



MEET OUR PASTRY SOUS CHEF

TYLER DONAHUE

Chef Tyler Donahue is a seasoned culinary professional with an impressive background in the world of pastry and culinary arts. With over a decade of experience, he has honed his skills and leadership abilities in various esteemed establishments. Currently serving as the Pastry Sous Chef at the Ronald Reagan Building and International Trade Center, Chef Donahue leads the pastry department, overseeing scheduling, ordering, menu development, and daily kitchen production. His creativity shines through in the development of customized concepts and menu items tailored to a range of clientele and event formats, from intimate board meetings to lavish galas and large-scale conferences.

Prior to his current role, he served as the Pastry Chef at Fiola Mare, where he created exquisite plated desserts, house-made bread, and desserts for clients and VIPs. His expertise extended to inventory control, hiring, and scheduling, ensuring the seamless operation of the pastry department in a high-volume, fine-dining setting.

Notably, Chef Donahue also played a pivotal role as the Pastry Chef for Marriott Hotels in Lexington, Kentucky, managing four outlets and contributing to the successful launch of two properties. His responsibilities encompassed ordering, staffing, inventory control, and menu planning, highlighting his ability to excel in dynamic environments.

During his tenure with Kimpton Hotels & Restaurants at Grand Cayman, he served as Pastry Chef De Partie, assisting in leading teams for multiple restaurants and event pastry needs as well as menu development, cost control, and inventory management. In the early stages of his career, he gained valuable experience at The Ritz-Carlton Hotel in Tysons Corner and Pentagon City, Virginia where he conducted wedding consultations, designed specialty cakes, and managed holiday productions and events.

His culinary journey began with formal training at Johnson & Wales University, where he earned an Associate of Arts and Sciences (AAS) in Culinary Arts/Chef Training. His passion for cooking emerged at a young age, working alongside his grandmother in the kitchen preparing holiday meals for the family and incorporating fresh produce and herbs from their garden.

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