

# MEET THE CHEFS

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## ADAM HOLT

EXECUTIVE CHEF, BALL ARENA

Chef Adam leads all culinary operations, including local eats, premium and catering at Ball Arena.

Before starting at Ball Arena, Chef Adam was the Executive Chef and Executive Sous Chef at various hotels, convention centers, and restaurants throughout the Northeast section of the country. He started his career in 2007 at PNC Park. Later going on to become a support chef for the 133<sup>rd</sup> and 135<sup>th</sup> Kentucky Derby, along with the first ever night racing at Churchill Downs.

Adam has assisted with the U.S. Green Building Council dinner in Phoenix in 2010 and played a supporting role at the Super Cure Gala in Indianapolis in 2011. Adam is excited to call Colorado home and lead the team at Ball Arena.



## NORMAN FREI

EXECUTIVE CHEF, DICK'S SPORTING GOODS PARK

Chef Norman leads all culinary operations at DICK'S Sporting Goods Park.

Norman Frei, Certified Executive Chef and Certified Chef de Cuisine, trained in the culinary arts in Balsthal, Switzerland, and later worked at various hotels, fine restaurants, and top country clubs throughout Switzerland and the United States.

Moving back to Colorado in 2016, Norman served as the Banquet Chef for one of the oldest and top clubs in Colorado the Denver Country Club and was Executive Chef at Blackstone Country Club. His last position before joining Legends was with The Doubletree Hotel Denver as the Executive Sous Chef.