

Lisa Lavender

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Event Planner & Professional Chef Wrangler – January 1999 to Present



Hospitality, Sales & Marketing Specialist – November 2014 to Present



Brand Ambassador & Experience Director – February 2018 to February 2019



Off-Premise Events, Private Dining Sales & Chef Appearances – March 1994 to Present



Group Sales & Convention Services – November 2014 to September 2018

With more than 30 years of experience, Lisa Lavender has seen all sides of the hospitality and service industry. After serving as the right hand for Celebrity Chef Stephan Pyles since 1994, Lisa partnered with Jackson and Tim Lavender, two prominent Dallas businessmen to create FLUENT, a world-class, luxury concierge service in the summer of 2012. That same year, she was featured in Modern Luxury Dallas' Restaurant Issue, *Look Who's Talking*. She brought an expertise and experience in special events, sales, marketing and operations to offer a total package and unmatched service to the Metroplex. This led to the one-of-a-kind entrepreneurial development Trinity Groves, retaining her to lead a new level of marketing efforts for over a dozen restaurant incubators that have changed the face of start-up business. She introduced and coordinated exclusive buy-outs of Trinity Groves as well as assisted with private dining sales and coordination for several of the restaurant concepts. She continues to market and sell private dining events and personal chef appearances for Chef Stephan Pyles. In February of 2018, Lisa signed on as Brand Ambassador for Oak & Eden, Handcrafted Whiskey. Her role included opening doors to new relationships in the hospitality industry and creating events through the launch of the new Texas brand of whiskey. She opened a private event space in Trinity Groves, Flourish, in the summer off 2020. For just over a year and despite battling the Covid epidemic, Flourish delivered experiences like nothing else in the city of Dallas.

A consummate professional with an extraordinary flair for doing the seemingly impossible in the hospitality industry, Lisa creates experiences that have passion, creativity and always exceed expectations. THELisaLavender became the natural culmination of events, training, sales, marketing and branding.

In 2014, Lisa was asked by Katherine Clapner of Dude, Sweet Chocolate to help pull together the local culinary community to raise money for a beloved employee of Katherine's shop. This effort became The Giving Table and raised over \$5,000 to assist with medical expenses for him. Lisa has remained a core part of The Giving Table, and continues to wrangle in a larger and larger group of hospitality family to help chefs, servers, and other causes that affect her community and those in it, including Chef Justin Holt, Chef Josh Bonee, Ezekiel Flores (a long-time food runner), Chef Nathan Tate's son, Cameron, Dallas Police (the tragic shooting in 2016), Mercy Chefs aiding those affected by the LA Fires and most recently, for Mercy Chefs aiding those affected by the floods in Kerrville, Tx.

In 2016, she founded The Stronger Woman Project, a monthly get together at her home that focuses on empowering women in work, love and life. Lisa was inducted into Les Dames d'Escoffier in November of 2012, an invitation-only group (at that time) of professional women leaders in the fields of food, fine beverage and hospitality that are dedicated to raising money for scholarships and promoting the achievements of women in the culinary and hospitality profession. In September of 2018, Lisa assumed the role as president of the Dallas chapter of that organization. Lisa will be a part of the new Mentorship Program of Les Dames, working to nurture and grow new (and younger) Dames coming into the hospitality industry. She was nominated as an honoree by Chefs For Farmers in 2016 for her work in the Dallas culinary industry.

In 2016, Lisa's husband Tim wanted to get better at cooking, a great passion of his. LAV's Kitchen Table was born and initially, offered a 4-course lunch for 8 guests in their home, affectionately called The Pink Palace at no cost. They continued this for a few years, inviting friends, clients and family to join them while Tim "practiced" cooking. In 2020, Lisa and Tim leaned into Helping Hands, Open Hearts, a local organization that assists the homeless in Dallas, turning LAV's Kitchen Table into a ticketed event with the proceeds going to HHOH, raising upwards of \$20,000. Lisa and Tim also cooked and packed meals to be distributed to over 100 unhoused people, out of The Pink Palace. In 2024, Lisa was honored with the Helping Hands, Open Hearts organization's Open Heart Award.

In 2024, Celebrity Chef Tiffany Derry asked Lisa to be the Official Chef Wrangler for her 1st Annual Shef Food + Wine Festival at Epic Central in Grand Prairie. Lisa wrangled over 20 chefs from all over the United States coming in (and going out) to be a part of the successful first-time food and wine festival. Lisa is back at it for more than 30 chefs and other talent coming to participate in the 2nd Annual Shef Food + Wine Festival in October of this year.

To this day, Lisa's involvement with Share Our Strength, No Kid Hungry, the Stephan Pyles Culinary Scholarship, the Giving Table and many other charitable events make Lisa a trusted resource in the Dallas community. Lisa is a Dallas native and works tirelessly to promote the city, its people and its local culinary and hospitality community.

Instagram - @theonelisalavender66