

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, UN-HABITAT 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