



WHY HYATT TRUSTS FOODA TO MANAGE THE FOOD & BEVERAGE PROGRAM AT ITS CORPORATE HEADQUARTERS

Hyatt Hotels Corporation is a hospitality company that manages 777 luxury hotels, resorts, and vacation properties in 54 countries around the world. Since its founding over 60 years ago, Hyatt has become one of the world's largest hotel companies.

Through its growth, the company has maintained an award-winning company culture. Hyatt regularly earns accolades for being a great place to work, most recently landing on Fortune's 100 Best Companies to Work For in 2017 and America's Best Employers in 2018.

In 2017, Hyatt moved its corporate headquarters to the newly constructed 150 N. Riverside Plaza in Chicago. A premier Chicago building that, among many other perks and amenities, offers a beautiful view down all three branches of the Chicago River.



HYATT'S FOOD & BEVERAGE DECISION

As part of the relocation, Hyatt needed a new Food and Beverage partner to manage their stunning new cafeteria space. Hyatt went through an extensive RFP process with some of the largest food service providers in the world. But they were nonplused. The award winning company believed their employees deserved better. Rather than picking an old-school, institutional cafeteria food service provider (and the high costs that come with it), Hyatt went a different route.

SOLUTION: FOODA FOOD HALL

A 21st-century evolution of the traditional cafeteria, which integrates a daily rotation of local Popup restaurants into Hyatt's space.

FOOD MANAGEMENT BEST CONCEPT AWARD WINNER

The Food Hall at Hyatt was awarded the Best Concept for a New Facility by Food Management Magazine in 2018. The Food Hall is unlike any cafeteria space in the United States. The uniqueness of the model and Fooda's ability to execute on the implementation caught the attention of judges.

SIX KEY REASONS HYATT DECIDED TO PARTNER WITH FOODA:

HIGH QUALITY FOOD

“When we were planning for the space, we made the conscious decision to find a high-quality food and beverage provider that could provide unique choices. Finding the right fit was an 8-month journey.”

Anne Hanch
SENIOR VICE PRESIDENT OF
GLOBAL PROCUREMENT, HYATT



Fooda only partners with highly-rated restaurants, and the restaurants are required to meet strict quality requirements and complete Fooda's rigorous restaurant approval process.

FLEXIBILITY

“The decision we made was based on Fooda's flexibility along the way, and their ability to be nimble. Obviously we're in the food and beverage business. Fooda helps us keep the hotel atmosphere for our associates.”



Jeremy Wooldridge
CORPORATE EXECUTIVE CHEF,
HYATT

VARIETY

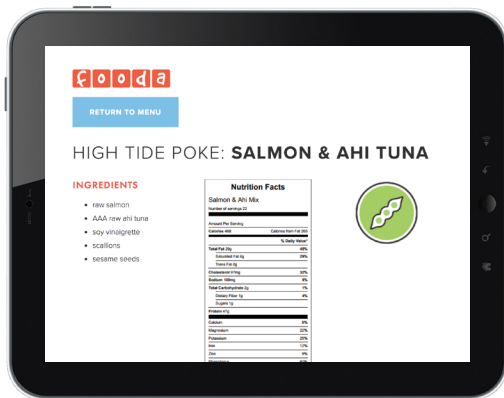
Menu fatigue causes reduced participation at traditional cafeterias. The repetitive food options get stale to employees working at the same company for years. Fooda's revolving restaurant program is specifically designed to combat menu fatigue. It's exactly the kind of variety Hyatt was looking for when they were searching for a new food and beverage partner.

CONVENIENCE

Employees no longer have to leave their workplace in inclement weather in search of authentic restaurant food. They have access to highly-rated national and local restaurants, with many restaurants coming from outside of the building's neighborhood. This results in employees being able to try restaurants that would normally be out of reach during the standard lunch hour.

“Our associates appreciate the number of choices. They like that it's all fresh, nutritious, and affordable. I would say 80% of my team eats at the Food Hall every day.”

- ANNE HANCH



WELLNESS

Hyatt has strict health, wellness, and sustainability requirements for all restaurants that show up to serve lunch. Menus on mounted iPads offer full nutritional information provided by a registered dietitian, and gluten-free or vegan options are always available. Fooda helps Hyatt offer a sustainable dining solution by only serving food on recyclable products.

VALUE

Hyatt wanted a program that was affordable to both the company and their associates. Hyatt is able to provide a subsidy for associates, while still keeping the total food service cost lower than what a legacy provider could offer. Since the visiting restaurants cook their food in their own kitchens and provide their own staff to serve food, overhead is reduced. Associates are attracted to the excitement of authentic restaurant brands, which means higher participation and a more sustainable revenue model for everyone.



Fooda's Food Halls are a money-saving program that will please the executive team, but employees love it too.

“We wanted to be able to offer our associates healthy, low-cost choices. The average employee is commuting, they're not always able to bring their lunch. Associates like that we're looking out for their wellness, but it's also about economics. I personally love the salad bar here, and if I wanted to go get the same salad outside, it would cost at least double.” - ANNE HANCH



DOES YOUR CAFETERIA NEED TO EVOLVE?

Learn more about how fooda can help

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