WYNDHAM GRAND ORLANDO RESORT
BONNET CREEK

Executive Chef Andrew Edwards

As the executive Chef of the Wyndham Grand Orlando Resort Bonnet Creek, distinguished Chef Andrew Edwards brings more than 20 years of culinary experience to the Orlando culinary scene along with a passion for using the freshest ingredients and serving the highest quality food. While being a leader and mentor in the kitchen, he looks to infuse a worldly culinary view with the resort's food and beverage program including the onsite signature restaurant, *deep blue seafood grille,* a vibrant, fine dining outlet specializing in seafood, steaks and contemporary fusion fare.

Chef Edwards also oversees the resort's additional dining, bar and lounge operations including Tesoro Cove, open for breakfast, lunch and dinner daily with a full-service menu of family friendly fare; the poolside Back Bay Pool Bar and Grill serving casual lunch and dinner options; Bar 1521, providing evening cocktails and entertainment in a stylish atmosphere; Barista, the market-style, quick bites on the go eatery; and the resort's 24 hour room service.

Chef Edwards' career has spanned the globe from training in Yokohama and Tokyo, Japan to overseeing five restaurants and banquet operations at the Dallas Country Club in his hometown of Dallas, Texas. As a chef, Andrews relentlessly pursues excellence in his everyday cooking, priding himself in his creative abilities and constantly lending himself to teaching others in the kitchen.

His culinary achievements are a testament to his success, and include being awarded the Omni Hotel Corporation's executive chef of the year in 2000 during his time at Omni Mandalay Hotel, preparing meals for such dignitaries as Vice President Dick Cheney and First Lady Laura Bush and recreating the Sydney Opera House in chocolate in celebration of the Summer Olympics.

Prior to joining the new, full-service Wyndham Grand Orlando Resort Bonnet Creek, Chef Edwards served as executive chef at a variety of locations in the United States, Caribbean and Guam, including: Pacific Island Club Guam; Los Colinas & Omni Dallas Park West Hotel and Renaissance Dallas Hotel, both in Dallas, Texas; Hilton Midland and Towers in Midland, Texas; Wyndham Orlando Resort in Orlando, Fla.; and Wyndham Sugar Bay Resort & Spa in St. Thomas, U.S.V.I. His previous positions also include assistant executive chef at The Rio Hotel & Casino, Las Vegas; sous chef at Westin Galleria Dallas; and banquet saucier at Westin Century City Los Angeles.

Chef Edwards and his creations have been featured in *Florida Restaurant & Lodging, Plate, Texas Monthly, Time Magazine, Food and Beverage, Nation's Restaurant News, Lodging F&B*, and *Southern Living Magazine*.