



Chef / Owner Patrick Reilly has spent nearly 20 years cultivating his passion of good food and warm Irish hospitality. A native of Dublin, Ireland, Reilly received his professional culinary education at the Dublin School of Catering and Hotel Management. Following a coveted apprenticeship at the Guinness Headquarters in Dublin, Reilly quickly made his mark on the other side of the Irish Sea in the distinguished London restaurant scene.

While in London, Reilly trained under the guidance of chefs Paul Gayler at the Michelin Starred Inigo Jones and Antony Worrall Thompson at his Knightsbridge restaurant Ménage a Trois, at the time a favorite haunt of Princess Diana.

Reilly was quickly noticed for his culinary skill and at the young age of 21 was personally tapped by Worrall Thompson to open his second restaurant and first venture in New York City. Under Reilly's guidance, the restaurant opened to critical acclaim.

Returning to London, Reilly began a ten year professional relationship with acclaimed restaurateur, Robert Earl. Reilly went on to run the kitchens in his fine dining properties in Boston, MA and Orlando, FL. After traveling around the country and the world overseeing culinary operations for Planet Hollywood, he moved back to Orlando to head the stoves at Earl's newest projects, Café TU TU Tango, Café Citron and The Official Allstar Café where he distinguished himself as one of the top chefs in the Orlando area. After cooking a private dinner for Gibson Guitar president & owner, Henry Juskiewicz, Reilly was asked to refine Gibson's catering operations. Reilly moved to Memphis in 2001 and hasn't looked back since.

From 2001 until 2004, Reilly opened and oversaw the success of The Gibson Beale Street Showcase, an entertainment complex featuring The Lounge (voted "Best New Bar" and "Best Place to Hear Live Music" in Memphis), a 1,000-seat catering operation and retail outlet. Following the success of The Lounge, Reilly was approached by San Antonio based SWIG, Inc to oversee the organization and its Texas and Tennessee locations as director of operations.

Wanting to get back in the kitchen and follow the dream of owning his own restaurant, Reilly opened The Majestic Grille with wife, Deni in 2006. Voted one of the Best New Restaurants and Best New Bars of 2006, The Majestic Grille has already become a favorite of locals and tourists alike. In addition to the restaurant's community involvement with the arts, Patrick sits on the board of The Blues Foundation and is active in The Leadership Academy.

Deni Carr Reilly, CMP. A ten year veteran of the hospitality industry and large scale event planning, Reilly has found her home in Memphis as co-owner of downtown's popular restaurant The Majestic Grille. Partnering with her chef / husband Patrick, Deni oversees the front of house operations, marketing, human resources and occasionally the plumbing at their 1940's style bar and grille housed in a beautiful 1913 theatre.

After graduating from Virginia Tech, she served on the human resources team of Hilton Hotels Corporation for four years. Reilly managed recruiting efforts and employment for the company's 500 managed properties. A Certified Trainer through the American Society of Training & Development, Deni also has extensive experience in hospitality training including developing and facilitated a joint general

manager training program with Hilton Hotel Corporation and Cornell University School of Hospitality Management.

As Director of Membership for the Blues Foundation, Reilly reorganized the membership strategy and worked on the W.C. Handy Blues Awards. In 2002, she successfully lobbied Capitol Hill to declare 2003 as "The Year of the Blues." As Director of Operations for Destination King, Reilly managed all aspects of the 200 plus annual meetings for this Memphis-centric destination management company, including staff management, vendor relations, and contract negotiations. Deni furthered her event skills and love of Memphis as Program Director for the Memphis in May International Festival where she was responsible for all international and educational programming.

In July 2005, she became a Certified Meeting Planner, an elite designation bestowed by the Convention Industry Council of America, recognizing excellence and expertise in the meeting and convention industry. As an independent contractor she has worked on some of Memphis' top events including The Blues Ball, Jingle Bell Ball and Andrea Walks for Tennessee's Children.

An enthusiastic downtown resident, Reilly enjoys walking to work each day, photography, urban gardening & Sunday golf with her husband Patrick. She is active in many Memphis organizations including the Leadership Academy, South Main Association, and Memphis Child Advocacy Center.