

5 DECEMBER 2023 | @MISSOURI RESTAURANT ASSOCIATION | (816) 753-5222



Welcome to the GKCR!

It is with immense pleasure that we extend a warm welcome to each of you in the latest edition of the Greater Kansas City Restaurant Association (GKCR) newsletter. At GKCR, we take pride in being your steadfast advocate in the dynamic and ever-evolving restaurant industry.

As an association committed to the success of restaurant owners, our mission is to empower you with resources and benefits that make a tangible impact on your business. Through our partnership with the Missouri Restaurant Association (MRA), GKCR members gain exclusive access to a myriad of benefits, ranging from streamlined payroll solutions and expert hiring assistance to access to exclusive events in the MRA network.

We extend our deepest gratitude to our valued members and allies for your unwavering support. Your commitment fuels our efforts to create a thriving restaurant community in the Greater Kansas City area. Together, we can navigate challenges, celebrate successes, and foster a collaborative environment that propels our industry forward.

ROY & COY Surprise Party



What a night to remember! We threw a surprise party last night at Blu HWY to honor the incredible achievements of James Taylor, crowned Restaurateur of the Year, and Southern Glazers, recognized as Company of the Year. The atmosphere was electric with joy and applause as we celebrated their outstanding contributions to the industry.

It was a well-deserved celebration of excellence, and we extend our heartfelt congratulations to James Taylor and Southern Glazers for their remarkable accomplishments.



Member Spotlight

Kim Halloran
President of Greater Kansas City Chapter

Meet Kim Halloran, The dynamic Managing Partner and culinary enthusiast at The Capital Grille! Kim's journey in the restaurant industry began at the age of 14, starting as a carhop and evolving into a seasoned professional over the past nine years at Capital Grille.

A graduate of the Real Estate and Culinary Institute of America, Kim seamlessly blends her passion for food and real estate. Her dedication extends beyond the restaurant as she serves on the boards of the Greater Kansas City Restaurant Association, Visit KC, and more.

Kim takes immense pride in her family, husband James, son Brennan, and daughter Lillian. As a committed leader, she exemplifies the EDGE culture, fosters community impact, and cherishes the joy of exploration and family adventures.

Kim's love for gardening, global travels, and supporting children in need reflects her vibrant spirit and unwavering commitment to making a positive difference.

Past Presidents' Lunch at Jack Stack BBQ

A delightful reunion unfolded as our esteemed past presidents gathered for a flavorful feast at Jack Stack Barbecue.

It was a momentous occasion, bringing together the wealth of experience and dedication that has shaped our association.

A sincere thank you to Jack Stack BBQ for hosting this memorable event, and here's to the vibrant legacy that continues to unite our association!



VISIT OUR WEBSITE FOR INFO ON OUR NEXT EVENT

Office Relocation: 1417 W 47th St. Kansas City MO, 64112 | www.morerestaurants.org





MRA Board of Directors Winter Meeting - 2023

Upcoming Events

At the GKCRA we have a showcase of events going on! We are excited to announce the following events:

ServSafe Manager Course - Sysco
December 12th @ 8:30am - 4:30pm
[Click here to Register](#)

Chapter Meeting - Capital Grille
December 12th @ 2:30pm

Christmas Day - December 25th

New Years Day - January 1st

ServSafe Manager Course - U.S. Foods
January 9th @ 8:30am - 4:30pm
[Click here to Register](#)

Inaugural / Celebration Dinner - Marriott
February 3rd @ 5:30pm - 10pm
[Click here to Register](#)

To register for an event visit our website!

ROY & COY Awards

We are thrilled to announce the recipients of this year's prestigious awards within the Greater Kansas City Restaurant Association (GKCRA). The title of "Restaurateur of the Year" is bestowed upon an individual who have demonstrated unwavering commitment, exceptional leadership, and an outstanding contribution to GKCRA's vibrant community.

Equally noteworthy is the recognition of the "Company of the Year." This accolade is reserved for a business entity that has gone above and beyond in supporting GKCRA's mission and fostering a collaborative spirit within the local restaurant industry. The winning company has showcased excellence in service, innovation, and a dedication to the well-being of our dynamic culinary community.

These awards serve as a testament to the remarkable individuals and entities that make GKCRA a thriving hub of talent, passion, and collaboration.

Restaurateurs of the Year:

James Taylor
BLU HWY

Company of the Year
Southern Glazers



Don't wait! Sign up now to save money and maximize your restaurant's exposure leading up to 2024 Kansas City Restaurant Week.
[Register Here:](#)

Running a Holiday Promotion?

Share your holiday magic! Let us know your restaurant's festive specials and promotions. Please fill out this Google Form for the Missouri Restaurant Association to share your special!

[Fill Out Survey Here](#)



ProStart is a national career-building two-year program for high school students who are interested in culinary arts and food service management. Whether students are looking to enter the job market directly after graduating, or if they plan to attend college, a ProStart graduate makes a trustworthy candidate for success.

ProStart develops the best and brightest talent into tomorrow's industry leaders. ProStart's industry-driven curriculum proves real-world educational opportunities and builds practical skills and a foundation that will last a lifetime. ProStart students receive classroom training, mentored work experience, marketable job skills, and access to college scholarships.

By bringing industry and the classroom together, ProStart gives students a platform to discover new interests and talents and opens doors for fulfilling careers. It all happens through a curriculum that teaches all facets of the restaurant and foodservice industry, inspires students to succeed and sets a high standard of excellence for students and the industry.

For more information on ProStart, contact John LaRocca and Leone Herring, Missouri ProStart Coordinators - prostart@morerestaurants.org.

Visit Us At Our Next Meeting!

Capital Grille December 12 @ 2:30pm

[Click here to Register](#)

MRA's New Hires



Buddy Lahl
CEO

buddyl@morerestaurants.org



Pete Babinski
CFO

peteb@morerestaurants.org



Trey Meyers
Director of
Marketing &
Communications

trey@morerestaurants.org



Mike Burris
Executive
Director

mikeb@morerestaurants.org