

CRAFTING MEMORIES THROUGH ELEVATED DINING



SERVED WITH KNOWLEDGE,
SKILL & SINCERITY

INNOVATIVE CUISINE
OF SELECT
PROVENANCE

BEAUTIFULLY APPOINTED
AND INVITING SETTINGS

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MISSION STATEMENT

We strive to enrich the lives of our guests, colleagues, community and stakeholders by consistently crafting memorable gastronomic experiences through the delivery of exceptional food & beverage, a knowledgeable and engaging team in beautifully appointed and inviting settings.

SERVICES



Design world class food and beverage programs

Execute profitable and sustainable financial planning and analytics

Execute operations planning and development

Design menu based on culinary-relevant research

Design compelling interior concepts

Develop unique product branding

Execute marketing and PR campaign

Design kitchen organization and layout

Host leadership development - inclusive of staffing and recruitment

Offer food and beverage program in accordance with specified destination

Create value for guests

Increase ADR for hotel rooms where applicable

CORE VALUES

COMMUNITY

Our focus is always on taking good care of our guests but equally of our colleagues as it is the experience and well-being of both of these groups that define us. We are all part of a team committed to an environment of inclusivity and respect in which we all can flourish. We seek to be role models within our local community conducting ourselves in a professional manner, with honesty and integrity.



INNOVATION

We are fierce innovators, constantly engaging our creativity, challenging one another to find new and exciting ways to delight and inspire. We are driven to differentiate ourselves from the status quo.



EXCELLENCE

We stake our professional reputations on the quality and consistency of our work. Our commitment to exceed guest expectations is achieved through hard work, attention to details and continuous improvement



THEATER

Enhancing the dining experience through aspects of theatre is an intrinsic part of our hospitality ethos. We always look for imaginative and energetic ways to showcase our offerings and engage guests with the aim of providing lasting memories.



THE FIVE SENSES

Dining embodies a complete sensory experience. Therefore, meticulous attention is dedicated to each of the five senses in the process of conceptualizing an offering and assessing brand integrity throughout operations.

1.

SIGHT

2.

TOUCH

3.

SOUND

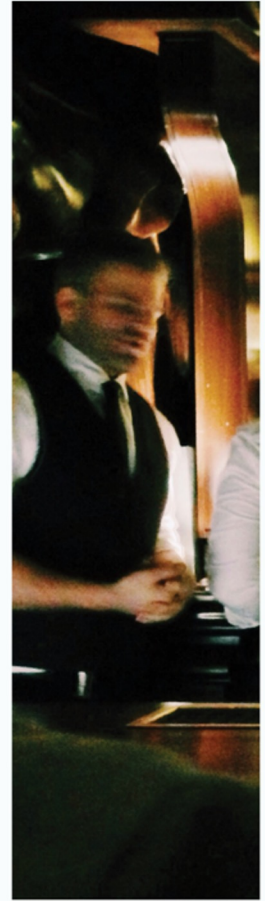
4.

SMELL

5.

TASTE

TOUCH



SIGHT

SMELL



SOUND

TASTE



STORYTELLING

Storytelling will play a central role in our service delivery. When conceptualizing the dining experience, careful consideration will be given to elements of heritage, as well as sourcing food and beverages of select provenance. Although these aspects are noteworthy on their own, their impact may be lost if not effectively communicated to our guests. Therefore, our emphasis will be on training our colleagues to artfully convey these messages through captivating and compelling stories. These narratives will serve the dual purpose of educating and delighting our guests, offering insights into the reasons behind the choices of certain foods, interiors, and service aspects. This approach aims to provide our guests with unique points of distinction and leave them with a positive and enduring impression.





Atelier

BY GALEN

Grounded in his years of Three Michelin Starred restaurant experience, The Atelier, meaning studio, is where Chef Galen Zamorra and his team will express their most creative offerings. Showcasing an experiential degustation of food and drink, Atelier by Galen will transport guests to a retreat providing an elevated and evocative dining experience. Atelier will serve dinner Wednesday-Saturday. Reservations only.

Once a train station manager's office and most recently, Robert Redford's Sundance office, the lived-in quarters set the tone of simplicity and historical depth. Bringing this space to the current life of Park City, it becomes a backdrop for Chef Galen's creative office "the kitchen." Inspired by the impermanent nature of the film set, this "atelier" is imagined with an artful veil that changes seasonally, seamlessly embodying the essence of Galen's craft.

Atelier

BY GALEN

CONCEPT

FOOD

The Atelier is a studio where chefs express their creativity. The kitchen takes center stage, fostering a unique interaction between chefs and guests. Our ten-course tasting menu, or degustation, draws inspiration from worldwide ingredients and techniques, delivering multiple courses of smaller bites to ensure a rich culinary experience without palate fatigue.

BEVERAGE

At Atelier, our beverage offerings are a testament to sophistication and innovation. Our wine selection is not just extensive; it's a global journey featuring exceptional wines. Our Sommeliers work hand in hand with the Chefs to build beverage pairings that perfectly complements the menu.

SERVICE

At Atelier, the ambiance is designed to exude a sense of humble luxury, accompanied by a bespoke and intimate service. Our attentive yet discreet staff is dedicated to anticipating guests' needs, going the extra mile to fulfill any requests. Our chefs engage directly with diners during service, providing tableside finishes and sharing culinary insights that delve into the inspiration behind each dish.

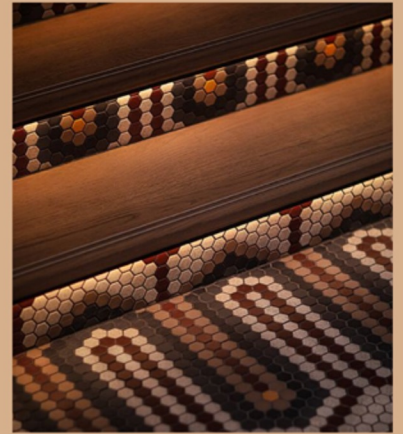
LE DEPOT

BRASSERIE

Le Depot: a vibrant French Brasserie in Park City, Utah, infused with Chef Galen Zamarra's rich experience from living in France and working alongside some of the world's greatest French chefs. The menu will showcase a modern approach to authentic classics, including plateau de fruits de mer, roasted bone marrow, French wines and craft cocktails.

Le Depot will be open for lunch and dinner seven days a week, and lively weekend brunches. It will be the perfect place for families, date nights and a local hangout.

The depot building, built in 1886 at the height of train travel in the American West, design evokes nostalgic luxury and a latent sense of adventure. Our team strives to strike a balance between historical and local references with the influence of French cuisine and the archetype of the Parisian brasserie. The design will be respectful of the past but shall aim to stay connected to the ongoing story of Park City, bridging a strong historical and cultural tie into a modern experience.





CONCEPT

FOOD

At Le Depot, we've reimagined the timeless charm of the French Brasserie. Our menu is rooted in the classic techniques using the regional ingredients and specialities found throughout France. Dishes are reimagined with our expertise in modern cooking lightening the traditional richness. Signature dishes include grand seafood towers, exquisite foie gras, succulent charred steaks, and Parisian-style hand-cut fries.

BEVERAGE

The wine offering in Le Depot will be predominantly French complemented by domestic selections. There will be a strong focus on boutique wineries, Champagne, sparkling wines and a dynamic by-the-glass program. This impressive collection will be showcased in our stunning wine room.

Our skilled bartenders will offer a cocktail program that will follow a classic and refined route with inventive twists. Influenced by French style and select provenance, certain drinks will be brought to life with theater and stories. Those who refrain from alcohol will be catered with a curated list of non-alcoholic beverages and elixirs.

SERVICE

Le Depot's ambiance captures the vibrant spirit and liveliness reminiscent of the roaring twenties, while the interiors subtly pay homage to the building's historical role as a railway station. Our knowledgeable and dedicated staff is encouraged to express their personalities, whilst always providing a level of charm and professionalism. Warm and jovial interactions, coupled with culinary showmanship, will set us apart, ensuring our guests leave with enduring memories. Centered in the heart of Old Town, the outdoor plaza beckons crowds to its lively après-ski and summer al fresco dining.

UNION

PATISSERIE

Union Patisserie: An Inviting Coffee & Pastry Café and Wine Bar.

Casually intimate and reminiscent of a local corner patisserie in Paris, Union will feature freshly baked breads, pastries and sweets, coffee and espresso drinks. There will be a select offering of hot breakfast items and grab-n-go lunches. Union will be a haven for those seeking fresh quality and expertly crafted bakeries and beverages seven days a week.

Inspired by the society & salon culture, the ambiance evokes feelings of edginess and fun. In the warmer months, house-made ice creams and sorbets can be enjoyed in Union Plaza. Robust hot chocolate, warm cookies, and house-made s'mores kits heat things up during the winter. As the day turns into evening, Union transforms into a chic wine bar featuring a selection of hors d'oeuvres to be enjoyed with the wine and beer menu.



COFFEE

At Union, we seamlessly blend the vibrant energy of American coffee culture with the timeless elegance of French refinement. Teaming up with renowned roaster, La Colombe to curate custom blends, we offer expertly crafted drinks including drip, pour-over, and espresso based drinks.

FOOD

Union Patisserie is where our pastry chef showcases breads, pastries, sweets, and ice cream served alongside impeccably crafted coffees. A select menu of breakfast and lunch dishes are offered ready to grab from the case or served table side. As the day turns into evening, we transform into a chic wine bar featuring a selection of hors d'oeuvres.

BEVERAGE

At Union, we seamlessly blend the vibrant energy of American coffee culture with the timeless elegance of French refinement. Teaming up with renowned roaster, La Colombe to curate custom blends, we offer expertly crafted drinks including drip, pour-over, and espresso based drinks.

SERVICE

Reminiscent of a local corner patisserie in Paris service will be designed to be quick and casual yet elegant and refined. Inspired by the society & salon culture, the ambiance evokes feelings of edginess and fun.



UNION PLAZA HISTORY



To facilitate the transportation of coal to the mining operations and to transport ore to Salt Lake City for processing, a viable transportation network was required. On December 12, 1880 Union Pacific Railroads finished the standard gauge line connecting the towns. The Victorian Style Depot building was finished in 1886 and continued to serve Park City until 1977. It is listed on the National Register of Historical Places. The Depot contained freight & ticket offices, waiting and baggage rooms. Upstairs in Atelier were the quarters for the station master. The Union Patisserie building functioned as the Tack Shed adjacent to the lumber yard.

In 1984 a fire nearly destroyed the Depot building. It has most recently been operating as a popular restaurant called Zoom, owned by Robert Redford who used the Atelier space as his Sundance offices. Union has most recently been functioning as a barbershop and fashion boutique.

ABOUT US



Galen and Katie Zamarra bring a rich tapestry of knowledge and passion to the world of hospitality, creating unforgettable experiences.

Galen Zamarra was born in Switzerland and grew up in California, surrounded by a rich food culture. After graduating from the Culinary Institute of America, he moved to New York City to refine his skills under Chef David Bouley.

To further enhance his expertise, Galen traveled to France, training with renowned chefs like Georges Blanc, Michel Bras, and Alain Passard. At 24, he became the chef de cuisine at Bouley Bakery and was honored as the Rising Star Chef of the Year by the James Beard Foundation in 2001.

In 2004, Galen fulfilled his dream by opening Mas (farmhouse), which quickly gained recognition as one of the top new restaurants in the U.S. He followed this up with the revitalization of The Halyard and the Sound View Greenport in 2016 and opening the Auberge Resorts Lodge at Blue Sky in Park City, Utah, in 2019.

A seasoned professional in the hospitality realm, Katie Zamarra's journey began in the vibrant culture of New Orleans. Armed with a degree in Hotel and Restaurant Administration, Katie's career spans over thirty years, including roles with the Fairmont Hotel in New Orleans and Hyatt Hotels nationwide.

In 1998, Katie moved to Manhattan, becoming the Director of Marketing for The Cornell Club-New York. Recognizing the need for specialized hospitality marketing, she founded Venue in 2003, a communications firm dedicated to community lifestyle industries and placemaking.

Now, as co-founder and partner with Galen in their culinary ventures, Katie brings her wealth of experience to create a seamless fusion of exquisite cuisine and warm hospitality.

Together, Galen and Katie Zamarra invite you to savor an experience—a journey through culinary excellence and heartfelt hospitality.

