



Culligan[™] quench[®]

Rosie's

Culligan Quench Case Study | Restaurants

Premium Filtered Water for Rosie's Restaurant

Culligan Quench Installs a Vero Water System for a Michelin Bib Gourmand award-winner

The Challenge:

- Seeking a cost-effective solution to provide a premium guest water experience
- Meet operational goals to sustainably minimize waste



The Solution:

- Chef Akino West installed a Vero +4 still and sparkling water dispenser for a fixed monthly fee
- Eliminated all plastic bottles and cups in favor of glassware and Vero's eco-friendly reusable glass bottles

“Our core goal at Rosie's is to give our guests the absolute best quality experience – Vero Water delivers on our values.” – Chef Akino West

Results



Frees up limited storage space that would be required for single-use bottles

Eliminates inventory shortages and ordering hassles while reducing single-use waste



Improves service flow by giving guests the opportunity to refill themselves

The Story:

Beginning as a popular breakfast/brunch pop-up and growing to an award-winning restaurant, Rosie's was conceived by owners Akino and Jamila West as a heartfelt tribute to their feminine ancestors. Just like those ancestors, they pour love, time, and devotion into the foods and American South traditions they cherished. Rosie's offering includes mouthwatering chicken, buttermilk biscuits, legendary lemon ricotta pancakes, smoked sausage shrimp and grits, and an unlimited supply of Vero still and sparkling water. West and Ross's dedication to providing an exceptional dining experience earned them the esteemed Michelin Bib Gourmand award.

What sets Rosie's apart is the unwavering commitment to hospitality. West's passion for quality even extends to their drink offerings, including the choice of serving Vero Water. West was impressed by Vero Water's premium taste, the bottle's ability to elevate the dining experience, and Vero's mission of sustainability. He believed that Vero Water's ethos aligned with his commitment to serve his guests the very best, and is pleased to easily and affordably offer ultra-purified still and sparkling water to every customer.

"We added Vero Water because it provides a cost-effective purified water solution which allows for our guests to select between still and sparkling, making them feel more at home." – Akino West, Chef and Owner



Background:

We are proud that Vero Water is served in the finest restaurants across the country, and enjoyed by over 75 million consumers. Culligan Quench offers a range of premium water filtration systems and filtered ice machines to restaurants and event spaces. 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!