

Renee Maree

Executive Chef Jacqui O Bistro

Renee did her chef training in Culinary Arts from January 2006 – December 2007 Under renowned Executive Chefs David Higgs and Wade van der Merwe. In 2008 Renee became the new Pastry Chef For Meerendal.

In 2009 she opened her own Catering Business called Renee's Catering And till today is still running it as a successful Operation.

Renee joined Manhattan Suites in 2009 As a part time chef and conference catering supplier.

In May 2010 she was offered the Executive Chef position at Jacqui O Bistro. Planning and organizing the opening Of the Bistro.

Renee's menu specializes in fresh, healthy food, personally Prepared with love, flair and impeccable taste.

