

Daniel Stubbs

Executive Chef

I grew up in Waterloo, Ontario. That is where I got my first start working in kitchens. As a young cook, I was right at home working in a team environment. I quickly got hooked.

It wasn't long until a unique apprenticeship opportunity came open. I moved to the Muskokas to train under excellent chefs. I was in my element at the beautiful resorts and restaurants that overlook the lakes. There I learned and excelled at the traditional brigade of the kitchen. I became convinced this career was right for me. The action, team camaraderie, and adrenalin-flow reminded me of my days playing organized sports in Waterloo. I started investing my time in studying world-class chefs and their cuisine. Not long after my start, I enrolled in the Humber College Culinary Program, graduating after two years with honors.

With a good foundation in place, it was time for me to take on a new challenge. At the age of 26, I was offered the Executive Chef title at Cleveland's House Resort. On the shores of Lake Rosseau this historic property was an honor and joy for my first Chef position. I successfully launched two new restaurant concepts with some incredible people, who I still call friends to this day. Many of my sous chefs from that resort have gone on to be incredible chefs in their own right. I took pride in seeing my team grow with me.

Bayfield Ontario was calling, and a beautiful boutique hotel on Lake Huron was looking for an Executive Chef. I packed up my knives and moved to the great lake. The Little Inn of Bayfield offered me a unique challenge to cultivate my skills and continue my education in cuisine. The hotel provided an intimate setting to execute multi-coursed chefs tasting dinners for our guests.

My career has taken me to many beautiful places in Ontario, and I've been fortunate to travel the world as well. I now reside in Bayfield with my wonderful girlfriend, and two dogs. However, after meeting Geoffrey and Dominique Wild, I knew Elora was too good an opportunity to miss. Our shared vision of the three-restaurant concepts, elevated local and fresh cuisine, inspired me to accept this position.

I look forward to joining the great community of Elora and welcoming guests to the restaurants.

I will work very hard to create unforgettable dining experiences.

