



DELRAY BEACH

News Release

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BIOGRAPHY

ADAM SAVAGE, EXECUTIVE CHEF
DELRAY BEACH MARRIOTT

DELRAY BEACH, FLORIDA: In his position as executive chef of the Delray Beach Marriott, Chef Adam Savage oversees the entire culinary operation for the resort. This includes all the property's restaurants, private dining and banquet operations. A creative culinarian, as well as a savvy food and beverage professional, Chef Savage draws inspiration from the bounty across the United States. He creates dishes that combine texture, color, taste and visual appeal with a focus on freshness and the utilization of regional ingredients and seasonality.

Chef Savage began his culinary career at the Breakers Resort and Spa in Palm Beach. There, he learned the intricacies of unique menu development, from intimate dinners to 2,500-guest banquets, and received accolades for the development and execution of their Beach Club's Sunday Brunch. He was then recruited by the Sanibel Harbor Resort & Spa in Southwest Florida as the chef de cuisine for the re-opening of the 45-seat fine dining restaurant Chez le Bear. His accomplishments earned him the AAA Four-Diamond Award for two consecutive years, and a promotion to Chef of Restaurants for the Resort. In this position, he developed and executed new menus in diverse ala Carte outlets including a seafood restaurant, steakhouse and poolside patio generating more than five million dollars annually.

Next, Chef Savage turned his attention toward the concept, design and development of the 220-seat white tablecloth restaurant, South Bay Bistro, in nearby Bonita Springs. There, he designed and executed original fusion style cuisine grossing over \$2.1 million in the first year and winning acclaim for originality and excellence. Respected for his ability to restructure food and beverage departments, Chef Savage was recruited by the acclaimed Brazilian Court Hotel, earning recognition with such organizations as the International Wine and Food Society and Knights of the Vine. He went on to hone his considerable talents to reposition and restore the landmark reputation of the hotel's Chancellor Restaurant by implementing his own fusion-style cuisine. During his tenure at the Brazilian Court, he also received the Five Star Diamond award by the Academy of Hospitality Sciences, The DiRona Award and the Wine Spectator Award.

CHEF ADAM SAVAGE BIO

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Chef Savage graduated from the Florida Culinary Institute in West Palm Beach, and holds a seat on their Advisory Board. Over the past 15 years, he has trained and worked with world-class chefs including Jean Louis Palladin, Francesco Ricci and Gervais Henric.

Located on Florida's Gold Coast, overlooking the sandy beaches on Ocean Drive, the Marriott Delray Beach is midway between the excitement of Fort Lauderdale and the glamour of Palm Beach. The Hotel is within easy walking distance to Atlantic Avenue's shopping boutiques, bistros, outdoor cafes, art galleries, restaurants and nightlife. With 268 rooms including 88 suites, its amenities include a swimming pool, Jacuzzi, and health club with spa services, as well as a selection of restaurants and lounges. For reservations or more information, please call (800)228-9290 or (561) 274-3200, or click to www.delraybeachmarriott.com.

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EDITORS NOTE: Photographs of the Chef and his cuisine available upon request