

Like all great restaurateurs, Mark Maguire makes the difficult job of running a popular restaurant look effortless. He's able to do this because he's done every job in the place at one time or another in his busy 35-year career.

Maguire started in 1985 as a Manager with Entertainment Concepts, Inc out of Houston, Texas traveling the country opening up high-end nightclubs. After openings in Austin TX & Arlington, TX, , Maguire settled in as General Manager in Indianapolis, Indiana where he remained for 3 years. In 1989 he was recruited by the foremost entertainment company in the world, Walt Disney World Co.

With Disney Mark lead the team that launched the Pleasure Island Entertainment Complex which included 5 nightclubs and 2 restaurants. Disney executives, noting his success, next tapped Maguire to lead a team for the Grand Opening of Euro Disney outside Paris. There Maguire was responsible for coordinating the openings of 7 restaurants, 2 bars and a 1000 seat Dinner show.

After the Grand Opening, he remained in Paris as Operations Manager for Festival Disney, where he worked to proliferate the Disney standards of hospitality and guest service.

In 1994, Carlson Restaurants Worldwide hired Maguire to help launch their first Specialty concept, The Front Row Sports Grille, at the Ballpark In Arlington. "Opening a 22,000 square foot facility with a full game midway for kids and adults, over 70 television monitors, pool tables, darts, a gift /memorabilia shop and a 425-seat restaurant was quite a ride!" he says of the project. After that successful opening, Maguire moved back to Orlando to open the 2nd Front Row Sports Grille & Italianni's, a casual Italian grill on International Drive.

In 1996, Maguire partnered with Burt Rapport & Dennis Max with Unique Restaurant Concepts out of Boca Raton, FL as Managing Partner for Max's Grille, a 250-seat chef-driven restaurant located in the Disney community of Celebration, Florida. It was here that Maguire solidified his vision for the concept that would become his first solo venture.

After opening 27 restaurants, nightclubs and bars of every genre for other companies, Maguire was ready to take the plunge on his own, and in 1999 he opened Maguire's Regional Cuisine in Dallas.

Maguire's Regional Cuisine was his vision of a relaxed, inviting restaurant with an interesting menu—not fussy or snobbish, but “appealing to the adventurous with intimidating the traditional,” he says of Maguire’s menu philosophy.

Among the reviews Maguire is most proud of is his staff being recognized as “Best Service Staff in Dallas” in only their first year of operation. “You can hire the best Chef and build the most beautiful facility. But if your staff doesn’t buy-in to your culture and commit themselves as professionals, your chances of long-term success are minimized dramatically,” Maguire says of his staff.

In December 2002 Maguire launched his second Dallas eatery, M Grill and Tap, a more casual version of Maguire’s in the trendy Uptown district. With it came more critical acclaim as Maguire became one of very few Dallas restaurateurs with two 4-star restaurants in the city.

In 2006, Maguire was hired as the Foodservice consultant for a \$700,000,000 Ultra high-end island resort development in the Bahamas. Royal Island is a 470 acre exclusive Resort and private homesite development by Cypress Equities in Dallas. It includes over 200 private homesites, a 5-star full service resort by the Montage Group out of L.A., an 18-hole Jack Nicklaus Golf Club, a 220 slip deep water marina and a Marina Village with over 45,000sf of restaurant & retail space.

In 2007 Maguire joined Hedda Gioia Dowd and Cherif Brahmi as co-creator and Founding Partner of Dallas' most unique new restaurant concept, Rise n<sup>o</sup>1 Salon de Souffle & Wine Bistro in the Shops at Inwood Village. This 2500sf, 50-seat restaurant features sweet as well as savory souffle & continues to be one of the highest grossing per square foot foodservice establishments in the country.

In early 2009 the bug began biting again and Maguire brought together one of Dallas' most accomplished Mexican Chefs, Amador Mora and one of Dallas' most recognized and respected restaurant operators, David Knouse to create Maximo Cocina Mexicana & Margarita Lounge. Located in the Village on the Green lifestyle center across from the Galleria, this 8000sf, 250 seat Modern Mexican restaurant quickly became recognized as one of the only places in North Texas to find authentic, Chef-driven Mexico City fare.

In 2016 Mark was approached by a Real Estate developer and long time Maguire's regular to open a "Maguire's-style" café in a new upscale office building he was developing. In October of that year, the first Gather Coffee Café opened in the Tollway Center building in Addison, TX offering full service coffee bar, breakfast, lunch and beer & wine Happy Hours. The 2<sup>nd</sup> Gather location opened in October 2020 just a quarter mile south in the Copart Tower.

Mark has served on a number of non-profit boards including North Texas Food Bank and HungerBusters and has been heavily involved in restaurant industry advocacy. Maguire has served as a Director and Officer in the Texas Restaurant Association for 20+ years, including as Dallas President in 2004 and Texas President in 2009-10.

Mr. Maguire resides in Dallas with Gena, his wife of 24 years and their 3 children Maddy, Finn & Rowen. When he's not in the restaurants he can most likely be found hunting, fishing, golfing or playing poker.