

Hospitality Practice Group



APPROACH

Ruberto, Israel & Weiner has provided legal services to hospitality industry clients for over 30 years. We understand the unique business challenges and legal concerns of this industry and the need for proactive planning and decisive action. We can anticipate clients' requirements and guide them on operations, expansion, employee matters, and other industry specific management processes.

Our experienced team is well-informed on significant industry issues through our active involvement in industry organizations and trade associations such as the Massachusetts Restaurant Association and Restaurant Finance and Development Conference. We organize national and local seminars and lectures, publish articles, and serve on boards of advisors for food, beverage, and hospitality companies. We are a co-founder of "**Restaurant Trends**," which has provided an annual educational seminar for the restaurant industry for more than 25 years, and we publish a monthly newsletter entitled "**The Industry**."

CONTACT

Do you need a law firm with deep hospitality and retail experience? Yes, we can help. For a complete list of industry clients and more information, contact **Adam Barnosky** at (617) 570-3519 / arb@riw.com or **Kelly Caralis** at (617) 570-3514 / kac@riw.com.

SERVICES

We assist clients in the hospitality and retail industries in the following areas:

- Organization and operation of corporations
- Partnerships, joint ventures, and limited liability companies
- Merger and acquisitions
- Employment matters
- Branding and licensing
- Debt and equity financing transactions
- Private placement investor transactions
- Commercial Leasing
- Zoning and Land use
- Alcoholic Beverage Permitting
- Entertainment Licensing
- Wholesale and Distribution Agreements
- Government Strategies and Community Outreach

CONTACT

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- Taxation
- Litigation and alternative dispute resolution
- Business disputes and reorganizations
- Workouts and bankruptcies
- Succession planning
- **Franchise law**

RESTAURANT TRENDS

The first **Restaurant Trends** was held in 1993 at The Bay Tower Room in Boston, Massachusetts. The theme of that presentation was “How to Open and Operate a Successful Restaurant.” Based on the record attendance and the success of that first event, we agreed that these should be annual events. The purpose being to facilitate discussion on important industry issues and provide an opportunity to network with peers.

Thanks to the over 150 industry professionals who were able to attend the 28th Annual “Restaurant Trends” event on September 13, 2021 at City Winery in Boston, which focused on lessons learned from COVID and changing guest expectations. Below are video links to the presentations which include a welcome from Michael Dorf, City Winery, introductory remarks from Bob Luz (MRA), presentations from Charlie Perkins (Boston Restaurant Group) and Chris Shaker (RSM), and panels including Scott Kearnan (Boston Magazine), Eric Papachristos (Trade, Porto, Saloniki), Peter Ungar (Tasting Counter), Rebecca Kean (Brassica Kitchen), Joe Piantedosi (Piantedosi Baking Co.), Mayors Kim Driscoll (Salem) and Yvonne Spicer (Framingham), and Jean Lorizio, Esq. (ABCC).

A portion of the proceeds from the event went to **Lovin’ Spoonfuls**, a non-profit food rescue.

Video Links:

Welcoming Remarks: <https://vimeo.com/612979309>

Bob Luz: <https://vimeo.com/612977831>

Operator Panel: <https://vimeo.com/612979612>

Charlie Perkins: <https://vimeo.com/612978252>

Chris Shaker: <https://vimeo.com/612978661>

Government Panel: <https://vimeo.com/612978832>