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Bringing flavours from the fields to the table with

Shaun Goswell

Shaun Goswell, Executive Chef at the Scotiabank Convention Centre in Niagara Falls, brings a unique culinary flare and an East coast down-to-earth personality to Niagara.

A native of Truro, Nova Scotia, Shaun Goswell originally never imagined himself in a culinary profession. The son of a successful mechanic, his family all but expected him to follow a path of nuts, bolts and oil changes. Fortunately, for the Scotiabank Convention Centre in Niagara Falls, his passions changed course, when at the age of six, a spark ignited his imagination after picking and enjoying ripe green tomatoes from his parents' vegetable garden.



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The Hungry Traveler

After graduating with honours in 2004 from the Culinary Institute of Canada in Charlottetown, P.E.I., Shaun brought his infectious personality, a series of signature recipes, and an uncanny ability to balancing complex flavours to a variety of established restaurants throughout Canada and Europe.

It wasn't until 2010, when Shaun, on a temporary staging role at Hillebrand's award winning winery restaurant, was introduced to Niagara's abundance of flavours and distinctive agriculture. Niagara's selection of award winning local wineries and its rich gastronomy set a beacon which would unknowingly lead him back to the region a year later.

Cooking up an Appetite

Today, Shaun gives gratitude to a few of his culinary mentors for the flavourful dishes & food philosophies he has brought to the Scotiabank Convention Centre.

Drawing inspiration from Niagara's rich viticulture and agricultural surroundings, Shaun has partnered with the Centre's celebrity endorsing chef, Anna Olson (Food Network Canada), to create menus for convention centre clients that are elegantly balanced with vivid colours and bursting with seasonal and regional flavours. "Niagara offers a wealth of locally grown produce and meat products that are both organic and sustainable," Shaun says "Anna and I have enjoyed designing a selection of menus that are infused with Niagara's distinctive culinary ingredients. All our dishes are paired with many of the region's award winning wines."

As Executive Chef, Shaun leads a team of culinary professionals from Centerplate, who share his passion for food and excellence.

When he is not in our kitchens, you are sure to find Shaun either at home reading the latest culinary must read, or enjoying the outdoors hitting the greens at one of the region's scenic golf courses or mountain biking on many of Niagara's biking trails.

For more information, contact the Scotiabank Convention Centre directly at:

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