



B R O O K S E R E N E

A special collection of boutique hotel experiences

HOTEL
MONTREAL

the george


HULBERT HOUSE

 REGENT
OF ROTORUA



HENLEY HOTEL
CAMBRIDGE NZ

Media Release

8 June 2018

THE GEORGE WELCOMES ANTONY PAGE AS EXECUTIVE CHEF

Award winning chef Antony Page is bringing his creative passion for food to The George. As Executive Chef, Antony is responsible for all food and beverage in signature restaurant Pescatore, Bistro 50 and for weddings and events.

“Knowledge, creativity and a desire to consistently create great dining experiences made the decision to retain the expertise of Antony easy,” explains Managing Director of Brook Serene, Bruce Garrett

Antony and the entire team at The George are serious about the culinary arts as they are about sustainability. While sourcing food locally and with as less carbon footprint as possible, they also make sure that long line and other safe methods are used for catching the fresh fish they serve every day.

The new winter menu has been launched and several special events planned with a focus on degustation in Pescatore and a wonderful medley of daily fare served in Bistro 50 makes for memorable experiences with food available at any time at The George.

For menu options, event details and an ease in booking a table, please visit www.thegeorge.com

Brook Serene manages The George and Hotel Montreal in Christchurch, Hulbert House in Queenstown, Regent in Rotorua and Henley Hotel in Cambridge.

ends

Notes to the Editor:

For more information on the Brook Serene boutique hotel management group please visit: www.brookserene.com

For interviews, images or additional information,

Please contact

Georgina Torrington

Director Sales and Marketing

Brook Serene

021 311 723

georgina@brookserene.com