides over a strategy meeting of departmental heads.





Annual Silver Spoon Awards Presented at F & B Conference

Silver Spoon certificates for menu excellence were again awarded at the annual Food and Beverage Conference held this year in Vancouver, B. C. Competition was keen.

(1) John White (left) and Chef Lou Capillo (right) are congratulated by W.I.H. VP Robert W. Dupar for winning a Silver Spoon on behalf of the Anchorage-Westward's Petroleum Club. (2) James Griswold, executive chef of The Multnomah, claimed an award for the Golden Knight's breakfast menu. (3) Erik Pederson was a happy winner for The Carefree Inn. (4) The Benson's Peter Egner, London Grill manager, and Rene Schiess, executive chef, are de-lighted!

Other Silver Spoon celebrants include (5) Arthur Oades, The Bayshore. (6) Claus Ritter, catering manager, Hotel Georgia. (7) Executive Chef Gottlieb Dambach, The Bayshore. (8) Basil Miaullis, general manager, The Space Needle. (9) Executive Chef Emil Zoubovitch, The Cosmopolitan. (10) Kurt Wuest, executive chef, The Space Needle. (11) Chris Levantis, food and beverage manager, The Cosmopolitan. (12) Executive Chef Dean Atkinson of The Davenport with Robert Dupar. (13) Ed Parks, manager of The Davenport's Matador Room.



Charter Members Named to Academy of Master Chefs

Western International Hotels has established a new organization to honor its executive chefs. President Edward E. Carlson recently appointed charter members to the Academy of Master Chefs, recognizing outstanding service and at least five years' tenure as a Chef de Cuisine for W.I.H.

Charter Academy members include: (1) Dean Atkinson, The Davenport. (2) Al Bohley, The Northern. (3) Louis Capila, The Anchorage-Westward. (4) George Chartier, The Leopold. (5) Vic Fischer, The Boise. (6) Hans Grundman, Sir Francis Drake. (7) Xavier Hetzman, The Georgia. (8) Reinhold Keller, The Oasis. (9) Ed Mathson, The Rainbow. (10) Peter Moran, The Benjamin Franklin. (11) Walter Roth, The Olympic. (12) Clovis Soubrand, The St. Francis. (13) Emil Zoubovitch, The Cosmopolitan.





Alameda



The Hotel Alameda carried its public relations out of town when it hosted a party for guests and potential guests in the northern Mexican city of Monterrey Nuevo Leon. The highly successful affair was attended by Monterrey businessmen, industrialists, hotel representatives, travel agents and socialites. In this picture (l. to r.) are Gilles de L. de Prevoisin, Jr., The Alameda's director of sales; Mrs. Arthuro Torrallardona; Arturo Torrallardona, general manager of the Hotel Ancira, Monterrey; Maurice Dornbieder, and Alfredo La Mont, Jr., manager of public relations for the Hotel Alameda.

Camino Real

Western International Hotels will add a tenth hotel to its Mexican division in 1965 with the completion of the 155-room Camino Real in Ciudad Juarez.

Located just across the border from El Paso, the Camino Real will be a garden-style hotel with outstanding banquet and meeting facilities and a night club with seating for 500 celebrants. The hotel will be completely air-conditioned.

Senor Antonio J. Bermudez (seated left), director general of the Programa Nacional Fronterizo (National Border Program), signed the lease contract recently with Jose Brockmann (right), vice president of Western International Hotels de Mexico. Keenan Mallory, general manager of W.I.H. de Mexico, looks on.



Majestic



These huge five-story-high signs in Spanish and Japanese were put up by the Hotel Majestic as an eye-catching welcome gesture to Prince Akihito of Japan and his wife, Princess Michiko. The royal couple visited Mexico City as official guests of the Mexican government. The Majestic Hotel is strategically located for such a giant billboard because it stands on the perimeter of Mexico City's main square facing the National Palace. That's where the prince and princess met with President Lopez Mateos before beginning a tour of the city. The signs impressed them greatly.

Anchorage Westward

We are happy to report that the Anchorage-Westward survived Alaska's Good Friday earthquake disaster. Employees, who worked night and day getting the hotel back in order, opened a temporary registration desk only four days after being closed for inspection and clean-up. With only minor structural damage, the 15-story hotel is proof that buildings specifically designed to withstand quakes are best insurance.

Pictured here are Bellman Bud Barrett and (behind desk) Marge Wells, cashier; Bill Mueller, assistant manager, and Dennis Davidson, night clerk.





Multnomah 🍷

Old-Timers Honored by 'Brass'

Two long-time Multnomah employees were feted by W.I.H. "brass" at a recent employees' banquet.

Fermin Dacanay, a native of the Philippine Islands, has been on the Multnomah payroll for 35 years and is recognized as a salad-making expert. Above left, he receives congratulations from Bill Williams, Multnomah general manager, and Gordon Bass, senior vice president of W.I.H.

Meanwhile, (above right) Williams and Bass team up to wait on Mary Burdick, who in 30 years at the Multnomah has served more than half a million meals to hotel patrons. The special attention was obviously well deserved!

Davenport 🍷



The annual Lilac Festival is Spokane's big event, and this year it was especially significant to The Davenport, too.

Al E. Shilling, the hotel's general manager, is currently president of the Spokane Lilac Festival Association, sponsor of the civic celebration which is now 10th largest in the United States.

Special guests for the 1964 Lilac Festival were dignitaries from Spokane's sister city Nishinomiya, Japan. They are shown above with H. Gordon Edwardson, executive assistant manager of The Davenport. (Below left) Al Schilling with General Robert J. Wood, who was the festival parade marshal. (Below right) Leonard Nardella, The Davenport's new catering manager, formerly with the Northern in Billings.



Leopold 🍷

'U. S. S. Calorie' Is Launched

The Leopold did "the good ship Lollipop" one better at a recent convention for the Washington State Plumbing Contractors. The hotel staged a Fisherman's Seafood Buffet, with appropriate decor and a dinghy full of good things to eat.

To complete the effect, all hotel personnel appeared in fishermen's attire. Plumbers, their wives—and Leopold employees, too—all had a good time.

(Above) Who's want to fish with a dinghy full of goodies like this? (Below) Leopold staff members got into the spirit of the thing with appropriate garb. Left to right are Ron Lukes, bus boy; Don Parr, storekeeper; Eve Ford, head banquet waitress, and Iris Stoddard, waitress.



Edmond Meany 🍷

(Below left) Everybody at the Meany, including Manager John Ramsay, is happy about Corrine Cameron's Thurston-Dupar Award. (Below right) Leonardo Kabitang is the Edmond Meany's doorman with the big smile.





Boise

The Boise's Crystal Ballroom was scene of a joint presentation of service awards to Boise and Owyhee employees. It was a gala affair, with mood and menu depicting the early days of the Roman Empire.

Award-winners and the years they began employment were:

The Boise—Salome Navarro (1927), Joseph Ploeger and Luella Schoonover (1943), Fred Harding (1958), Jose Mendiola and William Atkinson (1959).

The Owyhee—Andrew Horton (1933); Marjorie Boyer and Jack Lytle (1953); Mary Betts, Marjorie Jacobson, Audrey McKee and John Tanzy (1958).

Meanwhile, Boise experts were winning lots of prizes at the Idaho Restaurant Association convention (see above.)

(1) Lulu Rae Robertson with her prize-winning salad. (2) Ditto Viola Shepard. (3) Sous Chef William Atkinson won a first prize at the Idaho Restaurant Association convention with this lobster display. (4) Mike DiLulo was a double winner in the culinary arts competition, scoring a first with this ice carving and placing second with a practical buffet arrangement. (5) A Roman Empire theme brightened the joint Boise-Owyhee awards banquet in May. Dino Decembrini (left) and Dave Spradling depicted Roman warriors for the event; Maryt Shawn was the slave girl. (6) Fred Harding, Eva Goodman and Dave Spradling celebrated St. Patrick's Day with appropriate attire. (7) Joe Ploeger represents all of the service award winners. (8) Maitre d' Gordon Jim and Ron Fellows, purchasing agent, use a pack burro to help serve wine—a unique touch for a convention banquet.



Sir Francis Drake

(Below left) Modeling their pretty new green-and-white uniforms are, standing left to right, Charlene Mattox, Anna Sara Darila, Diccie Carter and Henri Allen; seated are Rosie Sanchez and Henrietta Matozzi. (Below center) Waitress Rita Lechasseur of the Starlite Roof, Candido Garcia, right, visiting from the Space Needle, admires a buffet display by Thron Midbrod, Starlite Roof host.



Del Coronado



(1) Hobart Swaim, hotel photographer. (2) Dorothea King, queen of The Smoke Shop. (3) Drake Sanders has been the Del Coronado's printer for 10 years. (4) Ray Scherer (left), noted NBC White House correspondent, with General Manager Ralph Van Noy. (5) A trio of thirst-quenchers: Abel Fregosco, Salvador Rodriguez and Jose Barajas. (6) Executive Chef Everett Miller (center) with two of his efficient aides, Louis Silva (left) and Frank Santos. (7) Commander-in-chief of the storeroom, Henry C. Alexander returned to the Del Coronado after 20 years in the Air Force.

Georgia



(1) Waitress Anna Lourchik serves a strange guest: a cheetah. (2) A belated memento of St. Patrick's Day, featuring (l to r) Dennis Forestal, room clerk; Myra Stone, waitress, and Skip McDougall, Coffee Garden cook. (3) Assistant Manager John Egan breakfasts with the popular Kim Sisters. (4) Dorothy Wilson, Coffee Shop hostess. (5) Is this a scene from the Cinderella story? Waitresses (l to r) are Margaret Alderson, Liza Hakala, Beth Sallosy (with shoe) and Doreen Martin. (6) Proud of new uniforms are Lou Fromont, Len Berberick, Gunnar Merit, Trevor Newton, Tony Best and George Head.

Northern Hotel Helps Celebrate A Centennial

The excitement of the Centennial Year in Billings has created a big interest in history. The Northern Hotel wasn't around for the establishment of the Montana Territory 100 years ago, but it has played an important role for more than half that time. (Below right) Not exactly a centennial setting, but adding to the festivities was another of the popular theme dinners presented by The Northern's catering department. In the "cast" of "A Night at the Oasis," seated left to right, are Doris Waddel, Dora Marcher, Carletta Marcher, Sharon Morfield and Tony Hernandez. Standing are Eleanor Weidinger, Jean Degenhart, Rust Barrett, Paula Schieno and Duane Swecker.





(Left) Folk singer Joan Baez stops to chat with Clerk Joe Nichlaus during her stay at the hotel. (Right) Genial, attractive Mary Wong helps promote the new Seattle Magazine in the foyer of Trader Vic's.

Benjamin Franklin

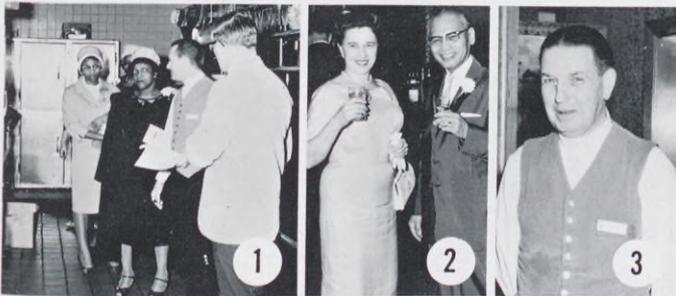
Two special events highlighted activities at The Benjamin Franklin recently.

The awards banquet was a gala affair with a French theme. Waitress Dorothy Paylor received her 20-year pin and a kiss from W.I.H. President Edward E. Carlson. Ten-year pins went to Bertha Florence, "Tom" Kageyama, Myrtle Jons, Marjorie Smith and Blanch Inman.

Five-year honorees were Vicki Siegel and Tom Itabashi.

A second event was an open house for employees and their families. A guided tour of hotel facilities, entertainment and refreshments were featured.

(1) Employees and their families toured the hotel during the open house. Bellman Scotty Robertson leads this group, and Trader Vic's Maitre d' Doug Guiberson describes the kitchen facilities. (2) Waitress Fern Ness and Henry Rapanut of room service chat over a libation at the awards banquet. (3) New bellman is Don Masten. (4) Concert pianist Loren Hollander visits with Virgie Lewis. (5) Celebrating at the awards banquet were Peggy Boltmann, Vicki Siegel and Hing Luke. (6) Earl Rockcastle cuts a farewell cake after 12 years on the job.



Space Needle



(1) Unaffected by the Space Needle altitude are (l to r) Dorothy Cardon, Steve Stock, Chris Kreisman, Ben Morales and Marilyn Conradi. (2) Leo Brooks and Constantine Kostomarow tote a small fortune in steaks. (3) Marlies Kozber and Elfrieda Hart prepare tasty dishes. (4) Waitresses have to eat, too. Here's Sandy Biglin, Alice Watts and Rozanne Wilson. (5) Bobby Shinn shines. (6) Bill Richie and Executive Chef Kurt Wuest appear to be happy on the job in their famous revolving kitchen.

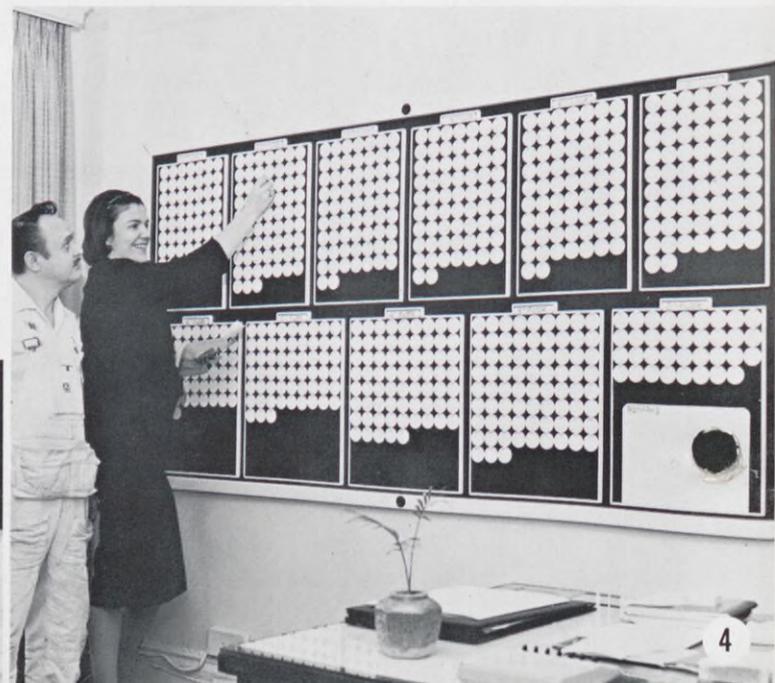


Olympic

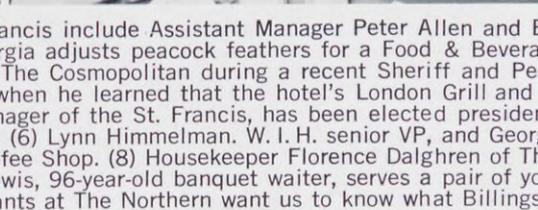
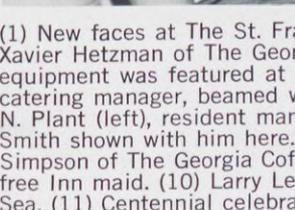
OLYMPIC • Pictorially speaking at recent awards' banquet. From left, top, Gina Tucker, Robert Dupar, Thora Strandoo, Stella Miller, Mel Habel, Alberta Mayfield, Inez Vitich, Nora Karns and James Durham; Tom Gildersleve, John Encomienda, Pedro Cambe, Doris Bellour, Roberta Schriener, Anne Schainman, Vern Landerdale, Vern Ahola and George Responde; Gordon Bass, Margaret Brevig, Anne Ricks and Marty Hilts. Center, Tony Worklan, Tony Mathius, Max Quinlong and Jimmy Martos; President Edward E. Carlson and Chairman of the Board S. W. Thurston; Doris Gibson and Rose Smith; Thony Gamido, Joe VanDieren, Tony Kassas and Leonard Sabin. Front, Alice Frazier, Frank Doelker, Gertrude Tomlinson, Frank Salud and Herman Schultz.

St. Francis

(1) A true Leap Year bride was Mabel Carrillo, who selected February 29 for the date. (2) English Grill maitre d' Bill Daimler "gave away" his pretty daughter, Mary to Deny Petratti on April 15. (3) Barbara Gladi and Mose Galente took the giant step on May 8. (4) David Rodriguez, pictured here with Executive Housekeeper Hannelore Dittler, created this master housekeeping control board, based on an idea Miss Dittler picked up during her apprenticeship in Germany. Each disc represents a room, and colored tacks indicate jobs accomplished in each. Miss Dittler will be happy to tell any interested W. I. H. housekeepers more about it!



The Western Camera Clicks

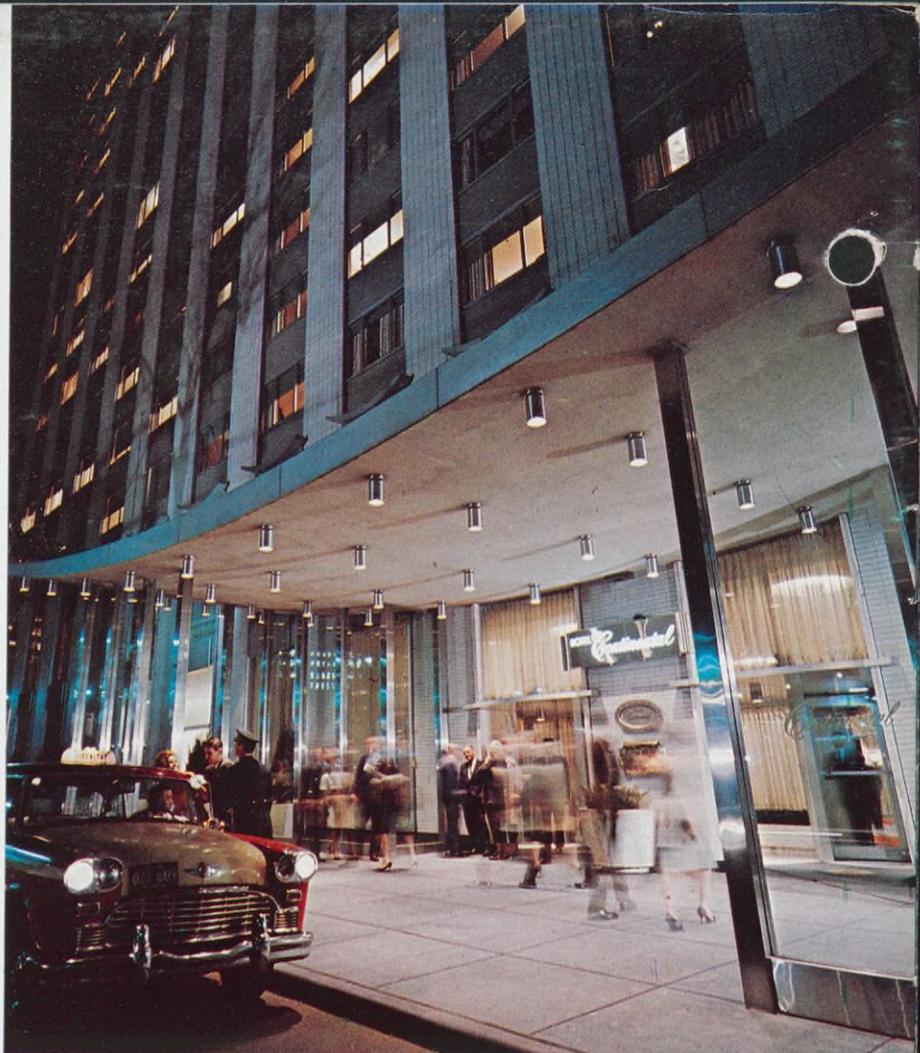


(1) New faces at The St. Francis include Assistant Manager Peter Allen and English Grill hostess, Corinne Martinez. (2) Executive Chef Xavier Hetzman of The Georgia adjusts peacock feathers for a Food & Beverage Conference display. (3) An exhibit of law enforcement equipment was featured at The Cosmopolitan during a recent Sheriff and Peace Officers' convention. (4) Max Birnbach, The Benson's catering manager, beamed when he learned that the hotel's London Grill and Room Service had each won Silver Spoon awards. (5) David N. Plant (left), resident manager of the St. Francis, has been elected president of the Rotary Club of San Francisco, succeeding Harry Smith shown with him here. (6) Lynn Himmelman, W. I. H. senior VP, and George Feles, a waiter at The St. Francis for 25 years. (7) Anne Simpson of The Georgia Coffee Shop. (8) Housekeeper Florence Dalghren of The Carefree Inn tidies a corner. (9) Gloria Galbondon, Carefree Inn maid. (10) Larry Lewis, 96-year-old banquet waiter, serves a pair of young tars during "St. Francis Day" aboard the U. S. S. Coral Sea. (11) Centennial celebrants at The Northern want us to know what Billings looked like 100 years ago when it was known as Coulson.

*Here are the two Western
International Hotels featured
during July and August*

THE CONTINENTAL PLAZA IN CHICAGO

This is Chicago's newest, most elegant hotel . . . and the most recent addition to our growing family of fine hotels throughout the Western world. Located on North Michigan Avenue, The Continental is within minutes of the Loop, smart shops, lake shore and gay nightlife. And its 400 quiet, luxurious rooms and suites, international restaurants and unique roof-top resort (featuring a heated pool, sundeck, free Sauna and steam baths) offer every comfort, every pleasure sophisticated travelers seek. Whenever you hear of a guest headed East, invite them to enjoy the elegant and exciting Continental in Chicago!



THE COSMOPOLITAN IN DENVER

This grand and gracious hotel is a natural host for gatherings of local, regional or national scope . . . an ideal headquarters for businessmen . . . and a delightful stop on any family vacation itinerary. The Cosmopolitan's outstanding specialty restaurants, including The Gun Room, glamorous Imperial Room and world-famous Trader Vic's, offer notable dining, cocktails and entertainment. Each of the 425 rooms are spacious and attractive, convention facilities are excellent, a Motor Lobby provides easy drive-in access to the hotel and a central location in the heart of the capitol city places guests close to business appointments, shopping and sightseeing. Recommend it highly!

