Peter Roelfes & Céline Damour

Luxury resort management couple | Remote & off-grid hospitality

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Professional profile

Hands-on hospitality management couple with complementary expertise in whole-property operations, luxury guest experiences, commercial management and business ownership. Experienced in opening and running remote retreats, managing off-grid infrastructure and logistics, and delivering personalised hospitality. Our backgrounds span boutique resorts, international five-star hotels, Michelin-starred restaurants and independent hospitality businesses. We combine practical property leadership with culinary expertise, marketing and guest relations.

Joint professional experience

Rangelands Outback Camp

Winton, Queensland | March 2022 – November 2026 | Joint property management

Led the opening and ongoing operation of an exclusive off-grid luxury tented retreat, working closely with the owner. Shared responsibility for guest experience, daily operations, logistics, seasonal opening and closure, operational procedures and marketing support.

Peter — Operations and property management: equipment servicing, solar power, generators, sewage systems, maintenance and troubleshooting manuals; purchasing, cost control, menu development and hands-on preparation and delivery of guest meals.

Céline — Guest experience and hospitality management: personalised hosting, service delivery, reservations, guest communication and day-to-day coordination. Together maintained five-star guest feedback and contributed photography and marketing materials.

Wilson Island Resort

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

Shared responsibility for daily operations at an exclusive remote island retreat, including guest safety, activities, supplies, boat deliveries and housekeeping. Peter handled meal preparation and practical operational duties; Céline focused on hosting, guest relations and administration. Worked within a small island team to provide personalised service.

Summer Land Camels

Harrisville, Queensland | May 2020 – November 2021 (Céline from July)

Peter — F&B Operations and Sales Manager: café improvement, menu design, product development, quality and cost control, commercial sales and distribution logistics for camel dairy and other products. Supported major events and represented the business at food festivals.

Céline — Tourism and Hospitality Operations Manager: café team leadership, visitor experiences, recruitment, training, rostering and daily hospitality operations. Together supported commercial performance and the destination's public profile.

C'est Bon Restaurant & Le Bon Bar

Brisbane, Queensland | 2008–2019 (Céline); 2011–2019 (Peter)

Céline joined as restaurant manager and subsequently became owner/operator; Peter joined as co-owner in 2011. Together developed the original 60-seat French restaurant into a multi-outlet hospitality destination incorporating a wine bar, cellar, rooftop function space and bistro (220 guests total)

Peter led culinary and F&B operations, menu development, cost control and kitchen design. Céline led front-of-house operations, staffing, administration and guest experience. Collaborated with architects, interior designers, branding and marketing companies on the major 2018 redevelopment.

Complementary management capabilities

Whole-property operations • Remote logistics and procurement • Off-grid infrastructure • Guest relations and reservations • Recruitment, training and rostering • Food and beverage management • Budgeting and cost control • Business development • Marketing and events • Hospitality compliance

Céline Damour | Individual career

La Belle Époque, Emporium Hotel

Brisbane | February–July 2020 | Manager

Managed café operations, training, rostering, purchasing and guest service; supported reputation improvement and French wine selections.

Working holiday in Australia

November 2006 – October 2007

Worked in various hospitality businesses across Australia, broadening experience of different working environments and Australian service culture.

La Désirade

Belle-Île-en-Mer, Brittany, France | June–September 2006 | Chef de Rang

Seasonal summer position providing restaurant table service.

Céline Damour | Earlier career & education

Relais Bernard Loiseau

Burgundy, France | 2005–2006 | Marketing Attaché

Completed a compulsory four-month marketing placement in 2005 and was offered a permanent-role opportunity as Marketing Attaché, reporting to the Marketing Manager. Contributed to project management, website design, marketing development and event coordination. The group's flagship restaurant held three Michelin stars at the time, alongside its five-star hotel.

2004–2005 | Professional Bachelor's Degree in Organisational Management in the Hotel and Tourism Industry — Institut d'Administration des Entreprises (IAE), Boulogne-sur-Mer, France.

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

Citizenship: French and Australian. Languages: French and English.

Peter Roelfes | Individual career

The Stores Grocer, Brisbane | March–April 2020

Chef/Butcher — supported food production, customer service and ordering systems during the first COVID-19 lockdown.

Harlequin's Domain Café, Bistro & Deli, North Stradbroke Island | March 2010–February 2011

Owner/Operator — opened second business; menu design, recruitment, training, workflow and food safety standards.

Amis Restaurant & Bar, North Stradbroke Island | December 2004–February 2011

Owner/Operator — managed and refurbished award-winning restaurant and events venue; introduced menus, function packages, operational standards and bookkeeping.

Garden Verde, Brisbane | April–October 2004

Purchasing and Sales Manager — commercial produce sales and supplier relationships.

Sandbar & Grill, Casuarina Beach | October 2003–April 2004
Chef de Cuisine — venue opening and oversight of multiple food outlets and events.

Sheraton Hotel Brisbane | May 2002–September 2003
Executive Sous Chef / Acting Executive Chef — five-star hotel kitchen operations across restaurants and large functions.

Tables of Toowong, Brisbane | September 1999–March 2002
Chef/Owner — business operations, training and hands-on management of award-winning French restaurant.

Quay West Suites, Brisbane | May–September 1999
Chef de Partie Tournant

Hilton Cairns | February 1998–April 1999
Sous Chef — restaurant and banqueting operations

Peter Roelfes | International career & training

London Hilton on Park Lane | November 1997–February 1998
Sous Chef / Butcher — supply, costing and ordering across kitchen departments

German National Service | November 1996–September 1997
Chef, officers' dining facility

Langham Hilton, London | October 1994–October 1996
Chef Tournant / Sous Chef — kitchen operations and fine dining

Hetzel Hotel Hochschwarzwald, Germany | May–September 1994
Chef de Partie / Sous Chef

Zum Kegelkotten, Germany | January–May 1994
Chef de Partie — family business menu and offering restructure

Penta Hotel Nova Park, Zurich | November 1992–December 1993
Chef Saucier — Michelin-starred Relais des Arts

City Club Hotel, Rheine | October 1991–October 1992
Demi Chef de Partie Tournant — opening team

Die Gans im Schnoor, Bremen | August 1988–June 1991
Apprenticeship — Michelin-starred restaurant

Education 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; First Aid (2026); Food Safety Certificate (2008).

Additional activities: BORA APAC chef presenter (2013–2018); James Street Cooking School presenter (2011). Citizenship: Australian and German. Languages: English and German.