



HOUSTON CHAPTER
NATIONAL ASSOCIATION OF
CATERING EXECUTIVES
50 YEARS | 1958-2008

NACE NEWS...

HOUSTON

A MESSAGE FROM NACE HOUSTON PRESIDENT



Summer is just around the corner, how has the time flown by so quickly! I believe we all began 2009 with an air of “cautiousness” and we are still walking that line. How many times have you heard – “When the times are tough, the tough get going” and I think that’s what we’ve all been doing! Now is the time to get out there and network, to use every aspect of our connections and continue thriving! This is what NACE is here to help you do!

Right now, we are offering an undeniable discount for new members! **\$100.00** off the regular NACE Membership fee! Tell your friends and colleagues that now is the time to make an investment! It is up to you to use NACE to the fullest! As a member you have the ability to use the National and Local website for Job Banks, articles on the latest trends and so many other tools! Share NACE with others and encourage them to take advantage of the Membership Drive!

If you weren’t able to attend the 3rd Annual Wedding Trends Luncheon held at the House of Blues – you missed an extravagant and mystifying luncheon. The décor, entertainment, educational components – what an event! “Thank you” to the amazing committee that worked diligently to achieve their goal! To the vendors that participated – we couldn’t have done it without you! It is such an attribute to the Houston industry to have so many talented to Event Professionals! Thank you all for sharing your time and talent and producing an event to remember!

In addition to the Wedding Trends Luncheon, I hope you were able to enjoy the 1st Mixer at the Four Seasons! We are looking forward to many more networking opportunities for NACE members – I hope you can join us!

Recently, the Houston Chapter Board adopted three official committees: Student Chapter Relations Committee, Membership Committee & Programs & Education Committee – I encourage to you to become involved in any of the committees!

NACE is always working hard to provide you with the proper networking opportunities, educational value & fun! In addition, the CPCE certification is a designation that demonstrates your expertise in the hospitality industry!

The goals of the CPCE program are to:

- * Establish a nationally recognized standard of competence in catering.
- * Promote professional commitment to excellence in catering.
- * Endorse active participation in educational offerings that support the continued competency of Certified Professional Catering Executives.
- * Aid employers in identifying qualified catering personnel.
- * Enhance the professional image of the catering executive.
- * Provide a sense of personal achievement for the advancement of one’s career.

I would encourage you to take a look at www.nace.net and take a look at the CPCE certification!

This year’s NACE Experience Conference will be held in Charlotte, NC, July 26 – July 29th! Celebrity Chef Rocco DiSpirito will open the Conference as the Key Note Speaker and sessions speaking on food allergies to specifics on using Facebook and LinkedIn for your business will defiantly give you the tools to enhance your business. Don’t miss NACE Experience 2009 in Charlotte, NC!

NACE is here to assist you in the advancement and enhancement of your business – I hope to see you involved and enthusiastic! See you at the May meeting!

Jeremie Millwee
Houston Chapter President

ANNUAL WEDDING TRENDS LUNCHEON



The 2009 NACE Houston Chapter third annual Wedding Trends Luncheon took place April 15th, 2009. This years luncheon was hosted at the House of Blues in downtown Houston. We began with cocktails and hors d' oeuvres with live dancing and a henna artist as entertainment. We then moved on to the main event. The Music Hall was decorated elaborately. With floral and linens in every color imaginable it was a sight to see. We could not have asked for a better location.

Our speaker, Radhika Day, did a wonderful job . giving us insight into the background of planning Indian Weddings .

Each attendee received a packet full of information on Indian traditions including educational



information on ceremonies and receptions. Each of us learned how to market ourselves to the Indian community. This was by far the best we all took from this event.

Wedding Trends was also a great networking event for members and guests. With over 200 guests in attendance and many new faces there were plenty of networking opportunities.

A big thanks goes out to Summer Hutchins, Chair of Wedding Trends, and her committee for all the hard work that went into this years event. Great job! For all those that couldn't make it, we hope to see you next year!

-Shelly Mordhorst , Director of Communications

PHOTO COLLAGE



THE MYSTIQUE OF INDIA

For more photos please visit :

http://djonesphoto.typepad.com/djp_studio_news/2009/04/nace-wedding-trends-2009-.html

EVENT PROFESSIONAL SPOTLIGHT



Radhika Day
Weddings in Houston

Q: When did you open your business?

A: Jb my husband and President of Weddings in Houston and I started the business in March 1987, when everything in Houston was going bust. It was a very tough year to move to Houston when many were leaving and even tougher to start a business.

Q: What do you specialize in that sets you apart from the competition?

A: While we've grown over the years, essentially we are a small, local media company committed to producing a high quality magazine, website and events that bring brides and businesses together in the Greater Houston area. Uncompromising quality, old fashioned service and being on the cutting edge with what is a traditional topic, "Weddings", is our hallmark and what sets us apart from other publications.

Q: How has your NACE membership helped your business?

A: As a member of NACE from its CEH days, I believe in NACE and all it stands for. The leadership at NACE Houston has been a huge driving force in its direction and I really respect them. I love the many relationships and camaraderie built through NACE

Q: What is your favorite part of your trade?

A: Every bit of it. I love the whole business of creating a beautiful magazine, website and bridal soiree around the topic of weddings; and the interaction with so many incredibly talented professionals in the industry.

And most importantly hearing from advertisers that we are delivering results and from brides who love the magazine and website. It validates what we do so passionately.

Q: How many employees do you have?

A: Our staff consists of seven full time employees plus several free-lancers and contractors.

Q: What was your dream job growing up?

A: I always wanted to be a pastry chef and make beautiful desserts!

Q: If you could do anything else with your career (outside the wedding industry) what would it be?

A: I would work with babies (under two only...before they get cheeky!) and dogs.

STUDENT CHAPTER SPOTLIGHT



Seresa Wentreck
University of Houston
Conrad Hilton Student

Q: What are your plans after graduation?

A: I first plan on relaxing from not having any homework. I have also just accepted a job offer as the sales manager over two limited service hotel properties.

Q: What would be your dream job post graduation?

A: My dream job would be to be an event coordinator on a private island in the Bahamas :)

Q: How has your NACE student membership helped you?

A: My NACE membership has given me so many opportunities that I would have never had by just going to class. I've been able to go to a national conference, gain leadership experience and connect and learn from industry leaders.

Q: Have you always wanted to be in the hospitality industry? What was your dream job as a child?

A: My childhood dream was to go to UT and be a teacher. When I was in my Junior year at UT I discovered that it was just a childhood dream and I woke up and realized my true passion was the hospitality industry.

Q: What do you think NACE Houston chapter members can do to get more involved with our Student Chapter?

A: There is such a need for mentors for our student members. We need people in our Houston chapter to come and connect with the students. If every member could connect with at least one student they could really help shape so many of our students' futures.

Q: What was your favorite chapter event you attended and why?

A: My favorite chapter event I attended was the Wedding Trends Luncheon. I was able to learn so much about Indian weddings that I did not know. It was also exciting to have so many students there excited about this event.

CONRAD N. HILTON COLLEGE UNIVERSITY OF HOUSTON

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On April 4, 2009, The C.N. Hilton College hosted Gourmet Night, the annual student-run fundraising gala which is the signature event for the College. This year's event was a seven-course wine pairing dinner for 380 attendees with a cocktail hour silent action, and our theme was "Cirque du Gourmet." From a fire-breather at the valet entrance, to the hand-balancing duo in the center of the ballroom, the evening was full of Cirque du Soleil entertainment. Timed with the music and performances, the synchronized service of the fabulous meal was a huge choreographed production of over 150 servers.

As General Manager, I was ringleader for the circus of 17 student directors responsible for planning the event, under the guidance of faculty mentor Erin Oeser. Together we managed nearly 300 student volunteers! I was constantly amazed by the creativity and dedication of the student directors. I learned the importance of surrounding yourself with strong talent, and the necessity of constant communication in a successful team.

Student NACE members participated as both directors and volunteers, and we contracted several NACE vendors who were very understanding of our budget. Catch the Moment completely donated a green screen photo booth with custom Cirque du Gourmet backgrounds. Over the Top provided the table linens and chair covers, Bright Star lit up the ballroom, and Darryl Murchison created our centerpieces. The board showed their support by purchasing a table, and it was great seeing Lisa, Jeremie, and the gang enjoying their evening and seeing what our College is all about. A year of planning sped by, then the evening sped by, and by the time I was on stage after the finale, I could not believe that Gourmet Night had come to an end. We have already selected the team for next year, and I can't wait to attend on April 10, 2009! This has been a tremendous experience, and thank you for all your support!

- Jenny Durham, Gourmet Night General Manager



CIRQUE DE GOURMET 2009



KUDOS RECIPIENTS

Have you received a piece of business referred by a fellow NACE member? Give them a Kudo! The NACE member with the most Kudo's at each Chapter Meeting will receive a \$5 NACE Buck. Refer to paragraph below for an explanation of NACE Bucks.

<u>Kudo Giver</u>		<u>Kudo Recipient</u>
Dave, Showbiz Entertainment	➔	JoAnn Woodward, Schwartz and Woodward
Angela Eaton, Avalon Music	➔	Karen Brown, For your Memories
Joe Zuniga, Impressive Events	➔	Jeremie, The Petroleum Club
Monique Studak, E & J Gallo	➔	Lisa Hopkins, The Houstonian
Victoria Barclay, Best Entertainers	➔	Margery Reinhardt, Hilton Houston Post Oak
Radhika Day, Weddings in Houston	➔	JoAnn Woodward, Schwartz and Woodward
Nicole Vasquez, Perfect Touch Linen	➔	Karen Brown, For your Memories
Vik Day, Weddings in Houston	➔	Karen Brown, For your Memories
Steve Lee, Steve Lee Photo & Video	↔	David Jones, D. Jones Photography
Carita Felbermayr, Bow Tie Servers	➔	The Downtown Club

KUDOS WINNER!

Karen Brown, For your Memories

Congratulations Karen! Remember to put your NACE Bucks to use!

\$5 NACE Bucks

An effective program is crucial for an incentive program. To ensure the effectiveness of this program it will have a 6 month probation period. A review of the progress of this program will be held during the June 2009 board meeting. NACE bucks will be good for Houston chapter meeting fees or other Houston chapter activities such as raffle sales. Distribution of NACE bucks will be given by any board member with proper reasoning and signature lines filled in on NACE bucks. Redemption & reimbursement for use of NACE bucks will be an action of the treasurer when turned in by a member in good standing. One \$5 NACE bucks will be given for the following actions taken by members in good standing (excluding board members & board members in training): Member referral given to recruitment director Attendance of 10+ monthly meetings in a membership year Given to every member who renews membership without a break in membership.

Have an Announcement?

To place an ad in the quarterly newsletter please contact Shelly Mordhorst at shelly.mordhorst@hilton.com. Announcements are complimentary to all good standing NACE

National Awards

NACE National has created a website for 2009 awards. For more information please

MEETING RECAPS

February 18th

11:30 AM Networking
12:30 PM Lunch and Program

“Giving Back to the Community”



Paraiso Maravilla

Event Professionals:

Over the Top Linens
Impressive Events
D. Jones Photography

March 18th

5:30 PM Networking
6:00 PM Dinner and Program

“Benefits of a More Powerful Memory”



Hotel Derek

Event Professionals:

JM Productions Professional DJ Service
Linens by Lisa, Inc.
Cookies in Bloom
E&J Gallo

April 15th

11:00 PM Networking
12:00 PM Lunch and Program

“Experience the Mystique of India”



House of Blues

Event Professionals:

E&J Gallo
St. Michelle Wine Estates
A Finer Event
R&R
DJ's Unlimited
Brightstar
PRP
21st Century
Aztec
The Perfect Touch
Darryl & Co
Events in Bloom
Dream Bouquet
Elegant Events
A Perfect Event
Susie's Cakes
River Oaks Flower House
The Knot
Houston Brides (Modern Luxury)
Weddings in Houston
D. Jones Photography
Java Pura
Best Entertainers
Cosmo Cool
Edible Designs by Jessie
Who Made the Cake

WELCOME NEW MEMBERS!

Darlene Dickerson, Sheraton North Houston
Keni Kitchen, Hard Rock Café Houston
Kimberley Ichter, Kimberley Cary Floral Events
John Gomes, Westin Galleria & the Westin Oaks
Jeff Raines, DJ's Unlimited, Inc.
Alex Martinez, Flair Productions LLC
Amber Leatherman, Crowne Plaza Houston Reliant Park Hotel
Esra Thomas, Hilton Garden Inn Energy Corridor
Melissa Capra, Howl at the Moon
John Patterson, Brandz Plus Marketing

CPCE CERTIFICATION AVAILABLE

Professional Certification

NACE encourages the professional development of caterers and event specialists through voluntary participation in its certification program. Achievement of the Certified Professional Catering Executive (CPCE) designation demonstrates expertise in catering earned by taking a comprehensive examination that covers the seven core competencies of the catering and event management industry.

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