



# Media Kit



THE SUMMIT

A Dolce Hotel

# THE SUMMIT HOTEL: FAST FACTS

## Inspiration and Innovation Throughout

The Summit, A Dolce Hotel by Wyndham, is a cutting-edge newcomer in Cincinnati. Designed to engage, enlighten and inspire, The Summit promises a transformative journey from every day to extraordinary. From thought-provoking works of art to chef-curated dining experiences, we spark a sense of creativity and self-discovery at every turn.

## Innovation Facts

1

**minute** from I-71

**hour's flight/1 day's drive** for more than 60% of U.S.

**Art Gallery** filled with curated works, and open for tours

**billiard table** in the Modern Library

**Certified Chef** de Cuisine and Sommelier designing dining experiences

**yoga studio/fitness center**

iconic **brass Maxwell dog** in every guest room

<b>239</b> colorful, oversized guest rooms with floor-to-ceiling windows, California king or two queen beds and luxe amenities	<b>15,000 square foot</b> Rooftop Terrace	<b>320</b> max capacity in Ballroom
	<b>32,600 square feet</b> of versatile indoor and outdoor meeting space, filled with state-of-the-art technology, natural light and ergonomic chairs.	<b>350</b> max capacity on Rooftop Garden
<b>2 Nourishment Hubs™</b> providing meeting attendees with healthful, protein-rich, fresh and varied snack options made from scratch and available all day long	<b>19</b> meeting rooms	<b>24 hours a day</b> of Nourishment Anytime, Anywhere
		Atrium soaring <b>9 stories high</b>
		<b>5 miles:</b> the radius of our complimentary SUV shuttle

**First Dolce Hotel by Wyndham** in the Tri-state

Complimentary Wi-Fi

Complimentary self-parking

Certified by the International Association of Conference Centers (IACC)



TheSummitHotel.com  
5345 Medpace Way  
Cincinnati, OH 45227

# FOOD DONE ARTFULLY AND DELICIOUSLY

Visitors at The Summit will find a host of unrivaled dining options, from house-made sausage and curated cocktails to locally sourced, in-season menus. It's what you find at the intersection of passion and creativity.



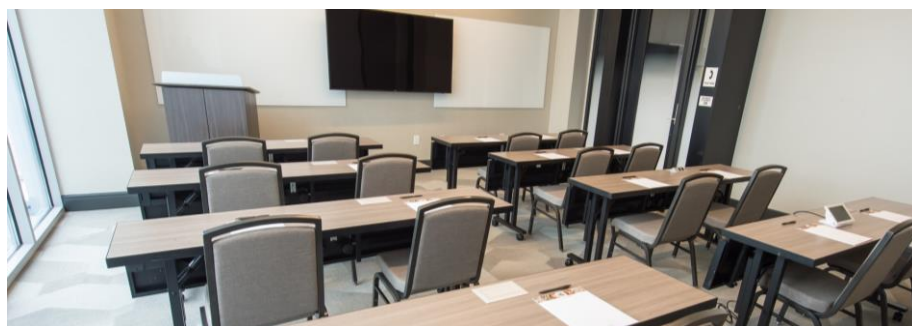
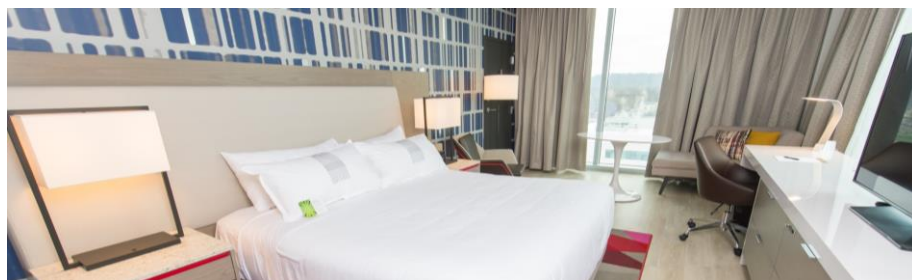
## **The Overlook Kitchen + Bar:**

cocktails, seasonally inspired and locally sourced meals, adjacent to the sublime Rooftop Terrace. Stop by for beer cheese made with house goetta and craft beer from just minutes away, served with soft pretzels made by a local bakery.

**Brew & Barrel:** premier coffee and breakfast sandwiches in the morning, sophisticated bourbon and local beer bar in the evening.

**The Market:** chef-interactive, locally sourced breakfast and Sunday brunch.

**Authentic service:** staff seeks to surprise and delight, creating memorable experiences. Guests will find themselves leaving with unique and **memorable stories to tell**, and perhaps even pleasant surprises to take home.



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# INSPIRING FACTS



**1 herb garden**  
on the rooftop



**2 beehives** on  
the rooftop



**Hundreds of art pieces**  
throughout the hotel



**3 fire pits** on the  
Rooftop Terrace



**2 bathrobes** (and slippers) in  
every guest room



**200 steps** to the nearest  
local craft brewery



**2 stories** in the  
Monumental Staircase



**1,000 stars** in the sky  
above our live music



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# A TRAILBLAZING STANDOUT HAS ARRIVED

## *The Summit is Different. And That's an Inspiring Thing.*

Here are some of the ways we are innovating Cincinnati's hotel, dining and event experience.



**Easy location for exploring and immersing.** Just one minute from I-71, The Summit is in the heart of the vibrant East Side, amidst parks, boutiques, renowned restaurants and craft breweries.



**Complimentary SUV shuttle.** We'll deliver guests anywhere within a **five-mile radius**, to neighborhoods including Hyde Park, Oakley, Mariemont, Columbia Tusculum and Kenwood.



**Oversize guest rooms.** The Summit's 239 guest rooms and suites all offer **floor-to-ceiling windows**, gorgeous bathrooms and luxe amenities.



**Rooftop Terrace.** One of the largest in Cincinnati, the lushly landscaped Rooftop Terrace is the perfect place to enjoy a cozy outdoor fireplace, live music and **craft cocktails**.



**A Library Nook for relaxation.** Sometimes you need a place to **unwind, disconnect**, feel. Play billiards in the Library, borrow a book off the shelf or enjoy an artisan bourbon.



**Locally sourced everything.** We're growing our own herbs, keeping our own bees and making our own sausage. We're working closely with **local farmers, bakers and other artisans** on everything from our meats and cheeses to our breads. And all of it seasonally influenced.



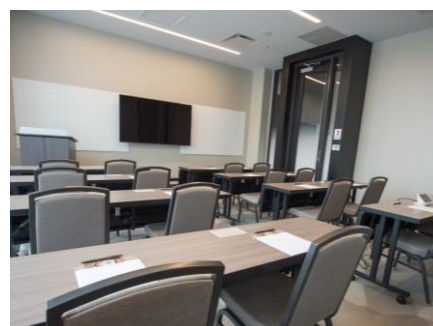
**Monumental Staircase.** Among the hotel's architectural features is the Monumental Staircase located in the Atrium. Dubbed such by architects who were taken by its **size and grandeur**.



**Immersion in art.** With soaring ceilings, the Art Gallery features a collection of carefully curated pieces that are sure to move, **provoke and compel**. It's free and open to the public, and we even offer **tours**. Art isn't just restricted to the gallery either; you'll find it on every floor.



**Meetings that inspire.** Seventeen meeting rooms. Natural light that spills in from floor-to-ceiling windows. 32,600 square feet of versatile, state-of-the-art meeting space. Nourishment Hubs™ open all day long, featuring **fun, healthful, from-scratch snacks**. And complete meeting packages that make it easy to book every part of a meeting, from guest rooms to meals.



# STAFF BIOS

## **Bruce Flyer, General Manager**

Bruce Flyer, General Manager, joined The Summit Hotel in 2017 bringing with him more than 30 years of hospitality experience.

Bruce leads the 239-room hotel in delivering the exceptional experience Dolce is known for, cultivating an imaginative environment where guests can connect, create and discover. He oversees all property operations including hotel programming and services, sales and marketing, and employee relations.

Prior to joining The Summit, Bruce worked in management positions with Hyatt Hotels, including roles in food and beverage, room sales and revenue management. He was General Manager of the Hyatt Regency hotels in North Dallas, Minneapolis, Cincinnati, Toronto, Capitol Square and Chicago, and served on the leadership teams for six hotel openings, including the Park Hyatt Toronto and the Grand Hyatt Seattle.

After living in a variety of places, Bruce enjoys exploring Cincinnati with his wife and spending time in the great outdoors.



## **Denise Bayless, Director of Sales and Marketing**

Denise Bayless was appointed to the leadership team of The Summit Hotel in 2017. As Director of Sales and Marketing, she is responsible for driving business through sales and marketing efforts for the 239-room hotel.

In this role, Denise oversees all aspects of the sales department with a goal of strengthening the new hotel's sales team and developing client relationships. With 18 years of hospitality sales and marketing experience, her proven knowledge of the hospitality sales industry and deep roots in the Greater Cincinnati area is advantageous in the hotel's efforts to collaborate with key local markets and customers.

Denise has extensive experience in the field and has served as Director of Sales and Marketing for the Cincinnati Marriott at RiverCenter and the Hilton Cincinnati Airport. She also worked with the sales team at the Embassy Suites Cincinnati RiverCenter and the iconic Drawbridge Inn.



# STAFF BIOS (cont.)

## Kyle Goebel, Executive Chef

Kyle Goebel, Executive Chef, joined The Summit Hotel in 2018, bringing with him expertise as a Certified Chef de Cuisine with the American Culinary Federation and certification as a Sommelier through The Court of Master Sommeliers to further enhance The Summit's innovative, locally sourced dining options.

Kyle is responsible for bringing to life the philosophy of Dolce's fresh and inspiring approach to food via the The Overlook Kitchen + Bar, Brew & Barrel, The Market and our Nourishment Hubs. He will also lead the way in implementing the hotel's Nourishment Anytime, Anywhere program, which allows guests to order items from a menu of fresh, chef-created dishes to be delivered anywhere in the hotel, around the clock.

Prior to joining The Summit, Kyle was the Executive Chef at Cooper's Hawk. In addition to a variety of kitchen roles in California, New York, Florida and Italy, 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. Goebel also taught at the Midwest Culinary Institute as a Chef Instructor for five years.

