

## Restaurant & Hospitality

### APPROACH

Ruberto, Israel & Weiner has provided legal services to restaurant and hospitality industry clients for over 40 years. We understand the unique business challenges and legal concerns of these industries 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 the Restaurant Finance and Development Conference. We also maintain a strong presence in the local food and restaurant scene through our participation in *Boston Magazine's* food and restaurant events throughout the year.

Additionally, 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 30 years. We also publish *The Industry*, a quarterly newsletter featuring the latest news, insights, and trends in the restaurant and hospitality space.

### CONTACT

Do you need a law firm with deep restaurant and hospitality experience? For a complete list of industry clients and more information, contact **Adam Barnosky** at (617) 570-3519 or [arb@riw.com](mailto:arb@riw.com).

### SERVICES

We assist clients in the restaurant and hospitality 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**

### CONTACT

**Adam Barnosky**

📞 (617) 570-3519

✉ [Send Email](#)

### PROFESSIONALS

**Christopher R. Agostino**

**Adam Barnosky**

**Ryan S. Clemens**

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**Michael P. Cronin**

**Bethany A. Grazio**

**David Musen**

**David W. Robinson**

**Michael Dana Rosen**

**Eric M. Sigman**

**Russell N. Stein**

**Jeremy Y. Weltman**

- **Alcoholic beverage permitting**
- Entertainment licensing
- Wholesale and distribution agreements
- Government strategies and community outreach
- Taxation
- **Litigation and alternative dispute resolution**
- Business disputes and reorganizations
- Workouts and bankruptcies
- **Succession planning**
- **Franchise law**

## RESTAURANT TRENDS

The first Restaurant Trends seminar was held in 1993 at The Bay Tower Room in Boston, centered around the theme *"How to Open and Operate a Successful Restaurant."* The event drew record attendance and an overwhelmingly positive response from the local restaurant community, making it clear that it should become an annual tradition.

Since that inaugural seminar, Restaurant Trends has evolved into one of the Boston area's premier industry events, bringing together restaurant owners, operators, chefs, investors, and hospitality professionals for an evening of insight and connection. Over the years, we've hosted thought-provoking panel discussions, tasting events, and networking receptions featuring some of the region's most influential voices in food, beverage, and hospitality.

The purpose of Restaurant Trends has always remained the same: to foster collaboration, share practical knowledge, and elevate the professionalism of the restaurant industry. Each year's program is designed to highlight emerging trends, business challenges, and opportunities shaping the hospitality landscape, providing attendees with valuable takeaways and a forum to celebrate the strength and creativity of Boston's dining community.

**[Learn more about past Restaurant Trends events here.](#)**