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EXECUTIVE CHEF AT CHÂTEAU ÉLAN WINS INTERNATIONAL AWARD

BRASELTON, GA JANUARY 2009—Happily for Château Élan, Marc Suennemann, gave up thoughts of becoming a professional basket ball player in the NBA to concentrate on his culinary skills. The 35 year old Executive Chef at Chateau Élan captured the International Top chef award at the 5th annual Copper Skillet Championship during the April 2008 annual convention of the International Association of Conference Centers (IACC) at the Zermatt Resort, Spa & Conference Center near Park City, Utah.

Suennemann won over competing chefs from France, The Netherlands, Denmark, Sweden, Canada, United Kingdom, and Australia. In January 2008, he won the right to represent the USA when he topped a contingent of chefs from American hotels with major conference centers at a culinary competition conducted in Chicago.

At 6 feet 2 inches, Suennemann, a native of Hamburg Germany dreamed of following in the footsteps of Deter Shrimp and Dirk Noritz, NBA players from Germany. After starring for the Hamburger, German Sports Club pro league for a year, his mother cajoled him into pursuing a “real” job and his other love, cooking.

Suennemann, commands the entire culinary operation including the creation of menus for Chateau Elan’s seven restaurants as well as the banquet service associated with the property’s 25,000 square feet of convention and meeting facilities. With the opening in August 2007 of Chateau Elan’s purpose built 1,600 sq. ft. Culinary Studio & Cooking School located in the Winery, Chef Marc leads his team of eight sous chefs tutoring regularly scheduled, hands on, recreational and corporate cooking classes featuring an international array of cuisines.

“I was very surprised and happy to win the 2008 Copper Skillet Award after competing against some of the worlds’ great chefs,” said Suennemann. I guess my basketball dunking abilities will now be confined to preparing the occasional Swiss fondue.”