



NEWS RELEASE

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THE UNITED STATES PRESIDENTIAL CULINARY MUSEUM® ANNOUNCES MOVE TO WASHINGTON, D.C. WITH WHITE HOUSE PRESS CORPS JOURNALIST PAUL BRANDUS AND FORMER WHITE HOUSE CHEF MARTIN MONGIELLO. BEVERLY HILLS INTERIORS RON DAYAN WILL DESIGN PRESIDENTIALLY APPOINTED VERMEIL, GREEN, BLUE, AND RED SUITES. HAIL TO THE CHEF RESTAURANT TO OPEN FEATURING ALL THE PRESIDENTS' MENUS.

Washington, D.C. – The noted author of White House and First-Family books Paul Brandus is teaming with former White House chef, Camp David Resort and Conference Center manager and 30-year retired military veteran, Martin CJ Mongiello for a "Night at the Museum." The US Presidential Culinary Museum® has been offering overnight stays since 2008 in highly awarded accommodations. They announced their teams plans to expand the successful museum from Grover, N.C. to the greater Washington, D.C. area. The new facility will continue being a culinary destination for tourists and foodies but is also loved by armchair historians. It features the funny food incidents of President's, First Family favorite recipes, and generally surprises and shocks guests who have enjoyed their authentic reproductions of dishes from the White House. Guests get their Just Desserts while The museum comes with a hotel, culinary school featuring 5074 graduates to date, Hail to the Chef Restaurant[™] serving **All the Presidents' Menus**[™], Healthy Food Painting Spa[™], and a large Cooks Dream Kitchenware Shop[™].

The U.S. Presidential Culinary Museum® features the most extensive and most comprehensive private collections of U.S. Presidential china, recipes, and cooking memorabilia ever displayed. The museum has been featured to almost three billion viewers on six continents via CNN, FOX, PBS, ABC, NBC, and CBS specials and in just over 160 newspapers and magazines.

Designer Ron Dayan, Principal of Beverly Hills Interiors, as part of the project team will design suites similar to the White House Vermeil, Green, Red, Blue, rooms for hotel guests to enjoy. The Hail to the Chef restaurant will serve all of the U.S. Presidents' favorite recipes, while the culinary school will continue to offer cooking classes for visitors and guests to enjoy as well. The well-known Producer Rodney Minor has also received interest in filming two series with PBS Television named Taste the World[™] and Inside the Presidents' Cabinet[™].

A world-class project team led by the hoteliers and restaurateurs of the Mongiello family includes CBRE as the exclusive real estate brokerage firm assembled. In early planning and development stages, CBRE Senior Vice President John Kerr and CBRE Executive Vice President Jeff Manas are representing Martin Mongiello and working with a team to find the ideal site in the greater Washington, D.C. area. The specific venue, proposal, JVA, scratch build, or placement into an existing property will be determined. The group of investors is open to different ideas and seeking to capitalize on D.C.'s longstanding reputation as a top tourism destination and proximity to the White House, other historical monuments, and museums.

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