

A Hub For Intellectual Energy And Cultural Exchange

An Interview with Arnaldo Almonte, Managing Director, The Atlas Hotel



Arnaldo Almonte

EDITORS' NOTE Arnaldo Almonte is a passionate hospitality leader with a proven track record of operational excellence, talent development, and asset performance across lifestyle and upper-upscale hotels. Since November 2018, Almonte has served as a General Manager and Managing Director at Highgate, overseeing Studio Allston Hotel in Boston, The Arcadian Hotel in Brookline, and most recently, Graduate Providence by Hilton. Prior to joining Highgate, he was part of the senior leadership team at Kimpton Hotels & Restaurants, where he helped lead the award-winning Nine Zero Hotel in Boston from 2015 to 2018. His earlier experience spans a range of senior operations roles across

dynamic urban and resort markets. During this time, he was recognized with the Emerging Leaders Under 30 award in 2014. Almonte's leadership has earned both national and regional recognition. He was nominated for General Manager of the Year by the American Hotel & Lodging Association (AHLA) and for Highgate's Leader of the Year in 2021. Most recently, he was honored as a Providence Business News 40 Under 40 recipient in 2024, highlighting his continued impact on the hospitality sector and Rhode Island's business community. Almonte was appointed by the Mayor of Providence to the Providence Warwick Convention & Visitors Bureau (PWCVB) Board, where he currently serves on the Executive Board and as Secretary. He also holds board seats with the Providence Tourism Council (PTC) and the RI Hospitality Association (RIHA). A graduate of Johnson & Wales University, Almonte holds a BS degree in hotel management and completed executive education in Hotel Real Estate Investments and Asset Management at Cornell University in 2022.

Will you discuss your career journey?

My career has been driven by a passion for hospitality and creating meaningful guest experiences across lifestyle and upper-upscale hotels. From my time with Marriott, Kimpton Hotels & Restaurants, to leading multiple Highgate properties – including Studio Allston Hotel, The Arcadian Hotel, Graduate by Hilton Providence, and now The Atlas Hotel – I've focused on building strong teams, driving operational excellence, and creating hotels that are deeply connected to their communities. That journey has shaped my vision for The Atlas: creating a hotel that feels like an authentic extension of the neighborhood while delivering thoughtful, elevated experiences for every guest.

Will you provide an overview of The Atlas?

The Atlas is redefining what a boutique lifestyle hotel can be in Boston, bringing together thoughtful design, culture, and community in the heart of Allston – one of the city's most exciting and fast-growing neighborhoods. Located between downtown Boston and Cambridge, the hotel features 246 guestrooms, standout dining at Ama, flexible event spaces, a rooftop bar with panoramic skyline views, and inviting spaces designed to spark connection and creativity. Positioned at the gateway to Allstonway and the Enterprise Research Campus, and just steps from Harvard Business School and the John A. Paulson School of Engineering and Applied Sciences, The Atlas was created to be a hub for intellectual energy, cultural exchange, and both local and global travelers.

What do you feel have been the keys to the strength and leadership of the property?

I believe our greatest strength is our people and the culture we've built from day one. We've created a team that's genuinely passionate about hospitality, embraces collaboration, and is committed to delivering thoughtful, personalized experiences for every guest. Combined



The Atlas Hotel (right) in Boston's Allston neighborhood



Ama at The Atlas restaurant



Foxglove Terrace rooftop bar

with a clear vision for what The Atlas represents within the neighborhood, that is what has established such a strong foundation for the property.

How has The Atlas approached its restaurant/food and beverage offerings?

From the beginning, we wanted our food and beverage program to be more than an amenity – it needed to be a true reflection of The Atlas and the community we’re part of. That’s why we partnered with the incredible Pearl & Law Hospitality team to create experiences that are deeply rooted in storytelling, culture, and connection, from Ama’s globally inspired, heritage-driven cuisine to Foxglove Terrace’s elevated rooftop experience with inventive cocktails, New England-inspired flavors, and panoramic city views. Together, these concepts create places where both guests and locals want to gather, making food and beverage a defining part of the hotel’s identity.

What does luxury mean to you in today’s hospitality landscape?

To me, luxury today is less about formality and more about creating experiences that feel thoughtful, personal, and authentic. At The Atlas, that means designing spaces that inspire connection, celebrating the creativity of our neighborhood and delivering genuine hospitality that leaves a lasting impression. The most memorable luxury experiences aren’t necessarily defined by grand gestures – they’re defined by how people feel. It’s anticipating needs before they’re expressed, creating moments of genuine human connection, and making every guest feel



Event space at The Atlas Hotel



Atlas Suite

seen, valued, and cared for. In a world that often feels increasingly automated and transactional, true luxury is making hospitality feel personal.

What has made the hospitality industry so special for you?

What I love most about hospitality is its ability to bring people together and create lasting memories. Every day, we have an opportunity to be part of someone’s story – whether they’re celebrating a milestone, visiting family, starting a new job, or simply exploring a new city. Few industries allow you to have that kind of impact on people’s lives. It’s also an industry built around people, relationships, and teamwork. Over the years, I’ve been fortunate to work alongside incredibly talented individuals who have challenged me, inspired me, and helped shape my career. Watching team members grow, develop confidence, and achieve their own goals has been just as rewarding as the guest experiences we create.

What advice do you offer to young people interested in building a career in the industry?

Be curious, stay humble, and never stop learning. Hospitality offers endless opportunities, but the people who thrive are the ones willing to roll up their sleeves, embrace every experience, and genuinely care about serving others. Don’t get too focused on titles or timelines – focus on building relationships, developing your leadership skills, and understanding every aspect of the business. Some of the most valuable lessons in my career came from working on the front lines and learning directly from guests and team members. If you lead with authenticity, work hard, and remain open to growth, hospitality can be an incredibly rewarding career that takes you places you never imagined. ●