

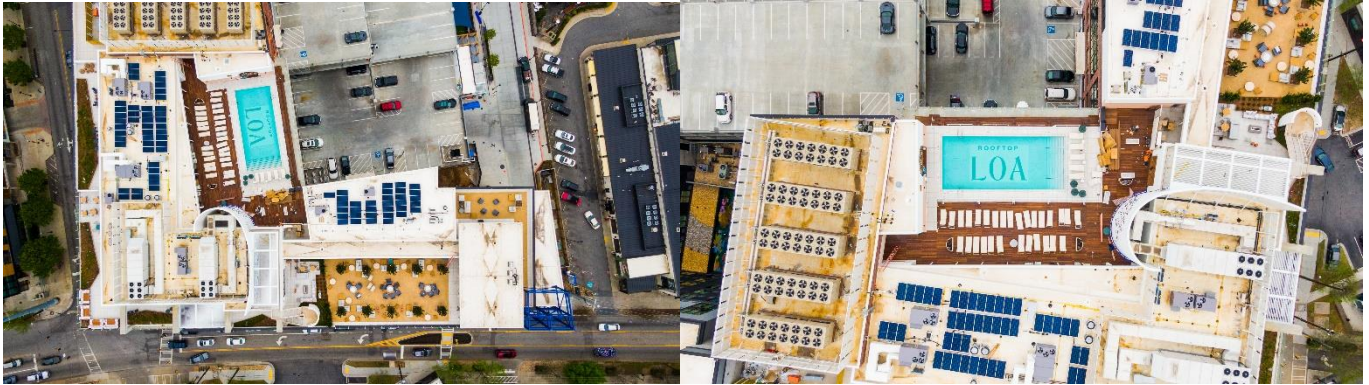


FOR IMMEDIATE RELEASE...

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ROOFTOP L.O.A. OFFSETS ENVIRONMENTAL IMPACT WITH SUSTAINABLE INITIATIVES & GREEN TECHNOLOGY

*Solar Hybrid System Supplements Over 15 Percent of Energy for the Restaurant, Pool + Grove
and Smart Windows Increase Efficiency by up to 20 Percent*



Pictured: Rooftop L.O.A. solar hybrid system, a total of 77 interconnected solar panels spread out across two roofs.

ATLANTA: [Rooftop L.O.A.](#), the soon-to-open, world-class resort-style Restaurant, Pool, and Grove atop The Interlock in West Midtown, is equipped with state-of-the-art green technology designed to increase efficiency for the entire rooftop. Situated nine stories above Atlanta lies a 38,000-square-foot rooftop featuring a 118-kW solar hybrid system, which heats the 1,200-square-foot resort-style Pool and provides electricity throughout the rooftop, plus self-tinting windows and doors that change intelligently throughout the day based on real-time conditions and increasing efficiency.

The solar hybrid system, which consists of 77 interconnected panels spread out across two roofs and represents a \$550,000 investment for Slater Hospitality, is unique for hospitality and culinary concepts. While solar panels are becoming more typical for commercial buildings and offices, carbon offsets via solar panels are quite uncommon for restaurants and resorts. Rooftop L.O.A.'s innovative solar hybrid system supports electricity and hot water for the entire rooftop, which includes the 8,000-square-foot full-service Restaurant and three bars throughout. Their sustainable efforts designated Rooftop L.O.A. as a Green Energy Project by the Small Business Administration.

Another element of the rooftop's sustainability is [View Smart Windows](#). Not only do the windows increase energy efficiency by up to 20 percent and reduce cooling cost by up to 30 percent, but they also increase access to natural light and unobstructed, 360° views of Atlanta's skyline. By eliminating the need for blinds and shades, and minimizing heat and glare, the Rooftop L.O.A. guest experience is comfortable and sophisticated. Complete with car charging stations in the parking garage, the entire Interlock property is tech-forward.

"As we began conceptualizing for Rooftop L.O.A., it was important to us to consider our environmental impact and we had the opportunity to take an innovative approach in creating this space from scratch," said Slater Hospitality CFO, Brett Hull-Ryde. "We wanted to be efficient and sustainable, all while remaining aligned to our 'people-first' value, which is at the center of everything we do at Slater Hospitality."

Rooftop L.O.A. is also minimizing single-use plastic with pasta straws and Vero Water for premium filtered water without the plastic bottle and the waste. Furthermore, L.O.A. staff uniforms supplied by Alex Crane are made with 100% sustainably sourced linen, which is a renewable and natural material.

Interviews, photos, and b-roll are available upon request.

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 will feature 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](#).

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 principal 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](#).

Media Contacts:

Tara Murphy, Kat Johnson + Abby Watkins | 360 Media, Inc. | 404-577-8686 or info@360media.net

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