



THE BALLANTYNE, A LUXURY COLLECTION HOTEL, CHARLOTTE ANNOUNCES IVO SANDREA AS NEW EXECUTIVE CHEF

Ballantyne, North Carolina (June 4, 2019) – The Ballantyne, A Luxury Collection Hotel, Charlotte announces Chef Ivo Sandrea as its new Executive Chef. Sandrea will lead the resort’s food and beverage team in culinary excellence, providing its discerning clientele with the finest dining options at signature restaurant Gallery, private dining, in-room dining and banquets.

“We are thrilled to welcome Chef Ivo Sandrea to helm The Ballantyne’s culinary team and efforts” stated Raj Radke, general manager of The Ballantyne, A Luxury Collection Hotel, Charlotte. “With his wealth of experience in the industry, we are confident in his ability to lead our food & beverage team and impress our guests with his vast culinary talents.”

Sandrea brings with him an extensive culinary portfolio and over 35 years of experience in the industry. Most recently, Sandrea served as Executive Chef at Marriott International’s Stone Mountain in Georgia, where he was responsible for all onsite culinary operations. Prior to that, Sandrea was Executive Chef at Westin Bellevue in Washington; Garde Manager Chef at Hilton Hawaiian Village in Waikiki, Hawaii; and Executive Chef at Hilton Hasbrouck Heights, New Jersey. Sandrea has also held various culinary positions at the Westin Charlotte in North Carolina (Executive Sous Chef); Hyatt Pier in Fort Lauderdale, Florida (Banquet Chef); Sea Island Company in Saint Simons Island, Georgia (Chef de Cuisine); Hilton Barquisimeto in Venezuela (Executive Chef); and the Del Lago InterContinental Hotel and Resort in Orlando, Florida (Sous Chef). Ivo Sandrea received his culinary education at Culinary Arts Institute Augusto Escoffier.

Born in Venezuela, Sandrea grew up in the culinary industry, his family running a number of restaurants. He developed his passion for cooking while working at his aunt’s restaurant, which inspired him to gain experience as a cook at a number of restaurants and earn a culinary school degree. Sandrea trained under master chefs Joel Gourio and Robert Hollington, who taught him the importance of creating dishes using only the freshest ingredients. In 2004 Sandrea cooked for the G8 Summit, for Presidents from France, UK, Italy, Japan, Canada, Russia, Germany and the United States. Sandrea resides in Charlotte and in his spare time enjoys outdoor activities such as hiking, kayaking, riding motorcycles, and gardening.

About The Ballantyne, A Luxury Collection Hotel, Charlotte

The Ballantyne is a Forbes Four-Star and AAA Four-Diamond award-winning Marriott hotel located in Charlotte, NC. Featuring 208 elegant guest rooms and suites, The Ballantyne also offers a four-bedroom Cottage and a Lodge group retreat with 35 spacious guest rooms. Guests can enjoy meeting and event facilities, spa, fitness, indoor and outdoor pools, golf, Ballantyne Golf Academy, tennis and dining at Gallery Restaurant. The Ballantyne is owned and managed by Northwood

Hospitality. For more information and reservations, call 866-248-4824, visit theballantyne.com or follow Twitter, Instagram and Facebook.

About Northwood Hospitality

Established in 2010, Northwood Hospitality owns and manages a hotel portfolio of independent and branded properties, including Cheeca Lodge & Spa, Naples Grande Beach Resort, The Ballantyne, A Luxury Collection Hotel, Charlotte, The London West Hollywood at Beverly Hills, Tranquility Bay Beach House Resort, Aloft Charlotte Ballantyne, Courtyard Charlotte Ballantyne, and Staybridge Suites Charlotte Ballantyne acquired by Northwood Investors.

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