



Gennaro Festivo started out for the Hotel de Havelet as a waiter in 1997, having trained professionally in Italy prior to this. He progressed within the business, gaining promotion with experience. He was promoted to restaurant manager, then assistant manager and is now General Manager of Hotel De Havelet. 'I feel very fortunate in having chosen to work at Hotel de Havelet. The owners have a very positive approach to staff. I think their attitude echoes Richard Branson's saying: "If you look after your staff, they will look after your clients". I like the hospitality business. It's a joy to work at the Havelet and to oversee the Wellington Boot Restaurant and Copenhagen Bar & Grill Restaurant'



Head Chef Mohamed Ekamy, arrived from Egypt in 2006. He heads up a team of three sous chefs and one Chef de Partie, with four – six waiting staff in the restaurant. A fan of football he follows an Egyptian team based in Cairo, and in the UK, Chelsea F.C.. 'Working at this hotel we're like a family. We like to provide an eclectic "travellers" menu In the Wellington Boot, said Mohammed - with some speciality dishes from the Middle East and other countries to add to the European variety. At the same time we also continue to serve classic favourites like Steak Diane – which is prepared and flambéed at the table. Our dishes are prepared using as much local fresh produce as possible.'



Sandis Zile is Assistant Manager to Gennaro. He comes from: Latvia. Sandis is following in Gennaro's footsteps having started as a waiter. Another Chelsea supporter, Sandis loves the hospitality business and working with his team. I like the Guernsey life style said Sandis and working for this Hotel Group. It's a great buzz - working here - every day is different.'



Of the four, Attila Duro, from Hungary is the most recent arrival to the Sarnia Hotels' Group. Even so, he has been a loyal staff member for eight years – arriving in 2009. He has a great sense of humour and reminded me that he had nothing to do with Attila the Hun. He too is following in the footsteps of his predecessors, starting as a waiter and earning promotion to become the Wellington Boot's current restaurant Manager. 'It's a great Hotel to work for and I'm proud to be restaurant manager at the Wellington Boot - one of Guernsey's most popular restaurants.



# Wellington Boot

RESTAURANT & FUNCTION ROOM

*Karel Harris's family (Karel's parents Andre and Sheila Sendlhofer helped found the business) have carefully brought together a dedicated staff team whose loyalty and professionalism has been key to establishing the Wellington's standards and reputation. Several of the team have been with the group for ten years or more.*

**Open for dinner: 7pm – 9:30pm**

**Call 722199**

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