

Cedarbrook Lodge

🕓 NOVEMBER 26, 2017 BY 🚣 JANA 🌗 LEAVE A COMMENT

One of the things I love best when traveling is discovering little nuggets of serenity nestled away in the everyday chaos. Cedarbrook Lodge in SeaTac, WA (just outside of Seattle) is exactly one of those nuggets of respite from the everyday crazy.



Thanks to Cedarbrook Lodge for hosting me for an evening and having me experience the spa for a treatment. As always, all opinions are my own.

Situated on 11 lush acres and surrounded by 7 additional acres of natural wetlands, Cedarbrook Lodge is an unexpected urban oasis, unlike any other destination. Located less than 5 minutes from SeaTac International Airport, it is the perfect blend of convenience and escape. Cedarbrook is home to the award-winning Copperleaf Restaurant, where sustainability and superior locally-grown foods are celebrated. I was blown away when I discovered how much property the lodge is located on and how peaceful this resort property is given its locale. It's just a few minutes off of I-5 and from the airport, yet, it looks like you've driven miles to reach such serenity.



THE ROOMS AT CEDARBROOK LODGE

While the Cedarbrook Lodge offers 3 room types, I stayed in the Deluxe Balcony King room. This 276-square foot guestroom features a private balcony, original artwork, King bed featuring Simmons® Beautyrest Black Georgetown Plush Pillow Top bedding wrapped in luxury linens; alarm clock with connection for most mobile devices (and a white noise machine built-in); walk-in showers, William Roam bath amenities, terry-lined bathrobes, hairdryer, vanity makeup mirror, coffee maker, ironing board and iron, 42" wall-mounted HDTV, functional desk/work area, two telephones with voicemail, and complimentary high-speed wired and wireless Internet access.



The layout of the room is great for one or two guests. I, for once, didn't actually do any work, but the desk layout was good for working (they aren't always amenable to actual work).



One of the other things the Cedarbrook Lodge features is a lounge area/living room with a fireplace, TV, and seating with a kitchen area that features snacks included in your room rate. So if you need some chips or ice cream, you can grab a snack. It's a really nice amenity to have some snack already built-in to the cost of your room and available to you.



THE SPA AT CEDARBROOK LODGE

As far as spas go, The Spa at Cedarbrook Lodge is nice. They offer a variety of services that are moderately prices (which for a hotel/resort spa, is refreshing to see; some are so astronomical). It's small but very nice. The staff is so friendly. I needed to move my appointment and she literally tried to move mountains to make something work for me at the last minute with my schedule change. Once in the lounge area, you are able to relax by a fireplace and chill. I only wish I'd had more time to really enjoy vegging out by the fireplace, but I had to get back to Portland.



Like many high-end spas, The Spa at Cedarbrook Lodge has a beautiful gift shop with many unique gifts available for purchase. I could have spent hours shopping.



DINING AT COPPERLEAF RESTAURANT AT CEDARBROOK LODGE

My friends from Bremerton came to meet me for dinner (on our own, not comped as part of my stay). Our one friend is a farmer and used to sell produce to the Chef at the restaurant, so when I mentioned where I was staying, they were so excited to meet me for dinner because it was one of their favorite restaurants in the area (and if you know the area, the greater-Seattle area is not small). The restaurant is a very local-focused farm-to-table style restaurant featuring as many local and season options as possible. They feature fresh farm-inspired foods prepared from Cedarbrook Lodge's onsite garden, paired with an elegant, yet approachable, wine list. It's a locavore's must-experience destination restaurant.



Brown Butter: Heritage BSB Bourbon, Orange Juice, Pineapple Juice, Tillen Farm's Cherry Syrup

We had a sampling of appetizers to share, including the White Sturgeon Caviar Tart, Vanilla Poached Bartlett Pears, and the Dungeness Crab Ravioli. For dinner, the Alder Springs Rabbit Cavatelli and the Bromiley Farm Curried Butternut Squash. And finished with aperitifs. Overall, it was a win. Other than slightly undercooked squash, it was 5 stars. And the drinks? Very good craft cocktails. I'd definitely go back.