



MANGO
FESTIVAL

30th Annual
MANGO BRUNCH



Adrian Colameco

The St. Regis Hotel's Signature Afternoon Tea

Adrian Colameco, a native Floridian, is a distinguished executive chef with over a decade of elite culinary experience. Colameco's culinary journey began in Boca Raton, where he grew up and attended the Florida Culinary Institute, earning an associate's degree in culinary arts.

Colameco's career is marked by his dedication to elevating culinary programs at luxury hotels and resorts. His journey started at Jade Mountain Resort in St. Lucia, West Indies, where he trained under James Beard Award Winner Chef Allen Susser. During his tenure, the resort was acclaimed as the number one in the Caribbean by Travel + Leisure and Condé Nast Traveler. Following this, Colameco moved to Hawaii to lead the culinary team at the Grand Wailea Resort in Maui. His expertise further extended to prestigious positions across the United States, including at Las Vegas' famous Bellagio Resort and Casino, Boca Raton Resort & Club, and most recently at Casa Marina Resort in Key West, Florida.

Before his extensive experience with luxury hotels, Colameco served as Executive Chef at Oceans 234, a premier beach venue in Deerfield Beach, Florida, and as Chef de Cuisine at Roy's, a fine dining restaurant in Boca Raton. In 2009, he founded his own company, Colameco's Custom Catering, which provided innovative, sustainable cuisine at upscale events across Florida.

Adrian Colameco is known for his commitment to bespoke service, passion for uncovering the latest culinary trends, and his creativity.