

Borgata restaurant management

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The Borgata is a \$1.1 billion destination facility resort located at the Renaissance Pointe in Atlantic City to nearby casinos and attractions. It features 2,000 guest rooms and suites, 161,000 square feet of gaming, 200 gaming tables, 4,000 slot machines, 12 destination restaurants, 12 retail boutiques, a 54,000 square foot spa, 70,000 square feet of event space, and parking for 7,100 cars. The Borgata is a driven investment for hundreds of millions of dollars and attracts a new and younger clientele.

MGM'S MIRAGE is a Delaware corporation that operates in a highly competitive environment which objectives offer gaming, hotel, dining, entertainment, retail, and other resort amenities. Boyd Gaming Corporation provides casino entertainment throughout the United States and owns and operates seventeen casino facilities in nine district gaming markets in five states and owns 5% of the Borgata. The Borgata was to enhance the dining experience for the finest restaurants including Wolfgang Puck's American Grille, Michael Mina's Seablue Restaurant and Bobby Flay Steak.

There are a large and diverse employee population of over 5,000 employees in many departments and business units. "The Borgata Hotel, Casino and Spa is the first casino to be built in Atlantic City in 13 years and, if possible, it is trying to out Vegas. In recent years as Los Vegas has become more of a tourist destination that also happens to allow gambling, more and more families, particularly well-heeled ones, are visiting Nevada to dine, dance, golf and goof around. The result is Vegas is more popular and profitable than ever" (Weinberg, 2005).

The decor was designed by David Rockwell, it is an 11,000-square foot space that is sleek, modern and incorporates naturals such as brandshield
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leather, cast glass and hewn woods. Guest enter through an entryway lined floor-to-ceiling in red leather and the view of a gleaming circular brass cage which encapsulates the restaurant's lounge. The dining room house displays wine and lobster tanks. " Adorned with Dale Chihuly glass fixtures, tons of marble and restaurants from celebrity chefs with a presence in Vegas, the Borgata has brought a new dimension of class and a business model that doesn't rely on the penny slots.

In addition to Bobby Flay, the Borgata's celebrity chef restaurants include Michael Mina's Seablue and Wolfgang Puck's American Grille" (Lorin, 2008). Bobby Flay is known as the celebrity chef for modern Southwestern cuisine and American cooking. His flair for publicity has made him a success for television programs, cookbooks, as well as two New York restaurants that brought him early success the Mesa Grill and Bolo. Bobby Flay's Steaks is one of the new fine dining restaurants that opened in Atlantic City's Borgata Hotel, Casino and Spa.

The operation opened in 2003 away from the traditional boardwalk, it opens 7 days a week and opens the latest where customers can lounge in a whimsical wonderland of curvy couches, framed by a sculptural border of insecting semi-circles lit at one end and be served with waitress service that chef Tara Keeler is in charge of staff and enjoy a bar. Flay steaks are far from the traditional by embracing regional American favorites and incorporating their flavors of innovative dishes such as Philadelphia Style Strip Steak and New York Strip.

The restraint showcases a variety of regional steaks prepared with zesty rub and seasonal ingredients. Four choices that go with the steaks are creamed

corn with green chilies, a cauliflower gratin made with goat cheese and hot potato chips with blue cheese. Flay's menu offers very fine beef, chops, chicken, fish and lobster at very upscale prices. Rack of pork with bourbon sauce and fresh flounder steamed in paper and served with basil oil and tomato relish. At the grand opening, guests were invited to treat themselves to sample the food. Lobster \$18 US Kobe Beef \$45

Wild mushroom mashed potatoes with white truffle oil \$9 Baked Alaska (dessert) \$85 Bone-in rib-eye \$48 Filet Mignon \$39 Mesclun Salad \$10 Lobster-Smoked Tomato Bisque \$14 “ There's a wink in Flay's food, an air of irrepressible fun. He's been doing the Southwest thing so long that it's easy to forget he's a native New Yorker and a French Culinary institute grad. He doesn't strive for authenticity, which makes this spot the perfect playground for the restlessly creative Flay” (Levin, 2005). Borgata Restaurant Management 4. Customers come for the Wine Spectator's Grand Tasting to sample the world's best wines.

The wine cellar is notable with an extensive international list organized by type of food from veal to fish reds and lobster whites. The wine selection is perfectly suited by the style of food and the cost you can expect to spend is \$125 per. An eclectic cocktail area to your left and a lobster bar to the right. Cocktails include Manhattan, mint juleps, and daiquiris with rum, grapefruit juice and lime. The special lobster bar features fresh lobster creations with famous Jersey corn, tomatoes, and produce. The Borgata Cafeteria is located on the lower level and is styled in white and lime green.

The gourmet food court features eight popular national and regional outlets for a quick and inexpensive meal. The Borgata operates its own 30-seat

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Bread and Butter Cafe that offers pastries, sandwiches, and light dishes. As well as of varieties of choices of coffees, espressos, teas, organic drinks, and a complimentary hot chocolate. Customers are greeted by staff members and seated in one of several dining areas. The buffet is 12, 000 square foot and designed to resemble rustic 18th century. A 3, 000 – square foot state of the art kitchen with stainless steel equipment and contemporary food display.

Fresh food is presented and displayed in porcelain and glass bowls and platters are under lights built into sneeze guards. At the center of the buffet lines are two carving stations with heat lamps. Directly behind the food display is a ceramic coal charbroiler, a hot and cold saute station and a work counter with a refrigerated base. The line includes a rotisserie, which is planked on each side by two work counters with freeze bases. Borgata's 54, 000 square foot Spa Toccare has a salon, fitness center and barbershop and relaxing in the indoor pool and outdoor gardens.

Borgata Hotel, Casino offers ways to entertain yourself with music performances at the Borgata Event Center and Borgata's nightly Comedy Club. The 161, 000 square foot casino floor incorporates 4, 100 slot machines and among the available table games are poker, blackjack, roulette, and novelty games. The Borgata's poker room has 85 tables where tons of the games are being played starting at \$214 and no limit games starting at \$1/2. The higher the games are around \$20/40 up to \$300/600. In the back, daily tournaments are taken place twice a day with a buy in of \$50, and an evening tournament of \$100.

On Fridays there's a \$250 evening no limit. Guest can earn slot dollars while playing slot machines and use them toward future slot machine plays or earn comp dollars to redeem at Borgata Casino restraints. Borgata features 2, 002 luxurious guest rooms and suites with spacious living room and dining room areas, all with floor-to-ceiling windows allowing panoramic views of the ocean and bay. The decor of the rooms are contemporary European style. The Music Box Theater seats as many as 2, 100 and features big acts including live musical performances, concerts, comedy acts and more.

The Water Club includes 800 additional guest rooms four unique pool environments, a two-story, 36, 000 – square foot spa. 18, 000 square feet of meeting space, and additional retail shops which is inspired by chic city lofts. Via Borgata has an array of 11 specialty boutiques of men's, women's, children's fashions, gifts, toys, housewares and essentials. The Borgata in the casino industry is one of the largest in South Jersey and the largest energy user in the area with a contract agreement that provides Borgata with heat, hot water, and cooling provided by South Jersey Energy.

The ongoing operating costs the staffing, maintenance, repair, pressure control and monitoring. Two executive Borgata's senior management team Vice President of Hospitality Jay B. Rosenthal and Vice President of Food and Beverage for Borgata Nicolas Kurban. Rosenthal will oversee the hospitality hotel operations such as front desk services, transportation, premium services, concierge, butler services, housekeeping, wardrobe, engineering, and hotel sales. Kurban is responsible for all food and beverage operations at the casino-hotel, including Borgata's six fine dining restaurants.

Borgata Restaurant Management 5. References Levin, Eric. (2008). Bobby Flay Steak. New Jersey Monthly. <http://njmonthly.com/restaurauntreviews/bobby-flay-steak.html>. Lorin, Frankston Janet. (2008). Atlantic City sets a better table. Associated Press. <http://www.freep.com/apps/pbcs.dll/article?AID=/20080309/FEATURES07/803090534/1032/FEATURES07>. Weinberg, Ari. (2005). A Whole Lotta Borgata. Forbes. http://www.forbes.com/2003/07/24/cx_aw_0724dow.html.