

**Bio: Executive Chef Thoshan Alweera,  
HobNob Restaurant & Wine Bar, The Charles Hotel**



Chef Alweera's culinary education began in 1998 when he enrolled in the Ceylon Hotel School in Sri Lanka, where he received a Certificate of Hospitality Management of Professional Cookery, Restaurant Service and Reception on graduation in 2002. He has also received a Certificate in Chef Training and a Certificate in Culinary Management from Niagara College (2002 – 2003), Niagara Falls campus. Chef Alweera also received the prestigious Ontario – Inter-Provincial Certificate of Red Seal in 2013.

Chef Alweera is well known in Niagara and Toronto, as his culinary career has taken him to several of the top-rated restaurants including:

- Restaurant Tony De Luca at the Oban Inn, Niagara-on-the-Lake;
- Tiara Restaurant, Queens Landing Hotel, Niagara-on-the-Lake;
- Benchmark Restaurant, Niagara-on-the-Lake;
- Enoteca Sociale, Toronto;
- Bar Isabel (No.1 - Canada's Best Restaurants - 2013), Toronto;
- Noble Restaurant and Churchill Lounge, Prince of Wales Hotel, Niagara-on-the-Lake.

Since January 2019, Thoshan has been the Executive Chef at HobNob Restaurant & Wine Bar, The Charles Hotel, Niagara-on-the-Lake.

