

For Hotel, Resort, and Casino Food & Beverage Professionals

# Hotel F&B Executive®

SEPTEMBER/OCTOBER 2006

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## SWIMMING UPSTREAM

WALT DISNEY WORLD'S SWAN AND DOLPHIN  
MEETING PLANNER APPEAL

Tony Porcellini (l), director of food & beverage,  
Swan and Dolphin Hotel, and Menze Heroian,  
VP, food & beverage, Tishman Hotel Corp.

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had a “dot” mitzvah, with everything in the room polka-dotted: the walls, the tables, down to the tic tac boxes for place cards.”

Landerhaven party center in Cleveland recently hosted a bat mitvah themed Shelby’s Point of View. The hall was dressed in pink with custom DVDs, dancers, and a rock and roll karaoke recording booth.

Beyond the DJ and band, games are coming onto the scene. An event for twins featured “Twin-opoly” with life-size cutouts of the twins at the entrance to the life-size playing board. One big new game involves races across the ballroom on mini bicycles—those 18-inch tall “gifts for executives.”

Game show and trivia games are also popular. But the DJ continues to be the most important player in the room. Friedman explains, “the boys and girls segregate for awhile—the girls off to one side, the boys huddled on the other side. They count on the DJ to get things going. He brings the hula-hoops out. Sometimes the DJ has dance games. The adults are grateful for a separate lounge to get away from it all. Every one of these events has entertainment, from a boom box to the Boys from Toronto, this crazy duo who come with scantily clad women in sunglasses to get the crowd dancing.”

## THE FOOD

“It’s the kids’ night, but I think they get the short end of the stick,” says Friedman. “They typically want fries and hamburgers and pizza.

## INDUCTION BUFFETS

### IT’S TIME TO BE INDUCTED

It’s time to be inducted into the world of induction buffets with Spring USA’s Induction Buffet System. According to Karim Lakhani, senior VP of food & beverage procurement for Merritt Hospitality, “it’s great for keeping pastas and stir fries the right temperature, and you don’t have to worry about flames on the tablecloths.”

Flames are nonexistent with the Spring USA Induction

Buffet System because magnetic principles heat the cookware. “That’s one of the best things about it. You could put a dollar on the burner and put a pan on top of it and the dollar won’t burn, but the pot will heat,” says Lakhani.

“It is great for omelet stations, because you can set the temperature, and as soon as the pan lifts it shuts off so no energy is wasted,” describes Lakhani. He adds that the temperature quickly returns to the pre-set level as soon as the pan returns to the induction surface.

Spring’s Induction Buffet System includes a buffet table with built-in induction ranges hidden under a glossy black finish and stainless steel buffet servers. “It has a sleek, low profile look and a black top, which matches everything,” says Lakhani.

Great looking, energy efficient, fast heating, this system inducts all these traits into a beautiful buffet display that produces the right temperature every time.—AV

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**One of the more peculiar trends gaining speed is the bar/bat mitzvah for a child who isn’t Jewish. Needless to say, it’s a bit of a jaw-dropper to some who aren’t keen on outsiders hijacking a life ceremony of another faith. But for others, it’s a sincere appreciation for a right-of-**

**passage ceremony they want their child to experience. Some**

**going to cut mustard. A non-Jewish DJ in Ohio, Terry Macklin,**

**just a good way and a good time to celebrate becoming a teenager. I suppose parents feel that giving a party at 13, rather than the traditional sweet 16 or graduation parties, is safer, as there will be less likelihood of drink and drugs.”**

—JPB

## FAUX BAR/BAT MITZVAH

**feel left out when all their Jewish friends have their parties, and they don’t see how an ordinary birthday party at 13 is**

**who has been playing at bar mitzvahs for more than 20 years, gave his twin daughters a “black” mitzvah. He says, “It is**

The adults have all the good stuff. They want picky food.” They do have a lot less guilt about dessert though, with buffets of cookies, candies, and every sort of sweet. Dessert stations Willy Wonka would be proud of include chocolate fountains and snow cone stations. “We keep the adult party completely separate from the kids, so kids can never get to the bar. I’ve never seen an attempt at underage drinking at these parties. Kids have food and favors and music—they’re too busy, and they’re happy to be on the A-list that got invited.”

John Paul Boukis is a frequent contributor to HOTEL F&B EXECUTIVE.

## GREAT STATIONS

“Fun food is in,” says Terri Kufel, senior catering manager at the Renaissance Cleveland Hotel. And we’re not talking about the popcorn and peanuts circus station. Chefs are finding guests more open to clever twists in their banquet options.

“We serve shrimp corndogs on a stick, or mini-grilled cheese sandwiches with tomato soup shooters.” The shooter may end up becoming the martini glass of the ballroom—put anything in a shot glass and call it a shooter. It is a great way to spotlight individual presentation.

“We display the shooters in a block of ice with holes cut out for the shots,” says Kufel. “We might have bloody mary shrimp with a shot of cocktail sauce and a large cocktail shrimp resting on the glass, individual crudités arranged, and melon balls in another. The hotel has a successful station presenting different soup shots, including bite-size sips of gazpacho and tomato bisque.

Another fun food station is their China Bistro. “It’s a Chinese takeout theme, complete with Vietnamese rolls with peanut sauce, steamed Peking pot stickers, crab Rangoon, chicken yakitori, spring rolls, spicy noodles, a variety of sauces, mini takeout containers and chopsticks.”