



The Ninth Annual
Fred Tibbitts & Associates

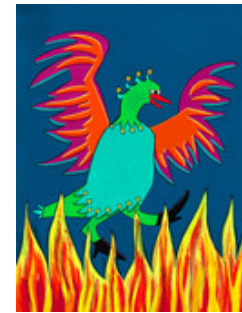
“An Autumn Evening in Hong Kong
with Very Special Friends”



DIAGEO



Celebrate



Renewal

FTA

Fred Tibbitts
and Associates



Hyatt Regency Hong Kong, Tsim Sha Tsui
Thursday 22 October 2009

Program

Reception

(6:45pm – 7:45pm)

All Guests Formally Announced

Specialties by Phillips Foods Asia
Specialties by Suzy Sirloin
Specialty Cocktails by Pernod-Ricard
Specialty Cocktails by Diageo

Champagne Veuve Clicquot Ponsardin

FIJI Water

Dinner

(8:00pm - 11:00pm)

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Champagne Moët & Chandon

Donation to China Tibetan Children Health & Education Fund

Accepting, Betty Leung, Representative

Announcement of the 2009 FTA Hospitality Awards Asia Pacific

2009 FTA Hospitality Award for Excellence as an Operator Asia Pacific
Martin B Jones, Vice President, Food and Beverage, Asia Pacific Starwood Hotels & Resorts

Acknowledged on behalf of Martin B Jones by

Xavier Pech
General Manager
Hyatt Regency Hong Kong, Tsim Sha Tsui

2009 FTA Hospitality Award for Excellence as a Humanitarian
Professor Poon Chung-kwong, President Emeritus, The Hong Kong Polytechnic University

Presenter

James Lu
Executive Director
Hong Kong Hotels Association

Summons of the Brigade

Xavier Pech

Fond Farewell

Fred Tibbitts, Jr.

Dinner Menu

First Course

“Phillips” Jumbo Lump Crab, Tomato Fondue, Feves, Celery Leaves

*Finca Los Nevados “Borceas” Viognier, Castilla, Spain 2008
Montana Sauvignon Blanc, Marlborough, New Zealand 2007*

Main Course

***“Suzy Sirloin” USDA Prime Black Angus Sirloin Steak
Potato Mousseline, Seasonal Vegetables, Thyme Scented Beef Jus***

*Finca Los Nevados “Gregal” Cabernet Sauvignon & Grenache, Castilla, Spain 2005
Jacob’s Creek Three Vines, Shiraz-Cabernet-Tempranillo, Barossa Valley, South Australia 2007
Sterling Vineyards, Vintner’s Collection Cabernet Sauvignon, Central Coast,
California, USA 2006
Cape Mentelle Cabernet-Merlot, Margaret River, Australia 2007*

Cheese Course

Comte, Brie de Meaux, Bresse Bleu, Pumpkin Chutney

*Finca Los Nevados “Syriacus” Shiraz, Castilla, Spain 2005
Terrazas de Los Andes Reserva Malbec, Mendoza, Argentina 2007
Sterling Vineyards, Diamond Mountain Ranch Cabernet Sauvignon, Diamond Mountain,
Napa, California, USA 2005*

Dessert

***Ronnefeldt Strawberries and Crispy Fruit Tea Infused Chocolate Marquis,
Vanilla Bean Ice Cream, Berry Compote
With Michael’s Cookies***

Ronnefeldt Teas & Coffee Service

Ron Zacapa 23 Years Old

FIJI Water