



The Rise of the Food and Drink Amusement Park

The modern multi-concept hotel takes a more-is-more approach to dining and drinking.

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n a Thursday evening in May, as late spring exhales a steamy breath over the city, New Yorkers are sorting themselves into their respective post-work haunts.

“We love high and low, morning and night, beautiful and good and sinister and dark,” says Stephen Alesch, the co-principal of Roman and Williams with Robin Standefer. “Multiple venues suits this. One space cannot do that.”

In Chicago, the Chicago Athletic Association, named one of the world’s best new hotels by *Travel + Leisure* in 2016, has no less than seven dining and drinking venues, from Milk Room, a tony, reservations-only cocktail bar, to the Game Room, where businessmen drink Schlitz and play bocce. The recently renovated Hotel Figueroa in downtown Los Angeles boasts two restaurants and a bar on the ground floor alone, in addition to a cocktail bar and a tiki concept. It’s a far cry from the days when the sole, sleepy, muzak-playing lobby bar was a thing best avoided on your way out the door.