



CAPTIVATE HOSPITALITY

EXPERTS CHECKING THE EXPERTS & MORE

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Disclaimer:

This document (including any enclosures and images) outlines the overarching philosophy of Captivate Hospitality's approach to hotel and Food and Beverage projects. It is not intended to be prescriptive, as there may be property- and region-specific variations. This document has been prepared for the exclusive use and benefit of the reader or recipient and solely for the purpose for which it is provided. Without our written consent, no part of this document may be reproduced, distributed, or communicated to any third party. We accept no liability if this document is used for any purpose other than its intended use including if it is shared with a third party without our prior consent.



**"We transform hotel F&B into
profitable, guest-driven experiences.
Our expertise combines global
hospitality leadership, sustainability,
and cutting-edge tools.
From concept to operations, we deliver
measurable results for owners, GMs,
and investors"**

INTRODUCTION

OUR EXPERTISE

Our expertise covers all aspects of hotel operations, with a particular emphasis on enhancing food and beverage performance. Whether it's refining existing operations or developing new concepts, we assist hotels with implementation and optimisation. We

work as part of our client's team, fully integrated and available as if we were part of the organisation yet remaining objective and balanced in our expertise. We target quick wins for immediate improvements while keeping sustainability and environmental impact at the forefront of our strategy. We ensure that our experts review the process, guaranteeing that the final outcome is the best possible, given the available resources.





Michael Butler

Fellow ISEP & an Environmental lead auditor

Hotel Operational Strategy, Concept analysis and Corporate F&B advisor.

→ Captivate Hospitality, founded by industry leader Michael Butler, has become a trusted partner to global hotel brands, helping transform food and beverage operations and elevate overall performance.

→ With a deep passion for hotel gastronomy and strong expertise in rooms, we deliver strategies that boost revenue and profitability while keeping sustainability and environmental responsibility at the core.



Dominique Couillard

Operational Standards & Revenue Growth

Operational Excellence & Guest Experience
Consultant and Revenue Growth

→ Dominique Couillard is a front-of-house management consultant specialising in optimising F&B operations for hotels and restaurants. Having worked with iconic brands like Hyatt, COYA, Blakes Hotel, and The Laslett, Dominique blends operational expertise, creative vision, and strategic insight to drive exceptional guest experiences and commercial success.



Khaled Rachedi

Project Chef & Kitchen Optimisation

Kitchen Optimisation, Menu Development and Planning Consultant

- Khaled Rachedi specialises in kitchen optimisation, menu development, and strategic planning for F&B operations. With a deep understanding of culinary work flows and guest-centric menu design, Khaled helps restaurants and hospitality businesses streamline operations, enhance efficiency, and create menus that resonate with the concept and target guest.



CLIENT FEEDBACK

Pascal Rüegg
Chief Operating Officer

Michael is an absolute expert in the food and beverage industry. He has developed and successfully implemented new standards for breakfast, lunch, and dinner at the hotels of FTI. Beyond that, he has supported us in numerous other areas relating to food and beverage to significantly enhancing the guest experience in our hotels. Michael has always been reliable, and his dedication, positive leadership, and passion for our industry and hotel teams are truly remarkable. I highly recommend him and his company.

Srdan Mileković
SVP Hyatt Hotel Operations EAME

Michael's experience and practical approach were instrumental in bringing our F&B business to another level. His vast network helped us gain access to people with wide variety of competencies - from concepts design and execution, to mixology, culinary and marketing. Michael performed numerous hotel F&B operations reviews, helping them improve concept execution, marketing or financial outcomes. His ability to question the established order in a very calm but firm way, and to provide practical insight and suggestion in terms of operation and marketing were very much appreciated by our hotel teams. Michael was involved in too many projects to mention.

Paul Wischermann
President at Wischermann Partners, Inc

Michael is a great collaborator. His passion for food, beverage and entertainment drives his curiosity to seek out the best possible results in every situation. His industry knowledge is deep, rooted in local understandings and global applications. It is always great fun to work with Michael.

Dan Flannery
Chief Operating Officer, Loews Hotels

Michael is a real F&B pro and was a pleasure to work with, both in our London hotels and in opening our hotel in Marrakech.

INTRODUCTION

SUSTAINABILITY

At Captivate Hospitality Consultants, sustainability is central to our work. We help hotels cut waste, improve efficiency, and align with both international frameworks such as ISO 14001, LEED, and GSTC, as well as regional standards like Estidama and the Dubai DET Stamp not just for compliance, but to strengthen margins and enhance the guest experience

Our founder, Michael Butler, FISEP, is a Fellow of the Institute of Sustainability & Environmental Professionals (formerly IEMA). With over 25 years of hospitality leadership across Europe, Asia, and the Middle East, Michael has guided hotel groups through waste reduction programmes, carbon-labelled menus, and local supply partnerships. His conviction is simple: sustainability is good business. Done well, it creates higher profits, stronger reputations, and richer stories for guests.



FFE / PROCUREMENT

Guest expectations are evolving and so must hotels. Through smarter procurement and carefully selected FF&E solutions, we help properties adapt, innovate, and grow while protecting brand identity and long-term value.

Sustainability underpins our approach: we prioritise repairability, reduced environmental impact, and circular practices to extend product life and cut waste. By managing supply chains from Ex-Works through to DDP delivery, we ensure hotels receive the right quality, at the right cost, with measurable environmental and financial benefits.





Hotel Rooms

ROOMS

We understand that hotels must continuously evolve to align with guest expectations. We help hotels adapt, innovate, and grow to stay relevant to their target guest segments while maintaining and protecting their brand positioning.

OUR METHODOLOGY

Captivate Hospitality follows a proven methodology structured to deliver fast, impactful results. This process starts with internal and target market analyses, moves to a review of market trends, and considers local and regional influences. It then identifies key benchmarks and draws heritage and inspiration from successful hotels and F&B concepts. Our approach culminates in actionable recommendations that define the future strategy for your hotel and its food and beverage operations.

Understanding	Understanding your hotel brand and its current F&B philosophy
Target Market Analysis	Assess the internal & external target market and guest profiles. Analyse broader consumer and travel trends. Develop target guest personas.
Market Trends	Analyse significant market trends that impact the hotel and its operations including food and beverage
Regional and Local influences	Identify the regional and local characteristics within the context and scope of the project.
Inspiration from Benchmarks, Heritage and Tradition	Identify relevant ideas, influences and trends based on agreed criteria. Analyse independent, indirect competitors and hotel F&B offerings.
Summary and Recommendations	Summarise insights from all analyses. Convert findings into actionable recommendations.

CHECKING THE EXPERTS

We evaluate third-party concept documents to guarantee that your concepts are distinctive, customised, and precisely matched to the preferences of your target guests, brand and owner operational ambitions.



FOOD AND BEVERAGE

KITCHEN OPERATIONS

At Captivate Hospitality, 'Cooking for the Concept' highlights simplicity, ease of preparation, clean flavours, straightforward plating, and an enjoyable memorable dining experience.

Kitchens often have unused equipment and generic designs that lack future-proofing. It is essential to invest in kitchen equipment based on energy efficiency, not just initial cost.

Work flow and labour are critical to service speed. We focus on optimising kitchen operations based on the concept and collaborate with your kitchen designers to ensure thorough expert evaluation.



KITCHEN PLANS

We create and optimise comprehensive kitchen plans that maximise storage, equipment selection, and layout to support seamless operations and long-term efficiency.

KITCHEN WORK FLOW

Our services streamline kitchen work flows by evaluating production flow, equipment positioning, and in-house versus external production to enhance operational speed and consistency.

OPERATIONAL COST

We manage kitchen operational costs by optimising menu composition, labour distribution, skill requirements, and menu complexity to drive cost efficiency and sustainable operations.

*ACTUAL PHOTOS FROM A CAPTIVATE HOSPITALITY PROJECT



PLATE STYLING

TRANSFORMING FOOD PLATING

The images on the top right of this page showcase the work of a skilled chef who was given the creative freedom to design his own food plate and styling presentation.



The images on the bottom left showcase what the same chef achieved while collaborating with Captivate Hospitality. We ensure that the plating aligns with the concept's direction and that the menus embody the narrative of the concept.



FOOD AND BEVERAGE

FOH SERVICE & OPERATIONS

At Captivate Hospitality, achieving operational excellence in front-of-house service begins with understanding and optimising key components such as service flow, management practices, and guest interactions. We prioritise creating a seamless and consistent service sequence that aligns with the concept, ensuring that all visual and service elements, from menus to customer touch points are in harmony with the brand's vision. By focusing on these pillars, Captivate Hospitality enables teams to deliver memorable and efficient dining experiences that reflect the restaurant's identity and enhance guest satisfaction.

SERVICE SEQUENCE

We ensure that every step of the guest experience, from greeting to farewell, is thoughtfully defined and orchestrated to deliver consistent, high-quality service and pitched in alignment with the concept brief.

MENU & COLLATERAL

It is vital that all service touch points, including the menu design, table settings, and marketing materials, reflect the concept's identity. Our approach guarantees that visual and written content supports the dining theme and enriches the customer journey.

FLOW & MANAGEMENT

Service flow and coordination play a pivotal role in the front-of-house. We optimise processes to ensure service speed matches kitchen output, preventing delays and maintaining the overall pace of dining.

EXPERIENCE IS EVERYTHING

GUEST EXPERIENCES BUILD LOYALTY

WE WORK WITH YOU TO DEVELOP GUEST EXPERIENCES THAT DIFFERENTIATE YOU FROM YOUR COMPETITORS



WHAT DO WE WANT ACHIEVE?

We work to gain a deep understanding of your guest needs and desires through in-depth research, including surveys, interviews, focus groups, and observations. Based on this we develop detailed guest personas to build out their motivations and preferences, ensuring a guest-centric approach to innovation.



IDEATE & CONCEPTUALISE

We conduct mind mapping and design thinking workshops with a diverse team to generate creative ideas rooted in guest insights and push beyond conventional solutions. These tools help us organise and expand innovative ideas, uncovering connections that inspire unique guest experiences. We prioritise ideas & concepts that deliver the greatest impact, We include these in our feasibility study, and work to align with your hotel's brand and available resources.



MVP AND MEASURE

We develop quick prototypes or pilot programs to simulate new guest experiences, using mock-ups, interactive displays, or small-scale tests. We implement these prototypes with selected guest segments to gather direct feedback and observe guest interactions. We use this feedback to refine and enhance the concepts & ideas, iterating multiple times until they are polished and ready for full-scale implementation and roll out.



BRAND & CHEF LICENSES

CONCEPTS & BRANDS

Captivate Hospitality works with Michelin-starred chefs and leading brands to connect them with the right hotel partners, ensuring alignment with brand identity and location strategy. We facilitate the agreement process to create seamless, commercially balanced partnerships, where responsibilities and expectations are clear for all parties. On the hotel side, Captivate supports owners in sourcing the ideal chef or brand, always prioritising long-term viability and value.




All-day dining venues remain central to hotel operations, offering guests flexibility and convenience. Yet too often, these spaces lean heavily on breakfast and struggle to establish a clear identity for lunch and dinner, leaving the impression of a repurposed breakfast room. At Captivate Hospitality, we work to transform these restaurants into vibrant, multi-dimensional destinations. By creating distinct menu concepts, tailoring service styles, and curating atmospheres that evolve throughout the day, we help hotels turn all-day dining into a true revenue driver and a memorable part of the guest journey.

FOOD & BEVERAGE

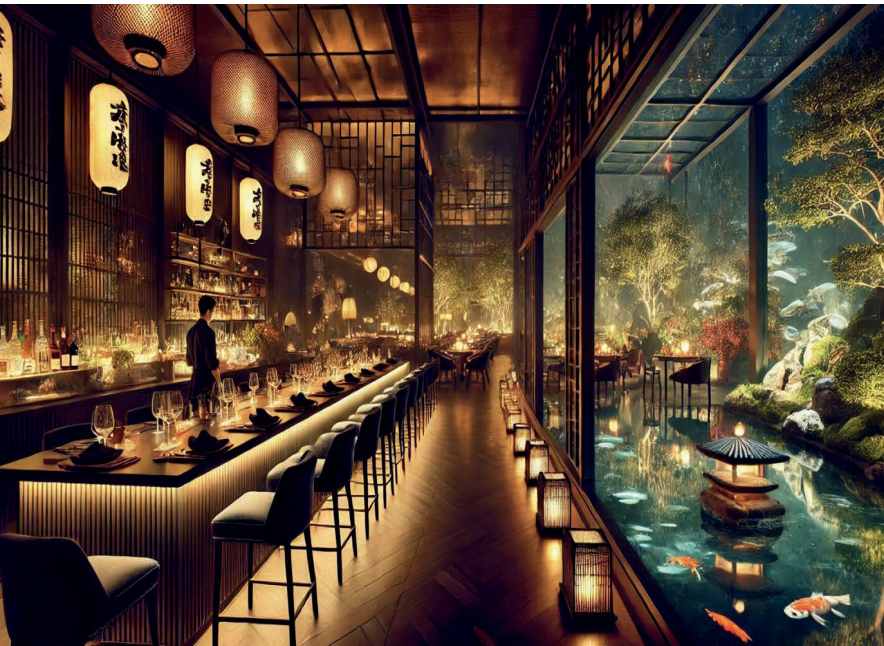
BREAKFAST

At Captivate Hospitality, we understand that breakfast is a crucial differentiating factor for guests when choosing between hotels with similar rates. A well-executed breakfast service, whether buffet or plated, can greatly enhance guest satisfaction and give a hotel a competitive edge. Captivate focuses on optimising every element of the breakfast experience to deliver an exceptional offering that aligns with the brand and meets guest expectations and within the budgeted breakfast allocation.



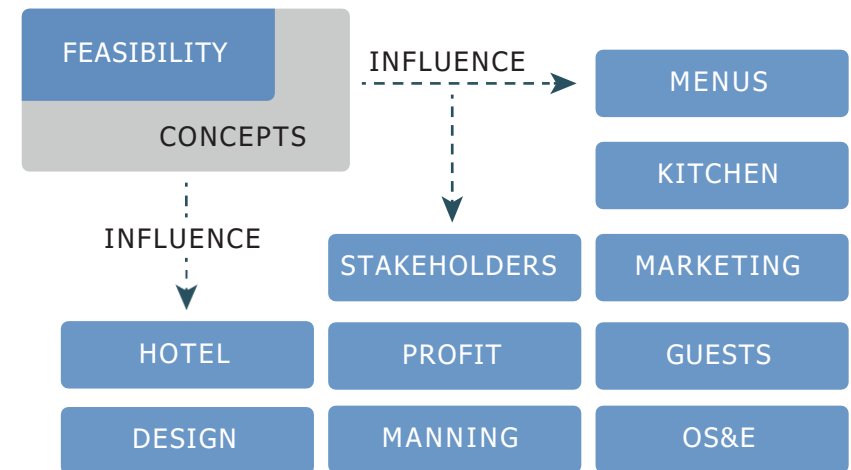
A photograph of a modern hotel bar. The bar features a long counter with various glassware, including a large pitcher and several glasses. Behind the counter, there are shelves stocked with numerous bottles of liquor, including Martell and other brands. The bar is illuminated with warm, ambient lighting, and the background shows a dimly lit dining area with tables and chairs. The text is overlaid on the left side of the image, providing information about Captivate Hospitality's services.

At Captivate Hospitality, we see hotel bars as more than service outlets they are brand showcases, social hubs, and revenue engines. A well-designed bar doesn't just serve drinks; it draws in guests and locals alike, becoming a destination in its own right. We work with hotels to refine bar operations, from crafting balanced beverage menus and thoughtful mixology concepts to shaping atmospheres that reflect the property's vision. Importantly, we give non-alcoholic and low-alcohol drinks the same creative attention as signature cocktails, ensuring every guest feels part of the experience.



CONCEPTS

At Captivate Hospitality, we know that great concepts succeed when creativity, strategy, and feasibility come together. We work closely with clients to shape ideas that are distinctive yet practical, ensuring they deliver strong returns as well as memorable guest experiences. From design details to service style, our holistic approach ensures every element aligns seamlessly creating concepts that stand out, perform commercially, and leave a lasting impression.



FOOD AND BEVERAGE FINANCIALS

“ACHIEVING THE NUMBERS”



HOTELS F&B PROFIT

Hotel F&B remains one of the greatest untapped opportunities for improvement. While guest expectations continue to rise, many venues still underperform in revenue, profit, and experience. At Captivate, we help hotels unlock this potential optimising operations, refreshing concepts, and building stronger guest connections that translate directly into higher margins and long-term brand value.



F&B OPERATING MODEL

Hotels that fail to evolve risk losing ground to competitors who innovate and optimise their F&B venues. Captivate Hospitality helps hotels unlock new profit and revenue streams while elevating the guest experience — proving that commercial success and memorable hospitality can go hand in hand.



TRIPLE BOTTOM LINE

The triple bottom line creates real value for hotels by aligning profit, people, and the planet. This approach not only secures long-term financial success but also strengthens social responsibility and reduces environmental impact. At Captivate, we help hotels turn this principle into practice embedding sustainability in ways that drive both performance and reputation.

OPERATIONAL AUDITS AND REVIEWS

We deliver comprehensive brand and operational and sustainability reviews powered by our AI-driven audit platform, turning complex data into clear insights. From there, we build actionable plans and work side by side with your teams to embed improvements that drive efficiency, profitability, and sustainable long-term success in hotel operations.



Captivate Hospitality develops next-generation cloud applications on the Azure platform, designed to be scalable, secure, and adaptable. Supporting multiple programming languages, our solutions are built for flexibility and performance. Today, our software is used by hotels worldwide delivering efficient, intuitive tools tailored to the unique demands of the hospitality sector.

EVOLUTION

ANALYSIS

SOFTWARE

IMPLEMENTATION

DESIGN

INTRODUCTION

PRIVATE HOTEL TRANSACTIONS

Captivate Hospitality Consultants has developed strong relationships in the market, giving us visibility on hotel opportunities that are not always broadly marketed. In particular, we are well connected within Dubai's and European hotel sector, where we are able to introduce parties to potential opportunities through our network. We are not a broker or agent of record; rather, our role is to provide strategic advisory and connections within the scope of our consultancy license. Any transaction, negotiation, or brokerage is conducted directly between principals or through duly licensed intermediaries.



SOME OF OUR HOTEL CLIENTS – CURRENT & PAST



Hotels where we Provided full F&B Operational Change Management

Labranda Hotels & Resorts

Alyssa Suite Hotel – Lanzarote
Bahía de Lobos – Fuerteventura
Bahía Fañabé & Villas – Tenerife
Corralejo Village – Fuerteventura

El Dorado – Lanzarote

Golden Beach – Fuerteventura
Los Cocoteros – Lanzarote
Marieta – Gran Canaria
Playa Club – Lanzarote

Design Plus Hotels

BEX Hotel – Gran Canaria
Lemon & Soul Hotels
Las Palmas – Gran Canaria

Managed by MP Hotels

Club Caleta Dorada – Fuerteventura
Caleta Garden – Fuerteventura
Puerto Caleta – Fuerteventura
BEX Holiday Homes – Gran Canaria

Greece

Blue Bay Resort – Rhodes
Kiotari Miraluna Resort – Rhodes
Marine Aquapark Resort – Kos
Sandy Beach Resort – Corfu

Turkey

Alantur Resort – Alanya
TMT Bodrum – Bodrum
Lebedos Princess – Seferihisar/İzmir
Ephesus Princess – Kuşadası
Mares Marmaris – Marmaris
Excelsior Side – Side

gypt (Hurghada / Makadi Bay)

Royal Makadi – Makadi Bay
Club Makadi – Makadi Bay

Morocco

Targa Aqua Parc – Marrakesh
Rose Aqua Parc – Marrakesh

Italy

Rocca Nettuno Tropea – Calabria

Croatia

Senses Resort – Hvar
Velaris Resort – Brač
Velaris Village – Brač

Hotels where we Provided full F&B Software

Amstel Amsterdam –
InterContinental Hotels
Athenaeum Athens –
InterContinental Hotels
Berlin – InterContinental Hotels
Bucharest – InterContinental Hotels
Budapest – InterContinental Hotels
Frankfurt – InterContinental Hotels
Geneve – InterContinental Hotels
Istanbul – InterContinental Hotels
London Park Lane – InterContinental
Hotels
Madrid – InterContinental Hotels
Paris Le Grand – InterContinental
Hotels
Prague – InterContinental Hotels
David Tel Aviv – InterContinental
Hotels
Vienna – InterContinental Hotels
Düsseldorf – InterContinental Hotels
Malta – InterContinental Hotels

Warsaw – InterContinental Hotels
Mar Menor Golf Resort & Spa –
InterContinental Hotels
Paris Champs-Elysées Etoile –
InterContinental Hotels
Almaty – InterContinental Hotels
Kyiv – InterContinental Hotels
Marseille Hotel Dieu –
InterContinental Hotels
Porto Palacio Das Cardosas –
InterContinental Hotels
Moscow Tverskaya –
InterContinental Hotels
Lyon Hotel Dieu – InterContinental
Hotels
Barcelona – InterContinental Hotels
London The O2 – InterContinental
Hotels
Baku – InterContinental Hotels
Lisbon – InterContinental Hotels
Dublin – InterContinental Hotels
Bordeaux Le Grand Hotel –
InterContinental Hotels
Cascais Estoril – InterContinental
Hotels

Ljubljana – InterContinental Hotels
Sofia – InterContinental Hotels
Edinburgh The George –
InterContinental Hotels
Rome Ambasciatori Palace –
InterContinental Hotels
Tashkent – InterContinental Hotels
Athénée Palace Bucharest –
InterContinental Hotels
Citystars Cairo – InterContinental
Hotels
Abu Dhabi – InterContinental Hotels
Al Jubail – InterContinental Hotels
Amman Jordan – InterContinental
Hotels
Le Vendome Beirut –
InterContinental Hotels
Cairo Semiramis – InterContinental
Hotels
Jeddah – InterContinental Hotels
Johannesburg Sandton Towers –
InterContinental Hotels

Hotels where we Provided full F&B Software

Lusaka – InterContinental Hotels
Dar Al Iman Madinah –
InterContinental Hotels
Dar Al Hijra Madinah –
InterContinental Hotels
Bahrain – InterContinental Hotels
Muscat – InterContinental Hotels
Nairobi – InterContinental Hotels
Riyadh – InterContinental Hotels
Taif – InterContinental Hotels
Mzaar Mountain Resort & Spa –
InterContinental Hotels
Phoenicia Beirut – InterContinental
Hotels
Doha Beach & Spa –
InterContinental Hotels
Johannesburg O.R. Tambo Airport –
InterContinental Hotels
Aqaba Resort Aqaba –
InterContinental Hotels
Dar Al Tawhid Makkah –
InterContinental Hotels
Al Ahsa – InterContinental Hotels

Tokyo – InterContinental ANA
Manza Beach Resort –
InterContinental ANA
Ishigaki Resort – InterContinental
ANA
Beppu Resort & Spa –
InterContinental ANA
Appi Kogen Resort –
InterContinental ANA
Sydney – InterContinental Hotels
Tokyo Bay – InterContinental Hotels
Yokohama Grand – InterContinental
Hotels
Bora Bora Le Moana Resort –
InterContinental Hotels
Resort & Spa Moorea –
InterContinental Hotels
Resort Tahiti – InterContinental
Hotels
Wellington – InterContinental Hotels
Bora Bora Resort Thalasso Spa –
InterContinental Hotels
Melbourne – InterContinental Hotels
Fiji Golf Resort & Spa –
InterContinental Hotels
The Strings Tokyo – InterContinental
Hotels
Adelaide – InterContinental Hotels
Osaka – InterContinental Hotels

Sanctuary Cove Resort –
InterContinental Hotels
Sydney Double Bay –
InterContinental Hotels
Perth City Centre – InterContinental
Hotels
Hayman Island Resort –
InterContinental Hotels
Yokohama Pier 8 – InterContinental
Hotels
Sorrento Mornington Peninsula –
InterContinental Hotels
Bali Resort – InterContinental Hotels
Grand Seoul Parnas –
InterContinental Hotels
Singapore – InterContinental Hotels
Seoul Coex – InterContinental Hotels
Bangkok – InterContinental Hotels
Hanoi Westlake – InterContinental
Hotels
Saigon – InterContinental Hotels
Hua Hin Resort – InterContinental
Hotels
Danang Sun Peninsula Resort –
InterContinental Hotels

Hotels where we Provided full F&B Software

Nha Trang – InterContinental Hotels
Alpensia Pyeongchang Resort –
InterContinental Hotels
Hanoi Landmark72 –
InterContinental Hotels
Saigon Residences –
InterContinental Hotels
Kuala Lumpur – InterContinental
Hotels
Koh Samui Resort – InterContinental
Hotels
Phu Quoc Long Beach Resort –
InterContinental Hotels
Jakarta Pondok Indah –
InterContinental Hotels
Bandung Dago Pakar –
InterContinental Hotels
Singapore Robertson Quay –
InterContinental Hotels
Phuket Resort – InterContinental
Hotels
Pattaya Resort – InterContinental
Hotels

Maldives Maamunagau Resort –
InterContinental Hotels
Residence Jakarta Pondok Indah –
InterContinental Hotels
Grand Ho Tram – InterContinental
Hotels
Khao Yai Resort – InterContinental
Hotels
Chiang Mai The Mae Ping –
InterContinental Hotels
Bali Sanur Resort – InterContinental
Hotels

While with Hyatt

Hyatt Dining Club – India
Marketing Tool Kit

Hyatt Hotels worked on as Consultant and as Corporate F&B Director including Archers

Europe (non-CIS)

Austria

Andaz Vienna am Belvedere; Park Hyatt Vienna

France

Park Hyatt Paris-Vendôme; Hôtel du Louvre (The Unbound Collection by Hyatt); Hôtel Martinez, Cannes (The Unbound Collection by Hyatt); Hyatt Regency Paris Étoile; Hyatt Regency Paris–Charles de Gaulle; Hyatt Regency Chantilly; Hyatt Paris Madeleine; Hyatt Regency Nice Palais de la Méditerranée

Germany

Grand Hyatt Berlin; Park Hyatt Hamburg; Hyatt Regency Cologne; Hyatt Regency Düsseldorf; Hyatt Regency Mainz; Andaz Munich Schwabinger Tor; Hyatt Place Frankfurt Airport; Hyatt House Düsseldorf/Andreas Quartier

Greece

Grand Hyatt Athens; Hyatt Regency Thessaloniki

Hungary

Párisi Udvar Hotel Budapest (The Unbound Collection by Hyatt)

Ireland

Hyatt Centric The Liberties Dublin

Italy

Park Hyatt Milan; Hyatt Centric Milan Centrale; Hyatt Centric Murano Venice

Netherlands

Andaz Amsterdam Prinsengracht; Hyatt Regency Amsterdam; Hyatt Place Amsterdam Airport

Spain

Hyatt Regency Barcelona Tower; Hyatt Centric Gran Vía Madrid; SOFIA Barcelona (The Unbound Collection by Hyatt)

Switzerland

Park Hyatt Zurich

Turkey

Grand Hyatt Istanbul; Park Hyatt Istanbul Maçka Palas; Hyatt Regency Istanbul Ataköy; Hyatt Centric Levent Istanbul; Hyatt House Gebze

Ireland

Hyatt Centric The Liberties Dublin

Italy

Park Hyatt Milan; Hyatt Centric Milan Centrale; Hyatt Centric Murano Venice

Netherlands

Andaz Amsterdam Prinsengracht; Hyatt Regency Amsterdam; Hyatt Place Amsterdam Airport

Spain

Hyatt Regency Barcelona Tower; Hyatt Centric Gran Vía Madrid; SOFIA Barcelona (The Unbound Collection by Hyatt)

Switzerland

Park Hyatt Zurich

Hyatt Hotels worked on as Consultant and as Corporate F&B Director including Archers

United Kingdom

Andaz London Liverpool Street; Hyatt Regency London – The Churchill; Hyatt Regency Birmingham; Hyatt Place London Heathrow Airport; Hyatt Place London Hayes; Great Scotland Yard Hotel (The Unbound Collection by Hyatt); Hyatt Regency Manchester; Hyatt House Manchester

CIS & Russia

Armenia

Hyatt Place Yerevan

Azerbaijan

Hyatt Regency Baku; Park Hyatt Baku

Georgia

Hyatt Regency Tbilisi

Russia

Ararat Park Hyatt Moscow; Hyatt Regency Moscow Petrovsky Park; Hyatt Regency Ekaterinburg; Hyatt Regency Sochi

Ukraine

Hyatt Regency Kyiv

Uzbekistan

Hyatt Regency Tashkent

India

Alila

Alila Diwa Goa; Alila Fort Bishangarh

Andaz

Andaz Delhi

Grand Hyatt

Grand Hyatt Goa;

Grand Hyatt Kochi Bolgatty;

Grand Hyatt Mumbai Hotel & Residences

Hyatt (brand)

Hyatt Ahmedabad;

Hyatt Pune;

Hyatt Raipur;

Hyatt Hyderabad Gachibowli

Hyatt Centric

Hyatt Centric MG Road Bangalore;

Hyatt Centric Candolim Goa

Hyatt Regency

Hyatt Regency Amritsar;

Hyatt Regency Ahmedabad;

Hyatt Regency Chandigarh;

Hyatt Regency Chennai;

Hyatt Regency Delhi;

Hyatt Regency Dharamshala Resort;

Hyatt Regency Gurgaon;

Hyatt Regency Kolkata;

Hyatt Regency Lucknow;

Hyatt Regency Ludhiana;

Hyatt Regency Mumbai;

Hyatt Regency Pune & Residences;

Hyatt Regency Thrissu

Hyatt Place

Hyatt Place Bengaluru/Whitefield; Hyatt Place Chennai OMR; Hyatt Place Goa Candolim; Hyatt Place Gurgaon/Udyog Vihar; Hyatt Place Hampi; Hyatt Place Hyderabad/Banjara Hills; Hyatt Place Kolkata New Town; Hyatt Place Pune/Hinjewadi; Hyatt Place Rameswaram

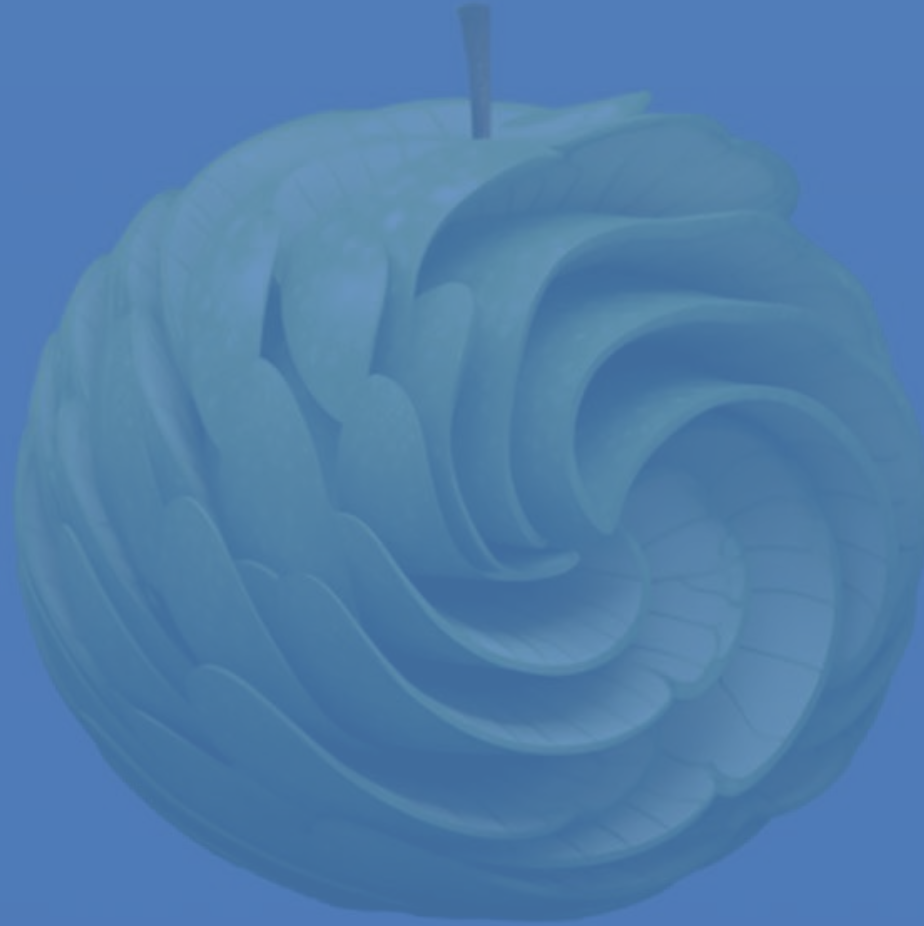
Out of Region Archers

HR Chicago

Park Hyatt New York

Grand Hyatt Hong Kong

Grand Hyatt Seoul



Captivate Hospitality Consultants

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