

THE FIRST ANNUAL
FRED TIBBITTS & ASSOCIATES

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ECOLAB[®]

“A Winter Evening at Ho Chi Minh City
with Very Special Friends”

Luzerne



Pernod Ricard Vietnam

FTA

**Fred Tibbitts
and Associates**



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

法国南部



**TREASURY
WINE ESTATES**



INTERCONTINENTAL
ASIANA SAIGON

Grand Ballroom 1
Thursday 9 February 2012
18:30 - 22:00

Programme

Reception

6:30pm – 7:30pm
All Guests Formally Announced

Dinner

7:30pm – 10:30pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

G.H Mumm Brut

Announcement of the Donations

UNICEF

UN-HABITAT Viet Nam

Nguyen Quang, Country Programme Manager, UN-HABITAT Viet Nam

Announcement of the 2012 FTA Hospitality Awards for Excellence

Award for Lifetime Excellence

Julia Stewart, Chairman & Chief Executive Officer, DineEquity, Inc.
(Parent company of Applebee's and IHOP restaurants)

Award for Excellence as an Operator – North America

Dan Hoffman, Director, Equipment & Beverage Specifications
Global Operations Services Food & Beverage, Marriott International

Award for Excellence as an Operator – Asia Pacific

A. Patrick Imbardelli, President & Chief Executive Officer

Pan Pacific Hotels Group

Award for Excellence as an Executive Recruiter & Human Resources Leader

Benoit Gateau-Cumin, Chief Recruiting Officer, The Boutique Search Firm

Award for Excellence as an IT Innovator

CLK CLK, Inc.

Greg Demetri, CEO, Accepting

Award for Excellence as a Humanitarian

Dr. Joan Clos, MD

Under Secretary-General and Executive Director

United Nations Human Settlements Programme (UN-HABITAT)

Recognition Accepted by Nguyen Quang

Country Programme Manager, UN0HABITAT Viet Nam

Summons of the Brigade

Thomas Schmelter, General Manager, InterContinental Asiana Saigon

Dinner Menu

Crab Meat and Prawns Tian,
Smashed Potatoes, Shallots and Tomato Dressing,
Balsamic Drops

1 - Gérard Bertrand Réserve Speciale Viognier 2011 IGP, South of France

2 - Brancott Estate Sauvignon Blanc 2010, Marlborough, New Zealand

3 - George Wyndham 'Semillon (52%) Sauvignon Blanc (48%)' 2008, S. Australia

Pan Roasted Tenderloin,
Foie Gras Sauce, Red Wine Reduction,
Onion Compote, Carrot Purée

4 - Gérard Bertrand Réserve Speciale Syrah 2009, IGP, South of France

5 – Penfolds 'Bin 2' Shiraz/Mourvèdre 2008, S. Australia

Cheese

Mascarpone and Blue Cheese Terrine, Walnut Paste
Camembert and Emmenthal Wedges, Pineapple, Mango and Ginger Compote

6 – Penfolds 'Koonunga Hill' Shiraz/Cabernet 2008, S. Australia

7 – George Wyndham 'Cabernet (75%) Merlot (25%)' 2005, S. Australia

Japanese Green Tea and Chocolate Cake, Vanilla Sauce

Assorted Cookies

Brewed Coffee or English Tea

Wine & Food Pairing
Harriet Lembeck, CWE