



Aaron Neeley
Executive Chef
Hotel ZaZa and Monarch

Aaron Neeley is the executive chef of Monarch restaurant and Hotel ZaZa, overseeing all culinary operations for the restaurant, catering and hotel. A 15-year veteran of the hospitality and culinary industries, Neeley was most recently Monarch's executive sous chef, working alongside former Executive Chef Bradley Manchester. Neeley brings fresh perspective with ZaZa style to the newly-redesigned Monarch, which underwent a fall 2008 renovation.

Neeley's executive chef post brings him full circle from his culinary roots as a sous chef at City Grill in Austin, Texas, followed by the sous chef at Shoreline Grill where he worked under Executive Chef Dan Haverty. In 2001, Neeley moved to Las Vegas to work at the acclaimed Star Canyon in the Venetian Hotel.

Following the Venetian, Neeley transferred to Caesar's Palace as chef tournant, where he worked under Executive Chef Jim Perillo. With opportunities to work in every area of the kitchen, Neeley honed his techniques from notable Las Vegas chefs such as Bobby Flay and Bradley Ogden.

From Caesar's Palace, Neeley became the executive sous chef at the Las Vegas Renaissance Hotel; he supervised culinary operations for the entire hotel, including the award-winning ENVY steakhouse. Under his direction, ENVY received the Las Vegas Epicurean Award for "best new off-strip restaurant," and the Wine Spectator Award of Excellence.

As executive chef at Monarch and Hotel ZaZa, Neeley continues to develop Monarch's menu and signature dining experience, providing guests with meals that are as creative as they are flavorful. Neeley currently resides in The Woodlands with his wife Milijana, and daughter Milica.