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The New Hilton San Diego Bayfront Hires a First-Class Team to Lead an Innovative Food and Beverage Program

Executive team comes to San Diego from across the regions of the world to bring decades of luxury hospitality and cuisine experience to the city's newest destination hotel

San Diego, CA — Hilton San Diego Bayfront, a new 30-story, 1,190 room hotel, announces they have brought in an executive team of unparalleled experience to lead their revolutionary food and beverage program. The hotel, which has created more than 800 jobs in San Diego, has assembled an executive group drawn from all parts of the country and world. This well traveled, sophisticated team has guided the creative conception behind Hilton San Diego Bayfront's three distinctive dining experiences that draw on coastal flavors and cultures across all of the world's oceans and seas from San Diego to New Zealand to the Greek Isles and beyond.

Elegant global cuisine combined with an expansive, multi-continental wine selection proves that this property is not your father's Hilton. The property's featured dining locations include, **Vela**, the upscale signature restaurant of the hotel, **Odysea**, Dim Sum and waterfront lounge and **Bay Breeze**, poolside eatery offering San Diego-inspired fare. Each venue features its own unique elements including global wine flights, farm-to-fork cuisine, handcrafted cocktails, a tea trading program, American Dim Sum bar eats, Absinthe tasting programs and so much more.

Leading the Executive Food and Beverage Team is **Brian Marcus**, *Director of Food and Beverage*. For the past 22 years, Brian has been a world traveler, a restaurateur, an hotelier and a service guru in three continents. He joins the Hilton San Diego Bayfront from the Renaissance Las Vegas, where he led the hotel's award-winning food and beverage division. Starting as a bartender at the Hyatt Regency Jerusalem, Brian has learned from some of the best service and culinary talents in the hospitality world. Following Jerusalem, Brian joined the Palace Hotel in the Garden Court in San Francisco, a Grande Dame of dining for 120 years. He then went on to the Grand Hyatt Wailea Resort & Spa in Maui; the jewel of Maui and the Luau Grounds of Hollywood's rich and famous.

Brian was instrumental in heightening the profile of the New York Grill at the Park Hyatt Tokyo, Hyatt International's premier restaurant. His influence catapulted the restaurant to become one of Hotel's Magazine's Top Ten Restaurants within the first year of operations. Brian received several other notes of accomplishment by designing Japan's only all-California wine list, earning the prestigious Wine Spectator Award of Excellence.

From Tokyo it was back to the Middle East and Europe where Brian not only directed large-scale operations for Hyatt, but also instituted Japanese and Asian guest services, cuisines and trainings. Brian then secured a place on the culinary map of Bermuda where he directed operations at the country's premier property, the Reefs in Southampton and where he concepted and opened Catalan, the island's first Spanish restaurant.

A six-year stint back to Japan helped Brian to further perfect his craft, first with a position as food and beverage director of one of Asia's largest private clubs, the Tokyo American Club. Then came freestanding concepts with Fujimamas, a long standing Tokyo tradition and Kubakan Republica, Japan's most noted Asian-Latino restaurant and Champagne Lounge. Located in the heart of the fashion district, Brian hosted the biggest and the best of the international designers and design houses.

Patrick Dahms, *Executive Chef* of the Food and Beverage program at the Hilton San Diego Bayfront, has worked in luxury properties around the world over for over 22 years. Chef Dahms was born in Luebeck, Germany. He attended culinary school in Hamburg, Germany, where he apprenticed at the world famous "Hotel Vier Jahreszeiten" and became a certified chef and began his career. Not long after graduating, Chef Dahms accepted his first position with the Hilton brand at the Anaheim Hilton and Towers in California. He is experienced in Mediterranean, Middle Eastern, Italian, German, Scandinavian, French, Thai and Japanese cuisines. Before joining the Hilton San Diego Bayfront, he spent 2 years at the St. Regis Aspen, as well as two years at the Intercontinental New Orleans. Chef Dahms brings a seasoned and fresh interpretation to the worldly coastal cuisine at the Hilton San Diego Bayfront's restaurants. Dahms has garnered several awards for his cooking including **four bronze medals at the New Zealand Culinary Arts Festival**.

San Diego native, **Derek Jones** operates as Hilton San Diego Bayfront's *Director of Outlets*. While working as a young boy at his family's restaurant, Derek's father helped spark what later developed into a sincere passion for gourmet food and preparation. Along with other pivotal experiences while working boutique and high-end retail sales, Derek was able to refine his skills for the exquisite and fastidious. Derek has spent the last 13 years in various food & beverage management roles with notable service brands such as Prego's Restaurant, Piatti's Italian Restaurant, Red Lion, and Doubletree Hotel; part of the Hilton family brands.

Susan Carré has taken on the role as *Restaurants General Manager* of Hilton San Diego Bayfront. Susan earned a Bachelor of Science in Resort Management from UNLV and started her hospitality career in the training and development arenas. The Hilton San Diego Bayfront is Susan's sixth hotel/restaurant property opening. For this opening in particular, Susan created an extensive training program incorporating food, wine, beer, spirits, and sake tastings to ensure a well-informed staff in all outlets. Most recently, Susan represented the Venetian & Palazzo Hotel Resort Casino, Las Vegas as Beverage Manager. Some other notable leadership positions, which elevated Susan's managerial skills, eye for detail and service excellence were held at Neyla Mediterranean Grille MGM Grand Casino Detroit, London Club at the Aladdin Resort & Casino and New York New York Hotel & Casino, Las Vegas.

Donelle Bronstein is the *Sales Manager* for Hilton San Diego Bayfront's signature restaurant Vela. Donelle is a Catering and Conferences professional who has always been drawn to "luxury and the beauty in details." She credits her interest to the different cultural and diverse culinary exposure she received while living in Salzburg, Austria as a young girl. Donelle worked at her first luxury hotel while attending college in Chicago. After college Donelle moved to San Francisco where she worked for BIX restaurant. While at BIX she planned Willie Brown's, former mayor of San Francisco's Inaugural Party, Francis Ford Coppola's Birthday Celebration, and Sharon Stone's Engagement Dinner. A series of public relations opportunities following her time at BIX, including Nestle Beverage, Restaurateur Shelly Fireman, American Medical Foundation and Northshore Hospice has lead Donelle to the lead the luxury destination Hilton San Diego Bayfront in sales.

Executive Pastry Chef **John Gilbert** has created desserts for some of the world's most famous celebrities. John began his career in European pastries when he was assigned to the Ramstein Air Force base in Ramstein Germany. He fell in love with European desserts and his first job upon leaving the Air Force was as apprentice to a Parisian pastry chef. Throughout his career, Chef Gilbert has worked in Chicago, Las Vegas and Florida. His desserts have been featured on the 'Donny and Marie' show and he has created decadent desserts for Shaquille O'Neale, the cast of 'The Sopranos' and more. Though he works with the finest chocolates in the world, Chef Gilbert says his best ingredient is passion for desserts.

Adam Bussell rounds out the Hilton San Diego Bayfront's Food and Beverage Executive Team as *Chef De Cuisine*. Chef is a San Diego native who has left his culinary mark in restaurants throughout California. Chef Bussell began his formal training in San Francisco at the California Culinary Academy. He went on to the Five Diamond Award winning Mary Elaine's restaurant at the Phoenician in Scottsdale where acclaimed Chef James Boyce mentored him. Chef Bussell went on to open Michael Mina's Aqua at the St. Regis Hotel Monarch Beach and Studio Restaurant at the Montage Laguna Beach. From there, he moved up to become Executive Chef for Primitivo Wine Bar in Venice Beach where he specialized in Mediterranean influenced market fresh small plates. Chef Bussell comes to the Hilton San Diego Bayfront from the Ivy Hotel's Quarter Kitchen. He is thrilled to be back in his hometown creating inspired coastal cuisine for Vela.

ABOUT HILTON SAN DIEGO BAYFRONT

Hilton San Diego Bayfront, a 30-story, 1,190 room hotel, is located on the edge of the bay in downtown San Diego and situated on 12.79 acres of Bayfront land. The hotel boasts 165,000 square feet of meeting and event space, three restaurants, a 7,300 square foot health club and spa, 3,000 square feet of retail space, a 2,400 square foot business center along with San Diego's first heated saltwater hotel swimming pool and nearly \$2 million of commissioned public art. The Hilton San Diego Bayfront is just steps away from the San Diego Convention Center and PETCO Park, located at One Park Boulevard, San Diego, 92101. For additional information, please visit: www.sandiegobayfront.hilton.com

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