

Monday, March 13th, 2017

FOR IMMEDIATE RELEASE



We are delighted to announce the appointment of **Montgomery Lau** as Executive Chef of the Wedgewood Hotel & Spa, Relais and Châteaux. Montgomery will be overseeing the culinary program at Bacchus Restaurant and Lounge, as well as catering for private functions and in-room dining for the Hotel.

ABOUT CHEF MONTGOMERY LAU:

Chef Montgomery's roots and upbringing have fueled his passion to always source the freshest of local ingredients in his cooking. His culinary career has taken him from being a student at the renowned Pacific Institute of Culinary Arts, to becoming an apprentice at the French Restaurant, L'Emotion, as the protégé of Chef Jean Yves Benoit, followed by six years of progressive leadership at the Diva at the Met. Montgomery was later recruited to join the integral opening team at the MARKET restaurant by Jean-Georges at the Shangri-La Hotel.

2015 found Montgomery as the Executive Chef at Secret Location restaurant in Vancouver, where he experimented with new techniques to develop unique approaches to his cooking.



Montgomery has emerged as one of the most promising young chefs in Canada. His **culinary vision** is to respectfully handle quality, fresh, raw ingredients through skill and craftsmanship, transforming his creations into an elegant fine-dining experience for all palates.



His unique talent, admirable discipline and natural creativity have propelled him to the top of the podium at many culinary competitions, including the **National Chef Challenge**, where he won **Gold** in 2011 with the coveted title of “**Canada’s Chef of the Year**”.

"We are all very excited to have Montgomery join our amazing Bacchus Team. He is a local Chef who understands Vancouver's diverse food culture well. Montgomery shows deep respect and appreciation for top quality, and the abundance of local produce. His vision perfectly complements our Restaurant's philosophy, which is to serve contemporary French Cuisine with only the very best in sustainable, West Coast ingredients," offers Co-owner and Managing Director, Elpie Marinakis Jackson.

Montgomery plans to continue to expand his culinary repertoire by inspiring and working closely with his brigade of talented chefs in order to elevate Bacchus to new heights.



To read Chef Montgomery's complete biography, please click [here](#).

For further information, or the opportunity to interview Chef Montgomery, please contact:

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