



JW Marriot Mall of America

New Minneapolis Hotel Redefines Luxury in the Twin City Market...

- **Utility rebate programs provide great incentives for installing high-efficiency natural gas equipment.**
- **Restaurant concept sources local ingredients for a unique farm-to-table dining experience.**
- **Natural gas helps to maximize the efficiency of hotel operations for a better bottom line.**

When the JW Marriott Minneapolis Mall of America opened its doors in 2015, it showcased a new level of luxury as one of the most significant hotel developments to take place in the Twin Cities area. The property, which was designed in collaboration with award-winning architects DLR Group and acclaimed hospitality industry leader Design Force, is the JW Marriott's first in Minneapolis and part of Mall of America's recent luxury expansion. This 15-story, 342 room hotel boasts LEED Certification for improved energy efficiency incorporating natural gas for common area heating, domestic hot water, and its massive food service operation.



"Utility rebates provide added incentive to incorporate today's state-of-the art, commercial, high-efficiency gas cooking appliances into our food service operation."

*--Timothy Petrich
Director of Engineering*

The hotel's signature restaurant, Cedar + Stone Urban Table, is led by celebrated Executive Chef Everton Clarke and Executive Sous Chef Laura Bartholomew. The menu offers refined, crafted dishes inspired by Minnesota's natural roots and local culture. All dishes at Cedar + Stone Urban Table incorporate ingredients locally sourced within 200 miles. The local theme carries through in the restaurant's décor as brick and wood, artistic jasper stone prints, and regional photography create a comfortable and inviting atmosphere. And the "open display kitchen" adds an entertainment value - a popular trend in today's upscale dining venues. A private dining room accommodates up to 14 guests and the restaurant offers an extensive wine list with over 1,500 bottles prominently on display. The restaurant's farm-to-table concept seats 190 people and the bar pours spirits from Minnesota distilleries. This locally sourced concept entices hotel guests to stay on property instead of going to the city for food and drink, a concept that makes Chef Clarke a "happy chef."

Utility Rebates Encourage Gas Technologies...

When asked about a decision to use gas or electricity as the primary energy source for the hotel, Timothy Petrich, Director of Engineering, was quick to point out that incorporating natural gas into the project was an obvious choice that was made during the design phase.

JW Marriott Mall of America Gas Kitchen Equipment Line Up...

- 2 - Combi Ovens (roll-in)
 - 2 - Combi Ovens
- 3 - 6 Burner Range/Convection Oven
 - 1 - 6 burner Range/Oven
 - 4 - 50# Fryers
- 2 - Salamander IR Broilers
 - 3 - 48" Charbroiler
 - 2 - 36" Griddles
 - 2 - Braising Pans
 - 2 - Steam Kettles
- 1 - Woodstone Hearth Oven

Total Combined Cooking Equipment Load Over 3,000,000 BTU/Hour





“Natural gas has proven to maximize the value and efficiency of the overall energy needs for our hotel, from hot water to hot food”, said Petrich. And then factoring in the CenterPoint Energy food service rebates, which helps reduce the installed cost of natural gas equipment, using gas became an even sweeter deal. JW Marriott worked closely with CenterPoint’s Food Service Energy Efficiency Consultant Ann Lovcik in monitoring available gas equipment incentives, which amounted to over \$13,000 for this project. Many gas utilities offer similar programs which can significantly reduce the installed cost of natural gas equipment.



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