



KEY PERSONNEL

Michelle Miller, *General Manager, Prince of Wales*

Michelle Miller grew up at Vintage Hotels, beginning her career as a 19-year-old Guest Service Agent on Queen's Landing's opening team. Soon after she shifted to Pillar and Post where, for the next 11 years, she filled various F&B roles, including F&B Supervisor, Assistant F&B Manager and Banquet & Conference Services Manager. In May 2002, she switched gears and became Front Office Manager, and in 2003 filled in as Interim Resident Manager. In July 2003, she migrated over to Prince of Wales as F&B Manager and Corporate F&B Primary Trainer, becoming Assistant General Manager in October 2005. She was appointed to her current position as General Manager of Prince of Wales in March 2006. In June 2008, she graduated from the General Manager's Program at Cornell University.

Born and raised in the Niagara Region, Ms. Miller holds a degree from the Hotel & Restaurant Management Program from Niagara College. In 1992, she celebrated her wedding at Pillar and Post. In 2005, her peers recognized her dedication to Vintage Hotels with a Spirit of Hospitality Award nomination. Ms. Miller is also an active Board Member of Vintage Hotels' partner charity Big Brothers Big Sisters of Canada.

Lily Kszan, *General Manager, Queen's Landing*

Although European-born, Ms. Kszan has called Niagara home since childhood. An early interest in hospitality led to her studies in Hotel and Restaurant Management, after which she held her first management position as Restaurant Supervisor at Minolta Tower in Niagara Falls. Lily spent the following 12 years furthering her hospitality experience in a number of progressive management roles with Canadian Niagara Hotels, including Penthouse Restaurant Manager, Rainbow Room General Manager, Brock Plaza Conference Services Director, and finally, Assistant Director at Sheraton on the Falls Conference Centre.

Lily first joined Vintage Hotels as Food & Beverage Manager for Queen's Landing in April 2006. She was subsequently promoted to the position of Assistant General Manager of Queen's Landing in 2008. Her success in leading an exception team resulted in her promotion to General Manager of Queen's Landing in September 2009 where she oversees Vintage Hotels' largest conference hotel.

Paul MacIntyre, *General Manager, Pillar and Post and Millcroft Inn & Spa*

Paul MacIntyre has served as the General Manager of Pillar and Post since July 2004, and of Millcroft Inn & Spa since early 2011. Prior to joining Pillar and Post, he served as the General Manager of Prince of Wales. Before that, Mr. MacIntyre held many positions under the Vintage Hotels umbrella, including running the food and beverage operations for Prince of Wales while simultaneously acting as the General Manager of the 26-room Oban Inn. He served as the General Manager of the Oban Inn for five years and has been a committed leader within the Vintage Hotels organization for seven

years. He has also served as a member of the Vintage Hotels Executive Committee for the past seven years.

A native of the Niagara Region, Mr. MacIntyre has worked in the Niagara-on-the-Lake hospitality industry since 1988, beginning at the Niagara-on-the-Lake Golf Club as a Server and rising through the ranks to Club House Manager in 1994 at the age of 22. He obtained a Business Communications Degree from Brock University in St. Catharines, Ontario. Paul received an Honours Hospitality Supervision Certificate through the Educational Institute of The America Hotels and Motels Association & Niagara College of Fine Arts in 1993 and graduated from Cornell University's General Manager's Program in January 2007.

April Brunet, *Vice President of Sales & Marketing, Vintage Hotels*

In July 2008 April Brunet joined Vintage Hotels as Director of Sales, bringing a wealth of experience in both Sales and Marketing. Ms. Brunet's career began in 1980 after graduating Niagara College's School of Business, Tourism, Tours & Attractions on the Dean's Honour Role. She developed a reputation for proven success in Sales in her early positions at companies such as Sutton Place Hotel (Toronto), Marineland (Niagara Falls) and General Mills Canada (Edmonton).

Her expertise in Sales soon grew to include Marketing as well as Operations. She was appointed dual roles as Director of Sales & Marketing and Director of Operations for Ramada Suites (Niagara Falls). Later Ms. Brunet held a fruitful position at Great Wolf Lodge (Niagara Falls), where she was instrumental in launching the property in 2006 as Director of Sales & Marketing. Her team earned awards for its innovation in group sales strategy and interactive marketing initiatives. Ms. Brunet is an integral part of the Vintage Hotels team, her role having been expanded to Director of Sales & Marketing in 2008. She was promoted to Vice President of Sales & Marketing in 2009.

Randy Dupuis, *Executive Chef, Cannery Restaurant*

Executive Chef Randy Dupuis has led the culinary team at Cannery Restaurant at Pillar and Post since 2004. Having been born and raised in Niagara, Chef Dupuis developed an early love for the area's unique climate and excellent produce, fruits, and wine. He graduated from the Niagara Culinary Institute in 1984 and went on to hone his skills in both Toronto and Niagara restaurants. In 1995, he joined the culinary team at Queen's Landing's Tiara Restaurant where he worked directly with Chef Stephen Treadwell. Five years later he was appointed to run the kitchen at the Shaw Café & Wine Bar.

Chef Dupuis continually draws on his surroundings and experiences for inspiration. When traveling, he makes a point to sample all sorts of dishes—from a corner pub's specialty chicken wings to the finest foie gras in the most renowned restaurants. He has a keen talent for adding his own unique twist to a traditional dish.

In creating menus for Cannery, Chef Dupuis fuses the best of both worlds—to create food that is appealing to the eye and the palate, but not so “over the top” that it intimidates people. His “food without attitude” approach is what makes guests flock to his restaurant en masse. He leads a culinary team that prides itself on anticipating guests' requests and delivering exceptional service. He himself delights in meeting with guests at their table after they've enjoyed one of his dishes and seeing that they share his passion for food.

Jill St.Amour, Executive Chef, Millcroft Inn & Spa

Jill St.Amour grew up in South Porcupine, Ontario. The youngest daughter of a butcher father and a mother who more than competently fed a family of eight, Jill credits her decision to pursue a career in the culinary field with watching her mother feed such a large family with the grace and confidence of the most seasoned chefs. She learned that even the simplest food can be incredibly satisfying, which is the basis of Jill's philosophy on cooking:

Every meal should be like a woman in a black dress with a strand of pearls; simple and uncomplicated yet elegant. Let the beauty (and flavour) speak for itself.

A graduate of Niagara College's Culinary Management program, Jill pursued further training in Europe and attended Manchester University and Homebean, Leeds where she attained a diploma in Culinary Arts and her European qualifications as a chef. Returning to Ontario, Jill worked in a variety of establishments such as the Delta Sherwood in Muskoka, Niagara winery restaurants before joining Vintage Hotels as Prince of Wales' Executive Sous Chef in 2008. She has returned to her small town roots in her latest role as Executive Chef at the four-diamond Millcroft Inn & Spa.

Chris Smythe, Chef de Cuisine, Tiara Restaurant

Queen's Landing Chef de Cuisine Chris Smythe was born and raised in Niagara. His culinary journey began as an Apprentice at the Prince of Wales Hotel. It did not take long to see that Niagara-on-the-Lake offered the highest standards in culinary excellence. Determined to succeed, Smythe quickly developed relationships with local growers and producers.

Smythe was promoted to Executive Sous Chef of Pillar and Post where his passion for success and his ability to mentor new and upcoming chefs moved him into not only an executive role in the kitchen, but also as a part-time Professor at Niagara Culinary Institute. Later assuming the role as Executive Chef of Riverbend Inn & Vineyard, Chris initiated the first organic farmer chef garden alongside Dave Perkins of Wyndym Farms, taking Farm to Table Cuisine to ultimate heights!

Venturing into his role as a restaurateur, Chef Smythe designed a modern version of local Bistro fare, through the opening of The Spotted Calf Bistro in February 2009. While he embraced the challenge of entrepreneurship, he found he missed the high paced environment of a larger corporate operation. Chris returned to Vintage Hotels in 2010 and soon was appointed Chef de Cuisine at Ontario's Number One Hotel—Queen's Landing.