



**BLAU**  
+ ASSOCIATES

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# OWNERS, OPERATORS, DEVELOPERS & PARTNERS

A strategic restaurant planning and development firm that specializes in providing the fresh, creative, and sound business advice required to build exceptional food and beverage concepts. A passionate team of experienced restaurant professionals focused on designing creative hospitality solutions and signature dining experiences for a diverse range of clients. Founded in 2002, our firm offers clients a unique blend of proven operations experience, analytically driven business insights, and unrivaled industry access to deliver customized hospitality and restaurant solutions.



W H O  
W E  
A R E



# ELIZABETH BLAU

FOUNDER + CEO

With an impressive career spanning three decades, James Beard Award Nominee Elizabeth Blau is the founder and CEO of restaurant development company Blau + Associates, and is widely credited with transforming Las Vegas into the world-class culinary destination it is today. A renowned restaurateur, Blau's skilled touch defines her work in Las Vegas and around the world.

A graduate of the prestigious Cornell School of Hotel Administration, Blau began her career in New York with legendary restaurateur Sirio Maccioni, proprietor of the iconic Le Cirque, and worked with him to expand the brand to Las Vegas. After opening Le Cirque at the Bellagio, Blau was recruited to Mirage Resorts as Vice President of Restaurant Development. In that role and in her subsequent evolution to EVP of Restaurant Development and Marketing for the Wynn Las Vegas, Elizabeth developed and oversaw every aspect of food and beverage concept creation, development, operations, and promotion for hundreds of restaurants. With her vision, Blau inspired award-winning chefs, and convinced them to venture to Las Vegas and join with her

in transforming the culinary culture and dining experience there. This quantum leap forward and focus on fine food, were revolutionary to the once buffet focused dining scene.

Elizabeth founded Blau & Associates in 2002 and made it into one of the foremost restaurant development and consulting companies in the field. She went on to open a series of successful restaurants across Las Vegas.

In 2012, Blau and husband chef Kim Canteenwalla embarked on their first solo independent venture, Honey Salt. The next year, Blau & Associates partnered with Buddy Valastro, star of TV's Cake Boss, to open Buddy V's Ristorante on the Las Vegas Strip. For the Parq Vancouver Resort & Casino, which opened in 2017, Blau conceptualized, developed, and assembled a world-class portfolio of five restaurants, including a new location of Honey Salt in the JW Marriott, which they continue to operate today.

Elizabeth lives in Las Vegas with her husband Kim, their son Cole, and their two golden retrievers Brookie and Dodger.

## AWARDS

- JAMES BEARD AWARDS NOMINEE, OUTSTANDING RESTAURATEUR
- CORNELL HOSPITALITY INNOVATOR OF THE YEAR AWARD
- OPEN TABLE'S 20 MOST INFLUENTIAL FEMALE CHEFS + RESTAURATEURS
- UNLVINO DOM PERIGNON AWARD OF EXCELLENCE; LAS VEGAS, NV
- GOLD PLATE AWARD, INTERNATIONAL FOODSERVICE MANUFACTURERS (IFMA)
- HOSPY AWARD, LAS VEGAS NETWORK OF EXECUTIVE WOMEN IN HOSPITALITY (NEWH)
- SILVER SPOON RECIPIENT, FOOD ARTS MAGAZINE
- STEVIE AWARD | WOMEN IN BUSINESS, 2019
- BEST COOKBOOK OF 2018 | FOOD & BEVERAGE MAGAZINE, "HONEY SALT: A CULINARY SCRAPBOOK"

## ENGAGEMENTS

- FEATURED SPEAKER, MILIKEN GLOBAL CONFERENCE; LOS ANGELES, CA
- COMMENCEMENT SPEAKER, CULINARY INSTITUTE OF AMERICA; HYDE PARK, NY
- DEAN'S DISTINGUISHED LECTURE SERIES SPEAKER CORNELL UNIVERSITY; ITHACA, NY
- FEATURED GUEST SPEAKER, ECOLE HOTELIERE; LAUSANNE, SWITZERLAND
- ANNUAL JUDGE; HOTELS MAGAZINE BEST HOTEL RESTAURANTS
- JUDGE ON CNBC'S RESTAURANT STARTUP
- JUDGE ON FOOD NETWORK'S IRON CHEF AMERICA
- CO-STAR ON CNBC'S RESTAURANT STARTUP, SEASON 3

## BOARD LEADERSHIP

- CO-FOUNDER | THE WOMEN'S HOSPITALITY INITIATIVE (WHI)
- CO-FOUNDER | DELIVERING WITH DIGNITY
- INTERNATIONAL ADVISORY BOARD MEMBER | ECOLE HOTELIERE, LAUSANNE
- DEAN'S ADVISORY BOARD | CORNELL SCHOOL OF HOTEL ADMINISTRATION
- CHAIRPERSON | CULINARY COUNCIL OF THREE SQUARE FOOD BANK, SOUTHERN NEVADA
- STATE BOARD | COMMUNITIES IN SCHOOLS
- GLOBAL ADVISORY BOARD EMERITUS | UNIVERSITY OF NEVADA LAS VEGAS (2007 - 2022)
- TRUSTEE EMERITUS | CULINARY INSTITUTE OF AMERICA (2008-2020)







## KIM CANTEENWALLA

### PRINCIPAL + COFOUNDER

Chef Canteenwalla brings more than thirty years of hospitality expertise and industry leadership to the table. His ambition to perfect the art of dining reflects his sincere love of food and genuine dedication to exceptional service. He is currently also co-owner and culinary visionary behind the wildly successful Honey Salt in Las Vegas, managing partner of Crown Block in Dallas and Buddy V's Ristorante at the Venetian | Palazzo in Las Vegas, and managing partner and chef of the food and beverage portfolio at Parq, Vancouver, including Honey Salt, The Victor, D6, BC Kitchen and MRKT EAST.

The former executive chef of the MGM Grand in Las Vegas and the Beau Rivage in Biloxi, MS, Canteenwalla has helmed restaurants and resorts around the world, including Singapore, Cambodia, Indonesia, Dubai, and Thailand. He is a four-time participant in Best Hotel Chefs in America series at the James Beard House and, fought along chef Kerry Simon to win the Iron Chef American battle hamburger.

Like his wife, Canteenwalla is an active supporter of both his industry and his community. A participant in dozens of high-profile culinary events, including guest chef appearances around the world, Canteenwalla also proudly serves on the Culinary Council of Three Square, a Las Vegas based food bank. He also serves as a culinary advisor for Las Vegas's Life Is Beautiful Festival, an annual celebration of art, music, and food in Downtown Las Vegas.

## AWARDS & ENGAGEMENTS

- VEGAS MAGAZINE VEGAS DOZEN AWARD
- FEATURED CHEF, JAMES BEARD HOUSE; NEW YORK, NY
- CULINARY COUNCIL MEMBER, THREE SQUARE; LAS VEGAS, NV
- CULINARY ADVISEE, LIFE IS BEAUTIFUL FESTIVAL; LAS VEGAS, NV
- GUEST CHEF, ECOLE HOTELIERE; LAUSANNE, SWITZERLAND
- GUEST CHEF, ATP SHANGHAI ROLEX MASTERS; SHANGHAI, CHINA
- 2009 BEST NEW RESTAURANT FOR SOCIETY CAFÉ, ESQUIRE MAGAZINE
- BATTLE HAMBURGER CO-CHAMPION, IRON CHEF AMERICA
- GUEST SPEAKER, CIA WORLD OF FLAVORS, GREYSTONE; ST. HELENA, CA
- JAMES BEARD AWARDS NOMINEE, OUTSTANDING RESTAURATEUR





## JASON LAPIN

**PRESIDENT + COO**

Jason Lapin developed a passion for all things culinary at the age of fourteen while working as a busboy at Don's Drive-In in Livingston, NJ. A third generation restaurateur and graduate of Cornell University's School of Hotel Administration, Lapin joined Blau + Associates in 2004 after a long career of nationally recognized and critically acclaimed openings and senior management positions.

His impressive track record includes opening GM of Mark Miller's Red Sage, in Washington DC; Vice President of Sir Terence Conran's Guastavino's Inc. in New York City; opening GM of Craftsteak, in Las Vegas; and opening GM of Spago, Las Vegas, where he was the youngest GM in the history of the Wolfgang Puck group.

In collaboration with Elizabeth Blau and Kim Canteenwalla, Lapin has built Blau + Associates into an internationally recognized food service development company with an impressive and extensive client roster.

## AWARDS & ENGAGEMENTS

- PANELIST CORNELL UNIVERSITY HOTEL EZRA CORNELL (HEC); ITHACA, NY
- FEATURED SPEAKER GLOBAL GAMING EXPO (G2E); LAS VEGAS, NV
- SEMINAR LEADER CANADIAN GAMING SUMMIT; TORONTO, ON
- GUEST SPEAKER MARRIOTT CULINARY COUNCIL; CHICAGO, IL
- FEATURED SPEAKER EDWARD DON NATIONAL ACCOUNTS MEETING; PITTSBURGH, PA
- GUEST SPEAKER, CIA WORLD OF FLAVORS, GREYSTONE; ST. HELENA, CA
- FEATURED SPEAKER STEELITE TRENDS CONNECT CONFERENCE



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## + SVEN MEDE

### SVP, OPERATIONS AND DEVELOPMENT

With 20+ years in the international culinary and hospitality industry in Germany, Great Britain, Chicago, Las Vegas and Los Angeles, Sven Mede brings an incredible depth of knowledge and experience to Blau + Associates. Mede's expansive career includes chef positions with Michelin Two-Star restaurants Le Manoir Aux Quat' Saisons and Charlie Trotter's, James Beard Best New Restaurant winner Bradley Ogden, and Executive Chef positions at Michael Mina's Nobhill and American Fish where Mede also helped Chef Mina open multiple national locations. Most recently, Sven served as Corporate Chef for Shutters on the Beach & Casa Del Mar in Santa Monica, California where he oversaw six restaurants and helped develop their "Catch" and "Terazza" concepts.

## + POWEL ANTONIK

### DIRECTOR OF CULINARY

Born in Poland, Pawel moved with his family to New York City when he was six, growing up in and around kitchens with his mom. After graduating from the Culinary Institute of America, Pawel has crisscrossed the country working his way up through restaurants in Florida, Massachusetts, California, and New York. Pawel then moved to Las Vegas where he's resided since 2017. Since then, he has worked for some of the country's most prominent chefs, spending time at Michael Mina's StripSteak at Mandalay Bay, Alain Ducasse's Rivea and Skyfall Lounge at the Delano, David Chang's Momofuku at the Cosmopolitan, and Roy Choi's Best Friend at the Park MGM. His most recent role prior to joining EBA was Executive Chef of Wally's at Resorts World.

## + DOUG OSROW

### STRATEGIC ADVISOR

Doug Osrow has an extensive background in capital markets, deal execution, valuations, research and a network of corporate relationships in the Real Estate, Gaming and Lodging sector. He began his investment banking career at Citigroup Global Markets and Ziff Brothers. Doug went on to work with Hawkeye Capital Management, soon serving as CFO of Remark Holdings, VP in the investment banking division of Citadel Securities, and CFO of Paragon Gaming Corporation.

has also worked in corporate food service, with Restaurant Associates and Sodexo as their National Director of Marketing for the Sports & Leisure division.

## + KRISTIN WHITEMORE

### DIRECTOR OF MARKETING

Kristin Whittemore joins Blau + Associates with 15 years of hospitality related experience as a small business owner, and in marketing and public relations. Most recently, she owned and operated a popular dessert concept franchise where she earned multiple brand marketing awards from the national franchisor. Previously, Kristin worked for public relations agencies in both San Diego and Las Vegas, managing local and national tourism and hospitality clients.

## + FRANCIS PENDON

### VICE PRESIDENT OF FOOD & BEVERAGE: PARQ VANCOUVER

Growing up in Vancouver, BC, Francis began his career working in the kitchens at notable restaurants Earls and Joe Fortes. He then took his passion for hospitality to Australia, where he trained as Chef de Partie at Sydney's Nick's Seafood Bar & Grill. In 2006 he moved back to Vancouver to join the award winning Glowbal Restaurant Group. He quickly moved up the ranks taking a leadership role at one of the city's largest restaurants, Glowbal TELUS Garden. As Director of Food & Beverage at Parq Vancouver, Francis is responsible for overseeing all operations at Honey Salt, The Victor, BC Kitchen, MRKT East, and D/6 Bar & Lounge.

## + JASON LABAHN

### DIRECTOR OF FOOD & BEVERAGE: PARQ VANCOUVER

With years of international culinary experience, Jason started his career at the Florida Culinary Institute before making his way to Las Vegas. Jason was a key part of opening many Las Vegas properties: Stack & Bare at the Mirage, Brand at the Monte Carlo, Alex at the Wynn, Wolfgang Pucks Springs Preserve and Jaleo and Chinapoblano at the Cosmopolitan with Jose Andreas Think Food Group. Jason then moved North and re-connected with Kim and Elizabeth opening Honey Salt in Vancouver at the Parq Casino and Resort. Soon after opening, he was tapped to become the Culinary Director of the 5 establishments run by Blau and Associates and now serves as the Food & Beverage Director of the property.



# WE SERVE UP MANY DISHES

At Blau + Associates we have a first hand understanding of the complexity of successful food & beverage operations, and a firm grasp on the diverse skill sets required to ensure them. Our firm has worked on a wide-range of portfolio projects, from international luxury hotels & casinos to culinary development for national restaurant chains. From analysis and financial models to ideation and menu creation we have the experience, knowledge, and skills to craft workable, client-focused solutions at all stages.

- + OPERATIONAL REVIEW & ASSESSMENT
- + CONCEPT IDEATION & DEVELOPMENT
- + BUSINESS PLANNING & DEVELOPMENT
- + PERFORMANCE ANALYSIS
- + MENU ANALYSIS & DESIGN
- + CULINARY RESEARCH & DEVELOPMENT
- + KITCHEN ORGANIZATION & LAYOUT
- + MARKETING & PR STRATEGY
- + LEADERSHIP DEVELOPMENT & RECRUITING
- + MARKET REVIEW & COMPETITIVE ANALYSIS
- + SITE SELECTION ASSISTANCE
- + GROWTH STRATEGY
- + PRE-OPENING ADVISEMENT & SUPPORT
- + CONCEPTUAL FEASIBILITY ANALYSIS
- + REVENUE GROWTH ANALYSIS
- + MASTER PLAN DEVELOPMENT & D STRATEGY
- + TENANT SEARCH & SELECTION
- + PROJECT MANAGEMENT
- + DESIGN COORDINATION & DIRECTION
- + OPERATION PROGRAMMING
- + REVENUE ASSESSMENT
- + FORECASTING & BUDGETING
- + IN-DEPTH FINANCIAL ANALYSIS & REVIEW
- + GENERAL CONSULTING
- + PURCHASING & SOURCING ADVISEMENT
- + LONG TERM RESTAURANT OPERATIONS





# STRATEGY ASSESSMENT

- + Restaurant concept feasibility, development, and implementation
- + Competitive set and swot analysis; identification of conceptual opportunities
- + Review of management performance and food & beverage objectives
- + Menu engineering, costing, and purchasing analysis
- + Project master plan development and culinary programming advisement
- + Evaluation and re-conceptualization of under-performing restaurants

# CONCEPT DEVELOPMENT

- + Comprehensive development of original restaurant concepts
- + Culinary ideation and menu development
- + Assistance in selection of architectural and kitchen design firms
- + Business strategy development
- + Placement of celebrity chef concepts







## TENANT SEARCH & SELECTION

- + Identification and negotiation of strategic third party management partners
- + Real estate site criteria advisement, location assessment and lease negotiation
- + Executive and management searches

## PROJECT MANAGEMENT

- + Coordination and realization of concept from planning to opening
- + Hands-on assistance, collaboration, and advisement throughout project
- + On-site support, training, and management during opening
- + Marketing and pr strategies advisement and implementation

## LONG TERM OPERATIONS

- + Ongoing restaurant support and asset management
- + Full services package including financial, strategy, and day-to-day management





OUR PASSION.  
OUR FOUNDATION.

## OUR RESTAURANTS LAS VEGAS, DALLAS + VANCOUVER

Above all, we are restaurant operators. Whether designing a new signature outlet for a client or cooking in our own kitchens, everything we do is informed by our team's combined century of operations experience. It is what we are passionate about, and where we all started. We believe in practicing what we preach, and give our clients unique access to the lessons we learn operating our own restaurants every day.







# honey SALT

FOOD AND DRINK

## HONEY SALT

LAS VEGAS, NV

Inspired by the countless meals we have shared in our own home with friends over the years, Honey Salt is a restaurant devoted to family, friends and community. As residents of Las Vegas for the past 15 years, we are committed to providing fresh and innovative food and memorable times for our neighbors, near and far.

[HONEYSALT.COM](http://HONEYSALT.COM)

VANCOUVER, BC

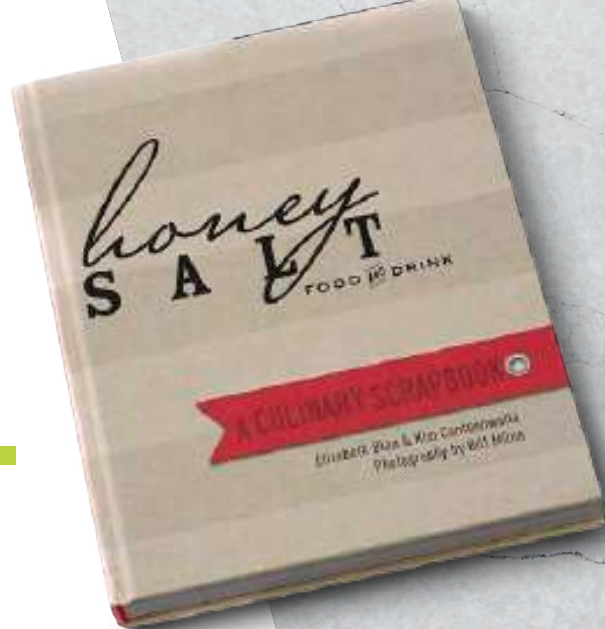
A true neighborhood restaurant with a relaxed sophistication, Honey Salt delivers a contemporary experience complemented by the warmth and style of its dedicated owners. Serving chef-driven, farm to table cuisine with an emphasis on locally and regionally sourced ingredients in an approachable and comfortable setting.

[PARQVANCOUVER.COM/FOOD-DRINK/HONEY-SALT](http://PARQVANCOUVER.COM/FOOD-DRINK/HONEY-SALT)



## CURRENT OPERATIONS





# HONEY SALT: A CULINARY SCRAP BOOK



Together with award-winning photographer Bill Milne, who has collaborated with them on numerous projects over the years, Elizabeth and Kim have produced Honey Salt Food and Drink: A Culinary Scrapbook. A collection of recipes, cooking tips and stories from the kitchen of Honey Salt, the hardcover cookbook invites readers to share journeys through Cape Cod, Vancouver, Santa Barbara, the Okanagan and Italy as Blau and Canteenwalla hunt for truffles, pick blueberries and dig for clams; each with recipes that have inspired this restaurant's one-of-a-kind menu. More than just a cookbook, there are sections dedicated to their son Cole, hosting a dinner party and fresh, seasonal cocktails. Honey Salt Food and Drink is a culinary scrapbook devoted to friends, family and community, featuring nearly 300 pages of family recipes, restaurant favorites and expert tips and tricks for the avid foodie.

Find it on Amazon, Indigo featured as a Heather's Pick, and at our Las Vegas restaurants.





# BUDDY V'S RISTORANTE

LAS VEGAS, NV

Featuring casual dining amid an upscale, Italian decor, this classic Vegas restaurant features Mozzarella En Carozza, Lisa V's Linguine & White Clam Sauce, Sunday Gravy, and Steak Pizzaiola. We have all of your favorites with a few of Buddy V's signature dishes, including Italian Birthday Cake, Cannolis, and the famous, Flake Cream-Filled Lobster Tail Pastry.

**BUDDYVLASVEGAS.COM**

Collaboration with Buddy Valastro, TLC's Cake Boss  
Casual red sauce Italian concept



C U R R E N T   O P E R A T I O N S



# CROWN BLOCK

RARE STEAKS • FINE SEAFOOD

REUNION TOWER

## CROWN BLOCK

DALLAS, TX

Poised high above the Dallas skyline atop Reunion Tower, Crown Block offers a culinary experience to surpass that of the typical steakhouse, complemented by an approachable, stylish environment in celebration of all things grilled, seared and roasted. A fine balance between steak, seafood and plant-based cuisine, featuring ingredients from regional farms, ranches and the Gulf of Mexico. The Rare Steak program embraces a range of offerings that includes Prime Beef, Texas Wagyu, and Japanese A5 Wagyu and is complimented by a sushi and chilled seafood display, a dessert bar with pastry chefs in action, as well as signature craft cocktails and an extensive wine list.

[CROWNBLOCKDALLAS.COM](http://CROWNBLOCKDALLAS.COM)





# parq

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## vancouver

Parq Vancouver, British Columbia's newest entertainment destination, opened in September 2017 with a curated collection of eight restaurant and lounges, each offering a distinctive dining journey inspired by regional ingredients and multicultural influences. Our food and beverage portfolio was crafted after spending the last five years meeting with local farmers and growers, motivated by a desire to learn what the landscape of Western Canada has to offer.

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**PARQVANCOUVER.COM**

5 Food & beverage outlets in an innovative urban resort

Restaurants: Honey Salt, The Victor, D6,  
BC Kitchen, MRKT East



C U R R E N T   O P E R A T I O N S



## MRKT EAST

VANCOUVER, BC

Inspired by Singapore night markets, MRKT EAST is an innovative dining experience featuring a menu of Chinese, Indian, Japanese, Thai, Singaporean, and Vietnamese favorites. Melding traditional approaches with modern takes, cooks will engage with guests as their dishes are prepared. The restaurant's coffee bar serves a variety of specialty coffees, bubble tea, smoothies, and pastries.

[PARQVANCOUVER.COM/FOOD-DRINK/MRKT-EAST](https://parqvancouver.com/food-drink/mrkt-east)







## BC KITCHEN

VANCOUVER, BC

BC Kitchen offers innovative and high-quality interpretations of classic bar “comfort” foods paired with a sophisticated, contemporary, lounge ambiance. Menu items range from gourmet pizzas to burgers and Mexican-inspired street fare, with an extensive bar stocked with local, regional, and international beer. Located steps away from the plaza of BC Place, with TV’s spread throughout the space, BC Kitchen is a premier destination on game-days and pre-and-post events.

[PARQVANCOUVER.COM/FOOD-DRINK/BC-KITCHEN](http://PARQVANCOUVER.COM/FOOD-DRINK/BC-KITCHEN)





*to The*  
**Victor**  
*belong the spoils*

## THE VICTOR

VANCOUVER, BC

Located on Parq's sixth-floor rooftop, Victor boasts a vibrant energy that echoes and amplifies the vitality of the city of Vancouver, overlooking False Creek and a 30,000 square foot rooftop urban park. An elegant bar offers premium libations, cutting edge cocktails, and an extensive selection of champagnes and wines.

[PARQVANCOUVER.COM/FOOD-DRINK/THE-VICTOR](https://parqvancouver.com/food-drink/the-victor)

C U R R E N T   O P E R A T I O N S 







▲  
D/6  
●



## D6

VANCOUVER, BC

A hip, vibrant and exclusive nightlife option perched above the city, this indoor/outdoor rooftop space makes for a coveted cocktail destination in Vancouver. Featuring dramatic views of the city, D6 is a premier rooftop lounge, embodying the essence of the Vancouver lifestyle. Enjoy handcrafted cocktails, carefully chosen wines, and unique small bites.

[PARQVANCOUVER.COM/FOOD-DRINK/D6](https://parqvancouver.com/food-drink/d6)



C U R R E N T   O P E R A T I O N S 





## LAS VEGAS CONVENTION CENTER

LAS VEGAS, NV

In 2017, Blau + Associates partnered with Centerplate and won the contract for the Las Vegas Convention Center. For this project, we developed three quick serve concepts: Prima Stampa, offering fresh and casual Italian fare; Walla Pao, providing Asian street food favorites; and Honey Salt, transforming fan favorites from our company's flagship location into a grab-and-go eatery.

LVCVA.COM

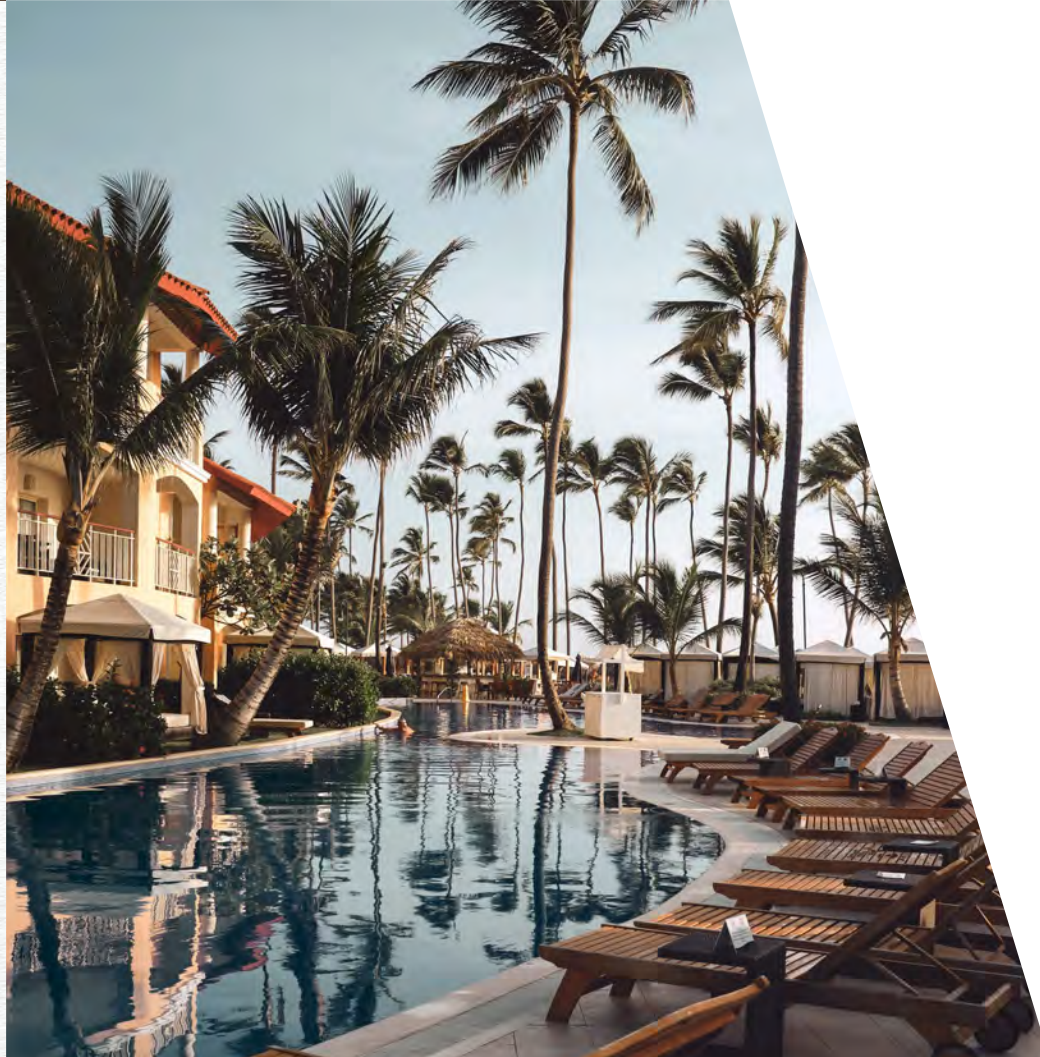
3 original, licensed food & beverage concepts  
Honey Salt | Walla Pao | Prima Stampa







PARTNERS & CLIENTS



## OUR PARTNERS & CLIENTS

Since 2002, Blau + Associates has worked with a diverse and impressive range of restaurant companies, resorts, hotels, casinos, and developers in a wide variety of capacities. Working side by side with some of the best in the industry, we have created numerous signature experiences, and built many enduring relationships. For us, every project is a priority, and we deeply value our clients, and their success.







RESTAURANTS

THE RAINBOW ROOM  
NEW YORK, NY

LE CIRQUE  
NEW YORK, NY

CENTURION LOUNGE  
INTERNATIONAL

STARBUCKS  
INTERNATIONAL

PARQ VANCOUVER  
THE VICTOR  
BC KITCHEN  
HONEY SALT  
D/6 BAR & LOUNGE  
MRKT EAST  
VANCOUVER, BC

NOMI,  
PARK HYATT  
CHICAGO, IL

CABO WABO CANTINA  
LAS VEGAS, NV

STACK,  
MIRAGE  
LAS VEGAS, NV

FIX,  
BELLAGIO  
LAS VEGAS, NV

SOCIETY CAFE AT  
ENCORE,  
WYNN LAS VEGAS  
LAS VEGAS, NV

THE PENTHOUSE,  
HUNTLEY HOTEL  
SANTA MONICA, CA

UPSTATE TAVERN/TS STEAK,  
TURNING STONE  
VERONA, NY

TGIFRIDAYS  
NATIONAL

CASINOS, DEVELOPERS & OTHERS

WYNN RESORTS

MGM/MIRAGE RESORTS

PARQ VANCOUVER

MOHEGAN SUN HOTEL &  
CASINO

STATIONS CASINOS

TURNING STONE RESORT &  
CASINO

HARD ROCK HOTEL & CASINO  
LAKE TAHOE NV

GOLDEN STATE WARRIORS

AMERICAN EXPRESS

CENTERPLATE

WALMART

STARWOOD CAPITAL

NETJETS

CELEBRITY CRUISES

MSC CRUISES

DISCOVERY LAND CO.

ROUSE COMPANY

VORNADO REALTY TRUST

BOSTON CONSULTING GROUP



# HOTELS & RESORTS

VICEROY HOTELS

MARRIOTT HOTELS

TERRANEA RESORT

ENCHANTMENT RESORT

VAIL CASCADE RESORT

HOTEL ICON HOUSTON

TRUMP TORONTO

PARK HYATT CHICAGO

THE PLAZA NEW YORK

ONE & ONLY RESORTS

MONTAGE HOTELS & RESORTS

RED MOUNTAIN RESORT & SPA

HYATT FRENCH QUARTER

RITZ CARLTON

VIRGIN HOTELS

PIER 2620 SAN FRANCISCO

PARAMOUNT HOTELS &

RESORTS

HILTON DAYTONA BEACH

THE WATERGATE

GLENROY

PARAGON GAMING

HIGHGATE HOTELS

THE CLUB AT NEW SEABURY

BLANTYRE

ENCHANTMENT RESORTS

WYNN MACAU





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