

Press release

October 2018

Denis Courtiade receives the Mauviel 1830 Prize for the World's Best Restaurant Manager

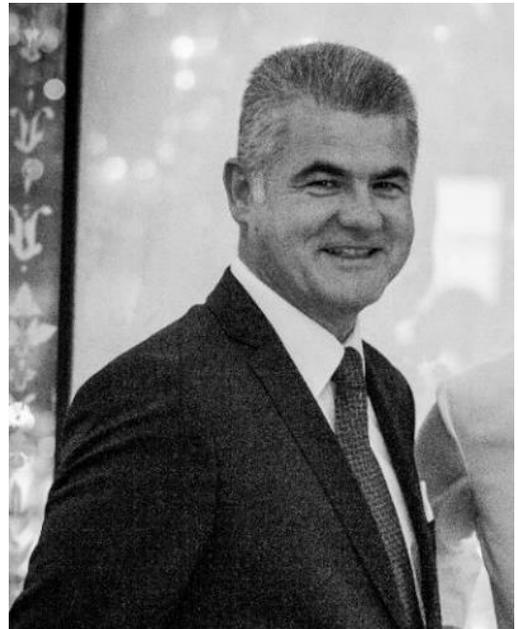
Denis Courtiade, the Manager of the **Alain Ducasse at the Plaza Athénée** restaurant, received the **Mauviel 1830 Prize for the World's Best Restaurant Manager** from **Les Grandes Tables du Monde** association on **Tuesday 9 October 2018** in Marrakesh.

Denis, who is greatly honoured by this distinction, which was created in 2016 by the association to showcase these roles of vital importance to the profession, is an experienced professional who stands out for his passion for the job and his ability not only to listen, but also to share.

The fine art of service

For Denis, service is not only a passion but also a fine art: no service can be compared to another, and no two restaurants are alike. Every guest must be treated as a unique individual.

While he is a master of **service techniques**, on which particular emphasis is laid at Alain Ducasse at the Plaza Athénée, where they form an integral part of the “naturalness experience”, he strives every day to **adapt his pace to that of his guests** and to “capture” their state of mind and wishes in order to anticipate their expectations and respond to them as well as possible. In his view, *“you don't serve on the left or on the right, you simply serve from the correct side!”*



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A man who serves... the Dining Room:

As part of his mission to convey the respectability of restaurant service professions – in which contact and personal interaction are key – and boost their image, Denis shares and passes on his vision, experience and know-how by talking directly to students at training colleges, with help from teachers who are very much involved (*Lycée H. Friant in Poligny, École Grégoire-Ferrandi, Guillaume Tirel, EPMT, CFA Médéric, Institut Paul Bocuse and many others*), sponsoring hotel promotions, and conducting analysis projects with colleges in order to build a **real bridge between them and “the ground”**. In so doing, he aims to support and trigger a wide-ranging rethink of service professions to enable them to reinvent themselves, in turn. Alongside these activities in colleges, he coordinates study and research projects, and in particular, he created the **association “Ô Service – des talents de demain” (1901 Law)** in November 2012. More recently, in 2017, he created an association called **“Service à la française – Trophée du Maître d’Hôtel”**, which is a counterpart to the Bocuse d’Or for hospitality and service professions.

The Mauviel 1830 Prize for the World’s Best Restaurant Manager which is awarded to **Denis Courtiade** is particularly important to him now as this distinction serves as validation of the many things he is doing to **boost the image of hospitality in service professions**.

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About the prizes awarded by Les Grandes Tables du Monde

Les Grandes Tables du Monde, an association which was founded in 1954 and now has 174 member restaurants across all five continents, convened on Tuesday 9 October 2018 to award five trophies to figures in the world of fine dining and the restaurant business:

- the Valrhona Prize for the World's Best Restaurant Pastry Chef
- the Best French Restaurateur Prize
- the Best Foreign Restaurateur Prize
- the Mauviel 1830 Prize for the World's Best Restaurant Manager
- an honorary prize

The **Mauviel 1830 Prize for the World's Best Restaurant Manager in 2018, which goes to Denis Courtiade**, recognises an exceptional career at an establishment which is a member of the association. In awarding this prize, the Members of the Board acclaim his rigour, professionalism and management abilities.

About Denis Courtiade:



The manager of Alain Ducasse at the Plaza Athénée since the restaurant opened in August 2000, **Denis Courtiade** began his career as an apprentice head waiter. Born into a family of restaurateurs, he decided at the age of 16 to go into patisserie... but since there were no kitchen places available, he joined Auberge des Templiers, a restaurant which offered him a job in its dining room!

After spending some time in England and gaining experience at various Michelin-starred restaurants in the south of France, **Denis** was named the top chef de rang in France in the “Jacquart Trophy”, a national competition in Reims, in 1991. The teams at Le Louis XV in Monaco contacted him and he joined the restaurant of the famous chef Alain Ducasse as a chef de rang before becoming second head waiter there.

In 1996, he was involved in the reopening of the “Alain Ducasse at the Hôtel du Parc” restaurant on Avenue Raymond Poincaré which had recently been taken over by Alain Ducasse, who was determined to gain three Michelin stars there. Six months later, this challenge was accomplished.

In **2000**, the Michelin-starred chef established his haute cuisine restaurant at the prestigious Hotel Plaza Athénée, with François Delahaye as its General Manager. Naturally, he asked one of his most loyal members of staff, **Denis Courtiade**, to manage this iconic establishment.

Denis created the association “Ô Service – des talents de demain” in **2012** and the **association “Service à la française – Trophée du Maître d’Hôtel”**, a counterpart to the Bocuse d’Or for hospitality and service professions, in 2017.

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Notes to the editors:

Dorchester Collection

Dorchester Collection is a collection of some of the world's greatest hotels located in Europe and the United States. Drawing on its unparalleled experience and skill in acquiring and running outstanding hotels, Dorchester Collection aims to develop an impeccable hotel portfolio. The goal is to put together a group of the world's greatest hotels by acquiring its properties directly, managing hotels, whether they are wholly-owned or part-owned, or by running them under a management contract.

Dorchester Collection currently comprises nine hotels: **The Dorchester**, London; **45 Park Lane**, London, **Coworth Park**, Ascot, UK; **Le Meurice**, Paris; **Hôtel Plaza Athénée**, Paris; **Hotel Principe di Savoia**, Milan; **Hotel Eden**, Rome; **The Beverly Hills Hotel**, Beverly Hills; and **Hotel Bel-Air**, Los Angeles. dorchestercollection.com