

THE LAYLOW

AUTOGRAPH COLLECTION®
HOTELS

Bryan Byard Executive Chef of the Hideout

Bryan Byard's love of art and food has taken him on a culinary career path that's included stops at celebrated restaurants in New Mexico, Colorado and Australia. Along the way, he's perfected the fusion of his two passions: creating art through food. Byard's creative talents are on full display at the Hideout, where he presides as Executive Chef overseeing the interpretation of classic Pacific Rim cuisine.

Growing up in the Southwest, Byard enjoyed drawing and spray painting and developed a love for cooking from his grandmothers. He got his start as a sauté cook at the Artichoke Café, a fine dining restaurant in his hometown of Albuquerque, N.M.

He later moved north to Colorado Springs, Colo. and earned the titles of chef de cuisine and later executive chef at Plate World Cuisine, which served an eclectic mix of cuisines from around the world. It was during this time that Byard reached a career milestone: he was invited to prepare a private dinner in New York City at the acclaimed James Beard House.

Byard was introduced to the Pyramid Hotel Group, the company that manages The Laylow, while overseeing restaurant and banquet operations at The Antlers. Longing to travel the world, he headed to Australia where he perfected his craft at the Fog Bar & Restaurant, one of Melbourne's premier restaurants.

Byard eventually made his way back to the states and returned to Pyramid Hotel Group to run the kitchens of notable hotels in Denver, Boston, St. Louis and Hawaii. He was instrumental in opening Rays on the Bay at the Sheraton Kona Resort & Spa. The popular restaurant overlooks Keauhou Bay, which is known for its manta rays.

When he's not heating up the kitchen, Byard keeps busy playing golf, adding to his 1,000-plus vinyl record collection and producing instrumentals for rap and hip-hop artists.

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