



## PRESS RELEASE

### OOSTWEGEL COLLECTION ANNOUNCES KEY PROMOTIONS FOR CHÂTEAU ST. GERLACH'S TALENTED CHEFS

Houthem - St. Gerlach, 29 May 2017

**Oostwegel Collection are delighted to unveil the dual promotion of Chef de Cuisine Otto Nijenhuis to his new role as Executive Chef and Guido Le Bron de Vexela who takes on the position of Chef de Cuisine at Restaurant Château St Gerlach, today.**

SVH certified **Masterchef Otto Nijenhuis**, 55, has worked at Restaurant Château St. Gerlach as Chef de Cuisine since 2004. His new role as Executive Chef sees his remit broaden to include the entire gastronomic experience at Château St. Gerlach, as well as, overall management of all Chefs de Cuisine for in-hotel dining, banqueting and events, Restaurant Château St. Gerlach, Bistrot de Liège and the recently opened Burgemeester Quicx, Coffee & More. Otto Nijenhuis says: "I am proud that we have reached this point in our organisation. Together with the other chefs we have worked hard to achieve this. I am fortunate to have worked with the other Chefs de Cuisines for a while and have seen them develop in their profession. This gives me a lot of confidence for the future!"

A Sous Chef for Restaurant Château St. Gerlach since 2013, **Guido Le Bron de Vexela**, 35, has an enviable CV, having worked at the Maastricht-based Michelin-starred Tout à Fait before joining Oostwegel Collection. In his new position as Chef de Cuisine at Restaurant Château St. Gerlach he will curate the à la carte French-inspired menu for the 60-cover restaurant. "Full of passion and pride the team and I will raise the level of the restaurant to an even higher level." Says Guido.

Harmen Silver, General Manager of Château St. Gerlach: "**Both these promotions promise to heighten the already celebrated gastronomic offering** across all Château St. Gerlach's venues, with each dining experience having a dedicated Chef de Cuisine. This streamlined approach is reinforced with the advent of the new St Gerlach Pavilion kitchen dedicated to banqueting and events, all overseen by our newly promoted, inspirational and hugely talented Executive Chef."

#### **About Château St. Gerlach**

Nestled in the Geul Valley, on the edge of the protected Ingendaël nature reserve and just ten-minutes' drive outside Maastricht, lies luxury hotel, Château St. Gerlach. The magnificent country estate has been thoughtfully and sensitively restored to encompass 113 guestrooms, suites and serviced apartments, a renowned à la carte restaurant, popular bistro, coffee bar, lavish spa facilities and 16 meeting and event spaces, amongst them the newly built St. Gerlach Pavilion which accommodates groups of up to 750 guests.

A member of Relais & Châteaux since 1997, Château St. Gerlach is part of Oostwegel Collection, a Limburgian family business dedicated to gracious hospitality, artisanal cuisine and historically authentic properties. For more information: [www.stgerlach.nl](http://www.stgerlach.nl)

---

#### **For the editors:**

Photographs taken by: Etienne van Sloun

- ChâteauStGerlach\_Guido\_2017: Guido Le Bron de Vexela

- ChâteauStGerlach\_Otto\_Guido\_2017: FLTR Otto Nijenhuis and Guido Le Bron de Vexela

For more information about this press release please contact Oostwegel Collection, Marketing & PR department.

Email: [info@oostwegelcollection.nl](mailto:info@oostwegelcollection.nl)

Phone: +31 (0)43 608 89 00

[www.oostwegelcollection.nl](http://www.oostwegelcollection.nl)

