

prevue

Destination experiences for meetings + incentives

Recipes for the Soul

Culinary experiences deepen attendee/destination connections

4 F&B TRAILS

From Cali to Louisville

ISLAND INSPIRATION

Caribbean meetings with flavor

DUBAI

Sophisticated & Cultural

HISTORIC VENUES & CUISINE

Heritage experiences for every taste

Elevated F&B

Local, authentic and innovative describe these four new F&B offerings



Cold brew coffee blends at the Wyndham Grand

Hotel catering directors are looking to local ingredients and innovative ideas to take their food and drink to the next level. Whether it be growing their own veggies on a rooftop or pairing the most unlikely of ingredients, the result is an exquisite F&B experience for attendees.

HOTEL GARDENS

The Paris-based **AccorHotels** chain (which includes the Novotel, Pullman and Sofitel brands) is leading the way in its commitment to grow its own fruits and vegetables at 1,000 hotels by 2020, with the goal of cutting food waste by 30 percent—and eventually, entirely. Its first step, now underway, is to determine how much food is being wasted by having restaurants weigh and record food that is being thrown out. Also part of the plan is to reduce the number of main courses and for those to incorporate local ingredients. Currently, AccorHotels offers close to 40 main course menu options on average throughout hotels. The gardens will build on recent sustainability efforts that have included reductions in energy consumption and water waste.

BEER + ICE CREAM

Peter B's Brewpub at the **Portola Hotel & Spa** in Monterey, Calif., is known for its artisanal brews and beer-infused F&B, but a new

collaboration with the local Kai Lee Creamery has made it onto the dessert menu—Stout Ice Cream. Since stout is often paired with desserts, the brewers decided to use their Stout Resistance Ale to create the recipe. Served sprinkled with cacao nibs and strawberries or in sandwich form with ginger snap cookies and chocolate shavings, it is already one of the restaurant's top two best-selling desserts.

COLD-BREWED COFFEE

Picking up on the cold-brewed coffee trend popping up all over Europe, **Wyndham Grand's** Brew Parlors offer cold-brewed pick-me-ups and hand-crafted caffeinated cocktails every weekday from 4 to 6 p.m. at its hotels in Chicago, Doha, Shenzhen and Istanbul. Several proprietary blends include Five Spice Shaken Iced Coffee, with Thai chili, cinnamon, clove, star anise and sweetened condensed milk, and Café Olé, with dark chocolate, brown sugar and ancho and guajillo chiles. Or attendees can choose one of the exclusive coffee cocktails, such as Spurred Ground, a cold-brewed coffee infused with oloroso sherry, Italian vermouth, premium rum and amaro. The plan is to roll out Brew Parlor to Wyndham's global portfolio of hotels by the end of the year.

PROPER KOSHER

Orlando's newest culinary attraction recently opened at the **Rosen Plaza Hotel**: Zayde's Kosher Kitchen. The brainstorm of hotelier and philanthropist Harris Rosen and named after his grandfather, Zayde's offers a full-service banquet menu for meeting planners but can also cater events at other properties in the Orlando area.

There are two separate kitchens featuring glatt kosher, the highest level of kosher meat, and Cholov Yisroel kosher, a designation for kosher milk and dairy. The facility is certified under the Orthodox Union and Rabbinat of Central Florida, and watched over by a mashgiach, a supervisor and single key holder of the kitchens. The menu at the kickoff event featured such specialties as fusion red cabbage and sticky rice with tempura crunch, a fish-taco station featuring crunchy battered cod filets and gazpacho shots, and truffle pops and lattice-top apple mini halvas for dessert.—*Barbara Scofidio*

accorhotels.com; portolahotel.com; wyndham.com; rosenplaza.com

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