



The U.S. Presidential Culinary Museum® Grover, NC



The Inn of the Patriots



Home of The Presidential Culinary Museum and The Presidential Service Center

Martin C.J. Mongiello and Stormy L. Mongiello are hoteliers, resort and club management experts



Marti is a marketing expert, accountant, hospitality manager, and chef with an MBA degree studying for his second Masters at Lenoir Rhyne University. Stormy is a human resources expert, accountant, hospitality manager, and chef with a Bachelors degree studying for her MBA degree at Western Governors University (WGU).



Marti holds Master Certified Food Executive (MCFE), Certified Professional Food Manager (CPFM), Certified Household Manager (CHM), and Certified Executive Chef (CEC) credentials. Stormy holds a Professional in Human Resources (PHR) certification with the Society of Human Resources in Management (SHRM).



Their names are in bronze on the Charlotte Walk of Fame in between Wells Fargo Bank and the Harvey Gantt African American Museum for contributions to the history of the region, and revolutionary war work.

Marti wears the Iraq Medal and was knighted in Europe in the Order of St. Thomas More in 2001. Stormy wears the National Defense Service Medal.





Marti is also a disabled and injured military veteran, who retired with 30 years of war service in the US Navy, with the management of the Camp David Resort and Conference Center, working as a White House Chef and who served in numerous war zones.

He is a Qualified Submarine Service Warrior, served as a Seabee, conducted security for the Blue Angels, was trained as a Squad

Leader in anti-terrorism by the US Marine Corps, graduated first in his class for Law Enforcement Academy, and is a Qualified Surface Warrior. He has a no-nonsense style of management built upon working 18 hours per day X 7, for 126-hour work weeks sustained by superior performance lasting decades at a time. He loves to laugh on the job and trains people how to love what they do. Going to “fun” five days a week is better than going to work. Sustainment of excellence is paramount to him over spurts of excellence.



Combined with a high IQ, his military service includes riding camels and white Arabian horses in the



desert, the jungle of Korea, and exploring the North Pole.

Individuals seeking to work with Marti who do not hold a credible interest in earning respect each day at work will be sniffed out in seconds by him as fake. He highly adheres to the principles of Doctors Ornish, Deming, Blanchard, and Covey. He graduated from the Franklin-Covey Institute for Management.

Marti was the Executive Chef to the President of the United States of America and a Manager of the world’s most exclusive resort, a butler, housekeeper, Presidential Aide, and bartender at The Camp David Resort, hidden atop the Catoclin Mountains chain. Holding numerous security clearances, Chef Marti was elevated to a Top Secret, Yankee White, Category II SSBI clearance at 27 years old and began shopping, cooking and



serving the most influential leaders on earth. His training spans nuclear weapons, nuclear power, biological, and chemical warfare.



Chef Marti lived in Asia, Hawaii, and Europe and led American cuisine, estate, club, and resort management in Asia, Arabia and at NATO in Brussels. One of his teams won the International Food Service Executives Association (IFSEA) Captain Edward F. Ney World Award for Best Restaurant in the world, and he was selected to represent the US Navy on the TODAY Show.

He has the distinction of being one of the most decorated hospitality managers in the history of the Navy.

Awards include a Presidential Service Badge (#14592), numerous world culinary medals, the Joint Chiefs of Staff Badge, five Navy Achievement Medals, two Joint Meritorious Unit Commendation ribbons with Oak Leaf Clusters, three Commendation Medals and the NJ Distinguished Service Medal. Marti was also a manager of the Bayshore's Resort in Florida with 1500 keys, worked with Ramada to 200 keys, and Cendant (now Wyndham Worldwide). His fiduciary experience spans half of the earth responsibility, close to 7,000 employees, dozens of direct reports and \$2.6 billion per year in sales.



Stormy L. Mongiello, personally directed, launched and produced the Kings in the Kitchen Road and Radio show at Foxwoods Casino with IGA, the Fancy Food Show and had gained over 60 brands as clients. They have been chosen to represent Emeril Lagasse and his brands and took Arbitron #1 status across three states (NY, PA, NJ). They have been featured on global TV and are continuously on the

major television stations, doing shows live on stage, consulting to estates and resorts.



She is also a Curator at The US Presidential Culinary Museum with a BS degree from Western International University as a PHR with SHRM. Testing in the top 4% of the knowledge of HR law she handles clients multi-million dollar payroll with 400+ employees, across 200+ properties in six states out of her Charlotte, NC property management

office. Stormy is also a disabled veteran having left Bessemer City when she was 18 to attend female boot camp in Orlando, Florida. She was bitten by the Top Gun bug in High School, and her grandmom, aunt, and mother all drove down to watch, “our local foothills girl march in precision with the best America has to offer.” Stormy grew up on a farm, worked on tractors and eventually did maintenance on helicopters and F-14 jet engines.

Articles published about us in over 100 magazines and newspapers worldwide



She is also a “save the nonsense” Wonder Woman heroine interested in producing results, working, holding herself accountable to clients and investors, and “doing.” Being screamed at, at the age of 18, away from your family, while doing pushups, and studying the art of war is best translated today in business - to becoming more than they think a woman can become.

Stormy is quite famous for the “gimme some sugar” gift shop named after her, and some do worry when it rains, that she will melt outside because she is so sweet!

She is presently studying for her MBA but continues to be one heck of a chef, doing events for ten at \$4K and gala dinners at \$400.00 per person raising as much as \$567,000.00 in one night recently, at Quail Hollow Country Club for Cystic Fibrosis. With Marti and dozens by their side, they shatter records.

Marti attained his BS in Culinary Management from the International Culinary Schools at The Art Institutes and graduated Summa Cum Laude. He’s published business plans in 80+ countries via software called LIVE PLAN and his business plans with proforma are currently used at Stanford, UNC, Wharton, and by over 10,000 students a semester. LIVE PLAN is ranked as the number one software system by Inc. Magazine and the Wall Street Journal for over ten years.

He has published six books and is working on two more. His 300+ page textbook on hospitality management is very highly rated on Amazon and Kindle.

Marti and Stormy are credited and featured in numerous books about American, and Charlotte history, including:

- **Eminent Charlotteans: Twelve Historical Profiles from North Carolina's Queen City**, Paperback: 221 pages, Publisher: McFarland (March 26, 2018).
- **Patriot Militiaman in the American Revolution 1775–82** (Warrior), Print Length: 64 pages, Publisher: Osprey Publishing; 1 edition (June 20, 2015).
- **Cowpens 1781: Turning point of the American Revolution** (Campaign), Paperback: 96 pages, Publisher: Osprey Publishing (September 20, 2016)
- **True for the Cause of Liberty: The Second Spartan Regiment in the American Revolution**, Hardcover: 328 pages, Publisher: Casemate (November 19, 2015)

They own the #1 ranked country inn in the world for the category of history, The Inn of the Patriots. It is home to their cooking school with 4,900 graduates, the US Presidential Culinary Museum, Nature and Earth Spa, The US Presidential Service Center, two gift shops and their TV and stage show, Inside the Presidents' Cabinet. They are presently carrying a 4.6 to 4.8 review status on world booking engines and are listed in the top 3% of all hotels on earth.

www.TheInnofthePatriots.com www.PresidentialCulinaryMuseum.org

www.PresidentialServiceCenter.org

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