

Matthew Morgan
Executive Chef

Matthew Morgan joined The Beverly Hilton culinary team back in 2013 as The Beverly Hilton's Executive Sous Chef, running all of the hotel's banquet events. As of January 2018, Chef Morgan was appointed as Executive Chef. In his new role, Morgan oversees the menus and operations for the hotel's many high-profile events and galas, including the Golden Globe Awards Show, Oscar Nominee Luncheon, Pre-Grammy Gala and the Milken Institute's Global Conference. Additionally, he will be responsible for the menus and staff of signature restaurant, CIRCA 55, banquet operations and in-room dining.

Prior to The Beverly Hilton, Morgan worked as a chef for The Ritz-Carlton Hotel Company for six years. Most recently, he worked at the Ritz Carlton in Marina del Rey, Calif. and before that, he worked at the Ritz Carlton in Phoenix, AZ.

Morgan bases his menus around fresh local ingredients, drawing his inspiration from the farmer's market, his own garden at home and local farms, and this will be reflected in the food he creates for The Beverly Hilton's special events and holiday menus. As he plans out each menu, he works closely with purveyors to determine what is currently in season, in order to provide a better quality of flavor and smaller eco-footprint. Morgan works directly with the local family-run Scarborough Farms to source much of his produce, and has designed a custom blend of mixed greens grown specifically for The Beverly Hilton. An added benefit that fuels his drive to work closely with local farms is the flexibility of ensuring large enough quantities of special ingredients for events like the Golden Globe Awards, where the hotel feeds up to 1,300 guests.

