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
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 Rabbinate 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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