

Excite the Senses



Celebrity **X** Cruises®

DIRECTOR OF CULINARY OPERATIONS

John Suley

Widely regarded as one of the country's top up-and-coming chefs, John Suley joined Celebrity Cruises in 2011 as Director of Culinary Operations. Brought on by Celebrity's Vice President of Culinary Operations Jacques Van Staden, Suley is known for his edgy, innovative and unique cooking style. He provides passion and vision as an inspirational and creative leader within Celebrity's dedicated culinary team, and was instrumental in various contributions made during the debut of Celebrity's newest Solstice Class ship, Celebrity Silhouette.

Prior to joining Celebrity, Suley's professional background included experience in the upscale, international dining scene as executive chef at South Florida's incarnation of three-time James Beard honoree Alfred Portale's "Gotham Bar & Grill" in New York and "Gotham Steak" at the Fontainebleau Hotel in Miami. The innovative Chef Suley has also worked at the Ritz Carlton-South Beach, Waldorf Astoria, St. Regis hotels and alongside some of the world's most well-known chefs, including Daniel Boulud and Celebrity's Van Staden.

With a wealth of experience to his name, Suley has been recognized for his unique culinary vision with several nominations and awards, some of which include being named 2010 James Beard Foundation "Rising Star Chef" nominee and 2007 "Rising Star Chef of American Cuisine." Suley is a graduate of the Culinary Institute of America.

Along with Van Staden and the culinary team, Suley enhances Celebrity's significant efforts in continuing to prove to vacationers around the world that dining at sea can be as enjoyable, tasteful and memorable as the best dining experiences on land.