

Business Happenings

The Gonzo Inn Announces Exciting Transition of Ownership

The Gonzo Inn, a beloved boutique hotel nestled in the heart of Moab, is proud to announce a significant and exciting transition in its ownership. Longtime General Manager, Huseyin Deniz, has purchased the property, marking a new era for the iconic hotel.

Celebrating a Legacy of Excellence

This transition is a testament to the hard work and dedication of the previous owners, Kali and Josh Bisco, a dynamic married couple who have nurtured and grown The Gonzo Inn into a staple of comfort and sophistication in Moab. Kali, who became the General Manager nearly 30 years ago and purchased the hotel in 2019, has been instrumental in ensuring the hotel's overall success, providing guests with unparalleled service and unforgettable experiences.

Welcoming a New Chapter with Huseyin Deniz

Huseyin Deniz, who has been an integral part of The Gonzo Inn's success for the past four years, now takes the helm as the new owner. His leadership, vision, and commitment have been instrumental in the hotel's growth. During his time with the hotel, Deniz was often found at the front desk and managing daily operations, ensuring a seamless guest experience. Huseyin's fresh ideas, motivated staff, and powerful work ethic promise to take The Gonzo Inn into a new modern generation of lodging.

Deniz, who became familiar with The Gonzo Inn through a partnership deal with his Cafe Italiano services, has worked diligently to modernize and deliver his decades of hospitality yield management skills to the unique lodging and events property. His deep connection to the hotel and community is evident in his dedication to enhancing the guest experience and supporting the local area.

"As the new owner and manager of The Gonzo Inn, I am delighted to embark on a journey of collaboration and

excellence. Our commitment to hospitality is unwavering, and we look forward to creating exceptional experiences for our guests together. Let's build a future filled with sincere partnerships, where every interaction reflects our dedication to quality, authenticity, and the unique charm of Moab. Here's to a fruitful and rewarding relationship ahead," said Huseyin Deniz.

"The Gonzo Inn recently completed its second year of significant property & room remodeling," added Deniz, "and that, combined with the excellent work being done by Visit Utah, Discover Moab, the Moab to Monument Valley Film Commission, and many of our adventure partners, we're genuinely looking forward to another exceptional travel year."

A Personal Farewell from Kali and Josh Bisco

The decision to transition ownership was made with careful consideration. Kali and Josh are now ready to embrace new opportunities and focus on their family. "For me, The Gonzo Inn has been a significant part of my life for nearly 30 years," said Kali. "While we will miss our daily interactions, we are excited for this new chapter and are confident in the bright future that lies ahead for The Gonzo Inn."

Kali and Josh will remain involved through the rest of 2024 to ensure a smooth transition. They express their heartfelt gratitude to their clients and the community for their unwavering support over the years.

Invitation to Meet Huseyin Deniz

Deniz invites the community and guests to stop by The Gonzo Inn anytime to meet him and experience the unique charm of the hotel. The onsite Cafe Italiano is a great spot for breakfast, and he'd love to sit down over coffee and get to know the community even better. For any inquiries, Huseyin can be reached directly at sales@gonzoinn.com.



About The Gonzo Inn

The Gonzo Inn is a boutique oasis in Moab, Utah, offering a harmonious blend of comfort, adventure, and sustainability. Located in the heart of Moab, it serves as the perfect base for exploring the region's stunning natural attractions and participating in local events like the Moab Music Festival. Gonzo Inn is at 100 W 200 S, Moab

MOAB MUSIC FESTIVAL

music in concert with the landscape®

Friday, August 30 at 6:30 pm
"The Hopi Tradition"

A FREE community event to be held on the back lawn of the Gonzo Inn. Performance is outdoors. Bring a lawn chair or blanket to spread on the lawn. Limited seating is provided. Ages 6+

An accessible outdoor venue, adjacent to Mill Creek, is the perfect location to celebrate and to share respect for the gift that sustains us all—water.

Led by Hopi leader Howard Dennis, Hopi Nation performers from the Second Mesa in Arizona share their ancient stories, traditional dress, dances, and prayers on the sacredness of water in their native tongue, and in English translation.

Comfortable clothing suitable for the outdoor venue is recommended, including a light sweater or windbreaker as weather can be unpredictable. No food is available this event. Please bring a full water bottle and stay hydrated. No pets allowed.

Program, artists and location are subject to change without notice.

Spanish Valley Winery
VINEYARD AND WINERY
TASTE & TOURS AVAILABLE
435.634.1010 | MOABWINERY.COM

A Winery in Utah?

From the growth of the grapes, through fermentation and bottling, our wine never leaves our Moab property! Come visit us for tastings and vineyard tours. Just a few minutes south of town.

Tours by Reservation | Tastings from Noon-7pm
Cabernet | Syrah | Gewurztraminer | Riesling
Cherry | Private Reserve Riesling

MOAB Spanish Valley Vineyards & Winery is located 6.0 miles/ 9.7 kilometers south of Kane Creek Blvd. Start odometer at Kane Creek Blvd. stop light

Scan the QR CODE to Book a Tour or Tasting

HOURS
Open Sunday to Saturday
Noon - 7pm

4710 S Zimmerman Lane | Moab, Utah
Info@moabwinery.com | 435-634-1010
www.moabwinery.com

MOAB MENU GUIDE 2024

More than Advertising!
This menu guide has actual restaurants' menus — so you don't have to show up at the door to know what you can order or what you will get.

Pick up a copy at many businesses or visit moabmenuguide.com

MOAB MAILING CENTER

Next Day Air is Always Available
IN and OUT of Moab!

"Just Ask Us How"

Authorized Shipping Outlet Authorized ShipCenter

375 South Main
435-259-8431