

the agenda

Ultra Local

Using locally sourced ingredients for meetings and events has been on-trend for awhile now, but some properties are going *very* local by using products grown or harvested on-site. **Destination Hotels**, a collection of more than 40 independent hotels and resorts across the U.S. and Caribbean, has some standouts when it comes to sourcing directly from gardens, orchards and hives on-property.

"The problem with the farm-to-table trend of the last decade is that the product has always come at a high cost to the guest and the business," said Matt Stuhl, vice president, Restaurants, Events and

Nightlife, Two Roads Hospitality. "By bringing the gardens on-property, we are now able to bring those costs down, spend less time sourcing and, just as important, control quality and waste."

When it comes to knowing where the ingredients are grown or harvested, guests at these properties don't have to look far.

Terranea, a resort on the Southern California coast in Rancho Palos Verdes, is no stranger to accommodating customers with allergies, food preferences and those that just want to eat healthier.

Chef de Cuisine **Andrew Vaughan's** specialty is a hand-cut pasta using the edible nasturtium plant and featuring vegetables grown in the resort's garden, along with a white wine ragu.

In Lake Tahoe's Olympic Valley, the **Resort at Squaw Creek** has its own Rooftop Roots hydroponic gardens on-property. There are four different locations: rooftop, indoor plant nursery, mini herb gardens on Six Peaks Grille deck and in a greenhouse area. The garden supplies produce and herbs for the restaurants and banquets. Butter lettuce, arugula, cabbage, mint and thyme are staples and this summer, the gar-

dens will expand to include items such as tomatoes and strawberries.

The Carolina Inn, set on the University of North Carolina at Chapel Hill campus, partners with a local beekeeper, Just Bee Apiary. The hotel is committed to helping honeybees in the area thrive, and not only does supporting the local apiary help with this, but the honey produced is used throughout the property. In addition to serving the honey to groups and at Crossroads restaurant, guests can take a jar home from Pittsboro Street Provisions, just off the lobby. www.destinationhotels.com



RESORT AT SQUAW CREEK



TERRANEA RESORT



THE CAROLINA INN

