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**The Sixth Annual
Fred Tibbitts & Associates**

**"A summer evening in Beijing
with very special friends"**

Celebrate



Renewal



**Kempinski Hotel
Beijing Lufthansa Center
Thursday 4 June 2009**

Program

Reception

(6:00pm – 7:00pm)

All Guests Formally Announced

Specialties by Phillips Foods Asia

Specialty Cocktails by Pernod-Ricard

Specialty Cocktails by Diageo

Champagne Veuve Clicquot Ponsardin

San Pellegrino Sparkling Natural Mineral Water

San Pellegrino Sparkling Fruit Beverages

Dinner

(7:15pm - 10:30pm)

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Champagne Moët & Chandon

Donation to UNICEF China

Dale Rutstein, Chief of Communications, UNICEF Office for China

Jungle Liu, Sub-branch Manager, Beijing Lufthansa Centre, HSBC Bank (China) Co. Ltd.

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

Wenjun Wang, Assistant Dean, School of Hospitality & Tourism Management

Florida International University

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

Charlie Dang, Area Managing Director-Northern China

Starwood Hotels & Resorts

Summons of the Brigade

Emile Bootsma

Hotel Manager

Kempinski Hotel Beijing Lufthansa Center

Fond Farewell

Fred Tibbitts, Jr.

2009 FTA Summer Dinner Menu

First Course

**Chilled Crabmeat Cake Mille Feuille
layered with Thinly Baked Crêpes Saffron Jelly and
Seasonal Salads & Crostini**

Montana Classic Sauvignon Blanc, Marlborough, New Zealand, 2007
Grace Vineyard with Torres “Symphony Series”, Shanxi, China, 2008
Frei Brothers Chardonnay Reserve, Russian River, Sonoma, CA, USA, 2006

Main Course

**Pan Fried Veal Tenderloin wrapped in Pancetta
Oyster Jus with Poached Oyster
Ragout of Pan Fried Asian Mushrooms & Butter Glazed Snow Peas
Mashed Potato**

Terrazas de Los Andes Malbec Reserva, Mendoza, Argentina, 2006
Jacob’s Creek Reserve Shiraz, South Australia, 2006
Frei Brothers Cabernet Sauvignon Reserve, Alexander Valley,
California, Sonoma, USA, 2005

Cheese Course

**Trio of Cheese with dried Fruit & Nuts Grissini
Tomme de L’Ariege
Tomme de la Chataigneraie
Cheddar**

Cape Mentelle Cabernet Sauvignon - Merlot, Margaret River, Australia, 2006
Torres “Celeste”, Ribera del Duero, Spain, 2005

Dessert

**Hazelnut Nougat Mousse thinly layered between Valrhona Chocolate Sheets
Cointreau marinated Strawberry Orange Salad with Star Anise & Cinnamon**

Coffee & Tea Service

handmade Petit Fours & Chocolate Pralines

San Pellegrino Sparkling Natural Mineral Water