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The Boca Raton

Writing the Future

AT THE BOCA RATON, we consider history the quiet architecture of the present, revealing patterns beneath today's passing events. And it only feels appropriate that within these pages, we celebrate what we consider history in the making.

Recently, we opened the Cloister Inn Museum, archiving much of our resort and Club's 100-year history. Located at Cloister and just beyond the original cast-stone door surround, the museum features historic furnishings and artwork, adding context to the magnificent destination that Addison Mizner created. When you enter the museum, I encourage you to take in the large-scale portrait of Mizner, created by painter Serge Strosberg, who reimagined this color portrait from a black-and-white archival photograph.

When speaking about the future, we would be remiss not to mention our youngest members and Club goers. The Racquet Club brings junior programming to our pint-sized tennis players. With training open for kids 3 years old and up, our tennis pros are working to develop not just athletes, but young players who can extend their lessons of tenacity and hard work on the courts to their lives outside of it. Read more on page 26.

Also in this issue is a peek at the impressive work from our VIP Ambassador team, who works tirelessly to ensure a stay at The Boca Raton is not just special, but catered to. They have changed the definition of luxurious retreats with their attention to detail, pre-arrival plans, and ability to anticipate travelers' needs. Headed by Capucine Gombert, the VIP Ambassadors are focused on a traveler's every wish while anticipating their needs in a seamless way.

In addition, we proudly celebrated two back-to-back occasions: our Centennial celebrations and the second-annual Artisans of Wine & Food. Our Centennial celebration brought our rich 100-year legacy to life through contemporary grandeur. We toasted to the past while looking toward the future—celebrating with live music, exceptional cuisine, spectacular fireworks displays, and moments that fostered a shared sense of pride in all that The Boca Raton represents.

Immediately following the Centennial celebration was another long weekend dedicated to wine and epicurean mastery. Our property hosted the second-annual Artisans of Wine & Food, along with Napa Valley Vintners, welcoming more than 120 vintners for culinary magic and wine distinction. Capped with a gala headlined by the legendary Mario Carbone, the celebration toasted to philanthropy, with proceeds benefiting Place of Hope in Palm Beach County and the Napa Valley Vintners Youth Wellness Initiative.

Throughout the many celebrations, we have seen how special The Boca Raton is to various individuals. Witnessing the heartfelt manner in which our Club members, dear friends, and community leaders joined our festivities reaffirms our excitement that the next 100 years will be just as momentous as this past one.

Daniel A. Hostettler
President & CEO / The Boca Raton

RIDE THE WAVE

A taste of the Caribbean comes to The Boca Raton's newest guest chef, José Santaella, a celebrated Puerto Rican chef, restaurateur and cookbook author with more than two decades of expertise creating contemporary traditions. Part of Onda's commitment to showcasing locally sourced ingredients starts at Beach Club's coastal restaurant, Santaella presents a menu bursting with the vibrant flavors of his home island. Onda's menu includes lobster and conch empanadillas; pork belly salad with watermelon, mango and Puerto Rican honey; and fried whole red snapper with cilantro chimichurri.

"Every recipe at Onda honors the culinary traditions of Puerto Rico's cuisine," said Santaella. "This partnership is more than food. It is about sharing a piece of the island, its warmth, its people, its history and its community."

COFFEE CLASSICS

The Boca Raton welcomes the world-renowned Julius Meinl as its exclusive coffee partner. The storied Viennese coffeehouse is widely regarded as a cultural institution, historic coffeehouse and trendsetting European café culture. Coffee is a core product at The Boca Raton that creates an emotional connection through daily rituals and traditions," says Joe Glasgow, The Boca Raton's Director of Marketing & Commercial Operations. "We found that Julius Meinl's commitment to quality and excellent service was perfectly aligned with the experience we create for our guests." Taste the difference at The Boca Raton's food and beverage outlets that serve coffee products, throughout the year.

HISTORY REIMAGINED

Can one painting bring the past to the present? If you ask Serge Strosberg, a South Florida-based artist who has been reimagining the region's most prolific players, the answer is yes. Born in Belgium and trained at the Académie Julian in Paris, where he focused on graphic design and painting in oil and egg tempera, Strosberg has created a portfolio of "modernized" portraits of titans in the area, including Henry Flagler and the Vanderbilts. Using vintage photos as his muse, Strosberg's modern-day interpretations of the historic images are marked by brightly colored hues, striking details, and an often-whimsical approach.

For The Boca Raton, Strosberg has created a commissioned painting of Addison Mizner, the visionary creator of the property. Located inside the newly opened Cloister Inn Museum: A Mizner Legacy, the large-scale painting is based on a familiar black-and-white photograph of Mizner at the opening of the original Ritz-Carlton Cloister Inn in 1926.

PORTRAIT OF THE ARTIST

Nearly 100 years after an iconic photograph of Addison Mizner was taken, artist Serge Strosberg sits with us to give insights on what makes his contemporary creation the perfect addition to the new museum.

WHAT WAS IT ABOUT THE BOCA RATON THAT CONNECTED WITH YOU?

Hector Rubio, who designed the Cloister Inn Museum, is really passionate about Addison Mizner. He gave me a three-hour tour of Cloister and explained the concept for the museum. I am European, so I could easily connect with Mizner's very European architectural vision for The Boca Raton. Cloister completely reminds me of cloisters in Europe, including the one at the Beaux-Arts de Paris, where I used to hang out before taking morphology classes.

WHAT TYPE OF RESEARCH DID YOU DO TO CREATE THIS PORTRAIT?

I looked at every vintage picture of Addison Mizner and oil portraits that were done of him and compared them. Most images are blurry and, in some cases, not very flattering. Part of the job of a portraitist (in my case, a painter) is to portray a subject in a natural way and with an appeal, someone sympathetic to the public that people will be drawn to. From what I read about Addison Mizner, he seemed to be an eccentric bon vivant full of life and sophistication, with an incredible vision for architecture.

WHAT WERE SOME CHALLENGES TO REINTERPRETING AN ICONIC BLACK-AND-WHITE HISTORIC PHOTO INTO THIS OIL AND EGG TEMPERA PAINT FORM?

To maintain color authenticity, dress authenticity, and surrounding background authenticity, I looked at reference images available online and provided by the Boca Raton Historical Society, as well as pictures of the walls and original furniture at Cloister. For example, the floor on the painting has identical color to the real floor in the entrance of the Cloister Inn. The green of the plants in the painting matches the green colors found on some of the old furniture and wood in the Cloister Inn.

HOW DO YOU FEEL ADDISON MIZNER WOULD REACT TO YOUR PAINTING IF HE WERE TO SEE IT?

I think Addison Mizner would appreciate the fact that his portrait was painted by an artist trained in Europe using the difficult and beautiful technique of oil and egg tempera painting only mastered by a few professional artists nowadays. Also, he would appreciate the sheer size of the painting. He was a larger-than-life personage. Cloister is a grandiose project, and I felt like he deserved a large portrait tribute as well.