Restaurant & Hospitality

APPROACH

Client-Centered Strategy

At Ruberto, Israel & Weiner (RIW), we know the hospitality business is anything but typical. From tight margins and evolving regulations to fast-paced expansions and licensing hurdles, the legal challenges you face are unique, and so is our approach.

For over 40 years, our restaurant and hospitality lawyers in Boston and all across Massachusetts, have built long-term partnerships with operators, owners, investors, and developers in this industry.

Our team focuses on what matters most to you: growth, protection, and clarity. Whether you're running a single-location concept or managing a multi-state portfolio, we tailor every piece of legal advice to your priorities and risk profile.

Comprehensive Industry Engagement

We possess extensive expertise in the restaurant and hospitality sector, demonstrating a deep and current understanding of the industry.

Our legal team remains abreast of emerging legal and business trends through active participation with prominent industry organizations, such as the Massachusetts Restaurant Association (**MRA**), the Restaurant Finance and Development Conference (**RFDC**), and various local food and beverage events, including those sponsored by *Boston Magazine.*

RIW attorneys regularly speak at industry seminars, contribute thought leadership through publications, and advise on legislative and regulatory changes affecting hospitality operations. We also co-founded *Restaurant Trends*, a respected annual seminar that's been educating hospitality professionals for over 30 years.

Want more insights? Our quarterly newsletter, **The Industry**, delivers timely updates for hospitality operators and investors, while our **Restaurant & Hospitality Guide** compiles RIW's perspectives on licensing, leasing, financing, and employment in one place.

End-to-End Legal Support

No matter where you are in the business lifecycle (launch, growth, or exit), we offer full-service legal support grounded in the realities of hospitality operations.

We understand the business as well as the law, and we'll guide you through:

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- Structuring your first entity
- Understanding real estate and permitting
- Securing financing or franchise opportunities
- Managing employment issues and compliance risks
- Planning for succession or sale

It's all part of our commitment to helping you run a stronger, more protected hospitality business.

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**.

SERVICES

How We Support Hospitality Businesses

Our Massachusetts-based hospitality lawyers work with clients ranging from independent chefs and restaurant groups to hotel brands, real estate developers, and food & beverage distributors.

Here's how we support your operation:

Organization and Operation

Forming corporations, partnerships, LLCs tailored to your business goals and investor needs.

Mergers & Acquisitions

Representing buyers and sellers in hospitality business **M&A deals**, from single-unit purchases to multi-location group sales.

Debt & Equity Financing

Advising on investor structures, private capital raises, and commercial financing for growth and development.

Franchise, Branding & Licensing

Setting up franchise systems or franchisees, trademark protection, and licensing agreements for IP and concepts.

Commercial Leasing & Real Estate

Negotiating leases for restaurants, hotels, event venues, and mixed-use spaces—plus site selection guidance.

Employment & Labor Law

Drafting employment policies, wage/hour compliance, **workplace investigations**, and union-related matters.

Alcoholic Beverage Permitting & Licensing

Full-service permitting for liquor licenses, including transfers, compliance, and local/state filings.

Zoning & Land Use

Permitting, variance, and **site plan approvals** for restaurant, hotel, or mixed-use

development.

Entertainment & Venue Licensing

Licenses for live entertainment, music, outdoor dining, late-night operations, and venue regulations.

Distribution & Wholesale Agreements

Reviewing and drafting distribution contracts, wholesale supply chain terms, and vendor relationships.

Government Strategy & Community Relations

Advising on government affairs, licensing boards, community approvals, and public outreach.

Taxation & Business Restructuring

Supporting tax-efficient strategies for hospitality businesses, including restructures, buyouts, and conversions.

Litigation & Dispute Resolution

Representing clients in contract disputes, employment claims, license challenges, and **business litigation**.

Succession Planning

Assist owners in planning and executing ownership transitions, whether these involve a family transfer, an internal buyout, or a sale to a third party.

Business Restructuring

Guidance for reorganizing your operations, changing legal structures, or navigating financial setbacks.

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.