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EPICUREAN

AUTOGRAPH COLLECTION®
HOTELS

YEAR 2014

Epicurean, Reduced

Overview

Said to be a match made in heaven – or more precisely, heaven's kitchen – the Epicurean Hotel is a Mainsail Lodging & Development project in collaboration with Tampa's legendary Bern's Steak House. Crafted for the senses, the hotel offers a variety of indulgences to celebrate the flavors of life. Every element of the hotel has been carefully hand-selected – from wine crates that make up the lobby desk to the thread count of the sheets. It's a place where connoisseurs of life can indulge over a week-long or weekend getaway, stir inspiration at a business gathering and celebrate in fabulous fashion with friends and loved ones.

The Epicurean is the first newly constructed property in the United States to join the prestigious Autograph Collection® of Marriott International, Inc. (NYSE: MAR).

Setting

Situated in the trendy Hyde Park historic district of South Tampa – known by locals as SoHo – the boutique property is equal parts vacation dream spot and local hotspot. Just down the road from the picturesque waterfront of Bayshore Boulevard, the Epicurean Hotel is in the midst of the city's social buzz for high-end boutiques and top-rated restaurants, bars and nightclubs.

The Epicurean's interior design reflects its foodie focus, highlighted by natural materials and utilitarian, yet stylish finishes, from varnished Venetian plaster to polished concrete floors. While the hotel exudes a sleek and modern vibe, there are whimsical elements that include vintage railroad carts, wine crates, hemp chandeliers and fun pieces from Bern Laxer, the legendary steak house founder's personal collection.

Accommodations

The hotel's 137 guest rooms and suites exude a luxurious blend of urban chic and comfort, each decorated to reflect the culinary heritage and unique nature of the area, with butcher-block-style cabinetry and reclaimed wood bathroom doors that were designed by local craftsmen. Four unique art themes reinforce the Epicurean's primary themes – Grow, Create, Imbibe and Indulge.

Guest room amenities include complimentary wireless Internet; 42-inch HDTV; luxurious bath products; TASSIMO single-serve brewing system for coffee and café-style beverages; in-room laptop safe and rain shower heads.

All rooms feature an in-room personal artisan pantry stocked with premium liquors, locally crafted beers, Perrier, a selection of San Pellegrino and a diverse selection of 5 1/2 bottle varietals with suggested pantry pairings such as, prosciutto, chocolate and sea salt caramels and chèvre.

Select rooms and suites feature private balconies, sleeper sofas, wet bar and soaking tub.

Culinary Excellence

Élevage – Led by nationally recognized Executive Chef Chad Johnson, named a 2012 Best Chef: South Region semi-finalist by the James Beard Foundation, the hotel’s signature restaurant reexamines classic cuisine from around the world and elevates it with a modern twist. Open for breakfast, lunch and dinner, Élevage’s nostalgia meets nouveau menu is highlighted by showstoppers, including Lobster & Bacon Hash, a “Duck, Duck, Goose” foie gras burger, Tuna Casserole with trofie pasta and shimeji mushrooms, and Venison Bourguignon.

Chocolate Pi – The in-house pâtisserie is inspired by Executive Pastry Chef Kim Yelvington’s favorite French sweet shops and her passion for taking simple, delicious flavors and investing the time to craft them into highly unique desserts. Guests can stop in to explore the colorful shop, sip on a bubbly soda and indulge in a rich chocolate. High Tea will also be served daily.

Private dining experiences can be arranged in Élevage or Bern’s Fine Wines & Spirits.

Epicurean Theatre

A unique setting to foster education for experts and novices alike, the Epicurean Theatre will offer a wide variety of culinary presentations, cooking demonstrations and more. With seating for up to 40, the theatre is outfitted with three Viking convection ovens, six gas burners and All-Clad cookware. There are two 70-inch televisions for optimal viewing and the classes will be recorded and shown in-room. The menu of classes includes Champagne 101, Whiskey Making, Tea Blending, Craft Beer, Food Pairing, Sustainable Winemaking & Seafood, and A Study in Spanish Terrior, to name a few.

Wines & Spirits

Edge Social Drinkery – A rooftop bar unlike any other in Tampa delights with unique cocktails designed by Director of Spirits Dean Hurst. An inspired menu of small plates, flat breads and cheese boards are also available.

The Bar at Élevage – Gathering spot in the hotel’s lobby, ideal for libations and small talk. A limited, but innovative menu can be enjoyed in a collection of intimate seating areas, raised cocktail tables or on the striking zinc bar itself.

Bern's Fine Wines & Spirits – Over the years, Bern's Steak House has accumulated one of the largest private collections of wines ever assembled in the world, so locals and visitors alike turn to this revered wine shop for expert advice and thoughtful selection.

Spa At the hotel's spa, **Evangeline**, guests can relax the soul and refresh the spirit with beauty treatments infused with the flavors of Epicurean. Both of Spa Evangeline's product lines – FarmHouse Fresh and Caudalie – incorporate the culinary aspect of the hotel in their luxurious offerings.

Fitness Center The Fitness Center features a selection of free weights and the latest Life Fitness cardio/weight machines.

Just a Touch Away Technology gives Epicurean guests convenient, rapid response to their simplest of needs – from curbside iPad check-in, to a downloadable App for housekeeping needs, dinner and spa reservations, in-room dining requests and more.

Upon arrival, an Epicurean Host handles every detail – from check-in and luggage to theatre classes and dinner reservations – before personally escorting the guests to their room.

Specialty Sources Behind the hotel's devotion to providing extraordinary experiences is a stellar collection of some of the best and brightest suppliers and vendors in the food and beverage industry, and a showcase of sought-after local purveyors. The Epicurean features national names such as Viking, All-Clad, Shun Cutlery, Tassimo and illy. Guests enjoy local treasures from TeBella, Cigar City Brewing Company, Rustic Steel, Urban Body and a selection of area farmers and growers. Epicurean kitchens also feature fresh produce and herbs from their own vertical garden wall located adjacent to Élevage and maintained by Uriah's Urban Farm of Tampa.

Hotel Amenities

- Concierge Services
- Complimentary Hi-Speed Wireless Internet
- In-room Dining
- Epicurean Bicycle Rentals
- Pool with Jacuzzi and Bar Service
- On-site Fitness Center
- Arranged Airport Transfers and Local Transportation
- Self-parking and Valet Parking

Weddings & Events The hotel's vibrant neighborhood, eclectic design and rich experiences provide a desirable backdrop for a variety of special celebrations. Whether for small, intimate gatherings or larger formal affairs, the Epicurean Hotel offers the ideal setting, gourmet catering, one-of-a-kind cake creations and on-site event professionals to make any affair an exceptional one.

Meeting Space The Epicurean boasts 5,200 square feet of indoor and outdoor adaptable function space.

Access by Car

Located off I-275 and Selmon Expressway/SR-618.

Orlando	87 miles	1 ½ hours
Naples	166miles	2 ½ hours
Jacksonville	200 miles	3 hours
Miami	280 miles	4 hours

Access by Air

The Epicurean Hotel is located just 15 minutes from Tampa International Airport (TPA), as well as St. Petersburg-Clearwater International Airport (PIE). Private Jet access is also available.

Reservations**Epicurean Hotel**

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Tampa, Florida 33606

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*Partner in the Marriott Rewards loyalty program

-About Mainsail Lodging & Development-

Mainsail Lodging and Development is a Tampa-based hospitality company that develops and operates lodging products in the Southeastern US and the Caribbean. Their properties include Scrub Island Resort, Spa & Marina (ScrubIsland.com), a private island resort in the British Virgin Islands and member of Autograph Collection® of Marriott International; Mainsail Beach Inn (MainsailBeachInn.com), a boutique beachfront hotel and marina on Anna Maria Island, Florida; Mainsail Suites Hotel and Conference Center (MainsailTampa.com) in Tampa, Florida; Mainsail South, a 328-unit apartment and corporate housing complex in South Tampa; and Mainsail Apartment Homes, a 360-unit apartment community in Tampa's Westshore district. The company also operates corporate housing throughout the Southeast, exclusively managing the Florida market for Oakwood Worldwide® under both its ExecuStay® (ExecuStay.com) and Oakwood® (Oakwood.com) brands, while also operating ExecuStay (ExecuStay.com) in Georgia, portions of Alabama, and The Carolinas. Opening December 2013 in Tampa, Florida, the boutique food-focused Epicurean Hotel (EpicureanHotel.com) is being developed in collaboration with the legendary Bern's Steak House and will be the first newly constructed property in the United States to join the Autograph Collection®.

-About Bern's Steak House-

Internationally known for its vast wine collection, perfectly aged steaks and famous dessert room, Bern's Steak House offers a world-class, incomparable dining experience. When Bern Laxer opened in 1956, he envisioned Bern's as Art in Steaks. Today, son David Laxer and Chef de Cuisine Habteab Hamde continue Bern's tradition of excellence with a gastronomic adventure that includes prime dry-aged steaks cut-to-order, 21 choices of caviar, fresh seafood and vegetables in a setting like none other. Housing the World's largest wine collection of over 500,000 bottles, Bern's offers 7,000 selections to its guests. Additionally, SideBern's, Bern's sister restaurant and its Executive Chef Chad Johnson were named a 2012 Semifinalist for Best Chef: South by the James Beard Foundation. For more information on Bern's Steak House and its subsidiaries, visit BernsSteakHouse.com.

-About Autograph Collection Hotels-

The Autograph Collection is an evolving ensemble of strikingly independent hotels. Exactly like nothing else, each destination has been selected for its quality, bold originality, rich character and uncommon

details. From near to far, iconic to historic, the result is an array properties that is nothing less than unique, nothing short of collectively exceptional. For more information and reservations please visit **www.autographhotels.com**, or explore our social media channels to learn more about championing the independent spirit.

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