

David Hollands
Executive Chef
San Francisco Marriott Marquis

As the Executive Chef of the San Francisco Marriott Marquis, David Hollands pulls flavors from his multi-cultural heritage to craft the distinctive dishes, which are a signature on his menus today.

Born in Hawaii and raised in San Francisco by a Portuguese mother who grew up in Hong Kong, David was exposed to a variety of flavor profiles at a very early age. His first memories of food were his mother's cuisine — which uniquely blended Portuguese and Asian styles. Later, he was introduced to commercial kitchens when he began working as a dishwasher in his father's hotel. David soon became enamored with the culinary world because he thought chefs and cooks seemed to have the most fun.

Uninterested in “average” teenage activities, David was focused on a career in the culinary arts and employed by Ernst Hoffman of Max's Son Restaurant Group at the age of 16. There, he quickly worked his way through all of the stations in the kitchen for the newly named Max's Seafood Grill, known for its Chinese and seafood cuisine.



The California Culinary Academy was the next stop upon graduation from high school, and with a love for the hotel business passed on from his father, David went to work at the Four Seasons Clift Hotel under Chef's Kelly Mills and Philippe Boulot before joining the Claremont Resort and Spa under Franklin Biggs (Lodge at Pebble Beach).

In 1989, David joined the San Francisco Marriott Marquis, where he started as a line cook and then later sous chef, restaurant chef, banquet chef, and executive sous chef. Chef Hollands left the hotel to work at various other Marriott International properties, and it was during his time as executive chef and food and beverage director of the Renaissance Lodge at Sonoma, that he fell in love with local farm-to-table cuisine. He rejoined the San Francisco Marriott Marquis in 2011 as Executive Chef and also represents the Northern California market for Marriott Hotels on the America's Culinary Council.

Fully mindful of the fact that his roots play a very large part in his culinary perspective, diners will always find influences of Chef Holland's Portuguese and Chinese food heritage on his menus. Additionally, in homage to his Hawaii birth, a variation of Tuna Poke will always have a place in David's heart and on his menus, no matter which hotel he calls home.