

The Second Annual Fred Tibbitts & Associates

*"An Autumn Evening in Shanghai
with Very Special Friends"*

Honoring



*Reggie Shiu
(In memoriam)
ACCOR-Asia*

Program

Reception

Diamond Grand Ballroom II

6:30pm to 8:00pm

Canapés

Concha Y Toro Sunrise Sauvignon Blanc 2005
Concha Y Toro Castillero del Diablo Merlot 2003

All Guests Announced
Robin Tong

Dinner

Diamond Grand Ballroom III

8:00pm to 10:30pm

Welcome

Fred Tibbitts, Jr. 天宝华
Senior Vice President
Fred Tibbitts & Associates, Inc.

Loyalty Toasts

FTA Dinner Personalities
Moët & Chandon Imperial Brut

Sponsors

Camus La Grandee Marque

Concha Y Toro

Fosters Wine Estates

IBM Asia Pacific

Maxxium Shanghai

***2005 FTA Hospitality Award for
Excellence as a Humanitarian
(In Memoriam)***

To

Reggie Shiu
Senior Vice President
ACCOR-Asia

Personal Comments

Brian Deeson
Senior Vice President
ACCOR-Asia Pacific

Accepted By

Shao Ji Xu
Father of Reggie Shiu

Cheng Nian Zhi
Stepmother of Reggie Shiu

Sophia Meng
Sister of Reggie Shiu

By

Fred Tibbitts, Jr. 天宝华

***Scholarships in the Name of Reggie Shiu
Shanghai Institute of Tourism***

By

Yin Zhi Yang
Vice Secretary
Chinese Communist Party of Shanghai

To

Zhao Zhi Gang
English, Tour Guide Major

Zhou Jia Hui
Hotel Management Major

Guo Jing
Hotel Management Major

Wu Jun Yi
Japanese, Tour Guide Major

A Fond Farewell

By

Fred Tibbitts, Jr. 天宝华

Dinner Personalities

Peter Alatsas

General Manager
The Westin Shanghai

Christopher Bachran

President
Jin Jiang International
Hotel Management Co.

Brian Deeson

Senior Vice President
ACCOR-Asia Pacific

Richard Kaldor

Vice President
ACCOR-China

Sophia Meng

Sister
Reggie Shiu

Shao Ji Xu

Father
Reggie Shiu

Yin Zhi Yang

Vice Secretary
Chinese Communist Party of Shanghai

Cheng Nian Zhi

Stepmother
Reggie Shiu

Ernst Zimmerman

Vice President
ACCOR-China

Menu

Canapés

Porcini Mousse with Parmesan and White Truffle Oil

Goose Liver Mousse on Brioche

Cream Cheese with Herbs on Lavosh

Focaccia with Sliced Duck Breast

Grissini with Celery and Bresaola

First Course

Seared Tuna Tataki with Maine Lobster and French Beans

Concha Y Toro Sunrise Sauvignon Blanc 2005 (Chile)

Penfolds Rawson's Retreat Semillon Chardonnay 2004 (South Eastern Australia)

Geyser Peak Sauvignon Blanc 2004 (California)

Main Course

Double Cut Lamb Chop on Grilled Portobello Mushroom and

Dried Fruit Polenta with Red Wine Shallot Sauce

Concha Y Toro Castillero del Diablo Chardonnay 2004 (Chile)

Penfolds Bin 8 Cabernet Shiraz 2003 (South Australia)

Cheese Course

Brie de Meaux, Tallegio and Fontina

Geyser Peak Chardonnay 2002 (Alexander Valley, California)

Penfolds Thomas Hyland Chardonnay 2003 (South Australia)

Concha Y Toro Marques Casa de Concha Cabernet Sauvignon 2003
(Maipo Valley, Puente Alto Vineyard, Chile)

Geyser Peak Cabernet Sauvignon 2002 (Alexander Valley, California)

Dessert

Dark Chocolate Velvet and White Chocolate Ice Cream

Selection of Chocolates and Friandise

Coffee & Tea Service

Cognac & Cigars

Camus Extra and Punch Petit Coronas Smooth Smoke Cigars