

Executive Chef Matt Smith, CEC is excited to be bringing his culinary creations and experience to the guests at the beautiful Sheraton Columbus at Capitol Square. Most recently with the Westin Columbus, and Hyatt Hotels and Resorts for 10 years, additionally in few handfuls of other fine establishments before that. Formally trained at Hocking College in southern Ohio, he has been lead on his culinary journey by some extremely talented Chef's. With compassion for service, desire to learn, and a lot of long hours he is no stranger to what it takes to deliver more than what the customer is asking for. Keeping a keen eye on trends in the industry, he applies these to all the aspects of his operation. With strong ties in the community through his work with the American Culinary Federation, other local Chef's, and farmers, he finds himself consistently striving to bring fresh, seasonal, local, and organic menu components to his tables in Plaza Restaurant and Wine Bar. He has built a team of proven Chef's, complimented by an award winning banquet staff; the Sheraton can offer a truly memorable dining experience for any occasion.

Having the opportunity to work in Savannah for two years, has given him a unique advantage to put a southern flair on his dishes. Serving as the Secondary Education / Vocational Chair on the local American Culinary Federations Chapter board, he strives to bring insight and tools for success to the youth looking for careers in the industry. Crediting the experiences in life, and the people that challenged him with their expertise, and techniques rounds out what he brings to the downtown Columbus property. He is supported by his wife Jessi, son Korgan, and daughter Kilynn who know firsthand the kind of passion, and dedication that is needed to delight each of his guests with unexpected flavor combinations, and quality seasonal local ingredients.

Chef's team was awarded the Golden Spoon for best appetizers served at the fund raiser for the Children's Hunger Alliance in May of 2015. Chef Smith is a Certified Executive Chef (CEC) and met all the standards in place for the experienced and educated status per the American Culinary Federation guidelines. Smith was host to the esteemed American Academy of Chefs Regional dinner, a truly amazing evening with 9 course meal served to some of the North Americas Midwestern regions finest Chefs. In August Smith was honored to receive the ACF's National Presidents Medallion. Closing out a stellar 2015 Smith was humbled to BE recognized as Columbus's 2015 Chef of the Year.

Chef Smith is comfortable in all areas of the kitchen, however, he truly enjoys being able to see the steps of service from interaction with the client and development of menu proposals, then into the delivery of a tasting with the guests to explore the flavor profiles, the advance planning, communication, and preparations that come prior to the events, finally the execution of a successful event. Being able to poke his head in through the ballroom doors and seeing a room full of "smiling faces and empty plates" is really what brings him back to work the next day to make new memories and menus.