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FOR IMMEDIATE RELEASE

**PETER ZAMPAGLIONE APPOINTED EXECUTIVE CHEF
AT THE RITZ-CARLTON ORLANDO, GRANDE LAKES**

Orlando, Fla. – FEBRUARY 24, 2016 – Peter Zampaglione has recently been appointed Executive Chef at The Ritz-Carlton Orlando, Grande Lakes. In this position, he will oversee all culinary operations at the 582-room property, including the new Highball & Harvest, the hotel's much-acclaimed southern-inspired restaurant, banquet catering and in-room dining. As Executive Chef, he will also continue the resort's commitment to a sustainable cuisine philosophy that is reflected in the dining experiences throughout the property.

Chef Zampaglione brings over 20 years of global experience working for The Ritz-Carlton Hotel Company. He most recently served as Executive Chef at The Ritz-Carlton, San Juan, Puerto Rico and prior to that position, was the Executive Chef at The Ritz-Carlton, Abama, Spain. During his tenure there, he led MB Restaurant to earn 2 Michelin Stars and Kabuki Japanese Restaurant to earn 1 Michelin Star. His previous experience includes Executive Chef positions at Ritz-Carlton properties in Atlanta, Georgia; Wicklow, Ireland; and Sintra, Portugal. Additionally, Chef Zampaglione was the Executive Chef on the opening team of The Mandarin Oriental Hotel in Barcelona.

Chef Zampaglione holds an Associates Degree in Culinary Arts from Le Cordon Bleu College of Culinary Arts in Portland, Oregon.

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About Grande Lakes Orlando

The 500-acre Grande Lakes Orlando estate features a 582-room Ritz-Carlton and 1,000-room JW Marriott hotel situated at the headwaters of the Florida Everglades. Guests at both hotels can enjoy all the facilities and services at Grande Lakes Orlando, including an 18-hole Greg Norman-designed championship golf course and the 40,000-square-foot Ritz-Carlton Spa as well as three pools including the winding lazy river at JW Marriott. Dining options feature the

culinary mastery of award-winning chefs Norman Van Aken with Norman's at The Ritz-Carlton and Melissa Kelly with PRIMO at JW Marriott, a leader in the city's farm-to-fork movement. The resort's renowned culinary program is further showcased at The Kitchen at JW Marriott Orlando and Highball & Harvest at The Ritz-Carlton Orlando, as well as The Brewery, an on-property nano-brewery and Chef's Table. Furthering this farm-to-fork commitment are the on-site apiaries and 18,000-square-foot Whisper Creek Farm.

On-property activities include Grande Lakes Adventures Experiences offering kayaking, eco-tours on Shingle Creek, and a fishing school. Conference and meeting attendees have their pick of a selection of meeting space options located across 150,000 square feet that connects the two properties plus more than 100,000 square feet of outdoor space.

Grande Lakes is located 15 minutes from the Orlando International Airport, five minutes from the Orange County Convention Center and minutes from the major theme parks. For more information about Grande Lakes Orlando, visit www.grandelakes.com. Follow Grande Lakes Orlando on Twitter at @RC_Orlando and @JW_Orlando.

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About The Ritz-Carlton Hotel Company, LLC

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, Md., currently operates 88 hotels in the Americas, Europe, Asia, the Middle East, Africa, and the Caribbean. More than 30 hotel and residential projects are under development around the globe. For more information or reservations, visit the company web site at www.ritzcarlton.com, and for the latest company updates, visitnews.ritzcarlton.com. The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR).

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