

For Hotel, Resort, and Casino Food & Beverage Operations

# Hotel F&B<sup>TM</sup>

www.hotelfandb.com

Wyndham Hotels & Resorts VP of F&B Fernando Salazar (left) and President Jeff Wagoner (right) flank Chef John Walsh, director of F&B at Wyndham Garden Hotel Times Square.



NOVEMBER/DECEMBER 2010

**Page 35**  
Renaissance bar revamp expands space use

**Page 45**  
Guests respond to Omni's online menus

**Page 32**  
Sonesta Maho Beach freshens a fruit station

**Page 11**  
Woodlands Inn charity effort fills a restaurant

## LOBBY REINVENTED

Wyndham quashes guest boredom while creating revenue. Page 38



continued from page 12

Send news items to editor@hotelfandb.com

NAME AND POSITION	PROPERTY	PREVIOUS POSITION/ PROPERTY
 <b>Philippe Antoine</b> , Manager	Jill's Restaurant St. Julien Hotel & Spa, Boulder, Colorado	General Manager, Ambrosia Restaurant, Santa Ana, California
 <b>Fernando Berrum</b> , Executive Chef	Kickapoo Lucky Eagle Casino, Eagle Pass, Texas	Executive Chef, Grand Victoria Casino, Elgin, Illinois
 <b>Jeff Lehman</b> , General Manager	The Betsy Hotel, Miami Beach	General Manager, The Claridge Hotel, Miami Beach
 <b>Francis Walters</b> , Director of F&B	Cypress Bend Resort, Many, Louisiana	Executive Chef, Sam Houston Race Park, Houston
 <b>Melissa Kelly</b> , Director of Catering	Westin Lake Mary, Orlando North, Lake Mary, Florida	Senior Sales Manager, Woodcliff Hotel & Spa, Fairport, New York
 <b>Michael Goralski</b> , Executive Chef	Four Seasons Resort, Jackson Hole, Teton Village, Wyoming	Executive Sous Chef, Four Seasons Resort, Maui at Wailea, Hawaii

NAME AND POSITION	PROPERTY	PREVIOUS POSITION/ PROPERTY
 <b>Shawn Armstrong</b> , Executive Chef	Mandarin Oriental, Las Vegas	Executive Sous Chef, MOzen Bistro, Mandarin Oriental, Las Vegas
 <b>Stephen Strickland</b> , Executive Chef	La Quinta Resort & Club, La Quinta, California	Executive Banquet Chef, Gaylord National Hotel & Convention Center, National Harbor, Maryland
 <b>Aaron Black</b> , General Manager	Topnotch Resort & Spa, Stowe, Vermont	Hotel Manager, Four Seasons Hotel St. Louis
 <b>Mariel Capuzzi</b> , Marketing Coordinator	Pairings Restaurant, Boston Park Plaza Hotel & Towers, Boston	Special Events Manager, Signature Events, Brickell, Florida
 <b>Nenad Stefanovic</b> , Executive Chef	Hotel 71, Chicago	Executive Chef, The Dupont Hotel, Washington, D.C.
 <b>Marie Juma</b> , Business Development Manager	Shula's 347 Grill Westin Lake Mary, Orlando North, Lake Mary, Florida	Director of Sales, Davison Publishing, Lake Mary, Florida

## SETTING THE TONE

Earlier this year, when Morgans Hotel Group launched Hudson Hall, a modern dining destination located in the iconic Hudson Hotel in the heart of New York City, serveware was a top-of-mind concern, important to the venue's approach to cuisine and its overall aesthetic and philosophy.

"We chose Revol culinary porcelain solutions to develop a new concept, bridging the gap between traditional cafeteria dining experiences and new contemporary experiences," explains Steve Patterson, director of culinary for Morgans Hotel Group. "Guests are invited to walk through a line of natural, healthy small plate concept items and choose the plates according to their appetite.



We found Revol lines appropriate as they offer a wide array of sizes and shapes to match our concept. It makes a harmonious, inspiring combination with the small individual, nutritious food portions we create."

The products also fit Hudson Hall's forward-thinking, on-trend vibe and business values. "Revol porcelain is also ideal because it always looks very clean, modern, and elegant," Patterson says. "Our plates are made up with premium sustainable, organic products from the New York/Hudson Valley area, and Revol matches the natural look. It sets the tone and highlights our food presentations. In addition, the dishes keep the food hot or cold according to the menus and seasons, and the chefs love it." —TW

CONTACT: 888-337-3865, www.revol-usa.com