Peter Roelfes & Céline Damour

EXPANDED COMBINED CURRICULUM VITAE | DETAILED CAREER & RESPONSIBILITIES - November 2026 - Luxury boutique, rmote & off-grid property Management

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Joint professional profile

We are a hands-on hospitality management couple with more than five decades of combined experience spanning luxury hotels, fine dining, independent business ownership, tourism and remote boutique retreats. In recent years, we have specialised in intimate, remote, off-grid properties where a welcoming guest experience depends as much on practical planning, maintenance, logistics, and sound commercial judgement as on exceptional service.

We are naturally outgoing hosts and managers who enjoy sharing stories with guests and learning about their journeys, while recognising when privacy, tranquillity and discretion matter most. Having owned and developed hospitality businesses ourselves, we also understand the importance of close, transparent relationships with property owners, and of respecting each property's distinctive vision.

Proficient in managing day-to-day financial and operational systems, including Xero, QuickBooks and MYOB, for accurate bookkeeping and reporting, and comfortable working with a wide range of booking and reservation platforms, adapting quickly to new property systems and software. Confident computer users overall, supporting digital operations, reporting, and smooth administrative workflows across properties.

Joint management and business experience

Rangelands Outback Camp | Winton, Queensland

March 2022 – November 2026 | Management couple / property operations

Property context: An exclusive, remote luxury tented camp in outback Queensland, operating off-grid and requiring a highly practical approach to seasonal guest stays, supplies, property care and hospitality standards. The remoteness meant that thoughtful preparation and swift, resourceful problem-solving were essential to the guest experience.

Key responsibilities: Coordinated arrivals, guest communication and the daily flow of the camp; delivered personalised hosting, meals and service; attended to accommodation presentation, housekeeping, stock levels and practical guest requirements. Worked closely with the owner and adapted the operating routine to weather, access, seasonal occupancy and the demands of a remote location.

Operational contribution: Supported the property through opening and seasonal operations, with attention to preventative maintenance, troubleshooting and clear written procedures. Planned and coordinated supplies, managed competing priorities in a small-team setting and maintained the balance between discreet luxury service and the behind-the-scenes work that keeps an off-grid property running.

Guest experience: Created an approachable, genuinely personal atmosphere while respecting guests who preferred quiet and privacy. The camp received five-star guest feedback, reflecting the standards of care and hospitality delivered by the team.

Managed open and operate an exclusive off-grid luxury tented camp, working directly with its owner. Managed the practical and guest-facing requirements of a remote seasonal property, including arrivals, hosting, reservations, dining, purchasing, stock planning, equipment servicing and seasonal reopening and closure. Peter supported solar, generator, sewage and other infrastructure maintenance and produced operational and troubleshooting manuals. Céline led much of the guest communication, hosting and daily hospitality coordination. Peter also contributed photography, video and drone imagery to marketing and guest materials. The property received five-star guest feedback during their tenure.

Wilson Island Resort | Great Barrier Reef, Queensland

November 2021 – January 2022 | Host / management couple

Property context: A secluded Great Barrier Reef island retreat, where small-scale, remote operations bring accommodation, food service, guest safety and the island experience into one closely connected daily routine.

Key responsibilities: Worked as a hands-on hosting and management couple across guest welcome, meal preparation and service, accommodation housekeeping, guest safety, short guided activities and tours, and the practical coordination of island deliveries. The work required flexibility and constant communication because a small team carried a broad range of duties.

Remote logistics: Planned requirements ahead of delivery cycles, including ordering for approximately two-week supply intervals. Considered stock, food quality, storage, weather and access constraints when preparing for each group of guests.

Service approach: Combined relaxed, outgoing conversation with thoughtful discretion, helping guests feel comfortable in a distinctive and isolated setting while keeping the operational side of the retreat unobtrusive.

Worked in a small-team, remote-island setting, delivering personalised guest hosting while handling housekeeping, meals, guest safety, activities, ordering and deliveries. The experience required flexibility, careful coordination and a willingness to step into whichever practical role was needed.

Summer Land Camels | Harrisville, Queensland

May 2020 – November 2021 | Food, tourism and hospitality operations

Property context: A working camel dairy and visitor destination with café and tourism operations. The hospitality offering needed to support both everyday café trade and guests visiting for a distinctive agricultural, tourism experience, dairy processing as well as wholesale and retail sales.

Céline (July 2020-November 2021) — café and tourism management: Held responsibility for front-of-house and tourism service, bookings, team organisation, staff training, recruitment support, rosters, payroll, ordering, guest communication and daily operational coordination. Maintained service standards across a varied visitor flow and supported meetings and event requirements.

Peter (May 2020 - November 2021)food and beverage and commercial operations: Contributed to café improvement, menu and product development, food quality, ordering, cost control and purchasing. Supported sales and distribution activity and worked to align the food offer with the destination's products and customer experience.

Shared contribution: Brought together customer-facing service, staff management, commercial discipline and practical problem-solving in a business combining hospitality, retail products and tourism.

Peter oversaw food and beverage operationsand production, product and menu development, cost control, commercial sales and distribution support. Céline managed café and tourism operations, including front-of-house teams, recruitment, training, rosters, reservations, payroll and visitor experience. Together they supported an established visitor attraction with both hospitality and product-based commercial activities.

C'est Bon Restaurant & Le Bon Bar | Brisbane, Queensland

Céline 2008–2019; Peter 2011–2019 | Owners / operators

Property context: An established French dining business that evolved from an approximately 60-seat restaurant into a more varied hospitality destination incorporating restaurant dining, a bar, wine cellar, rooftop space and garden café/bistro, with scope for functions and events. The city/location and final capacity should be verified against the original records before external publication.

Business ownership and redevelopment: Progressed through restaurant management and ownership into a shared owner-operator partnership. Managed and helped plan a substantial refurbishment, expansion and rebrand, coordinating with architects, designers and branding professionals while keeping the practical needs of service, workflow, budget and guest experience in view.

Céline — front-of-house and business management: Led the guest-facing operation, reservations and bookings, team recruitment and training, rostering, payroll and service coordination. Set the tone for welcoming, consistent hospitality across the evolving venue and supported the planning and execution of functions. Her progression from management into ownership also involved supporting redevelopment decisions, maintaining relationships with guests and staff, and helping the expanded venue retain its personal character.

Peter — operational and culinary leadership: Led kitchen and back-of-house operations, chef recruitment and scheduling, purchasing, supplier relationships, menu development, food costing and quality control. Contributed to budgets, forecasting, operational planning, marketing and guest engagement as a co-owner, with formal accounting supported by an accountant.

Commercial and guest outcomes: The project demanded a combination of vision and detail: making a larger, multi-space business feel cohesive, creating complementary service areas and managing the complexity of a more diverse offering without losing the personal character of the original restaurant. The business won many awards and kept a 4.8 rating on all media platforms during the ownership.

Céline progressed from restaurant management to ownership, while Peter joined as co-owner and culinary and operational lead. Together they developed the original approximately 60-seat French restaurant into a multi-space destination for up to 250 guests, incorporating a bar, wine cellar, rooftop function area and café/bistro offering. They collaborated with architects, designers, branding specialists and trades on redevelopment, expansion and rebranding. Céline led front-of-house operations, staffing, rostering, payroll, reservations and guest relationships; Peter led kitchen teams, purchasing, costing, menu planning, operational systems, operations planing and food quality. Both contributed to budgeting, business development and decisions affecting the property's commercial performance and the marketing and re-branding.

Selected shared achievements and capabilities

- Opening, seasonal operation and closure of a remote luxury glamping property, including written maintenance and troubleshooting procedures.

- Maintaining consistently high guest standards and personalised, discreet service in isolated environments.
- Developing and expanding a hospitality business from a single restaurant into a multi-outlet venue.
- Working collaboratively with property owners, architects, designers, marketing specialists, suppliers and staff.
- Managing remote procurement, food and beverage, housekeeping, reservations, guest safety and day-to-day property logistics.
- Supporting visual marketing with original photography, videography and drone imagery.
- Digital and business systems: Adobe Creative applications, Google Workspace, MYOB, QuickBooks, Xero, Wix, Squarespace and booking/reservation platforms

Céline Damour | Individual career

Céline brings more than 20 years of hospitality, tourism, guest relations and business management experience, grounded in formal French hospitality education. Her strengths include guest communication, team leadership, service standards, reservations, training, marketing and the administration that makes a guest-focused property run smoothly.

La Belle Époque, Emporium Hotel | Brisbane

February – July 2020 | Manager

Managed day-to-day café service, purchasing and inventory, staff rosters, training and guest relations in a polished hotel setting. Supported the presentation and delivery of French-influenced hospitality, including wine-related service, while keeping front-of-house routines organised and responsive.

Managed café operations, purchasing, rosters, training and guest service, including French wine-related service support.

Australian hospitality experience

November 2006 – October 2007 | Working holiday

Gained exposure to Australian hospitality and service culture before developing her longer-term career in Queensland.

La Désirade | Belle-Île-en-Mer, France

June – September 2006 | Chef de rang

Delivered attentive restaurant service in a seasonal destination setting.

Relais Bernard Loiseau | Burgundy, France

2005–2006 | Marketing trainee, then marketing attaché

Worked in a renowned luxury hospitality and fine-dining environment, progressing from marketing trainee to marketing attaché. Supported marketing projects, website-related development, events and coordination, gaining experience of how brand reputation, service excellence and thoughtful presentation reinforce one another.

Contributed to project coordination, website design, marketing development and events within a luxury hotel and renowned fine-dining environment.

Céline | Education and strengths

- Professional Bachelor's Degree in Organisational Management in the Hotel and Tourism Industry — IAE, Boulogne-sur-Mer, 2005.
- BTS hospitality and tourism studies — Lycée Le Castel, Dijon, 1998–2004.
- French and English; French and Australian citizenship.
- Guest experience, front-of-house leadership, reservations, payroll, recruitment, rostering, staff training, tourism operations and marketing.

Peter Roelfes | Individual career

Peter brings more than 30 years of international hospitality experience, from Michelin-starred European kitchens and major hotel operations to independent restaurant ownership, commercial purchasing and remote property management. His current professional focus is whole-property leadership, practical operations and guest experience rather than a kitchen-led position.

The Stores Grocer | Brisbane

2020 | Butchery, seafood and retail operations

Supported purchasing, sales, ordering, supplier relationships and hands-on retail operations during COVID disruptions.

Harlequin's Domain Café, Bistro & Deli | North Stradbroke Island

2010–2011 | Owner / operator

Opened the business after identifying a gap in the local market. Developed menus, service systems and the operation of a second hospitality venue.

Business profile: A café, bistro and deli-style hospitality operation on North Stradbroke Island, offering a different style of service from a conventional restaurant.

Ownership and operational contribution: Peter developed the menus, product offering and day-to-day service approach, including purchasing, kitchen organisation, staff coordination and quality standards. Running this additional venue required attention to the different rhythms, customer expectations and commercial demands of a café and bistro.

Business perspective: Experience across more than one hospitality concept helped Peter refine systems, delegate appropriately and adapt the food and service offering to the identity of each property.

Amis Restaurant & Bar | North Stradbroke Island

2004–2011 | Owner / operator

Purchased and developed an independent restaurant, bar and function rooms, including refurbishment and kitchen improvements. Oversaw menus, seasonal operations, staffing, purchasing, marketing, functions and financial administration. The role strengthened Peter's understanding of the practical and commercial responsibilities of ownership, beyond food production alone.

Purchased, refurbished and managed a restaurant and bar, including functions, marketing, menu development, financial oversight and staff coordination.

Business profile: A restaurant and bar on North Stradbroke Island, with seasonal trade and an additional focus on functions and special occasions.

Ownership and development: Peter purchased the business, undertook refurbishment and kitchen improvements, and developed the venue's food offering and operating systems. He coordinated staff, suppliers, purchasing, seasonal menus and marketing while overseeing financial administration and service delivery.

Events and business management: Managed weddings and functions, balanced changing demand with staffing and stock needs, and worked across both the guest-facing and operational sides of the venue. This strengthened his experience of owning and developing a destination hospitality business.

Garden Verde | Queensland

2004 | Purchasing and sales manager

Worked across produce procurement, supplier liaison and commercial sales.

Sandbar & Grill | Casuarina Beach, NSW

2003–2004 | Chef de cuisine, opening team

Helped establish the food operation of a new venue.

Sheraton Brisbane

2002–2003 | Executive sous chef / acting executive chef

Supported executive-level kitchen operations, banqueting and multiple service outlets, including staffing, workflow, quality standards and the coordination required for busy hotel operations. Experience in a large hospitality environment developed the ability to manage systems and people under pressure.

Supported senior kitchen leadership, staffing, banquet operations and multi-outlet delivery.

Tables of Toowong | Brisbane

1999–2002 | Chef / owner

Owned and operated a restaurant, developing early entrepreneurial experience in service, menus, staffing and business administration.

Business profile: An independently operated restaurant in Brisbane, combining a personal dining experience with the practical responsibilities of small-business ownership.

Ownership and responsibilities: Peter was responsible for the restaurant's day-to-day performance, including menus and food standards, purchasing and supplier relationships, staffing and team coordination, service planning and business administration. The position required hands-on involvement as well as decisions about costs, consistency and the overall direction of the business.

Professional contribution: This early ownership experience developed a broad commercial perspective and reinforced the importance of managing the entire guest experience, not only the kitchen.

Quay West Suites | Brisbane

1999 | Chef de partie tournant

Worked across sections in an international hotel environment.

Hilton Cairns

1998–1999 | Sous chef

Managed kitchen operations and supported department leadership.

London Hilton on Park Lane

1997–1998 | Sous chef / butchery

Worked within a demanding international hotel operation, including sous-chef and butchery responsibilities. Contributed to portioning, purchasing and food-cost controls for multiple departments, linking product standards to operational efficiency.

Supported production, portion control and purchasing/costing systems across kitchen departments.

German national service

1996–1997 | Chef

Completed national service in Germany.

Langham Hilton | London

1994–1996 | Chef tournant / sous chef

Developed multi-section hotel kitchen leadership and banqueting experience.

Hetzel Hotel | Black Forest, Germany

1994 | Chef de partie / sous chef

Worked in a high-standard German hotel environment.

Zum Kegelkotten | Germany

1994 | Chef de partie

Developed section leadership and service consistency.

Penta Hotel Nova Park | Zurich

1992–1993 | Chef saucier

Worked with meat, seafood, sauces and coordination across a demanding hotel operation.

City Club Hotel | Rheine, Germany

1991–1992 | Demi chef de partie tournant

Developed broad practical kitchen experience.

Die Gans im Schnoor | Bremen, Germany

1988–1991 | Apprenticeship

Completed a structured professional apprenticeship in a Michelin-starred restaurant, supported by vocational hospitality studies in Bremen. Developed a foundation in disciplined preparation, consistency, teamwork, high standards and attention to detail that later informed management and ownership roles.

Completed professional apprenticeship in a Michelin-starred restaurant alongside hospitality vocational studies.

Peter | Qualifications, training and additional skills

- Diploma in Hospitality — New England College of Technology, Queensland, 2016.
- German hospitality apprenticeship and vocational studies — Bremen, 1988–1991.
- Hilton management training, including Group Trainer Award (GTA), Craft Trainer Award (CTA), supervisory training and wine appreciation.

- Food safety certification; first-aid training (2026); responsible service of alcohol training.
- Photography, filming, drone imagery, image editing and social-media content creation; more than a decade of personal practice and practical use in property marketing.
- Business planning, purchasing, budgeting, forecasting, bookkeeping, operational manuals, staff training and basic off-grid infrastructure troubleshooting.
- Chef presenter for BORA APAC (2013–2018) and presenter at James Street Cooking School (2011).
- English and German; Australian and German citizenship.

How we work together

We combine complementary strengths rather than dividing a property into rigid departments. Céline's people-focused hosting, front-of-house management and administration sit alongside Peter's technical, operational, commercial and creative capabilities. Both are comfortable with hands-on service, team leadership and the practical realities of living and working remotely. We enjoy collaborating closely with owners while independently managing the details of everyday operations.

Future direction

We are particularly interested in management-couple opportunities at boutique resorts, luxury glamping destinations, private-island retreats and distinctive remote properties across Australia and the Pacific. We are available for conversations now; a commencement date can be agreed on no earlier than January 2027.

Detailed approach to property management

Owner relationships

As former hospitality business owners, we understand the emotional and financial commitment behind a property. We welcome close collaboration with owners, clear communication and honest reporting, while being comfortable taking independent responsibility for day-to-day decisions within agreed expectations. We aim to preserve each property's identity, maintain its standards and contribute practical ideas for continuous improvement.

Guest hosting and discretion

We are naturally outgoing and enjoy meeting people, sharing experiences and hearing guests' stories. We also understand that genuine hospitality includes knowing when to give someone space. Our style is personable, observant and flexible: conversation when welcomed, privacy when preferred, and consistent attention to detail throughout.

Remote and off-grid discipline

Remote operations require planning beyond the next service. We consider delivery cycles, essential supplies, accommodation readiness, equipment checks, safety, housekeeping, food service and contingency planning as connected parts of the same operation. Clear procedures and calm communication help maintain the guest experience when access, staffing or infrastructure are constrained.

Marketing and digital storytelling

Peter's long-standing interest in photography, filmmaking, drone imagery and editing offers practical support for property storytelling, website presentation and social media content. These creative skills complement rather than replace the central management responsibilities and can help show a destination's atmosphere and distinctive guest experience.

Complementary leadership

Céline brings strong front-of-house, guest relations, administration and team leadership capabilities. Peter contributes operational systems, commercial purchasing, business development, culinary standards and creative media. Both remain hands-on across the property, and their responsibilities overlap naturally when circumstances require it.