

## **MEDIA RELEASE**

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### **NEW EXECUTIVE SOUS CHEF ADDS INTERNATIONAL FLAVOUR TO SYDNEY SHOWGROUND'S CATERING TEAM**

Sydney Showground has added to its expertise in catering for international events with the appointment of new Executive Sous Chef, Tim Browne.

"My real passion is for creating authentic Asian dishes," says Tim. "Japanese, Thai, Singaporean, Korean, Indian, Chinese... there's just so much variety and flavour within Asian food. My wife is Japanese and that probably helps too - I'm often cooking up Japanese food at home."

Tim spent time in Japan in the late 90s where he worked as a Commi Chef for Shiga Kogen Prince Hotel in Nagano. During this time he was involved in the catering for the 1998 Winter Olympics.

"That was an inspiring experience where I worked alongside some of Japan's top chefs and really brushed up my Japanese cooking skills."

Tim has worked at Sydney Showground in recent years as a contract chef during large events, and is now looking forward to getting more closely involved in the wide spectrum of events which take place at the Showground.

"There's just so much variety involved in the food and beverage at Sydney Showground," says Tim. "We cater to such a large array of events here that no two days are ever going to be the same. And that's what makes it such an interesting place to be."

"It could be a gourmet banquet dinner for 3,000 guests one day, cocktail canapés for a Christmas function the next, or even a family barbeque picnic event. I really enjoy coming up with unique and interesting menus which hit the nail on the head for each individual client - whatever their needs."

Tim has worked for an impressive line-up of restaurants and hotels over recent years including Riverside Oaks Golf Course in Cattai, Courtney's Brasserie in Parramatta and All Seasons Premier Menzie's Hotel. Most recently he worked as a contract chef for Chefs on the Run.

Food and Beverage Manager Simon Lomas says that he is delighted to have a chef of such calibre join the team.

“With such a strong reputation for catering within the events industry it is essential that we recruit some of the region’s top chefs to continue to deliver exceptional dishes to our customers. I am confident that Tim will do just that.”

Earlier in the year Sydney Showground proved it is Australia’s top venue for catering when it was awarded the Meetings and Events Australia (MEA) National Catering/Banqueting award for the third year running, and hence admission into the MEA Hall of Fame.

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***About Sydney Showground***

*Located in the geographic heart of Sydney, award-winning Sydney Showground comprises 20 unique venues which can be customised to suit any style of business event, from 50 to 4000 people. Continuous investment in infrastructure; state-of-the-art management systems; flexible indoor/outdoor spaces; highly awarded catering; and staff dedicated to providing client solutions means dependable, reliable quality every time.*