Peter & Céline

Our Journey in Hospitality

PETER ROELFES / CÉLINE DAMOUR

Boutique resorts • Luxury retreats • Remote and off-grid property management

Our story

We are a husband-and-wife management couple whose professional journey has taken us from European hospitality schools, Michelin-starred restaurants and international luxury hotels to independent businesses and some of Australia's remarkable remote destinations. Together, we bring more than five decades of hospitality experience, combining the traditions of European service and culinary training with the practical, adaptable approach we have developed in Australia.

Hospitality has always been more than a profession to us. We enjoy meeting people, discovering different cultures and sharing the experiences that make a place special. Over the years, our interests have evolved from hotels, restaurants and fine dining towards the management of intimate properties where we can take responsibility for the entire guest experience.

Living and working remotely has reinforced how much we enjoy a hands-on lifestyle. We are equally comfortable welcoming guests, planning a service, coordinating supplies or attending to the practical needs of a property. We find particular satisfaction in places where resourcefulness, independence and genuine personal contact matter.

Our ambition is to work with owners who value the individuality of their property and want their guests to experience something more meaningful than a conventional hotel stay.

About this portfolio

This extended professional biography complements our concise CV and Website portfolio. It describes our shared approach, selected management experiences and individual career foundations.

Our management philosophy

Personal, outgoing and discreet

We are naturally outgoing people who genuinely enjoy meeting guests from all walks of life. We love sharing our experiences, exchanging stories and learning about the lives, cultures and journeys of others. Some of the most memorable moments in hospitality arise from spontaneous conversations rather than carefully planned activities.

At the same time, exceptional hospitality is deeply personal and always discreet. We respect our guests' individuality, privacy and personal space, adapting our approach to whether they seek conversation, companionship or quiet time of their own. We believe that true luxury is helping people feel comfortable enough to be themselves.

For us, outstanding service is not about formality for its own sake. It is about listening, anticipating needs and taking genuine pleasure in making someone feel welcome. The beauty of a setting, a thoughtfully prepared meal and the warmth of an unhurried conversation can all contribute to an experience that stays with a guest long after departure.

Working in partnership with property owners

Having been business owners ourselves, we understand the personal, emotional and financial investment behind a hospitality property. We value close working relationships with owners, built on mutual trust, open communication, transparency and a shared vision.

Whilst we are comfortable taking responsibility for day-to-day operations and working independently, we equally enjoy collaborating with owners, exchanging ideas and contributing to the long-term development of their property. We aim to care for a property with the same dedication, attention to detail and commercial awareness as we would our own, whilst respecting its owner's vision and individual identity.

Caring for people and place

In remote environments, the experience of a guest depends on much more than what is visible. Reliable infrastructure, thoughtful procurement, safe working practices and an appreciation of the surrounding environment are all part of good hospitality. We believe practical responsibility and personal service should go hand in hand.

Our shared professional journey

Rangelands Outback Camp

Winton, Queensland | From March 2022 - November 2026| Joint property and operations management

Rangelands brought together our experience in luxury hospitality and our enthusiasm for remote living. Working closely with the owner, we were responsible for the opening and ongoing operation of this exclusive off-grid tented retreat in the Queensland Outback. The role required us to think beyond the individual departments of a traditional hotel and approach the camp as one complete operation.

Our responsibilities extended from the welcome, accommodation experience and daily service to purchasing, logistics, culinary delivery and the seasonal closure and reopening of the camp. Céline focused on hosting, reservations, guest communication and coordination of the hospitality experience. Peter combined culinary responsibility with operational management, equipment servicing and practical maintenance.

Operating independently of conventional utility networks required attention to solar systems, generators and enzyme sewage systems. We developed operational procedures and a service, maintenance and troubleshooting handbook to help maintain continuity and make practical knowledge accessible to others. These responsibilities gave us a deeper understanding of how reliable infrastructure supports an effortless guest experience.

We also contributed photographs, video and drone imagery for marketing, and created a photographic guest book to help visitors orient themselves during their stay. Our records describe consistently strong guest feedback, including five-star ratings over the period reported in Peter’s CV.

The Outback has been a particularly rewarding environment in which to work. We enjoy learning about the region and sharing that interest with guests, whilst providing the comfort, food and attentive service they expect from an intimate luxury retreat.

What this experience demonstrates

Property opening and ongoing stewardship; owner collaboration; remote procurement and logistics; off-grid infrastructure and maintenance; seasonal planning; personalised hosting; culinary delivery; operational documentation and destination storytelling.

Island hospitality and tourism

Wilson Island Resort

Great Barrier Reef, Queensland | Late 2021 – early 2022 | Management couple

Wilson Island offered a different perspective on remote hospitality: a small, exclusive island retreat where the wellbeing of guests and the smooth running of the property depended on a close-knit team. We shared responsibility for hosting, daily operations, housekeeping, supplies and guest safety.

Our work included arrival inductions, information about island wildlife and water safety, and supporting guests with island walks and snorkelling activities. Peter prepared breakfast, lunch, afternoon refreshments, beach canapés and evening meals, whilst Céline concentrated on welcoming and looking after guests and coordinating daily hospitality. We also assisted with boat loading and unloading, ordering and weekly deliveries.

Working on an island reinforces the importance of planning ahead and being flexible when circumstances change. With a rotating management couple and an island keeper, teamwork was essential. This experience suited our preference for intimate hospitality, where we can engage with guests individually and remain involved in all aspects of their stay.

Summer Land Camels

Harrisville, Queensland | May 2020 – November 2021 (Céline from July 2020) | Complementary operations mangament roles

At Summer Land Camels, a working camel dairy farm and tourism destination, we combined hospitality management with visitor experiences, retail and product development. The business included a homestead café, farm shop, tours, camel rides, dairy processing, events and markets.

Céline led tourism and hospitality operations, including recruitment, training, rostering, café service and visitor experience. Peter was responsible for food and beverage operations, menu and product development, cost and quality control, and commercial sales. His remit extended to the coordination of transport and distribution of products to retail and restaurant customers.
Living on the Farm full time gave us a lot of time to spent with the animals, learning from them and caring for them.

We supported major events and the promotion of the destination, including Peter’s representation of the business at food festivals. The experience broadened our understanding of hospitality as part of a larger enterprise, where guest satisfaction, product quality, logistics and commercial performance are interconnected.

Business ownership and development

C’est Bon Restaurant & Le Bon Bar

Woolloongabba, Brisbane | Céline 2008–2019; Peter 2011–2019

C’est Bon was an important chapter in our shared professional life. Céline initially joined the French restaurant as manager and later became an owner and operator. Peter joined in 2011 as co-owner and chef de cuisine. Together we developed the business whilst preserving its French identity and the personal relationships that were central to its hospitality.

Our responsibilities were complementary. Céline led front-of-house service, staffing, administration and guest relations. Peter oversaw kitchen operations, menu planning, food quality, costing, maintenance and training. Owning the business meant that neither of us could focus solely on our own area; we also had to consider its reputation, financial sustainability and the needs of the team.

The major redevelopment in 2018 transformed the original 60-seat restaurant into a more varied hospitality destination with a wine bar, bistro and terrace, fine dining room, wine cellar and rooftop function area. We worked with architects, interior designers, branding and marketing specialists, connecting the physical development of the property with the guest experience and day-to-day practical requirements.

Peter helped design and refit the kitchen, created menus suited to the different outlets and introduced recycling and temperature monitoring systems. The expansion required us to balance several styles of service, from informal drinks and casual meals to special occasions and fine dining.

This period taught us the importance of maintaining a clear identity whilst allowing a business to evolve. It also strengthened our understanding of the decisions owners face: balancing investment, service quality, operational efficiency and the expectations of guests and staff.

What we bring from ownership

An appreciation of the realities of running a business, including forecasting, budgeting, supplier relationships, staffing, operational standards, refurbishment and marketing. We approach these responsibilities with the perspective of people who have had to make decisions for their own businesses.

Céline Damour

From French hospitality to boutique property management

My professional journey began in Burgundy, France, where I studied hospitality and tourism at Lycée Le Castel in Dijon from 1998 to 2004. I continued my studies at the Institut d'Administration des Entreprises in Boulogne-sur-Mer, completing a professional bachelor's degree in organisational management in the hotel and tourism industry in 2005.

My early experience at Relais Bernard Loiseau introduced me to the relationship between exceptional hospitality, brand identity and communication. Following a four-month marketing placement, I was offered a marketing attaché role, contributing to project coordination, website design, marketing development and events within a luxury hotel and restaurant environment. The flagship restaurant held three Michelin stars at the time.

A seasonal role as chef de rang at La Désirade on Belle-Île-en-Mer in 2006 gave me further experience in personal restaurant service. Later that year I travelled to Australia on a working holiday, experiencing different hospitality businesses and developing an appreciation for Australian service culture.

C'est Bon became a defining part of my career. Moving from restaurant management into ownership, I developed a broader understanding of team leadership, administration and the personal relationships that underpin a successful hospitality business. In early 2020, I managed La Belle Époque at Brisbane's Emporium Hotel, encompassing café operations, training, purchasing, rostering and guest service.

My subsequent experience at Summer Land Camels, Wilson Island and Rangelands Outback Camp has allowed me to bring those skills into tourism and remote property management. What I enjoy most is caring for people, listening to their stories and creating an atmosphere in which guests feel genuinely at ease.

Qualifications and professional strengths

2004–2005: Professional Bachelor's Degree in Organisational Management in the Hotel and Tourism Industry, IAE, Boulogne-sur-Mer, France.

1998–2004: BTS (Brevet de Technicien Supérieur), Hospitality and Tourism, Lycée Le Castel, Dijon, France.

French and Australian citizenship; French and English. Guest relations, reservations, marketing, team leadership, tourism operations and remote logistics.

Peter Roelfes

Culinary foundations and international hotel experience

My hospitality journey began in Bremen, Germany, where I completed an apprenticeship at the Michelin-starred restaurant Die Gans im Schnoor alongside vocational studies from 1988 to 1991. This grounding taught me respect for ingredients, precision, consistency and the importance of working effectively as part of a team.

My early career took me through hotel openings in Germany and the Michelin-starred Relais des Arts at the Penta Hotel Nova Park in Zurich. As chef saucier, I developed my expertise in sauces, meat and seafood and the coordination required to serve multiple outlets. I also spent time helping restructure menus and offerings at my family's hospitality business in Germany.

At the Hetzel Hotel in the Black Forest and then the Langham Hilton in London, I gained experience across fine dining, banqueting and kitchen departments. Following national service in Germany, I returned to London at the Hilton on Park Lane, where I helped introduce a costing and ordering system for meat and seafood supplies across kitchen departments.

My move to Australia led to positions at Hilton Cairns and Quay West Suites Brisbane, followed by ownership of Tables of Toowong, an award-winning French restaurant. At the Sheraton Brisbane, as executive sous chef and acting executive chef, I gained further experience coordinating large hotel kitchen operations, restaurants and functions.

Entrepreneurship and operational management

I subsequently led the food outlets for the opening of Sandbar & Grill in Casuarina Beach and worked in commercial produce purchasing and sales at Garden Verde. These experiences gave me a greater understanding of supplier relationships and the work involved in bringing a new hospitality operation into service.

On North Stradbroke Island I owned and managed Amis Restaurant & Bar, refurbishing the property and introducing new menus, function packages and operational standards. I later opened Harlequin's Domain Café, Bistro & Deli, developing its menus, workflow and food safety systems. The experience of operating two businesses strengthened my practical management skills.

Peter Roelfes — continued

At C'est Bon, I was able to bring together my culinary and entrepreneurial background with Céline's hospitality and management expertise. During the first COVID-19 lockdown in 2020, I worked at The Stores Grocer, supporting the butchery and seafood department, customers and ordering processes.

My later roles at Summer Land Camels, Wilson Island and Rangelands have expanded my focus from culinary and business management to whole-property operations. I enjoy the practical challenges of remote environments, whether maintaining equipment, coordinating logistics, developing operational documents or creating a memorable meal for guests.

Photography, filming and technology are also personal interests that I have been able to bring into my work, particularly through destination imagery and marketing support. I enjoy sharing what I know and learning from the people and environments I encounter.

Qualifications and additional experience

2016: Diploma in Hospitality, New England College of Technology, East Brisbane. 1988–1991: Hospitality apprenticeship and vocational studies, Schulzentrum Rübekamp, Bremen.

Management training in Europe and with Hilton; food safety certificate (2008); first aid training (2026).

2013–2018: Chef presenter, BORA APAC. 2011: Presenter, James Street Cooking School.

Australian and German citizenship; English and German. Operational management, Off-grid Solar, Water and Sewage maintenance and management, food and beverage, commercial procurement, budgeting, bookkeeping, photography and digital systems.

Complementary expertise

Our individual backgrounds allow us to cover both the visible and behind-the-scenes aspects of hospitality. Céline brings a particular strength in communication, hosting, marketing and people management. Peter brings extensive culinary, commercial, technical and operational experience. We share responsibility for the overall quality of the property and support one another wherever the operation requires it.

We are comfortable using reservation platforms and business software, developing practical procedures, training teams and participating directly in service. We see management as a hands-on responsibility rather than a position removed from the daily life of a property.

Career chronology

Céline — individual and joint roles

Mar 2022-Nov 2027| Rangelands Outback Camp — Management Couple

Oct–Jan 2022 | Wilson Island — Managing Host

Jul 2020–Nov 2021 | Summer Land Camels — Tourism & Hospitality Operations Manager

Feb–Jul 2020 | La Belle Époque, Emporium Hotel — Manager

2008–2019 | C'est Bon — Manager, later Owner/Operator

Nov 2006–Oct 2007 | Australian working holiday

Jun–Sep 2006 | La Désirade — Chef de Rang

2005–2006 | Relais Bernard Loiseau — Marketing placement and attaché

Peter — individual and joint roles

Mar 2022 onward | Rangelands Outback Camp — Joint management

Nov 2021–Jan 2022 | Wilson Island — Management couple / Chef / Host

May 2020–Nov 2021 | Summer Land Camels — F&B Operations Manager

Mar–Apr 2020 | The Stores Grocer — Chef / Butcher

Sep 2011–Dec 2019 | C'est Bon — Chef de Cuisine / Oerations Manager / Owner

Mar 2010–Feb 2011 | Harlequin's Domain — Owner / Operator

Dec 2004–Feb 2011 | Amis Restaurant & Bar — Owner / Operator

Apr–Oct 2004 | Garden Verde — Purchasing and Sales Manager

Oct 2003–Apr 2004 | Sandbar & Grill — Chef de Cuisine

May 2002–Sep 2003 | Sheraton Brisbane — Executive Sous / Acting Executive Chef

Sep 1999–Mar 2002 | Tables of Toowong — Chef / Owner

Career chronology — continued

Peter — early international career

May–Sep 1999 | Quay West Suites Brisbane — Chef de Partie Tournant

Feb 1998–Apr 1999 | Hilton Cairns — Sous Chef

Nov 1997–Feb 1998 | London Hilton on Park Lane — Sous Chef / Butcher

Nov 1996–Sep 1997 | German National Service — Chef

Oct 1994–Oct 1996 | Langham Hilton, London — Chef Tournant / Sous Chef

May–Sep 1994 | Hetzel Hotel, Black Forest — Chef de Partie / Sous Chef

Jan–May 1994 | Zum Kegelkotten — Chef de Partie

Nov 1992–Dec 1993 | Penta Hotel Nova Park, Zurich — Chef Saucier

Oct 1991–Oct 1992 | City Club Hotel, Rheine — Demi Chef de Partie Tournant

Aug 1988–Jun 1991 | Die Gans im Schnoor, Bremen — Apprentice

Looking ahead

We are particularly drawn to boutique resorts, luxury glamping properties, private island retreats and distinctive destinations where personal hospitality and practical management are equally valued. We would welcome the opportunity to work closely with owners who share our appreciation for authentic experiences, thoughtful service and the individual character of their propert