

# Excite the Senses



BEVERAGE DEVELOPMENT CONSULTANT

## Chanelle Duarte

Chanelle Duarte has held a variety of food and beverage operations roles. Born in Los Angeles, California and raised in Las Vegas, Nevada, Duarte started her career in the fashion retail industry as a window designer and merchandiser with Neiman Marcus. There, she developed a keen eye for capitalizing on current trends and using creativity to achieve business objectives. Duarte turned that creativity to the hospitality industry, gaining management experience in some of the world's best restaurants, including Gastronomy Corp. and the legendary Andre Rochat restaurant, Alize, in the Palms Resort and Casino in Las Vegas.

The restaurant's award-winning wine program, then led by Master Sommelier Steve Geddes, inspired Duarte to become a certified sommelier with an advance certification in wine and spirits from the Wines and Spirits Trust.

Duarte relocated to the exploding South Florida restaurant scene in 2005; she directed operations for The Restaurant at Setai Resort, and Azul Restaurant at the Mandarin Oriental. In 2007, she joined Celebrity Cruises as Beverage Development Consultant, where she spearheads the implementation of the design and product placement of Celebrity's wine lists and bar menus, and has helped to shape the award-winning Solstice Class ships' beverage offerings, transform a classic cigar bar into a hip beer lounge and bring the art of mixology, focusing on artisanal spirits, to guests. Duarte also oversaw the latest enhancements to Celebrity's main restaurant wine list, carefully changing out over 100 wines in order to add depth and relevance to the program.

Duarte graduated from the University of Nevada with a Bachelor of Science in hotel administration, food and beverage; and a Bachelor of Science in business administration, marketing.