



SIDewood



The Fourth Annual Fred Tibbitts & Associates

"A Summer Evening in Bangkok
with Very Special Friends"

FTA

Fred Tibbitts
and Associates

PLAZA ATHENEE BANGKOK
A ROYAL MERIDIEN HOTEL

Thursday 16 June 2011

Program

Reception

Grand Hall's Foyer
(06:30pm – 07:30pm)

All Guests Formally Announced

Ketel One Luxury Cocktails
ABSOLUT Bar

Dinner

Plaza Athénée I
(07:40 pm – 11:00 pm)

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Moët & Chandon Imperial

Donation to Elephant Hospital

at the National Elephant Conservation Center in Lampang

Brian Sinclair –Thompson, Immediate Past President, Skai Bangkok

Announcement of the 2011 FTA Hospitality Awards

2011 FTA Hospitality Award for Excellence as an Operator-North America

Brian Abel, Vice President, Food & Beverage, North America, Starwood
Recognition accepted by Wayne Buckingham, Regional Vice President,
Starwood Hotels & Resorts

2011 FTA Hospitality Award for Excellence as an Operator-Asia Pacific

Andreas Stalder, Senior Vice President, Product & Brand Development,
Hyatt International-Asia Pacific

Recognition accepted by Philippe Frey, Executive Assistant Manager-
Food & Beverage, Grand Hyatt Erawan Bangkok

2011 FTA Hospitality Award for Lifetime Excellence

Eric Long, General Manager, The Waldorf Astoria
Recognition accepted by Vincent Mercurio, General Manager
Conrad Hotel Bangkok

2011 FTA Hospitality Award for Excellence as a Humanitarian

Robert Thurman, President, Tibet House US & Jey Tsong Khapa Professor of Indo-
Tibetan Buddhist Studies, Columbia University

2011 FTA Hospitality Award of Excellence as an IT Innovator

MICROS Systems, Inc.
Recognition accepted by Stefan Piringner, President, MICROS-Fidelio Asia Pacific

Summons of the Brigade

Choo Leng Goh, General Manager, Plaza Athénée Bangkok, A Royal Méridien Hotel

Dinner Menu

Phillips Sea Crab Timbale with Avocado and Tomato

Grainy Mustard-Mayonnaise and Micro Herbs

- 1- Brancott Sauvignon Blanc 2010, Marlboro, New Zealand
- 2- Gérard Bertrand Viognier 2009, Réserve Speciale, IGP Sud de France
- 3- Cape Mentelle Semillon-Sauvignon Blanc 2008, West Australia
- 4-Sidewood Chardonnay 'Single Vineyard' 2009, Adelaide Hills, Australia

Tournedos Rossini

Beef Tenderloin with Foie Gras and Sauce Périgueux

- 5- Graffigna Malbec Centennial 2008, San Juan, Argentina
- 6 - Santa Carolina Merlot 'Barrica Selection' Gran Reserva 2008, DO Rapel Valley, Chile
- 7- Sidewood Reserve Syrah 2008, Adelaide Hills, Australia

Selection of French Cheeses:

Reblochon 'Petit Coeur des Alpes'

Comte

Ste. Maure de Touraine

- 8- Gérard Bertrand Réserve Speciale Syrah 2009, France
- 9- Santa Carolina Carmenère Reserva de Familia 2007, DO Rapel Valley, Chile

Ronnefeldt tea pearls

Petit Sweet Bites

Food and Wine Pairings, Harriet Lembeck, CWE