



Luzerne



THE SECOND ANNUAL
FRED TIBBITTS & ASSOCIATES

“A SPRING EVENING IN SHENZHEN
WITH VERY SPECIAL FRIENDS”



Astor Ballroom
Thursday 11 April 2013



ST REGIS
SHENZHEN

深圳瑞吉酒店

Program

Reception

6:30pm – 7:50pm

All guests formally announced

Dinner

8:00pm to 11:00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

G.H. Mumm Champagne

Charity Donations

Announcement of the 2013 FTA Hospitality Award for Excellence as a Humanitarian:

Matthieu Ricard

Buddhist Monk

Scholarship to benefit: Shechen Monastery in Nepal

Announcement of the 2013 FTA Hospitality Award for Excellence as an Executive Recruiter & Human Resources Leader:

Alice Elliot

Chief Executive Officer

The Elliot Group

Scholarship to benefit: The Culinary Institute of America

Announcement of the 2013 FTA Hospitality Award for Excellence as an IT Innovator:

Apriva

Scholarship to benefit: HRIM Program at the University of Delaware

Announcement of the 2013 FTA Hospitality Award for Excellence as a Hospitality Educator

Rocco Angelo

Associate Dean & E.M. Statler Professor

Chaplin School of Hospitality & Tourism Management

Florida International University

Scholarship to benefit: Chaplin School of Hospitality & Tourism Management

Announcement of the 2013 FTA Hospitality Award for Excellence as an Operator-North America:

Frank Sickelsmith

Vice President of Adult Beverage & Restaurant Development

HMSHost

Scholarship to benefit: The Culinary Institute of America

Announcement of the 2013 FTA Hospitality Award for Lifetime Excellence:

Lothar Pehl

Senior Vice President Operations & Global Initiatives

Starwood Hotels & Resorts Asia Pacific

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

The Hong Kong Polytechnic University

Announcement of the 2013 FTA Hospitality Award for Excellence as an Operator-Asia Pacific:

Amadeo Zarzosa

Director of Operations, Resorts Asia Australasia

InterContinental Hotels Group

Scholarship to benefit: At-Sunrice GlobalChef Academy (Singapore)

Summons of the Brigade

Duke Nam, Area General Manager, Starwood Hotels & Resorts

Dinner Menu

Pan-Fried Salmon Cake,

Garden Greens, Pommery Mustard Sauce

1 - Domaine Helan Mountain Special Reserve
Chardonnay 2011,

Ningxia Helan Mountain East Region, China

2 – St. Francis Chardonnay 2010, Sonoma County,
CA, USA

Grilled Angus Rib Eye Beef, Red Onion Marmalade, Sautéed Vegetables and Potato Gratin

3 – Domaine Helan Mountain Special Reserve
Cabernet Sauvignon 2010,

Ningxia Helan Mountain East Region, China

4 - St. Francis Cabernet Sauvignon 2008, Sonoma
County, CA, USA

Italian DOP Cheeses:

Gorgonzola Dolce, Fontina, Taleggio,

Walnut Bread, Grape Compote and Dried Figs

5– Domaine Helan Mountain Special Reserve Merlot
2010,

Ningxia Helan Mountain East Region, China

6 – St. Francis Zinfandel “Old Vines” Zinfandel 2009,
Sonoma County, CA, USA

Lemon Cheese Cake with Blueberries

Raspberry Mouseline Cream Choux

Mango Crème Brûlée

Coffee or Tea

Food and Wine Pairing: Harriet Lembeck, CWE