



## **MAESTROS OF MENU, MUSIC AND MOMENTS: MARMONT TEAM ALL-SET TO DELIVER TOP-SHELF EXPERIENCE**

**Bookings now live:** <https://www.crownmelbourne.com.au/restaurants/marmont>

**Wednesday, 27 November 2024:** After months of tactical curation, renowned hospitality figure Grant Smillie in conjunction with Australia's leading entertainment precinct Crown, have announced their headlining leadership crew of international chefs, mixologists and much-respected operational team to front the launch of the hotly anticipated new venue.

After a 12-year stint opening and managing star-studded venues in California, Smillie has drawn upon his connections overseas, bringing them to Marmont to share their artistry across food, beverage and hospitality to Melburnians.

Bringing true California-cool to Marmont, Head Chef Mark Tagnipez will team up with Smillie once again, following a successful partnership at E.P. & L.P (2015-2017), to serve up a fusion of flavours at Crown's Riverwalk.

Born and raised in a vibrant Chicano neighbourhood in L.A, Mark shares his rich in culinary traditions throughout the Marmont menu. His gastronomic experience began at the dining table with friends, where he enjoyed a variety of dishes prepared by his parents and grandparents, showcasing different flavours of his heritage.

With glimpses of fresh, colourful Mexican ingredients and flavourful Filipino ferments, Marmont guests will be treated to Mark's personal culinary upbringing combined with his passion for Australian produce, creating a delicious snack and share-plate menu that changes seasonally and transcends from day-to-night.

Beyond his experience at E.P & L.P, Mark has also sharpened his knives and skills at some of Melbourne's leading eateries including Fonda and Supernormal.

Headlining the bar is Brazilian native Marcus Lubiato, bringing his mixology expertise after working his magic at popular inner-Melbourne venues such as Galah and Studio Amaro. Once a computer programmer in his past life, Marcus shares his artistry using native and international flavours to serve up Melbourne's best cocktails.

Marmont guests can expect first-class hospitality under the venue's General Manager Nic Coulter of Commune Group supported by Italian Lorenzo Valdinoci, both passionate about creating memorable guest experiences by delivering high-performing teams. With Smillie's musical influence, guests can also expect a stand-out music programme with an array of talented DJ's carrying the vibes from lunch to post-dinner snacks on an all-vinyl DJ console.

To experience the talented maestros of Marmont, guests can book online now via Crown Melbourne's website to secure the first seats with the venue opening on Saturday 14th December.



**For more information, please contact:**

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**Notes to Editor:**

**Follow Marmont; Instagram: @marmontbar Website:**  
<https://www.crownmelbourne.com.au/restaurants/marmont>

#### **About Grant Smillie**

Grant Smillie has been part of many aspects of the entertainment and hospitality industry, from managing venues and touring as a celebrated DJ to operating a record label and ultimately making his mark as a restaurateur. A native of Melbourne, Australia, Smillie brings both a creative and entrepreneurial force to combine his dual passions for music and food.

#### **About Mark Tagnipez - Head Chef**

Born and raised in Los Angeles, Mark Tagnipez brings his Chicano influence to Crown's Riverwalk as Head Chef of Marmont. Mark's culinary roots pay homage to his Filipino's descent, featuring flavours learnt through his mother's cooking with sweet, sour and salty flavors, combined with umami and pungent ferments. A former Head Chef at Grant Smillie's L.A hot spot E.P & L.P (2015 – 2017), Mark brings his passion for seasonal produce and flavours from his heritage to create a deliciously crafted dining experience reflective of his personal story. Mark's accolades boast Head Chef title at Red Medicine (LA) (2010-2013), E.P. & L.P. (LA) (2015-2017), Fonda (2017-2018, 2023-2024), and Supernormal (2019-2022)

#### **About Nic Coulter – General Manager**

Nic Coulter is a highly respected hospitality operator and the co-founder of Commune Group, a leading Melbourne-based hospitality group known for creating a series of successful and beloved venues, including Hanoi Hannah, Tokyo Tina, Studio Amaro and Firebird. Bringing over a decade of knowledge in managing high-performing teams and delivering exceptional experiences, as well as a long-time friend of Grant Smillie, Nic plays a crucial part in shaping Marmont as a leading destination in Melbourne.

#### **About Marcus Lubiato - Bar Manager**

Originally from São Paulo, Brazil, Marcus Lubiato brings 10 years of mixology experience to Marmont. Once a computer programmer, Marcus traded codes for cocktails after one night in São Paulo where he discovered the Negroni, leading him to Australian shores, falling in love with Melbourne. A career that continues to flourish, having been the cocktail magician at Melbourne's standout cocktail bar Galah where he introduced native ingredients and garnered accolades for his craft, and more recently Studio Amaro. Now part of the Commune Group, Marcus heads up the beverage program, showcasing his passion Australian brands and flavours, leaning on foreign markets to capture flavours that can't be produced here.

#### **About Lorenzo Valdinoci – Assistant General Manager**



A lover of all things food and beverage, Lorenzo Valdinoci of Rome, joins Marmont as Assistant General Manager. Holding prestigious certification in hospitality and extensive experience in managing venues like The Prince of Wales (2018 – 2024). Lorenzo brings a wealth of knowledge and expertise that is key to Marmont's success, creating exceptional experiences for guests and the team.