

Program

Reception

6:30pm – 7:45pm

All guests formally announced

Dinner

8:00pm to 11.00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Moët & Chandon Imperial

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

Amadeo Zarzosa

Director of Operations, Resorts Asia Australasia

InterContinental Hotels Group

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

Summons of the Brigade

Andrea Muegge, Hotel Manager, Siam Kempinski Hotel Bangkok

Dinner Menu

Phillips' Crab and Celeriac Saffron Tartar Tomato Salsa with Estoublon Virgin Olive Oil

1. Cloudy Bay Sauvignon Blanc 2012, Marlborough, NZ
2. Lindemans Henry's Sons Semillon Sauvignon Blanc 2012, AU

Wagyu Beef Cheek, Seasonal Baby Garden Vegetables

3. Wynns Shiraz 2011, Coonawarra, AU
4. Lindemans Reserve Padthaway Shiraz 2010, S. Australia, AU
5. Wynns Cabernet Shiraz Merlot 2010, Coonawarra, AU

Selection of Cheese from around the Globe Caramelized goat cheese and honey-thyme ice cream Brie de Meaux on rye bread and walnut Appenzeller with mache leaves

6. Lindemans Reserve Padthaway Cabernet Sauvignon 2010, S. Australia, AU
7. Wynns Glengyle Cabernet Sauvignon 2009, Coonawarra, AU

Assam Milk Chocolate Cream with Apricot

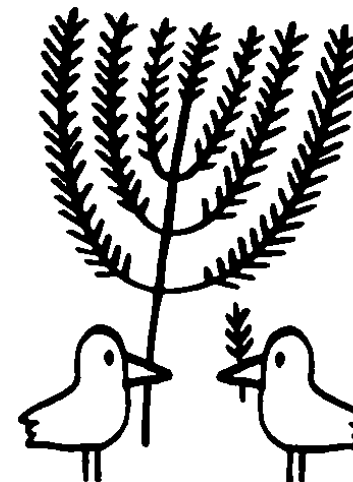
Petit Fours

Selection of Fine Tea or Freshly Brewed Coffee

Food & Wine Pairing by Harriet Lembeck, CWE

The Sixth Annual
Fred Tibbitts & Associates

“A Summer Evening in Bangkok
With Very Special Friends”



“GIVING IS RECEIVING”



WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS



Chadra 1 Room
Tuesday 11 June 2013