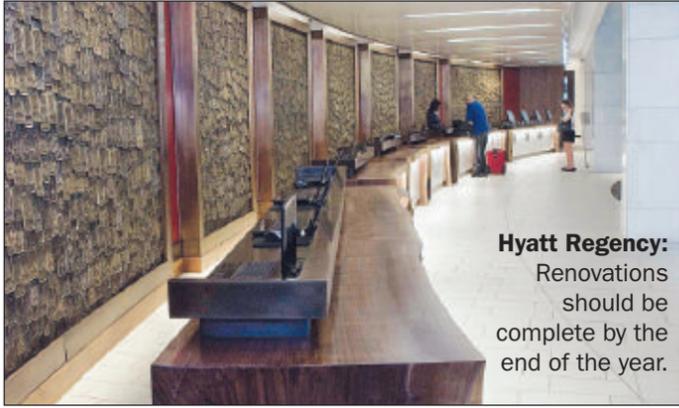


# More makeovers are expected for area hotels

Renovations at the **Hyatt Regency Atlanta** and **JW Marriott Atlanta Buckhead** should be complete by the end of the year, and there are more makeovers on the way.

“Right now you are seeing mostly the larger hotels [doing renovations],” said Ken Smith, project executive for **Winter Construction Co.** in Atlanta, which is working with both the Hyatt Regency Atlanta and JW Marriott Atlanta Buckhead on their renovations.

During the Great Recession, many of the big brands, like **Hilton Hotels & Resorts**, **Hyatt Hotels & Resorts** and **Marriott International Inc.**, gave hotel



**Hyatt Regency:** Renovations should be complete by the end of the year.

SPECIAL

owners a pass on sprucing up properties, he said. But now brands want to see some improvements where necessary, he added.

“The big brands and big hotels are starting their renovations, but that will trickle down,” Smith said. “Smaller hotels will have to do improvements to try to keep up.”

The Westin Buckhead Atlanta is set to start next month with renovations to its meeting space, he said.

**Meliá Atlanta** has announced it plans a \$35 million renovation to its downtown property, which is expected to start late this year or early next year.

“I feel like there are lots of hotels in the market trying to figure out now what they will do and when they will spend the money [on renovations],” Smith said.

**CORDES MIXES UP MENU.** H. Harper Station has added executive chef Evan Cordes to its culinary mix.

“We have always been focused on sustainable meats and local produce, and with Evan’s natural affinity for those things it’s

just getting better and better,” said Jerry Slater, owner of H. Harper Station, 904 Memorial Drive in Atlanta.

A North Carolina native, Cordes was most recently with Cakes & Ale in Decatur and Serpas True Food in Atlanta.

Cordes plans to change the menu more frequently and is currently serving up a summer menu that includes a locally harvested eggplant carpaccio with tomatoes and marinated peppers.



**RESTAURANTS & HOSPITALITY**  
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**NEW CHEF AT MURPHY’S.** Executive chef Ian Winslade has taken over the kitchen at Murphy’s in Virginia-Highland.

“Being able to work in this quintessential neighborhood restaurant is a real breath of fresh air for me,” Winslade said.

He said he’s working on ways to develop new ideas to build on Murphy’s current menu.

New menu additions include a grilled café steak with black sesame mustard sauce and sliced portobello.

A native of Waltham Chase, England, Winslade enrolled at Highbury College in Portsmouth to study cooking.



**Winslade**  
Murphy’s

He’s worked at London’s Café Royal and London’s 90 Park Lane.

Winslade worked closely with Jean-Georges Vongerichten to open Spice Market at **W Midtown** and Market at **W Buckhead**. He also served as opening executive chef at **Buckhead Life Restaurant Group Inc.’s** Bluepointe in Buckhead.

**CATERING ADDED.** Sterling Hospitality, which owns Aqua blue Restaurant & Bar, has added a full-service catering division to the company.

Restaurateurs John C. Metz and Tom DiGiorgio, the co-founders and owners of Sterling Hospitality and Aqua blue Restaurant & Bar, added the on- and off-premise catering business “to fill a void among Atlanta-area venues that don’t have their own kitchens and to bring the same delicious food and impeccable service for which Sterling Hospitality restaurants are known.”

One venue where Aqua blue will extend its catering service is Sterling Spoon Culinary Management’s newly opened Market Street Café in the Prominence Building at 3475 Piedmont Road in Buckhead.

**BITS & BITES.** Fire Stone Wood Fired Pizza & Grill and Freight Kitchen and Tap are joining the restaurant lineup at Woodstock Downtown, a mixed-used development in Woodstock.

The restaurants join Pure Taqueria, Canyon Burger and J. Christopher’s.

► Three major events at the **Cobb Galleria Centre** in June generated \$1.4 million in economic impact to the county.

The House Hasson Dealer Market, the Blade Show and International Cutlery Fair, and the Salvation Army helped fill 4,739 hotel rooms for the month, a traditionally slower month in the convention business, said Karen Caro, marketing manager for the Cobb Galleria Centre.

If you have news for Restaurants & Hospitality, contact Lisa R. Schoolcraft at (404) 249-8006 or at lschoolcraft@bizjournals.com.

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