

Santiago's Professional Profile



Santiago Salamanca began his cooking career at a very young age working in *Michelin-starred & Relais Chateaux* hotels and restaurants in Madrid, Barcelona and Tenerife. He cumulates over 30 years of culinary experience, providing consultant services in more than 30 restaurants and 25 hotels in Spain and Dominican Republic.

When Santiago was just 16 years old, he started working at the 5-stars hotel: "*Son Vida Sheraton*", considered the most prestigious hotel in Palma de Mallorca,

Spain by 1987. At age 26, Santiago achieved his first mention in the Michelin Guide, working at "*La Reserva Rotana Lux*" and became member of the *Euro-Toques: Spain*, an European community of cooks and chefs.

In 1999, Santiago was hired as Head Chef of *Catering Menu*, a renowned top catering company in Mallorca that offered services for corporate and private events, and where he had the honor to serve The Royal House of Spain.

Santiago arrived for the first time to Dominican Republic in January, 2003. The Puntacana Group hired him as Executive Corporate Chef and immediately adapted himself to the local community and Dominican culture. In addition to cooking for the company, he began working in private events for Puntacana Resort & Club homeowners.

Due to personal reasons, Santiago had to return back to his hometown and worked for 8 years in different catering, restaurant and consulting projects in Mallorca. Further on, in 2012, he received a proposal to come back to Punta Cana and he immediately accepted without any hesitation. He is currently the Executive Chef & Food & Beverage Manager of La Cana Golf & Beach Club.

Santiago and his committed team continuously work to ensure the highest level of satisfaction and attention to details, in order to achieve a memorable and flawless event to all of our guests and homeowners of Puntacana Resort & Club.