

Table For



ANDY ARNDT
Executive Chef
Newport Beach Marriott



Andy Arndt, a culinary professional, has over 20 years of experience in free standing restaurants and large multi-outlet hotels. My focus is on Quality fresh seasonal ingredients native to the location.

Andy has had the honor to mentor award-winning culinary teams in fine dining, large volume catering operations, increased food quality ratings, and higher social media visibility. Andy led under a collective bargaining agreement, managed profit/loss statements, developed budgets, and designs restaurant/catering menu concepts. Andy is an expert on food and labor cost management, proficient in quality control, policy development, and standard/benchmark control systems.