
Re: Newsletter Jan-Feb 2025

From FORRESTER Steven <Steven.FORRESTER@swissotel.com>
Date Tue 12/31/2024 12:20 PM
To David DELACRUZ <David.DelaCruz@swissotel.com>

Table 36 has live music Friday, Saturday and Sunday, as Olsen will play on Friday and Sunday.

Ill see you about some spelling things,

I know its already printed, it should've been picked up prior.

Warm Regards,
スティーブン・フォレスター
Steven Forrester
料飲部長兼総料理長
Director of Food & Beverage and Culinary

Swissôtel Nankai Osaka
スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中中央区難波5-1-60
Tel: +81 (0) 6 6646 1111 | Fax: +81 (0) 6 6648 0331
Steven.FORRESTER@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



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From: David DELACRUZ <David.DelaCruz@swissotel.com>
Sent: Monday, December 30, 2024 1:48 PM
To: Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Shirley SANTIAGO <SHIRLY.SANTIAGO@swissotel.com>
Subject: RE: Newsletter Jan-Feb 2025

Dear all,

[Here is the final version for the 2025 Jan-Feb Newsletter.](#)

Thank you for the suggestions and images.

If everything is okay I will take it to print at Accea (In the station) so is ready before Jan 1st.

Thanks!

Best Regards,

デビッド・デラクルズ
David De la Cruz
F&Bマーケティング
F&B Marketing

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中央区難波5-1-60

Tel: +81 08094792294

David.Delacruz@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com

email_signature_2408-09_Art_Music_Afternoon_Tea01



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From: Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>

Sent: Sunday, December 29, 2024 8:34 AM

To: David DELACRUZ <David.DelaCruz@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>

Subject: Re: Newsletter Jan-Feb 2025

Dear David,

Please find the images in the folder. The Images are named T36 and SHUN for the outlet.

 [Newsletter Images](#)

Please let me know if you have any questions.

Thank you!

Warm Regards,

Mackenzie Simmons

Marketing Executive

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中央区難波5-1-60

Tel: +81 (0) 6 6646 1111 (Ext: 8135) | Fax: +81 (0) 6 6648 0331

mackenzie.simmons@swissotel.com | swissotel.com | all.accor.com 5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan



cid:image032.png@01D8C51B.CA1B5F50



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From: David DELACRUZ <David.DelaCruz@swissotel.com>

Sent: Saturday, December 28, 2024 8:10 PM

To: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>

Subject: Re: Newsletter Jan-Feb 2025

Dear Angela and Ikemune san,

Thank you for your quick reply with the updated copies.

From the email trail I could not find photos of Chef Morita, do you have some ready from the photoshoot?

From the Fukui Collaboration, I know which picture is for Hanagoyomi, but can you help me confirming which one is for SHUN and Table36 since they are not named? (Sorry if I am missed the files).

Once I add the photos I will send them the updated version for a final check and then I can take print them the same place as last time so is ready before by the first.

Thanks!

Best Regards,

デビッド・デ・ラ・クルス
David De la Cruz

F&Bマーケティング
F&B Marketing

Swissôtel Nankai Osaka
スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中央区難波5-1-60
Tel: +81 (0) 6 6646 5009 (Ext: 8619) | Fax: +81 (0) 6 6646 5013
David.Delacruz@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



From: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>
Sent: Friday, December 27, 2024 2:15 PM
To: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>
Subject: RE: Newsletter Jan-Feb 2025

Dear David,

If you cannot confirm the percentage, please use the following:

Milk Chocolate: ミルクチョコレート
Dark Chocolate: ダークチョコレート

Thank you.

Warm Regards,
池宗 温子
Atsuko Ikemune
マーケティングコミュニケーションマネージャー
Marketing Communications Manager
Swissôtel Nankai Osaka
スイスホテル南海大阪
5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中央区難波5-1-60
Tel: +81 (0) 6 6646 1111 (Ext: 3518) | Fax: +81 (0) 6 6646 5013
atsuko.ikemune@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com









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From: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>
Sent: Friday, December 27, 2024 1:48 PM
To: FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>
Subject: Re: Newsletter Jan-Feb 2025

Dear David,

Just please ensure we confirm the % chocolate used for the SG hot chocolate.

If cannot be confirmed, you can just specify milk or dark chocolate.

From: FORRESTER Steven <Steven.FORRESTER@swissotel.com>
Sent: Friday, December 27, 2024 1:31:15 PM
To: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>
Subject: Re: Newsletter Jan-Feb 2025

Ok team,

Can we please ensure this is finalized Saturday 28th? I would like to have a final review tomorrow evening.

This needs to go to print so we are ready from the 1st January.

I suggest we have an earlier deadline for the coming months as this again feels 'last minute.'

Just get together and finalize, I appreciate your urgency.

Warm Regards,

スティーブン・フォレスター

Steven Forrester

料飲部長兼総料理長

Director of Food & Beverage and Culinary

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中区難波5-1-60

Tel: +81 (0) 6 6646 1111 | Fax: +81 (0) 6 6648 0331

STEVEN.FORRESTER@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



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From: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>

Sent: Friday, December 27, 2024 1:25 PM

To: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>

Subject: RE: Newsletter Jan-Feb 2025

Dear David,

Please refer to the following edits for Japanese:

1. Can you swap the position of the FREE ENTRY and the text at Boogie Night?

[入場無料]

明るく楽しいミュージックとともに
新しい一年のスタートを。

明るく楽しいミュージックとともに
新しい一年のスタートを。
[入場無料]

2. Morita Chef

ワイン&ダイニング「シュン」の料理長・森田浩史は、大阪で生まれ育った生粋の浪速っ子。学生時代に割烹料理店で働く料理人の姿に感銘を受け、2013年に「シュン」にて料理人のキャリアをスタート。大阪のソウルフード・串揚げにモダンで大胆なアレンジを加える「シュン」のスタイルを長年学び、2024年料理長に就任。

Thank you very much.

Warm Regards,

池宗 温子

Atsuko Ikemune

マーケティングコミュニケーションマネージャー

Marketing Communications Manager

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

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From: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>

Sent: Friday, December 27, 2024 1:02 AM

To: David DELACRUZ <David.DelaCruz@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>; Takashi HIRATA <Takashi.Hirata@swissotel.com>

Subject: Re: Newsletter Jan-Feb 2025

Dear David,

Please refer to below edits. Some of the images are shared in the shared folder from the attached email trail.

1. Fix Line Break

chocolate for an afternoon tea like
no other, paired with free flow cups from
The Teamaker's Private Reserve by Dilmah.

chocolate for an afternoon tea like no other, paired with free flow cups from The Teamaker's Private Reserve by Dilmah.

2. Fix Line Break

where dazzling drag performances
from all over Japan light up the night.

where dazzling drag performances from
all over Japan light up the night.

3. NAMBAR10



a. No Space between NAMBAR and 10 > NAMBAR10

b. Add th > Located at the 10th Floor (would recommend to just mention **10th Floor** to minimize text and be consistent with other features)

4. Fix Line Break

restaurants - a local style of cuisine said
to have started in Osaka, with multi-course



The Osaka-born and bred chef's youth may deceive you, but packs a punch with his inventive and boldly creative executions of Osaka's original kushiage at SH'UN Wine & Dine. Starting off his career at SH'UN in 2013, he pursued his dream after being inspired by chefs at Kappo restaurants - a local style of cuisine said to have started in Osaka, with multi-course meals left entirely up to the chef and served over the counter.

5. Fix Line Break

Travel through food as we bring you
the bounties from Fukui Prefecture, available
at Table36, SH'UN Wine & Dine
and Hana-Goyomi

10 JAN - 20 FEB

Travel through food as we bring you the
bounties from Fukui Prefecture, available at
Table36, SH'UN Wine & Dine and
Hana-Goyomi.

6. Make it uniform when mentioning Floors

SH'UN Wine & Dine | 6th Floor

Hana-Goyomi | 10th Floor

Table36 | 36th Floor



Warm Regards,

マリアンジェラ・シルベストレ

Mariangela Silvestre

マーケティング部長

Director of Marketing

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中央区難波5-1-60

Tel: +81 (0) 6 6646 5009 (Ext: 8619) | Fax: +81 (0) 6 6646 5013



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From: David DELACRUZ <David.DelaCruz@swissotel.com>
Sent: Thursday, December 26, 2024 19:28
To: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mackenzie SIMMONS <Mackenzie.Simmons@swissotel.com>
Subject: Re: Newsletter Jan-Feb 2025

Dear all,

Here is the latest update for the 2025 Jan & Feb Newsletter.

Thank you for the copies and the pictures!

I added more space to the Meet the Team section so we can showcase the chefs/staff better.

Dear Ikemune san, Please let me know if you need more space for the Japanese text.

For the pictures of Chef Morita, the Fukui collaboration and the one of Nambar10. Could you please help me sending them or letting me know in what folder I can find them?

For the Drag Queen show I used an image of Soofae since she is always at the events and is the organizer. If you could send me an option from the images we took professionally I could swap it easily.

Thanks for the help!

Best Regards,

デビッド・デ・ラ・クルス
David De la Cruz

F&Bマーケティング
F&B Marketing

Swissôtel Nankai Osaka
スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中央区難波5-1-60
Tel: +81 (0) 6 6646 5009 (Ext: 8619) | Fax: +81 (0) 6 6646 5013
David.Delacruz@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com





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From: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>

Sent: Wednesday, December 25, 2024 1:15 PM

To: David DELACRUZ <David.DelaCruz@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>

Subject: RE: Newsletter Jan-Feb 2025

Dear David,

My apology for the delay. Regarding the newsletter, please revise the Japanese as follows:

[FRONT]

Afternoon Tea

今が旬のいちごと相性抜群なチョコレートを贅沢に使用した「Strawberry & Chocolate Afternoon Tea」。ディルマの最高級ライン「ティーメーカー・シリーズ」のティービュッフェとともに楽しみください。

*The current Japanese is cut off in the middle.



Drag Queen Show

Please change to:

「Faerie ドラッグクイーンショー」は
「ナンバー10」にて毎月開催中。

FAERIE ドラッグクイーンショー

「ナンバー10」にて毎月開催中。日本中の
クイーンによる華やかなパフォーマンスを
お届けいたします。
入場無料（ワンドリンク制：¥500～）

LIVE MUSIC

「テーブル36」では毎週木・金・土曜に生演奏をお楽しみいただけます。

木曜・金曜： Olson（ギター&ボーカル）

土曜： バンド生演奏

毎週金曜・土曜のディナータイムは生演奏をお楽しみ
いただけます。木曜日と金曜日にはオルソンのセレナーデ
を楽しみ、土曜日にはライブバンドのダンスショーを披
露しましょう。

#DIDYOUKNOW

大阪市東淀川区で古い銭湯を醸造所として再利用している「上方ビール」。ホテル内各レストラン・バーにてご注文いただけます。

受賞歴のある上方醸造所は、大阪の東淀川にある古い銭湯を創造的に再利用してビールを製造しています。

NAMBAR10

Fix the line breaks:

「ナンバー10」はハイボール等ドリンクも500円からとリーズナブル。またアーケードゲームはプレイ無料で遊べるので、お子さま連れファミリーにもぴったり。大人も子供も楽しめるプレイグラウンドへぜひお越しください。



[**BACK**]

Boogie Night

Fix the line breaks:

明るく楽しいミュージックとともに
新しい一年のスタートを。

[入場無料]

明るく楽しいミュージックとともに新しい
一年のスタートを。
入場無料

Hana-Goyomi (Seafood Platter)

大阪木津卸売市場や黒門市場から直送された新鮮な魚介を、贅沢にワンプレートに。少人数でのパーティーにもご利用いただけるよう、刺身盛り合わせや握りずしなどの冷製ブラッターと、天然海老の塩焼きや天婦羅盛合せなどの温製ブラッターのセットをご用意いたしました。

MEET THE TEAM

For the Morita san, it seems there would be no space to write Japanese with the current design. Kindly let me know how long do you wish the text to be and I will try to craft it.

MEET THE TEAM



**HEAD CHEF OF
SH'UN WINE & DINE** **MORITA
MORITA**
From buffet breakfasts to à la carte dinners, Chef Yoshida crafts dishes with locally sourced ingredients, including produce from our Sky Farm—all while working with the best view in Osaka from the 36th floor.

ビュッフェ朝食からアラカルトディナーまで、地元の食材やスカイファームで育てた食材を使った料理をお届けします。大阪で最も素晴らしい景色が広がる36階のキッチンから、特別な一皿をお楽しみください。



Kindly send the latest version to us please so that we can double check.

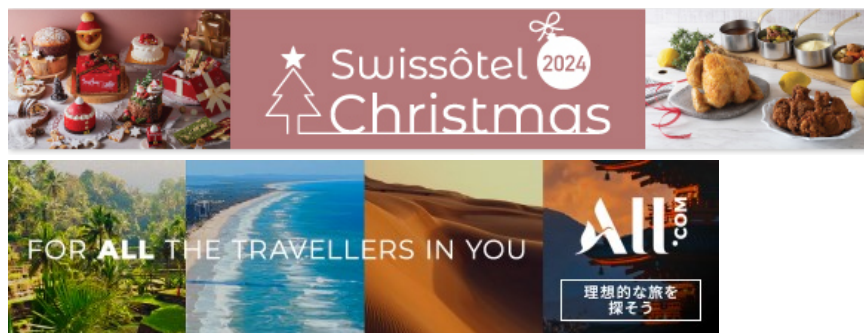
Thank you very much.

Warm Regards,

池宗 温子
Atsuko Ikemune
マーケティングコミュニケーションマネージャー
Marketing Communications Manager

Swissôtel Nankai Osaka
スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中央区難波5-1-60
Tel: +81 (0) 6 6646 1111 (Ext: 3518) | Fax: +81 (0) 6 6646 5013
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From: David DELACRUZ <David.DelaCruz@swissotel.com>
Sent: Wednesday, December 18, 2024 8:39 PM
To: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Shirley SANTIAGO <SHIRLY.SANTIAGO@swissotel.com>
Subject: Re: Newsletter Jan-Feb 2025

Thank you everyone for the suggestions and comments.

Here is the first draft for the next newsletter. For the back page I will improve the design once I confirm the events that are tentative by next week.

Please bear in mind that most images are placements and that some of the text can be reduced or increased depending on the space (if you have any suggestions).

For Chef Morita I could not find any pictures, nor any information so if possible I will work on that on Friday.

Best Regards,

デビッド・デ・ラ・クルス
David De la Cruz

F&Bマーケティング
F&B Marketing

Swissôtel Nankai Osaka
スイスホテル南海大阪

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David.Delacruz@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



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From: Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>
Sent: Tuesday, December 17, 2024 8:23 PM
To: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Shirley SANTIAGO <SHIRLY.SANTIAGO@swissotel.com>
Subject: RE: Newsletter Jan-Feb 2025




Dear David,

The Japanese translation has been added to the English captions.

Thank you very much!

Warm Regards,
池宗 温子
Atsuko Ikemune
マーケティングコミュニケーションマネージャー
Marketing Communications Manager
Swissôtel Nankai Osaka
スイスホテル南海大阪
5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan
大阪市中央区難波5-1-60
Tel: +81 (0) 6 6646 1111 (Ext: 3518) | Fax: +81 (0) 6 6646 5013
atsuko.ikemune@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



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From: Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>

Sent: Tuesday, December 17, 2024 5:22 PM

To: David DELACRUZ <David.DelaCruz@swissotel.com>; Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Shirley SANTIAGO <SHIRLY.SANTIAGO@swissotel.com>

Subject: Re: Newsletter Jan-Feb 2025

Dear David,

Please see notes below:

1. FAERIE Drag Queen Shows

Step into a world of glitz and glamour every month at NAMBAR10, where dazzling drag queen performances from all over Japan light up the night. FREE ENTRY, minimum one drink required starting from JPY ____.

FAERIE ドラッグクイーンショー

「ナンバー10」にて毎月開催中。日本中のクイーンによる華やかなパフォーマンスをお届けいたします。
入場無料（ワンドリンク制：¥ ●●●～）

2. Retro Beats

Relive the golden era with nostalgic beats spun by five guest DJs at NAMBAR10. Grab a drink, mix and mingle!

レトロビート

5名のゲストDJがお送りするレトロミュージックメドレーで、70年代～90年代へタイムトラベル。みんなで一緒に踊り明かしませんか？

3. Boogie Night

Let the music take over as you kick off the New Year with good company and even better atmosphere! FREE ENTRY, minimum one drink required starting from JPY ____.

ブギーナイト

明るく楽しいミュージックとともに新しい一年のスタートを。
入場無料（ワンドリンク制：¥ ●●●～）

4. Valentine's Day Event (Currently talking to organizer)

5. Conversation Café party in Feb (Currently talking to organizer)

6. Pink Flamingo (Currently talking to organizer)

7. Empress Room - New Year Course

Indulge in prosperity with a special Chinese course at the Empress Room, featuring auspicious seasonal ingredients.

中国料理「エンプレスルーム」 フェスティブメニュー

縁起が良い高級食材を使用した新年だけの特別メニューを5日間限定でご提供いたします。

8. Minami – FRANCK MULLER Promotion

Join the Master of Complications in an indulgent feast served in FRANCK MULLER tableware, amidst a teppanyaki setting adorned with FRANCK MULLER ornaments. Avail this offer and be gifted with a FRANCK MULLER handkerchief.

鉄板焼「みなみ」 FRANCK MULLER Premium Menu

鉄板焼「みなみ」では、スイスの高級機械式腕時計ブランド「フランク ミュラー」のテーブルウェアで楽しむ特別ディナー「FRANCK MULLER Premium Menu」を開催中です。ご予約先着順でフランク ミュラーのハンカチをプレゼントいたします。

9. Fukui Collaboration

Travel through food as we bring you the bounties from Fukui Prefecture, available at Table36, SH'UN Wine & Dine and Hana-Goyomi.

福井県嶺南食材フェア

「テーブル36」、ワイン&ダイニング「シュン」、日本料理「花暦」では福井県嶺南地域の旬食材が味わえるメニューをご用意しております。ホテルで気軽に楽しめる“食の旅”をお楽しみください。

10. HanaGoyomi - Botan Sushi Course

Discover local with an unforgettable sushi dining experience featuring seasonally caught seafood from all across Japan to our sushi counter.

日本料理「花暦」 寿司コース“牡丹”

美しい一枚板のカウンターで、熟練の寿司職人が一品一品丁寧に仕上げた鮨をご堪能ください。

11. Table36 - Live Music

Take a moment for fine food and breathtaking views 147m above the city, with live music to serenade the night away.

「テーブル36」 ライブミュージック

毎週金曜・土曜のディナータイムは生演奏をお楽しみいただけます。

12. Bar36 - Seasonal Cocktail (January cocktails only feature Sake and Yuzu)

Take a sip of Japan and stay warm with seasonal cocktails inspired by Japanese winter.

「バー36」の季節のカクテルは、旬の柚子を使った香しい一杯。邪気を払うとされる柚子で、一年のはじまりをフレッシュにスタートしませんか。

13. NAMBAR10

➤ Traveling with kids? Enjoy local Highball for JPY500 while the kids make their way to our FREE PLAY retro arcade games at NAMBAR10!

> i would suggest to highlight the fact that they can enjoy local drinks while the kids play; this was one of the points raised by in-house guests.

「ナンバー10」はハイボール等ドリンクも500円からとリーズナブル。またアーケードゲームはプレイ無料で遊べるので、お子様連れファミリーにもぴったり。大人も子供も楽しめるプレイグラウンドへぜひお越しください。

14. SHUN - Wine by the Glass *depend on starting date

Sample some of the world's award-winning exquisite wines by the glass, paired with creative executions of Osaka's original Kushiage

ワイン&ダイニング「シュン」 グラスワインサービス

なかなか味わうことができない貴重な高級ワインを、グラスワインにてご提供いたします。創作串揚げとのマリアージュをお楽しみください。

15. TheLounge - Afternoon Tea Set

Delight in a strawberry and chocolate tea set—a classic pairing made modern with an assortment of decadent cakes and flavors.

Taste the season with Japanese strawberries married with luscious chocolate for an afternoon tea like no other, paired with free flow cups from The Teamaker's Private Reserve by Dilmah.

「ザ・ラウンジ」の季節のアフタヌーンティーでは、ストロベリーとチョコレートという甘美な組み合わせをお届けいたします。甘酸っぱいいちごと滑らかで豊潤な香りのチョコレートは相性抜群。日本未発売のディルマ最高級ライン「ティーメーカー・シリーズ」のティービュッフェとともにご堪能ください。

16. Swiss Gourmet - Swissotel Hot Chocolate

Warm up a cold day with a Swiss treat - head to Swiss Gourmet and take a sip of our original Swissotel Hot Chocolate, made from ____% Swiss chocolates. (insert the chocolate percentage)

「スイスグルメ」 スイスホテル ホットチョコレート

「スイスグルメ」のホットチョコレートは、スイス産チョコレートを〇〇%使用したスイスホテルオリジナルレシピにて作られています。スイス流おもてなしで、心と体を温めるひとときをお過ごしください。

17. Meet The Team - Morita san (SH'UN Chef - need to market him more)

18. DidYouKnow - Swissotel Beer

19. Suntory AD

Warm Regards,

マリアンジェラ・シルベストレ

Mariangela Silvestre

マーケティング部長

Director of Marketing

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中央区難波5-1-60

Tel: +81 (0) 6 6646 5009 (Ext: 8619) | Fax: +81 (0) 6 6646 5013

Mariangela.Silvestre@swissotel.com | swissotelnankaiosaka.com | swissotel.com | all.accor.com



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From: David DELACRUZ <David.DelaCruz@swissotel.com>
Sent: Monday, December 16, 2024 12:29
To: Shane EDWARDS <Shane.Edwards@swissotel.com>; FORRESTER Steven <Steven.FORRESTER@swissotel.com>; Yutaka MORIZONO <Yutaka.Morizono@swissotel.com>; Mariangela SILVESTRE <Mariangela.Silvestre@swissotel.com>; Atsuko IKEMUNE <Atsuko.Ikemune@swissotel.com>; Shirley SANTIAGO <SHIRLY.SANTIAGO@swissotel.com>
Cc: David DELACRUZ <David.DelaCruz@swissotel.com>
Subject: Newsletter Jan-Feb 2025

Dear Team,

I hope you're all doing well!

First off, thank you so much for your help last week in getting the Newsletter wrapped up—it was a great team effort!

Looking ahead, I think it might help us streamline things if we decide on the items to include in the Newsletter before diving into adding content and adjusting the layout.

For the next issue, I'm thinking of including the following sections (listed below). I'd love to hear your thoughts and suggestions on this during the week—your input would be greatly appreciated! (The copies provided are just placeholders to help convey the idea.)

1. FAERIE Drag Queen Shows

Step into a world of glam and excitement every month at Nambar10, where dazzling drag queen performances light up the night.
毎月ナンバー10で、華麗でエキサイティングなドラッグクイーンショーをお楽しみください。夜を彩る豪華なパフォーマンスをぜひ体感してください！

2. Retro Beats

Relive the golden era with nostalgic beats spun by 5 retro DJs at Nambar10. Grab a drink and dance the night away in style!
ナンバー10で懐かしの名曲を5人のDJが贈ります。ドリンク片手にスタイリッシュな夜を踊り明かしましょう！

3. Boogie Night

Kick off the New Year with electrifying beats and free entry. Celebrate with friends and let the music take over!
ナンバー10で新年を盛大にスタート！エントリー無料のスペシャルイベントで、仲間と音楽を楽しみましょう！

4. Valentine Day Event (Currently talking to organizer)

5. Conversation Café party in Feb (Currently talking to organizer)

6. Pink Flamingo (Currently talking to organizer)

7. Empress Room - New Year Course

Celebrate the New Year in style with a specially crafted course at Empress Room, featuring elegant Chinese cuisine prepared with the finest ingredients.
新年を特別な中国料理のコースでお祝いしませんか？エンプレスルームの贅沢な一皿をぜひご堪能ください。

8. Minami - Franck Muller promotion

Join the Master of Complications in an indulgent feast served in FRANCK MULLER tableware, amidst a Teppanyaki setting adorned with FRANCK MULLER ornaments. Avail this offer and be gifted with a FRANCK MULLER handkerchief.
スイスの高級機械式腕時計ブランド「フランク ミュラー」のテーブルウェアで楽しむ特別ディナーを開催。シェフの巧みな職人技を目の前で堪能できる空間で、厳選食材を使用したスペシャルコースをお楽しみください。ご予約先着順でフランク ミュラーハンカチをプレゼント。

9. HanaGoyomi - Botan Sushi Course

Indulge in an unforgettable sushi dining experience with expertly crafted nigiri, sushi rolls, and simmered dishes from our talented chefs.
熟練の寿司職人による握り寿司や巻き寿司、こだわりの煮物など、忘れられない寿司ディナーをご堪能ください。

10. Table36 - Live Music

Savor your meal with breathtaking views 147m above the city, while live music serenades your dining experience.
地上147メートルの絶景を眺めながら、ライブ音楽とともに素晴らしい食事をお楽しみください。

11. bar36 - Seasonal Cocktail *Will change depend on Cocktail

Taste the essence of Osaka in a seasonal cocktail, made with freshly harvested ingredients and crafted with care by our expert mixologists.
新鮮な旬の食材を使用した季節のカクテルで大阪の魅力を味わってください。熟練のミクソロジストが心を込めてお作りします。

12. Nambar10 - Yakisoba

Rediscover the charm of Japan's culinary tradition with our perfectly prepared Yakisoba—a beloved classic dish.
日本の伝統的な料理「焼きそば」を完璧に仕上げた一皿で、懐かしい味わいをお楽しみください。

13. SHUN - Wine by the Glass *depend on starting date

Discover a world of exquisite wines with SHUN's wine-by-the-glass promotion, offering carefully selected varieties from around the globe.
SHUNの「グラスワインプロモーション」で、世界各国から厳選された極上のワインをお楽しみください。

14. TheLounge - Afternoon Tea Set

Delight in a strawberry and chocolate tea set—a classic pairing made modern with an assortment of decadent cakes and flavors.
苺とチョコレートをテーマにしたティーセットで、新年をスイーツにスタートしませんか？様々なケーキと味わいをお楽しみください。

15. SwissGourmet - Coffee Stand

Start your day with coffee brewed just for you—crafted with precision to awaken your senses and brighten your morning.
特別に淹れた一杯のコーヒーで、素晴らしい一日のスタートを切りましょう。

16. Meet The Team - Mark?

17. DidYouKnow - Swisshotel Beer

18. Suntory AD

Looking forward to your ideas!

Best Regards,

デビッド・デラクルズ
David De la Cruz
F&Bマーケティング
F&B Marketing

Swissôtel Nankai Osaka

スイスホテル南海大阪

5-1-60 Namba, Chuo-ku, Osaka 542-0076 Japan

大阪市中央区難波5-1-60

Tel: +81 08094792294

David.Delacruz@swissotel.com | swissotelnankaioosaka.com | swissotel.com | all.accor.com



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