

Programme

Reception

6.30pm – 7.30pm

All guests formally announced

Dinner

7.30pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

“Moët & Chandon Imperial”

Announcement of the 2012 FTA Hospitality Award

for Excellence as an Operator-Asia Pacific:

A. Patrick Imbardelli, President & Chief Executive Officer, Pan Pacific Hotels Group

Scholarship to benefit: The School of Hotel & Tourism Management,

The Hong Kong Polytechnic University

Announcement of the 2012 FTA Hospitality Award

for Excellence as an Operator-North America:

Daniel Hoffman, Director, Equipment & Beverage Services,

Global Operations Services, Marriott International

Scholarship to benefit: School of Hotel Administration, Cornell University

Announcement of the 2012 FTA Hospitality Award

for Excellence as a Humanitarian:

Dr. Joan Clos, Under-Secretary General and Executive Director,

United Nations Human Settlements Programme (UN-HABITAT)

Scholarship to benefit: The School of Urban Planning,

The Technology Change Laboratory, Columbia University

Announcement of the 2012 FTA Hospitality Award

for Lifetime Excellence:

Julia Stewart, Chairman & Chief Executive Officer

DineEquity, Inc. (Parent company of Applebee's and IHOP restaurants)

Scholarship to benefit: Johnson & Wales University-Charlotte Campus

Announcement of the 2012 FTA Hospitality Award

for Excellence as an Executive Recruiter & Human Resources Leader:

Benoit Gateau-Cumin

Chief Recruiting Officer, The Boutique Search Firm

Scholarship to benefit: School of Hotel Administration, Cornell University

Announcement of the 2012 FTA Hospitality Award

for Excellence as an IT Innovator:

CLK CLK, Inc.

Award being accepted by Greg Demetri, CEO

Scholarship to benefit: The Culinary Institute of America, Singapore

Summons of the Brigade

James Koratzopoulos, Area General Manager, InterContinental Hotels Shanghai

Dinner Menu

Phillips Crab Meat and Toro Summer Rolls,

Avocado, Baby Cress and Soy Foam

1. Kim Crawford Sauvignon Blanc 2011, Marlborough, NZ

2. Wairau River Sauvignon Blanc 2011, Marlborough, NZ

3. Brancott Estate 'Classic Series' Sauvignon Blanc 2011, Marlborough, NZ

4. Gérard Bertrand 'Réserve Spéciale' Viognier 2010, IGP, Pays d'Oc, France

5. Fina Fiano 2009, IGP, Sicily, Italy

18 hr Braised Wagyu Beef Cheek, Truffled Potato Purée,

Speck and Foie Gras Albufera

6. Domaine Helan Mountain Special Reserve Merlot 2010, China

7. Daglia Canyon Merlot 2009, Napa Valley, CA

8. Jack Nicklaus Cabernet Sauvignon 2009, Napa Valley, CA

9. Robert Mondavi Winery Cabernet Sauvignon Reserve 2008, Napa Valley, CA

10. Petra 2007, IGT, Tuscany, Italy

(Cabernet Sauvignon/Merlot)

11. Valdivieso Reserve Cabernet Sauvignon 2006, Central Valley, Chile

12. Duncan Peak Cabernet Sauvignon 2006, Mendocino County, CA

Farm Cheeses from France and Italy:

Reblochon de Savoie,

Tallegio, Sainte Maure Chevre, Comté,

with Truffle Honey, Lavoche, Figs and Quince

13. Domaine Helan Mountain Special Reserve Pinot Noir 2010, China

14. Gérard Bertrand 'Terroir' Corbières 2010, AOP Corbières, Sud de France

(Grenache/Syrah/Mourvèdre)

15. Valdivieso Reserve Syrah 2008, Curico Valley, Chile

16. Jacob's Creek Reserve Shiraz 2008, Barossa Valley, Australia

Ronnefeldt 'Morgentau' Infused Chocolate Crèmeux

Caramel Banana, Sesame and Yuzu

17. Inniskillin Vidal Gold Ice Wine 2007, VQA Niagara Peninsula, Canada

Vanilla Salt Caramels

Ronnefeldt Tea and Maison Camus Coffee

Camus X.O. Cognac

Food and Wine Pairing: Harriet Lembeck, CWE