



Wolfgang Puck
catering

Wolfgang Puck Catering Staff Bios

Gregg Brickman

Executive Chef, Georgia Aquarium

As Executive Chef for Wolfgang Puck Catering at the Georgia Aquarium in Atlanta, Gregg Brickman brings his signature cuisine and restaurant-quality catering experience to the Southeast by managing menu development and event execution, as well as creating all special event menus for the aquatic-themed event space. Prior to opening in November 2005, Brickman was responsible for hiring and training a culinary team of 51 for Wolfgang Puck Catering, planning opening day for the highly anticipated new destination and sourcing local and regional vendors.

Brickman ensures that Wolfgang Puck Catering's exceptional dining experience, with its flair for innovative cuisine using only the freshest seasonal ingredients, is brought to guests at the Georgia Aquarium. Capable of hosting up more than 5,000 special event guests and featuring spectacular state-of-the-art exhibits and a dedicated kosher kitchen, the Georgia Aquarium is an excellent venue for weddings, b'nai mitzvahs, corporate functions, conferences and other large parties.

Prior to working with the Georgia Aquarium, Brickman worked as sous chef at Mistral in Boston under chef owner Jamie Mammano, and later at Wolfgang Puck's famed Spago restaurant in Los Angeles under award-winning chef Lee Hefter.

Brickman has worked with Wolfgang Puck for six years. He guided the opening of two restaurants—Wolfgang Puck's Brasserie Vert in Los Angeles and Loggia at the Highlands in Hollywood. Most recently he served as executive sous chef of Wolfgang Puck Catering in Hollywood. Among his many achievements, Brickman has catered the Oscars® alongside Chef Puck for four years and is looking forward to doing so again this year.

With more than 15 years experience in the restaurant and catering industry, the acclaimed chef has produced culinary masterpieces ranging from intimate home dinners to luxurious weddings for celebrities and dignitaries such as Barbara Streisand, Tori Spelling, Bill Clinton, Ray Romano, Janet Jackson and Jane Fonda.

A Boston native, Brickman earned his degree in Culinary Arts from Johnson and Wales. He now resides in Atlanta with his wife, Rebecca.

Alexander Polazzo
General Manager, Georgia Aquarium

Alex Polazzo is a 20-year veteran of the hospitality industry. He brings a passion of food and beverage to Wolfgang Puck Catering, as well as a breadth of experience from hotel operations, restaurant management and off-premise event catering, including the PGA tour. As Director of Catering during the Georgia Aquarium's inaugural year, Polazzo's strong management and planning expertise was a significant factor in the tremendous success of Wolfgang Puck Catering's operations. After 10 months, Polazzo was promoted to General Manager for foodservice operations of the entire venue, with responsibilities expanding to include visitor foodservice, unit profitability and client development. Polazzo now has the opportunity to flourish and push his own limits within Wolfgang Puck Catering.

A graduate of the University of Georgia, Polazzo has been associated with hospitality companies such as Omni International Hotels, Crowne Plaza Hotels & Resorts, General Mills and Hilton Hotels. His extensive background includes experience in purchasing, food and beverage cost analysis and multi-unit management. Polazzo has earned numerous awards for profitability, innovative new concepts, management and leadership throughout his food and beverage career. He is an active and long-standing member of many trade organizations in the Atlanta area. Polazzo has been honored by participating as a guest lecturer at Johnson & Wales and at American International University. He brings leadership, compassion and creativity to all of his endeavors, proving he will continue to thrive at Wolfgang Puck Catering.

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About the Georgia Aquarium

The Georgia Aquarium in Atlanta, Georgia, is the world's largest with more than eight million gallons of water and the largest collection of aquatic animals. The mission of the Georgia Aquarium is to be an entertaining, educational and scientific institution featuring exhibits and programs of the highest standards; offering engaging and exciting guest experiences promoting the conservation of aquatic biodiversity throughout the world. The Georgia Aquarium is an accredited member of the Association of Zoos and Aquariums and the Alliance of Marine Mammal Parks and Aquariums. For additional information, visit www.georgiaaquarium.org.

About Wolfgang Puck Catering

Formed in May 1998, Wolfgang Puck Catering, moved to its permanent home in the Hollywood & Highland® entertainment complex in November 2001. The 25,000-square-foot Grand Ballroom, residence to the Academy Awards® annual Governors Ball, sets the standard in special event entertaining in Los Angeles.

In addition to the success of its off-site catering operations in Los Angeles, Wolfgang Puck Catering is responsible for catering at the Sony Pictures Studios, Universal Studios Hollywood, Pacific Design Center and the Griffith Observatory, all in Los Angeles. The company also oversees catering in Chicago, including Puck's at the Museum of Contemporary Art, the University of Chicago's Gleacher Center, and the History Museum. In St. Louis, the company manages catering for the St. Louis Science Center, the St. Louis Art Museum and the St. Louis Contemporary Art Museum, the City Museum and Pageant.

Its newest center at the Georgia Aquarium in Atlanta handles catering for receptions, meetings and events held at the venue. The luxuriously spacious ballroom has the capacity to accommodate up to 1,600 guests.

National operations for Wolfgang Puck Catering includes Caesars Colosseum in Las Vegas, Benaroya Hall and Seattle Design Center in Seattle, Walker Art Center in Minneapolis, Indianapolis Museum of Art in Indianapolis, Boston's Museum of Science and Institute of Contemporary Art. Plans are also in development for new operations in Washington, D.C.

For more information about Wolfgang Puck Catering visit www.wolfgangpuckcatering.com.