



## El Chorro Lodge Fact Sheet

History	<p>The iconic setting, historic buildings and Continental cuisine are El Chorro's trademark. Originally built in 1934 by noted Valley businessman, John C. Lincoln, as the Judson School for Girls, the original schoolroom currently serves as the main bar of the restaurant. Situated on 11 acres in the heart of the Town of Paradise Valley, El Chorro Lodge is one of the area's last traditional fine-dining establishments. Previous owners, Joe and Evie Miller, owned and operated El Chorro Lodge from 1952 until 2009.</p>
El Chorro Lodge Renovation	<p>Upon entering the new El Chorro Lodge, patrons will know the focus of its revitalization was on the preservation of its romantic charm and ambiance. It now features expanded views of Mummy and Camelback mountains, enlarged indoor-outdoor dining spaces and private dining areas, and increased function and sustainability in the building design and operation. The expanded exterior patio includes new gardens, fire places, a bocce ball lawn and outdoor lounge spaces. Embracing the restaurant's future, the team incorporated green initiatives and sustainable practices, new entertainment sound systems and WiFi into the renovation.</p> <p>As a preferred celebration site for generations of Phoenicians, El Chorro Lodge now offers two meeting/private dining rooms, a manicured event lawn, and an adjacent event space, Casa Paloma, which accommodates a cocktail party of 300.</p> <p>Led by Vallone Design, the interior design elements include decorative tile work, new furniture, light fixtures and artwork, with an emphasis on pieces capturing the rich history of El Chorro and Arizona.</p> <p>El Chorro Lodge reopened on February 18, 2010.</p>
New Menu	<p>The new menu features fresh, healthy lifestyle selections and many El Chorro favorites including the famous sticky buns and relish tray. Public voting on the El Chorro Lodge Web site determined which signature El Chorro menu items were retained on the new menu, including the flash-fried Australian lobster tail; mesquite grilled filet and mesquite rack of Colorado lamb, both broiled on mesquite charcoal at 1600 degrees; and El Chorro's signature eggs Benedict, available all-day every day. More than 2,600 votes were cast by the public during the voting period of September through October 2009. Additional classic El Chorro dishes appear on the full menu.</p>
Mission Statement	<p>El Chorro Lodge provides a warm, engaging, Sonoran-inspired gathering place that embraces its roots as an Arizona landmark, where occasions are celebrated, memories are made, community and the environment are embraced, and where bodies and spirits of all ages are nourished and entertained.</p>
Location	<p>5550 East Lincoln Drive, Paradise Valley, AZ 85253-4120. Northwest corner of Lincoln Drive and 56<sup>th</sup> Street, in the shadows of Camelback and Mummy mountains.</p>
Property Owner/Operator:	<p>As a long-time Paradise Valley resident, philanthropist and co-founder of the Red Book, a directory of fundraising events and non profit organizations, Jacquie Dorrance is restoring and updating El Chorro Lodge, the iconic dining landmark, to ensure its legacy lives on for</p>

Jacque Dorrance another generation. She is currently an officer of the Dorrance Family Foundation and serves on the boards of several local charities. For more than 20 years, Jacquie has been involved with the design direction of DMB's private clubs, helping set the standard for hospitality and member experiences.

Operating Partner: Kristy Moore Kristy Moore has more than 30 years of expertise in the food and beverage industry. Formerly co-owner of Continental Catering, Moore directed all sales, marketing and public relations initiatives for the company. Moore has been honored by the Phoenix Chamber of Commerce as Small Business Person of the Year and recognized by Today's Arizona Woman Magazine's Golden Heart of Business Award/Woman of the Year. Kristy serves as the director of operations and special events for El Chorro Lodge.

Operating Partner: Tim Moore Previously the co-owner/operator of Continental Catering for more than 20 years, Tim Moore, was instrumental in increasing the company's sales revenue from \$2 million to more than \$12 million in less than four years after acquiring the company. He oversaw all day-to-day operations including cost control, staff training and development of the company's best practices. Tim serves as general manager of El Chorro Lodge.

Executive Chef: Charles Kassels As executive chef, Charles Kassels will continue the legacy and traditions of the more than 70-year-old restaurant. Carried out through his culinary vision, the menu is centered on fresh, organic and locally grown ingredients, while also including many of the traditional El Chorro comfort classics. His use of French techniques in the development of many new dishes, blending seasonal and regional organic ingredients with influences from Southwest, Continental and Sonoran cuisines, promises to yield a memorable dining experience.

A chef for more than 15 years, Kassels was previously executive chef for the AAA Four-Diamond award-winning Old House Restaurant in the El Dorado Hotel & Spa in Santa Fe, N.M.; executive banquet chef for the Westin Kierland Resort in Scottsdale; banquet chef at the Boulders Resort in Carefree; and executive chef at Continental Catering and Barmouche, both in Phoenix. He has also served as chef at many high-profile events, including the FBR Open/Phoenix Open, The Winston Cup NASCAR Race in Phoenix, 1996 Republican National Convention and, most recently, host chef for Santa Wine and Chile Festival in New Mexico. He trained at the Culinary Institute of America in New York and graduated with high honors before returning to his native Arizona to make his culinary mark.

Project Team Architecture: Candelaria Design, Phoenix, Ariz.  
[www.candelariadesign.com](http://www.candelariadesign.com)

Construction: Desert Star Construction, Scottsdale, Ariz.  
[www.desertstarconstruction.com](http://www.desertstarconstruction.com)

Interior Design: Vallone Design, Scottsdale, Ariz.  
[www.vallonedesign.com](http://www.vallonedesign.com)

Landscape Design: Berghoff Design Group, Scottsdale, Ariz.  
[www.berghoffdesign.com](http://www.berghoffdesign.com)

Website & Internet Marketing: FireDrum, Scottsdale, Ariz.  
[www.firedrum.com](http://www.firedrum.com)

Media & Marketing: Denise Resnik & Associates, Phoenix, Ariz.  
[www.resnikpr.com](http://www.resnikpr.com)

Media Contact Denise D. Resnik  
Denise Resnik & Associates  
[Denise@resnikpr.com](mailto:Denise@resnikpr.com)  
602.956.8834

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