



PRESS RELEASE

CHÂTEAU NEERCANNE ANNOUNCES NEW CAREER STEP FOR MAÎTRE D'HOTEL AND CHEF DE CUISINE

Maastricht, Wednesday 13 January 2021

Two very familiar faces at Château Neercanne will bid farewell on 1 March to pursue the next stage in their respective careers. Maître d'Hotel, Dennis Lemmens, has received a promotion within Oostwegel Collection and takes on the role of Food & Beverage Manager at Winselerhof, while Chef de Cuisine, Gilbert von Berg, is to open his own restaurant.

Dennis Lemmens (43) has worked at Château Neercanne since 2001, gaining his position as the restaurant's Maître d'Hotel in 2007. In his new role as Food & Beverage Manager at Winselerhof in Landgraaf, he will be responsible for the service teams in Restaurant Pirandello, Luigi's Restaurant & Bar and banqueting. In this exciting new role Dennis will bring his skill and expertise to his new team and build on the continuing gastronomic ambitions of Winselerhof.

Regarding his promotion Dennis says: *"For me this is a great new challenge to lead a bigger team in a different property, but still it feels familiar because I will continue to work for the Oostwegel family's business."*

Gilbert von Berg (38) has worked alongside the culinary team of Restaurant Château Neercanne since 2007, taking on the role of Chef de Cuisine in November 2017. For his next career move, he has chosen to follow his entrepreneurial ambitions. In spring 2021 he will open his own, small scale, restaurant in Maastricht.

Of his career change, Gilbert says: *"It has always been a dream of mine to have my own restaurant in Maastricht where I can strive to achieve my ambitions. I had a great time and education at Château Neercanne but the opportunity has presented itself for me to start my own business and I want to grab it with both hands."*

We thank Dennis and Gilbert for their tireless efforts over the past few years in which they played key roles in the development of Restaurant Château Neercanne. We wish them great success and joy in their new careers!", commented Camille Oostwegel, Owner & Managing Director of Oostwegel Collection

Talent Factory

Pierre Haenen, General Manager at Château Neercanne says: *"The development of Dennis and Gilbert is once again a great example of the results cultivated through Oostwegel Collection's 'Talent Factory'. It shows that talent not only grows within our organisation but can lead to entrepreneurial success"*.

Successors

At the time of this press release there are no replacement candidates for either position. *"We have promptly started the recruitment process for both of these important positions. The successful candidates will continue to build on both Dennis' and Gilbert's legacy to ensure the continued success of Château Neercanne as a gastronomic hot spot",* says Pierre Haenen

About Château Neercanne

The gastronomic Restaurant Château Neercanne, is complemented by lunch restaurant l'Auberge de Neercanne, awarded a Michelin Bib Gourmand since 2012. Renowned as the only terraced castle in The Netherlands, located in Maastricht, Château Neercanne straddles the Belgian/Dutch borders and commands panoramic views across the magnificent Jeker Valley. The 17th-century castle is divided over four levels, all of which are UNESCO World Heritage Sites. The Château houses a network of Marl Caves, offering a unique venue for large parties and celebratory gatherings. Château Neercanne has been part of Oostwegel Collection since 1984, a Limburgian family business dedicated to gracious hospitality, artisanal cuisine and historically authentic properties. Château Neercanne is a member of Relais & Châteaux. For more information: www.neercanne.nl

FOR THE EDITORS:

Photograph taken by: E.C.L. Van Sloun

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