



FOR IMMEDIATE RELEASE...

June 24, 2022

## **THIS ONE-OF-A-KIND ROOFTOP ESCAPE IS THE HOTTEST NEW DESTINATION IN THE SOUTH**

*Rooftop L.O.A. Unveils Oasis in Atlanta with Stunning Views, Top Notch Hospitality, and Vacation Vibes Only*

**ATLANTA:** Owned and operated by Slater Hospitality, the newly opened [Rooftop L.O.A.](#) (Leave of Absence) brings three distinct offerings and experiences together on one public rooftop, unaffiliated with a hotel, like no other destination has done before. The 38,000-square-foot space invites 21+ guests to enjoy sky-high luxury with fresh, coastal-European cuisine at the Restaurant, relaxation and poolside service at the resort-style Pool, and refreshing cocktails, bites, and dazzling views at the Grove. Featuring luxe interiors, shaded alcoves, curated art, ample greenery, and a simple yet modern architectural aesthetic, Rooftop L.O.A. is an idyllic retreat right in the heart of Atlanta and a “rooftop attraction Atlanta has never seen,” according to UrbanizeAtl.

“It’s even more than we imagined it would be,” said Slater Hospitality Co-Founder + Chief Creative Officer, Mandy Slater, of the opening of Rooftop L.O.A. “It’s a joy seeing people on the rooftop – swimming in the Pool, enjoying a spritz under the sun, ordering caviar with their friends in a cabana, and beaming at the sunsets from the Grove terrace. Guests are really soaking it up and immersing themselves in everything L.O.A. offers.”

### **The Restaurant: The return of the epic dining experience**

The heart of Rooftop L.O.A. is the signature 8,000-square-foot Restaurant with a wraparound terrace for outdoor seating and views of the city skyline to the south and east and Atlanta’s signature tree canopy to the north and west. Led by Culinary Director Joseph Trevino, Executive Chef Matt Marcus, Pastry Chef Gus Castro, and Beverage Director Randy Hayden, in partnership with Beverage Manager Colten Murray, Rooftop L.O.A.’s Restaurant offers old-school service and next-level dining with a menu that changes seasonally and sources the best, fresh ingredients. For example, L.O.A.’s version of a BLT includes Cumberland Tomme and gougère melt, bacon marmalade, and a mustard bloom. The lasagna dish created after the coveted corner piece brings together tomato marinara, burrata cream, cured tomato, and a perfectly crispy parmesan tuille. There is something for everyone – vegetable dishes like baby beets and Taleggio fondue are proudly included alongside a creative seafood selection and bold cuts of meat cooked to perfection. Open Monday through Friday from 5:00 p.m. to 9:30 p.m. and Saturday through Sunday from 5:00 p.m. to 11:00 p.m., reservations are highly encouraged and can be made at [rooftoploa.com/reservations](https://rooftoploa.com/reservations). Late-night and brunch offerings coming soon. For a closer look at the Restaurant, [click here](#).

“Our clever interpretations of classic dishes executed simply and elegantly is what makes the dining experience at Rooftop L.O.A. so delightful,” said Culinary Director Joseph Trevino. “But the real star of the whole rooftop, and coincidentally the only dish offered throughout the three spaces, is our version of the seafood tower. Cocktail tiers include lobster tail, oysters, king crab, shrimp, traditional sauces, and sea salted butter... an indulgence and a luxury usually reserved for vacations only.”

### **The Pool: Swim at your own risqué**

Take a dip at the Rooftop L.O.A. Pool, soak up the sun, and enjoy coastal-European dining poolside or at the indoor pool bar, which incorporates the same focus on high-quality ingredients in a more relaxed setting. Day and night, guests can be seen swimming in the 1,200-square-foot resort-style Pool, dipping their toes with drink in hand, lounging in a cabana or lounge chair, and socializing in the glass front stadium-style infinity wall seats. A DJ spins upbeat music like house, disco and funk from the DJ booth overlooking the Pool, which also doubles as a day-bed lounger for guests. Open Sunday through Wednesday from 11:00 a.m. to 10:00 p.m. and Thursday through Saturday from 11:00 a.m. to midnight, an all-day menu is available for lunch and dinner, with late-night offerings coming soon. Reservations for loungers and cabanas can be made in advance with a deposit online, and additional general Pool access is released daily at [rooftoploa.com/reservations](https://rooftoploa.com/reservations). For a closer look at the Pool, [click here](#).

### **The Grove: See you at sunset**

Socialize, sip, and savor the good life high above Atlanta at the Rooftop L.O.A. Grove, a secluded garden-inspired, 4,000-square-foot rooftop space, terrace, and private events pavilion, open daily at 5:00 p.m. The perfect setting to take in amazing views and sunsets, guests can enjoy cocktails, beer and wine, lite bites, plus an epic seafood tower from seated service or bar service at the Grove bar. Guests are encouraged to reserve their seats at the Grove the day of their visit as availability is released daily at [rooftoploa.com/reservations](https://rooftoploa.com/reservations). Walk-ins are only accommodated based on availability with no guarantees. For more about the Grove, [click here](#).

“Our city has never had anything like it,” said influencer and content creator Sarah Gosnell. “L.O.A. stands for leave of absence, and at over 38,000 square feet, that’s exactly what it’s giving. Think Vegas or Miami vibes, but better!”

Reservations are now open and can be made at [rooftoploa.com/reservations](https://rooftoploa.com/reservations). Guest check-in for all Rooftop L.O.A. experiences is located at the ground floor L.O.A. kiosk on the Plaza (P) level of the garage. Paid parking is available in The Interlock parking garage via the Park Mobile App (Zone 3232), and valet is available at the street level in the parking deck.

“I’m giving my Rooftop L.O.A. experience a 10 out of 10,” added Access Atlanta’s Vicky Ro. “The attention to detail, the service, and the overall vibe is everything!”

**About Rooftop L.O.A.:** Located on the roof of The Interlock in West Midtown, Rooftop L.O.A. (Leave of Absence) is a 38,000-square-foot rooftop consisting of a full-service Restaurant, a 1,200-square-foot resort-style Pool heated by solar power and featuring cabanas and an indoor bar, as well as the Grove, a garden-inspired outdoor bar and 150-person covered event pavilion. Led by Culinary Director Joseph Trevino, the Restaurant features coastal-European cuisine for dinner, brunch, and late-night. The Pool and indoor pool bar accommodate over 200 people with sun loungers and private cabanas, food and beverage service, and a rotation of events and programming. Equipped with state-of-the-art green technology and operated by Slater Hospitality, the 21+ rooftop experience is Atlanta’s retreat to the extraordinary. Stay in the loop with L.O.A. on [Instagram](#), [Facebook](#), and [rooftoploa.com](https://rooftoploa.com).

**About Slater Hospitality:** Founded in 2015 by husband-and-wife team Kelvin and Mandy Slater and their southwest Florida-based partner Brett Hull-Ryde, Slater Hospitality is an award-winning organization that creates remarkable experiences through food, drink, and entertainment. Based in Atlanta, Georgia, Slater’s principle of “people-first” has built a solid foundation for their team of 250 hospitality professionals and overarching guest experience. Whether a restored historical landmark or a brand-new development, SH relishes opportunities to transform unique spaces into extraordinary offerings. Establishments include Ponce City Roof – 2016 (84,000 square feet – Skyline Park, 9 Mile Station, RDF Social, 12 Cocktail Bar, Rooftop Terrace), Rooftop L.O.A. – 2022 (38,000 square feet – Restaurant, Pool, Grove, Event Space) and coming in late 2022 to South Downtown Atlanta (Pizza Clementine and Thirteenth Floor) and phase two in 2023 (30,000 square feet of rooftop space slated for a modern diner and nightclub/cocktail lounge). For more information, visit [slaterhospitality.com](https://slaterhospitality.com).

**About The Interlock:** Developed by SJC Ventures, Phase 1 of The Interlock is a nine-acre mixed-use property that is walkable from end to end. With a carefully curated and versatile mix of tenants, The Interlock boasts 200,000 square feet of technology-focused office space, 105,000 square feet of retail and restaurant space, 349 luxury apartments and 18 townhomes, 70 single-family homes and the 161-room Bellyard, a Tribute Portfolio Hotel. Phase 2, under construction now, will include a 42,500-square-foot Publix grocery store and an additional 186,000 square feet of office, 40,000 square feet of retail space and Georgia Tech student housing. The development’s other amenity-rich elements include the public Highline Park, the first Puttshack in the nation and [Rooftop L.O.A.](#) (Leave of Absence), a 38,000-square-foot rooftop consisting of a full-service Restaurant, a 1,200-square-foot resort-style Pool and cabanas, an outdoor bar and gathering Grove, and a 150-person covered event pavilion. The Interlock also houses a 50,000-square-foot incubator space by Georgia Technology Ventures and WeWork’s co-working space. Located at 1115 Howell Mill Road in Atlanta, The Interlock offers unparalleled entertainment and dining options and is ideally situated within a 5-minute walk to everything in the heart of West Midtown. For more information, visit [TheInterlockAtl.com](https://TheInterlockAtl.com).

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