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AVIA® SAVANNAH APPOINTS CHEF MARK KRYSTOPA AS NEW EXECUTIVE CHEF

Chef Adds a Modern Twist to Old Southern Specialties,
Creating a Relaxed Experience with a Touch of Elegance

SAVANNAH – (November 03, 2009) – AVIA® Savannah, the first in a collection of four carefully-developed new-concept boutique hotels from LodgeWorks, L.P., has appointed Mark Krystopa as its new Executive Chef. Bringing a "mix of everything and everyone I have worked with," Krystopa plans to create a truly original experience by putting modern twists to traditional Southern styles.

Prior to joining AVIA Savannah, Krystopa served as Executive Sous Chef at the Wexford Plantation in Hilton Head, SC. He brings over a decade of professional experience in the culinary arts, in which he has offered his expertise and creative delights to guests of such private clubs as the Moss Creek Plantation in Hilton Head; the Lake Naomi Club in Pocono Pines, PA and the Meadowlands Country Club in Blue Bell, PA.

Krystopa began his career as a student at the Culinary Institute of America, where he earned an Associate Degree in Culinary Arts & Science in 1997. Through hard work and attentiveness to detail, Krystopa transformed his lessons into award-winning dishes, boasting notable recognition and certifications from the American Culinary Federation (ACF). Krystopa finds that competitive cooking is a great way to keep his style fresh. He has received a handful of medals from ACF events, including a silver medal at the recent Low Country Soup Challenge.

With a personality as vibrant as his dishes, Chef Mark is the perfect ingredient to enhance AVIA's gracious hospitality experience of "living well on local time." Determined to change every guest's idea of hotel food, Krystopa offers a dining and imbibing experience at the AVIA Kitchen and Wine Bar that combines relaxation and a touch of elegance.

Through the use of delectable tastes flavored with local tradition and native ingredients, Krystopa will add a contemporary flair to traditional southern favorites at the AVIA Kitchen + Wine bar. From dishes such as chicken and waffles; shrimp and grits that use local organic grits; cornbread with a touch of jalapeño cheddar; and deep southern dishes such as hush puppies and fried green tomatoes, AVIA Savannah guests will find a truly unique culinary experience at their evening tastings.

AVIA Savannah also boasts a farm-to-table concept, focusing on fresh local ingredients to help guests discover colorful new flavors and regional recipes. Fresh fish tacos are sourced from a local fish monger, who is an activist for sustainable fishing and promotes wildlife management. Artisanal cheese platters feature local fromage from Sweet Grass Dairy. And local beef is harvested in northern Georgia at White Oaks Pasture.

Krystopa and the AVIA Savannah staff aim to serve as a gracious host to guests as well as local residents. The "Olive-It-Up" Happy Hour offers local business professionals an after-business-hours menu of martinis, shake drinks and small plate food pairings. According to Krystopa, similar offerings and promotions will be added each season, offering an environment much like that of "a lively cocktail party to which everyone hopes to be invited."

LodgeWorks, L.P. launched AVIA with the inaugural opening of AVIA Savannah in January 2009, and recently opened the doors to two additional properties, AVIA Napa and AVIA Long Beach in July and August, respectively. AVIA The Woodlands, the fourth property in the collection, is set to open in early winter 2009.

About AVIA®

AVIA is a new boutique hotel collection from LodgeWorks, L.P. of Wichita, Kansas that infuses sophisticated, locally inspired designs and an imaginative service culture crafted to bring authentic moments of discovery to discerning travelers. LodgeWorks has teamed with accomplished boutique hotel designer Colum McCartan and other industry innovators to create the AVIA presence. Highlighted by local flavor and an air of discovery, the AVIA experience embodies "the art of living well" that is sought by boutique hotel travelers. AVIA Savannah, the first of the collection, opened its doors in January 2009 and was recently named to Condé Nast Traveler's "Hot List". AVIA Napa opened July 2009 and AVIA Long Beach opened in August 2009. AVIA The Woodlands is scheduled to open later this year. For more information, visit www.aviahotels.com.

About LodgeWorks

LodgeWorks, L.P., is a privately held hotel development and management company in the midst of an exciting portfolio expansion. Based in the American heartland, the LodgeWorks® team has a rich history as hospitality brand innovators with industry-leading guest satisfaction, sophisticated development acumen, and an experienced team that has successfully collaborated for more than 20 years. Among recent developments, the company has announced AVIA®, a new boutique hotel collection with sophisticated, locally-inspired designs and an imaginative service culture crafted to bring authentic moments of discovery to discerning travelers. LodgeWorks is also introducing comfortable luxury to the upscale suite category with the innovative refresh of Hotel Sierra® (previously branded Sierra Suites® Hotel). The new brand celebrates contemporary design and unexpected touches of luxury. LodgeWorks is also expanding its portfolio of owned and managed branded hotels including Hyatt Summerfield Suites®, Hyatt Place®, Aloft®, Hawthorn Suites®, and Hilton Garden Inn®. For more information, please visit www.aviahotels.com, www.hotel-sierra.com or www.lodgeworks.com.