



Ron Kneabone Named Executive Chef for Historic Algonquin Resort

SAINT ANDREWS BY-THE-SEA, New Brunswick (April 14, 2016)—Matthew Mackenzie, general manager of the [Algonquin Resort](#), today announced that Ron Kneabone has been appointed executive chef of the legendary, St. Andrews by-the-Sea resort. Most recently, Kneabone was the executive chef / food and beverage director of the Marriott Fallsview in Niagara Falls.

“Ron is an extremely talented chef who has spent the past decade mastering the complexities of a destination resort property,” said MacKenzie. “The Algonquin is a national landmark and as such, its food and beverage leadership must be creative, on trend and able to provide every guest with a memorable dining experience even in a high volume operation. He jumped in and delighted [Prime Minister Trudeau’s](#) entire cabinet at their first caucus meeting when he was only on the job for a few weeks. I’ve no doubt that every guest who follows will be equally impressed with his work.”

Kneabone is a Culinary Institute of Canada graduate who apprenticed at the Calgary Olympics and spent 10 years in France perfecting his craft in Michelin three-star restaurants and farm to table operations in Alsace before returning to Canada. He is a [Taste of Canada](#) gold and silver medal winner.

“Never before have travelers been more interested in historic hotels, local cuisine and one-of-a-kind destinations,” said Kneabone. “The Algonquin is truly at the nexus of all of those hospitality trends and fortunate to be surrounded by some of the world’s most abundant seas, richest farmland and talented agricultural artisans. We are tapping into those great local ingredients and showcasing them in our restaurants and in our banquet offerings so that the meals served here stand out in guests’ memories as long as the destination itself.”

To that end, Kneabone’s team smokes its own salmon, uses honey harvested from onsite hives and this season will add edible flowers to the rooftop herb garden that supplies the kitchen. Algonquin’s lobster, mussels and halibut are caught by the town’s fishermen who dock just six blocks away and sausages are sourced from a butcher two towns over. Atlantic beef and New Brunswick pork feature prominently on all menus along with produce from nearby farmers. In a nod to the resort’s culinary pedigree, house-cured meats, inspired by George Braxton, the resort’s original chef whose cookbook was the first ever published by an African American man, will be featured in the Clubhouse restaurant and in the namesake [Braxton’s](#) dining room.

Kneabone noted that his team is able to serve guests wherever they are on the resort; at the beach, by the pool, or even on-the-go. He personally consults with brides and meeting planners to create one-of-a-kind banquet menus, rather than presenting standard, pre-packaged offerings.

“Guests choose the Algonquin when they want to make memories,” he said. “The dining experience must be as exceptional as the place itself.”

About the Algonquin Resort

The [Algonquin Resort](#), ranked among [Canada's Top 10 hotels by Conde Nast Traveler](#), and awarded [CAA's prestigious Four-Diamond](#) designation, overlooks the picturesque Passamaquoddy Bay from St. Andrews-by-the Sea, New Brunswick, Canada. Originally opened

in 1886 and meticulously renovated in 2014, the Algonquin's 233 guest rooms and suites reflect the hotel's original Victorian style while meeting the needs and desires of modern travelers. The resort features two restaurants, Braxton's Restaurant and Bar and the Clubhouse, as well as in-room and anyplace dining, 19,000 square feet of indoor and outdoor meeting space, a lounge with outdoor patio, fire pits with loaner guitars, an indoor pool and waterslide, outdoor pool and hot tub. Now in its second century of service, the Algonquin is a member of the prestigious [Autograph Collection](#) and was awarded Marriott International's Best Renovation award for 2014, and also is home to the seaside [Algonquin Golf Course](#). Ranked among Canada's top 100 courses and adjacent to the Bay of Fundy, the Algonquin Golf Course is home to two of the top ten golf tees in Canada.

The Algonquin Resort is managed by [New Castle Hotels & Resorts](#), of Shelton Conn. and owned by a partnership between New Castle and [Southwest Properties](#) of Halifax, NS.

For reservations or additional information, please visit www.algonquinresort.com.

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Media Contact:

Lauralee Dobbins

Write Touch Public Relations

609-451-5102

Lauralee@WriteTouchPR.com