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### **LOUGH ERNE RESORT STRIKES GOLD**

Noel McMeel, Executive Head Chef of Lough Erne Resort, has been recognised for excelling in his role, as he collected gold at the Institute of Hospitality's annual Janus Awards at the Europa Hotel, Belfast (7th May 2010).

Noel McMeel, the highly acclaimed Executive Head Chef, won the Head Chef Large Scale Hotel category in the Institute of Hospitality Awards for Professionalism.

The Janus Awards for Professionalism, organised by the Northern Ireland branch of the Institute of Hospitality, honour service excellence within Northern Ireland's hotel and catering industry.

The Institute's purpose is to identify, promote and maintain the highest professional standards for management, education and training in the international hotel and catering industry. It is the only internationally recognised organisation where members are individuals rather than companies.

A delighted Executive Head Chef, Noel McMeel, explained the importance of winning the award:

“Our food philosophy is ‘The Essence of Natural Freshness’ which fits very aptly with our team's daily drive to deliver innovative, invigorating menus, which incorporate an array of the very best of fresh local produce.

“We have some of the finest ingredients on our doorstep here at Lough Erne that can be combined to create an exceptional dining experience and I feel this award recognises the standards which we are setting in this area.”

Commenting on Noel's achievement, Jonathan Stapleton, General Manager, a Master Innholder and Fellow of The Institute of Hospitality, of Lough Erne Resort, Northern Ireland's first AA 5 star hotel in the North, said:

“Our aim is to be recognised as one of the Leading Resorts in the world by the end of 2012. To achieve this vision, Lough Erne Resort must continually benchmark against the leading hotels of the world. In an increasingly competitive tourism market; consistently high standards combined with service excellence and value for money have never been more important. This award is testimony to the fact that Lough Erne Resort continues to set the standard in Northern Ireland.

“The continued commitment and motivation of our people has been key to the success of Lough Erne Resort. We can only deliver if our staff are truly passionate about what they do. Integrating staff recruitment, induction, training, motivation, retention and service are vital in generating and sustaining our five star customer service standards that strive to exceed customer expectations at all times.”

I am personally delighted at Noel’s award, which confirms his growing reputation as one of Northern Ireland’s and indeed the Island of Ireland’s most dedicated of Ambassadors, for both the Hospitality Industry and the wider Tourism product.’’

Lough Erne Resort offers a wide variety of innovative dining options including The Catalina Restaurant for elegant dining overlooking the Lough; The Blaney Bar for The Grazing Menu and exclusive Irish Whiskey Collection; The Loughside Bar & Grill for Casual All Day Dining & Prime Fermanagh Meats from The Grill; and The Garden Hall for Traditional, Chocolate, Pink and Cygnets Afternoon Tea.

The eagerly anticipated Halfway House, located directly behind the ninth green of The Faldo Course and overlooking Lower Lough Erne, has recently opened and offers light bites for golfers, also for non-golfers enjoying The Collop Walk which surrounds The Resort. The Faldo Course has been recently voted one of the Best New International Courses by Golf Magazine.

The Resort’s other facilities include The Thai Spa, the only one of its kind outside Thailand. Employing only Thai therapists, customers can experience traditional Thai therapies using Thai Lau Erb products.

Other activities guests can experience during their stay include seaplane or helicopter tours of The Fermanagh Lakelands; fly fishing for pike on Castle Hume Lough with resident game angling instructor, Packie Trotter; and heritage and cultural tours with John Cunningham, historian, writer, genealogist and broadcaster.

To find out more about The Resort log on to [www.loughernegolfresort.com](http://www.loughernegolfresort.com)

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**Lough Erne Resort:**

Lough Erne opened in County Fermanagh, North West Ireland, in October 2007. It is set on a 600 acre peninsula nestled in between Lower Lough Erne and Castle Hume Lough. The privately-owned hotel has 120 luxury guestrooms including 25, two and three bedroom luxury Loughside Lodges which offer private, fully serviced accommodation. The Resort features The Thai Spa, a variety of innovative dining options including The Catalina Restaurant for elegant dining overlooking the Lough, The Blaney Bar for The Grazing Menu and exclusive Irish Whiskey Collection; The Loughside Bar & Grill for Casual All Day Dining & Prime Irish Meats from The Grill and The Garden Hall for Traditional, Chocolate, Pink and Cygnets Afternoon Tea. The Resort has 2 Championship Golf Courses, including The Faldo Course and The Halfway House, situated directly behind the ninth green with breathtaking views over Lower Lough Erne and The Faldo Course, serving Light bites for Golfers and guests enjoying The Collop Walk. Lough Erne Resort is located just five minutes from Enniskillen (St Angelo) Private Airport. It is also easily accessible from Belfast International, Belfast City, Sligo and City of Derry Airports and Dublin Airport, as well as from Belfast and Dublin Ferry Terminals.