

THE FEBRUARY ISSUE 2023

# THE GREENWICH HOSPITALITY NEWSLETTER

News & Updates for Delamar, Artisan & Longshore  
Employees

## Happy Valentine's day!

A time to celebrate with your  
loved ones.



## Celebrating Black History Month

## Open Enrollment Information!

Medical, Dental & Vision  
Insurance Plan  
401k & Aflac Plan



## Guess The Location Answers! Did you get them all right?

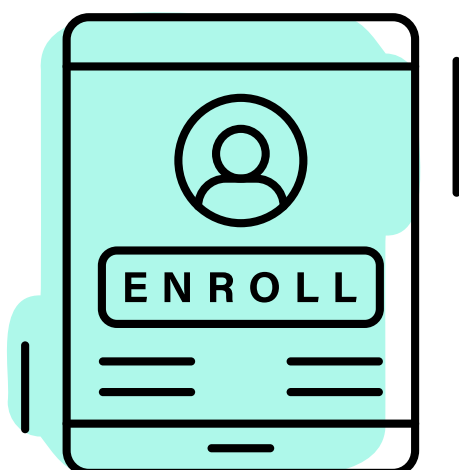
1. Macchu Picchu - Peru
2. Colosseum - Italy
3. Mexico City - Mexico
4. Taj Mahal - India
5. Marrakech - Morocco

**OPEN ENROLLMENT MEETING  
ATTENDANCE IS REQUIRED FOR ALL FULL-  
TIME EMPLOYEES CURRENTLY ENROLLED  
OR  
EMPLOYEES LOOKING TO ENROLL IN  
MEDICAL/DENTAL/VISION INSURANCE  
PLAN  
401K PLAN  
AFLAC PLAN**

**When: 2/21/23**

**Time: 2:00 PM EST**

**THIS IS A VIRTUAL MEETING- PLEASE SEE  
GM FOR MEETING INSTRUCTIONS.  
THIS IS THE ONLY TIME YOU CAN ENROLL**



# Date Night Recipe - Pasta and

## Meatballs

### **Ingredients**

Ingredients for Meatballs (makes 22-23 meatballs):  
3 slices white bread (crusts removed), diced or torn into pieces  
2/3 cup cold water  
1 lb lean ground beef, (7%-15% fat)  
1 lb Sweet Ground Italian sausage, casings removed  
1/4 cup grated parmesan cheese, plus more to serve  
4 cloves garlic, minced  
1 tsp sea salt  
1/2 tsp black pepper  
1 large egg  
3/4 cup all-purpose flour to dredge meatballs  
3 Tbsp Light olive oil to saute, or use vegetable oil

### **Ingredients for Sauce:**

1 medium yellow onion (1 cup chopped)  
4 cloves garlic, minced  
56 oz crushed tomatoes, (from 2 - 28 oz cans)  
2 bay leaves, optional  
Salt & pepper, to taste  
2 Tbsp basil, finely minced\*

Other Ingredients:

1 lb spaghetti

# Instructions

## How to Make the Best Italian Meatballs:

Combine bread pieces with  $\frac{2}{3}$  cup water and set aside for 5 min, then mash with a fork.

In a large mixing bowl, add 1 lb ground beef, 1 lb sausage,  $\frac{1}{4}$  cup parmesan, 4 minced garlic cloves, 1 tsp salt,  $\frac{1}{2}$  tsp black pepper, 1 egg, and mashed bread crumbs. Mix until well combined.

Form into 1  $\frac{1}{2}$ " meatballs (about a flat ice cream scoop of meat). Dredge/roll meatballs in flour, dusting off excess. Heat a deep, large, heavy skillet or a Dutch oven over medium heat with about 3 Tbsp oil. Add meatballs in 2 batches without crowding the pan and saute until browned on all sides (about 6 min total or 2 min per side). Remove meatballs and set aside (don't worry about cooking through at this point).

Pour sauce and meatballs over spaghetti and toss gently to combine. To serve family-style, transfer to a large platter, garnish with parmesan cheese and fresh basil, and serve hot.

### Recipe Notes

\*Basil is nice but optional if your crushed tomato jar has basil as 1 of the ingredients.

# How to Make Easy Marinara Sauce:

In the same skillet over medium heat, add more oil if needed and saute 1 cup chopped onion, stirring often until soft and golden (5 min). Add 4 cloves minced garlic and stir 1-2 min until fragrant.

Stir in 2 cans of crushed tomatoes and 2 bay leaves. Bring to a light boil (stir to ensure it's actually boiling and not just sending bubbles to the surface).

Add meatballs back into the pan with tomato sauce, partially cover with a lid or cover with a splatter screen to reduce splatter, and cook at a gentle simmer for 30 min, turning the meatballs occasionally.

Meatballs will be tender, and the sauce will be thickened. Five minutes before the sauce is done, stir in chopped fresh basil and season with salt and pepper to taste.

## How to Make Spaghetti and Meatballs:

Cook pasta according to package instructions until aldente (or to the desired doneness), drain, and return to the empty pot.



# Artisan & La Plage News!

We have officially rolled out a new restaurant handbook for 2023.

This handbook was revamped to help give some extra perks to both the managers and non-managers on the benefits side.

If you have not done so already, please review it in your paycom apps and sign the new handbook by 2/10/23.



## Paycom News & W2s!

W2s were mailed out to the address on file.

You can also have access to your W2s on the paycom app.

Please make sure your information is updated on Paycom.

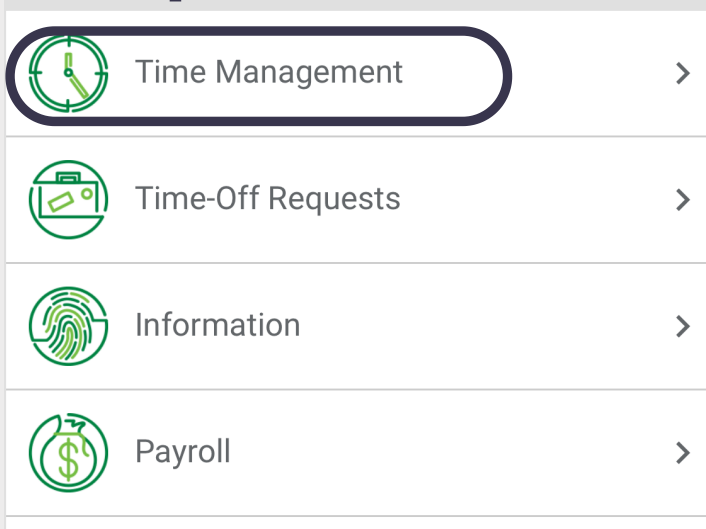
Such as; your address, emergency contact, and more.

If you need help with your paycom account, please don't hesitate to let HR know.

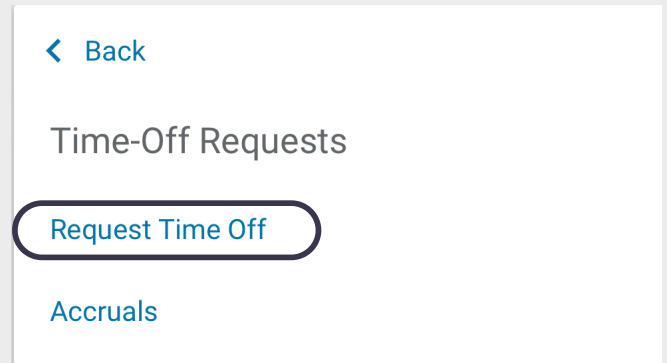
Please email: [hr@thedelamar.com](mailto:hr@thedelamar.com).

# How to Request Time Off via the Paycom App

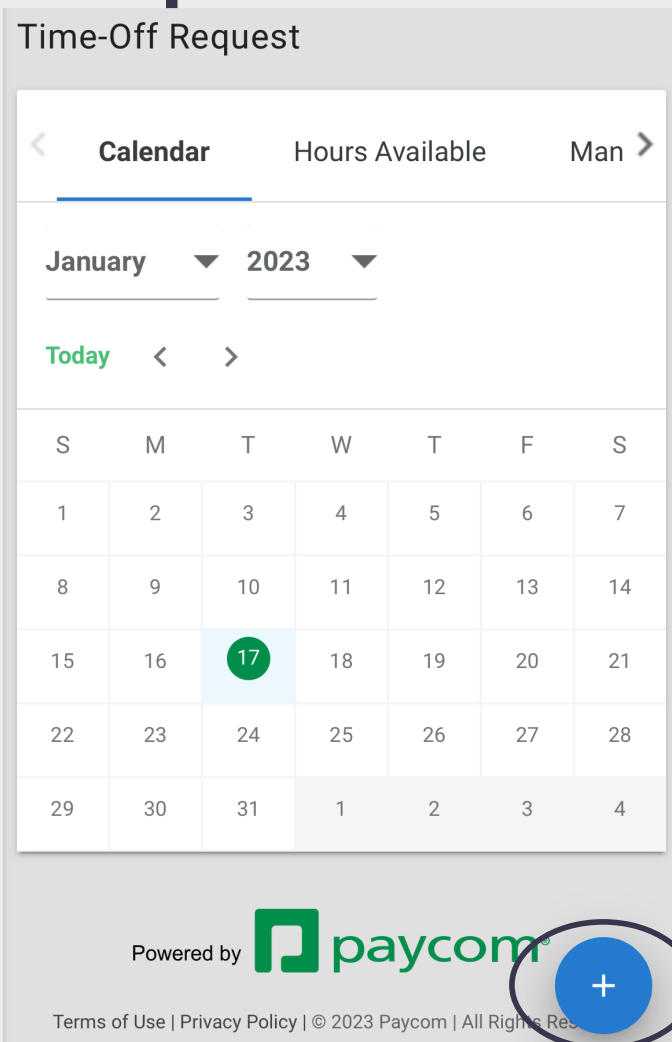
## Step 1



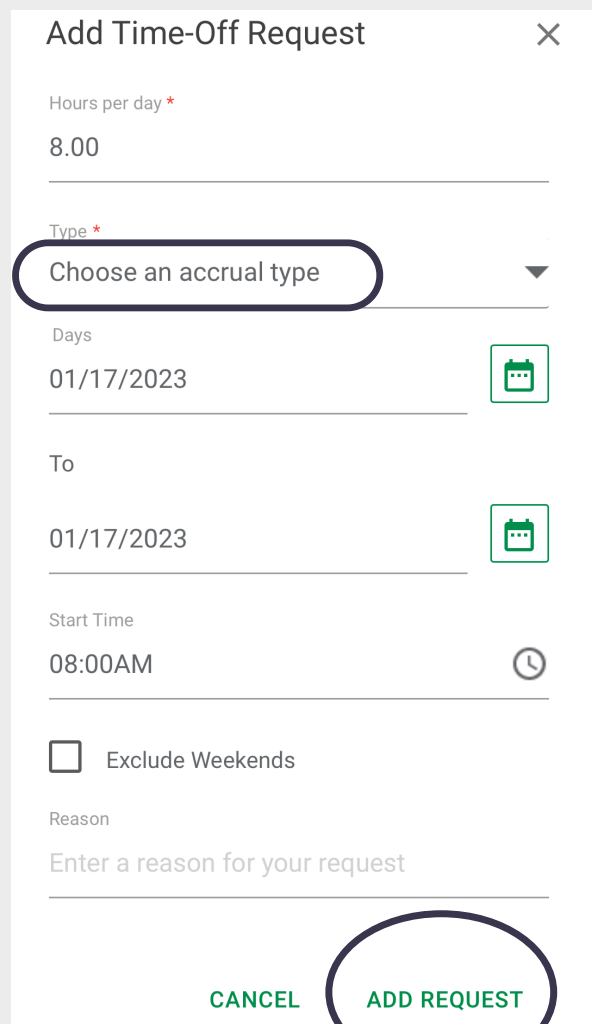
## Step 2



## Step 3



## Step 4



Please make sure you add a comment.

# **EMPLOYEE REVIEW PROCEDURE**

## **EFFECTIVE 2023**

We are excited to announce that we're rolling out a new performance evaluation process. This is part of our ongoing effort to support staff development and promote fairness and transparency.

Here's what you need to know:

Each year in April, all non-management employees will go through the process of being evaluated by their manager in order to give feedback on performance.

We hope this process will provide the following:

- Clarity about opportunities for development and advancement
- Ensure reviews are done in a timely fashion each year
- An opportunity for managers and staff to deepen alignment around expectations and goals as well as to discuss and agree on development and/or improvement objectives and deadlines
- Insight for employees in regard to performance and enhancement for the following year

Specific deadlines:

The month of April: Evaluation forms should be completed by managers, and evaluation discussion meetings should be facilitated

April 30th: All performance reviews and PAF's should be completed (if applicable) and sent to HR/Payroll for processing.

April 30th is the deadline to have all reviews submitted.

# Guess The Location!



1

2



3



4



5

Share your answers at [hr@thedelamar.com](mailto:hr@thedelamar.com)  
Good Luck!

# Black History Month

Here is a list of black own businesses around our locations that you can support!

## **West Hartford:**

LIFER Fitness Studio  
Nina's Balloon Emporium  
Gift of Thai Yoga  
Playa Bowls (WeHa location)  
Z Luxury Nails

## **Fairfield:**

Motivational Fitness  
Written Purpose Yoga  
Mahogany Lifestyle (Luxury Picnics)

## **Greenwich:**

Queen Joline Mobile Spa  
Morton Group Financial Advisory



# Birthday Celebrations

## WEST HARTFORD

Dennis M. - 2/3

Josalin D. - 2/8

Eric W. - 2/21

Raymond G. - 2/28

## ARTISAN WH

Luis C. - 2/7

Shannon S. - 2/11

Juan C. - 2/16

Hope N. - 2/17

Mikhail K. - 2/27

Diara V. - 2/27

## SOUTHPORT

Enisa F. - 2/16

Jessica O. - 2/19

Myrtha P. - 2/19

## SEAVIEW

Edgar B. - 02/09

Chrisnie S. - 02/26

## ARTISAN SP

Luis D. - 2/20

Courtnie A. - 2/28

## LONGSHORE

Amanda D. - 2/7

Laina M. - 2/15

Michael R. - 2/15

Jonah S. - 2/22

Jayden W. - 2/22

Takeya M. - 2/23

## LA PLAGES

Marlo A. - 2/2

Patrick C. - 2/12

## GREENWICH

Kharlo K. - 2/4

Romulo A. - 2/14

Doris O. - 2/21

Wilaine St A. - 2/21

William S. - 2/26



Happy birthday! We wish you a year filled with health and happiness!

# Insurance & 401k Enrollment

Insurance - You are eligible to enroll after your 90 days of employment.

401k enrollment - You are eligible to enroll after six months of employment. Dates: January 1st, April 1st, July 1st and October 1st.

Forms can be found at  
<https://help.delamar.com/hr/employee-forms/connecticut/> or see HR!

## We would love your feedback!

We would love to know what you want to see in the newsletter!

Please email us at [hr@thedelamar.com](mailto:hr@thedelamar.com)



# Stay in the Loop!



We now offer paid short-term disability

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Greenwich Hospitality is Introducing a 401(k) Safe Harbor Contribution!

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GHG has a website for employees!  
Visit [www.help.delamar.com](http://www.help.delamar.com) to find all things HR & IT, employee forms, and more!

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Follow us on social media to stay in the loop on our deals, new packages, and more!

@delamarhotels   

@delamargreenwichharbor  

@delamarwesthartford  

@delamarsouthport  

@delamar\_tc  

@delamarspa  

@theinnatlongshore  

@artisanwesthartford  

@artisansouthport  

@theinnatlongshore 

@laplagewestport 

@lescalect   

# January Guest Reviews!



## Delamar West Hartford



### My experience at the Delmar Hotel in West Hartford

“Excellent hospitality, ambience and staff. Food in restaurant was very good. Location was also excellent. Loved the pictures in the hotel lobby and artwork throughout. Room was extremely comfortable and quiet. Turndown service was a nice touch. Check in and out staff and parking attendants were excellent. Food service both for lunch and breakfast was excellent. You won't go wrong choosing this hotel.”



### Phenomenal Hotel 5 star service

“If you are looking for 5 star service, warm hospitality and an absolutely amazing experience this is your hotel . The staff , all of the staff are absolutely the warmest hospital group you will ever come across. Hotel is impeccable and the facilities as well. ”

## Delamar Southport



### A nice stay in southport.

“Almost like being home. Great staff, good size and well furnished rooms. Convenient parking and access. Very clean. Excellent experience and will be returning for sure. Also Artisan is excellent and consequently the room service food is as well. It really felt like we were living back in our CT home again during our stay.”



### Hidden Surprise in Fairfield

“Excellent experience. The room was handsomely arranged, making it spacious, inviting and comfortable, with a touch of hominess to it. The staff is friendly and helpful. The restaurant is outstanding. Can't wait to return.”

## Delamar Greenwich



### Birthday stay and Spa Visit

“Staff is very friendly and polite. The hotel is very clean, exceeded my expectations. I book a spa visit for me wife's birthday and decided to stay overnight as well. Excellent choice, the cars service was excellent from the pick up and the drop off. The staff made recommendations for the best restaurants in the area. I will be back here for the summer as well...Alicia at the spa make us feel very welcome, Elizabeth and Christian were excellent. This will be my go to Spa location. ”

# Artisan WH

★★★★★ Dined on January 28, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

The food and service were incredible top to bottom. I'm a big steak eater and the filet mignon was arguably the best steak I've ever had. It was high quality meat, perfectly trimmed and cooked to a nice medium rare and topped with a delicious bourguignon sauce that made me want to lick the plate. I thought this place would be good but I never expected it to knock my socks off the way it did. Amazing job by this team. Highly recommend.

★★★★★ Dined on January 22, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

Went for Sunday brunch and sat in heated outdoor area. Beautiful area, quiet. Food was delicious and reasonably priced (especially with a drink pairing). Will was our server and did an outstanding job!

# Artisan SP

★★★★★ Dined on January 14, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

Absolutely unforgettable meal at Artisan. Service was excellent and every single food item was outstanding!

★★★★★ Dined on January 10, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

the reviews are hit or miss but we had a great experience. went on a Tuesday night for a quiet dinner to celebrate a birthday and absolutely loved it!! the steak on their normal menu was fantastic, desserts were 1000/10. We loved the oysters from new brunswick too. Solid selection of cocktails, wines, liquors. It was over \$450 for 3 people though, so would only do on a special occasion.

# La Plage

★★★★★ Dined on January 27, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

La Plage has quickly become one of our favorite restaurants in Westport. We have always loved the location and that drew us to its predecessors. But we love what the new format has done by way of décor, ambience, menu, cuisine and service.

★★★★★ Dined on January 28, 2023

Overall 5 • Food 5 • Service 5 • Ambience 5

Great food, lovely staff all around!

# Longshore

## 10/10 Excellent

Alina

Traveled with family and small children, Traveled with family  
Jan 16, 2023

😊 Liked: Cleanliness, staff & service, property conditions & facilities

Wonderful place, nice staff and clean rooms. We enjoyed our stay in Westport and looking forward to stay again at the Inn.