

Media Contact:
Kelly Prieto, APR
Hayworth Public Relations
(813) 318-9611
kelly@hayworthpr.com

EPICUREAN

AUTOGRAPH COLLECTION®
HOTELS

Culinary Related media inquiries:
Brooke Palmer
Bern's Steak House
727.235.2389
bpalmer@bernssteakhouse.com

Year 2014

Epicurean Hotel a Showcase of Specialty Sources

TAMPA, Fla. – The newly opened 137-room boutique Epicurean Hotel is devoted to providing extraordinary culinary experiences to each and every guest. Behind that devotion 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 following is just a small taste of the fine vendors featured at the Epicurean Hotel:

Viking – Considered the top of the “food chain”, Viking is known for delivering the ultimate in performance designed to satisfy the requests of the most demanding chefs. Viking ranges are used in the Epicurean Theatre and all kitchens at the Epicurean.

All-Clad – Featured in the Epicurean Theatre and Élevage kitchen, All-Clad is the only bonded cookware manufacturer to use American craftsmen and American-made metals to produce a complete line of superior cookware. Every piece of All-Clad bonded stainless steel cookware is handcrafted by American artisans with a revolutionary bonding process using a proprietary recipe of metals to provide the ultimate cooking performance.

Shun Cutlery – For more than 100 years, Shun Cutlery has been handcrafted by Japanese artisans producing blades of unparalleled quality and beauty. Selected as the house knives for the Epicurean, Shun Cutlery proudly takes its name from the Japanese culinary tradition of preparing and eating the very freshest food at the perfect “shun” moment.

Tassimo – Available in each guestroom, the Tassimo single cup brewing system unlocks authentic, world-class drinks with its INTELLIBREW™ technology that makes sure the taste brewed is exactly as each brand intends.

illy – For more than 75 years, illy has maintained an uncompromising devotion to creating a distinctive blend of fine Arabica coffees with a smooth, rich and full-bodied taste. The authentic Italian coffee is

served throughout the Epicurean – to all hotel, restaurant and banquet guests, and included on the in-room dining menu as well.

TeBella – Located in Tampa, Fla., TeBella Tea is a family-owned company offering nearly 100 premium loose leaf teas. Representing some of the highest quality specialty teas from the finest tea gardens in the world, several TeBella Teas will be served at the Epicurean Hotel.

Micro Brews – On draft at the Epicurean will be beers from local brewer, Cigar City Brewing. Cigar City Brewing was founded on the belief that beer should reflect the environment in which it is made and thus should have a sense of place and purpose. Their unabashedly Florida creations include brewing with guava, aging beer on cigar box cedar and incorporating hops into their Jai Alai IPA redolent with the kinds of tropical fruit aromatics one associates with Florida. Selections will also be available in-room in the Artesian Pantries.

Homegrown Fruits & Vegetables – The Epicurean sources fresh and organic fruits and vegetables from local farmers whenever possible. Some of its favorite growers include Hunsader Farms, Mixon Fruit Farms and Worden Farms, just to name a few. Uriah's Urban Farm is also working with the hotel to create a living vertical garden within the restaurant for which items will be used in seasonal dishes. Located in North Tampa, Bern's has maintained a farm since the early days of the Steak House. The farm produces some of the vegetables such as broccoli, cauliflower, kale and microgreens used in our daily operations.

Area Farms – Grass-fed Wagyu cattle, Berkshire pigs, free-range chickens and other select meats come from Florida-based Lake Meadow Naturals, Pasture Prime Family Farm, Geiers Sausage, and others, ensuring only the best, freshest and top-quality products are served at the Epicurean.

Keeping it Local – From front doors (Rustic Steel Creations) and employee wardrobe items (Urban Body) to artwork (HG Arts) and custom bikes (St. Pete Bikes), the Epicurean has relied on skilled area vendors for a variety of specialty products and features throughout the hotel.

A Mainsail Lodging & Development property developed with the legendary Bern's Steak House, the food-focused Epicurean Hotel is located in the trendy Hyde Park historic district of South Tampa, Fla. The hotel features a state-of-the-art culinary classroom known as the Epicurean Theatre; Élevage, a restaurant where classic recipes are re-imagined; Edge Social Drinkery rooftop bar; Chocolate Pi patisserie; Bern's Fine Wines & Spirits wine shop; Evangeline full-service spa; and 5,200-square feet of flexible event space. The Epicurean is the first newly constructed property in the United States to join the prestigious Autograph Collection® of Marriott International, Inc. (NYSE: MAR).

For more information on the Epicurean Hotel, please visit [EpicureanHotel.com](https://www.EpicureanHotel.com).

###