



CBA
Cork Business
Association

Welcome to the

CBA President's Dinner & Cork Business of the Year Awards

Saturday, 13th April 2024

Radisson Blu Hotel & Spa, Little Island Cork

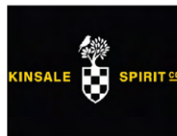
#CBAwards

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WELCOME



Welcome to the 67th Cork Business Association President's Dinner and Cork Business of the Year Awards! It brings me immense joy and honour to have you all gathered here at the Radisson Blu Hotel and Spa tonight to celebrate the remarkable achievements of Cork's business community.

The CBA Cork Business of the Year Awards stand as a testament to the exceptional dedication and effectiveness displayed by businesses and individuals across various sectors in Cork. To all the businesses that participated in this year's awards, I extend my heartfelt congratulations. A very warm welcome is also extended to our esteemed finalists joining us here tonight.

As I reflect on the inspiring submissions this year, there's a tangible sense of optimism for Cork's future. To all our finalists, I offer my sincerest best wishes for a successful evening ahead. I want to express thanks to Daniel O'Connor, General Manager, Aideen O'Flynn, Director of Sales, and the entire team at Radisson Blu Hotel and Spa, Cork for their cooperation and warm hospitality. A special acknowledgment goes out to our partner hotels, whose talented chefs have collaborated to craft tonight's meal - Montenotte Hotel, Clayton Hotel Silversprings, Radisson Blu, Trigon Hotels, The Imperial Hotel, Hayfield Manor, The Kingsley, and Vienna Woods Hotel. I must also commend TS Events for transforming our venue into a truly spectacular setting.

Last but certainly not least, I extend a huge thank you to our sponsors for their unwavering support - JCD Group, Centra, Irish Examiner, and Peninsula.

I hope you have a great night of wonderful food, entertainment and celebration.

Aaron Mansworth

Aaron Mansworth,
President, Cork Business Association

Your MC for the evening is:
Paschal Shezhy

THE AGENDA

- *Drinks Reception compliments of Heineken, Kinsale Spirit Co, Coca-Cola, Stafford Lynch, Irish Distillers, M&P O'Sullivan*
- *Music by Maya Libbey*
- *Welcome from Paschal Sheehy*
- *Address by Lord Mayor of Cork, Cllr Kieran McCarthy*
- *Address by President of the Cork Business Association, Aaron Mansworth*
- *CBA Cork Business of the Year Awards will be presented throughout the evening*
- *Charity Raffle in aid of The Rainbow Club, Cork*
- *Dancing with The Swing Bandits*
- *All while you enjoy our Chef Collaboration Dinner with Wines by M&P O'Sullivan*



PLANT BASED MENU

Chef Collaboration Dinner

Rudi Liedenberg, Montenotte Hotel

APPETISER

*Pressed Mushroom Terrine, Pickled Mushroom
Salad in Onion Confit, Tarragon Mayonnaise*

Allergens: Cashew, Mustard, Sulphur, Soya, Celery

ENTREE


*Miso Glazed Celeriac, Leek & Potato Hash, Slow Roast Carrot,
Wild Garlic Mint Oil, Vegetable Jus*

Allergens: Celery, Soya, Mustard, Sulphur

DESSERT

*Vanilla & Rhubarb Mousse, Rhubarb & Ginger Macaron,
Rhubarb Gel, Candied Sesame Seed,
Coconut Yoghurt Sorbet*

Allergens: Sesame, Sulphates, Almond, Soya



WINE TASTING

Thank you to M&P O'Sullivan for their support with the wines being served with dinner.

A family business since 1905, M&P O'Sullivan Ltd, now into its fourth generation, continues to play an integral role in the Irish Food industry. A key driver of growth is their continued passion to provide unrivalled levels of customer service to all customers. They believe in providing their customers with only the best in value, product range, and support as it is only through their success that they can realize success.

Our wines this evening are:

Vina Santiago Airen

*A Spanish white with a bright, straw colour and an elegant fruity aroma.
Dry, crisp and refreshing on the palate.*

Vina Santiago Tempranillo

*This red, Spanish wine has a beautiful garnet colour, expressive nose
of red berries and cherries with a soft fruit finish.*

In association with



MEET THE CHEFS

The CBA and Radisson Blu Hotel & Spa present a spectacular Menu, in a collaboration with some of Cork's finest hotel chefs. The dishes not only showcase each chef's individual creativity but also the wealth of producers here in Cork



ALEX PETIT

Group Executive Head Chef, Trigon Hotels

Alex received his culinary training in a number of prestigious 5* hotels and fine dining restaurants in his native France. In 2002, Alex moved to Rosscarbery to join the team at the Celtic Ross Hotel and discovered a love for local West Cork produce. Having worked in a number of well-known Cork hotels including 5* Hayfield Manor and Liss Ard Estate, in December 2022, Alex took on the more senior role as Group executive chef with the renowned Trigon group. Alex is always trying to create dishes that are both timely and enduring. Inspired by his travels and his French roots, Alex is constantly developing fresh concepts and evolving as a chef. Alex Petit cooking ethos: Locally sourced ingredients, supporting small producers, respect of the product, freshness and consistency.



ALEXION RAMOS
Head Chef, Clayton Hotel, Silver Springs

Chef Alexion Ramos career in culinary arts began over 26 years ago in Algarve, Portugal. After working in a few places in Algarve he emigrated to Switzerland where he worked in Hotels. At the beginning of 2008, he arrived in Ireland to work as a Sous chef in MED2 restaurant in Monaghan Town. In the same year he was hired to the opening of one of the kitchens in GOOGLE Ireland as Sous Chef. Before joining the team in Clayton Hotel Silver Springs, Alexion was the Executive Head Chef in Dundalk Stadium Racecourse, where over 7.5 years he catered for thousands in his 6 kitchens and featured in the "Yes Chef Ireland" magazine. His passion is working with quality products and to satisfy the customers.



HUGH BAILEY

Executive Head Chef, Cork's Vienna Woods Hotel

Hugh trained in Cathal Brugha Street in Dublin and gained valuable experience in places like the Westbury, Slane Castle, Ballymascanlon Hotel and Jurys in Cork before leaving to work first in London and then Australia. He became Head Chef in the Sydney Opera House where he orchestrated the Lord Mayor of Sydney's millennium New Years Eve party for 1200 VIP guests. Hugh returned to Ireland in 2003 and was Executive Chef in 4 leading Cork hotels, The Kinsale Hotel & Spa, Oriel House Hotel, Cork International Hotel & Blue Haven Hotel. He joined Cork's Vienna Woods Hotel as Executive Head Chef in June 2022. When not at work, Hugh is involved in his local Scout group as a leader or walking his dog or on his Motorbike!



RUDI LIEDENBERG
Executive Chef, Montenotte Hotel

South African Born Chef Rudi Liebenberg, is new to Cork Culinary scene. Working at the Montenotte Hotel since February 2023, originally from Cape Town where he was the Executive Chef for over 13 years at the Belmond Mount Nelson Hotel, and previously The Saxon Hotel in Johannesburg. He takes a relaxed yet holistic approach to the dining experience and specifically the use of fresh and seasonal produce to ensure that the ingredients keep its natural flavour.

Passionate about sustainability, Rudi is renowned for his conscious approach to cooking with a passion for combating waste in the kitchen. Previous accolades include: Gold medal in the Restaurant of Nations at the Olympics in Erfurt Germany, Sunday Times Chef of the year, EAT OUT LIFETIME ACHIEVEMENT AWARD



TIM DALY

Executive Head Chef, The Kingsley Hotel

Tim embodies a culinary journey driven by passion and dedication. Hailing from Skibbereen, Tim's early exposure to his parents' work ethic in their retail store ignited his interest in food, leading him to pursue a culinary career. Starting as a kitchen porter at the Windmill Tavern, Tim honed his skills through a two-year culinary course at CIT in Cork. He further refined his craft at esteemed establishments like Man Fridays and Hayfield Manor, before venturing to Brooklodge in Wicklow and immersing himself in French culinary traditions. In France, Tim not only advanced professionally but also found love, meeting his wife Sabrina while working at Le Petit Nice.

Upon returning to Ireland, he became Executive Chef at Brooklodge, championing Irish cuisine and locally sourced ingredients. Tim's passion for culinary excellence led him back to France briefly before settling in Skibbereen with his family. At The Kingsley, his leadership and creativity shine as he continues to innovate dining experiences, solidifying his reputation as an exceptional Executive Chef.



VASIL BACI
Head Chef, Imperial Hotel

With a wealth of culinary expertise spanning over 20 years, Chef Vasil is guiding the hotel's dining offering to new creative heights. Vasil's family originate from Albania, and he lived in both Greece and Italy before moving to Cork in 2005, where he became an executive chef in various restaurants in Cork city after studying culinary arts at Munster Technological university. Chef Vasil incorporates his passion for flavours and local produce into every meal, designing a culinary experience that is both creative and sustainable. As a part of The Imperial Hotel's ongoing commitment to sustainability, Chef Vasil is carrying on the work of the #BecauseWeCare sustainability program, supporting local and organic produce and minimising food waste while delivering exceptional culinary experiences in the hotel's dining outlets. "I am honoured to be a part of The Imperial family and it's a joy to bring my years of culinary expertise to the table. My passion for cuisine and sustainable practices always guides my menu design, and I am excited to share my creations with the guests of this historic and iconic hotel," said Chef Vasil.



MARCO MARONGIU
Executive Pastry Chef, Hayfield Manor

Marco started in the kitchen more than 40 years ago, at 14 years old when he started as a baker. Marco moved to different places to gain experience and joined a boutique patisserie in Belgium 'Rendens' where he fell in love with pastry, working there for 4 years as trainee pastry chef. When he got his qualification he moved to South Africa and worked in The Palace 5 star resort serving guests and VIPs such as Tina Turner. From there he moved to Cape Town to work in Le Vendome 5 star hotel as Executive pastry chef in 2001, while at the same time opening an Exclusive catering business in Cape Town serving VIPs, VVIPs like Elton John, David Furnish, Donna Karen(DKNY), Tommy Hilfiger, Nelson Mandela and other famous personalities in their villa's and mansions. Marco's next move was to the Middle East in Abu Dhabi to represent a South African culinary competition in the Millennium Hotel. Next step was on to Kuwait to the company called KUWAIT FOOD CONSERT overseeing their 5 restaurants. It was in this role he first became Executive pastry chef of the group managing further openings in Dubai, Muscat, Qatar. Marco's next move was to South Africa, to Cape Town International convention centre (CTICC), catering for up to 36000 people a day and serving international celebrities. Marco came to Ireland in 2020 and joined Hayfield Manor in Cork City as Executive pastry chef. When not at work, he likes to spend time with his son, cycling and going to gym.



MADU RATHNAYSAKA
Pastry Chef, Vienna Woods Hotel

Madu is a talented pastry chef who has been delighting guests at Vienna Woods Hotel for a year now. He has won several awards, including gold at the Cinnamon Culinary Competition in 2022 and silver and bronze at the Chef Guild Sri Lanka in 2019. Madu's journey into the culinary world began with a deep love for baking from a young age. Graduating with distinction from the Asian International Hotel School in 2006, he has since dedicated himself to perfecting his craft. Madu is known for his creativity and passion for baking, which shines through in every dessert he makes. Madu is a team player, always eager to collaborate and bring out the best in his fellow chefs. With him, it's not just about making pastries—it's about creating something special that brings joy to others. In Madu, Vienna Woods Hotel has found not just a pastry chef but an artist whose desserts captivate with dedication and culinary magic.



KEITH COLGAN

Executive Head Chef, Radisson Blu Hotel

Keith trained with Cert at Dromhall in Killarney & in the RTC Cork. He then Worked for Liebherr @ Killarney Hotels in The Hotel Europe and Dunloe Castle in Killarney. He returned to Cork to Hayfield Manor to work with Carian Skully at Bayview Hotel in Ballycotton & then opened his own restaurant in Dungarvan (The Mill Restaurant) before relocating to Australia in 2012 where he became Executive Head Chef in Western Australia for Australia's largest Hotel Group known as the ALH Group. Keith returned to Ireland in 2021 & was introduced to Stefan Matz, Group Executive Chef of Cliste, and & has been employed with CLISTE Hospitality since arriving back. He has worked as the Head Chef opening Dublin One Hotel & Head Chef of The Viaduct which was purchased by Cliste Hospitality & reopened in 2022, before moving to Executive Head Chef at Radisson Blu Ditchley House .



RODRIGO DE FINO BENDER
Food & Beverage Manager, The Kingsley Hotel

Rodrigo is originally from Porto Alegre in Brazil but in 2018 he decided to move to Cork, Ireland. While in Brazil, Rodrigo worked as a Project Manager in the petrol and oil field but the move to Cork brought with it a change in career seeing Rodrigo move into Hospitality. Rodrigo's hospitality journey began in Fota island Resort as part of the accommodation department as a Linen porter where he quickly worked his way up to assistant lodge accommodation manager. From January 2021- 2023 Rodrigo took on a new position in Kinsale Hotel and Spa as duty manager and later earned a promotion to F&B Manager. Rodrigo wanting to continue his growth in hospitality management took on a new opportunity late in 2023 seeing him return to the Fota collection with a move to the Kingsley where he currently holds the position of food and beverage manager. When not at work, Rodrigo can be found planning his next trip abroad to experience new cultures and culinary experiences.

CATEGORIES AND FINALISTS

SUSTAINABLE BUSINESS INNOVATION AWARD

sponsored Cross Group



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sponsored Local Enterprise Office, Cork City



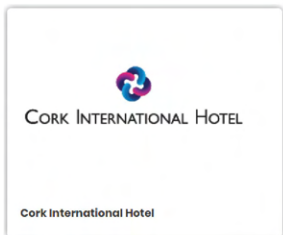
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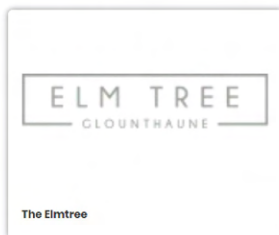
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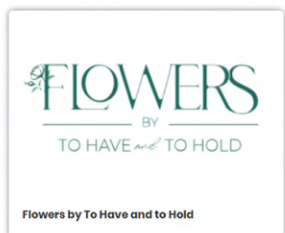


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BEST TOURISM ART EVENT

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Cork Carnival of Science

Gailearaí Ealaine
Crawford | Crawford Art Gallery

Crawford Gallery – Programme of Events



Cork On a Fork

BEST PROFESSIONAL SERVICES BUSINESS

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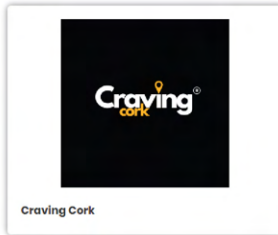
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ePresence

BEST CORK DIGITAL BUSINESS

sponsored by Cork Airport



CHAMPION OF CORK AWARD

sponsored by MTU, Munster Technology University



This award recognises a Corkonian whom the judges believe has made a real difference to Cork and its people, be it through driving business, their contribution to the arts, their charitable work, their efforts in developing our city or their passion and drive for promoting all things Cork.

Charity Raffle in aid of



RAFFLE PRIZE SPONSORS



RAFFLE PRIZES

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Kinsale Gin
Two Hampers

Kingsley Hotel
Cosy moments Spa package for two

Kingsley Hotel
One overnight, Bed & Breakfast

Fota
One overnight, Bed & Breakfast

Centra
Two Hampers to the value of €100 each

Opera Lane
€250 Opera Lane Shopping Voucher

Radisson
Voucher for 2 nights B&B in any hotel from the iNUA Collection

Kilkenny Design
Hamper worth over €200

Cork International Hotel
One overnight and dinner

The Metropole Hotel
One overnight and dinner

Brennans
Caterworld Hamper valued at €200

Hayfield Manor
One Dinner, Bed & Breakfast

Cork's Vienna Woods
One overnight stay with Afternoon Tea for two

The Imperial Hotel
One overnight, Bed & Breakfast

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The Roughty Foodie Hamper of produce
and Bouquet of Flowers with a total value of €200

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Ts&Cs apply.

A FINAL THANK YOU

CBA Social committee who organised the event this evening:

Aaron Mansworth, President CBA
Margaret O'Regan, O'Regan Events
Niamh Murphy, ETC
Cliona Barnes, CBA
Fergal Harte, The Kingsley
Sean McCarthy, VFI
Claire Nash
Eoghan Hedderman, Trigon Hotels
Sarah Cregan, CBA

Design and Print Partner:
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Room Décor and Audio Visual
TS Events
BMG Sound
Flowers by To Have & To Hold

**Irish Hotels Federation Cork Branch for their
partnership on the dinner**

CBA Board and Executive Committee:

Lawrence Owens (Chairman CBA), Dave O'Brien (Quintas),
Julie Evans (Opera Lane), Clara O'Neill (Total Planning Solutions),
Eoin O'Sullivan (M&P O'Sullivan), Kevin Herlihy (Herlihy's Centra),
Sean McCarthy (Tequila Jacks/Paddy The Farmers), Eoin Kennedy (Update Digital),
Margaret O'Regan (O'Regan Events), Niamh Murphy (ETC),
Fergal Harte (The Kingsley), Claire Nash, Sgt. Michael O'Connell (An Garda Siochana),
John Hayes (Cork City Council), Cliona Barnes (CBA), Sarah Cregan (CBA)