

Dining

MEDIA CONTACT:

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Executive Chef Jonathan Luft Intercontinental Tampa

Chef Jonathan Luft - Executive Chef of InterContinental-Tampa – has been with the hotel as Executive Chef since 2007. Bringing more than 10 years of culinary experience to the table (and kitchen) Chef Luft provides guests with the finest in creative cuisine. In this position, Chef Luft's responsibilities include overseeing the daily operations at Shula's Steak House, as well as assisting with banquets and menu creation for the hotel's special events.

With a history of working at luxury hotels and resorts, Luft came to the InterContinental Tampa from his most recent position at Point South Mountain Resort in Phoenix, AZ. Luft is well known for his imaginative and creative cuisine skills, and plied his craft at several luxury resorts including the St. Regis Monarch Beach Resort, California; The Orchid at Mauna Lani Kohala Coast, Hawaii; and the Westin St. Francis, San Francisco.

A native of Colorado, Chef Luft did his apprenticeship at the Westin downtown Denver. Most recently, Chef Luft won a five-chef competition at the Pinehurst 20th Annual Food and Wine Festival Showdown at the Pinehurst Resort in North Carolina.

InterContinental Tampa has the ability to cater meetings and social events from small to large, providing mouth-watering options in a variety of tastes and price ranges. The hotel's restaurant - Shula's Steak House - offers its award winning Premium Black Angus Beef brand steaks, fresh seafood and heavenly desserts right inside InterContinental Tampa. Servers provide each guest with a personal experience by rolling out the freshest cuts of meats and sides right to the table for diners to choose from.

For more information on InterContinental Tampa or Shula's, please call (866) 915-1558 or visit www.intercontampa.com.

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