



## **InterContinental Toronto Centre Welcomes New Executive Chef**

**Award-winning hotel continues with the tradition of providing excellence in fine dining to its guests**

July 6, 2006

For immediate release

**Toronto...** The InterContinental Toronto Centre is pleased to announce that Klaus Seewald has been named as the new Executive Chef overseeing all the hotel's fine dining experiences, including the award-winning Azure Restaurant and Bar as well as all hotel banquets and special events. This marks a promotion for Chef Seewald, who has been helping to create masterpieces in the kitchen at Azure in the role of Executive Sous Chef since 2004.

A professional European-trained Chef with 30 years of culinary expertise, Chef Seewald brings a superb understanding of all aspects of food service and presentation to his new role of Executive Chef, along with superior cuisine skills and a flair for inventive menu planning.

Chef Seewald has international experience working with a variety of cuisine styles, including Modern Continental, Classical French, German and North American. In addition to his culinary wizardry, Chef Seewald is also Professor and Executive Chef at the Toronto College of Hospitality where he imparts his vast experience and skill to the next generation of cuisine superstars.

"We feel very fortunate to have a Chef the calibre of Klaus Seewald ready to assume the position of Executive Chef," said InterContinental Toronto Centre's General Manager, Arthur Nigro. "His skills and experience, both as a teacher and in the kitchen, made him a clear choice during the selection process."

.../more

*WE* KNOW WHAT IT TAKES™

225 Front Street West, Toronto, Ontario Canada Tel: (1) (416) 597-1400 Fax: (1) (416) 597-8128  
[www.torontocentre.intercontinental.com](http://www.torontocentre.intercontinental.com) • [torontocentre@interconti.com](mailto:torontocentre@interconti.com)

In celebration of his new position, Chef Seewald is pleased to share one of his favourite recipes, Magret Duck Breast with Salsifis, Cranberry and Crispy Chestnut Potatoes. This is just one example of the unique and exciting dishes Chef Seewald will be offering visitors to the InterContinental Toronto Centre.

A masterpiece of modernism and technology, the InterContinental Toronto Centre offers an ideal location in the heart of the downtown Financial and Entertainment Districts, luxury accommodations, state-of-the-art meeting facilities, unsurpassed high-tech amenities and the very best in customer service.

InterContinental Toronto Centre is managed and operated under license by InterContinental™ Hotels Group, Inc. Direct Reservations within Canada and US can be made at 1-800-422-7969 and Worldwide reservations can be directed to 1-800-327-0200.

**Media Inquiries:**

Jessica Goldman

Applause Communications Inc.

Tel: 416-217-0700 Ext. 304

Fax: 416-217-0246

Email: [jessica@applausecommunications.com](mailto:jessica@applausecommunications.com)