



The Chef's Table

Two Night Package* – 2 nights accommodation for two in our Deluxe One-Bedroom Suite & meal experience Cooking with our Executive Chef Shane Lamb and Wine Tastings with our Wine Specialist Taka Kuwata
\$499 CDN plus taxes

- *Guests will prepare a meal along side our Executive Chef with all fresh local ingredients in our Kitchen*
- *Personalized wine tasting of British Columbia Wines during their meal*
- *Each guest will receive their own Vancouver Airport Marriott Chef's Jacket*



Executive Chef Shane Lamb



Taka Kuwata

Shane Lamb – a local resident, he has been overseeing the kitchen and food operations at the Vancouver Airport Marriott Hotel since mid 2007. Prior to making the move to Richmond, Shane spent 10 years in the downtown core and was a part of the opening team at the then Delta Pinnacle and later the Marriott Pinnacle hotel where he held numerous positions within the kitchen including Sous Chef and Banquet Chef. Chef Lamb has a sharp wit and with his keen sense of humour he truly enjoys sharing his wealth of food experiences and teaching guests about how to prepare a delicious meal.

Taka Kuwata – a local resident with Japanese heritage has been in the Food & Beverage industry for over 16 years. He attended AHLEA Education Institute and received his diploma in Food & Beverage Hotel Management. Taka began his Hotel career in 2001 at the prestigious Fairmont Hotel Vancouver where he made an everlasting impression with the company being awarded the Fairmont Star of the Month 2 times. During his service with the Hotel Vancouver he had developed a keen interest within wines and attended numerous wine courses within the city.

Contact **Christina Di Pasquale** for all inquiries at 604-232-2823 or at christina.dipasquale@vancouver-marriott.com

**Multiple night packages are available, please inquire*