

FOR IMMEDIATE RELEASE

TULALIP RESORT CASINO PRESENTS 2010 WINEMAKER DINNERS

Guests Invited to Dine and Drink with Premier Vintners

Tulalip, Wash. – (March 03, 2010) – Tulalip Resort Casino and its exceptional dining establishment, Tulalip Bay, are pleased to announce the 2010 schedule of winemaker dinners. Each dinner will feature a distinctive five-course meal prepared by James Beard House invitee Chef Dean Shinagawa and wine pairings hand selected by the property's award-winning Sommelier Tommy Thompson.

"Our winemaker dinners are an excellent opportunity for guests to learn more about wine in an intimate setting," Thompson said. "We go out of our way to make sure each dinner offers an enjoyable and memorable experience for everyone, whether they are novice or expert appreciators of wine."

Tulalip's 2010 winemaker dinner series will allow guests to dine with premium winemakers including representatives from the Washington's Andrew Will Winery, Peter Mondavi Jr. of Napa, Calif., and Sarah and Sparky Marquis of Australia's Mollydooker Wines. The winemaker dinners will begin at 6:30 p.m. in Tulalip Bay's private dining room beneath its Chihuly chandelier. Limited seating is available and advance reservations are required.

2010 Winemaker Dinner Schedule

February 24 - Spring Valley Estate of Walla Walla, Wash.

March 30 - Charles Krug Winery of Napa, Calif., *with special guest **Peter Mondavi Jr.***

April 14 – Betz Family Winery of Woodinville, Wash.

May 14 - Quilceda Creek Winery of Snohomish, Wash.

June 16 - Delille Cellars of Woodinville, Wash.

July 21 - Lachini Cellars of Willamette Valley, Ore.

August 21 – Mollydooker Wines of Edwardstown, Australia, *with special guests **Sarah and Sparky Marquis***

September 29 - Andrew Will Winery of Vashon Island, Wash.

October 27 – Barrage Cellars of Woodinville, Wash.

December 8 - Grand Reve Vintners of Red Mountain, Wash.

In addition to winemaker dinners, Tulalip Resort Casino hosts a variety of wine focused culinary programs throughout the year. Guests are invited to enjoy Tulalip Bay's *Chef's Tour of the World*, which features global cuisines prepared by Chef Shinagawa with wine or spirit pairings; *Taste*

of Tulalip, the resort's two-day celebration of Pacific Northwest wine, food and tradition; and *Taste with Tommy*, an ongoing wine flight program offered at Tulalip Bay, Blackfish Wild Salmon Grill and Bar, and Mpulse Lounge. For more information about the winemaker dinners and other upcoming wine programs at Tulalip Resort Casino visit www.tulalipresort.com. For winemaker dinner reservations call (360) 716-1500.

About Tulalip Resort Casino

With the opening of its new luxury hotel, Tulalip Resort Casino has become the largest and most distinctive meeting, gaming, entertainment and shopping destination in Washington State. What began with a bingo hall established by the Tulalip Tribes in 1983, has evolved into a world-class resort destination which includes: the region's "#1 Place for Fun" Tulalip Casino with 192,000 square feet of gaming; six dining venues headlined by the exceptional Tulalip Bay Restaurant; the intimate Canoes Cabaret; the 3,000-seat Tulalip Amphitheatre, a leading entertainment venue; and Seattle Premium Outlets, featuring more than 110 name brand retail discount outlets. The crown jewel of Tulalip Resort Casino is its new luxury hotel featuring 370 guestrooms and suites, as well as premier meeting, convention and wedding space, and an elegant, 14,000 square foot, full-service spa. Surrounded by the Cascade Mountains and Puget Sound, Tulalip Resort Casino is situated on 83 acres within the municipality of Quil Ceda Village on the Tulalip Indian Reservation. Tulalip Resort Casino is conveniently located between Seattle and Vancouver, B.C. just off Interstate-5 at exit 200 and is an enterprise of the Tulalip Tribes. For reservations please call (866) 716-7162 or visit www.tulalipresort.com.

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