



Confrérie de la Chaîne des Rôtisseurs® Société Mondiale du Vin®



CHARLES BENNETT, GRAND ECHANSON DES ETATS-UNIS

NATIONAL ADMINISTRATIVE OFFICE

CHAÎNE HOUSE AT FAIRLEIGH DICKINSON UNIVERSITY

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The 2017 Société Mondiale du Vin National Weekend and Young Sommeliers Competition Finals will be held in Portland, OR May 18-20, 2017. We'll meet Oregon's finest wine producers, taste their best wines, and salute the best young sommeliers in the nation. Our host property is a five-star wonder, **The Nines Hotel**, modern style in a historic building in the heart of downtown. Join us for our exploration of the Willamette Valley and the wines of Oregon!

Mondiale members can again attend the finals of the Chaîne Young Sommeliers Competition. The competition finals have been extremely popular with attending members the past two years. We're also continuing our new tradition of providing exceptional wine education opportunities with wine tastings led by Master Sommeliers, Masters of Wine, and prominent vintners.

AT A GLANCE: MONDIALE WEEKEND HIGHLIGHTS

- Thursday, May 18:
 - *Master Sommelier seminar: **Willamette Valley, An Earth-Shattering Story***. The dramatic origin of Willamette's soils and how they affect the flavors of Pinot Noir. A tasting led by Master Sommelier Robert Bath of the Culinary Institute of America, together with an entertaining local geologist and a winemaker.
 - *Master of Wine seminar: **Modern Bordeaux***. Winemaking improvements have made Bordeaux both more approachable and more cellar-worthy. Taste both famous and up-and-coming examples with Master of Wine Geoff Labitzke.
 - *Winemaker seminar: **"Oregon Grand Cru in the Making"***. A tasting exploration of the legendary Shea Vineyard, led by proprietor Dick Shea. This is probably Oregon's most famous vineyard, and several of Oregon's best-known winemakers produce a high-rated "Shea Vineyard" wine. We'll taste several Shea Vineyard wines from top producers.
 - *Welcome Reception*. Gather to see old friends and officially launch our fabulous weekend with a glass of bubbly.
 - *Dinner* is dine-around on your own. We've vetted the best restaurants for you.
- Friday, May 19:
 - *The Taste of Willamette Valley*: This perennial favorite midday event will feature about 15 top Oregon wineries at our host hotel, with owners and winemakers pouring great wines and discussing their art, along with five of the city's top craft breweries. To delight the palate, we'll savor some of Portland's unique signature foods, several served by extraordinary chefs from the famous local food truck scene.
 - *Chaîne Young Sommeliers Competition Finals*: Two hours of high drama from the country's three best young somms. You will taste the blind wines along with the competitors – can you identify the wines?
 - *Best Young Sommelier Awards and Chaîne / Mondiale Induction Ceremony*
 - *Sommelier Awards Dinner on The Willamette River*: An exclusive Chaîne dining adventure on a chartered yacht – we congratulate the Young Sommelier winners as we gaze at the city skyline floating past, while we taste and learn about the top new wines of famed Master Sommelier and Chaîne competition judge Larry Stone and others.
- Saturday, May 20:
 - A bounty of *four field trips* to choose from: 1) A visit to one of the highest-rated wineries in the Pacific Northwest, *Elk Cove*, where we talk and taste with the owner; or 2) A guided beer tasting at historic local brewery *Widmer Brothers*; or 3) High spirits at *House Spirits*, a local distillery with a top reputation and a beautiful tasting room; or 4) Educational wine tastings at our hotel led by our top sommeliers. All four options include lunch.
 - *Gala Dinner*. At our hotel *The Nines*, probably the best address in Oregon, we'll be wined and dined in top Chaîne style. We also meet the family who brought Pinot to the valley. The late David Lett, founder of *Eyrie Vineyards*, planted the first Pinot Noir vines in Oregon. His son Jason will share historic wines with us and tell us how Oregon Pinot was born.

Join us for this fantastic weekend of wine, food, and fun in Oregon. Space for some events is limited, so make your reservations today!

Cheers, and Vive la Société!

Charlie

Charlie Bennett, Grand Echanson des Etats-Unis



Société Mondiale du Vin U.S.A. National Meeting and Chaîne Young Sommeliers Competition Finals Portland, Oregon May 18-20, 2017

The Annual Société Mondiale du Vin U.S.A. National Meeting and 2017 Chaîne Young Sommeliers Competition National Finals will be held in Portland, Oregon from Thursday, May 18 to Saturday, May 20, 2017. This gastronomic and oenologic event will feature superb dining, educational sessions with Master Sommeliers, Masters of Wine, and famed winemakers, and visits to a top winery, a historic brewery, and a distillery.

The Nines Hotel will be our headquarters for this year's meeting and competition (525 SW Morrison St, Portland, OR 97204). Email or mail your registration form (found below) to Kevin Dunn at levind@chaîneus.org, or fax to 973.360.9330.



Thursday, May 18

The 2017 festivities begin with three fabulous educational wine tastings. Then join our traditional welcome reception where we reconnect with old friends and greet new members. Meet the Young Sommelier competitors and the Master Sommelier and Master of Wine judges. Afterward, Portland offers many fine dining choices for dinner on your own. See the attached list of suggested restaurants. (Reservations are strongly recommended.)



1:00 pm—2:30 pm Master Sommelier Blind Tasting “Willamette Valley, An Earth-Shattering Story” — Robert Bath MS moderates: The Willamette Valley was born of earthquakes, volcanoes and floods — each of which brought different soils to the story. How do the three main soil types affect the flavors of Pinot Noir? The Nines, The Gallery. *Wine Country casual, ribbons.* (Max 100)

2:45 pm—4:00 pm Master of Wine Bordeaux Tasting — Master of Wine Geoff Labitke leads “Modern Bordeaux.” Top producers are now making wines in lesser-known regions that have similar terroir to the famous crus (example: Chateau Pavie in Côtes de Castillon). Some small producers now rival their famous colleagues in quality. Thanks to our sponsor the Bordeaux Wine Council for their support. The Nines, The Studio. *Wine Country casual, ribbons.* (Max 100)

4:15 pm—5:30 pm Winemaker Tasting “Oregon Grand Cru in the Making” — Shea Vineyard is a rare plot in the Willamette Valley that offers 90+ point wines for most vintages that produce from it, which means something special is going on in the terroir. What’s the Shea Vineyard secret? Vineyard owner Dick Shea, also a winemaker, tells the story while you taste wines from several producers. The Nines, The Gallery. *Wine Country casual, ribbons.* (Max 100)

6:00 pm—7:00 pm Welcome Reception — The Nines, The Gallery. *Wine Country casual, ribbons.*

Friday May 19

11:00 am -- 1:30 pm **The Taste of Willamette Valley** — 15 Willamette wine makers and 5 craft brewers will pour for us, with lunch. Local food truck operators, famed far and wide for their offerings in the heart of downtown Portland, will be on hand for us to taste their specialties, along with local artisan food purveyors. The Nines, Design and Fashion Ballrooms. *Wine Country casual, with ribbons.*

12:30 pm – The Top 3 young sommeliers are announced during the Taste of Willamette event. This is a brief announcement just before the final three face off to determine the winner of the Chaîne Young Sommeliers Competition. The Nines, Design and Fashion Ballrooms. *Wine Country casual, with ribbons.*



2:00 pm – 4:00 pm **Chaîne Young Sommeliers Competition Finals.** Taste the competition wines blind along with the contestants, and analyze their service skills as the judges do. Advance tickets required - this will sell out! **Mondiale members have priority.** Join Mondiale now, get your ticket to the finals, and be inducted this weekend! The Nines, The Gallery. *Wine Country casual, with ribbons. (Max 100)*

5:00 pm — 5:45 pm **Chaîne Young Sommeliers Competition Awards and Mondiale Inductions.** We announce and congratulate the winners of the 2017 Young Sommelier competition. This year, all three top finishers will receive a week-long educational trip to the Bordeaux region, generously donated by the *Conseil Interprofessionnel du Vin de Bordeaux (CIVB)*. This prize will be presented by Master of Wine Geoff Labitzke on behalf of the CIVB. Then we welcome new members with Chaîne and Mondiale inductions. *The Nines Design Ballroom, jacket and tie with ribbons*

5:45 pm – 6:30 pm **Pre-dinner Reception** Following the awards ceremony, we salute the competitors and judges with a sparkling wine reception before dinner. *The Nines, outside the Design Ballroom. Jacket and Tie with Ribbons.*

6:30 pm Buses will depart from the ground floor entry of the Nines Hotel for our special dinner venue – a chartered yacht on the Willamette River. This will be special!

7:00 pm — 11:00 pm **Sommelier Awards Dinner aboard the Portland Spirit** — All aboard! As we cruise along the skyline of the city of Portland in our chartered yacht, we will enjoy a wonderful dinner overseen by the Baili of Portland, caterer Beth Mack, and her husband David, who is a long-time Chef, winner of our 1996 Jeunes Chefs Competition, and Conseiller Culinaire Honoraire Far West. David has created numerous great Chaîne dinners. We also welcome Larry Stone MS, an Oregon wine maker and one of America's longest-serving Master Sommeliers, who is also a judge for our competition this year. Larry will share some of the just-released wines from his new Oregon venture, Lingua Franca Winery. Please note that if you bypass the buses and make your own way to the pier, you must not be late, or the venue will leave without you! Caruthers Landing, 110 SE Caruthers, Portland. *Jacket and tie or upscale nautical attire with ribbons. The two dining decks are enclosed and protected from the elements, but you may want to bring a wrap for the viewing deck. The boat has only stairs (no elevator) between decks, but those with mobility issues can experience the full event from the main deck, which is accessible. The boat remains on the river which is generally calm – we will not ply open water. The boat will depart at 7:00pm – all aboard! Jacket and Tie or Upscale Nautical Attire, with ribbons*



Saturday May 20

Four spectacular choices of events this day. Our Gala Dinner will conclude this fantastic weekend with a flourish.

8:00 am – 8:45 am Echansons Provinciaux Meeting. This is a business meeting just for regional Echansons, national Echansons, and the Bailli Délégué, to plan the upcoming year. The Nines, Meier Boardroom. Wine Country Casual, ribbons.

9:00 am — 9:45 am Mondiale Meeting. For all Mondiale members and interested Chaîne members; hear brief reports on current and planned Mondiale initiatives, and provide your suggestions for how we can improve. The Nines, The Studio. Wine Country casual, ribbons.



10:00 am Buses leave from the Nines Hotel ground floor lobby for the excursions (see information below).



10:00am – 3:30pm Four Special Crafted-Beverage Experiences (all include lunch) – choose one, and indicate your 2d and 3d choices on the registration form (Wine Country casual, no ribbons)

1. **Elk Cove Winery visit.** (max 50) Elk Cove is consistently one of the three or four highest-scoring wineries in Oregon. Because it is located slightly away from many other Willamette wineries, it sees fewer visitors. Pioneering family member and winemaker Adam Campbell, who has grown up on this land, will lead us through the vineyard and winery, and then guide the tasting of top wines. Includes lunch in the winery's Roosevelt Room, which is named for a species of Elk rather than for a president. (45-minute bus ride)

2. **Widmer Brewery Visit.** (max 40) This excursion takes us to one of Oregon's earliest and now most successful craft brewers. The Widmer brothers began brewing in their garage in 1979, the year Oregon legalized home brewing. Little did they imagine then



the explosion of interest in microbrewing that would make Portland a craft beer capital of the U.S., and has brought the Widmers national distribution. We'll tour both the volume brewery and the new, small experimental brew lab. A brewmaster will lead us through a beer tasting and a beer-paired lunch in the Widmer dining room. (10-minute bus ride)

3. **House Distillery Visit** (max 25) House Distillery, makers of Aviation Gin and a variety of other growing products, has a great story and a great location just across the river from our hotel. We'll tour, learn about pot stills from an expert, and taste various spirits, followed by lunch. (10-minute bus ride) Note: if there are couples with only one partner interested in the distillery, we can offer the other partner a visit across the street at a craft tea company. You would rejoin your partner for lunch very nearby. Please inquire, if this option interests you



4. **Learn Wine from the Masters.** Learn from and taste wine with Master Sommeliers and Masters of Wine who judge our annual Young Sommelier competition! A series of unique educational wine tastings at The Nines hotel will open your mind and palate. See the accompanying page for full details of this amazing opportunity. The Nines, The Gallery. Includes lunch.

6:00 pm Gala Dinner. The first Pinot Noir vineyard in Oregon was planted by David Lett – and all his friends told him he was crazy. Today his Eyrie Vineyard, led by his son Jason, still makes some of the best wines in the state. Jason will join us for dinner with some top wines from the cellar and a great story of discovery to tell. Dinner in The Nines, Design and Fashion Ballrooms. Jacket and tie, with ribbons.

Contact the National Administrative Office if you have any questions.

Chaîne des Rôtisseurs
National Administrative Office
285 Madison Ave., Madison, NJ 07940
Phone: 973-360-9200, Fax: 973-360-9330
Email: kevin.d@chaineus.org

The City of Portland and Our Host Hotel – “The Nines”

Portland is one of the most interesting small cities in America – especially for lovers of wine, beer, and great food. It’s readily walkable, with plenty of charming old architecture that has been preserved and cared for. Wine country is a few minutes away. Our hotel, known as The Nines (from the expression, “dressed to the nines”), is the top five-star luxury hotel in Portland. In the heart of

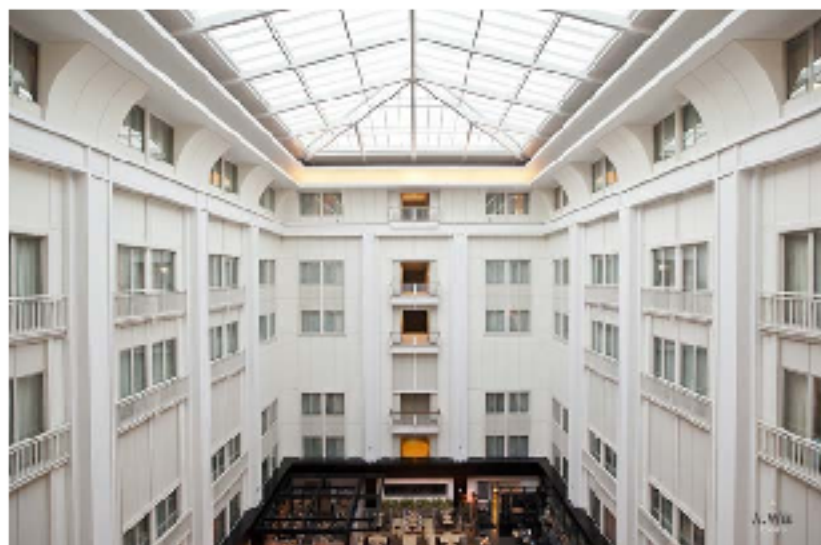


downtown on Pioneer Courthouse Square, the hotel is a historic landmark. It was built in the early 1900s as the Meier & Frank Department Store. Clark Gable worked in the tie department in the 1920s, before he made it big. The exterior was perfectly preserved during the complete overhaul in 2008 that turned it into Portland’s top hotel property.

In homage to its upscale department-store heritage, the theme is design and fashion, or what the architects call “nostalgic modern,” an approach to décor that carries throughout the property. On the eighth floor, which is the lobby floor for the hotel, is “Urban Farmer,” a farm-to-table steakhouse that is one of the best fine-dining restaurants in the city. “Departure,” an Asian Fusion restaurant on the top floor, is one of Portland’s busiest and liveliest dining spots.

The Nines is a Luxury Collection Hotel and a Starwood member.

It’s no more than a fifteen-minute walk to almost any downtown Portland destination, including most of the top restaurants, an amazing food-trucks square, numerous famous craft beer purveyors, as well as shopping, the art museum, quaint historic district neighborhoods like the Pearl District with the largest bookstore in the United States, Powell’s Books, or the Alphabet District.



Within two blocks of the hotel are Macy’s, Nike, an Apple Store, a Microsoft Store, Tiffany’s, Louis Vuitton, a unique fountain pen store, Nordstrom Rack and Mario’s for upper end fashion.

MAX light rail is clean and efficient and departs right from an airport baggage claim to a stop less than a block from the front door of our hotel.

Wine country in the Willamette Valley is 45 minutes to the south. This year the Mondiale meeting is headquartered in Portland because we’ve outgrown all the hotels near the wineries. Many wine makers are coming to Portland to be with us, and we’ve scheduled a tour on Saturday of one of the best wineries in Willamette, Elk Cove.

Getting Around

You don’t need a rental car during the Mondiale meeting.

It’s an easy MAX light rail ride from an airport baggage claim to the hotel, as well as to many points beyond. Downtown is compact and walkable. Hotel parking is valet-only and expensive at \$38/day (the Chaîne’s discounted rate). *Many thanks to Napa-Sonoma Bailly Gene Daly and his wife Ethel for extensive research on Portland’s many appealing features on our behalf!*

Friday Awards Dinner on *The Portland Spirit*



Ahoy! Combine a unique evening view of the Portland skyline from the waters of the Willamette River with a gourmet meal from our top Chaîne chef!



Learn Wine from the Masters: A Day of Chaîne Educational Tastings with Wine Experts

Saturday, May 20, 2017, 10:00am to 3:30pm at The Nines Hotel, Portland

**MASTER SOMMELIER-LED WINE TASTINGS ON SATURDAY, ONE OF THE FOUR OPTIONS FOR THE DAY
(\$150 per person for lunch and three wine seminars)**

*This educational program was designed by the Chaîne just for Mondiale and other Chaîne members.
Thanks to the professionals for sharing their expertise!*

10:00am – 11:15am

Burgundy vs Oregon: A Delicious Comparison – led by Master Sommelier David Glancy, Founder of the San Francisco Wine School and Chaîne Echanson Provincial of the Pacific Northwest Region. Some wine writers like to describe Oregon Pinot Noir and Chardonnay as “Burgundian.” This refers to their lower ripeness and higher acidity from a cooler climate than most California Pinot, for example. But other experts challenge that characterization, saying Oregon wines, although from the same grapes, are nothing like Burgundy’s. What do you think? We’ll taste examples of both and decide for ourselves.

11:30am – 12:45pm

The Meat of the Matter: Cool Climate Syrah from Here and There – led by Master of Wine Geoff Labitzke, Director of Sales and Marketing for Kistler Vineyards. Northern Rhone Syrah is legendary for the complexity of the meaty flavors it can acquire with age, entirely different from the ripe purple fruit of Australian Shiraz. These are among wine professionals’ favorite wines. The Willamette Valley is one of a few regions now experimenting with cool-climate style Syrah, trying to replicate the complexity of Rhone wines. We’ll taste examples from France, Oregon, California, New Zealand, and Australia to explore the amazing range of these wines.

12:45pm – 2:00pm – SEATED GROUP LUNCH PROVIDED

2:15pm – 3:30pm

Pinot Noir: Getting Better with Age – led by Martin Sheehan-Strass, Best Young Sommelier in the World 2016. Pinot Noir wines from France have been aging beautifully for many years, but there is a limited base of experience with aging Oregon and California Pinot Noirs. Do Willamette Valley Pinots gain complexity and subtlety with age? Taste some amazing older bottles with us and find out!

These three seminars are subscribed as a single event. Members register for all three collectively, including lunch.

Portland Restaurant options for Thursday Dine-Around Night

With one exception, called *El Gaucho*, almost no Portland restaurant is formal. There are many top-notch dining choices, but even the best (except as noted) are filled with casually-dressed patrons. This is definitely a “foodie” city where creative cuisine is highly valued. These restaurants have been vetted for you by the Chaine and are worth a trip! *Make sure to reserve in advance at any of these restaurants to avoid disappointment or a long wait.*

- **Local legends**

- *Q Restaurant* – Replaces the long-lauded “Veritable Quindary” which lost its lease, with the same team in front and in back. High-end décor, full bar, chef’s counter seating option. Walking distance from hotel.
- *Andina* – Gourmet Peruvian cuisine. Consistently top-rated. Upscale, white tablecloths. A taxi ride.
- *Ringside Fish House* – Named one of the best restaurant wine lists in the country by Wine Spectator. Fresh seafood as well as excellent beef from Snake River Farms. Overlooks Director Park—ask for a window table. Full bar. Walking distance.
- *Higgins* – Many different food styles done well, in an elegant setting near the hotel. Walkable.
- *Portland City Grill* – A panoramic bird’s-eye view of the city in a large, upscale, high-rise, dark wood atmosphere with windows everywhere. Eclectic food with bursts of flavor. Window seats for sure! Borderline walkable.
- *Serratto* – Italian, lively and elegant neighborhood restaurant serving innovative dishes from Italy plus France and the Mediterranean. Outstanding wine list. A taxi ride.
- *Urban Farmer* – Steakhouse in our hotel lobby, ambitious. Try the “steak tasting,” comparing corn-fed, grass-fed, and Wagyu grain-finished steaks side by side – it’s an eye-opener. An elevator ride from your room.

- **Informal, still great**

- *Pok-Pok* – Northern Thailand and SE Asian specialties. Fun to go with a group for a family-style meal. Concrete floor and paper napkins, but delicious food with long lines waiting for a table even at 3:00pm – be sure to book. It’s catching on – there is the main location Pok Pok at 3226 SE Division St, Portland, OR 97202, plus an airport version, a northern suburbs outlet, a southeastern Portland location, and now branches in L.A. and Brooklyn. It all began in Portland. The original location is a taxi ride from our hotel.
- *SuperBite* – Very small, very casual, small plates. Husband and wife in the kitchen were named best new chefs of 2014 by Food and Wine Magazine. James Beard NW award 2016. Vegetarian options. Walkable.
- *Little Bird (Petit Oiseau)* – French cuisine in a mid-sized bistro-style space walking distance from hotel.
- *Le Pigeon* – A small, very popular spot with communal seating. Bring your own community to fill one of the handful of tables. A taxi ride.
- *Paley’s Place* – Owned by Vitally Paley, one of Oregon’s most respected chefs, it’s in a converted Victorian home. Informal homey setting, but the regional Pacific Northwest preparations are sophisticated. A taxi ride. He also owns *Imperial*, a short walk from our hotel, American food cooked in wood-fired brick ovens.
- *Mucca Osteria* – Small creative Italian place, very highly rated on TripAdvisor. Neighborhood bistro feel. Not inexpensive, small tables are close together. Walkable.
- *Deschutes Public House* – There are brewpubs on many corners in Portland - this one is especially popular. A long walk.

2017 Société Mondiale du Vin USA National Meeting & Chaîne Young Sommelier Finals

Portland, Oregon May 18-20, 2017

The Nines Hotel, 525 SE Morrison St., Portland OR 97204



Date: _____ Name: _____ Rank/Bailliage: _____ Email Address: _____ Guest Name/Rank/Bailliage _____	The Nines Hotel—Hotel Rooming Arrival Date: _____ Check Out Date: _____ # of Nights: _____ <table style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:60%;"></th> <th style="width:15%; text-align: center;">Price Per Night</th> <th style="width:10%; text-align: center;"># of Room Nights</th> <th style="width:15%; text-align: right;">Total</th> </tr> </thead> <tbody> <tr> <td>Superior King or 2 Queen (40)</td> <td style="text-align: right;">\$290</td> <td style="text-align: center;">X _____</td> <td style="text-align: right;">= \$ _____</td> </tr> <tr> <td>Deluxe King or 2 Queen (30)</td> <td style="text-align: right;">\$315</td> <td style="text-align: center;">X _____</td> <td style="text-align: right;">= \$ _____</td> </tr> <tr> <td>Club Level Deluxe King (20)</td> <td style="text-align: right;">\$350</td> <td style="text-align: center;">X _____</td> <td style="text-align: right;">= \$ _____</td> </tr> <tr> <td>Corner Studio Suite (3) 489 ft²</td> <td style="text-align: right;">\$460</td> <td style="text-align: center;">X _____</td> <td style="text-align: right;">= \$ _____</td> </tr> </tbody> </table>		Price Per Night	# of Room Nights	Total	Superior King or 2 Queen (40)	\$290	X _____	= \$ _____	Deluxe King or 2 Queen (30)	\$315	X _____	= \$ _____	Club Level Deluxe King (20)	\$350	X _____	= \$ _____	Corner Studio Suite (3) 489 ft ²	\$460	X _____	= \$ _____
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Hotel Note: The entire hotel is non-smoking. Prices shown include taxes and hotel fees (14.5%). Two-queen rooms are significantly larger than King rooms. King 2Q will be on request, not guaranteed. Superior rooms have an interior or a trim view. Deluxe rooms, Club rooms, and corner suites have a city view. Club level rooms enjoy private lounge access including complimentary breakfast and PM snacks and are otherwise the same as Deluxe rooms. Superior rooms, corner suites, and some Deluxe rooms are shower only; please indicate if shower/tub combo is preferred if you select a Deluxe or Club level room (on request, not guaranteed). All rooms in the hotel are 8th floor and above (lower floor rooms do not exist). Accessible rooms are available on request, in the Deluxe category only. Valet parking is available at a discounted Chaîne rate of \$38.00 per day with in-and-out privileges.

Events	Event	Price	per guest	# of Guests	Total Events
May 18, 2017	Master Sommelier Tasting—"Willamette Valley Soil" (Max 100)	\$75	x	_____	\$ _____
May 18, 2017	Master of Wine Tasting—"Modern Bordeaux" (Max 100) <i>(sponsored by the Bordeaux Wine Council)</i>	\$50	x	_____	\$ _____
May 18, 2017	WineMaker Tasting "Oregon Grand Cru" (Max 100)	\$75	x	_____	\$ _____
May 18, 2017	Welcome Reception	\$75	x	_____	\$ _____
May 19, 2017	The Taste of Oregon with Lunch	\$95	x	_____	\$ _____
May 19, 2017	Young Sommeliers Competition Finals <i>(Max 100, Mondiale members have priority)</i>	\$60	x	_____	\$ _____
May 19, 2017	Young Sommeliers Awards Dinner on the "Portland Spirit Yacht"	\$250	x	_____	\$ _____
May 20, 2017	Special Experiences (Rank 1, 2, 3, 4)				
	Elk Cove Winery Visit & Lunch (Max 50)	\$125	x	_____	\$ _____
	or Widmer Beer Visit & Lunch (Max 40)	\$95	x	_____	\$ _____
	or House Spirits Visit & Lunch (Max 25)	\$95	x	_____	\$ _____
	or Master led Tasting Seminars & Lunch at The Nines Hotel (Max 65)	\$150	x	_____	\$ _____
May 20, 2017	Gala Final Dinner at the hotel	\$235	x	_____	\$ _____
Total Events					\$ _____

Please note event tickets will be collected at the door for all events.
 Please let the National Office know of any special dietary needs. Please keep a copy of your registration form for your records.
 If you plan on being inducted in the Société Mondiale du Vin please write your name in this section.

Summary Total Room Price \$ _____ Total Events Price: \$ _____ Registration \$ <u>75.00</u> Total \$ _____	Credit Card Payment (Amex, Discover, MasterCard or Visa only) Name on Card: _____ Card Number: _____ Expiry Date: mm/yy ____/____ CVV Code: _____ Signature: _____
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Please type or print clearly. Once form is completed either fax, mail or email to National Administrative Office at:
 Kevin Dunn Executive Director
 Chaîne des Rôtisseurs
 285 Madison Avenue, Madison, NJ 07940-1099
 Phone: 973-360-9200 Fax: 973-360-9330
 Email: kevind@chaîne.us.org

Cancellation Policy
 Written cancellations received before March 31, 2017, will be subject to a \$50 per person cancellation fee. No refund is possible after this date.
 I have read and understand the Chaîne cancellation policy stated above.
 Signature: _____ Date: _____

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