



LEGACY INSIDER

DECEMBER 2021, VOL. 8, ISSUE 19

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LET'S CELEBRATE THE FUTURE!

A LETTER FROM CEO DAVID MARVIN

As we celebrate the holidays and ring in 2022, I'm beyond impressed. We are a company with unwavering resolve and a bright future. Navigating the Pandemic has required all of us to dig deep.

As with the Great Recession of 2008-2012, we are now proudly emerging confident in our future. Legacy Ventures has best-in-class track records and teams that are battle tested. The next chapter of Legacy Ventures is ready for us to build, create, influence and develop.

Let's spend 2022, celebrating as a team, being grateful, while shaping our future and seeking new opportunities. I'm so very grateful to have a strong team, all of you, who keep Legacy Ventures moving forward. Your dedication to the well-being of Legacy Ventures is admirable, your commitment is valued and your strengths are seen.

Our newest enterprise in Bozeman, Montana with the Bacchus Pub, a historic gathering place, and several new projects within the Baxter Hotel, a historic landmark built in 1929, has extended our Legacy Family frontier into the Mountain States. We are excited to build our presence on Main Street and support the growth of the hospitality industry in Bozeman.

As we celebrate the future, we won't lose sight of our roots and our company history, we will continue to embrace our culture, greet our guests with a smile, make it happen, make it right and create lasting impressions, after all, we are a leading presence in the hospitality industry in the City of Atlanta and beyond.

Thank you for standing with Legacy as we celebrate the road ahead. I'd like to mention two Legacy employees who embody the words "Standing with Legacy," Maureen Foster and Trey Cordle. In August of 2021, Maureen marked her 15th year with Legacy as a Concierge at Centennial Park West Condominium. And in January of 2022, Trey will mark his 15th year with Legacy Ventures as our General Superintendent. Maureen and Trey, THANK YOU!

Wishing you and your families the happiest of holidays filled with health and all good things.

With Gratitude,

David



HOTELS

- The American Hotel
- DoubleTree - Atlanta Northlake
- Embassy Suites - Chattanooga
- Embassy Suites - Centennial Park
- Glenn Hotel
- Hilton Garden Inn - Atlanta Downtown
- Hotel Indigo - Atlanta Downtown
- Sheraton Madison Hotel
- Hyatt House Atlanta Perimeter Center

RESTAURANTS, CATERING & EVENT SPACES

- C-Bar - Cinnamon Shore
- Cbar Too
- City View
- Bacchus Pub
- The Cloakroom Kitchen & Bar
- Der Biergarten
- Dos Bocas
- Dylan's Coal Oven Pizzeria - Cinnamon Shore
- Game-X
- Glenn's Kitchen
- Legacy Test Kitchen
- Max's Coal Oven Pizzeria
- SkyLounge at Glenn Hotel
- STATS Brewpub
- The Drafting Table Cocktails & Kitchen
- The Hub
- The Market - Cinnamon Shore
- Twin Smokers BBQ
- Ventanas



For updates throughout the year...
Please follow the Legacy Ventures
Hospitality page on LinkedIn.

<https://www.linkedin.com/company/legacy-ventures-hospitality>

SPOTLIGHT: 2021 PROMOTIONS



A



B



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E



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LEGACY VENTURES HOTELS

- A. **Frank Phair, Vice President of Operations, Hotels**
Promoted from Regional Director of Operations.
- B. **Kim Holcomb, Vice President of HR, Hotels**
Promoted from Director of HR, Hotels

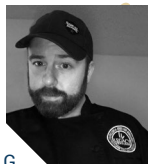
LEGACY VENTURES RESTAURANTS

- C. **Matt Deckard, Director of Food and Beverage, Restaurants**
Promoted from Corporate Chef

- D. **Troy Landrey, Director of Food and Beverage, Restaurants**
Promoted from Regional Manager, Hotel F&B
- E. **Matthew Youhess, Director of Food and Beverage, Restaurants**
Promoted from Regional Manager, Restaurants

HILTON GARDEN INN - ATLANTA DOWNTOWN

- F. **Ivy Mpofu, General Manager Embassy Suites Centennial Park**
Promoted from General Manager Hilton Garden Inn Atlanta Downtown



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LEGACY VENTURES RESTAURANTS

- G. **Brent Dolan, Executive Chef**
- H. **Joanna Hodges, Regional Event Manager**
- I. **Viviana Espinoza, Marketing Manager**

THE DRAFTING TABLE

- J. **Charity Long, Manager**
- K. **Gersson Rizo, General Manager**

CINNAMON SHORE

- L. **Jason Newcomb, General Manager**
- M. **Jaime Claudio, Manager**
- N. **Tim Weekly, Manager**

DER BIERGARTEN

- O. **Tina Theuermeister, General Manager**

STATS BREWPUB

- P. **Regina Gordon, Manager**

HYATT HOUSE ATLANTA PERIMETER CENTER

- Q. **Marton Aranyossy, Operations Manager**



Q



V

- R. **Robbie Poindexter, Kitchen Supervisor**

SHERATON MADISON HOTEL

- S. **Tatiana DeNure, Assistant General Manager**
- T. **Eulick McNeil, Engineering Lead/Supervisor**
- U. **Lindsay Temple, Senior Sales Manager**

EMBASSY SUITES - CHATTANOOGA HAMILTON PLACE

- V. **Barbara Jones, Hotel Controller**
- W. **Sheena King, Housekeeping Supervisor**
- X. **Tamecia Lacy, Executive Housekeeper**
- Y. **Tammie Mathews, Front Desk Supervisor**
- Z. **Abbie Sisk, Front Office Supervisor**
- AA. **Alicia Stewart, Housekeeping Supervisor**



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GLENN HOTEL

BB. Eric Iriarte, Operations Manager

CC. Uriah Myrthil, Front Office Manager

THE AMERICAN HOTEL - ATLANTA DOWNTOWN

DD. Scott Hester, Hotel General Manager

EE. Alif Soolayman, Engineering Lead/Supervisor

FF. Lamika Bell, Convention Services Manager

HILTON GARDEN INN - ATLANTA DOWNTOWN

GG. Patrick Abrams, Accounting Clerk

HH. John Fielding, Security Supervisor

II. Alexander Gizaw, Engineering Lead/Supv

JJ. Kaplyn Person, Assistant Front Office Manager

KK. Jasmin Jones, Associate Director of Sales

DOS BOCAS

LL. Gillen Greene, General Manager

BLUEPRINT SPOTLIGHT WHAT WE STAND FOR

These are the words of our team members. Through interactive meetings with over 100 people across all assets, team members used these words to reflect the spirit of Legacy.

WHAT WE STAND FOR

GROWING /'grōiNG/

Undergoing natural development by increasing in size and changing physically



"Growing to me means to continually learn and adapt to becoming the best version of you."
MATTHEW YOUGHES, DIRECTOR OF F&B, RESTAURANTS



To me, growing is the validation of hard work. It is not only the validation of the hard work of the individual that has grown, but the hard work of the individuals around them who supported their growth" URIAH MYRTHIL, FRONT OFFICE MANAGER, GLENN HOTEL



For me, seeing the opportunities and growing within a family such as HGI has been amazing. I am happy and enjoy my job, because I am in a place that I know they believe in me and value my efforts and dedication. I started working as a Lobby Attendant and was promoted to Housekeeping Supervisor after they saw my potential, commitment and professionalism. Thank you so much to my HGI family for helping me grow." JOSE CASTANEDA, HOUSEKEEPING SUPERVISOR, HILTON GARDEN INN



"Growing to me means when you conquer something you never thought you could. Using all the knowledge you learned throughout the past to get to a better future. Turning bad habits into good habits and achieving goals you never thought you could reach. Growth is a very important word in my life due to all the circumstances I overcame to get where I am today" ROBBIE POINDEXTER, KITCHEN SUPERVISOR, HYATT HOUSE

HAPPY LEGACY VENTURES ANNIVERSARY!



MAUREEN FOSTER

Maureen marked 15 years of service in August 2021. Maureen has been a welcoming face to the residents at Centennial Park West.

TREY CORDLE

January 2022, marks Trey's 15-year anniversary with Legacy Ventures as our General Superintendent, overseeing all of the projects that have made Legacy a staple in the hospitality industry.

STEPHANIE BARNETT

Stephanie has been with the Glenn Hotel for over 15 years in one capacity or another.

Thank you, Maureen, Trey, and Stephanie, for your service and dedication.



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STR ACHIEVEMENT RECOGNITION

FROM HYATT CORPORATION

Hyatt House Atlanta Perimeter Center's most recent RevPar Index (90 days) results position your hotel within an elite group, ranked in the Top 25 percent in the Americas.

Hotel Metrics:

- RevPAR Index of 114
- Exceeded an RGI of 100+ last month
- Exceeded an RGI of 100+ over the last 90 days
- Achieved a Fornova Distribution Score of 95 over the last 90 days

HOTEL MANAGEMENT'S 2021 THIRTY UNDER 30

2021 WINNERS

Congratulations **Tracey Sandler, Assistant General Manager** and **David Carrera, Front Desk Manager** on being recognized as one of Hotel Management's 2021 Thirty Under 30.



LEGACY VENTURES WELCOMES NEW MANAGERS

BOZEMAN

Zachary Thompson, General Manager
Marco Casarreal, Executive Chef

CINNAMON SHORE

Brian Connelly, Manager

DER BIERGARTEN

Tina Theuermeister, General Manager
Katherine Rivera, Manager

DOS BOCAS

Matthew Chung, Manager
John South, Manager

DOUBLETREE ATLANTA

NORTHLAKE
Stephen Hawthorne, General Manager

EMBASSY SUITES

CENTENNIAL PARK
Murray Barnes, Operations Manager
Mark Turner, Assistant
Front Office Manager

EMBASSY SUITES

CHATTANOOGA
HAMILTON PLACE
Leslie Hayes, General Manager
Nicole Ridge, Sales Manager
Brandon Shea, Chief Engineer

GLENN'S KITCHEN/ SKYLounge

John Love, Manager
Vanessa Donchev, Manager
David Diggs, Sous Chef
Toren Hasmore, Sous Chef

HILTON GARDEN INN ATLANTA DOWNTOWN

Alejandra Alvarez, Executive
Housekeeper
Rachel Mundy, Convention
Serv & Sales Coord
Eduardo Garcia, Executive Chef

HOTEL INDIGO ATLANTA DOWNTOWN

Courtney Gathers, Sales Manager
Rachel Daniel, Sales Manager

HYATT HOUSE PERIMETER CENTER

Reyna Reyes, Executive Housekeeper
Gary Till, Director of Sales
John von Haussen, Sales Manager

LEGACY VENTURES CORPORATE

Elizabeth Roth, Executive Legal Assistant
Joshua Kuechler, IT Manager,
Compliance and Operations

LEGACY VENTURES RESTAURANTS

Quinton Murphy, Assistant Controller

LEGACY VENTURES DESIGN & CONSTRUCTION

Gary Gamble, Assistant Superintendent

MAX'S COAL OVEN PIZZERIA

Brian Wood, Sous Chef

PAVILION/VENTANAS

James Ross, Sous Chef

SHERATON MADISON HOTEL

Maureen DeValkenaere, Director of Sales
Molly Glassmaker, Assistant
Front Office Manager

STATS BREWPUB

Anthony Hicks, General Manager
Tangela Caldwell, Manager

THE AMERICAN HOTEL ATLANTA DOWNTOWN

Tiqua Kindell-Dieng, Night Manager
Danielle Randall, Director of Sales

THE CLOAKROOM KITCHEN & BAR

Cameron Mincey, Manager
Daniel Lynch, F&B General Manager
Modibo Doumbia, Manager

THE DRAFTING TABLE

Dion Gamble, Manager
Mary Sloan, Sous Chef

THE HUB

Elizabeth Panthofer, Manager
George Oliveira, General Manager
John Morales, Executive Chef
Morgan Schramm, Sales Manager

VENTANAS

Robert Wood, General Manager





Winner of Legacy Ventures A.C.E. Award for October:
Hyatt House Atlanta Perimeter Center

2020 AWARDS



Make It Happen Award:
Peter O'Hanlon, CFO



Restaurant Keystone Property of the Year Award:
Ventanas:
Dana Kicklighter, Sales Manager



Hotel Impact Performer Award:
Anthony Laudato, Complex Director of Sales



Hotel Keystone Property of the Year Award:
Hilton Garden Inn Atlanta Downtown:
Ivy Mpfu, GM



Restaurant Impact Performer Award:
Matthew Youhess, Director of F&B, Restaurants

Congrats, you're a 2021 Travelers' Choice Award Winner



TripAdvisor's 2021 Travelers Choice Award presented:
Hilton Garden Inn Atlanta Downtown
Embassy Suites Chattanooga Hamilton Place
DoubleTree Atlanta Northlake
The American Hotel Atlanta Downtown



Most Improved Guest Experience in the 1st Quarter:
Hilton Garden Inn Atlanta Downtown



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HOTEL GRAND OPENING

Hyatt House Atlanta Perimeter Center opened its doors on March 3, 2021. Hyatt House Atlanta Perimeter Center is a 186-key upscale suite hotel purpose-built to serve the Atlanta Perimeter market. The hotel features 4,000 SF of flexible meeting and pre-function space.



BOZEMAN, MONTANA

LEGACY VENTURES WELCOMES HOL HOSPITALITY, INC. & BAXTER RESTAURANT GROUP TO THE FAMILY

The Legacy Food & Beverage Management Team has been very busy in Bozeman, Montana creating and implementing site-specific food & beverage solutions for the community's gathering place, Bacchus Pub.

The Pub is located inside the historic Baxter Hotel on Main Street. The Bacchus is a neighborhood Pub where friends and family gather daily for Happy Hour. The very same German monk heads, that guests sat beneath at the opening in 1929, still decorate the pub today.

Legacy is currently working on the design of a new restaurant concept for the Baxter Hotel underground space while adding a new wine bar to the lobby. More adventures to follow for Legacy Ventures with HOL Hospitality, Inc. and the Baxter Restaurant Group.

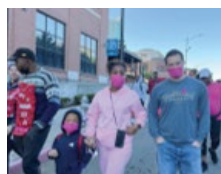


COMMUNITY PROJECTS AND OUTREACH



MAKING STRIDES AGAINST BREAST CANCER WALK

On October 23rd 2021, the Legacy Ventures Hotel team participated in the breast cancer walk at Atlantic Station.



DoubleTree Northlake co-sponsored and participated in the 23rd Annual Marlow's Tavern Golf Classic benefitting Special Olympics Georgia held at the Country Club of Roswell. DoubleTree Northlake finished Top 10 in the golf event, and donated room night certificates to the Silent Auction. Legacy Ventures representatives in the golf event were Frank Phair, Scott Hester, Chris Smith, and Win Porter.



Stephen Hawthorne, General Manager at DoubleTree Northlake, pairs his passion with his love for the sport of wrestling as he volunteers his time with multiple youth programs in the area and teaches life skills like work ethic, integrity, and perseverance through sport.



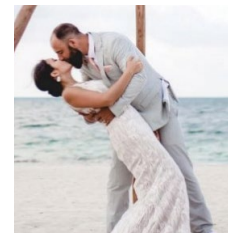
LEGACY FAMILY MILESTONES



Alif Soolayman, Lead Engineer – The American Hotel, became a US citizen on October 22nd, 2021



Chris Smith, Complex Controller – Hotels, married Minye Fu on June 22nd, 2021



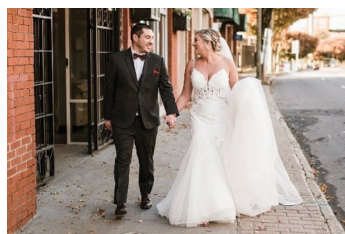
Tracey Tong, Assistant General Manager – HGI Atlanta Downtown, married Jordan Sandler on May 8th, 2021



Morgan Schramm, Sales Manager – Sheraton Madison, married Jonathan Stark on October 30th, 2021



Mary-Taylor Marsteller, Catering and Events Manager – HGI/Ventanas, engaged to Michael Hart on November 6th, 2021



Lauren Crockett, Catering Sales Manager – Glenn Hotel/SkyLounge, married Nathan Engelke on November 12th, 2021



Caroline Karlberg-Royster, VP of Business Development for Legacy Property Group, husband Gavin and Maggie (the dog) welcomed Baby Grace on September 8th, 2021



Matthew Youhess, Director of F&B, Restaurants, married Ana Margarita Fregoso Calleja on August 26th, 2021

Anthony Edwards, Guest Service Agent -DoubleTree Northlake, married Jaella on November 6th, 2021

Philip Spralling, Complex Accounting Assistant – Hotels, engaged to Hilary on April 4th, 2021

Kevin Richards, COO – Hotels, welcomed two grandchildren in 2021



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WORKSTYLE CORNER



WHAT'S IN YOUR RULE BOOK?

WRITTEN BY SARA FERNALD, EXECUTIVE COACH

Whether consciously aware of it or not, we all have an internal 'rule book' that guides our actions and judgment of others. Our rules for work/life are the result of our upbringing and life experience. They may change or become more rigid over time.

The problem with our 'rule books' is that they are often not clearly defined. We simply know in our 'gut' if something is right or wrong. If questioned, we say, "It's common sense that he/she SHOULD know or do [fill in the blank]." The problem is this: if we do not communicate our rule and gained agreement with another person to live by that rule, two things can happen. First, we risk judging the 'offending' person for something that they did not know was an issue. Second, the 'offending' person may lock into their own 'personal rule book' and judge us right back!

Solution? Pay attention to what's in your rule book. An easy way to do this is to identify things that others do that irritate (or infuriate) you. You likely have a rule about those things. Next, ask yourself if you have had a dialogue with the offending person about your rule and how to arrive at a mutual agreement [rule].

Most 'personal rules' have a core connection to safety, personal liberty and responsibility. Choices in Covid protocols are a powerful example of this – on both sides of the spectrum.

Beyond the more obvious 'rule choices' we hold a myriad of 'should's and should not's' about our expectations of others, from timeliness of email responses to how one should interact with a client. Define your rules in concrete terms. A common rule is that "everyone should treat each other with respect". That is a great headline, but the specific behaviors that define how that looks in practice need to be identified.

Bottom line: Frustration arises from unmet expectation. Do your part to create alignment with those you hold to your 'rule book' standards.

THE MORE YOU KNOW

DON'T WAIT UNTIL APRIL 15TH

UPDATE YOUR ADDRESS IN PAYCOM

1. Go to: www.paycom.com
2. Select Information
3. Select Address & Contact Information
4. Update address, if needed
5. Click Update to save

YOUR W2 IS ALWAYS AVAILABLE ON PAYCOM

1. Go to: www.paycom.com
2. Select Payroll
3. Select Year End Tax Forms



If we did not capture your promotion, work anniversary, or welcome you as a new manager, please reach out to your manager.

LEGACY TABLE

PERSIMMON AND POMEGRANATE SALAD WITH ROASTED PECANS

COURTESY OF CHEF

CHRISTOPHER BLOBAUM

Serves: 2-4 | Active Time: 20 minutes

I love persimmons. The fruit is bold and bright, and it's sweet with a hint of spice, like clove or cardamom. Toasting fresh pecans adds texture and brings out their flavor. I like to use greens that are slightly bitter and have a crisp texture. The dressing is simple, and a local cheese adds a burst of creaminess.

Ingredients:

- ½ c Pecan Halves
- 4 Celery Stalks, preferably the inner ribs with leaves
- ½ lb. Baby Greens, assorted, washed and dried
- 1 Pomegranate, seeded
- 2 Fuyu Persimmons*
- 1 Lemon (Meyer Lemon if available)
- 1 teaspoon Extra Virgin Olive Oil
- Sea Salt
- Fresh Ground Pepper
- ½ cup Feta, Goat Cheese or Blue Cheese

Method:

1. Toast Pecans in a 350-degree oven for 10 to 12 minutes or until fragrant and lightly browned, remove from heat and cool.
2. Wash, peel and slice celery ribs with leaves diagonally and place in a bowl.
3. Add nuts, greens, and pomegranate seeds.
4. Core, quarter and then slice persimmons and add them to the bowl.
5. Wash the lemon and zest it over the salad, then cut it in half and add juice to the bowl.
6. Drizzle olive oil over salad.
7. Season with salt and fresh ground pepper.
8. Toss salad and sprinkle the cheese over the top. cheese adds a burst of creaminess.



Enjoy!

*Fuyus are a flatter and squatter variety of persimmon that are enjoyed crunchy, unlike their cousin, the Hachiya or American varieties, which are best enjoyed when very ripe and mushy.



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