

GQ

OUR COMMUNITY

The spirit of giving is alive and
well with our ambassadors

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COOKIES AND COCKTAILS

A holiday family tradition
and a new classic

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SEASONS GREETINGS

A holiday message from the
Greenwood principals

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NEWSLETTER

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Greenwood Hospitality Group

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GREENWOOD
HOSPITALITY MANAGEMENT



Greenwood Quarterly Newsletter

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HOLIDAY SEASONS GREETINGS

The principals and corporate team of
Greenwood Hospitality share their holiday
wishes for ambassadors and their families

May Your Season Be

MERRY AND BRIGHT

As the weather turns a bit colder we look forward to enjoying the holiday season. At the same time, great excitement surrounds the beginning of a new year.

On behalf of Greenwood Hospitality Group we wish you, your family, and friends the merriest of holiday wishes. We are most thankful for all of your hard work and efforts in providing our guests and clients the very best in the spirit of hospitality. Embrace all that is good during this season.

Have a wonderful holiday season and a Happy New Year!

Tom
Aix Hong
Bill



The Season of Giving

OUR COMMUNITY

The holiday season is filled with myriad celebrations old and new, the common thread of all those festivities is a sense of giving and kindness. Throughout the year ambassadors from each Greenwood property are bettering their communities through volunteerism, community service, and fundraising initiatives. This holiday season they worked on some special programs.

DoubleTree Park Place Minneapolis decided that during the first three weeks in December, ambassadors would be able to donate a toy to Toys for Tots to earn a jeans day each Friday. The hotel is also accepting toy donations from guests. Coming up in March members of the team will participate in the Minneapolis Polar Plunge supporting Special Olympics Minnesota. During the month of February, ambassadors can support their chilly coworkers and earn a jeans day for each donation of \$5 or more. The monies collected for the jeans day will be split evenly amongst the plunge team.

Embassy Suites Oklahoma City got together in September and decided on the causes that were most important to them youth, veterans, and hunger were the top three causes. Recently the team visited the local VA hospital for a day with a veteran. They made goodie bags stuffed with fun pens and paper, brain teaser puzzles, sugar free treats and hand written thank you cards. They visited several floors in the VA hospital greeting each room with a smile and a special thanks for their service. For their next project they visited SISU Youth Program. SISU Youth Program is for homeless youth between the ages of 15-24 that is all volunteer lead and funded. The team brought a good ol' Oklahoma BBQ with brisket fired chicken, potato salad, cookies, refreshments. They talked, laughed, watched nightmare before Christmas, crafted, and really just hung out like a typical family would. The hotel has decided to have "adopt" the SISU Youth program for 2018 and they will donate toiletries, and half of any proceeds from fundraising done throughout the year to this outstanding organization.



DOUBLETREE PARK PLACE MINNEAPOLIS



DOUBLETREE PARK PLACE MINNEAPOLIS



EMBASSY SUITES OKLAHOMA CITY



EMBASSY SUITES OKLAHOMA CITY

Our Community Continued...

Henry Autograph Collection started out the season with an All Ambassador Holiday Rally and encouraged Ambassadors to bring a toy to donate to United States Marine Corps Toys for Tots Program. They played holiday games like "Snow Ball Bounce" and "Let it Snow" for fun and prizes. Ambassadors could wear jeans to work the day of the rally if they donated a toy. They collected a total of 2 ½ boxes of new toys for area children in need. The Henry also adopted a family of four children from the Detroit Rescue Mission Ministries. Ten Ambassadors participated to purchase gifts for this family. Each child received a large bag full of wrapped gifts, including necessities and toys. Ambassadors also carried on a tradition of hosting a Coat Drive to benefit the homeless shelters in Detroit. They were able to donate 3 large boxes of winter coats and warm clothing to help those less fortunate during the cold months of winter.

Radisson Cross Keys is currently doing a food drive for our local charity, Turn Around Foundation. The Turn Around Foundation's mission is to build a community free of violence by working with adults and children affected by intimate-partner and sexual violence to address their needs and prevent further violence through advocacy and education.

DoubleTree Wichita reached out to the Dear Neighbor Ministries organization this season. The organization provides assistance to families in crisis and the food pantry serves those in the Hilltop Neighborhood and surrounding communities who are in need of food. The Thanksgiving holiday had left the pantry nearly bare so the ambassador at the DoubleTree Wichita stepped in. They hosted a canned food drive and delivered a van load of food; more than 350 canned goods and dry foods such as pasta and rice, to replenish the pantry.

The Watermark, Renaissance, and Wyndham Garden Baton Rouge sprang into action when one of their own ambassadors was in need. Marty Chialastri is a Breakfast Attendant at Wyndham Garden Baton Rouge. Her son; a Naval Airman assigned to the USS Ronald Regan, was aboard the C2-A Greyhound when it crashed off the coast of Japan last month. Matthew was an Aviation Boatswain's Mate (Equipment) Airman who had been awarded the National Defense Ribbon. The properties collected \$400 in donations to support Marty and her family.

Greenwood Hospitality Group made a donation to St. Jude Children's Research Hospital in honor of its clients (hotel owners) for the holiday season.



THE HENRY AUTOGRAPH COLLECTION



THE HENRY AUTOGRAPH COLLECTION



RADISSON CROSS KEYS



DOUBLETREE WICHITA



THE HOLIDAY MULE

This variation on a Moscow Mule has all of the flavors of the holiday season

The Holiday Mule:

Ingredients:

1/2 oz simple syrup
1/2 oz unsweetened cranberry juice
1 1/2 oz Pinnacle gin or vodka
2 oz chilled ginger beer
1 rosemary sprig
orange slice, for garnish
sugared cranberries, for garnish

We all know Santa loves cookies, but you may be able to win favor by swapping that milk for this tasty treat instead.

Directions:

Combine simple syrup, cranberry juice, and gin. Pour over ice and top with ginger beer. Serve garnished with rosemary, orange wedge and sugared cranberries, if desired.



ITALIAN HOLIDAY COOKIES

Straight from the family archives, this is Nonna Morabito's famous cookie recipe!

Cookie Dough:

Ingredients:

5 Cups all-purpose flour
1 Cup granulated sugar
5 Teaspoons baking powder
1 Cup vegetable oil
1 Cup milk
Pinch of salt
1 teaspoon lemon or almond extract
2 teaspoons fresh lemon juice
2 eggs

Directions:

Preheat oven to 350°F. Coat baking sheets with nonstick cooking spray. In a large bowl, combine flour, granulated sugar, baking powder, oil, milk, salt, extract, lemon juice, and eggs. Roll dough into 1-inch balls and place on prepared baking sheets. Bake 12 to 15 minutes, until cookies are set but not brown. Let sit 5 minutes then transfer to wire rack to cool completely.

Some of the best holiday moments are spent with friends and family sharing traditions, cookies are a tasty variety.

Cookie Glaze:

Ingredients:

3 Cups sifted confectioners' sugar
4 Tablespoons milk

Directions:

In a medium bowl, combine glaze ingredients and stir until smooth.

How to Glaze Cookies:

Dip tops of cooled cookies in glaze and place on wire rack then immediately decorate as desired. Rainbow sprinkles and decorating sugar for topping (optional)



GQ NEWSLETTER

