



THE SUMMIT

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Inspiration and Delight for Cooks, Bakers and Foodies at The Summit's Fall Vendor Series

MADISONVILLE, Ohio (September 7, 2021) – Join local vendors at Overlook Kitchen + Bar on Thursdays throughout September and October to support small businesses and enjoy chef-driven dining specials that showcase hand-selected ingredients from local vendors. The Summit Hotel's fall vendor series kicks off on September 16 with a visit from ETC Produce and Provisions.

"We're excited to bring together the community and our vendors, all of whom are carefully chosen for their passion for fresh, exceptional products. Each night is going to be different, and this is a wonderful opportunity for food fans to not only taste new dishes, but also to take home ingredients and prepared foods for their own kitchens or even for holiday gifts," says Brad Muchnicki, Food and Beverage Director at The Summit.

Throughout the six-week series, guests will enjoy olive oils from Kofinas Olive Oil, produce from Roothouse Aquaponics and artisanal breads from Em's Sourdough Bread, just to name a few. With a wide variety of vendors, The Summit has ensured there will be something for everyone during this series.

Visitors can expect a carefully curated meal, highlighting the ingredients and products brought in by the vendor. Chef Seth Fannin will thoughtfully incorporate their delectable products and use them in unique ways to offer something different from the traditional menu.

Before or after dinner, stop by the vendor's booth to shop, sample, and learn more about the local small business. Each of the vendors chosen for this series have their own unique backstory, love what they do and are making important impacts in the community.

The vendor fair takes place on Thursdays, 5-9 PM. The schedule of vendors is as follows:

- September 16 – [ETC Produce & Provisions](#)
- September 23 – [Kofinas Olive Oil](#)
- September 30 – [Harmony Plant Fare](#)
- October 7 – [Roothouse Aquaponics](#)
- October 14 – [A Mother's Touch Cakes](#)
- October 21 – [Em's Sourdough Bread](#)

"This is going to be an exciting, memorable event series for our community and for our culinary team. They'll really be able to have fun with ingredients, ideas and execution, and their creativity will shine," says Denise Bayless, General Manager of The Summit Hotel.

Because each vendor is so unique, guests can attend each weekly session and enjoy a different experience every time. The first vendor on the list, ETC Produce and Provisions, carries fresh



ingredients and prepared foods, and The Summit's team is thrilled to create menu items using their products.

Visit with a representative from Kofinas Olive Oils at The Summit on September 23. Kofinas has many different flavors of oils that will likely be highlighted as part of the menu for the evening and throughout Restaurant Week.

In October, enjoy produce from Roothouse Aquaponics. The company is growing food in a sustainable way, and bringing that new perspective to the community through events like this vendor series.

For more information about the vendor series, please visit https://www.facebook.com/events/3127367734252619?active_tab=about.

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About The Summit Hotel

Voted Best Meeting and Banquet Center and Best Hotel in Ohio Weddings by Cincy Magazine in 2021, The Summit Hotel is an artful experience with 32,600 square feet of indoor and outdoor event space, making it the ideal location for group conferences and collaborative spaces, including 17 meeting rooms with high-tech amenities and glowing natural light.

Designed by hospitality design firm Hirsch Bedner Associates (HBA), guests enjoy sophisticated amenities including a Rooftop Terrace, state-of-the-art fitness center and yoga studio, Art Gallery, soaring nine-story Atrium, an ultramodern social library, and free Wi-Fi throughout the hotel. A variety of locally sourced dining, featuring house-made cocktails and extensive beer and wine lists, is available at the hotel's Overlook Kitchen + Bar, Brew & Barrel and The Market.

The Summit is a member of the Preferred Hotels & Resorts Lifestyle Collection and is designated a AAA Four Diamond hotel. All guests of The Summit are eligible to enroll in the I Prefer hotel rewards program, which extends points redeemable for cash-value Reward Certificates, elite status, and special benefits such as complimentary Internet to members upon every stay at more than 700 participating Preferred Hotels & Resorts locations worldwide. The Summit is managed by AT Hospitality Group.