



FOR FURTHER INFORMATION, CONTACT:

Terri Worthington, Director of Advertising & Public Relations
(480) 596-7021

**THE LEGENDARY CAMELBACK INN ADDS THE MAGIC OF THE SONORAN
DESERT TO THE INDULGENCES OF THEIR AWARD-WINNING SPA**

SCOTTSDALE, Ariz. – The Spa at Camelback Inn reopened its doors in November 2003 after a complete \$8 million, “to-the-walls” renovation with a new design and a full complement of spa offerings including a state-of-the-art fitness center, 32 treatment rooms, a private spa pool, a full-service salon and Scottsdale’s only true spa restaurant, Sprouts. Nestled at the foot of Mummy Mountain, the 32,000-square-foot Spa at Camelback Inn blends the indulgences of a full-service destination spa with a spectacular resort setting, offering the ambiance and magic of the Sonoran Desert. This award-winning spa captures the history and character of its location while maintaining a higher level of quality and service.

Set on 125 acres of gently sloping land in affluent Paradise Valley, The Spa at Camelback Inn offers mesmerizing views of Camelback Mountain and the surrounding valley landscape. Camelback Inn, A JW Marriott Resort & Spa embodies the spirit of the Southwest with its peaceful desert setting, private grounds for hiking and meditation, and indigenous plant life.

“When it was built in 1989, The Spa at Camelback Inn was the largest and most comprehensive resort spa in the Southwest and the first full-service spa of this magnitude in the Phoenix area,” said general manager Ralph Scatena. “The Spa was already a favorite for many locals and visitors, and now we are able to offer our guests even more spa services and amenities.”

Designed by Allen + Philp Architects, The Spa at Camelback Inn reflects its surroundings with natural wood, copper and colors of the desert sunset. The layout facilitates a smooth flow from the moment guests arrive through a garden courtyard to the end of their treatments and beyond. Upon entering the lobby, guests are instantly awed by the open, panoramic view of the valley below.

Secluded from the rest of the resort, the Spa’s location next to Mummy Mountain further enhances the very tranquil setting. With its own pool, lounge and restaurant, The Spa provides a complete escape.

With 32 treatment rooms, private showers in every wet treatment room and top-of-the-line equipment, spa director Kelli Ziegler has designed a spa service menu to offer guests a wide variety of treatments, from traditional Swedish and Shiatsu massages to more meditative therapies that create an awareness of self and sense of inner peace.

The Spa at Camelback Inn is the only spa in the country to offer the acclaimed aerobic and testing programs pioneered by the highly respected Dr. Kenneth Cooper, founder and president of The Institute for Aerobic Research in Dallas. Dr. Cooper developed the Personalized Aerobic Lifestyle System (PALS), a comprehensive assessment outlining an individual’s current physiological status as it relates to wellness, fitness, nutrition and personal well-being. A full PALS evaluation and personal “blueprint” for recommended lifestyle adjustments is sent to the participant following testing. Also on the wellness “menu” are a computerized body composition analysis, personal training and nutrition counseling.

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The Spa's comprehensive fitness and exercise center features state-of-the-art equipment including individual entertainment units on each cardiovascular machine, as well as a mountain bike simulator and a climbing wall. A broad range of movement classes from Tai Chi, Meditation and Pilates to Yoga, BOSU and Water Aerobics, offers something for everyone.

Guests are able to enjoy breakfast, lunch, a snack or a cocktail in The Spa's own restaurant, Sprouts, which features sophisticated, tasty and healthful fare. Sprouts features a full menu of creative and flavorful dishes including "Two Twists" gazpacho, a chilled golden tomato and southwest vegetable soup garnished with edamame and soy nuts, "Three Dips Lavash," crisp, freshly-baked, whole-grain flatbreads served with citrus hummus, sundried tomato goat cheese tapenade and soy nut pesto; and homemade power bars.

Spa chefs, under the direction of Executive Chef Mercer Mohr, adhere to a philosophy of using only fresh ingredients and incorporate an innovative use of spices such as corn and carrot powders, citrus sauces, and tomato basil blends rather than oils and butter to bring out the natural flavor of foods. The extensive menu showcases their enticing combinations, which strike a perfect balance of nutrition and exciting flavor.

For more information or to schedule a treatment, call (480) 596-7040 or visit www.camelbackspa.com.

To make a reservation at Camelback Inn, A JW Marriott Resort & Spa, call (480) 948-1700, toll free (800) 24-CAMEL, or visit www.camelbackinn.com.

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