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The National Conference Center and West Belmont Place Hire New Executive Chef, Launch Expanded Culinary Program

Chef's table, new menu and programs with expanded farm-to-table

LEESBURG, Va., May 28, 2015—The National Conference Center and West Belmont Place are celebrating one year under new ownership and, along with many exciting changes and expansions, the property has hired a new executive chef and launched an expanded culinary program.

Executive Chef Chris Ferrier has joined the team at The National and West Belmont Place. The property is one of the largest meeting, training and event facilities in the nation located within close proximity to Washington Dulles International Airport and just outside of Washington, D.C.

In addition to more than 250,000 square feet of meeting space, the property also features West Belmont Place Events Center with a 16,500 square foot ballroom (the largest ballroom in Northern Virginia.) In 2013, West Belmont Place was named Best Venue by the International Special Events Society.

“We are delighted to add Executive Chef Ferrier to our team,” stated Geoff Lawson vice president and general manager of The National Conference Center and West Belmont Place. “Chris’s culinary talents are exceptional and will be a huge asset to our extensive culinary program at The National and West Belmont Place.”

Ferrier’s background includes experience in high-volume kitchens and 4-star resorts, banquets and fine dining. Most recently, he served as executive chef at The Fairfax at Embassy Row. His resume includes various Hyatt Hotels and resorts, Boar’s Head Inn, and the Lodge at Pebble Beach. He is a graduate of the Culinary Institute of America.

As a property that specializes in hosting meetings, training meetings, trade shows, weddings and special events, food is a significant factor. “Chris shares our mission and vision in working with local farmers to source local food for sustainability, freshness and quality,” Lawson explained. “He has brought our culinary offerings to the new and higher level.” Ferrier is now sourcing from additional local farms for The National and West Belmont Place. This is no ordinary feat given the fact that, at times, there are more than 1500 meals prepared in one day.

With new renovations throughout the property, including The National dining room, the Black Olive Bar, and a new Lavazza Coffee shop, it is only fitting that the property also features an expanded culinary program with new catering menus for West Belmont Place and great new menu items at The National. In addition, The National has added a Chef’s Table where guests of the property can opt to hold a special dinner for up to 20 people in the kitchen with Chef Ferrier.

In recognizing the importance of food to meetings, The National also has a special “Food for Thought” program and released a white paper a few years ago on the importance of serving healthy snacks during the day to improve brain power. “We know that food plays an important role in the overall experience of our guests and their meals,” added Lawson. “And we also know the value that food plays in ensuring that meetings, including training meetings, are more efficient and more productive when participants are eating food that effectively fuels their minds.”

More about The National Conference Center and West Belmont Place

Located in Northern Virginia 12 miles from Dulles International Airport and 35 miles from Washington, D.C., The National Conference Center is one of the largest and most comprehensive conference centers in the nation. With 917 guest rooms and over 250,000 square feet of meeting and group function space, including the West Belmont Place catering complex with its 16,500 square foot ballroom, The National has become the nation’s headquarters for productive meetings and West Belmont Place the hub for Loudoun County and surrounding area social functions. West Belmont Place was named 2013 Best Venue by the International Special Events Society. The National Conference Center is also on the GSA schedule. The National is owned by NCC PS Enterprises LLC, a venture between PCCP, LLC and Stoneleigh Capital, LLC., which retained LaKota Hotels & Resorts to oversee all aspects of the day-to-day operations. For information call 800-640-2684 or visit www.conferencecenter.com.

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