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RENAISSANCE®

HOLLYWOOD HOTEL & SPA

FOR IMMEDIATE RELEASE

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THE RENAISSANCE HOLLYWOOD HOTEL & SPA ANNOUNCES NEW FOOD AND BEVERAGE DIRECTOR, ROD GOPIAO

Hollywood, CA – Hospitality veteran Roderick “Rod“ Tan Gopiao has joined The Renaissance Hollywood Hotel & Spa as Food and Beverage Director, overseeing all culinary aspects for the property’s business, group and leisure guests. With experience dating back to 1989 and most recently as Director of Event Management for the Marriott Los Angeles Airport, Rod knows how to motivate a busy hotel staff. He has also held positions as Director of Food & Beverage at the Omni Los Angeles Hotel and Renaissance Montura Hotel as well as Director of Banquet Operations at the Hilton Burbank Airport and Convention Center.

“We are extremely lucky to have Rod join of our team at the Renaissance Hollywood Hotel and Spa,” Dan Shaughnessy, Director of Sales and Marketing at the Renaissance Hollywood Hotel & Spa. “Rod has a wide variety of experience and an impeccable track record of food and beverage excellence in his previous roles, including being part of the 2008 Event Management Team of the year for Marriott’s Western Region.”

In his new role, Rod will have a large scope of responsibility to apply his expertise. Featuring nearly 65,000 square feet of hotel meeting space, the Renaissance Hollywood Hotel & Spa can accommodate everything from large conventions and fundraisers to more intimate social gatherings. The 25,000 square-foot Grand Ballroom can accommodate nearly 3,000 guests and also be reconfigured it into six separate meeting rooms. The hotel also offers the Hollywood Ballroom, nearly 8,000 square feet, and an additional 15 private breakout rooms. For more intimate, A-list events, the hotel offers the 12,000 square-foot Pool Terrace with its gorgeous Hollywood vistas and the infamous 3,500 square foot Panorama Suite with 270-degree views of the city.

For group and leisure travelers alike, the hotel’s premier restaurant Twist serves up California-eclectic cuisine. Located on the Mezzanine Level just atop the grand staircase, Twist’s ultra-stylish, mid-century modern décor provides a unique setting for both intimate parties and larger events. The restaurant can also be reserved for private groups

ranging from 40 to 400 people. Relax in the lounge area with a cocktail and appetizers including the restaurant's signature Taco Shimi Crisp with seared ahi and shiitake mushrooms; then, experience innovative culinary creations in the dazzling dining area. Sample entrees include the Tea-Smoked New Zealand Rack of Lamb, with ricotta, zucchini terrine, ginger marinara, and fingerling potatoes, and the low-fat, low-cholesterol Miso-Glazed Salmon with bok choy, steamed rice, and lemon grass broth. Additionally, guests can enjoy signature drinks and classic menu items in the Hotel's Lobby Bar or In Room Dining service.

The Renaissance Hollywood Hotel & Spa, located at Hollywood & Highland Center, a shopping and entertainment mecca and home to the Academy Awards® ceremonies, offers 632 distinctive guest rooms, 33 suites, and the unforgettable 3,500 square foot Panorama Suite. The property is well known as being a favorite of major production companies and business travelers alike, the Renaissance Hollywood Hotel & Spa embodies modern luxury accented by classic Hollywood charm, featuring the distinctive restaurant *Twist*, an outdoor pool overlooking the Hollywood Sign, world-class fitness center, catering by Wolfgang Puck, the new *Spa Luce*, and outstanding service savvy travelers have come to expect from the Renaissance brand name. Renaissance Hollywood Hotel & Spa, 1755 N. Highland Ave, Hollywood, CA 90028, (323) 856-1200, www.renaissancehollywood.com. Follow the hotel on Facebook at facebook.com/renaissancehollywood or on Twitter at twitter.com/renhollywood.

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