



#### Record Year



#### Tourism

# Travel and tourism spending up 4 percent in Virginia last year

A record \$21.2 billion was spent which supported 210,000 jobs in the



# Visitors Spend More Than \$2.02 Billion in the Richmond Region

Chesterfield \$418,534,030 3,596 hotel rooms

Hanover \$204,377,327 683 hotel rooms

Henrico \$746,523,929 9,001 hotel rooms

• New Kent \$30,757,071

Richmond \$617,078,950 3,379 hotel rooms

• Williamsburg \$508,328,093 9,800 hr/6,000 timesh.



# Henrico is 5th in VA in Visitor Spending







## Richmond Region Visitors: 7 million

**Henrico County:** 

2.5 million visitors a year



# That's \$180 per Henrico visitor per day



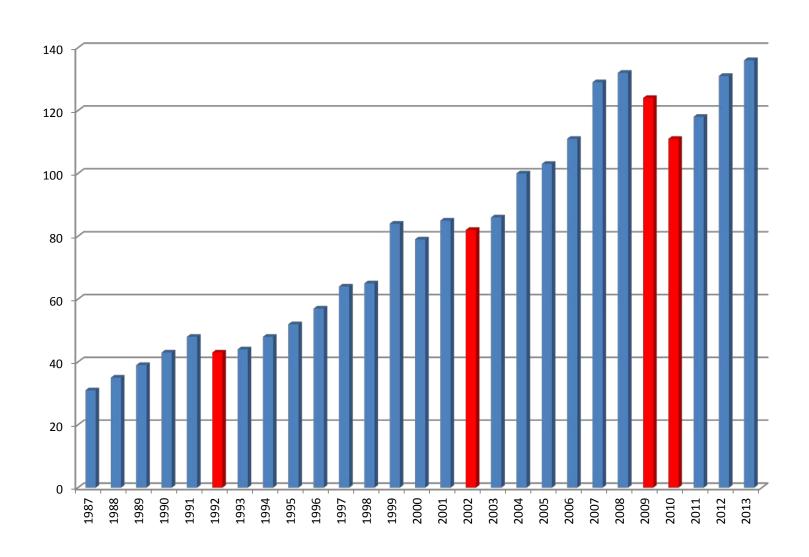


## Henrico Visitor Dining



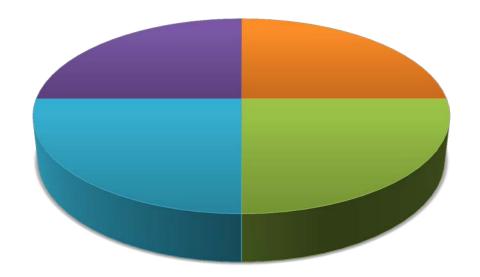
- \$186 million visitor spending on meals in 2012
- \$45 per day
- Nearly 15,000 visitor sold meals per day

50% meals tax would be generated by visitors and commuters





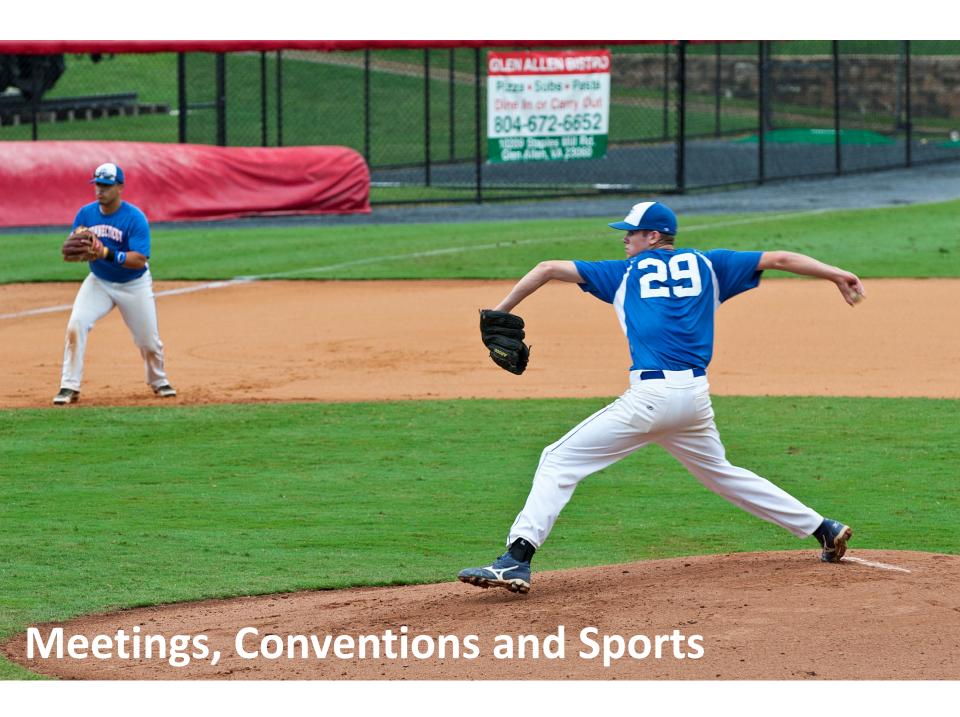
### **Travel Segments Equally Divided**

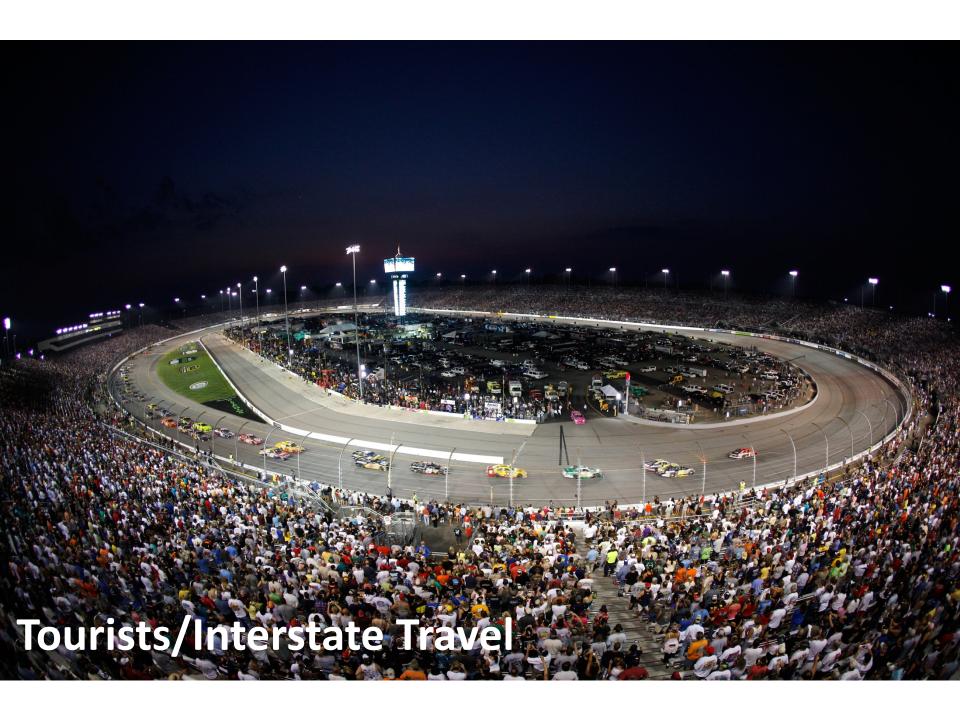






Family and Friends







## Henrico Gets 2 for 1





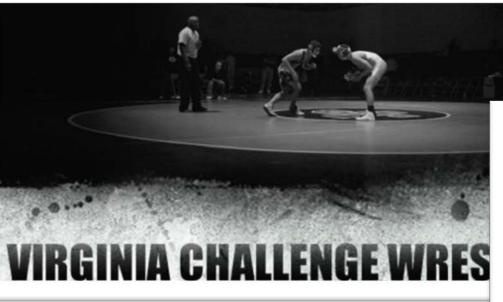


## Sports #1 Market Segment since 2011





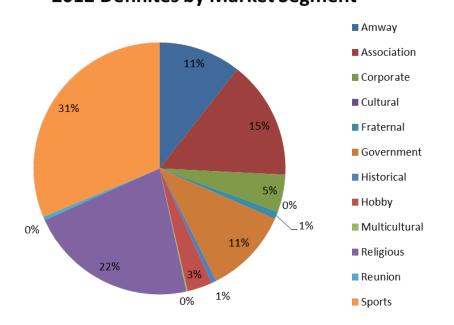






#### 2012 Future Group Bookings by Market Segment





#1 SPORTS 31%
#2 RELIGIOUS 22%
#3 ASSOCIATION 15%

Total = 155,208 Future Hotel Room Nights



## Henrico Gets 2 for 1







## Market the Region as a destination



#### Our Job is To:

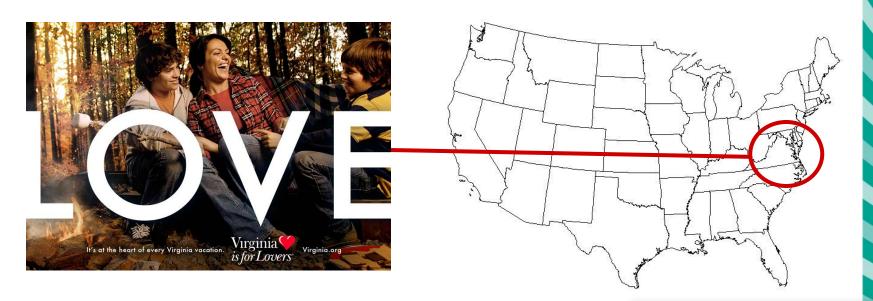
- 1. Put heads into beds
- 2. Deliver visitors to attractions
- 3. Book meetings, conventions and sports tournaments
- 4. Provide shoppers for retail



### Virginia Tourism Corporation's Mission:

To bring more people (visitors) to the Commonwealth; get them staying longer; and spend more money.

#### **Get visitors to CHOOSE Virginia**

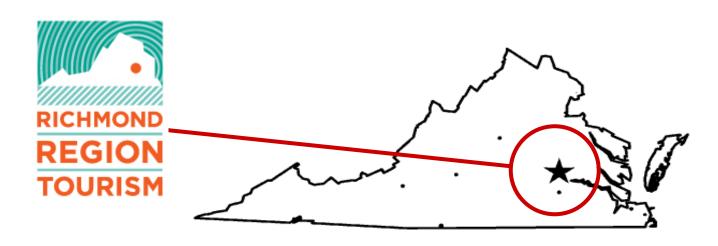




#### Richmond Region Tourism's Mission:

Grow the economy of the Richmond Region by attracting conventions, meetings and visitors and by ensuring that all have a great experience.

#### **Get visitors to CHOOSE the Richmond Region**

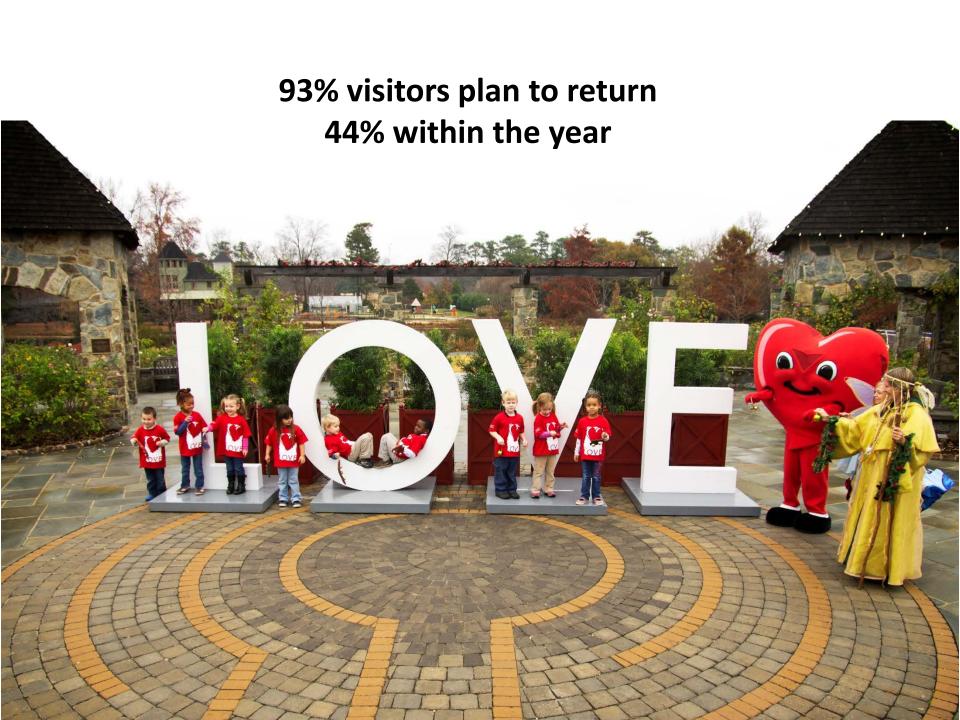




# **Leisure: Friends and Family #1 Trip Motivator**







## **Budget**

**Richmond Region Tourism** 

**VA Beach** 

**Asheville** 

Charleston

**Baltimore** 

**Pittsburgh** 

**San Antonio** 

Louisville

**Atlanta** 

Las Vegas

**Austin** 

2011

\$4.1 million

\$17.1 million

\$5.25 million

\$12.0 million

\$9.3 million

\$9.1 million

\$19.3 million

\$12.1 million

\$20.5 million

**\$210.6** million

\$8.6 million



#### Jurisdiction's Tourism Mission:

Improve the visitor experience

- Signage, way finding
- Transportation, roadways
- Safety
- Logistics
- Increase product offerings











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Graduates

# **Taxi Update**



### **Press Trips: Culinary**









Reserve a table well in advance for **the Roosevelt**, restaurateur Kendra Feather's perennially packed, modern Southern gastropub that opened a year ago in the emerging Church Hill neighborhood. Try Southern-inflected dishes like chicken-fried tofu with spicy slaw (\$8), or go heavy with the Benton's ham-studded Southern poutine (\$8). Pair it with a pour from the all-Virginia wine list or a seasonal cocktail like this summer's Seersucker, made with bourbon, housemade sweet-tea syrup, and charred lemon (\$9).

Get your late-night fix at **Heritage**, a New American restaurant in the formerly fratty Fan District. Its buzzy bar is a favorite of local chefs, who stop by for after-hours cocktails and inventive charcuterie boards (think camel sausage; from \$10). Make a meal of small plates like pimento cheese croquettes (\$4) and kimchee-spiced shrimp crackers (\$2), or pony up \$16 for the perfectly roasted half-chicken served with local greens, housemade bacon, and unstoppable cheddar grits.

Flee the city for a meal at year-old **Peter Chang Café**, located in the suburb of Glen Allen, which attracts Richmond's culinary elite with tongue-numbing dishes prepared by a world-renowned Szechuan chef. You'll want to pace yourself for heaping plates of eggplant in garlic sauce (\$10), double-cooked pork belly (\$13), and deceptively complex lamb chops marinated in pear and orange juices and topped with dried chiles (\$20). Don't miss the desserts, like the buoyant red bean moon cake with sesame paste, prepared by Chang's wife, Lisa.







# 30 Years!

