



November 2009 E-Blast



Join your fellow ISES Hampton Roads colleagues, November 17, 2009, 6:00pm, in Norfolk VA, at the Foodbank of Southeastern Virginia, 800 Tidewater Drive, for a great cause!

We are asking some of our self-professed culinary experts, professional chefs, or cooking channel

experts, to bring their own personal favorite cake to our **"Cake Auction."** We will be bidding on each others' cakes and donating ALL proceeds to the Foodbank of Southeastern Virginia.

During holiday months, the Foodbank is hard-pressed to provide food to those in need. I encourage all of you attending this ISES Hampton Roads program to *please* bring a few canned goods to help replenish their shelves. Some of the needed items include, but are not limited to: peanut butter, canned meats, mac and cheese, canned vegetables, water, canned juice, canned vegetables, sugar-free snacks, high fiber cereal, and dried fruit.

Don't hesitate to register at www.CVENT.com, and use the code [5VN2MXFARD7](#). *Let the BIDDING begin!*



The show's website: www.thespecialeventshow.com touts "Event planners recognize that in a recession, more than ever, it's crucial to interface with fellow professionals and colleagues. In the event industry, one of the biggest resources for maintaining a healthy business is the influx of new ideas, creativity and networking opportunities that *The Special Event* provides. That's why we're expecting more attendees and a more vibrant exhibit hall at The Special Event 2010 in New Orleans." The week-long conference and show is a perfect opportunity for first-time attendees or seasoned pros to gain additional knowledge through various educational tracks: Business & Professional Development, Food Services, Event Management, Sales & Marketing, Design, Wedding Trends, and Event Tools & Resources. Make your reservations early -*Showcase* events sell out!



Holiday Extra! Unique December Program!

The historic Wells Theatre, downtown Norfolk, will be the venue for the December 16 meeting. The registration fee will include a reception and a theatre ticket for the production of the holiday classic **"A Christmas Carol."** This holiday classic is better than ever! Dickens' timeless story of Ebenezer Scrooge and his encounters with the ghosts of Christmas Past, Present, and Future has entertained and enlightened thousands.

As seating will be limited, please don't hesitate to register so that you will not miss out on this wonderful event!



Delicious Food, Tasty Wine, and Delightful Conversation

If you missed the October 21st Wine and Food Pairing at The Pagoda Restaurant and Oriental Garden, you missed a wonderful evening! The evening began with Mrs. Madelyn Sly, President of the Friends of the Pagoda & Oriental Garden Foundation, discussing rental options and the history of the venue. The Oriental Garden is perfect for weddings and receptions, rehearsal dinners, bridal and family portraits. The sunset evenings along Norfolk's Elizabeth River are spectacular! Kim Wise of Associated Distributors presented wonderful wines for our tasting, which were paired with a delicious Asian-inspired menu created by proprietor Omar Boukhriss and his professional staff. Menu highlights included: Mango and Crab-filled Spring Rolls, Imperial Tempura Chicken Roll, Fire Cracker Pork Tenderloin and a Sesame-Banana Mousse. *Fabulous!*

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The CSEP designation is the hallmark of professional achievement in the special events industry. It is earned through education, performance, experience, and service to the industry, and reflects a commitment to professional conduct and ethics. Why should YOU become certified? Now more than ever before, professionals within the industry recognize the CSEP as an influential designation. Being a recipient of the CSEP demonstrates a continuous dedication to enhance individual and professional performance. For more information, visit the ISES International website, www.ISES.com.



