

Sponsors



The Second Annual Fred Tibbitts & Associates

“A Summer Evening in Bangkok
With Very Special Friends”

THE WESTIN
GRANDE SUKHUMVIT
BANGKOK

Tuesday 16 June 2009

Program

Reception

(6:30pm – 7:30pm)

All Guests Formally Announced

Specialties by Phillips Foods Asia
Specialty Cocktails by Pernod-Ricard
Specialty Cocktails by Diageo
Champagne Veuve Clicquot Ponsardin
Santa Vittoria Minerale Water

Dinner

(7:45pm - 10:45pm)

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Champagne Moët & Chandon

Donation to Hug Elephant Club

Accepting on behalf of Anchalee Kalmapijit

Malai Sakolviphak, Executive Director, Skal National Committee for Thailand

Announcement of the 2009 FTA Hospitality Awards Asia Pacific

2009 FTA Hospitality Award for Excellence as a Humanitarian

Professor Poon Chung-kwong, President Emeritus, The Hong Kong Polytechnic University

Acknowledged on behalf of Professor Poon Chung-kwong by

Professor Jutamas Wisansing, Director, Graduate School of Business,
Tourism Management, Assumption University of Thailand

2009 FTA Hospitality Award for Excellence as an Operator Asia Pacific

Martin B. Jones, Vice President, Food and Beverage
Starwood Asia Pacific Hotels & Resorts Pte. Ltd.

Acknowledged on behalf of Martin B. Jones by

Charles Jack, General Manager The Westin Grande Sukhumvit Bangkok

Summons of the Brigade

Charles Jack, General Manager The Westin Grande Sukhumvit Bangkok

Fond Farewell

Fred Tibbitts, Jr.

2009 FTA Summer Dinner Menu

First Course

King Crab Remoulade with Foie Gras, Verjus Poached Chicken, Pomegranate and Micro Herbs

Jacob's Creek Chardonnay, South Australia, 2008

Peter Lehmann Semillon/Chardonnay, Barossa, Australia, 2006

Frei Brothers Chardonnay Reserve, Russian River, Sonoma, CA, USA, 2006

Louis Jadot Pouilly Fuisse, Beaune, France, 2007

Main Course

Aged Beef Fillet with Sauce Antiboise

Confit of Potato and Baby Vegetables

Castello Banfi Brunello di Montalcino DOCG, Italy, 2004

Jacob's Creek Reserve Shiraz, South Australia, 2006

Peter Lehmann Cabernet Sauvignon, Barossa, Australia, 2004

Frei Brothers Cabernet Sauvignon Reserve, Alexander Valley,
California, Sonoma, USA, 2005

Cheese Course

English Cheddar, Double Brie, Gruyere Beignets and Crumbled Pecorino

Terrazas de Los Andes Malbec Reserva, Mendoza, Argentina, 2006

Cape Mentelle Cabernet Sauvignon - Merlot, Margaret River, Australia, 2006

Guigal Cote Rotie Ampuis, France, 2001

Castello Banfi SummuS, Sant 'Antimo DOC, Italy, 2005

Dessert

Mango and Sticky Rice Knickerbocker

Ronnefeldt- Selected Tea since 1823

Vittoria Coffee

Santa Vittoria Minerale Water

