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News for the Hospitality Executive

Hay Creek Hospitality Completes a Restaurant Transformation at the Orchards Hotel in Williamstown, Massachusetts

Appoints Chris Bonnavier to Executive Chef

WILLIAMSTOWN, MA, APRIL 6, 2009 – Hay Creek Hospitality announced today that it has completed yet another total restaurant transformation, this time at the Orchards Hotel in Williamstown, Massachusetts.

The newly renovated “Gala” restaurant features a casually elegant dining room, a plush, sophisticated lounge with fieldstone fireplace and plasma televisions as well as a private wine cellar for more intimate gatherings.

New Executive Chef Chris Bonnavier has created a signature menu featuring fresh produce, meats and game from local Berkshire mountain region farms and seafood from the highest quality purveyors in the Northeast.

“At Gala” Bonnavier explained, “We strive not to be a typical hotel or special occasion style restaurant”, rather, we offer the highest in quality, product and service at a price point where we see our guests return two and three times during the same week”. He added, “Gala is becoming a gathering place for our in house hotel guests as well as a welcoming establishment for the local Williamstown community”.

Chef Bonnavier is a career culinary expert having received his formal training at Johnson & Wales Culinary Institute and then escalating into high level kitchen positions in France’s acclaimed “Moulin de Mougins Restaurant” and also at some of the finest hotels and restaurants in the United States.

Hay Creek’s expertise and success in restaurant design and profitable operations have been demonstrated with their recent renovations and openings of “Granite” at the Centennial Hotel (Concord, NH) and “Epoch” at the Exeter Inn (Exeter, NH).



“Granite” Chef Matt Lee’s culinary homage to local ingredients is brought to life with a splash of Caribbean, Pacific Rim and Latino influenced style. Chef Lee’s talents have attracted significant local and critical acclaim. “Guests are surprised to find over one hundred bottles on our wine list, and many of these wines are offered by the glass” Said Lee. Chef Lee chooses wines from many of the finest regions in the world; several organic wines are also featured on his list.

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"I have representatives from recognized wineries work with our staff twice a month so that they can knowledgeably answer questions and make recommendations when pairing wine with the menu for our guests." stated Lee. Chef Lee describes his current menu style as "new American cuisine without borders."

At the Exeter Inns new Epoch Restaurant, the completely redesigned dining room and new bar area have been buzzing with activity. Executive Chef Steven Harding has created a series of new signature appetizers and entrees that have local "foodies" returning for more.

Hay Creek has a passion for its restaurants and is currently in the process with another new restaurant transformation project, only this time with a Nationally Registered historic tavern. The circa 1812 Wolfe's Tavern at the Wolfeboro Inn will be completely redesigned to reflect its rustic Lake Winnepesaukee summer resort area charm and will re-open with a wonderful tavern style American cuisine menu. Local residents and guests are anxiously awaiting the grand opening in May.

About the Management Company:

Founded in 2005 by Norman MacLeod Hay Creek Hospitality is a full service management company that combines veteran hospitality industry experience with fully integrated management systems that were specifically designed for the small upscale property. Hay Creek specializes in the development and management of upscale full service boutique Inns, hotels and resorts in the 30 to 100 room range throughout New England and the mid Atlantic states.

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