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From the Portland Business Journal:

<https://www.bizjournals.com/portland/blog/real-estate-daily/2016/09/big-moves-forward-for-the-woodlark-and-its-top.html>

Big moves forward for The Woodlark and its Top Chef

Provenance Hotels new downtown project will revitalize two buildings and host a renowned restaurateur🔑 **SUBSCRIBER CONTENT:** Sep 14, 2016, 7:35pm PDT

For years, the two buildings have been sitting side by side, largely quiet save for their ground-level retail spaces. A red "U" on one of them warned firefighters that the building would be unsafe to enter should a fire break out.

But then last year, Provenance Hotels and NBP Capital announced that they had big plans for the two buildings at Southwest Park Avenue and Southwest Alder Street in downtown. The two partners were going to invest \$30 million to turn the 1908 Cornelius Hotel Building and the 1912 Woodlark Building into a one-of-a-kind downtown Portland hotel with 151 rooms, a restaurant and a bar. It would be called The Woodlark.



That was in February 2015. After that, not much has seemed to happen, on the outside anyway. But inside, crews have been tending to some mitigation work and otherwise prepping the old buildings for new life.

Now, in just the past week alone, there are signs that the project is moving ahead and will deliver by the end of 2017. Just last week, Provenance released the first new rendering of what the Woodlark will look like when it's done. In a recent release about the project and the kickoff of substantial construction, Provenance and NBP describe the forthcoming hotel as one that will be "bright, open and minimalist."

Less than a week after that came word that a celebrated Portland chef would be opening his very first restaurant in the ground-level space in the hotel. Doug Adams, who gained some fame on BRAVO's

Top Chef show and at such local favorites as Lucier, Paley's Place and Imperial, is planning to open Bullard in the Woodlark hotel late next year.

The move is a big step for Adams, who's built himself a name around not only his famous fried chicken but also his knack for ensuring that Portland's foodie scene remains relevant, innovative and thriving.

It's a score for Provenance, as well, as the hotelier has its own reputation for fostering the culinary environment, not only in Portland but in other cities where it has hotels, as well. Its Hotel Lucia in Portland is home to Vitaly Paley's Imperial, and in Seattle, James Beard award-winner Jason Wilson has Miller's Guild inside Provenance's Hotel Max.

When the Woodlark opens in late 2017, complete with Bullard, the string of success that both Provenance and Adams have enjoyed may very well extend for a while longer.

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