



THE NINTH ANNUAL FRED TIBBITTS & ASSOCIATES

“A Spring Dinner in Singapore
with Very Special Friends”



Thursday, 15 March 2012

Reception
Grange Ballroom
19:00 - 20:00

Dinner
Imperial Ballroom
20:00 - 23:00





Program

Reception
19:00 - 20:00
All Guests Formally Announced

Dinner
20:00 - 23:00



Welcome
Fred Tibbitts, Jr.

Loyalty Toasts
Moët & Chandon Impérial

Announcement of the Donations
UNICEF
UN-HABITAT

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
(A. Patrick Imbardelli to Speak)

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
CLKclk, Inc.

Greg Demetri, CEO
(Greg Demetri to speak)

Award for Excellence as a Humanitarian
Dr. Joan Clos, MD

Under Secretary-General and Executive Director
United Nations Human Settlements Programme (UN-HABITAT)

Summons of the Brigade
Michael Sengol, CEO, Meritus Hotels



Dinner Menu

Lobster Ravioli, Lobster Bisque,
Bean-Potato Cassoulet

- 1 - Gérard Bertrand 'Réserve Speciale' Viognier 2009, IGP, South of France
- 2 – Brancott Estate 'B' Sauvignon Blanc 2010, Marlborough, New Zealand
- 3 – Thomas Barton Reserve Graves Blanc 2007, Graves, Bordeaux, France
- 4 - Nederberg 'Manor House' Chardonnay 2011, S. Africa
- 5 – Beringer 'Private Reserve' Chardonnay 2007, Napa Valley, California



Herbed Veal Tenderloin, Truffled Jus
Butter-Glazed Vegetable, Celerie-Potato Mash

- 6- Gérard Bertrand Ch. l'Hospitalet Réserve 2010, La Clape, AOC Languedoc, France
(Syrah, Mourvèdre, Grenache)
- 7 – Nederberg 'The Winemasters Reserve' Shiraz 2008, S. Africa
- 8 – George Wyndham 'Founder's Reserve' Shiraz/Grenache 2007, S. Australia
- 9 – Wolf Blass 'Black Label' Cabernet/Shiraz/Malbec 2005, S. Australia



Cheese:

Pont l'Eveque, Goat Cheese, Munster, Reblochon, Morbier
Apple-Quince Chutney, Arugula Leaves, Walnut Bread

- 10 – Nederberg 'Manor House' Cabernet Sauvignon 2008, S. Africa
- 11 – Thomas Barton Reserve Margaux 2006, Margaux, Bordeaux, France
- 12 – Campo Viejo Gran Reserva 2002, Rioja, Spain
(Tempranillo)



Ménage à Trois:

(Trio Chocolate Terrine with Ronnefeldt Lemon Tea Cubes,
Ronnefeldt Organic Green Tea Granita)

Coffee or English Tea

Food and Wine Pairing: Harriet Lembeck, CWE

