



# THE SUMMIT

A Dolce Hotel

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## **The Summit Hotel Set to Inspire Cincinnati with Innovative Nourishment Anytime, Anywhere**

*Rooftop Terrace, Overlook Kitchen + Bar and Local Executive Chef  
Will Surprise and Delight Guests*

CINCINNATI (Feb. 16, 2018) – The Summit, Cincinnati’s first Dolce hotel, is preparing to introduce an inspired and artful approach to food merging Dolce’s groundbreaking approach to nourishment with the skills of an experienced and passionate chef, Cincinnati-native Kyle Goebel.

"Guests, visitors and event attendees at The Summit will find a host of unrivaled dining options, from house-made sausage and curated cocktails to locally sourced, in-season menu items," said Bruce Flyer, general manager. "Chef Goebel – a Queen City native – joins our team at the perfect time to bring his creative passion to our eateries as we approach the hotel’s opening on April 17."

### **The Overlook Kitchen + Bar**

Adjacent to the hotel’s 15,000 square-foot Rooftop Terrace, The Overlook Kitchen + Bar is named after the many hills and mounts visible from its vantage point. The multifunctional space offers an outdoor area with three fire pits, cozy conversation areas and live music, along with a warm, inviting indoor tavern space for chilly days. Guests can enjoy cocktails, local beers, outstanding wines and a menu of delicious items ranging from small bites to in-season meals, all while taking in the view and the stars from the lushly landscaped terrace.

### **Brew & Barrel**

Just around the corner from the nine-story atrium and the Monumental Staircase in The Summit’s lobby, Brew & Barrel will provide top-tier coffee, egg sandwiches and bakery breakfast in the morning, and a relaxing place to unwind with a local craft brew and small plates

in the evening. With a fireplace and a variety of comfortable seating, it's the perfect spot for an offsite meeting with colleagues or catching up with an old friend.

### **Executive Chef Kyle Goebel**

Bringing the vision to life is The Summit's newly appointed Executive Chef, Kyle A. Goebel. A native of Cincinnati's West Side, Goebel is a Certified Chef de Cuisine and Sommelier with The Court of Master Sommeliers. He has worked nationally and internationally at distinguished restaurants in New York City, California, Italy and Florida, where he worked for 2017 James Beard Award semifinalist, Chris Ponte, in Clearwater.

Prior to working as Executive Chef at Cooper's Hawk, he was Kitchen Supervisor and Banquet Chef at Hilton Cincinnati Netherland Plaza, where he worked under Executive Chef Todd Kelly, the American Culinary Federation's USA Chef of the Year. Goebel played a key role on the team that helped earn Orchids at Palm Court a AAA Five-Diamond rating, a Forbes Four Star rating and ranking as an OpenTable Top 100 restaurant in the USA. He also taught at the Midwest Culinary Institute as a Chef Instructor for five years.

Goebel will bring his own passion for a personal touch to the menus at The Summit: "I want guests to feel comfortable and nurtured, yet surprised and inspired. We're planning fresh herbs from our rooftop garden and honey from our own beehives, house-made sausages and, of course, all of the local craft beer that makes Cincinnati such an exciting destination right now."

### **Meeting and Banquet Space That Sparks Connectivity and Creativity**

At the forefront of The Summit's "Nourishment Anytime, Anywhere" philosophy are its Nourishment Hubs™. In addition to providing an array of healthful, creative and thoughtful foods across the hotel's restaurant menus, meeting attendees at The Summit will find unexpected delight in the very non-traditional offerings for snacks and breaks at the Nourishment Hubs™. These protein-filled and vegan-friendly areas are unique to Dolce hotels. Meeting goers can select from items ranging from fresh produce and low-glycemic tidbits to fun options that spark conversation, like s'mores bars with marshmallows made from scratch.

At The Market, guests and event attendees will find a vibrant space where the focus is on fresh foods made to order from an open kitchen with an emphasis on chef and guest interaction. Daily breakfast and Sunday brunch are designed to delight hotel guests and community visitors alike, while lunch and dinner are served exclusively to event attendees who will find flexible seating and cuisine that's influenced by a myriad of cultures.

With more than 34,500 square feet of light-filled meeting and event space, custom menus and catering are designed to create memorable moments and imaginative interactions among guests at The Summit.

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### **About The Summit Hotel**

The Summit Hotel, located at 5345 Medpace Way in Madisonville, will open in April. Featuring an expansive rooftop terrace, art gallery, Monumental Staircase, nine-story atrium and 239 oversized guest suites, The Summit will be anchored by authentic service that seeks to surprise and delight each of its guests. For more information and booking visit [www.TheSummitHotel.com](http://www.TheSummitHotel.com) and follow the hotel on social media @TheSummitHotel.

### **About Dolce Hotels and Resorts**

Regularly outperforming competitors in guest and meeting planner satisfaction, [Dolce's](#) portfolio of upper-upscale hotels, resorts, conference centers and day meeting centers in North America and Europe offer 600,000 square feet of meeting space, host approximately 100,000 events and welcome four million meeting clients each year. Many properties are certified by the International Association of Conference Centers (IACC). Properties are distinct in design and feature freshly sourced culinary experiences and inspiring environments that bring people together for events.

All [Dolce Hotels and Resorts](#) properties are managed by an affiliate of Dolce International, Inc. Dolce Hotels and Resorts was acquired by Wyndham Hotel Group, LLC in 2015. [Wyndham Hotel Group](#) is the world's largest hotel company based on number of hotels, encompassing more than 8,100 hotels and over 708,500 rooms in 78 countries. Additional information is available at [www.wyndhamworldwide.com](http://www.wyndhamworldwide.com). For more information about hotel franchising opportunities visit [www.whgdevelopment.com](http://www.whgdevelopment.com).

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