

27<sup>th</sup> November 2006

## LUXURY B&B AND CULINARY RETREAT TO OPEN AT ARTHUR'S SEAT

George's – Boutique Bed & Breakfast and Culinary Retreat is an exciting new venue, scheduled to open in early 2007 is located atop Arthur's Seat, Red Hill, overlooking Port Phillip Bay in the middle of the beautiful Mornington Peninsula.

The purpose-built boutique bed & breakfast includes four guest rooms, a commercial kitchen and a cafe space, and its location on Arthur's Seat Rd, just below the pinnacle, offers spectacular bay views. Decks on both the ground and first floors are positioned to take maximum advantage of this wonderful outlook.

Less than an hour from Melbourne, George's is just minutes away from the Mornington Peninsula's premier attractions. Leading wineries are literally around the corner, and golf courses, markets, Safety Beach Marina and the Peninsula Hot Springs are only a stone's throw away.

The \$1.3 million project is currently under construction by PILD Constructions of Mt Eliza. Regular rates (per room, twin share) will be \$275 Monday-Thursday, \$335 Friday and Sunday and \$375 Saturdays.

George's is a great place to enjoy the delights of the Mornington Peninsula, but it also offers monthly culinary retreats commencing March 2007. Pamper your inner foodie with a Wednesday to Friday culinary stay including food, wine, hands on cooking lessons with a fully qualified chef – Duncan White-Robertson, accommodation, local producer tours and visits, a gift pack and a choice of two activities (such as golf, sailing or massage). Numbers will be limited to eight, and the cost is expected to be \$1,300 per person.

Duncan White-Robertson (pictured), born 10<sup>th</sup> March 1971, has over 18 years of experience in the field of cooking as a chef and more recently as a teacher and public presenter. Duncan has created a unique career combining his passion for food with his other passion for theatre and performing.

Duncan's work experience has included stints in some of Melbourne's best known eateries giving him a diverse range of skills and detailed knowledge of food & beverage products, cooking styles and techniques. Not content to simply stay behind the scenes, Duncan's desire was to share his knowledge in both a formal environment as a cooking teacher but also in a theatrical sense as a performer by sharing his culinary knowledge and passion with the public via appearances on TV and at numerous demonstrations and performances at many of Australia's leading cooking expo's.

Once a year, a five-day culinary spectacular is planned, with five well-known chefs to conduct a demo each day. Numbers will be limited to eight. Prices have not yet been set for the five-day package, which includes food, wine, five nights' accommodation, producer tours or visits, cooking demonstrations, a gift pack and activities.

George's is the brainchild of Peter Schofield, who noticed there were few culinary retreats based on the French/Italian live in model operating in Australia, especially in Victoria. He believed the concept would be attractive with the increasingly food-savvy Australian market, and by locating his facility in a major tourism region, there was also scope to maintain high occupancy rates between the themed food courses.

Peter's parents, Stan and Marg, will take on the day-to-day running of the B&B. The retired couple is looking forward to the challenges – and the lifestyle change. They moved to the Mornington Peninsula in 2000 to be closer to their children.



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Peter also has two silent partners, Ron and Coralie Smith. Ron and Coralie have very successful business interests in insurance and property development.

While George's will not be open for business until early 2007, their website is available, allowing prospective guests to learn more about this unique establishment. Go to [www.georgesonarthurs.com.au](http://www.georgesonarthurs.com.au) for more details.

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Media: for more information call Kathy Doherty 0403 131 821 or go to [www.georgesonarthurs.com.au](http://www.georgesonarthurs.com.au)