



MESQUITE GAMING



For Immediate Release

CHRISTOPHER DREYER NAMED CORPORATE EXECUTIVE CHEF AT MESQUITE GAMING

Mesquite, NV – (June 7, 2024) – Mesquite Gaming announced today the hire of Christopher Dreyer as Corporate Executive Chef. He brings over 21 years of executive food management experience in the gaming and hospitality industry to CasaBlanca Resort & Casino and Virgin River Hotel & Casino – Mesquite Gaming’s properties located in Mesquite, NV.

“I know for a fact that Chef Christopher Dreyer will elevate the food and beverage quality of our properties on day one of his tenure,” said Justin Moore, CEO, Mesquite Gaming. “Having him in charge of this essential area of operations will ensure that we deliver the best food products available to our customers.”

Chef Christopher Dreyer started his career with Station Casinos in 2003 as a Room Chef, and was promoted to the position of Assistant Executive Chef and, ultimately, Executive Chef. In 2018, Chris joined Aramark food services division where he held the positions of Restaurant/Retail Manager, Chef de Cuisine, Executive Chef de Cuisine, and Area Director. Most recently, Chris was the Regional Executive Chef for Boyd Gaming’s Downtown Las Vegas properties.

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MEDIA CONTACT:

Sharry Quillin
702.807.4356
squillin@quillinlv.com

ABOUT MESQUITE GAMING:

Mesquite Gaming, located 77 miles north of Las Vegas, includes Virgin River Hotel/Casino/Bingo and CasaBlanca Resort-Casino-Golf-Spa. A premier golf destination, Mesquite Gaming owns and operates The Palms Golf Club and CasaBlanca Golf Club. Combined, the two properties feature 1,186 guest rooms, 76,000 square-feet of casino space, with 2,000 slot machines and 36 gaming tables, 70,000 square-feet of meeting and convention space. For more information, visit mesquitegaming.com.