

SAVOR...

PROFILE:

# Performing Arts Theatres



Home to the local resident symphony, ballet, opera and acting companies as well as the host for touring Broadway plays, musical concerts and dance troupes, performing arts centers are viewed as the cultural signature of most municipalities, a barometer of the region's sophistication and awareness of the arts. For theatre-goers, the quality of food and beverages served reflects on the image of the facility. SAVOR adheres to the highest quality to boost refreshment sales during pre-shows and intermissions, turn patron events into must-attend soirees, and elevate the reputation of the facility to increase bookings so there are fewer "dark" nights.



- **Professional Chefs, Impeccable Service**

Your patrons will receive the quality of food and service that they expect from the area's finest restaurants. Our chefs keep current with regional specialties, culinary trends, and perennial favorites so that patrons attending the theatre feel they are really out-on-the-town. We also partner with locally known chefs to create signature dishes especially for a particular venue.

- **Pre-Event Dining**

SAVOR has taken dining in a theatre environment to the next level by creating a clublike area where patrons can enjoy signature tapa-style dishes paired with fine wine before a performance. This allows theatre-goers to dine leisurely without rushing from restaurant to show and allows the theatre to capture greater revenues from food and beverage sales.

- **Theatre Dining**

SAVOR is taking theatre dining to a new level by developing a first-class standalone restaurant with celebrity chef and a signature menu. The restaurant becomes a destination in itself and a perk for theatregoers who enjoy the convenience of elegant dining and entertainment in one place.

- **Farm-to-Table Regional Favorites**

SAVOR is committed to starting with the freshest ingredients. We support local suppliers and incorporate regional favorites such as specialty cheeses, artisan breads and locally grown produce. SAVOR also teams with well-known regional chefs to produce signature dishes.

- **Fine Wine Selection**

SAVOR has adopted the Napa Technology WineStation® Intelligent Dispensing System, a hygienic system that dispenses a selection of wines



in precise portions and lets you sell higher-priced wines by the glass. This lets patrons enjoy their choice of fine wine with small-bite foods and reduces waits in line during intermissions so more people will be enticed to purchase a drink.

to stay abreast of scheduled performances and create a plan to take care of their patrons. We also work closely with theatre management to find opportunities to host catered affairs such as patron banquets and opening-night dinners.

- **Demographic Awareness**

The type of performance often indicates the demographics of the audience. The opera draws a different crowd from a rock concert or comedy show, for instance. We tailor our food and beverage offerings to the expected demographic, so a family-oriented performance may include cookies and milk, while an avant garde show may feature trendier small-bite dishes, and a black-tie opening may include champagne and caviar.

- **Proactive Special Events Scheduling**

To minimize the number of “dark” nights, we collaborate with community groups and facility management to book revenue-producing special performances. We work in partnership with you to publicize upcoming events and create a menu selection that is pleasing to all who attend.

- **Collaboration with Resident Performance Companies**

SAVOR believes in working closely with the building’s primary tenants - e.g., symphony, ballet or opera -

- **SAVOR... Earth**

Sustainability is at the heart of all of our facility management practices. We have partnered with Earth Pledge to develop a program that minimizes environmental impact. All of our facilities use compostable or recyclable ware where appropriate, abide by sustainable seafood guidelines, partner with environmentally friendly vendors, capture all organic food waste materials for composting, and recycle.

*Previous Page*

Top: Chocolate mousse with hazelnut  
Bottom: Lobby beverage service

*This Page*

Top Left: SAVOR on-site bartender  
Top Right: Patrons’ lounge  
Middle: Wine by the glass and small-bite dish  
Bottom: Freshly made latte

**SAVOR...**

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