

Executive Chef, Marcello Anastasi



Glenway Country Club is privileged to feature the culinary creations of **Executive Chef, Marcello Anastasi** for member events, banquets and weddings.

"His culinary delight has been tantalizing palates in Canada's hospitality industry for over 20 years. Learning from his Italian roots, Anastasi's style is based on the traditions of Grand European cooking and has used this as the foundation for this own cuisine-traditional, yet contemporary and innovative presentations. Characterized also with the use of fresh, locally-grown produce, light sauces, and colourful arrangements; Chef Marcello has gained an international reputation of his imaginative pasta techniques and the development of concepts without menus" (Herman Burghouts).

Anastasi explains, "We are all in pursuit of a better life, which is all about achieving balance. Finding a balance between food and fitness requires one to make healthy choices. When one chooses Glenway, they are choosing a venue and a lifestyle that promotes balance. You have the opportunity to enjoy deliciously healthy and tasteful cuisine, as well as a state-of-the-art fitness centre, squash, tennis and golf...all at your finger tips...and under one roof!"

Prior to Glenway, Chef attended the Culinary Arts School in New York and honed his craft at the Royal York Hotel, the Metro Toronto Convention Centre and Pier 4 among others. He also had the opportunity to work with celebrity Chef Michael Smith to assemble and coach ARAMARK Team Canada for the Culinary Excellence Challenge 2004 in Chicago, Illinois, USA.

Glenway members don't have to attend a wedding or banquet at Glenway to experience Chef's cuisine. A few times a year, members have the opportunity to attend "The Chef's Table;" meet Marcello and enjoy a sumptuous 5 course plated meal and wine pairing.