



Danny Meyer is the CEO of Union Square Hospitality Group, which includes Union Square Cafe, Gramercy Tavern, Blue Smoke, Jazz Standard, Shake Shack, The Modern, Cafe 2 and Terrace 5 (at the Museum of Modern Art), Maialino, Untitled (at the Whitney Museum of American Art), and North End Grill, as well as Union Square Events and Hospitality Quotient. Each USHG restaurant and business is lovingly crafted and distinctive, and each strives to distinguish itself with warm hospitality and consistent excellence.

Born and raised in St. Louis, Missouri, Danny Meyer grew up in a family that relished great food, cooking, get-togethers, travel and hospitality. Thanks to his father's travel business, he spent much of his childhood eating, visiting near and far-off places, and sowing the seeds for his future passion for food, wine, and a successful career in the hospitality industry.

Danny worked for his father as a tour guide in Rome during college, and then returned to the Eternal City to study international politics. He minored in the study of trattorias, spending at least as much time at the table as he did in the classroom. After graduating from Trinity College with a degree in political science, Danny landed in Chicago and took a job as Cook County Field Director for John Anderson's 1980 independent presidential campaign. Pursuing his true passions for food and wine, Danny later gained his first restaurant experience in 1984 as an assistant manager at Pesca, an Italian seafood restaurant in the Flatiron District of New York City. He then returned to Europe to study cooking as a culinary stagiaire in both Italy and Bordeaux.

In 1985, at age 27, Danny launched Union Square Cafe, pioneering a new breed of American eatery pairin...

Danny Meyer

Speech Topics

- Management
- Leadership
- Human Resources
- Entrepreneur
- Customer Experience
- CEO

