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JW Marriott Miami Appoints Alex Paz Executive Chef

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MIAMI—JW Marriott Miami, the AAA Four Diamond hotel located in the heart of Brickell Avenue, has announced Alex Paz as its new executive chef. Paz will lead the hotel's culinary program, including restaurants The Trapiche Room, serving Mediterranean cuisine; La Terrazza Café and Bar, which serves American cuisine with a more casual ambiance; and Isabela's, an American cuisine restaurant for breakfast and private events. Paz will also be responsible for elevating the hotel's banquet offerings, creating personalized experiences and gourmet menus for groups of any size.

Paz prides himself in including a bit of Floridian flair in every dish he creates. He sources his products from local providers, including north and central Florida's farmers and ranchers for home-grown meats and dairy. Based in Miami, he will also be able to feature freshseafood options on the menus, which are modified daily. Paz attributes his unique cooking style to his travels throughout the

Caribbean, Central America, Europe, and South East Asia. Today, Paz's dishes are a blend of local and global cuisine.

"We are thrilled Alex will be joining the JW family, and invite guests to experience his unique fusion dishes, which will perfectly complement the various dining outlets at the hotel," said Alfredo Sarnataro, director of food & beverage at JW Marriott Miami. "A lot of our business comes from large groups, from weddings to corporate conventions and everything in between, and Chef Paz's experience working in some of the busiest and most upscale banquet kitchens in the city will be a great asset to us. Over the next few months, both guests and hotel staff will be eagerly anticipating his new creations, tailor-made for the traditional JW Marriott guest."

"I am thrilled for the opportunity the JW Marriott Miami has given me to oversee the hotel's gastronomic offerings and infuse my unique flavors into the various restaurant menus," said Paz. "With my experience in working with a traditional hotel brand like the JW Marriott combined with my passion for local, fresh ingredients, I look forward to bringing a distinct gastronomic approach to our guests."

Prior to joining the JW Marriott Miami, Paz worked at the JW Marriott Marquis in Brickell for four years as a banquet chef and was quickly promoted to executive sous chef. After attending the Florida Culinary Institute, Paz began his career at hotels such as the Four Seasons Resort and the PGA National Resort and Spa in Palm Beach, and the Four Seasons in Miami.



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