Breaking News

TH APPOINTMENT TO PRESIDENT BIDEN'S COUNCIL ON SPORTS, NUTRITION & FITNESS

KIWA-ASI HIRES 20-YEAR CERTIFICATION EXPE



Search here...

DIGITAL PUBLICATION

MAGAZINE ISSUE ARTICLES FOOD NEWS

RESTAURANTS NEWS

BEVERAGE NEWS

BUYERS GUIDE

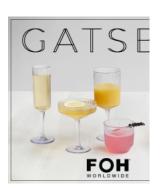
JOB BOARD

## **Eaton Fine Art Debuts Curated Art Program for New Hotel in Austin**

1 mins read

Eaton Fine Art (EFA), a full-service art consultancy firm based in Austin, is pleased to announce its collaboration in the curation of The Otis Hotel, Autograph Collection. The Otis Hotel showcases design inspiration from Austin's culture and rich history with subtle nods to academia. To extend the design narrative through art curation for the hotel, Eaton Fine Art collaborated with FlickMars—a Dallas-based hospitality design firm. The hotel offers 191 rooms, including 13 suites and 16 corner studios.

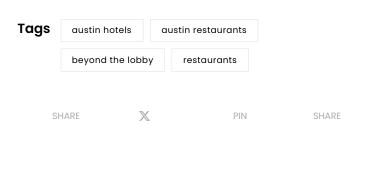
The curated experience begins inside Acre 41, a modern, upscale neighborhood restaurant with locally sourced menu options. A vibrant gallery wall above the banquettes features a mix of photography, prints and objects that reference Austin as the live music capital of the world. Interpretations of record stores and vinyl records deliver a playful vibe to the space, while tying back to the design of The Otis Hotel's guest rooms, which include vinyl record players for guests to play vinyl from the hotel's music library.





In addition to the music culture, artwork at Acre 41 pays homage to the surrounding landscape and culture of Austin. Taking inspiration from the surrounding natural springs, subtle hints of water are included throughout the artwork like the inclusion of underwater photography and placement of vintage swimming goggles on the wall. Additionally, South Congress Bridge and the half million bats that occupy underneath the structure from March through November are featured in an abstract poster. Meanwhile, objet d'art pieces provide a nod to the city's rich Mexican culture and playful cowgirl reference.

Situated just one block from the University of Texas, the dual-branded hotel offers extensive meeting and event space. The meeting rooms and pre-function areas showcase abstract artwork intended to capture the vibrant culture of Austin through color, texture and movement. Austin's film scene made popular by local filmmaker Robert Rodriguez and Austin Film Society supporter Quentin Tarantino is referenced in the prefunction area.



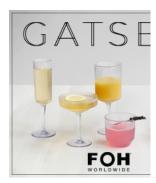
PREVIOUS POST NEXT POST

5 Can't Miss Plant Based

World Trends & Innovations

PROWEIN
RETURNS
AS IN-PERSON EVENT IN
2022





CHEF JOSE GARCES HONORED WITH APPOINTMENT TO PRESIDENT BIDEN'S COUNCIL ON SPORTS, NUTRITION & FITNESS

KIWA-ASI HIRES 20-YEAR CERTIFICATION EXPERT

FARMER BOYS HOSTS DRIVE-THRU PARTY ON OCTOBER 3
WITH FREE BIG CHEESE® COMBO AND FUNDRAISER

BOWL OF 'ZOLE FESTIVAL COMES BACK TO BROOKLYN



Subscribe to our Weekly Newsletter and receive important industry updates.

Subscribe

### You May Also Like

Woodstock Inn & Resort Adds to Culinary Team

KIMPTONS OF FLORIDA IGNITE THE 2012–2013 BASKETBALL SEASON WITH MIAMI HEAT-INSPIRED STAY DEALS, PERKS AND MORE

Eaton Fine Art Debuts Curated Art Program for New Hotel in Austin - Food & Beverage Magazine

9/21/23, 9:44 AM

9/21/23, 9:44 AM	Eaton Fine Art Debuts Curated Art Program for New Hotel in Austin - Food & Beverage Magazine
New Executive Chef Appoint	ed at Chicago Marriott

### 4 SoCal Locales Where Holiday Spirit Runs High







# FOOD&BEVERAGE MAGAZINE

Food & Beverage Magazine is the leading online magazine resource for the food and beverage industry with signature celebrity features and an over twenty year long valuable reputation. F&B Magazine has the eyes of the industry's top professionals that are in search of the latest and greatest.

 $\mathbb{X}$ 

#### **Useful Links**

DIGITAL PUBLICATION

MAGAZINE ISSUE ARTICLES

**FOOD NEWS** 

RESTAURANTS NEWS

**BEVERAGE NEWS** 

**BUYERS GUIDE** 

JOB BOARD

CONTACT US

SUBSCRIBE

### **Stay Informed**

Subscribe to our Weekly Newsletter and recieve important industry updates.

Subscribe

Copyright © 2023 Food & Beverage Magazine | Powered by WordPress