

Crowne Plaza Danbury Catering & Events Team

Elizabeth Besso – Crowne Meetings & Social Catering Director

Joined the Crowne Plaza Danbury in October 2016 with previous experience as a Catering Sales Manager in Hartford, CT and Sales Manager in Worcester, MA. For over four years Elizabeth has been working within the Intercontinental Hotels Group family of brands with strong experience in IHG Business Rewards. A graduate of Johnson & Wales University she received her degree in Baking & Pastry Arts.

Elizabeth's passion in hospitality is social catering, she loves working with clients to bring memorable events to life having booked and expedited well over 50 wedding receptions in the past two years and countless Quinceañeras, Bar and Bat Mitzvahs, Galas and Proms. She's excited to apply this passion to the largest hotel and event venue in Danbury!

Elizabeth's role is to plan and communicate meetings and social events to the Food & Beverage team and be your single point of contact from signing through delivery to ensure a memorable experience.

Email Elizabeth Besso for any catering event needs at ebesso@cpdanbury.com or call direct at 203.830.5130



Rebecca Sage – Food & Beverage Director

Rebecca joined the Crowne Plaza Danbury in May 2016 transferring within the Brighton Managements organization from the DoubleTree by Hilton hotel in Norwalk, CA where she spent three years as Food & Beverage Director. Prior to transitioning to hotels Rebecca spent over ten years in Hollywood and Los Angeles as General Manager of various award winning clubs and restaurants.

This is a homecoming for Rebecca having attended University of Connecticut, she is thrilled to be back home.

Rebecca oversees the entire food and beverage operation at the hotel including Ridgebury Café, lobbybar, Hat City Tavern and over 26,000 square feet of catering and event banquet space. Rebecca has a passion for room sets and execution from themed breaks and functions to the most elegant ballroom transformations for receptions and galas. Rebecca's goal is to ensure each event and meeting are productive and memorable and to provide the best catering experience in Danbury!



Nathaniel 'Nat' Vibert – Executive Chef

Chef Nat joined the team at Crowne Plaza Danbury in June 2016 with over thirteen years of culinary experience throughout Connecticut and San Francisco, CA. The key to Chef Nat's success has always been surrounding himself with talented people who are passionate about cuisine and consistency. Chef Nat has proven himself successful in sourcing local ingredients throughout Connecticut to deliver uniqueness on the plate.

Chef Nat credits his career to Chef Tom Schultz who through mentoring Nat instilled a passion for culinary excellence! Chef Nat is most proud of delivering quality of food scores above brand average across all meal periods since arriving at Crowne Plaza Danbury.

