

ESR

Fun with
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Payments

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Every Channel

The Case
for Shrubs

Hotel How-To's

Build a hotel restaurant
brand like pros
Chris Cosentino,
Andrea Reusing, and
Erik Bruner-Yang.

DESTINATION DINING

BY LAURA ZOLMAN KIRK

KILLING IT AT THE ON-SITE FOOD AND BEVERAGE GAME, THESE ARE THE HOTEL BRANDS TO LOOK OUT FOR AND LEARN FROM.

SEARED VERLASSO
SALMON FROM
21C'S METROPOLE IN
CINCINNATI, OHIO.

The hotel brands in this list are acclaimed for their exceptional food and beverage programs and are thriving now more than ever because of them. Their restaurants are dedicated not just to guests, but also to locals, hoping to reflect the neighborhoods they've taken up residence in as honestly as possible. Many also offer chefs independence to serve based on their own expert knowledge and creative forces. The results, then, are unique concepts—many working in conjunction with one another on the same property—that compete with not just other hotel restaurants, but independent local restaurants, too. Suffice it to say, if one of these brands asks for help on a project, it might be worth getting into the hotel hospitality business.

ZIC MUSEUM/HOTELS

BEST HOTEL BRANDS

GRILLED
SWORDFISH
PICCATA
AT NICO
OSTERIA IN
CHICAGO

Thompson Hotels

8 HOTELS GLOBALLY, 5 OF THEM IN THE U.S.

PARENT COMPANY: TWO ROADS HOSPITALITY

THOMPSON IS DEVELOPING QUICKLY. In addition to its eight open locations, nine more are under development in destinations such as Los Angeles, Dallas, Washington, D.C., and Miami. The brand is run by Two Roads Hospitality, which specializes in lifestyle hotels, including another on our list, Joie de Vivre.

"We love to work with both well-established names and rising-star chefs looking to debut a new concept," says Lana Trevisan, vice president of restaurants, bars, and events at Two Roads Hospitality. "Our guests appreciate new, fresh experiences and the thrill of discovery."

Right now, Trevisan

"Our guests appreciate new, fresh experiences and the thrill of discovery."

notes competition to be the biggest challenge. To attract guests despite the hospitality market's oversaturation, Thompson strives to offer innovative, interesting, and fully immersive food and beverage programming.

The company focuses on partnering with chefs and restaurateurs whose values align with theirs when it comes to sustainable sourcing and operating community-

focused restaurants. "We have a roster of independent talents—including award-winning chefs and restaurateurs Tom Colicchio, Keith McNally, Paul Kahan, Enrique Olvera, and more," Trevisan says. Because of the trend toward a more casual restaurant/bar business over the years, many of Thompson's restaurants have separate bar areas that can serve as both a grab-and-go or casual lunch space during the day, and a bar and dinner option during the evening. "This gives our hotels the flexibility to offer all options and allows for the widest range of F&B options and styles for the guests," Trevisan says.