

**MAX BRENNER INTERNATIONAL NAMES KATZIE GUY-HAMILTON
NEW EXECUTIVE CHEF**

**Industry Innovator and “Top Chef: Just Desserts” Personality Joins the Global
Chocolate Bar Concept to Lead Menu Development and Ideation**

NEW YORK, NY (May 20, 2013) –Max Brenner International, the worldwide Chocolate Bar chain based in New York City, today announced that Katzie Guy-Hamilton has joined the company as Executive Chef and Director of Food and Beverage. Guy-Hamilton will oversee menu development for all Max Brenner locations as well as the ideation and rollout of sweets, pastries, desserts and beverages for new and existing Chocolate Bars.

“Katzie’s innovative approach to pastry and her spirited personality fit perfectly with Max Brenner’s tradition of creating a uniquely adventurous chocolate experience,” said Sam Borgese, CEO, Max Brenner International. “Katzie is already hard at work enhancing the Max Brenner menu and developing new creations for chocolate lovers around the globe.”

Guy-Hamilton has shaped the pastry menus of some of New York City’s most celebrated hotels, including the historic Grand Hyatt New York, where she served as Executive Pastry Chef, and the trendsetting Ace Hotel, where she developed the pastry program. Guy-Hamilton launched her career at Wolfgang Puck’s Spago restaurant in Beverly Hills, where she trained for four years under esteemed pastry chef, Sherry Yard.

Guy-Hamilton is a graduate of the French Culinary Institute and recipient of its Outstanding Alumni of the Year in 2011. Guy-Hamilton’s talents earned her a spot on Season 2 of “Top Chef: Just Desserts” in 2011.

When she’s not in the Max Brenner kitchen creating, Guy-Hamilton, a Massachusetts native, is an instructor for a culinary enrichment program at Goal4Kids in Harlem and Co-Chair of Catholic Big Sisters and Big Brother’s annual October Ball.

ABOUT MAX BRENNER:

Max Brenner is creating a new chocolate culture worldwide, one that allows people to experience chocolate in a way they’ve always imagined. Known for its unique chocolate concepts and playful presentation, Max Brenner has become the optimal experience of indulgence.

Headquartered in New York City, Max Brenner operates four Chocolate Bar restaurants in Boston, Las Vegas, Philadelphia and New York City, as well as more than 40 Chocolate Bars internationally with the newest location slated for Bethesda, Md., in June 2013. For more information, please visit www.maxbrenner.com or connect with us at www.facebook.com/maxbrennerusa.

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