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THE BALLANTYNE HOTEL & LODGE ANNOUNCES CULINARY PROMOTIONS

CHARLOTTE, N.C. (July 15, 2014) – The Ballantyne Hotel & Lodge, a Luxury Collection Hotel in Charlotte, NC, has appointed Tim Toohey to director of food & beverage and J. Kelly Morrow as executive chef. With nearly 40 years of experience between the two, including recently hosting a dinner at the legendary James Beard House, Toohey and Morrow bring a wealth of knowledge and creativity to their roles.

As director of food & beverage, Toohey will oversee all food & beverage operations, including Gallery Restaurant, Veranda Bar, kitchens, banquets, in-room dining and meeting and event teams. In addition, Toohey will lead the staff in achieving designated revenue goals, monitoring expenses and upholding guest satisfaction. Toohey most recently served as executive chef.

Prior to joining The Ballantyne, Toohey served as corporate executive chef for Bank of America – Merrill Lynch in London. Toohey has held culinary positions at Five-Star hotels Hyatt Hotel Canberra and Fairmont Resort Blue Mountains in Australia.

As executive chef, Morrow will direct food preparation for all culinary outlets of the hotel and work to ensure the highest level of quality, consistency and presentation. Morrow previously served as executive sous chef. He joined the hotel as chef de cuisine at Gallery Restaurant.

Earlier in his career, Morrow held saucier chef and poissonier chef roles at the number one Zagat-rated restaurant in Philadelphia, Fountain Restaurant at the Four Seasons. Before that, Morrow served as an apprentice to celebrated Chef Tony Clark as well as worked under award-winning Chef Bruce Lim at Cibolette and Susanna Foo Chinese Cuisine, both in Philadelphia.

“Both Tim and Kelly have been instrumental in making the dining experience memorable for our guests and establishing our hotel as a culinary destination,” said Peter Grills, general manager, The Ballantyne Hotel & Lodge. “I know they will excel in their new positions and look forward to working with them to further elevate our food & beverage offerings.”

About The Ballantyne Hotel & Lodge

The Ballantyne Hotel & Lodge, part of Starwood’s The [Luxury Collection](#), is a Forbes Four-Star and AAA Four-Diamond award-winning hotel located in Charlotte, NC. Featuring 214 elegant guest rooms, The Ballantyne also offers a four-bedroom Cottage and a Lodge group retreat with 35 spacious guest rooms. Guests can enjoy meeting and event facilities, spa, fitness, indoor and outdoor pools, golf, Dana Rader Golf School, tennis and dining at Gallery Restaurant. The Ballantyne is owned by [Bissell](#). For information and reservations, please contact The Ballantyne at (866) 248-4824 or visit www.theballantynehotel.com. Like The Ballantyne at www.facebook.com/ballantynehotel or follow The Ballantyne at www.twitter.com/ballantynehotel.

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