

Bio: 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. Marc's high energy and amazing ability to service large volumes of guests, both for offsite catered venues and in the hotel's Tiara Restaurant at a high level of culinary excellence brought the standards of the team to a new high. In 2012, Marc transferred to The Prince of Wales to experience Vintage's boutique style hotel and to lend his expertise to the high end menus offered in Noble Restaurant (formerly Escabeche). Marc has recently accepted the promotion of Executive Chef at Queen's Landing with enthusiasm and grace.

Chef Marc is an active member of the Niagara region community. 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 6 years. Marc's vision is to use local ingredients whenever possible with his classical cooking techniques incorporating an Asian flair.