

CANYON RANCH.

WELLNESS TRAILBLAZER CANYON RANCH® INTRODUCES VICE PRESIDENT OF F&B

The industry innovator expands its leadership team following a new culinary brand extension

Fort Worth, TX – June 28, 2018 – Canyon Ranch, the integrative wellness industry leader of nearly 40 years, today announced the appointment of David Varley, Vice President of Food & Beverage. Varley will play an integral part in moving the brand and its culinary philosophies forward.

“Food and nutrition are among the key pillars at Canyon Ranch, supporting our mission of providing holistic wellness to the daily lives of our guests,” said Thomas Klein, President and Chief Operating Officer of Canyon Ranch. “We are proud to announce the addition of David Varley to our senior leadership team to further our commitment to delicious healthy and creative food.”

David Varley, Vice President of Food & Beverage



With almost two decades of experience in restaurants across the United States, David Varley joins the Canyon Ranch team as Vice President of Food & Beverage. With a culinary degree from New York's Culinary Institute of America, Varley brings with him an extensive background in hospitality having worked in various top-tier restaurants including Lespinasse in NYC, Clio in Boston, MA, The Ryland Inn in White House, NJ, and Parcel 104 in Santa Clara, CA.

In 2004, Varley ventured to Las Vegas to work as chef de cuisine for Bradley Ogden within Caesars Palace Hotel and Casino. Under the tutelage of Ogden, Varley evolved as an accolade-winning chef garnering back-to-back Mobil Four-Star reviews, Five-Diamond awards and in 2007, Ogden's first Michelin star. During his Las Vegas residency, Varley was also named “Chef to Watch, Up & Coming Rising Star,” by *Vegas* magazine.

Over the years, Varley has differentiated himself among his peers by using innovative techniques and a modern approach to make food fun, exciting and delicious. His initial partnership with award-winning chef Michael Mina began in 2008 when he was appointed as executive chef of Washington D.C.'s BOURBON STEAK and shortly after as the corporate chef of MINA Group responsible for culinary operations across all brands. In that role he was responsible for working with over 30 of Mina's restaurants driving seasonality, identifying the best products and practices and mentoring the next generation of culinarians.

His ongoing collaboration and growth with Mina led him to St. Pete Florida to refresh Locale Gourmet Market & Farmtable Cucina and on to Honolulu to create The Street, A Michael Mina Food Hall as Vice President Culinary Operations where he oversaw the largest, most dynamic projects of the group and was a vital voice when crafting menus and program for Mina's restaurants across the country.

It is in this enterprising spirit that Chef Varley will continue to propel the Canyon Ranch culinary approach forward.

The brand recently launched CR CREĀT, the first stand-alone, quick-and-casual concept for Canyon Ranch inside the Grand Canal Shoppes at The Venetian® and The Palazzo® Las Vegas in an effort to continue to build upon its esteemed culinary offerings.

Canyon Ranch® has been a trailblazer and an industry-leading proponent of the wellness lifestyle and real estate living for nearly 40 years, operating the world's most celebrated collection of life-enhancement properties. Canyon Ranch has wellness destinations in Tucson, Arizona and Lenox, Massachusetts. In addition, Canyon Ranch operates the world's largest day spa at The Venetian® & The Palazzo® hotels in Las Vegas, Nevada and 22 Canyon Ranch at Sea® wellness facilities onboard luxury cruise ships: Cunard Cruise Line, Oceania® Cruises, Regent Seven Seas Cruises®, and on Celebrity Cruises®. Canyon Ranch is a 13-time winner of Travel + Leisure's Best Spa Award, an 11-time recipient of the Condé Nast Traveler Best Destination Spa Award, is honored by Town & Country as one of the 'Best Luxury Spas in the World' in their 2017 Spa Awards and is recognized as the 'Best Wellness Program' by Virtuoso's 'Best of the Best' 2017 awards.

###