

SIMON GAULT

Location: Auckland

We are delighted to present Simon Gault, one of New Zealand's most well known chefs, as an exceptional addition to any engagements. As a chef, restaurateur, entrepreneur, and charismatic Kiwi personality, Simon's remarkable journey in the global culinary scene has been nothing short of awe-inspiring.

Throughout his illustrious career, Simon's expertise has traversed continents, leaving an indelible mark at distinguished establishments such as London's Leiths restaurant and the prestigious Michelin-starred Thornbury Castle. His culinary prowess even led him to serve as the personal chef to Simon Fuller and billionaire Oracle CEO, Larry Ellison, a testament to his extraordinary talents.

Simon's professional background as a former Executive Chef of the Nourish Group, renowned for its award-winning restaurants; Euro Bar & Restaurant, FISH, Jervois Steakhouse, and others across New Zealand, speaks volumes about his expertise in managing successful culinary ventures.

His outstanding contributions to the industry have been recognized with multiple accolades, including the New Zealand Restaurant Association Innovator of the Year Award, the Lewisham Awards for Chef of the Year and Outstanding Hospitality Personality of the Year. Moreover, Simon has been inducted into the New Zealand Restaurant Association Hall of Fame and honoured with the Entrepreneur of the Year award by Ernst & Young in the Services Category. Such achievements showcase Simon's ingenuity, innovation, and leadership.

Presently, Simon's culinary vision has expanded with the launch of Gault's Deli. Positioned within the state-of-the-art Kitchen Mania Kitchen, the deli offers an exceptional selection of premium ingredients and cooking essentials. It provides an unparalleled shopping experience, allowing customers to taste before they buy, while also offering various interactive cooking classes for up to 30 participants, making it a fantastic option for corporate team-building events or delightful gatherings with friends.

Beyond his culinary ventures, Simon's business acumen is equally impressive, owning Sous Chef, a fine foods import, distribution, and online food

company, as well as his homeware brand, 'Simon Gault Home Cuisine,' available through Briscoes. Moreover, his dedication to health and wellbeing led to the creation of the science-based 4-week health education course, 4 Wheels of Health, which he developed alongside nutritionist Sean Robertson.

Simon's passion for educating and inspiring others is further evident in his television appearances, where he has fronted TVNZ's MasterChef New Zealand and starred in the hit series "Chef on a Mission." Additionally, as the presenter of the acclaimed documentary series 'Why Are We Fat?,' Simon addresses crucial health-related issues, emphasising the significance of eating well and leading a balanced lifestyle.

Simon's unwavering commitment to excellence and his focus on quality ingredients drive all his endeavours, which was later encasulated in his gastronomic vision Giraffe, at Auckland's viaduct restaurant, which beautifully combines his own produce with the finest offerings from local producers and growers. This dedication extends to Gault's Deli, a haven of gourmet delights sourced from artisan producers worldwide.

More than just a culinary maestro, Simon is a compassionate individual who deeply cares about his customers and the community. He shares his personal journey of transformation, inspiring others to prioritise their health and wellbeing. Through his business ventures, TV appearances, and motivational speaking engagements, Simon embodies a vision of making a positive difference and nurturing a culture of excellence.

As you welcome Simon Gault to your speaking engagements, you will be treated to an unforgettable experience filled with passion, innovation, and a profound dedication to excellence. With every last supper he presents, Simon shares a part of himself on a plate, leaving a lasting impact on the hearts and palates of all who encounter his exceptional culinary journey.

Don't miss the opportunity to engage with Simon Gault, a true culinary visionary, entrepreneur, and change-maker, as he shares his boundless enthusiasm and wisdom with your esteemed audience. Together with Simon, let's embark on a journey of culinary excellence and inspired living, as we savour the best gourmet food New Zealand has to offer. We eagerly await the pleasure of welcoming you to Gault's Deli and experiencing the transformative power of Simon's culinary brilliance.

Celebrity Chef: We all know Simon - Simon Gault is a New Zealand celebrity chef, entrepreneur, food writer and television personality, known for appearing as a celebrity chef judge on Masterchef NZ and host of Prime TV's Why Are We Fat?
Simon is an advocate for wellness.

"Big thank you on behalf of us all last night for a fabulous evening. Lots of people in touch this morning saying how much they enjoyed it. Look forward to doing it again some time and to staying in touch in the interim." PRIVATE CORPORATE FUNCTION - APRIL 2024

SKILLS

Other	Brand Ambassador, Chef, Cooking, Gardening, Industry Spokesperson, Private Catering, Public Speaker, Television Host, Television Presenter
Speaking Topics	Celebrity, Cooking / Chef, Inspirational, Keynote Speaking, Lifestyle, Motivational, Nutrition, Parenting, Well-being, Work-Life Balance