

Golden Tulip and its top Chefs team up for culinary excellence

Recipes with a twist, local specialties, healthy products and comfort food... because food service is at the heart of Golden Tulip DNA, the brand has launched its very own « Chefs' Club »!

The « Chefs' Club » by Golden Tulip, a gourmet get-together

To keep in step with its clients dining wants and needs, Golden Tulip has launched its very own «Chefs' Club»!

Symbol of Golden Tulip culinary excellence, the «Chefs' Club» is a chance for ten of the brand's most passionate Chefs to share ideas and come up with new ones. They discuss the brand's food service concepts and work together to invent delicious and innovative dishes.

Driven by the desire to create a real culinary community and raise the bar higher each time, the Chefs meet once a month for lively events. For the Chefs, this opportunity to benefit from one another's expertise and experience, enables them to develop flavourful and authentic menus.

Today, this singular initiative launched by Golden Tulip is open to the Chefs from the brand's top hotels: Marseille, Lyon, Aix-en-Provence, Sophia Antipolis, Bordeaux, Aix-les-Bains, Roissy and soon Andorra and Shanghai.

« The Chefs' Club is a group of friends sharing the same ambition, a quest for culinary excellence featuring the flavour of local products and a dash of 'wow' in clients' meals. »

*Christophe Macedo,
Catering Director*

The first two Club meetings were resounding successes

Developed by Christophe Macedo, Food & Beverage Director of Louvre Hotels Group, and Mathieu Rouri, Director of Golden Tulip France, these themed encounters spotlight the excellence of the Golden Tulip dining experience via a variety of activities.

The first time the Chefs gathered from across France, they met in Marseille, where they participated in several cooking workshops in order to brainstorm and work on new signature dishes.

The second time, they were invited to the Rungis Market near Paris where the Chefs discovered and adopted new flavours and inspirations!



Gastronomy by Golden Tulip,
a unique culinary experience

Golden Tulip offers something for everyone, with three restaurant concepts that make put dining at the centre of the brand's client experience.

In fact, with its «Coffee & Co» café, «L'Atelier» fine dining restaurant and «Tulipe» contemporary brasserie, the brand highlights a full range of culinary commitment featuring the importance of fresh, local and seasonal products of the finest quality.



About Louvre Hotels Group

Louvre Hotels Group is a major player in the worldwide hotel sector, currently boasting about 2,600 hotels in 54 countries.

They feature a comprehensive 1- to 5-star hotel offer including the iconic Louvre Hotels Group brands: Première Classe, Kyriad, Kyriad Direct, Campanile, Tulip Inn, Golden Tulip and Royal Tulip; the 5 brands of the Sarovar network in India, the French affiliate brand, Hôtels et Préférence as well as the Chinese brand, Metropolo.

Louvre Hotels Group is a subsidiary of Jin Jiang International Holdings Co., Ltd., the world's 5th largest hotel group.

www.louvrehotels.com/fr

About Golden Tulip

The Golden Tulip hotel chain was founded in the early 60s with the opening of the first Golden Tulip hotels in the Netherlands. It went on to experience constant growth, expanding throughout the world, while striving to remain attentive to changes in customer needs and demands.

Today a part of Louvre Hotels Group, the brand boasts over 190 high-end hotels in 44 countries.

Each hotel is committed to high quality standards infused with the personality of its manager and steeped in local culture. The Golden Tulip hotels have a light-hearted outlook on life, work and travel.

Adapted to the lifestyles of today's business travellers, these hotels invite clients to combine business and pleasure, enabling them to experience and share unique, fun-filled moments and memories.

www.goldentulip.com

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