

Information Release

Immediate release

Friday, 12th December 2008

Award winning chef Stefan Matz announced as Group Executive Chef at the g hotel, Galway and Ashford Castle Cong, Co. Mayo

Multi award winning chef Stefan Matz, has been appointed as Group Executive Chef to the g hotel, and Ashford Castle where he will oversee the food and cooking operations at Galway's most luxurious five star hotel, the g. Possessing a wealth of culinary experience, passion for creative dishes and exceptional knowledge of food, Stefan's expertise and skills have flourished, turning Matz at the g into a dining haven.

Stefan's appointment has seen an immediate impact on the new menus and dishes in Matz at the g, along with the lounge menus and afternoon tea selection in the Grand Salon.

A native of Recklinghausen in Germany, Stefan has worked in some of the most prestigious kitchens across the world including Germany, Switzerland, United States of America and Ireland, and he now resides in Ballyconneely, Co. Galway. On numerous occasions, Stefan has been awarded, praised and highly commended for his outstanding culinary skills having received over 20 awards and accolades to date, including a star rating in the Michelin Guide to Great Britain and Ireland, and Chef of the year 2007 by Georgina Campbell.

With over two decades of experience in the hospitality sector, Stefan has operated some of the most renowned kitchens across the world in both management and proprietor positions, and has developed a reputation for himself as an artistic chef, with creative flair. Stefan builds a trade of regular clients, food enthusiasts, locals and tourists alike, wherever he operates his culinary talents.

Speaking about his recent appointment Stefan said “I am delighted to be apart of the inspiring team at the unique g Hotel. The Galway food market offers such wonderful choice of local, artisan and organic products, including fresh fish from Galway Bay and a wide variety of meat products, fruit and vegetables from local producers, ensures creating dishes at the g is simply a pleasure for me”. Damien O’ Riordan, General Manager of the g hotel added “We are privileged to have such a distinguished, talented and award winning chef as Stefan introduced as our Group Executive Chef, overseeing all elements of food at the g”.

Matz at the g is the perfect location for dining, offering sumptuous and delectable dishes, with a unique and quirky finish. While an extensive all day menu in the Lounges of the g features many tasty delights from the G Burger to Monkfish tail and an excellent selection exquisitely prepared dishes to suit all pockets and palates. Of course the ideal Christmas Gift this year, must be Pink Afternoon Tea at the G, from € 59 for two, served daily in the Grand Salon.

Ends

For more information please contact:

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Notes for Editor

The Christmas media lunch at Matz at the g, created by Stefan Matz, Group Executive Chef at the g hotel Galway and Ashford Castle.

included:

Matz @ the g Starter Tasting Plate
Selection of our Starters
with the Best of Local Produce

ggg

Fillet of Turbot
On Homemade Spaghetti of Clams
Sauvignon Blanc, the Crossings-NZ 2007

ggg

Roast Rack of Local Lamb
Bluebell Falls Goats Cheese Strudel
Christian Moueix, St. Emillion 2004

ggg

Cayenne Pepper Scented Chocolate Fondant
With Espresso Parfait

Cocktail of Hennessy, Brown Crème de Cacao & Cream