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RENAISSANCE BALTIMORE HARBORPLACE HOTEL WELCOMES THREE NEW EXECUTIVES TO FOOD AND BEVERAGE TEAM

This Baltimore Harborplace Hotel sees the return of familiar faces and new additions to its exciting Harborplace restaurant team.

Baltimore, MD - The Renaissance Baltimore Harborplace Hotel welcomes three additions to its Food and Beverage team and fabulous Harborplace restaurant, announced Bob Allen, General Manager.

Executive Chef Tim Mullen has rejoined the Baltimore Harborplace hotel as Food & Beverage Director. Chef Mullen, who was



Executive Chef at this Renaissance hotel on the Inner Harbor from 1995 through 2004, left to become Executive Chef of the Baltimore Marriott Waterfront Hotel, a sister property in the Marriott Hotels & Resorts family.

"We are thrilled to have Tim back with us," notes Mr. Allen. "Under his previous direction as Executive Chef, the restaurant outlets at this hotel exceeded our projections and Chef Mullen himself won numerous awards for his unbelievable crab cakes. Now, in assuming the lead role as Food & Beverage Director, we look forward to Tim taking Watertable — and the other food and beverage operations in the hotel — to entirely new heights, helping our guests to navigate their way through some of Baltimore's incredible local seafood and distinctive cuisine."

A graduate of the Culinary Institute of America, Chef Mullen got his first taste of the culinary world when he was 15 and wanted to make money to buy himself a moped. He started as a busser/room service runner/dishwasher at a small hotel in southern New Jersey and the rest, as they say, is history. After his graduation from the CIA, he began as a Sous Chef at the Renaissance Westchester Hotel in White Plains, NY and then joined the Renaissance Baltimore Harborplace Hotel, first as Banquet Chef, then later as Executive Sous Chef. He has been with Marriott Hotels & Resorts for 26 years.

Also joining this <u>Baltimore Harborplace dining</u> team is Andrew Gould, who is now the Executive Chef. Originally from Buffalo, New York, Chef Drew has been with Marriott since 1999, most recently as Executive Chef of the Gaithersburg Marriott Hotel.

A graduate of Johnson and Wales University with a degree in Culinary Arts, Chef Drew originally joined the Williamsburg Marriott as Assistant Sous Chef and Specialty Restaurant Chef and honed his skills enough to move on after just four years to become the Restaurant Manager and Sous Chef at the Spartanburg Marriott Hotel. He credits his love of food to both his grandmother and mother who made warm, hearty meals for the family and inspired him to turn this passion into a career.

Finally, Jeff Siebold has joined this <u>Baltimore Harborplace restaurant</u> team as Restaurant Manager. Jeff, who was most recently the Restaurant Operations Manager of the Towson University Marriott Conference Hotel, has been with Marriott Hotels & Resorts since June, 2010. A graduate of Hawaii Pacific University, Jeff began his career as a dishwasher at a family owned restaurant and found that he was absolutely infatuated with the hospitality industry and he was enamored of the creativity with which one can express themselves through food and drink.

About the Renaissance Baltimore Harborplace Hotel

The Renaissance Baltimore Harborplace Hotel is a Four Diamond jewel located on Baltimore's famed Inner Harbor. With a distinctive design featuring modern urban sophistication, the hotel offers 586 guestrooms and 34 suites feature unprecedented comfort and modern amenities including flat panel televisions, iPod docking stations, and improved high-speed Internet connectivity. The property is located near the Baltimore Convention Center and just steps from the Baltimore Aquarium, the Maryland Science Center, and 120 dining and shopping options. This hotel's Watertable restaurant/lounge and Ground Floor Cafe have become local favorites, offering an all-natural menu with stylish twists on the season's finest ingredients. For additional information, visit www.RenaissanceHarborplace.com.

