

media release

Thursday October 13, 2016

Jupiters announces two new outlets as part of transformation



Following the success of award-winning restaurants Kiyomi, Cucina Vivo, and Garden Kitchen & Bar, Jupiters Gold Coast has announced it will soon launch another two dining experiences as part of the property's \$345 million transformation.

Gastronomic diversity and distinctive design will star when Jupiters unveils Mei Wei Dumplings and M&G Café and Bar, short for Meet & Greet, this summer.

The new additions promise to offer relaxed dining alternatives and are key to the property's extensive atrium area upgrade – which also includes a new-look Atrium Bar and replacement of the iconic atrium sail roof.

The Star Entertainment Group's Managing Director Queensland Geoff Hogg said the multifaceted project would form an integral piece of the property's transition to become The Star Gold Coast, creating even more fantastic options for guests.

"The atrium area is central to all of our experiences, and is often referred to as the heart of property, so its look and feel needed to be representative of our new and evolving offering," said Mr Hogg.

"The diversity of the two new outlets will add appeal and interest to the space, while also assisting in cementing Jupiters' reputation as the place to come for great cuisine, exceptional service and unforgettable experiences.

"We will have some great recruitment opportunities over the coming months as we approach the opening of the new outlets, from Chefs to our Front of House team, so would encourage hospitality enthusiasts to enquire."

Both outlets have been designed through a partnership between Jupiters and world-renowned architecture and interior design firm Luchetti Krelle – the creative force behind Kiyomi and Cucina Vivo.

media release

Luchetti Krelle's Director and Designer Stuart Krelle said the design and theming would share some theatrical elements, which complement and further enhance the lively atmosphere of the atrium area.

"We have selected a great variance in material and colour to create two unique offerings that evoke a sense of place and character. The dumpling house is raw and industrial, while the café and bar is sleek and sophisticated, using natural stone and timbers finishes," said Mr Krelle.

"A key feature of the M&G design is an impressive vaulted ceiling, which provides a greater presence to the offering. We've extended this arc detail out into the atrium space in a skeleton form providing visual interest within the large open space," continued Mr Krelle.

The beautiful new area will include a high level of detail, including local and internationally sourced bespoke furniture and finishes, while also celebrating its coastal setting through the use of soft, coastal tones with a splash of strong navy blue.

A specialty wall finish for the dumpling house will provide a contemporary take on the hawker lanes of Hong Kong and invite guests to feel as if they are a part of the action through a viewing panel into the dumpling assembly area.

Whether you're after a bite to eat, or a no fuss meal before a show, Mei Wei Dumplings will be the place to go. The venue's focus will be on serving quality dumplings and noodles that will be available for dine-in or take-away.

With a classic café-style menu offering a range of light and more substantial options, M&G will be the ideal location for a quick and easy breakfast, lunch or dinner in style. Whether it's that much needed coffee of a morning, or a spot to catch up over a few drinks with friends, the venue will welcome guests with a relaxed and sociable setting.

The transformation of the atrium area project will also include a new-look Atrium Bar and the replacement of the iconic 2,612 square metre atrium sail roof, and is expected to be finished this summer.

When complete, Jupiters' \$345 million redevelopment – which includes multi-award winning restaurants Kiyomi, Cucina Vivo and Garden Kitchen & Bar – will see the refurbishment of the property's almost 600 hotel rooms, a new luxury six-star all-suite tower and an array of contemporary restaurants and bars.

For more information visit www.jupiterstransformation.com.au

For information regarding career opportunities, visit www.jupitersgoldcoast.com.au/about-us/jupiters-careers

ENDS

For further information please contact:

Nicole Barclay
Communications Executive
Jupiters Gold Coast
P: (07) 5592 8571
E: nicole.barclay@star.com.au