

COAST TO COASTER

DECEMBER 28, 2015



Getting Festive at the Conrad Miami

The Conrad Miami has received an abundance of local attention recently for their efforts to make guests feel more at home during their stay.

The team went the extra mile by decorating guests' rooms and the lobby. They also built an "Igloo Bar" for guests to experience the joy of winter without actually feeling it.

Guests can enjoy seasonal cocktails and creative bites all in a modernized igloo that must be reserved in advance.

If you are really missing the seasonal weather, snow will fall from the bar's ceiling as you are enjoying your drinks.

You can check out photos in the Flavors at Hilton section at the bottom of the [DRINK](#) page of FOH or their full coverage from WSVN Miami / Fort Lauderdale [here.](#)

The Countdown is On!

It's almost time - we are **less than twenty days** away from the mandatory compliance date for the Better Bar Experience!

By now you and your team should have updated and ordered menus, selected and ordered uniforms and glassware, and be well on your way to completing the mandatory training classes. The classes that must be completed by all managers and supervisors **before** starting the program at your property are [On-Premise Wine Academy 1](#), [On-](#)

[Premise Wine Academy 2](#), and [Spirits Academy](#).

Once the program is up and running at your property there are two additional trainings that must be completed with your teams - the Jelly Belly Wine Class and the History of the Cocktail. The videos and supporting documents for these trainings can be found on the BETTER BAR EXPERIENCE page on Flavors of Hilton.

But the information doesn't stop there. Take a moment to explore the site and remember FOH is updated almost daily, so make sure to check the site frequently. If you have additional questions contact

conciierge@flavorsofhilton.com.



*I once shook hands with Pat Boone
and my whole right side sobered up.
~Dean Martin*

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