



Chef Mario Abrego - Cobre and Clay

Step into the culinary world of Chef Mario Abrego, the Executive Chef at the San Jose Marriott, whose illustrious career spans over two decades of exceptional cooking and kitchen management. With a profound expertise honed across city center hotels, boutique establishments, and premier restaurants, Chef Abrego brings a wealth of worldly knowledge and a passion for culinary excellence to the heart of San Jose.

Since joining the San Jose Marriott in 2019, Chef Abrego has transformed the dining experience, leading a talented kitchen team to new heights of creativity and precision. Overseeing three restaurants and a bar within a 560-room convention center hotel, Chef Abrego masterfully orchestrates extensive banquet operations and crafts bespoke menus for high-profile clients, including tech giants like Apple, Tesla, and Google, as well as major sports teams such as the NFL and NHL.

During the COVID-19 pandemic, Chef Abrego extended his culinary prowess to the community, serving as a Project Chef for Hunger at Home and as a Task Force Chef at the Ritz-Carlton Bacara in Santa Barbara. His commitment to service and excellence was also showcased during his tenure at the San Jose Convention Center, where he managed a vast 520,000 square feet of meeting and event space, and at the DoubleTree San Jose Airport, where he developed innovative menus that set new trends.



Chef Abrego's impressive background includes leadership roles at esteemed establishments such as the Beverly Hilton, where he played a pivotal role in the successful execution of prestigious events like the Golden Globe Awards and the American Film Institute dinner. His journey also encompasses co-owning and revitalizing Hutch's Barbeque in Pasadena and contributing to the culinary scenes of the Pacific Palms Conference Center Resort and the Wilshire Grand Hotel.

Trained by culinary luminaries Reto Ryffell and Walter Neuhold, Chef Abrego holds certifications from the Culinary Institute of America and Culinary Arts of Santa Monica. His accolades include top honors in the 2002 Salvadoran Culinary Arts Cooking competition, further highlighting his culinary artistry.

Fluent in both English and Spanish, Chef Abrego is not only a master of the kitchen but also a dedicated mentor and leader, known for his superior organizational skills, excellent customer service, and unwavering commitment to food safety and cost control.

Join us at Dine Downtown San Jose and experience the culinary brilliance of Chef Abrego, whose diverse background and innovative approach promise an unforgettable dining experience that celebrates the vibrant flavors of the world.

