

**KARL EDLBAUER, CORPORATE EXECUTIVE CHEF
PEABODY HOTELS/PEABODY HOTEL GROUP**

A native of Wels, Austria, Karl Edlbauer began his culinary career at one of Europe's most distinguished hotel and restaurant schools for chefs, Gmunden-Salzburg. This step set in motion a personal odyssey that took the young Edlbauer to the farthest reaches of the globe by land, sea and air.

Following graduation from Gmunden-Salzburg and stints at some of the world's most exclusive hotels, from The Savoy on The Strand, London, The Palace Hotel in St. Moritz, Switzerland, to the InterContinental Hotel in Dusseldorf and the Grand Hotel in Oslo, Norway, Chef Karl answered the age-old, irresistible call of the ocean waves and ran off to sea.

Of course, he did so as executive chef aboard such luxurious cruise liners as the Royal Viking Sea, Star and Sky (where he first met Mr. and Mrs. Jack Belz of Belz Enterprises, parent company of Peabody Hotel Group). On the exquisite Sea Goddesses I and II, he served Her Serene Highness Princess Grace of Monaco and crossed paths with such mega-movie stars and Celebrities as Sean Connery, Barbra Streisand, Joan Collins and Cary Grant.

In 1986, a newly-arrived *émigré* in the United States of America, Chef Karl came to the then-unfinished hotel building on International Drive that would become The Peabody Orlando. His brief: to create the finest team of culinary professionals in Orlando and establish the cuisines of The Peabody Orlando as *la creme de la creme*. He more than accomplished this task, and since has been promoted to Corporate Executive Chef for Peabody Hotel Group with primary responsibility for the three Peabody-flagged hotels in Memphis, Orlando and Little Rock.

"My life has been a fairytale-come-true," smiles Chef Karl as he talks of his youthful dreams and ambitions. "I had a burning desire to visit America, to see for myself this vast, vast land of extraordinary contrasts. Of course, I thought I'd only want to stay for a year or so. Now, after more than twenty years based at The Peabody Orlando, I am one of the most contented human beings on the planet. And, why not? I work for a marvelous company with the best colleagues and friends anyone could ever desire."

Chef Karl smiles as he talks of his days at sea. "They were wonderful times. I enjoyed every cruise liner I sailed, and indeed, I can thank this episode of my career for bringing my wife, Brita, into my life. And, it was while at sea I first met Mr. and Mrs. Jack Belz, who with their sons Marty and Gary were instrumental in bringing me to Orlando as Executive Chef for their new hotel. People ask if I regretted leaving life at sea for a land-based job. When Brita and I met, fell in love and married, we both knew it was time to get back on *terra firma*, settle down and start our family. Everything in my life has had its right time and place. I am now in the right place at the right time of my life."

The Edlbauer family is a miniature United Nations: Karl was born in Austria, Brita in the United Kingdom; son Andreas who is now 25 years old was born in Norway, and Mark, 23 years old, was born in Orlando.

Since The Peabody Orlando first opened its doors in 1986, Chef Karl has made a significant contribution to the phenomenal success of the hotel and to the culinary excellence of Peabody Hotels and Peabody Hotel Group. His expertise and leadership have been instrumental in the many awards showered on the company's hotel restaurants and banquet services.

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September, 2009