



Key Personnel

Bob Jackson, CEO, Vintage Hotels

Appointed CEO in 2009, Bob Jackson has more than 20 years in hotel management and executive leadership. Bob's first position with Vintage Hotels was as General Manager of the Prince of Wales in 2004, where he concurrently directed Sales and Marketing for the entire group. He also assumed responsibility as General Manager of Queens Landing in 2005. In 2007, Bob was appointed to Vice President of Operations and Co-Managing Director for the group.

Bob began his career in Toronto, where he grew through the hotel ranks in progressively senior positions before relocating to Niagara Falls. He then spent 7 years in executive positions with Canadian Niagara Hotels Inc., before making the jump to Vintage Hotels. Bob is a graduate of the University of Windsor and the Cornell Hotel School Professional Development Program. He is also a Director and Executive Committee Member of the Niagara College Foundation Board.

Kelly Exelby, General Manager, Prince of Wales & Moffat Inn

Kelly brings more than 10 years of industry experience in the high-end hospitality sector. Kelly commenced her career with Vintage Hotels as Senior Manager of Spa Operations in 2008, and under her leadership, has been ranked the Number 1 Spa in North America.

Prior to commencing employment with Vintage Hotels, Kelly owned and operated "White on White" a very successful high-end boutique concept retail store in St. Catharines where she achieved many accolades including "Entrepreneur of the Year". "White on White" was featured in House & Home and Style at the Home magazines and Kelly also made appearances on House & Home with Lynda Reeves on HGTV. Previous to that, Kelly was the Assistant General Manager of Sheraton on the Falls, a 700-room, Four-Diamond Hotel in Niagara Falls where she managed the daily operations. In that role, Kelly was integral in leading the hotel's construction and renovations from a 370-room property to a 700-room property, as well converting the hotel into a Sheraton brand.

Lily Kszan, General Manager, Queen's Landing

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 of 2006. She was subsequently promoted to the position of Assistant General Manager of Queen's Landing in 2008. Her success in leading an exceptional team resulted in her promotion to General Manager of Queen's Landing in September 2009 where she oversees Vintage Hotels' largest conference hotel.

Key Personnel continued...

Paul MacIntyre, General Manager, Pillar and Post

Paul MacIntyre has served as the General Manager of Pillar and Post since July 2004, and Millcroft Inn & Spa since early 2011. Prior to joining Pillar and Post, he served as the General Manager of Prince of Wales. Before that, Paul 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. During that time he also served as a member of the Vintage Hotels Executive Committee.

Niagara native, 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 also 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.

Bill Cutt, General Manager, Millcroft Inn & Spa

Bill Cutt joined the Vintage Hotel team in July of 2011, as Innkeeper at the Millcroft Inn & Spa. While originally hailing from the South of Mississauga, Bill has spent the past 20 years in the hotel industry in Banff, Alberta.

Prior to his return to Ontario, Bill was the General Manager of the Sunshine Mountain Lodge in Banff, and prior to that enjoyed time with Canadian Mountain Holidays, the Relais & Chateaux Post Hotel & Spa as well as the Fairmont's Banff Springs Hotel.

With over 20 years of experience in the hospitality industry he is a hands-on, fully engaged leader with a passion for hospitality excellence.

Tiffany Jamison-Horne, General Manager and Wine Director, CRUSH Wine Bar

Moving from the East Coast to Central Canada, Tiffany worked Toronto's busy restaurant scene for over 10 years before finding her niche at Crush Wine Bar. Having previously held the role of General Manager at Le Papillon on Front, she joined the Crush team to further pursue her focus on fine wine.

Tiffany indulged her love of food and wine during her recent travels through Europe, including visits to two of her favorite wine regions, Alsace & Champagne. Her work and travel experience have granted her a keen palate which has contributed to Crush Wine Bar's unique and extensive wine program. Crush boasts a wine list that spans varying regions, varietals, and unique flavour profiles that are sure to satisfy any preference.

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 graduated from Niagara College, where she later taught the Tourism program and swiftly developed a reputation for success in sales. Her expertise soon grew to include Marketing as well as Operations. In 2009, she was promoted to V.P. of Sales and Marketing.

She held dual roles as Director of Sales & Marketing and Director of Operations at various hotels in Niagara Falls, Ontario before joining the company. She is currently an active board member for Bethlehem Housing and an integral part of Vintage Hotels.

Key Personnel continued...

Michelle Miller, Corporate Director of Revenue, Vintage Hotels

Michelle Miller grew up at Vintage Hotels, beginning her career as a 19-year-old Guest Service Agent in Queen's Landing's opening team. Soon after, she shifted to Pillar and Post where, for the next 11 years she filled various Food and Beverage 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 of 2006. In June 2008, she graduated from the General Manager's Program at Cornell University.

Born and raised in the Niagara Region, Miller holds a degree from the Hotel & Restaurant Management Program at 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. Mrs. Miller is also an active Board Member of the companies partner charity, Big Brothers Big Sisters of Canada.

Chris Smythe, Executive Chef, Prince of Wales

Chef 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 was quick to develop 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. In September of 2011, Chef Smythe came full circle and was promoted to Executive Chef at Prince of Wales' Escabèche restaurant.

Marc Lyons, Executive Chef, Queen's Landing

Executive Chef Marc Lyons embodies what it is to be a successful culinary master in the Niagara Region. Upon graduating from Niagara College, Marc began his career as an apprentice at Rinderlines at The Forner House, one of the Top 50 restaurants in Canada. With his high levels of expertise, Marc began his tenure with Vintage Hotels at The Oban Inn in 2000 and was promoted to Restaurant Chef at Queen's Landing in 2004.

In 2012, Marc transferred to The Prince of Wales to experience a boutique style hotel and to lend his expertise to the high end menus offered in Escabèche Restaurant. Marc has recently accepted the promotion of Executive Chef at Queen's Landing with enthusiasm and grace. Marc has taught at the Niagara Culinary Institute, volunteered with the Niagara District School Board's culinary program, judged at the Niagara Skills Canada competition and ran a catering company for six years. Marc's vision is to use local ingredients whenever possible, merging his classical cooking techniques with an Asian flair.

Key Personnel continued...

Marc Longster, Executive Chef, Pillar and Post

Mark was 'Born to Cook'. His parents were both Chefs, his father an Executive Chef with 'Cunard' on the original ship 'Queen Elizabeth' and a Culinary Professor at Niagara College, his mother was a Chef Instructor in Peterborough.

Mark's apprenticeship began under a Austrian Chef at 'Roland's Steak House' in Peterborough. Although this locally well known establishment had a menu with a classic French twist his need for finer culinary experience drew him to pack up and head to Niagara and he continued his apprenticeship at Queen's Landing.

In 1994 after graduating from Niagara College he became the youngest Certified Chef in the Niagara Region. At age 20 he made his first foray into kitchen management as Chef of the Moffat Inn. After a few years at the Moffat Mark's passion for fine dining drew him to Pillar and Post. Over the course of sixteen years Mark rose to the position of Chef de Cuisine gaining expertise in all culinary departments of Vintage Hotels. In 2013 Mark was promoted to Executive Chef.

James Buder, Executive Chef, Millcroft Inn & Spa

Chef James Buder brings his love and appreciation for fine local products to Millcroft Inn & Spa. Demonstrating an extensive background in South East Asian, Provincial Cookery, French and Fusion cooking, he leads the culinary team in creating new world twists on classics.

James graduated from Stratford Chef School in 2002, with Canada Chef Honours. He then moved to Niagara where he was introduced to the "Go Local" programs and worked at Inn on the Twenty in scenic Jordan, ON. In 2005 and 2006 Chef James acted as Head of Production at Langdon Hall in Blair, ON where he assisted in the establishment receiving the coveted 5 Diamond rating. The next step in James' career brought him to Court of Laurelwood in Waterloo, ON as Executive Chef. His dedication to excellence led him to The Charcoal Steak House and Martini's in Kitchener, ON where he stayed from 2007 to 2012. James consistently strives to use local products and work within the 100 mile diet.