



Gail Schoenberg

Public Relations
51 East Gouverneur Ave
Rutherford NJ 07070

CURRENT CLIENTS
Facebook:Gail PR/ Twitter:GailPR/Instagram: GailPR
gailpr.com/917-868-9837

NEW JERSEY

MONTCLAIR
HOSPITALITY GROUP

ANIRAMEN HOUSE

401 Bloomfield Avenue
(973) 744-3960
Celebrating 5-Years 2019

JERSEY CITY

218 Newark Avenue
(201) 408-9811

Luigi's, the first ice cream
speakeasy
Extensive Japanese Whiskies/
Late Night
Soul of Sake Event

DISTRICT KITCHEN

Harborside Atrium #3
201 Hudson Street

SUMMIT

427 Springfield Avenue
(908) 679-8157
Luigi's on premises

COMING SOON

MUNCHIE'S FOOD HALL

American Dream
East Rutherford, NJ
Opening Late 2019

MAPLEWOOD

149 Maplewood Avenue
Opening September

CRANFORD

109 Walnut Avenue
Opening December

www.aniramen.com
@aniramen
Slurp. Sip. Repeat

PINO HOSPITALITY

HOBOKEN

Chef Owner Anthony Pino
www.pinohospitality.com
AD Catering|Events
www.adcateringevents.com
@anthonydavids12

ANTHONY DAVID'S

953 Bloomfield Street,
(201) 222-8399
www.anthonydavids.com
@chefpino
20 Years in Business

BIN14 WINE BAR

1314 Washington Street
(201) 963-9463
www.bin14.com
@bin14hoboken

80+ Wines by The Glass
10 Years in Business

AD@JC

Marriott Residence Inn
80 Christopher Columbus
Drive, 3rd Floor Jersey City
(201) 222-5500
Small Plates Pop-Up Tuesday-
Thursday Only
Coming Soon

MONTCLAIR

KAIYANG

345 Bloomfield Avenue
Montclair, NJ (973) 509-2110
www.kaiyang.com
@kaiyang
Thai-Inspired Rotisserie
Chicken and Street Food
Best Newcomer+ Best Asian -
Montclair Magazine
Female Owned
Celebrating One Year

APEM Creamery +
Sorbetteria

Alex Saneki + Jennifer Ko
870 Broad Street (973) 666-0438
www.apemcreamery.com
@creamy_mouthful
Locally made Artisanal Gelato
+ Sorbets

OPENING FALL: THE
EDGE

109 N. County Line Rd.
Jackson (732) 408-3343
www.theedgeinjackson.com
@theedgeinjackson
New American Cuisine
Handcrafted Cocktails
Large Selection of Spirits
Local + Imported Beers



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HOBOKEN

SHAKA BOWL

720 Monroe Street Ste. E103,
(201) 381-1647

110 Washington Street
(201) 253-0626
www.findyourshaka.com
@shakabowl

First Acai + Poke Bowl
Establishment in The U.S.
House-made Baked Goods,
Vegan, Nut Free, Dairy Free,
Gluten Free and Raw.
Female Chef Owner

JERSEY CITY/HOBOKEN

CHOC.O.PAIN BAKERY & CAFE

Owner Clemence Mayer
Danko

Café/Catering/Event Space
157 First Street
(201) 710-5175

The Hudson Tea Building
1500 Hudson Street
(201) 683-3300

Café/Catering
530 Jersey Avenue
(201) 435-2462

Commissary Kitchen
330-332 Palisade Avenue
(201) 420-7111
www.chocopainbakery.com
@chocopainbakery

OPENING FALL: VESTA CHOCOLATE

Roger Rodriguez + Julia Choi
598 Valley Road Upper Montclair
www.vestachocolate.com
@vestachocolate

Chef inspired artisanal
Chocolate Shop, organically
sourced
Chocolate made on premises

NEW YORK

OPENING FALL: MARBLE DESSERT BAR

27 Bedford Street
(646) 919-0879
Chef Owners Mauro Pompili
+Maya Sittisuntorn
www.mmarbledessertbar.com
@marbledessertbar

LA CONTENTA

Chef Luis Arce Mota
Mixologist Alex Valencia,
Owners

OPENING FALL: LA CONTENTA NEXT DOOR

106 Norfolk Street
(212) 254-8327
"Mexican Mixology"
Mexican Spirits, Wines, Beer
from Mexico

LA CONTENTA LES

102 Norfolk Street
(212) 432-4180

LA CONTENTA OESTE

78 West 11th Street
(212) 533-2233
Authentic Mexican Cuisine
Alt Agave Spirits + Azteca
Cocktail Bar

www.lacontentanyc.com
@lacontentanyc

BROOKLYN

BELLA GIOIA

Chef Owner Nico Daniele
209 4th Avenue, Brooklyn
(347) 223-4176
www.bellagioia.com
@bella_gioianyc

Sicilan Comfort Food
Italian Spirits Focused Cocktail
Program Celebrating 5-Years

HARLEM

HARLEM HOPS

2268 Adam Clayton Powell
Blvd. (646) 998-3444
www.harlemhops.com
@harlemhops

Beer. Booze. Bites. Beats.
Female/HBCU Owned Black
Business

WASHINGTON, DC

BIDWELL

Located in Union Market
Chef Owner John Mooney
1309 Fifth Street NE
(202) 547-0172
www.bidwelldc.com
@bidwelldc

2019 Michelin Bib Gourmand
Aeronic Rooftop Garden
Wood-Burning Pizza Oven Gluten-
Free, Vegan + Vegetarian Options
Celebrating 5-Years 2019