

Bret Workman

Executive Chef



Bret Workman is an accomplished Executive Chef with an extensive background in culinary leadership, large-scale operations, and concept-driven dining. He holds a bachelor's degree in hospitality management and trained at Le Cordon Bleu, where he developed a strong technical foundation and a disciplined culinary approach.

Bret began his career in his hometown of Las Vegas, where he went on to serve as Executive Chef at Trump International Hotel for seven years, leading high-end hotel dining operations. In 2021, he relocated to Columbus, Ohio, to become Corporate Executive Chef for BrewDog USA, overseeing culinary direction across multiple locations. He later played a key role in the opening of The Junto Hotel, where he launched and managed Little West Tavern, a hearth-based restaurant centered on bold flavors and refined execution.

Recently, Bret joined The SSA Group as Executive Chef for the National Western Complex/Center in Denver, Colorado. In this role, he led all culinary operations for a large-scale convention and event venue. He collaborated closely with event organizers and venue leadership to deliver customized solutions for a wide range of events, from corporate functions to national expos, while maintaining consistent quality and guest experience.

Bret's passion for cooking was inspired by his grandmother, whose homestyle meals sparked his early interest in food. This influence continues to shape his culinary philosophy, blending comforting, familiar flavors with contemporary and fusion techniques to create memorable, approachable dining experiences.

Outside of the kitchen, Bret enjoys working on DIY projects with his wife. They live with their four cats and enjoy exploring new culinary destinations together.