

## Press Release

**CONTACT:**

María Galán / Carol Ortiz  
Arenalia Comunicación  
Tel: + 34 93 232 00 44  
cortiz@arenalia.com  
mgalan@arenalia.com

*Selected by IACC (International Association of Conference Centers) to represent Spain in the World Championship Chef Point Conference, held last March 28 at Chateau Elan Winery Resort in Georgia (USA).*

## Rodrigo Martinez, Sous-chef at Dolce Sitges, World Winner of "skillet Copper" 2009

"I feel enormously satisfied by to have obtained this exclusive recognition in this competition at world-wide level of the great prestige and in which to only participate already means an enriching personal experience", affirms Rodrigo Martinez, just crowned with "the Copper skillet"

Sitges, April of 2009. - Rodrigo Martinez Gianello, Sous-chef from Dolce Sitges, is the new Champion of the World of Chefs in Conference centers. The competition, well-known as "the Copper skillet" for being the prize for the winner, took place 28 of March in the Chateau Elan Winery Resort the past (Georgia). eight chefs participated in total, representing the different chapters that compose IACC (International Association of Conference Centers).

Martinez Gianello, who had to pass one selection previously to represent IACC Spain in this championship, has been awarded with the "Copper Skillet" (the copper frying pan), being the first prize that has obtained within its professional trajectory. "I feel enormously satisfied by to have obtained this exclusive recognition in this competition at world-wide level of the great prestige and in which to only participate already means an enriching personal experience", affirms Rodrigo Martinez.

Chefs contestants improvised in 45 minutes the preparation and elaboration of a plate, with a surprise basket containing three protein products - meat, fish and bird -, fresh vegetables and cereals. The unique indispensable requirement of the competition demanded is to use two of protein products and Rodrigo Martinez made with his own style the winning plate: roasted trout over potato, vegetables, prawns, crisp salad of spinach and red sauce reduction.

In words of the Swedish Marc Suenneman, one of the members of the jury and winning Chef of the previous edition: "Rodrigo emphasized by his neatness during the elaboration of his plate, at

no moment had a remainder upon his table”. And he adds, “his election, the trout roasted with potatoes, combined with vegetables, the prawns and the touch of the crisp one of spinach finished completing the plate, that shone with an exceptional simplicity at the same time as it was very flavorful for the palate”.

“Without a doubt, this great recognition that has received Rodrigo is, besides a personal success, a success for all our department of F&B”. In addition to the competition, Carlos Calsina, Director of Operations from Dolce Sitges was animating during all the competition along with other companions of the different properties from Dolce Hotels and Resorts.

About Dolce Sitges, the Dolce Difference in Spain

<http://www.dolcesitges.com>

Dolce Sitges opened its doors mid October 2004 and it is the top resort in Spain designed to hold conferences, congresses, incentive travel and special events, and also quality vacation tourism. It is located 30 minutes away from Barcelona airport in an unbeatable position next to Sitges golf course and with wonderful views over the Mediterranean.

Dolce Sitges boasts 263 elegant rooms and suites, 37 meetings rooms and 1 fully-equipped amphitheatre with the latest

technology to hold company meetings. As well, it has 3 restaurants, 3 bars and the Dolce Vital Spa, with an indoor, heated pool, 4 outdoor pools, steam baths, jacuzzi, fitness centre and 8 treatment rooms.

About Dolce Hotels and Resorts

<http://www.dolce.com>

Dolce Hotels and Resorts, formerly Dolce International, is a unique global hospitality company specializing in delivering an exceptional meetings experience by providing the most hospitable environments for people to meet and learn. Whether for business or leisure, distinctive elements inspire the most productive meetings, events and celebrated experiences. Dolce integrates superior cuisine and amenities, facilities with state-of-the-art technology, and a community of passionate, intuitive associates to remain at the forefront of the hospitality industry with 23 unique properties in the U.S., Canada and Europe.

Dolce's Hotel and Resort portfolio includes properties such as Dolce Chantilly in the Paris area, Dolce Frégate Provence, Dolce La Hulpe near Brussels, Dolce Bad Nauheim near Frankfurt, Dolce Sitges in the Barcelona area and Dolce Hayes Mansion in San Jose, California. The company's Conference Hotels feature properties such as BallhausForum Munich, IBM Palisades Center in Palisades, N.Y., American Airlines Training & Conference Center in Fort Worth, Texas and The William F. Bolger Center in Potomac, Md. Every property meets International Association of Conference Centers standards and is equally lauded by organizations such as AAA, Mobil, MICHELIN © guide 2008 and Meeting Professionals International. Well-suited for leisure travelers, many Dolce destinations offer spas, championship golf courses and workout facilities. Founded in 1981 by Chairman, Andy Dolce, the company is headquartered in Montvale, New Jersey and Paris, France. Majority-owned by Broadreach Capital Partners, Dolce has approximately 4,000 employees worldwide. Visit [www.dolce.com](http://www.dolce.com).