

Roland Del Monte Appointed Head Pastry Chef At Sofitel Montreal Golden Mile **One of the "Best Workers in France" now curating the dessert menu at Renoir restaurant.**

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Sofitel Montreal Golden Mile, the symbol of French elegance and paragon of luxury hospitality in the commercial capital of Quebec, has announced the appointment of Roland Del Monte as Head Pastry Chef. An

extraordinary culinary talent who has created desserts for French Presidents and been honoured with a prestigious "Meilleurs Ouvrier de France" as one of the "Best Workers in France," Del Monte oversees all operations in the pastry kitchen at Sofitel Montreal Golden Mile, fashioning the dessert menu for Renoir restaurant as well as for in-room dining and banqueting for meetings and special events.

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Born in the south of France, Del Monte spent three years training intensely at the art of pastry in Savoie before establishing himself in Provence. Despite his professional degree, Del Monte was intent upon increasing his notoriety within his trade and perfected the art of ice cream and frozen desserts. The effort was worth it, resulting in recognition with a rare Meilleurs Ouvrier de France from the French Ministry of National Education in 1994. He proudly pins the coveted M.O.F. medal on his jacket and wears the accompanying red, white and blue collar to this day.

Del Monte's talent has been widely recognized. While based for several years in Borme-les Mimosas, he was Pastry Chef for many Presidents of the French Republic during their stay at Fort Brégançon, the summer residence of heads of state, artists and other luminaries - some of whom made the trip just to taste his desserts and frozen creations. In 2007, Del Monte received the gold Medal of the "Ordre de l'Artisanat" (Craftsmanship Order) and was made a Knight of the Order of Agricultural Merit by the French Agricultural Minister.

Del Monte departed France in 2009, settling with his family in Montreal and establishing an impressive reputation as the creative pastry chef for Restaurant Europea. During this time, he also participated in culinary events in Japan, Brazil and the United States, spreading his reputation for excellence and becoming admired as a specialist of his craft along the way.

Now based at Renoir restaurant at Sofitel Montreal Golden Mile, at the helm of Olivier Perret, Del Monte continues to pursue his delectable passion while delighting diners by combining fun and creativity on the dessert menu - without any guilt.

Sofitel is the only French luxury hotel brand with a presence on five continents with 120 addresses, in almost 40 countries (more than 30,000 rooms). Sofitel offers contemporary hotels and resorts adapted to today's more demanding and more versatile consumers who expect and appreciate beauty, quality and excellence. Whether situated in the heart of a major city like Paris, London, New York, Shanghai or Beijing, or nestled away in a country landscape in Morocco, Egypt, French Polynesia or Thailand, each Sofitel property offers a genuine experience of the French "art de vivre".

Sofitel Legend and Sofitel So are two labels that come to enrich Sofitel Luxury hotels.

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