

Restaurant & Hospitality

APPROACH

Ruberto, Israel & Weiner has provided legal services to restaurant and hospitality industry clients for over 30 years. We understand the unique business challenges and legal concerns of these industries and the need for proactive planning and decisive action. We can anticipate clients' requirements and guide them on operations, expansion, employee matters, and other industry-specific management processes.

Our experienced team is well-informed on significant industry issues through our active involvement in industry organizations and trade associations such as the Massachusetts Restaurant Association and the Restaurant Finance and Development Conference. We also maintain a strong presence in the local food and restaurant scene through our participation in *Boston Magazine's* food and restaurant events throughout the year.

Additionally, we organize national and local seminars and lectures, publish articles, and serve on boards of advisors for food, beverage, and hospitality companies. We are a co-founder of **Restaurant Trends**, which has provided an annual educational seminar for the restaurant industry for 30 years. We also publish *The Industry*, a quarterly newsletter featuring the latest news, insights, and trends in the restaurant and hospitality space.

CONTACT

Do you need a law firm with deep restaurant and hospitality experience? For a complete list of industry clients and more information, contact **Adam Barnosky** at (617) 570-3519 or arb@riw.com.

SERVICES

We assist clients in the restaurant and hospitality industries in the following areas:

- Organization and operation of corporations
- Partnerships, joint ventures, and limited liability companies
- Merger and acquisitions
- Employment matters
- Branding and licensing
- Debt and equity financing transactions
- Private placement investor transactions
- Commercial Leasing
- Zoning and Land use

CONTACT

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- Alcoholic Beverage Permitting
- Entertainment Licensing
- Wholesale and Distribution Agreements
- Government Strategies and Community Outreach
- Taxation
- Litigation and alternative dispute resolution
- Business disputes and reorganizations
- Workouts and bankruptcies
- Succession planning
- Franchise law

RESTAURANT TRENDS

The first **Restaurant Trends** was held in 1993 at The Bay Tower Room in Boston, Massachusetts. The theme of that presentation was “How to Open and Operate a Successful Restaurant.” Based on the record attendance and the success of that first event, we agreed that these should be annual events. The purpose being to facilitate discussion on important industry issues and provide an opportunity to network with peers.

On May 13th, 2024, we gathered over one hundred industry professionals at Boston’s City Winery in celebration of the 30th anniversary of Restaurant Trends. Restaurant operators, lawyers, bankers, brokers, and more packed the Haymarket Lounge and were treated to two hours of valuable insights on topics such as innovation, development, and expansion trends driving success in the restaurant and hospitality space.

Highlights included a macroeconomic and restaurant outlook presentation by Christopher Shaker, CPA (RSM US LLP), a dynamic panel conversation moderated by Nicole Estaphan (WCVB Channel 5’s Chronicle) and featuring Kristin Clough Canty (Woods Hill Table, Woods Hill Pier 4, Adelita), Eli Feldman (Shy Bird and Branch Line), Jonathan Martin (Newmark), and Jordan Warshaw (The Noannet Group), who discussed everything from AI in the restaurant world, to the benefits and challenges of sustainability, and some of the biggest challenges that come up in developing a hotel.

We rounded out the programming portion with a local industry report from Boston Restaurant Group’s Charlie Parker and closing remarks by Andy Rosenbloom at Buyers Edge Platform. Most notably, the event raised \$5,000 for the Massachusetts Restaurant Association Education Foundation, which Jennifer Almeida and Payton Liddell graciously accepted.

We were delighted to see so many industry professionals come together to learn more about the latest trends and engage in meaningful discussions. This event provided a unique platform for networking and sharing thoughts on the challenges owners and operators face in a competitive market.

Thanks again to our generous sponsors, whose support made this possible: RSM US LLP, Buyers Edge Platform, Boston Magazine, Marcum LLP, TriMark USA, Cambridge Savings Bank, Cafco Construction Management, LLC, and USI Insurance Services.

Visit RIW’s The Industry for a full recap.