



RYAN O'FLYNN

Chef Ryan O'Flynn returns to his roots...

Edmonton native, Chef Ryan O'Flynn has returned home to lead the 40 person culinary team at The Westin Edmonton. The talented Chef O'Flynn brings a wealth of experience including ten years working abroad in Europe.

Inspired by his father Maurice O'Flynn; team manager of the Culinary Olympic Gold medal IKA world Champion Team of Canada in the 90's; Chef O'Flynn realized at the age of twelve that his passion was food. A journeyman graduate of NAIT, Chef O'Flynn apprenticed at The Chateau Lacombe and The Westin Edmonton. In 2002 Chef moved to Europe to follow his dream of becoming an internationally trained chef, starting with sous chef at the Dunbrody Country House in Ireland. Although meaning to stay two years, he worked abroad for ten, working his way through the ranks in some of Europe's top hotels and restaurants. His most significant accomplishment was a third AA Red Rosettes within 18 months of his tenure as Executive Chef at the prestigious Milestone Hotel in London in 2012.

Chef returned to Alberta and most recently moved from Chef Patron at the Laurier Lounge French Restaurant where he achieved a 9/10 by food critic John Gilchrist in Calgary before he circled back home to The Westin Edmonton as Executive Chef.

Most recently Chef won Gold at the prestigious Gold Medal Plate Completion in Kelowna in February 2015. He was the first Chef from Edmonton to place on the podium and to win.

What inspires our Executive Chef? The ingredients around him, the ability to be creative and the passion of others.