

TRIBUTE

— AT THE HOUSTONIAN —



THE HOUSTONIAN
HOTEL, CLUB & SPA

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Houstonian Pays TRIBUTE with New Restaurant

Opening this fall, TRIBUTE will celebrate the past, present and future of Houston, and the city's passion for authentic food from Texas, Louisiana and Mexico.

(July 3, 2018) HOUSTON, TX... The Houstonian Hotel, Club & Spa announced today that it has begun construction on its new restaurant to be called TRIBUTE. The Bar at The Houstonian and pre-function Hearth Room contiguous to the restaurant will be also be a part of the entire \$3 million, 8,026-square-foot renovation project planned to debut this fall.

“TRIBUTE is a name that reflects the past, present and future of The Houstonian brand in a timeless way and allows us to pay homage to our great city, our authentic and regional cuisine, and the enduring traditions of our guests,” said Houstonian Hotel General Manager Steve Fronterhouse.

For almost four decades, The Houstonian has been serving up Texas-style luxury with its plush accommodations, private fitness club and award-winning spa. The Forbes Travel Guide Four-Star, business-centric hotel is known for its impeccable service, as a gathering place for locals, and a home for Houstonian Club members and spa lovers. It is located on 27 wooded acres in the middle of the Galleria area and is also the home of the historic Manor House restaurant, which was once the home of President and Mrs. George H. W. Bush.

Executive Chef Neal Cox, a Texas native, has been leading the culinary team at The Houstonian for eight years, having earned his way there by cooking in some of the city's finest restaurants, including Pappas Bros Steakhouse, Trevisio, Zula, Americas and Churrascos. All the while, he has learned how Houstonians love to eat.

“People in Houston know the nuances and what they like about true Texas food, Louisiana creole versus Cajun, Tex-Mex and ingredients from south of the border,” he said. “It’s about the quality of the ingredients and, more importantly, it’s about taste. At TRIBUTE, we will faithfully create what we love about the kitchens from our neighbors and our own backyard. Our roots are here and the flavors and experiences are established.”

According to Cox, established food looks like flawlessly charred rib-eyes and fresh Gulf Coast oysters prepared on a wood-burning grill. Dishes such as braised cabrito, smoked Wagyu beef rib and redfish on the half shell will reflect strong influences of north, south and east of the border. “Houston is our home and we are inspired by it. It’s food from here. We’ve nicknamed it “Tex-Lex,”” Cox said.

TRIBUTE’s top team includes Houstonian Hotel General Manager Steve Fronterhouse, Executive Chef Neal Cox and Sommelier Vanessa Treviño Boyd. Forney Construction of Houston is the general contractor for the project.

Gensler’s Houston Office has been selected as the interior designer and will create a transitional, sophisticated space to complement the property’s iconic aesthetic. According to Gensler, the repositioned layout will add a casual lounge area to

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create a connection between The Bar and restaurant with statement lighting, bespoke furniture, onyx finishes and emerald tones throughout. The Bar front will feature rose gold and stone countertops with custom wood cabinetry with an antique mirrored glass backsplash. Plush banquettes will feature custom toile patterns depicting settings and nature found throughout The Houstonian property. Expansive windows will invite natural light and the surrounding woods into the dining area, complementing the natural wood in the furniture, exposed beams and antique gold finishes in the ceiling and branch-like light fixtures.

A new wine room with storage for over 3,500 bottles of wine will feature a vintage light fixture, allowing up to four guests to enjoy private dinner with wine pairings hosted by the resident sommelier.

Olivette restaurant, The Bar and Hearth Room, were closed on May 14, 2018. During the renovation period, Manor House restaurant service has been expanded to include breakfast, lunch and dinner, and a temporary Great Room Lobby Bar has been created for light bites, cocktails, spirits, wine and beer. The hotel has also opened a “grab and go” concept called H MARKET with fresh salads, sandwiches and house-made pastries. Center Court Café at the Houstonian Club and the poolside Arbor Grill are dining options available for hotel guests and club members only.

The name TRIBUTE is also meant to provide a feeling of strength and purpose outside the city and state.

“The Houstonian has been serving guests from all over the world, in addition to our loyal club members and community for a long time,” said Fronterhouse. “They want an authentic experience. We want to honor the chefs, food and cultures that make our city great and show the world that Houston is a proud and friendly place. TRIBUTE will present time-honored, indigenous dishes – a true representation of southeast Texas cooking at its best.”

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Located in the heart of Houston, The Houstonian Hotel, Club & Spa is a Forbes Travel Guide Four-Star, incomparable urban retreat located minutes from downtown, the Galleria and Memorial Park and the Texas Medical Center. Guests and Members can relax and rejuvenate on a 27-acre oasis, with floor-to-ceiling wooded views in its guest rooms, on-site dining restaurants and elegant hotel bar. The 175,000 square foot Houstonian Club offers state-of-the-art equipment, over 180 weekly fitness classes, aquatic programs, an indoor tennis facility, three resort pools and more. Trellis Spa is a Mediterranean style, 17,000-square-foot facility with 20 treatment rooms, hair and nail salons, and luxurious locker rooms with Jacuzzi and steam rooms, an indoor Float Pool, a Relaxation Lounge with fireplace and a Tranquility Room. One of Houston's historic gems, the property is known for its grace, comfort and unparalleled guest experience.

www.houstonian.com

The Houstonian Hotel, Club & Spa / 111 North Post Oak Lane / Houston, Texas 77024

TRIBUTE

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TRIBUTE TEAM BIOS



Steve Fronterhouse
General Manager, Houstonian Hotel

A native Texan, Fronterhouse was appointed as general manager of The Houstonian Hotel, Club & Spa in 2015 after serving for 11 years there as food and beverage director and hotel manager. He started his hospitality career in 1990 at The Mansion on Turtle Creek and Hotel Crescent Court where he fell in love with Texas hospitality. Working for hotel icons like Philip Wood, Atef Mankarios and Mark Yanke, he was inspired to spend his professional life serving others. While working in the wine cellar at The Mansion he was able to watch and appreciate the culinary team led by Dean Fearing and Jim Mills, and dining rooms led by Garvin O'Neil, Ulrich Krauer and John Higgins. After spending time at independent hotels in Montauk, New York and Naples, Florida Steve returned to Dallas to lead Ron Corcoran's team at Sipango. He arrived in Houston in 1998 where he led the team as general manager at Michael Cordua's Americas when located on Post Oak. Michael and his food made an impact on Steve's affection for Latin-America. Steve's unique experience of working in independent hotels and restaurants makes him a passionate and knowledgeable collaborator with Neal, Vanessa and the TRIBUTE team.

Neal Cox
Executive Chef, The Houstonian Hotel, Club & Spa

Having spent his entire life in southeast Texas, Cox is passionate about and fiercely loyal to traditional cooking techniques and flavors that are indigenous to our region. He says the culinary journey for TRIBUTE is a comfortable yet exciting one, having spent years cooking and learning in some of Houston's premier establishments like Trevisio, Zula, America's, Churrasco's and Pappas Bros Steakhouse where under his leadership it earned the title of "No. 1 Steakhouse in Texas" by *Texas Monthly* Magazine. In 1998, Cox made the decision to pursue a career in culinary – blending his budding interest and growing knowledge of the industry at the Art Institute of Houston. As the Executive Chef at The Houstonian since 2010 he has built a reputation with travelers, locals and Houstonian Club members for fabulous tasting food and “come back for more” dishes. He pushes for food that is authentic, fun and flavorful and looks forward to leading the TRIBUTE culinary team to unforgettable and spot-on tastes of Texas, Louisiana and Mexico.



Vanessa Treviño Boyd
Sommelier, The Houstonian Hotel, Club & Spa

Vanessa Treviño Boyd "cut her wine teeth" in Chicago during college and in 2000 moved to New York City where she spent ten years working--specifically at the famed Alain Ducasse at the St. Regis--but the truth is she is happy to have come full circle. She grew up on Rio Grande Valley grapefruit and homemade tamales in Mission; it was these formative years to which she continues to refer while gaining local and national attention for her work as a Sommelier after graduating from Northwestern. Most recently she was the beverage director at Lakeside Country Club, and after Hurricane Harvey feels honored to have been asked to join the team at The Houstonian. She is a three-time recipient of *Wine Spectator Magazine's* "Best of Award of Excellence" for her wine list creations and has been named "Sommelier of the Year" by *Food & Wine* magazine. Her work has been recognized in *Food Arts*, *Wine Enthusiast*, *Santé*, *The New York Times*, *The Houston Chronicle*, *Houston Press* and *Wine & Spirits* where she was a member of the exclusive magazine import tasting panel for eight years. Treviño Boyd's design of the TRIBUTE wine list will reflect the city's past, present and future favorites; she thinks it is the most unique one she has ever created for a place she calls home.



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FACTS, STATS & CONTACTS

New Spaces

- **TRIBUTE** at The Houstonian (formerly Olivette)
 - 4,051 square feet
- **The Bar** at The Houstonian (same name, renovated space)
 - 1,496 square feet
- **The Hearth Room**, premium pre-function space (same name, renovated space)
 - 2,479 square feet
- **Expected Completion:**
 - The Bar – August, 2018
 - Tribute & Hearth Room - October, 2018

Olivette & The Bar

Closed on May 14, 2018 for renovation.

The Food

Regional cuisine. Authentic flavors and dishes from north, south and east of the border.

Food Photos

<https://www.dropbox.com/sh/sjrbr8y10jqlfdr/AAC6srmlwk4xBNmfxbaVUYKPa?dl=0>

Wine Story

Sommelier Vanessa Treviño Boyd says TRIBUTE is the most unique wine list she has ever created for a place she calls home. TRIBUTE's two new bespoke wine cabinets feature room for over 500 bottles of wine. The Wine Room features storage for over 3,500 more bottles of wine.

The Vibe

Sophisticated and vibrant. Restaurant, lounge, bar, wine room and pre-function room designed for morning to evening dining, drinking and gathering with friends.

Service Standards

As a Four-Star and recommended property, The Houstonian provides continuous staff training toward the high service and quality standards of Forbes Travel Guide.

Notable Design Details

Design is thoughtfully established to reflect the deep and lasting ambiance of The Houstonian's aesthetic beauty. Antique gold mirrors, onyx and nature-inspired fixtures mean a cozy and

Trivia:

- Banquettes within TRIBUTE's dining space will feature a custom toile pattern designed by Gensler and Swavelle Fabrics that depict scenes and settings within the Houstonian property, such as the Manor House, covered gazebo and expanse of trees.
- The branch-like light fixtures within TRIBUTE are custom designed to resemble The Houstonian's sprawling oak trees.
- It took Forney Construction only one week to demolish the entire space. Wood beams and the inlaid wood floor of The Bar have been preserved.

perfectly designed space to serve travelers, hotel guests, Club Members and locals alike.

Address

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TRIBUTE Team

- Steve Fronterhouse, Houstonian Hotel General Manager
- Neal Cox, Houstonian Executive Chef
- Vanessa Treviño Boyd, Houstonian Sommelier

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THE HOUSTONIAN

HOTEL, CLUB & SPA

The Houstonian Hotel, Club & Spa

Forbes Four-Star Property
Member of Preferred Hotel & Resorts
27 Wooded Acres
Independently Owned & Operated
Heart of Galleria Area
20 minutes to Energy Corridor
Hotel Guest Access to Exclusive Houstonian Club
Walking & Jogging Trails
Outdoor & Nature Activities
Chef Garden
Adjacent to Memorial Park
Iconic Wedding & Celebration Property

Accommodations

289 Deluxe Guest Rooms
Executive, Houstonian, Capitol & Presidential Suites
Long Stay Program
Floor to Ceiling Wooded Views
L'Occitane Luxury Bath Products
Custom, Luxury Bedding
Complimentary Wireless Internet
Access Key Only Accessible Concierge Level

Current Dining Options

Historic Manor House Estate Restaurant
The Great Room Bar
Center Court Café (*Hotel guests & Club Members only*)
Arbor Grill (*Hotel guests & Club Members only*)
H MARKET Fast & Fresh 24-Hour
In-Room Dining

Meeting & Events

32,000 Sq. Ft. of Function Space
22 Function Rooms from 6,634 to 312 Sq. Ft.
Unique Outdoor Venues
Executive Board Room
Day Meeting or Full CMP Package Plans
Houstonian "Experiences" Menu for Groups
Natural Lighting
Leather Conference Chairs

Experienced Banquet Captains and Staff
'Pop up' Hourly Rental Private Office
Meeting Technology
Complimentary Wireless Internet
In House Audio Visual Team
Full Service Business Center

The Houstonian Club

175,000 Sq. Ft. Private Health Club & Fitness Facility
25-Meter Sports Pool, Resort Pool, Garden Pool
Luxury Locker Rooms
Steam Rooms & Amenities
Indoor Basketball Court
Indoor Tennis Center
Outdoor Tennis & Padel Courts
Outdoor Performance Zone
Studio 360
Pilates & Cycling Studios
Yoga & Fitness Studios
200 Weekly Fitness & Aquatics Classes
Rock Climbing Wall
Kids Gym & Bungalow
Nutritional Counseling
The Sports Shop Boutique
Center Court Café
Smoothie Bar
Boardroom & Library
Social & Holiday Events Schedule
Camps & Programming for Kids

Trellis Spa at The Houstonian

17,000 Sq. Ft. Day Spa
20 Treatment Rooms
Exclusive Natura Bisse' Products
Massage, Body Treatments, Facials
Manicure & Pedicure Salon
Hair Salon Services
Luxurious Locker Rooms with Jacuzzi & Steam Room
Indoor Float Pool
Tranquility Room for Before/After Treatments
Outdoor Patio & Balcony for Small Group Gatherings

- The Houstonian has its own pastry kitchen where breads, desserts and candies are made from scratch. The kitchen uses an average of 300 pounds of butter, 280 pounds of sugar and 125 pounds of chocolate per week, and 360 eggs per day.
- If someone tries a piece of equipment, class or activity once a day at the Houstonian Club, it would take two years to experience all that is offered.
- An average of 1,500 Members visit the 175,000 square foot Houstonian Club each day.
- There are 27 acres of woods, trails, pools and places to getaway at The Houstonian and it is adjacent to Houston's iconic Memorial Park, dubbed the "largest urban park in Texas".
- The Houstonian Club is Home to the U.S. Padel Team, currently seeded 8th in the world.
- Former president George H.W. Bush and former first lady Barbara Bush lived in the Manor House estate in the late 80's and early 90's and in room 172 after the Manor House became a restaurant.
- The 16th G7 Summit treaties were signed in the Manor House in July of 1990.
- The Houstonian serves Mrs. Bush's famous chocolate chip cookies (with gracious permission from the first lady)