

A stylized, handwritten signature in black ink, appearing to read 'Collin Brown'.

# **COLLIN BROWN PRESS PACK**





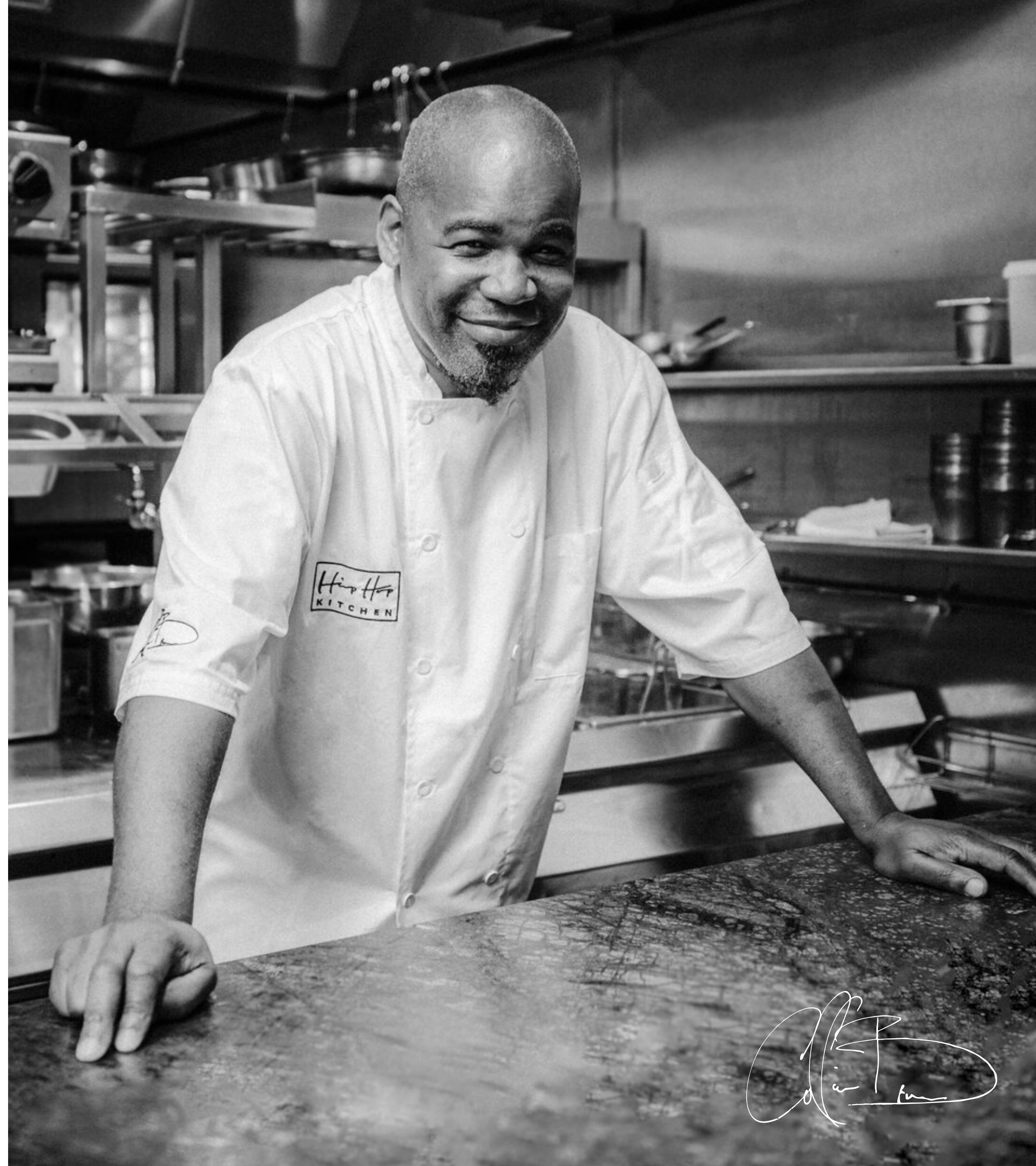
# ABOUT

He is the go-to chef of Jamaica, catering to celebrities and royalty alike as they holiday on the stunning Caribbean island.

Voted Caribbean Chef of the Year three times over, internationally acclaimed Chef Collin Brown is one of the world's most enthusiastic ambassadors of authentic Caribbean cuisine.

Jamaica has long been the playground of the rich and famous and when the rich and famous are in town, Collin is always busy. During the last year he has catered parties for Usain Bolt, P Diddy, Katy Perry, Beyoncé, Kelly Rowland, the Crown Prince of Saudi Arabia and America's best known dynasty - the Rockefellers to name a few. All his celebrity clients have one thing in common, the desire to experience an authentic taste of Jamaica.

With a passion for intensely-flavoured Caribbean cookery, Collin brings together the contemporary and the traditional for his unique take on Jamaican cuisine - his fusion of exotic flavours and textures nodding proudly to the generations of folk who have inhabited the island for centuries with recipes passed down through the generations. From jerk chicken and curried goat to simple steamed sea bass, Collin's recipes are a celebration of tropical flavours both classic and new.





# ACHIEVEMENTS

## 2004-2010

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- Caribbean Master Chef of the year - 2004 - (Awarded by Le Salon Culinary, International de Londres.)
- Caribbean Chef of the Year - 2005 - (Awarded by the Caribbean Food and Drink Association Industry Association – Caribbean Cuisine Consortium.)
- Great food live TV - 2006
- Appeared on channel 4 TV Market Kitchen - 2007
- Restaurant of the year finalist at the World Food awards - 2010
- Appeared on Exclusive, Slovakian TV JOJ - 2010
- Pop up restaurant at UFO Restaurant Bratislava
- Pop up restaurant at ILBottaccio Chateaux Tuscany Italy - 2010

## 2011

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- Appeared on Gordon Ramsey's TV Show the F word
- Pop up restaurant at Intercontinental 5 star hotel Geneva Switzerland
- Pop up restaurant at IL Bottaccio Chateaux in Italy
- Catering for Smatts polo party, Berkshire England
- AA ROSETTE AWARD - 2010-2011
- Private dinner party for Prince Michael of Kensington Palace - 2011
- AA ROSETTE AWARD - 2011-2012
- United Nations award for culinary services to the Caribbean
- Appeared on Kirsty and Phil's Christmas treats Channel 4 London

- Ethnic chef of the year finalist at the Craft Guild of Chefs Awards

## 2012 - 2013

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- Catered for the Screen Nation awards
- Catering at the Arsenal Emirates Stadium
- Catered for the prestigious Polo for Heroes event
- David Rockefeller Private dinner at the Rockefeller Mansion NYC
- Executive Chef at Trident Castle Jamaica - 2013
- Cooking for the likes of Beyonce.

## 2015 - 2021

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- Exclusive Chef Collin Brown range of products in 50 Tesco Supermarkets UK 2015
- Netflix Cooking show , The Last Supper - 2017
- Catered for Formula One in Abu Dhabi - 2017
- Opened Ciboney's Restaurant Dubai - 2018
- Executive Chef for KLE Group (Usain Bolts Tracks and Records) - 2019
- Executive Chef - Tracks and Records 2019-2020
- Executive Chef - Snooze Box Hotel Group 2021

## 2022

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- Executive Chef - Universal Pictures - Fast & Furious 10 cooking for: Vin Dessel, Jason Mamoha, John cena, Jason statham

## Current

- Development/Senior Executive of the Turtle Bay restaurants group - 45 restaurants
- Restaurant partner at Maryana's Restaurant - Costa de caprica Portugal





# CONTACT



Collin is ready to bring your ideas to life and deliver exceptional results. Whether its corporate catering, a private dining experience for two or backstage on a movie set. No enquiry is too big or too small so feel free to reach out!

## To get in touch contact:

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