

TRAVEL AND HOSPITALITY

Omni Hotels caters to kids with adventurous tastes

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Omni Hotels & Resorts' Culinary Kids program. Image credit: Omni

By STAFF REPORTS

Hospitality group Omni Hotels & Resorts is crafting culinary experiences for a younger traveler, as luxury family travel becomes more prominent.

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The hotel group is leaning into the Instagrammable food trend with even younger consumers, crafting a special kids menu that allows those aged 12 and younger to opt for more sophisticated dishes. With Generation Z becoming health conscious with their food choices as well as having higher expectations for culinary presentations, Omni is making these moments possible for even younger travelers with recipes such as a Rainbow Acai Bowl or a Chinese takeout-inspired plate.

The new travel

Culinary Kids is the new program from Omni Hotels & Resorts that caters to the young child who is not afraid of trying something new.

The program includes a special menu for kids 12 and under for breakfast, all day and dessert.

Breakfast features unique morning dishes such as an edible version of the game Jenga! in which kids can stack French toast sticks and knock them down, pancake parfaits with yogurt, strawberries, granola, apples, local honey in the shape of a taco, a Rainbow Acai Bowl with seasonal fruit and Southwest Breakfast Tacos.

The All-Day Menu includes a dish named The Garden, which features a fun version of a traditional salad, with a mixture of bread crumbs and herbs making "edible dirt" along with celery, carrots, leaves and avocado ranch.

Other All-Day menu items are the Fromage Dipper, American cheese, bacon, tomato soup with avocado ranch, barbecue and jam and Chinese Takeout, made with grilled chicken, fried rice, peas and carrots.

Dessert includes a jumbo cookie with vanilla ice cream, whipped cream, fudge, caramel sauce and paintbrushes to add creativity in a piece named the Vincent Van Gogh Jumbo Cookie and the Bag O'Donuts, choice of cinnamon sugar, butterscotch and chocolate.

"The next generation of eaters aren't afraid of new things," said Devin Burns, vice president of food & beverage at Omni Hotels & Resorts, in a statement. "Knowing that kids today are willing to explore new tastes and textures encouraged our chefs to mix it up, adding inspiration and flavor with bright colors and whimsical features to our kids' dishes."

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Believe it or not, @omninashville knows a thing or two about great music, good food, cold drinks, and @predsnhl. . . . #attheomni #omninashville #omnihotels #nashville #visitnashville #musiccity #barlines #Smashville

A post shared by Omni Hotels & Resorts (@omnihotels) on Mar 29, 2019 at 4:04pm PDT

Omni Hotels & Resorts focuses on culinary experiences

Millennial consumers with children are a significant \$39.2 billion portion of the travel market, and they plan to up their vacation spending by 12 percent in the coming year.

During a keynote presentation at The New York Times Travel Show on Jan. 25, an executive from MMGY explained that millennials are the only generation expected to up their travel spending this year, and about half of the age group now has families of their own. About a third of all vacations taken in the last year included children, and minors are having a heavy influence on family travel plans, making both parents and their progeny a target for travel marketing ([see story](#)).