



Culligan Quench Case Study | Ocean Prime Restaurants

Premium Filtered Water for Ocean Prime

Enhancing Water Service Across 20 Locations Nationwide

The Challenge:

- Seeking a sustainable and cost-saving solution to provide a premium guest water experience
- Create a closed loop water service to reduce single-use bottle waste



The Solution:

- Installed Vero Water systems across all 20 Ocean Prime restaurants nationwide
- Reduced the usage of single-service branded water bottles while offering a premium water product to guests

“Vero Water has a considerable environmental impact, allowing us to save countless plastic and glass bottles from entering the waste stream. It also offers our guests a luxe bottled water experience, all while saving us money.

—Jeremy Mattson, Director of Purchasing

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Results

Eliminates four thousand single-use bottles a year which is the equivalent of 460 KG of CO₂ emissions

Deliveres a premium water service that helps differentiate the brand

Saves over \$100,000 annually compared to offering packaged bottled water brands



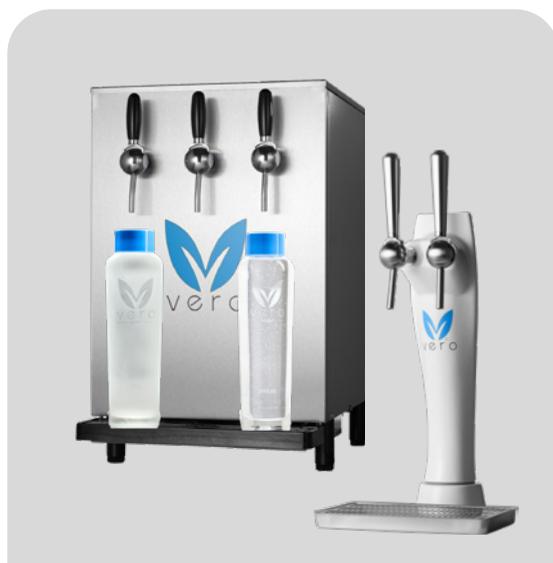
The Story:

Ocean Prime is a nationally acclaimed, dynamic seafood and steakhouse from the award-winning Cameron Mitchell Restaurants that offers a truly fine dining experience. With 20 locations across the country, the brand was seeking a water service solution that aligned with its high standards for hospitality while supporting more environmentally responsible operations. In exploring alternatives to single-use bottled water, Ocean Prime identified an opportunity to enhance both the guest experience and operational efficiency.

The Las Vegas location is one of the brand's busiest and serves well over 50,000 guests each year. It was the first to implement the Vero Water system, setting a high bar for performance. "We launched in Vegas because if it works there, it will work everywhere," says Renata Irving, Purchasing Manager. The system delivered – enhancing presentation, streamlining service, and meeting the demand without compromising quality.



Following that success, the Vero Water program was introduced across all Ocean Prime restaurants. The five-stage filtration system allows the brand to serve premium chilled still and sparkling water in elegant washable bottles, reducing the operational burden of managing single-use bottle waste. In doing so, it helped create a more closed-loop water service model that is not only sustainable, but cost-effective.



Vero dispensers have eliminated the need to purchase and store thousands of branded single-use bottles of still and sparkling water for all Ocean Prime restaurants, especially important in locations where waste management rules and recycling infrastructure vary.

"We love offering a more sustainable option that is always beautifully chilled and tastes delicious. When a guest hasn't heard of Vero, we talk about the advanced filtration and chilling, and we always get positive feedback!"

– Sarah O'Connor
Beverage Operations Manager

Background:

Culligan Quench is proud that our exclusive and premium Vero Water is served in some of the finest restaurants across the country and is enjoyed by over 75 million consumers. Culligan Quench offers a range of premium water filtration systems and ice machines to restaurants and hotels. Culligan Quench is experienced in the unique needs of the hospitality industry and has an extensive nationwide service network to keep machines operating at the highest levels.

Talk to your Hospitality Water Expert today for a complimentary consultation!

Visit [Culliganquench.com](https://www.culliganquench.com) for more information.