



**GRAND FIESTA AMERICANA CORAL BEACH CANCUN
SERVES UP CULINARY EXCELLENCE WITH
THREE NEW TALENTED CHEFS**

CANCUN, MEXICO - SEPTEMBER 12, 2018- [Grand Fiesta Americana Coral Beach Cancun](#), located on Cancun's most secluded stretch of white sand beach, is flexing its culinary muscles with the arrival of three ultra-talented new chefs to the resort's already impressive dining program. Chef Mariana Alegría Gárte, Chef Gerardo Corona, and Chef Juan Antonio Palacios, bring their own creative flair and unique skill set to their respective award-winning restaurants.



As the first female to lead a kitchen at the resort, **Chef de Cuisine Mariana Alegría Gárate** oversees Le Basilic Restaurant, one of just seven restaurants in Mexico to receive AAA Five Diamonds. With an impressive background and education, Gárate has worked hard to make it to the top spot of this award-winning restaurant. She won the coveted Loredó Medal while earning her Master's Degree in gastronomy with a focus on Spanish, Italian and Mexican cuisine, then followed up with a specialty in French cuisine at Monte Carlo's Lycée Technique et Hôtelier de Monaco.

Further inspired, she received her Diploma from the Mexican School of Sommeliers, allowing her to share her deep passion for wine with her guests.

As for her practical experience, she was most recently Sous Chef at Mexico City's celebrated Balcón del Zócalo in the Zócalo Central Hotel, did a stint with the highly unique concept of Dinner In The Sky, and worked the line for the legendary Alain Ducasse at his restaurant miX On The Beach at the W Vieques, Puerto Rico.

Since joining Le Basilic earlier this year, Garate has added her signature dish to the menu - Suckling Pig Confit With Jus de Antique Mustard and Sweet Potato Layers - offering intense flavors and textures.

Overseeing the resort's award-winning La Joya restaurant, **Chef de Cuisine, Gerardo Corona** serves authentic Mexican cuisine, which represents the best of the country's various regions. It is an ideal role for him since his culinary passion is fueled by his childhood recollections of his family's off-the-beaten-path travels, such as visiting bustling markets in Oaxaca or roasting "jilotitos" (fresh baby corn) on a campfire in the Sierra Madre.

Chef Corona tapped his personal history to create and execute the complexed menu offered to diners at The Table at La Joya, a hi-tech, interactive experience that celebrates Mexico's rich history and indigenous ingredients. The immersive eight course dinner is served on a custom-built, 16-person communal



table that displays vivid video depicting the journey of the country's mesmerizing past, while narration and music add to the multi-sensory culinary adventure.

With a keen interest in Anthropology, Chef Corona believes that food is a cultural bridge, which is illustrated in his varied and diverse experience. He has not only spent time in the much-lauded kitchen of Mexico City's Pujol restaurant as well as Relais & Chateaux's The Little Nell in Aspen but also aboard Royal Caribbean's Adventure Of The Seas and at the archeological theme park, Xcaret in Riviera Maya, Mexico.



With a strong passion to delight and surprise through his cuisine, **Executive Sous Chef Juan Antonio Palacios**, brings 18 years of experience as co-captain of the resort's entire food & beverage operations. His comprehensive responsibilities include creating banqueting menus, overseeing all five of the resort's restaurants, managing kitchen teams, handling all culinary purchasing and more. And, even with this broad scope, Chef Palacios' enthusiasm to deliver the highest quality dining experience at every level never wavers. He particularly loves the challenge of crafting a menu for social events of 1,000 guests or more, where the food creates

a buzz and entertains the guests.

Palacios gained his early experience in New York City, working at 5 Ninth Restaurant in the trendy Meatpacking district, nightlife venue Buddha Bar, and with acclaimed Chef Gabriel Kreuther at The Modern in the MOMA. When he returned to Mexico he started in the hospitality industry, first joining the Hotel Fairmont Resort and then the Ritz Hotel Carlton Cancún.

For overall resort information or to book an upcoming stay please visit www.coralbeachcancunhotel.com.

About Grand Fiesta Americana Coral Beach Cancun

Located on Cancun's most secluded stretch of white sand beach, Grand Fiesta Americana Coral Beach Cancun offers 602 all-suite ocean front accommodations, each with a private terrace facing the turquoise waters of the Caribbean and lagoon-like pool. The resort's top two floors are dedicated to the Grand Club, which provides lavish services and above-and-beyond amenities both pool and beachside as well as a dedicated lounge and a 24-hour concierge service. The 40,000 square foot, sleekly-designed Coral Beach Gem Spa offers

innovative treatments inspired by gemstone therapy and a dramatic 10-step Hydrotherapy Ritual. Designed for children ages 3 to 12 or 'Gen Z-ers,' Coral KidZ Club offers mini guests an exciting high tech playground with more than 40 indoor and outdoor activities to ignite the imagination. Guests can choose from a variety dining outlets, including the AAA Five-Diamond Le Basilic serving French Mediterranean cuisine and La Joya, an authentic Mexican experience replete with tequila lounge. A perfect blend of serenity and activity, the resort is steps away from Cancun's vibrant nightlife, entertainment and luxury shopping as well as the high speed ferry to colorful and picturesque Isla Mujeres. This award-winning resort is a member of Preferred Hotels & Resorts. Coral Beach is a La Colección property, which is comprised of 12 distinctive Posadas hotels, the largest hotel operator in Mexico. Each La Colección hotel characterizes Mexico's culture and are located in the best destinations in the country. For further information, please visit: www.lacoleccion.com

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Media Contacts:

D&D PR

www.dndpr.com

+1.646.393.4392

Nichole DiBenedetto Nichole@dndpr.com

Jessica Blum Jessica@dndpr.com
