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The Fort Honored With Meeting Professionals International Rocky Mountain Chapter's "Meeting & Hospitality Award of Excellence"

Private Dining Manager Jennefer Weeks nominated for "Supplier of the Year"

July 10, 2014 – DENVER, COLORADO – Denver's landmark restaurant The Fort, has been recognized by the Meeting Professionals International Rocky Mountain Chapter (MPIRMC) with a Level II Meeting & Hospitality Award of Excellence, honoring the restaurant for demonstrated achievement in service and creative excellence. Nominees provide a high-quality experience for the MPIRMC community through innovation and creativity in the development, planning and delivery of superior meeting, educational and entertainment events.

"We are thrilled to be added to the list of Meeting & Hospitality Award of Excellence winners," said Owner and Proprietress Holly Arnold Kinney. "The Fort is not only my family's restaurant, but it is my childhood home. Our staff treats each and every guest like they are dinner guests in our home, so a warm, comforting sense of hospitality has always been of the utmost importance to me. I'm honored to have this value recognized by the MPIRMC."

The Fort's private dining manager, Jennefer Weeks, was nominated for Supplier of the Year, an award given to an exceptional MPIRMC supplier member who, through their volunteer efforts, has made outstanding contributions to the chapter and industry. Nominated individuals have demonstrated unparalleled commitment to the advancement of the Meeting Professionals International organization.

"We are very proud of Jennefer and her industry efforts," said Tom Lucas, The Fort's general manager. "She is committed to making The Fort *the* meetings and events venue in the Denver area. She is such an integral member of our team, and we were thrilled to learn that her passion was recognized by such a prestigious organization."

Meeting Professionals International is the meeting and event industry's largest and most vibrant global community and strives to help members thrive through human connections to knowledge, ideas, relationships and marketplaces. The Rocky Mountain Chapter was established in Denver in 1973, and empowers its members to increase their strategic value through educational, professional development and business growth opportunities. The Fort restaurant has been a MPIRMC member for over a decade.



*Pictured from left to right: General Manager Tom Lucas, Owner and Proprietress Holly Arnold Kinney, and Private Dining Manager Jennefer Weeks accepting The Fort's Meeting & Hospitality Award of Excellence. Photo courtesy of MPIRMC.

About The Fort

The Fort is an award-winning “truly Colorado” restaurant located in Southwest Denver, in Red Rocks Territory. The restaurant has been recognized by local and national media including The New York Times, Sunset Magazine, Bon Appétit, 5280 Magazine, and the Today Show with Al Roker. The Fort specializes in game meat, especially buffalo steaks, elk and quail, as well as salmon, trout and hearty vegetarian fare influenced by American Indian and Mountain Man cuisine. The restaurant sells more buffalo steaks than any other independently owned restaurant in the country. Holly Arnold Kinney, proprietress and award-winning author, has taken The Fort restaurant to the next level in setting new standards creating “New Foods of the Old West” bringing back popular recipes from the 19th century and adding a modern twist. The Fort building is on the National Register of Historic Places and is a full-scale adobe replica of Bent’s Fort, an important fur-trading fort originally in Southeastern Colorado (1833-1849). For more information about The Fort, please visit www.TheFort.com.

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