



# Confrérie de la Chaîne des Rôtisseurs

**HAROLD S. SMALL**

BAILLI DÉLÉGUÉ DES ETATS-UNIS D'AMÉRIQUE  
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Dear Fellow Chaîne Members,

It is with pleasure and pride that we invite you to join your fellow Chaîne members from around the country and the world at our 2015 Grand Chapitre, taking place October 28 - November 1, 2015, in San Juan, Puerto Rico.

The wide array of festivities which await us has been designed and developed by a dedicated team of Chaîne professionals who reside in Puerto Rico spearheaded by Caribbean/Atlantic Islands Bailli Provincial Honoraire Marcelo Oben, Ponce Bailli Jorge Torres, Mayaguez Bailli Virgen Acosta-Oben, San Juan Bailli Enrique Umpiere, Ponce's Vice Conseiller Gastronomique Silvia Torres and San Juan's Vice Chargée de Presse Enid Latoni. *Team Puerto Rico* has created a program that will envelop you in the unique Rhythm, Spirits, Spices, Gastronomy, Geography and History of this beautiful island.

The Grand Chapitre, the first on the island in 43 years, will officially commence with the Welcome Reception on Thursday evening. We will then fan out across San Juan to enjoy several Prix-Fixe dining opportunities which the *Team* has arranged with a hand-picked selection of the island's best restaurants. These specialty dinners will sell-out quickly so please make your reservations early.

Our black-tie Grand Induction and Awards Ceremony will take place on Friday evening at the Caribe Hilton. After we welcome new members to the Chaîne, promote officers, and celebrate the accomplishments of others, we will continue the celebration with a gala reception, dinner and dancing at the Condado Vanderbilt Hotel.

Saturday night will find us enjoying our tribute to our hard working bailliage leaders, at our Bailli Appreciation Dinner at the host hotel, the Caribe Hilton. We will enjoy a wonderful multi-course dinner, have a brief auction to raise funds for the Chaîne Foundation, and dance the night away.

Our Grand Chapitre Brochure is bursting with interesting and exciting tours, activities and classes that will be offered during your stay. Several activities have been created specifically to entertain and educate members and guests who will not be attending the committee and/or business meetings of our national bailliage. It is important to note that the National Council and Board of Directors meetings will take place on Saturday afternoon, October 31. We extend our personal invitation to all members of the Bailliage des Etats-Unis of the Chaîne, to attend both of these meetings.

Since many members have expressed a desire to arrive early or stay longer to enjoy Puerto Rico and other islands, the *Team* has put together a pre-chapitre island tour of Puerto Rico for early arrivals, and a one day or multi-day St. Thomas get-away immediately after the Chapitre concludes.

**We urge you to sign up early as many events will book up very quickly.** On behalf of Bailli Provincial Ron Overend and Team Puerto Rico, we look forward to seeing you at our Grand Chapitre.

Vive la Chaîne and best regards,

HAROLD S. SMALL  
Bailli Délégué des Etats-Unis

IRA FALK  
Conseiller Gastronomique des Etats-Unis

**CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS  
2015 GRAND CHAPITRE of the BAILLIAGE DES ÉTATS-UNIS  
SAN JUAN, PUERTO RICO, U.S.A.**

**WELCOME TO PUERTO RICO!** The Bailliage des États-Unis and its Mayagüez, Ponce, and San Juan Bailliages on the beautiful isle of Puerto Rico, invite you to celebrate this Grand Chapitre with us!

*Indulge in our unique Rhythm, Spices, Spirits, Gastronomy, Geography and History, as we proudly share our island with you.* We have designed tours, tastings, feasts and fun certain to provide every Chaîne member and guest with unique and *Chaînetastic* memories!

Puerto Rico is not only hosting the Grand Chapitre, it is the launch pad for a bevy of offerings intended to fit our members' wide array of lifestyle, epicurean and financial preferences. We hope that our Caribbean influenced events, excursions and entertainment, enhance an already fabulous annual gathering.



*Find out for yourself why, Day or Night,  
Puerto Rico is called the Caribbean's ALLSTAR ISLAND!*



## OUR HOST HOTEL - THE CARIBE HILTON

Set on a secluded peninsula surrounded by 17 acres of lush foliage, the Caribe Hilton Resort Hotel is just minutes from both historic Old San Juan and contemporary Condado. The *Caribe*, which was Hilton's first managed property outside of the continental United States, and San Juan's first luxury hotel, features a private beach, seaside pools, tropical gardens, tennis courts, a health club, spa, and shopping arcade. The lawns of the *Caribe* lead to the centuries old *Fortín de San Gerónimo del Boquerón* (Fort San Jerónimo) as well as several lagoons, which are natural habitats for local fish and birds. The *Caribe* has long been recognized as the birthplace of the Piña Colada. The historic occasions occurred on August 15, 1954, when a bartender at the Beachcomber Bar, Ramón "Monchito" Marrero Pérez, served his rum, coconut cream and pineapple juice creation to a thirsty guest (while the debate rages on, it is believed that the drink was topped with a slice of pineapple, a maraschino cherry and, of course, a small umbrella).



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### CARIBE HILTON ALL-INCLUSIVE ROOM RATES

#### Rooms

Resort View Room - \$190.00 per night  
 Partial Ocean View Room - \$220 per night  
 Ocean View Room - \$250 per night

#### Suites

Jr. Suite - \$350.00 per night (10 available)  
 Garden Suite - \$400.00 per night (3 available)  
 Corner Suite - \$425.00 per night (5 available)

**DO YOU WANT TO ARRIVE IN PUERTO RICO  
BEFORE THE GRAND CHAPITRE BEGINS, OR PERHAPS STAY AFTERWARDS?**

*You can arrive early and/or stay after the Grand Chapitre has concluded and we will help pave the way to make your experience special...*

**PRE-CHAPITRE TOUR - ARRIVE SATURDAY, OCTOBER 24<sup>th</sup> or SUNDAY, OCTOBER 25<sup>th</sup>**

Join your Chaîne friends, both old and new, on a Pre-Chapitre Tour that will take you North, South, East and West so that you can see the best of Puerto Rico. Your Tour will begin at the beautiful St. Regis Bahia Resort hotel and end on Wednesday, October 28<sup>th</sup>, at the Caribe Hilton. This tour has been designed to start your stay off in true Chaîne fashion while providing you with plenty of time to enjoy the amazing festivities that have been planned during the Grand Chapitre. To further explore this unique opportunity, please see the tour details beginning on page 22.



**ARRIVING ON YOUR OWN ON MONDAY, OCTOBER 26, 2015 OR AFTER?**

You can begin your Puerto Rican adventure by checking into the Caribe Hilton upon your arrival and lounging by the pool with a Piña Colada in hand, enjoying the hotel's private beach, indulging in numerous spa offerings, or speaking to Castillo Tours, our Grand Chapitre Tour Company, to create an itinerary tailored to meet your particular interests. It is suggested that you contact *Castillo* in advance of your travels so that you are ready to "hit the ground running (or relaxing)" upon your arrival.



**Castillo Sightseeing Tours and Travel Services**  
Telephone: 787.728.2297 [www.castillotours.com](http://www.castillotours.com)

**POST-CHAPITRE CRUISES & TOURS STARTING SUNDAY, NOVEMBER 1, 2015**

You can continue your Puerto Rican vacation by boarding a Cruise Ship, island hopping by Sea Plane, or allowing our U.S. Virgin Islands Bailli, Alan Feuerstein, to indulge you in a splendorous excursion to the beautiful Island of St. Thomas. Please see the details beginning on page 27.



# **WELCOME TO THE GRAND CHAPITRE**

**WEDNESDAY, OCTOBER 28, 2015**

**\*\*\* 1:00 – 5:00 (13:00 – 17:00) *The Chaîne Office will be open to greet you, provide Chapitre-related materials, and answer your questions. The location of the Office at the Caribe Hilton is to be determined.***

**Experience #1-Wed: 1:00 – 5:00 (13:00 – 17:00) Guided Nature Hike of *El Yunque National Rainforest***  
*Also Available on Thursday Minimum of 6 and Maximum of 30 Guests*

*El Yunque* is the only national rainforest in the national forest system in the United States. Home to around 240 types of trees, it comprises 113.32 square kilometers of land. *El Yunque* is actually comprised of four different forests, each one determined by its altitude.

Your guide will escort you on a nature walk that will take you on a 45-minute hike down the La Mina trail to the La Mina Waterfalls. Along the way you will see lush tropical vegetation, giant ferns, wild orchids, numerous birds, and magnificent views. Once at the waterfall, you can enjoy a swim in the fresh cool waters of the falls (bring your own towel).

Your tour of *El Yunque* will include the provision of a backpack filled with waters, an energy bar, fresh fruit, and dry snacks. This excursion requires walking over unpaved, often difficult, terrain and hills. Your all-inclusive price for this rare nature-based outing is \$75.00 per person (includes tax and transportation).



**Experience #2-Wed: 1:00 – 5:00 (13:00 – 17:00) Deep Sea Fishing on a Private Charter Vessel**  
*Also Available on Thursday, Friday, Saturday & Sunday Minimum of 3 and Maximum of 6 Guests*



After passing the historic walls of picturesque Old San Juan, you are on your way to some of the most exciting big game fishing in the world. Your San Juan sport fishing charter begins only twenty minutes from the dock. The clear, blue water just beyond the harbor's entrance is over a hundred fathoms deep. In it swims an abundance of dolphin (the fish, not the mammal), wahoo, sailfish, tuna, white marlin and, of course, the majestic blue marlin for which these waters have become famous.



You will board the *Sea Born* or *Fishing Tales*, both 45-foot Hatteras fishing vessels equipped with Fin Nor rods and reels, Rupp outriggers and enough electronic equipment to ensure a first class fishing adventure!

Your experienced Captain and crew will make certain that you have a truly exciting and memorable experience for the all-inclusive price of \$250.00 per person for 4 hours, \$300.00 per person for 6 hours, and \$375.00 per person for 8 hours. You can also charter one of these boats for private use (price also includes tax and transportation).

**Experience #3-Wed: 2:00 – 4:00 (14:00 – 16:00) A Guided Segway Tour of Old San Juan**  
*Also Available on Thursday, Friday and Saturday Minimum of 2 and Maximum of 8 Guests*



Enjoy a fun and truly unique two-hour tour on your own Segway, two-wheel, motorized vehicle. Your Segway will take you through exclusive routes in Old San Juan, along the Wall Walk and even into the San Felipe del Morro fortress.

Your private and dedicated guides will teach you how to safely operate your Segway. Your guide will then provide you with fascinating historical facts about this grand old city while you motor around on these fun vehicles. The price for each person participating in this experience is \$155.00 (this price includes tax and transportation).

Wednesday, October 28, 2015

**Experience #4-Wed: 1:00 – 4:00 (13:00 – 15:00) Casa Bacardi Tour and Tasting**

*Also Available on Thursday*

*Minimum of 6 and Maximum of 20 Guests*



Visitors to the Puerto Rican home of BACARDI rum can enjoy an interactive tour through history, observe the production process and experience the party spirit of the BACARDI brand. Experience the past, present and future of the Bacardi Company, Family and Brand.

Moving through time and place you will first be transported to Santiago de Cuba where on February 4<sup>th</sup>, 1862, founder, Don Facundo Bacardí Masó made his first BACARDI rum. Moving from Santiago de Cuba, to international locations such as Havana, San Juan, Miami and Bermuda, you will come to taste the fun loving spirit of the BACARDI brand.

An unwavering attention to detail and historical accuracy creates a rich, authentic atmosphere that is both educational and entertaining. Best of all you will get to sample the wonderful, flavor-packed rums of BACARDI!

The price per person to tour this historic facility is \$50.00 (price includes fees and transportation).



**Experience #5-Wed: Aqua Adventures at the Caribe Hilton – SCUBA, SNUBA and Snorkeling**

*There are multiple tours each day, so speak directly with Aqua Adventures at the Caribe Hilton to select yours*

Aqua Adventures brings a new level of excitement to your vacation in Puerto Rico. Specializing in SCUBA Diving Lessons, SCUBA Diving Trips and much more. If you do not wish to dive but still want to take the plunge and discover the tropical marine life living in our underwater world, you can go Snorkeling.



Want to go beyond snorkeling, try SNUBA®?

SNUBA is a great way for you to explore the beauty of the underwater universe, even if you have zero scuba or snorkeling experience. The word SNUBA is a portmanteau of "snorkel" and "scuba." The swimmer uses swim fins, a diving mask, weights, and a diving regulator as in scuba diving, however, the air comes from a long hose attached to tanks which are on pontoon rafts at the surface instead of from heavy, air tanks which are strapped to the diver's back.



Best of all, there is no boat needed as the SNUBA experience all starts and takes place on the beach of the Caribe Hilton!

The cost to experience SNUBA is \$79.00 *plus* tax for each person (all equipment and towels are provided).

Wednesday, October 28, 2015

### **PRIX-FIXE DINING OPPORTUNITIES – *The Chaîne at its Best!***

With a definitive focus on *Chaîne* related restaurants, which are also some of the highest rated and most appreciated restaurants in San Juan, your *prix-fixe* repast will include a fabulous multi-course meal prepared exclusively for our members and guests. *All food, wine, gratuity, taxes, and transportation from our host hotel, the Caribe Hilton, to each restaurant as well as the return trip later that evening, are included!* We can only accept a limited number of persons at each venue, so please respond quickly to this invitation.

### **Wednesday's Prix-Fixe Dining**

**Please Note: At 7:30pm (19:30) everyone will be meeting in the lobby of the Caribe Hilton, where transportation will be waiting to whisk you off to one of these fantastic dining venues:**

### ***Dining Preference "A-Wed" which will be offered on both Wednesday & Thursday evening***

**8:00 – 11:00 (20:00 – 23:00) KRUG CHAMPAGNE DINNER AT AUGUSTO'S CUISINE** *Limited to 50 Guests*

Behind every precious drop of Krug Champagne stands the dream of a visionary, one man who, long before others, understood that the essence of Champagne is pleasure. So, over 170 years ago, Joseph Krug broke with convention to follow his vision: to create the most generous expression of Champagne every year, regardless of climatic unpredictability. Joseph's bold experiment proved a triumph and he succeeded in creating Champagne unlike any Champagne House before, and like no other Champagne House since. To this day, the House of Krug lives and breathes his enduring philosophy:

***"Now is no ordinary moment in time. Now is unique and not to be missed. Now is yours, so spend it wisely. With friends, with Krug, the world's best-rated house of champagne. Since 1843, the most precious expression of now."***



There are few chefs capable of preparing a meal *en par* with the vintage champagnes of *Krug*. Chef, Owner and Chef Rôtisseur, Ariel Rodríguez, of Augusto's Cuisine is one such culinary wizard.

In 1988, Restaurante Augusto's opened its doors by its namesake, Augusto Schreiner, who propelled the restaurant into one of Puerto Rico's best gastronomic destinations. Now, nearly 30 years later, and ownership passing from Chef Schreiner to his inspired protégé, Chef Rodríguez, *Augusto's* remains a gem amongst Puerto Rico's fine dining circles.

Quite simply, under the care and leadership of these two culinary luminaries, Augusto's became and remains, an institution. It is the place to go for extraordinary cuisine. With its European flair, elegant décor, fabulous fare and outstanding service, it stands apart from the most of the other dining establishments, not only in Puerto Rico, but throughout the Caribbean.

Chef Ariel, the 2013 Best Chef of America Award winner, completed his formal culinary studies at the Culinary Institute of America in New York. Chef Rodríguez was both the captain and coach of the Puerto Rico Culinary Team garnering an astonishing 3 Gold and 1 Silver Medal over four years of intense competition. Chef Ariel will build upon Krug's philosophy of excellence by serving a menu that is dedicated to his restaurant's core values. This dinner will please even the most discriminating palate.

While we will not be pouring the fabled 1945 vintage of Krug, it remains difficult to put a mere monetary value on a limited seat, Champagne Celebration like this one, as it is certain to become a cherished memory. However, as a member of *la Chaîne* you can indulge yourself, family and friends by attending this extravagant evening at a cost of \$375.00 per person (price includes dinner, tax, gratuities and transportation).



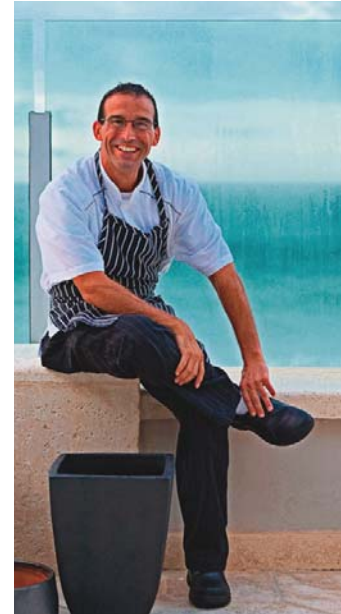
Wednesday, October 28, 2015

**Dining Preference “B-Wed” which will be offered both Wednesday & Thursday evening**

8:00 – 11:00 (20:00 – 23:00) **A WORLD-CLASS DINNER AT 1919 RESTAURANT**

*Limited to 50 Guests*

The recently constructed 1919 Restaurant inside the Condado Vanderbilt is the perfect stage for Executive Chef and Chef Rôtisseur, Juan José Cuevas. This culinary maestro orchestrates most of San Juan’s most elegant and important social gatherings. Chef Cuevas graduated with honors from the legendary Culinary Institute of America, and commenced his career at Arkelare, the Michelin three-star restaurant in Spain. Chef Cuevas returned stateside to work at the The Dining Room at the Ritz Carlton, and Jardinière, in San Francisco before playing an integral role at Barcelona’s El Raco de Can Fabes, another three-star Michelin experience. It was then on to New York to hone and refine his craft with Alain Ducasse at the Essex House. His next award winning ventures were at Lespinasse, Blue Hill and Restaurant 81. Among his other honors, Chef Cuevas was named *Chef de l’Avenir* (Chef of the Future) by the International Academy of Gastronomy in 2009.



All of Chef Cuevas’ immense skills will be brought to bear in the creation of a dining experience that comports with his personal philosophy which mandates that he “source all his menu components with social consciousness ~ and always at the pinnacle of good taste.” He insists on placing the “highest value on hand-selecting products that are local, artisanal, and home-made in order to craft food that is truly *flavor-forward* ~ served up fresh and with a contemporary flair ~ from his kitchen to your table.”

1919’s General Manager, José Lugo and Chef Cuevas have personally selected the wines for this dinner. This limited seat, magnificent dining experience is \$250.00 per person (price includes tax, tip and transportation).

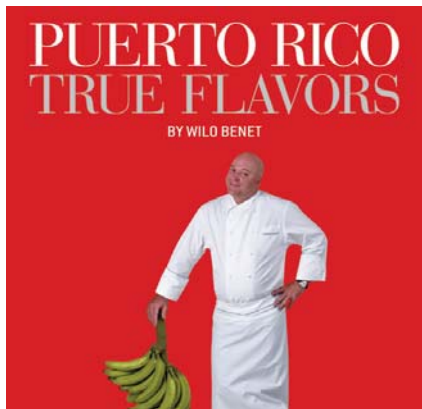
**Dining Preference “C-Wed” which will be offered both Wednesday & Thursday evening**

8:00 – 11:00 (20:00 – 23:00) **CHEF WILO BENET’S PIKAYO**

*Limited to 50 Guests*

Pikayo owner and Chef Rôtisseur, Wilo Benet, is recognized throughout the Caribbean and Spanish speaking countries as the author of numerous cookbooks, as well as the star of his own Fox Latino channel television series “*SABORES DE ENSUEÑO con Wilo Benet*” which boasts an audience that exceeds 11 million viewers. Chef Benet is also a frequent guest and/or competitor on prominent food-related television shows such as *Top Chef*, *Top Chef Masters*, *Bizarre Foods with Andrew Zimmern*, and *Martha Stewart’s Weddings*.

*“Chef Benet is redefining Puerto Rican cuisine and in the process he is putting the Island’s enchanting flavors on display for the whole world to admire.”*



Chef Benet defines his culinary style as “contemporary global cuisine,” a concept that combines traditional Puerto Rican ingredients with Japanese, Chinese, Spanish, Italian, and Classical French influences. This fusion of flavors, together with Chef Wilo’s artistic emphasis on style, transports each guest through unforgettable culinary travels.

Chef Wilo has created a *prix-fixe* menu in recognition and celebration of our Grand Chapitre. Chef is determined to send each guest home with a new appreciation for the food and the flavors about which he writes and of which he is so proud.

Chef Wilo and his team are pairing wines perfectly suited for his unique cuisine. This limited seat, fabulous, dining opportunity is \$225.00 per person (the price includes tax, tip and transportation).

Wednesday, October 28, 2015

**Dining Preference "D-Wed" which will be offered both Wednesday & Thursday evening**

8:00 – 11:00 (20:00 – 23:00) **RATED #1 BY TRIP ADVISOR – MARMALADE**

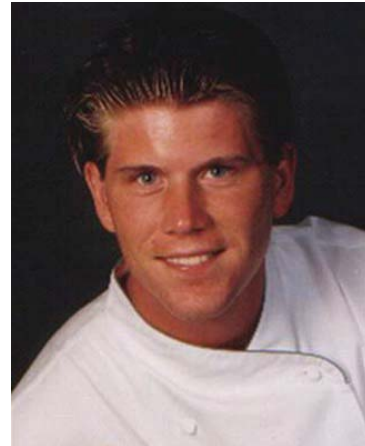
*Limited to 50 Guests*

Growing up in Eastern Iowa, the son of a farmer and an aspiring writer for the local newspaper, little could Marmalade's Owner and Chef, Peter Schintler, imagine the globetrotting life that lay ahead of him.

Graduating at the top of his class at the Baltimore International Culinary College in 1992, Chef Peter's talent caught the eye of one of the few Certified Master Chefs in the world, Peter Timmins. Schintler spent the next six years at his mentor's side in Ireland. Another Certified Master Chef, Raymond Blanc, took Chef Peter under his wings and exposed him to kitchens and cuisine throughout the world.

Chef Schintler returned to the U.S. to sharpen his already immense skills at the Greenbrier and Le Cirque before heading off to Italy, France and Spain. Chef Peter then tackled the Broadmoor in Colorado. His James Beard House dinner was called the "Cuisine of the Rockies." Chef Schintler's quest to bolster his culinary knowledge then led him to the Blu Restaurant in Singapore's Shangri-la Hotel, where he was nominated *Rising Star Chef of the Year in 2003, Best Hotel Restaurant in the World, and Conde Nast's Top Table in the World.*

In 2007, Chef Peter and his wife, Henriett, moved to San Juan, where they launched the culmination of his life's work, Marmalade. Find out for yourself why Marmalade is rated #1 in Trip Advisor by attending this special dinner. The menu will be paired with wines that Chef Peter believes enhance the flavors and aromas found in every bite of his delicious cuisine. This spectacular evening at Marmalade is \$200.00 per person (includes tax, tip and transportation).



**Dining Preference "E-Wed" which will be offered both Wednesday & Thursday evening**

8:00 – 11:00 (20:00 – 23:00) **JOSÉ SANTAELLA PRESENTS: SANTAELLA**

*Limited to 60 Guests*

**Consolidated with Thursday**

~~Consolidated with Thursday~~ José Santaella is the owner and Executive Chef of his namesake restaurant, *Santaella*. Chef Santaella is also the CEO and master chef of JSB Cooking Group, the premier gourmet catering company of San Juan.

A self-taught chef driven by great passion and an engaging personality, he truly learned his craft at his parents' knees as a very young boy. Wanting to expand his base of knowledge and technical skills, Santaella apprenticed in Barcelona, New York and San Francisco, with master chefs Ferrán Adrià of the world renowned *El Bulli* restaurant; Eric Ripert of *Le Bernardin* fame, and Gary Danko of the Ritz Carlton's illustrious *The Dining Room*.

Chef José catering prowess has led to his creation of dishes that have won over legions of fans, most amongst the Who's Who of Puerto Rico. These prolific palate pleasers now adorn the pages of Chef Santaella's seasonally inspired restaurant menu.

The University of Puerto Rico Press recognized Santaella with its cover article in "Puerto Rico: Grand Cuisine of the Caribbean," a book featuring nine master chefs and prologues written by famed 3-star Michelin chefs, Santi Santamaría and Eric Ripert.

This limited seat, dinner at *Santaella* is \$175.00 per person (the price includes tax, tip and transportation).



## THURSDAY, OCTOBER 29, 2015

**\*\*\* 9:00 – 5:00 (9:00 – 17:00) *The Chaîne Office will be open to greet you, provide Chapitre-related materials, and answer your questions. The location of the Office at the Caribe Hilton is to be determined.***

**Experience #1-Thu: 8:00 – 12:00 or 1:00 – 5:00 (13:00 – 17:00) Deep Sea Fishing on a Private Charter**  
*Please see: Experience #2-Wed on Wednesday 1:00 – 5:00 (13:00 – 17:00) for details*

**Experience #2-Thu: 8:30 – 4:00 (8:30 – 16:00) Catamaran Cruise, Lunch and Snorkeling**  
*Minimum of 10 and Maximum of 16 Guests*

Depart from the Caribe Hilton for an exhilarating day aboard the best catamaran in San Juan, *Barefoot IV*, for a leisurely sail to beautiful coral reefs just off of Icacos, and uninhabited island.

Swimmers and non-swimmers alike will benefit from professional instruction that will make snorkeling and “floating” an easy and fun experience. For a special treat, the catamaran anchors 200’ offshore over a living coral reef where you can view the wonders of underwater life, all with the help of your guide.

You will also enjoy a picnic lunch prepared and served on board by the crew. Best of all, this trip includes complimentary Piña Coladas and Rum Punches to make certain that your day is extremely fun and relaxing.

You can do it all, explore, collect seashells, see amazing and colorful sea life, swim offshore in crystal clear waters, eat, drink and be very merry, all in one fantastic day. The \$100.00 price per person includes the cruise, drinks, lunch, equipment and transportation.



**Experience #3-Thu: 9:00 – 1:00 (9:00 – 13:00) Nature Hike and Tour of El Yunque National Rainforest**  
*Please see: Experience #1-Wed on Wednesday 1:00 – 5:00 (13:00 – 17:00) for details*

**Experience #4-Thu: 9:00 – 4:00 (9:00 – 16:00) Private Tour of the Ponce Museum of Art**  
*Limited to 60 Guests*

You will board a private, luxury coach that will transport you to Ponce, also known as the *Pearl of the South*. Ponce is Puerto Rico’s second largest city, located on the southern tip of the island. Your trip south will take you through the scenic Cordillera Central mountain region of the island.

Once in Ponce, you will visit the *Museo de Arte de Ponce*, the largest museum in the Caribbean. This renowned *Museo* has long been considered “The Best in the Americas” as it holds over 4,500 pieces of artwork in its 14 galleries.

During your private tour, a museum docent will explain the importance of the art and artists as you enjoy a rich panorama of Western art, from the Renaissance to the nineteenth century, such as the renowned “Flaming June” by Sir Frederic Leighton.

Transportation, museum entrance fees, a private guide, and lunch featuring the local fare of Ponce are included in the single, \$160.00 per person charge.



**Experience #5-Thu: 10:00 – 12:00 A Guided Segway Tour of Old San Juan**  
*Please see: Experience #3-Wed on Wednesday 10:00 – 12:00 for details*

**Experience #6-Thu: 10:00 – 1:00 (10:00 – 13:00) Casa Bacardi Tour and Tasting**  
*Please see: Experience #4-Wed on Wednesday 1:00 – 4:00 (13:00 – 16:00) for details*

Thursday, October 29, 2015

**Experience #7-Thu: 10:00 – 1:30 (10:00 – 13:30) Luncheon Honoring our *Foundation Friends* and the Inauguration of the 1<sup>st</sup> *Chaîne Kitchen* in the Caribbean** *Limited to Foundation Friends & Spouses/S.O. Want to become a Friend, contact the National Office Immediately!*

A private coach will transport the *Foundation Friends* to the Universidad del Este's (UNE) culinary school, the renowned José A. (Tony) Santana International School of Hospitality and Culinary Arts (*Santana*). UNE's esteemed faculty will be on hand to greet you and escort you on a tour of the facilities before stopping to enjoy a fabulous lunch prepared by the school's culinary educators and students in their 120-seat dining facility. The best and brightest pupils attending Santana's distinguished bartending school will create locally inspired drinks to help you *relax* during your visit.

The most exciting aspect of the agenda however, is the inauguration of Puerto Rico's first *Chaîne Kitchen*, which will make *la Chaîne* a permanent part of *Santana*. This once-in-a-lifetime event is the result of the hard work, dedication and donations provided by our *Foundation Friends*.



*In appreciation of the support we receive from our Foundation Friends, each Friend as well as their Spouse/Significant Other will be attending this wonderful event without charge.*

**Experience #8-Thu: 10:00 – 1:30 (10:00 – 13:30) “Tasting Puerto Rico” Cooking Class and Lunch with Celebrity Chef and Grand Officer *Maître*, Augusto Schriener** *Limited to 24 Guests*



Augusto Schreiner, the Austrian-born culinarian, considered by many to be the adopted “Godfather” of Puerto Rican Chefs, began his career as an apprentice in Salzburg. In 1969, this enthusiastic future culinary giant won the Ehrenpreis Award from the Bundesministerium for Commerce, a Gold Medal and a Jury Grand Prize at the Austrian National Apprentice Competition, and graduated with top honors from Salzburg Culinary School.

**SOLD OUT**

His professional journey took him from the Grand Hotel to the Dusseldorf Hilton, Curacao Hilton and Bogotá Hilton before his 1974 San Juan arrival. Chef refined his craft at the Caribe Hilton, La Concha Hotel, and the Condado Convention Center before returning to the *Caribe* as its Executive Chef.

Chef Schreiner became the Team Captain of the first Caribbean Culinary Competition Team in 1974. The team traveled to New Orleans for their first competition, where his inspired leadership brought them two Gold Medals and the Grand Salon Prize. As a result, the City of New Orleans made Augusto an Honorary Citizen. Chef continued his competitive campaigns as team captain, winning many Gold Medals, including the Culinary Olympics.

In September 1988, Chef Schreiner opened his eponymous dining establishment, *Restaurant Augusto's Cuisine*, where he received many awards each year, including the coveted Platinum Fork, the André Simon Award, and the Bacus Society's Cordon Blue Award.

Chef Augusto's accomplishments are numerous, but he takes particular pride in being a member of the *Chaîne des Rôtisseurs*, where he is a *Grand Officer Maître* and *Conseiller Culinaire Provincial Honoraire*. He is a ranking member of the American Culinary Federation, the Caribbean Hotel Association, a Certified Culinary Judge and the Puerto Rican Senate honored him with a *Proclamation* for his contribution to Education and the Development of the Culinary Arts.



This unique cooking demonstration will be held at the *Boutique Du Vin*. After the lessons are learned and you are ready to indulge your taste buds with the recipes you watched being prepared, your lunch featuring the just-made cuisine will be served along with wines selected just for this event. The all-inclusive cost for this event is \$125.00 per person.

Thursday, October 29, 2015

**Experience #9-Thu: Aqua Adventures at the Caribe Hilton – SCUBA, SNUBA and Snorkeling**

Please see: Experience #6-Wed on Wednesday for details

**Experience #10-Thu: 2:00 – 4:30 (14:00 – 16:30) Spanish Wine Tasting**

*Limited to 100 Guests*

The wines of Spain have captured the Puerto Rican palate, which accounts for the proliferation of wine made from grapes such as Albariño, Verdejo, Tempranillo, Grancha and Pedro Ximénez from regions like Rioja, Penedès, Rías Baixas, and the Ribera del Duero, throughout the island.

The Caribe Hilton will host this amazing wine experience where you will be led through a sampling of twelve Spanish wines by an experienced Sommelier. Our “wine guide” will discuss the varietals, production methods, blending techniques and regions, during a seminar that will enhance your knowledge, challenge your palate, and increase your appreciation for Spanish wines.



The wines will be served with an assortment of Spanish meats, cheeses and bread products that will allow you to compare and contrast the changing profiles possessed by these wines with the introduction of each of the Tapas.

And don't worry; you will be finished with plenty of time to prepare for the festivities we have in store for you at the *Welcome To Puerto Rico* reception that will be held that evening.

The all-inclusive cost to attend this superb Spanish Wine Tasting is \$95.00 per person.

**Experience #11-Thu: 6:00 – 7:30 (18:00 – 19:30) Welcome To Puerto Rico! Grand Chapitre Reception**

The Welcome Reception, the official beginning of our Grand Chapitre, is a perennial favorite as it is a time when you get to meet and greet friends, both old and new. While you are catching up with your culinary comrades, you will be treated to the sights, sounds, cocktails and canapés of Puerto Rico.

The Caribe Hilton has been selected as the venue for these festivities. With the ocean waves rising and the sun setting just a few feet away, there is no better way to launch this Chapitre evening than sharing it with your Chaîne Friends.

The cost to attend this fun and favored prelude to one of our fabulous dining selections is *included in your registration fee*. If you have not registered with the Chaîne national office, the all-inclusive cost to attend is \$75.00 per person.



The Welcome Reception is *included* in your registration fee

### Thursday's Prix-Fixe Dining

Please Note: At 7:30pm (19:30) everyone will be meeting in the lobby of the Caribe Hilton, where transportation will be waiting to whisk you off to one of these fantastic dining venues:



- **Dining Preference "A-Thu"**

8:00 – 11:00 (20:00 – 23:00) **KRUG CHAMPAGNE DINNER AT AUGUSTO'S CUISINE**

Please see: Wednesday's Dining Preference "A-Wed" Krug Champagne Dinner for details

- **Dining Preference "B-Thu"**

8:00 – 11:00 (20:00 – 23:00) **A WORLD-CLASS DINNER AT 1919 RESTAURANT**

Please see: Wednesday's Dining Preference "B-Wed" A World Class Dinner at 1919 for details

- **Dining Preference "C-Thu"**

8:00 – 10:30 (20:00 – 23:00) **CHEF WILO BENET'S PIKAYO**

Please see: Wednesday's Dining Preference "C-Wed" Chef Wilo Benet's Pikayo Dinner for details

- **Dining Preference "D-Thu"**

8:00 – 11:00 (20:00 – 23:00) **TRIP ADVISOR'S #1 RATED SAN JUAN RESTAURANT – MARMALADE**

Please see: Wednesday's Dining Preference "D-Wed" Marmalade Dinner for details

- **Dining Preference "E-Thu"**

8:00 – 11:00 (20:00 – 23:00) **JOSÉ SANTAELLA PRESENTS: SANTAELLA**

Please see: Wednesday's Dining Preference "E-Wed" Santaella Dinner for details

**SOLD OUT**

**AND FOR ONE NIGHT ONLY...**

Thursday, October 29, 2015

**Dining Preference "F-Thu" – THIS DINNER WILL BE OFFERED ON THURSDAY EVENING ONLY**

8:00 – 11:00 (20:00 – 23:00) **CARIBE HILTON'S HOMAGE TO HAUTE CUISINE**

Limited To 100 Guests



The Caribe Hilton's inimitable Executive Chef and Chef Rôtisseur, Mario Ferro, is a symbol of glamour and style. Chef Mario is a seasoned food service professional, who brings over 30 years of culinary experience to each table he serves, 20 of those years having been spent leading the cooking brigade at the *Caribe*.

Chef Mario studied at the renowned Culinary Institute of America and received his certification in Food and Beverage Management from Cornell University. He began his training in the kitchen of the Tequendama Intercontinental Hotel in Bogota before sharpening his skills at the Caracas Hilton in Venezuela, the London Hilton in England, the Vista International Hotel in Kansas, the Cartagena Hilton in Colombia and the Cairo El Salam Hotel in Egypt before landing in San Juan. Chef Ferro holds advanced certifications from both the National Institute of Learning and the National Institute of Cooperative Education in Venezuela, and was one of the first recipients of the Certified Executive Chef designation from the American Culinary Federation in 1993.

Most importantly, Chef Mario *gives back!* Adored for his dedication as a mentor, coach and teacher, Mario personally tutored two Puerto Rican Junior Chef Teams in American Culinary Federation Competitions, resulting in one team bringing home Gold Medals and the other Silver. He also served as a professor of culinary arts at the Puerto Rico Hotel School. Mario's generosity and talent continues to be recognized by his peers, politicians, and the people of Puerto Rico. The numerous awards and distinctions he has received include being named *Chef of the Year* at the Caribe Hilton Hotel and Tourism Association and the America Culinary Federation.

Chef Mario is once again cultivating a team, this one to pay tribute to Haute Cuisine – Puerto Rican Style!

This esteemed chef has enlisted the assistance of two of the island's most gifted chefs; Owner/Chef Rôtisseur, Daniel Vasse of *Chez Daniel* (see: Sunday's Pre-Chapitre Dinner), and Owner/Chef Rôtisseur of *Milano Ristorante Italiano de Villalba*, Eliezer Perez. Chef Perez was born in Ponce, raised in Michigan, and is of Spanish and Italian decent; cooking is in his DNA.

This Talented Trio has crafted a magnificent dinner menu that brings the finest and freshest Puerto Rican fare to the forefront. Each delectable course will be paired with wines selected to create a seamless and fabulous flow of flavors that will simply melt in your mouth. This limited seat special event, featuring the artistry of these three-heralded chefs, will be \$275.00 per person (the price includes tax and tip).



## FRIDAY, OCTOBER 30, 2015

**\*\*\* 9:00 – 5:00 (9:00 – 17:00) *The Chaîne Office will be open to greet you, provide Chapitre-related materials, and answer your questions. The location of the Office at the Caribe Hilton is to be determined.***

**\*\*MEETING: 9:00 – 11:00 CHAÎNE FOUNDATION BOARD OF TRUSTEES MEETING**

Casual Attire with Decorations. *The Meeting Room at the Caribe Hilton is to be determined.*

**Experience #1-Fri: 8:00 – 12:00 or 1:00 – 5:00 (13:00 – 17:00) Deep Sea Fishing on a Private Charter**  
*Please see: Experience #2-Wed, on Wednesday 1:00 – 5:00 (13:00 – 17:00) for details*

**Experience #2-Fri: 9:00 – 1:30 (9:00 – 13:30) Old San Juan Architectural Tour & Lunch** 60 Guest Limit

A guided tour of this important *Unesco World Heritage Site* is ideal for history and architecture enthusiasts interested in making the most of your visit to this 500 year-old historic city, which is the oldest within the US territory. A local historian and building preservation expert will lead your 2-hour stroll over the cobblestone streets of this unique Spanish colonial city. You will learn about Old San Juan's most significant historic buildings and sites which include the second-oldest church in the western hemisphere and the conquistador, Juan Ponce de León's family tower-house. You will then *rendezvous* with other Chaîne members at *Paseo La Princesa* for lunch.

The \$95 per person price includes entry, guide, lunch and transportation.



**Experience #3-Fri: 9:00 – 1:30 (9:00 – 13:30) The Forts of Old San Juan & Lunch** 60 Guest Limit



This guided tour begins with the founding *Ciudad de Puerto Rico* ("Rich Port City") by Spanish colonists in 1521. A walled city, Old San Juan has three Spanish forts: *San Felipe del Morro*, which is the most famous of the trio as it stands guard over the Bay of San Juan, *San Cristóbal*, which protected the city from land invasions from the east, and *La Fortaleza*, which is home to the governor of Puerto Rico and the oldest executive mansion in continuous use in the Americas.

The City of Old San Juan was originally built as a military stronghold to protect the island from pirates. The forts not only feature their thick, stone, walls, but many tunnels and secret defense systems. You will then *rendezvous* with other Chaîne members at *Paseo La Princesa* for lunch. The \$95 per person price includes entry, guide, lunch and transportation.

**Experience #4-Fri: 9:00 – 1:30 (9:00 – 13:30) Pablo Casals and Las Américas Museums & Lunch**

60 Guest Limit

Your guide will first take you to the famous Spanish cellist's museum, located in an 18<sup>th</sup> century building filled with the musician's memorabilia. The museum chronicles his life; both prior to and after *Casals* made Puerto Rico his home.

You will then head to the *Cuartel Ballajá*, a building that in the early 1800's housed the living quarters of nearly 1,000 members of the Spanish army. The *Ballajá* is now a non-profit institution that promotes the history and culture of the Americas by and through the *Museo de Las Américas*. Founded in 1992, it houses several permanent collections depicting the history of Puerto Rico.

You will then *rendezvous* with other Chaîne members at *Paseo La Princesa* for lunch. The \$95 per person price includes entry, guide, lunch and transportation.



Friday, October 30, 2015

**Experience #5-Fri: 9:00 – 1:30 (9:00 – 13:30) Old San Juan Shopping & Lunch**

*Limited to 60 Guests*

Your guided tour will take you down the blue cobblestone-lined streets and alleys of Old San Juan, which are abundant with colonial buildings, historic sites, museums, galleries and churches, most of which, centuries old.

In addition to the rich history of the area, Old San Juan is home to some of the finest jewelry stores, clothing boutiques and antiques dealers in the Americas. Admire this grand old city's sights and charms as you are led on a guided stroll that will afford you time to visit some of the many shops that are found on every street.

You will then *rendezvous* with your fellow Chaîne members at *Paseo La Princesa* for lunch. The \$95 per person price includes entry, guide, lunch and transportation.



**Experience #6-Fri: 9:30 – 1:30 (9:30 – 13:30) Museum of Contemporary Art Guided Tour & Lunch**

*Minimum of 6 and Maximum of 24 Guests*



Artists and generous supporters founded San Juan's renowned Museum of Contemporary Art as a non-profit organization in 1984. Known locally as the *Museo Arte Contemporáneo* or the "MAC," it was formed to expose the public to a variety of art forms and contemporary art expressions. The founders also made sure that the people of Puerto Rico owned the art.

Your art expert and tour guide will explain why the MAC not only serves to educate, but to preserve and document the art and history of the artists, who predominantly hail from Latin America, the Caribbean, and Puerto Rico. You will learn that the works that hang from the walls of the MAC were produced starting in 1940. You will then *rendezvous* with other Chaîne members at *Paseo La Princesa* for lunch. The \$95 per person price includes entry, guide, lunch and transportation.

**Experience #7-Fri: 11:30 – 1:30 (11:30 – 13:30) LUNCH & MUSIC AT THE DEPARTMENT OF TOURISM**

***\*ALL FOUR OLD SAN JUAN TOURS WILL RENDEZVOUS AT THIS LOCATION FOR LUNCH***

All four tours of Old San Juan will *rendezvous* at the Department of Tourism in the *Paseo La Princesa* at noon for a delightful lunch prepared Chef Rôtisseur, Lorraine Colón paired with terrific wines and great music.



Executive Chef, Chef Rôtisseur, Celebrity Chef, TV Personality and Owner of "Always Fabulous Food," Lorraine Colón, earned the many accolades she has garnered in the hospitality industry as a result of hard work and dedication. From humble beginnings as a cocktail waitress, a job she pursued and mastered in order to support her academic efforts, this unflappable and inimitable chef attained degrees in both Management and the Culinary Arts. Chef Colón's talents were acknowledged and rewarded as she climbed the ladder of success, first as a Food & Beverage Director, then a Chef de Cuisine and finally as Executive Chef at distinguished venues such as the Ritz Carlton and The Bankers Club.

With a noted expertise in food safety, education and testing, Chef Lorraine provides guidance to commercial kitchens throughout the Americas. In addition to being a judge in culinary competitions, Chef Colón is the Official Chef for events such as Top 100 Best Wines, *La Dolce Vita*, and the Cattleman's BBQ Competition. Well recognized for her many television appearances, Chef Lorraine has been the face and voice of "La Cocina" on Tu Mañana-Univision, and collaborates with various media outlets such as *Radio WOSO*, *Casiano Communications*, *El Nuevo Día* and *W Dining Out*.

*The cost of this lunch is included in the price of the Old San Juan tours. If you are not participating in one of the five tours, you can still join us for this fabulous lunch for \$50.00 per person (transportation not included).*

Friday, October 30, 2015

**Experience #8-Fri: 2:00 – 4:00 (14:00 – 16:00) A Guided Segway Tour of Old San Juan**

*Please see: Experience #3-Wed, on Wednesday 10:00 – 12:00 for details*

**Experience #9-Fri: Aqua Adventures at the Caribe Hilton – SCUBA, SNUBA and Snorkeling**

*Please see: Experience #6-Wed, on Wednesday for details*

**Experience #10-Fri: 2:00 – 4:30 (14:00 – 16:30) CHAMPAGNE TASTING AT THE CARIBE HILTON**

*Limited to 100 Guests*

Twelve Boutique Champagnes will be featured at this exclusive, one-day, tasting at the Caribe Hilton. A local Sommelier will guide us through the proper presentation, visual information, aroma, taste and finish to be gleaned from this luxurious fine wine.

You will be sampling Champagnes produced by several different houses. The tasting will include discussion regarding the three primary grapes from which Champagne is made, Chardonnay, Pinot Noir and Pinot Meunier, the classification of Champagne by its levels of sweetness/sugar (e.g., Brut), and much more.

The Champagnes will be accompanied by an appropriate selection of hors d'oeuvres designed to enhance your tasting experience.

*The all-inclusive price to attend this event is \$125.00 per person.*



**\*\*MEETING: 2:00 – 4:30 COMMITTEE MEETINGS - See the schedule for Committee, Meeting Rooms & Times**  
All Committee Meetings should be attended wearing Casual Attire with Decorations.

## **FORMAL INDUCTION CEREMONY AND GALA DINNER**

*The Gala Dinner is Limited to 325 Guests*

### **6:00- 7:00 (18:00 - 19:00): FORMAL INDUCTION CEREMONY AT THE CARIBE HILTON**

The Induction Ceremony is near and dear to all of our members' hearts, as it is our formal acceptance into this august society of gastronomes.

The Induction Ceremony is also the time when we get to recognize the achievements of our members. We are elated and proud to see any of our members receive an elevation in rank, or commemorate their time as a member with the receipt of a special pin, or receive an award for exceptional accomplishments.

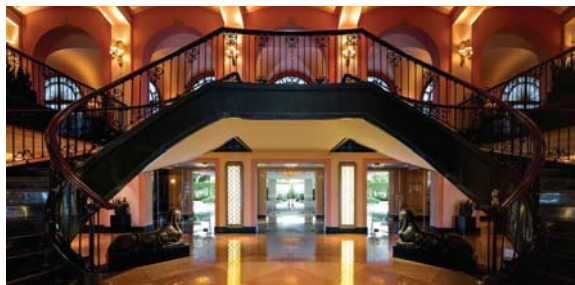
This is traditionally a time when we gather together to welcome our newest members and thank those who have dedicated their time and energies that not only benefit *la Chaîne*, but each member as well.



### **7:00 - 7:30 (19:00 - 19:30) TRANSPORTATION FROM CARIBE HILTON TO THE VANDERBILT HOTEL**

At the conclusion of the Induction Ceremony, the coaches will transport you from the Caribe Hilton to the Vanderbilt Hotel in Condado where you will enjoy our Gala Dinner. If you were not able to attend the Induction Ceremony, you can still board a coach at the above-stated times.

### **7:30 - 8:30 (19:30 - 20:30) PRE-DINNER RECEPTION ON THE TERRACE AT THE VANDERBILT HOTEL**



Upon entering the Condado Vanderbilt Hotel you will ascend the stunningly beautiful grand staircase (or the adjacent elevator) to the Ballroom Foyer where you will be greeted with a flute of Champagne and a warm smile.

As your attention is drawn to the magnificent surrounds, Executive Chef/Chef Rôtisseur, Juan José Cuevas, will remind you that this is a *Chaîne Experience* with an array of delectable hors d'oeuvres that are certain to tantalize your palate while providing you with a preview of the magnificent meal that awaits you at the Gala Dinner.

### **8:30 - 12:00 (20:30 - 24:00) GALA DINNER, MUSIC AND DANCING**

Chef Cuevas has crafted a menu that is truly noteworthy. The Royal Feast with which he will be honoring us on this special evening demands that he bring all of his training, skill and passion to the forefront. Chef Cuevas is not only pouring his heart and soul into this dinner, he is bringing the concept of fine dining to new heights by merging his talent with two of the most important luminaries in Puerto Rico's culinary world, Chef Augusto Schreiner and Chef Ariel Rodríguez.

You may have already read the extensive and remarkable biographies of all three of these world-class chefs earlier in this brochure, but few people will ever share your opportunity to enjoy the distinct privilege of dining at a table adorned with cuisine prepared by all three of these immensely talented professionals. This trio of culinary wizards will conceive, create and compose our repast as well as painstakingly cull through the finest wines on the island pairing the best with their fare.

Throughout the evening you will be serenaded by the melodies of Puerto Rico's most respected and recognized dance, swing and Latin jazz band, *Humberto Ramírez & his Big Band*. As the dinner winds down, the music will heat up and the dancing will get hot!

This extraordinary Gala Dinner is \$350.00 per person (includes the reception, dinner, tax and transportation)



## SATURDAY, OCTOBER 31, 2015

**\*\*\* 9:00 – 4:00 (9:00 – 16:00) *The Chaîne Office will be open to greet you, provide Chapitre-related materials, and answer your questions. The location of the Office at the Caribe Hilton is to be determined.***

**\*\*MEETING: 8:00 – 9:00 CONTINENTAL BREAKFAST – ONLY FOR NATIONAL COUNCIL MEMBERS**  
Casual Attire with Decorations. *The location at the Caribe Hilton for this breakfast is to be determined*

**\*\*MEETING: 9:00 – 12:00 BAILLI MEETING**  
Casual Attire with Decorations. *The location at the Caribe Hilton for this meeting is to be determined*

**\*\*MEETING: 9:30 – 11:00 BAILLI PROVINCIAUX MEETING**  
Casual Attire with Decorations. *The location at the Caribe Hilton for this meeting is to be determined*  
Attendance is limited to Bailli Provinciaux Committee members

**Experience #1-Sat: 8:00 – 12:00 or 1:00 – 5:00 (13:00 – 17:00) Deep Sea Fishing on a Private Charter**  
*Please see: Experience #2-Wed, on Wednesday 1:00 – 5:00 (13:00 – 17:00) for details*

**Experience #2-Sat: *Aqua Adventures at the Caribe Hilton – SCUBA, SNUBA and Snorkeling***  
*Please see: Experience #6-Wed, on Wednesday for details*

**Experience #3-Sat: 9:30 – 1:30 (9:30 – 13:30) Casa Cortés Art Museum, Restaurant & Chocolate Bar**  
*Minimum of 8 and Maximum of 20 Guests*

Fine chocolate and fine art ... what is not to love?



The Cortés family has been making chocolate for more than 80 years. The family opened this venue to allow the rest of us in on some of their greatest family treasures — their amazing art collection combined with the tastes, snacks and meals that incorporate their amazing chocolate.

The largest chocolate-maker in the Caribbean, the family exclusively uses cacao grown in Puerto Rico and the Dominican Republic. As part of the family's expansion and education program, they renovated a three-story building in Old San Juan, making the downstairs a restaurant and the top two floors a gallery that exhibits some of the family's huge fine-art collection. The décor is sleek and modern and accented with paraphernalia and information that is all chocolate-related. During lunch, you can watch a video that plays in the restaurant that shows the chocolate making process.

Savor the fragrances, flavors, and sights of this deliciously interesting family business for \$60.00 per person (price includes lunch, tax & transportation).

**Experience #4-Sat: 9:30 – 1:30 (9:30 – 13:30) Private Guided San Juan Art Tour and Lunch at Laurel**  
*Minimum of 8 and Maximum of 20 Guests*

Board the coach at the *Caribe* that will take you to your private, guided tour of the Museum of Art of Puerto Rico, commonly referred to as the *Museo de Arte de Puerto Rico* ("MAPR").



MAPR, formerly the San Juan Municipal Hospital, is a 130,000 sq. ft. museum. MAPR houses Puerto Rican art that dates as far back as the 17<sup>th</sup> century, in 24 distinctly beautiful galleries. MAPR has a 400-seat theatre, botanical garden, sculpture museum, art conservation department, art store, and a *Chaîne* affiliated restaurant, *Laurel*, which is owned by Chef Rôtisseur Mario Pagán.



Chef Pagán will be our host as we enjoy a *Chaîne* and Art-inspired lunch at his restaurant. The cost to visit this beautiful museum and dine at *Laurel* is \$95.00 per person (includes entry, lunch, tax and transportation).

Saturday, October 31, 2015

**Experience #5-Sat: 9:30 – 1:30 (9:30 – 13:30) Private Guided Old San Juan Food Tour**

*Minimum of 8 and Maximum of 14 Guests per Private Group, Multiple Groups Will be Formed if Needed*

Eat your way through the Old San Juan while tying together its food and culture on this delicious, historical and educational tour. Board your coach at the *Caribe* as it takes you to our Old San Juan meeting location. Once there you will visit five “do not miss” spots ranging from a “mom and pop” coffeehouse to a former 16th century jailhouse turned restaurant, most being well off the beaten path.

In between bites of *mofongo* and *mallorca*, you’ll stroll through the most historic and architecturally rich city in all of Puerto Rico. Experience it like you’ve never seen it before: with a bilingual interactive guide that gets you behind the scenes and shares with you the “Fortress City’s” personality, rich history and interesting local tales. You will leave with a wider understanding of Old San Juan’s varied architectural gems and unique restaurants, cultural attractions and “must do” activities.

The cost to indulge your palate while increasing your knowledge of food and history is \$95.00 per person (tour, lunch & transportation).



**\*\*\* LUNCH: 12:00 – 1:30 NATIONAL COUNCIL LUNCH & 100% CLUB RECOGNITIONS**

Like the rest of the meals and activities in Puerto Rico, this lunch will not be “traditional.” The all-inclusive price is \$75.00 per person. Casual Attire with Decorations. *The location for this meeting is T/B/D*

**\*\*MEETING: 1:45 – 5:00 (13:45 – 17:00) BOARD OF DIRECTORS MEETING**

Note: Business Attire with Decorations. *The location at the Caribe Hilton for this meeting is to be determined*

**\*\*MEETING: 2:00 – 5:00 (14:00 – 17:00) NATIONAL COUNCIL MEETING**

Note: Business Attire with Decorations. *Will take place in the same room as the Board of Directors Meeting*

**Experience #6-Sat: 2:00 – 4:30 (14:00 – 16:30) Private and Exclusive Fashion Show and Pastry Fête**

*Minimum of 25 and Maximum of 100 Guests*



A select number of the most prestigious *Haute Couture* designers and manufacturers in Puerto Rico will have their talents showcased at a private and exclusive fashion show that epitomizes the always appropriate, *Dress to Impress* culture.

You will meet and greet several of the most important figures in Caribbean fashion circles who will discuss current and future trends, some of which will be on display that afternoon.

As the models depart the runway and your thoughts return to that which is important, Food and Wine, an extravagant array of delicate pastries will appear, as well as Spanish Cava and Dessert Wines.

This special event will take place at the Caribe Hilton and the all-inclusive cost to attend is \$90.00 per person.



## **BAILLI APPRECIATION RECEPTION AND DINNER**

*The Reception and Dinner is Limited to 400 Guests*

### **7:00 - 8:00 (19:00 – 20:00) BAILLI APPRECIATION RECEPTION AT THE CARIBE HILTON**

*Limited to 400 Guests*



The Caribe Hilton has an exceptional evening in store for all of our Baillis, members and guests in honor of the most important and hardest working volunteers in *la Chaîne*, our esteemed Baillis!

This Bailli Appreciation celebration is particularly special as it falls on Halloween.

Executive Chef and Chef Rôtisseur, Mario Ferro, and his team of professionals have planned an event that will be so much fun, so different, and so spectacular, that the only way to describe it is: *HALLOWEEN PARTY IN PUERTO RICO!*

### **8:00 – 11:00 (20:00 – 23:00) BAILLI APPRECIATION DINNER, MUSIC AND DANCING**

In recognition of the dedicated work of our Baillis, as well as the celebration of Halloween, we are hoping that each participant will dress in a manner that best expresses their personal “image” of what they enjoy best about *la Chaîne*. Don’t be afraid to embellish or fantasize, as the concept and costume is all about you! Will you be adorned in your Tuxedo or Gown, or would you prefer to be a Fine Dining Chef with an appropriately large Toque, the Gluttonous Henry VIII, a Vintner whose clothes show the red stains of a hard day of barrel tasting, King Louis IX of France, or a Maiden who spent the day stomping grapes? Whatever image comes to your mind works well for this very special evening. Of course, dressing in costume is optional, but definitely encouraged. If you do not wish to dress the part, cocktail dresses for the ladies, and jacket and ties for the gentlemen, are recommended (but please bring a mask!).

Chef Ferro has once again orchestrated the participation of a number of celebrated chefs who will not only prepare our dinner, they will be there to meet and greet you personally. This will not be an ordinary affair; this dinner is designed to maximize your quota of fun as well as offer a number of surprises, all while keeping your palate elated with the quality of the great food. Your yearning to satisfy your oenophilic desires will not be ignored either, as wines specifically selected for this event will be flowing.

Best of all, we will harken back to our *Chaîne* roots by sharing great food, wine, camaraderie and harmony at the table – at least until it is time to get up and dance!

The all-inclusive cost to attend this fabulous celebration is \$250.00 per person.



## SUNDAY, NOVEMBER 1, 2015

**Experience #1-Sun: 9:30 – 12:00 Farewell Champagne Brunch**

*Limited to 150 Guests*

Our Grand Chapitre festivities conclude with a marvelous send-off prepared by Chef Rôtisseur, Mario Ferro.

Chef Ferro will be preparing a private Sunday Brunch for Chaîne members, but this one will be *Puerto Rican Style*. Of course that means countless delicacies will abound.

Start this Sunday off on the right foot, by having your brunch with a flute of Champagne, a Mimosa, Mojito or the *Caribe's* world-famous Piña Colada!

Don't miss this final opportunity to share great times with your Chaîne Friends. The all-inclusive cost for this fabulous *Bon-Voyage Brunch* is \$75.00 per person.



### **DINING OPPORTUNITIES THROUGHOUT YOUR STAY**

The Grand Chapitre Host Committee has identified numerous dining options that span the wide spectrum of flavors and ambiance from fun and funky to dreamy and delicious. Remember, beginning Wednesday, we will offer a series of *Prix-Fixe* dinners that will whet your appetite and fulfill the demands of our gourmands. Of course, our Gala Induction and Bailli Appreciation Dinners are spectacular events that should not be missed!

#### ***Casual Restaurants for Lunch or Dinner:***

<u>NAME</u>	<u>TELEPHONE</u>	<u>CUISINE</u>	<u>LOCATION</u>
AGUAVIVA	787-722-0665	Seafood	Old San Juan
ATLANTICA	787-722-0890	Seafood	Puerta de Tierra
BOTTLES	787-775-1210	International/Wine Bar	Guaynabo
DRAGONFLY	787-977-3886	Asian Fusion	Old San Juan
JOSE ENRIQUE	787-725-3518	Puerto Rican	Santurce
LA MALLORQUINA	787-722-3261	Puerto Rican/Spanish	Old San Juan
PAMELA'S	787-726-5010	Caribbean/Seafood	Ocean Park
RAICES	787-289-2121	Puerto Rican	Old San Juan
SALT GASTROBAR	787-919-7575	Eclectic/Fusion	Isla Verde
THE PARROT CLUB	787-725-7370	Latin/Asian	Old San Juan
UMMO	787-722-1700	Argentinian Grill	Condado

#### ***Sophisticated Lunch or Dinner Recommendations:***

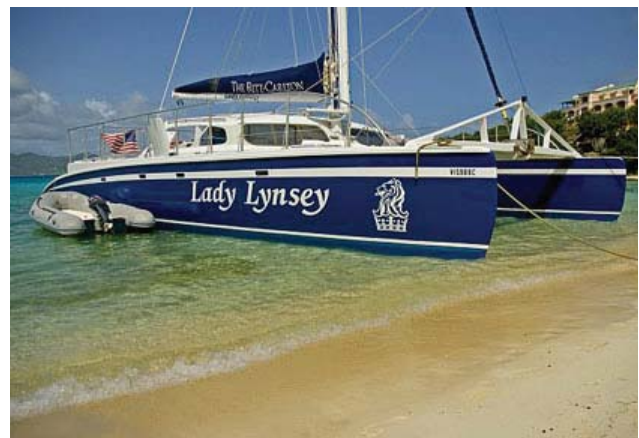
1919 RESTAURANT *	787-724-1919	Organic/Local	Condado
AUGUSTO'S CUISINE *	787-725-7700	International/French	Miramar
BISTRO PAPILLON	787-919-0500	French	Hato Rey
BUDATAI	787-725-6919	Latin/Asian	Condado
COMPOSTELA	787-724-6088	Spanish/Tapas	Condado
IL MULINO	787-253-1700	Italian	Isla Verde
IL PERUGINO	787-722-5481	Italian	Popular Center
LAUREL	787-522-6444	New Caribbean	Museo de Arte
LEMONGRASS	787-724-5888	Pan Asian	Caribe Hilton
L'OSTERIA	787-721-5224	Italian	Santurce
MARMALADE *	787-724-3969	Organic/Wine bar	Old San Juan
MESON GALLEGO	787-783-5866	Tapas/Spanish	San Juan
OCEANO	787-724-6300	Seafood	Condado
PERLA	787-721-7500	Contemporary	Condado
PIKAYO *	787-721-6124	Haute Puerto Rican	Condado
SANTAELLA*	787-725-1611	Puerto Rican Fusion	Santurce
TROIS CENT ONZE	787-725-7959	French	Old San Juan
YANTAR	787-724-3636	Spanish/International	Condado

• Indicates that these restaurants will be offering *Prix-Fixe Dinners* on Wednesday & Thursday

**CAN'T GET ENOUGH  
OF A *CHAINETASTIC* THING?**



**TAKE A PRE-CHAPITRE  
and/or  
POST-CHAPITRE TOUR!**



## 4 or 5 DAY PRE-CHAPITRE TOUR HIGHLIGHTING THE ISLAND OF PUERTO RICO

*Explore or Decompress by Starting the Festivities Early, Arrive on either October 24<sup>th</sup> or 25<sup>th</sup>*

### SATURDAY, OCT. 24, 2015

*Arrive, Relax and Enjoy as there are No Scheduled Activities:* The St. Regis Bahia Beach Resort will set the tone of your stay, as pleasure is this hotel's daily mantra. You will be free to set your own schedule of activities, which might include teeing off at the Robert Trent Jones, Jr. golf course, reveling in the exclusive Remède Spa, savoring Jean-Georges' acclaimed cuisine at Fern, lounging at the pool, or enjoying the crystal clear water and pristine sand at Bahia Beach. If you opt to leave the manicured grounds of the property, Castillo Tours, our Grand Chapitre tour company, will help you find myriad ways to make your stay most memorable.



### SUNDAY, OCT. 25, 2015

*If You Did Not Finish Relaxing on Saturday... Do It Again Until Dinner:* Whether you are first arriving to the island, or starting your second day in beautiful Puerto Rico, you will be able to enjoy the elegant and exclusive St. Regis Bahia Beach Resort doing whatever suits you... at least until dinner.

7:15 – 11:00 (19:15 – 23:00) Dinner at *Chez Daniel* - You will be transported to the gastronomic home of famed owner, executive chef and Chef Rôtisseur, Daniel Vasse. Chef Daniel is a fierce promoter of classic French cuisine, as he believes in adding a touch of “controlled creativity” – or, as he likes to put it, “fusion that doesn’t lead to confusion” to his culinary artistry. Chef Vasse was born in Normandy and studied culinary arts in his native France before arriving in Puerto Rico in 1982. In 1985, he opened his eponymous *Chez Daniel*, regarded as one of Puerto Rico’s best French restaurants. *Chez Daniel* and Chef Vasse are the recipients of many local and international awards including induction in *Tables’ Hall of Fame*.



## MONDAY, OCT. 26, 2015

*Ponce, The Pearl of the South:* After breakfast at the Bahia, you will board your luxury coach, which will transport you to Puerto Rico's second largest city, Ponce, located on the southern tip of the island. The island's southern region developed independently of San Juan and northern Puerto Rico, so the cities and communities of the area retain their own customs and traditions. You will be spending the night at the Hilton Ponce Golf & Casino Resort (your luggage will be transported separately awaiting your arrival in your room), but you will not have much time to rest. The highlights of your time in Ponce include:



10:00 – 12:00 Ponce Museum of Art (*Museo de Arte de Ponce*) - The largest museum in the Caribbean, the *Museo* is considered “The Best in the Americas” as it holds over 4,500 pieces of artwork in its 14 galleries. A museum docent will explain the importance of the art and artist during our private tour.

12:00 – 2:00 (12:00 - 14:00) Hospitality of *la Chaîne des Ponce* - A fabulous lunch will be served at the beautiful private estate of esteemed Ponce Bailliage members, Dr. Salvador and Raquél Jiménez.

2:00 – 5:00 (14:00 – 17:00) Ponce City Tour - Any exploration of Ponce begins at the Plaza de las Delicias, the city's central square and home to its iconic red-and-black fire station, lovely cathedral, and bubbling fountain of lions. Your tour will continue with Ponce's wide beachfront boardwalk, and Castillo Serrallés, the spectacular mansion belonging to the family behind “Don Q” Rum.



7:30 – 11:00 (19:30 – 23:00) A Private Dinner at the Ponce Hilton - The Hilton's renowned Executive Chef, Hamis Watts, will prepare a multiple course dinner featuring local ingredients certain to delight both experienced and novice gastronomes. Each course will be paired with fine wines personally selected by Chef Watts, and our Chapitre Host Committee for this special occasion.

## TUESDAY, OCT. 27, 2015

*Mayagüez and Rincón:* After enjoying breakfast at the Ponce Hilton, you will once again board your luxury coach en route to Mayagüez, on the west coast of the island. Mayagüez has been a major contributor to Puerto Rican gastronomy. Aside from having one of the largest concentrations of mango trees on the island, the city is host to food products that are popular throughout Puerto Rico and the Caribbean. Baked goods such as *Brazo Gitano* ("gypsy arm"), a locally produced Swiss/Jelly Roll, are made and sold by E. Franco & Co., a food importer, bakery and restaurant established in the 1850's. The *newcomer on the block*, Ricomini Bakery, is located in downtown Mayagüez has been open for more than 100 years.



10:00 – 1:00 (10:00 – 13:00) Brewery and Gardens Tour, Tasting and Lunch – *Mayagüez* is home to the Compañía Cervecería de Puerto Rico, a brewery founded in 1937. *Cerveza India*, a full-bodied brew, *Medalla Light*, a pale lager, and *Malta India*, a non-alcoholic soft drink made from barley, launched the brewery. In 1940, it began producing and selling *Orange Crush* and *Old Colony* sodas. In 2010, the brewery introduced *Silver Key Light*, and a year later *Magna*. The brewery has won numerous awards around the globe. Sample these crafted beverages while strolling through the beautiful gardens before lunch, and then pair these artisanal beers with your meal which will be prepared by local Chef Rôtisseur, Xavier Soto from the Costa Restaurant, to discover why sales continue to skyrocket around the globe.



1:00 – 3:00 (13:00 – 15:00) Travel to the Rincón Beach Resort

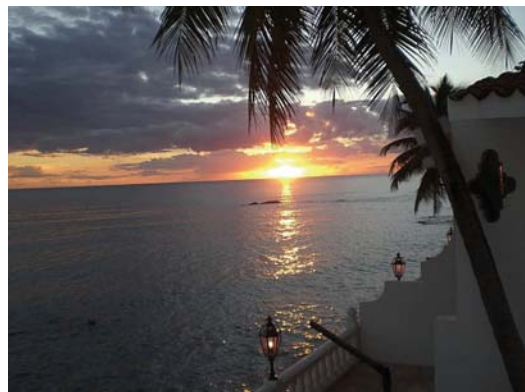
Nestled in the northwestern Puerto Rican coast, where the Atlantic Ocean meets the Caribbean Sea, you will discover why the Rincón Beach Resort is one of the most intimate and serene oceanfront resorts on the island. Located in an area which locals refer to as "the town of beautiful sunsets," this beach resort boasts guestrooms with contemporary flair yet a cozy ambiance. We hope that your stay at Rincón Beach Resort will find you yearning to return.

5:30 – 10:00 (17:30 – 22:00) Sunset Champagne Fête followed by Dinner at Restaurant Aaron

Your coach will bring you to one of the island's most exclusive properties, the *Horned Dorset Primavera*. You will first enjoy the area's world-famous sunset, which could not be more beautiful but somehow improves with the flow of Champagne.

The culinary team will prepare a Seafood Extravaganza rooted in traditional French cooking techniques but with a definitive, contemporary, flair derived from the use of organically grown fruits and vegetables from the restaurant's own garden.

Your evening will be completed with the magnificent melodies of a local chamber musical group who will serenade you as the sun slowly sets into the ocean and throughout your evening. (please note: this property has stairs but no elevator).



## WEDNESDAY, OCT. 28, 2015

*Arecibo Observatory and San Juan:* After breakfast at the Rincón Beach Resort, you will board your luxury coach for the short trip to the Arecibo Observatory where you will be provided with a private tour of this amazing facility before leaving for San Juan and the start of the Grand Chapitre festivities.



10:00 – 12:30 Arecibo Observatory Private Tour – We have arranged a rare, private tour that will allow each guest to fully understand and appreciate the incredible discoveries constantly being “unearthed” by the world’s largest and most sensitive, single-dish radio telescope. Part of the National Astronomy and Ionosphere Center (NAIC), and operated in accordance with a cooperative agreement with the National Science Foundation (NSF), the observatory features exhibits such as “More Than Meets the Eye,” “Exploring the Invisible Universe,” and “A Day in the Life of the Arecibo Observatory” (please note: there is a significant amount of walking and some rugged terrain on the tour).

12:30 – 2:00 (12:30 – 14:00) Lunch On The Beach – You will board your coach for a very quick trip to Salitre Mesón Costero for lunch. With the waves of the Atlantic Ocean ebbing and flowing just steps from its terrace, *Salitre* has won over the hearts (and stomachs) of its guests by offering locally caught seafood, a wide variety of Tapas, and the largest selection of fine wines in the area. Your visit will include seafood delicacies, Tapas, Cavas, Albariños, and/or local craft beers.



2:00 – 3:00 (14:00 – 15:00) Travel to San Juan – You will board your luxury coach for the final time as you travel to San Juan where you will arrive at our host hotel, the Caribe Hilton. You will have plenty of time to check-in to your hotel and prepare for one of the very special dining opportunities which will be offered that evening, or you simply head out on your own to discover what San Juan has in store for you. Either way, your tour of the beautiful Isle of Puerto Rico will conclude at this point, but more fun is just beginning! *Salud!*



### ***The rates for this multi-day, all-inclusive, Puerto Rican Island Tour:***

Arrive on Saturday: \$1,950.00 per person (double occupancy)

*Please Note: no dinners or activities are planned for Saturday.*

Arrive on Sunday: \$1,750.00 per person (double occupancy)

Additional charge for one person occupying one room: \$750.00

## POST-CHAPITRE TOUR OPPORTUNITIES EMANATING FROM SAN JUAN

*Explore or Decompress by extending your trip by a few days!*

SUNDAY, NOVEMBER 1, 2015

### TAKE A 7-DAY CRUISE ON EITHER CARNIVAL OR ROYAL CARIBBEAN

Two cruise ships leave the Port of San Juan on Sunday, November 1, 2015. Please contact your travel agent or Castillo Tours to arrange travel on one of the cruises. Please note, these are not Chaîne sponsored cruises.

Carnival Cruise's, *Carnival Liberty*, departs on a 7-Day Cruise leaving from San Juan and stopping at ports in St. Thomas, Barbados, St. Luci, St. Kitts and St. Maarten before returning to San Juan. For more details go to [www.carnival.com](http://www.carnival.com)

Royal Caribbean's *Jewel of the Sea*, departs on a 7-Day Cruise leaving from San Juan and stopping at ports in Barbados, Antigua, St. Lucia, St. Maarten and St. Croix, before returning to San Juan.

For more details go to [www.royalcaribbean.com](http://www.royalcaribbean.com)



### RELAX AND REJUVINATE IN THE U.S. VIRGIN ISLANDS

U.S. Virgin Island Bailli, Alan Feuerstein, awaits the opportunity to indulge you by sharing all that is perfect and Chaîne-worthy in St. Thomas. Of course, this would begin with the vibrant Chaîne Bailliage that he so capably leads, as well as the restaurants, daytime activities and nightlife spots, that Alan knows well.

#### **One Day, Round-Trip St. Thomas Tour on Monday November 2, 2015:**

Enjoy a one-day, round trip, visit to St. Thomas by boarding an airplane or seaplane in San Juan in the morning and returning that same evening. By way of example, Jet Blue offers a flight that departs San Juan at 8:00 a.m. and touches down a short 30 minutes later in St. Thomas. The airline returns to San Juan around 6:00 p.m. that same evening.

While in St. Thomas you can enjoy a "Tropic Tour of the Island": This highly informative safari bus tour takes you up the mountain to see the highlights of St. Thomas, an island famous for beautiful vistas. Our driver-guides will show you breathtaking views of Magen's Bay, St. John and the on-going chain of the British Virgin Islands from different vantage points and overlooks. After visiting the former Governor's residence and Botanical Gardens at St. Peter's Greathouse, you will continue the climb to Mountain Top for more spectacular views and complimentary banana daiquiris. A drive down the mountain will put you at Yacht Haven Grande. There you will have time to have lunch on your own, browse the renowned duty-free shops, or enjoy one of the yachting activities found in this bustling marina.



*The price for this one-day outing is \$125.00 per person, which includes the safari bus tour, tax and transportation to/from the airport (excludes airfare, lunch and/or any additional activities in which you engage during your visit)*

## ENJOY FOUR BEAUTIFUL DAYS AND THREE MAGNIFICENT NIGHTS AT THE RITZ CARLTON RESORT IN ST. THOMAS

**Sunday, November 1<sup>st</sup> – Wednesday, November 4<sup>th</sup> 2015**

*Minimum of 10 rooms and maximum of 25 rooms are required to secure this deeply discounted room rate at this most elegant and beautiful property*



Escape to an island oasis surrounded by crystal blue waters, white sand and lush tropical greenery. The Ritz-Carlton is a breathtakingly beautiful 30-acre, oceanfront luxury hotel. This Caribbean styled marvel was constructed in traditional island architecture, but with rich contemporary comforts.

As you listen to the gentle trade winds blowing through the open-air courtyard and the peaceful sounds of the palm fronds swaying to and fro, take a deep breath and inhale the fragrance of the ylang-ylang flowers that permeate the air throughout the resort.

After a day spent swimming, snorkeling, sailing or simply unwinding on the beaches of Great Bay, enjoy a truly pampering experience in the tranquil spa or savor a succulent dinner of the freshest seafood imaginable in one of the resort's six acclaimed restaurants.



### **Caribbean cuisine crafted for discerning palates**

Savor the succulent, fresh dishes available at the restaurants located throughout the picturesque, 30-acre resort.

Relaxed and refined, flavorful yet easygoing, dining at this resort is distinguished from all others by its focus on the many readily available seasonal ingredients that abound in the island's rich tropical climate and surrounding waters. Delicious local delicacies and international influences abound from the mouthwatering rustic Italian favorites in *Essenza*, to the prime meats and seafood prepared in the gourmet kitchens of *Bleuwater*. Discover them all, as you savor your stay, and perhaps even enjoy a private dinner on the beach at The Ritz-Carlton, St. Thomas.



The Ritz-Carlton, St. Thomas truly embodies the relaxed refinement of the U.S. Virgin Islands. Allow yourself to be transported by the blissful experience that awaits you here.



### **And the surprises will continue...**

Bailli, Alan Feuerstein is working diligently on a number of surprises, including some special tours and dinners. Information will be published as it becomes available.

**Remarkable Room Rates for this Ritz Carlton:** *The cost to enjoy four days and three nights in an Ocean Front guest room in this St. Thomas paradise is \$1,100.00 (single or double occupancy). This price includes the cost of your ocean front room, taxes, resort fees and transportation to and from the airport. Please Note: meals, activities and daily transportation costs are not included in the above-stated price.*

# 2015 Grand Chapitre U.S.A. - San Juan Puerto Rico



Name: \_\_\_\_\_  
 Rank/Bailliage: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Email Address: \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 Spouse/Guest: \_\_\_\_\_  
 Spouse/Guest Rank/Bailliage: \_\_\_\_\_

Once form is completed either email, fax or mail form to:  
 Clyde Braunstein, Executive Director  
 Chaîne des Rôtisseurs, 285 Madison Avenue, Madison, NJ 07940-1099  
 Phone: 973-360-9200 Fax 973-360-9330 [clydeb@chaineus.org](mailto:clydeb@chaineus.org)

Date	Time	Event	Cost	No. of People	Total
Wednesday, October 28, 2015	1:00-5:00 pm	Experience Wed 1-Guided Nature Hike of El Yunque National Rainforest	\$75		
Wednesday, October 28, 2015	1:00-5:00 pm	Experience Wed 2A-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		
Wednesday, October 28, 2015	11:00-5:00 pm	Experience Wed 2B-Deep Sea Fishing on a Private Charter Vessel-6hrs	\$300		
Wednesday, October 28, 2015	9:00-5:00 pm	Experience Wed 2C-Deep Sea Fishing on a Private Charter Vessel-8hrs	\$375		
Wednesday, October 28, 2015	2:00-4:00 pm	Experience Wed 3-Guided Segway Tour of Old San Juan	\$155		
Wednesday, October 28, 2015	1:00-4:00 pm	Experience Wed 4-Casa Bacardi Tour & Tasting	\$50		
Wednesday, October 28, 2015	8:00-11:00 pm	Dinner Wed A-Krug Champagne Dinner at Augusto's Cuisine	\$375		
Wednesday, October 28, 2015	8:00-11:00 pm	Dinner Wed B-World-Class Dinner at 1919 Restaurant	\$250		
Wednesday, October 28, 2015	8:00-11:00 pm	Dinner Wed C-Chef Wilo Benet's Pikayo	\$225		
Wednesday, October 28, 2015	8:00-11:00 pm	<del>Dinner Wed D-Rated #1 By Trip Advisor - Marmalade</del>	<del>\$200</del>		SOLD OUT
Wednesday, October 28, 2015	8:00-11:00 pm	<del>Dinner Wed E-Santaella Dinner - Consolidated with Thurs. Santaella Dinner</del>	<del>\$175</del>		CONSOLIDATED
Thursday, October 29, 2015	8:00-12:00 pm	Experience Thur 1A-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		
Thursday, October 29, 2015	1:00-5:00 pm	Experience Thur 1B-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		
Thursday, October 29, 2015	8:30-4:00 pm	Experience Thur 2-Catamaran Cruise, Lunch & Snorkeling	\$100		
Thursday, October 29, 2015	9:00-1:00 pm	Experience Thur 3-Nature Hike & Tour of El Yunque National Rainforest	\$75		
Thursday, October 29, 2015	9:00-4:00 pm	Experience Thur 4-Private Tour of the Ponce Museum of Art	\$160		
Thursday, October 29, 2015	10:00-12:00 pm	Experience Thur 5-Guided Segway Tour of Old San Juan	\$155		
Thursday, October 29, 2015	10:00-1:00 pm	Experience Thur 6-Casa Bacardi Tour & Tasting	\$50		
Thursday, October 29, 2015	10:00-1:30 pm	Experience Thur 7-Foundation Friends Luncheon-FOUNDATION FRIENDS ONLY	n/a		
Thursday, October 29, 2015	10:00-1:30 pm	<del>Experience Thur 8-Tasting Puerto Rico Cooking Class &amp; Lunch w/Augusto Schriener</del>	<del>\$125</del>		SOLD OUT
Thursday, October 29, 2015	2:00-4:40 pm	Experience Thur 10-Spanish Wine Tasting	\$95		
Thursday, October 29, 2015	6:00-7:30 pm	Experience Thur 11-Welcome to Puerto Rico! Reception	\$75		
Thursday, October 29, 2015	8:00-11:00 pm	Dinner Thur A-Krug Champagne Dinner at Augusto's Cuisine	\$375		
Thursday, October 29, 2015	8:00-11:00 pm	Dinner Thur B-World Class Dinner at 1919 Restaurant	\$250		
Thursday, October 29, 2015	8:00-10:30 pm	Dinner Thur C-Chef Wilco Benet's Pikayo	\$225		
Thursday, October 29, 2015	8:00-11:00 pm	<del>Dinner Thur D-Rated #1 By Trip Advisor - Marmalade</del>	<del>\$200</del>		SOLD OUT
Thursday, October 29, 2015	8:00-11:00 pm	Dinner Thur E-José Santaella Presents: Santaella	\$175		
Thursday, October 29, 2015	8:00-11:00 pm	<del>Dinner Thur F-Caribe Hilton's Homage Haute Cuisine- Chef Retired, Dinner Canceled</del>	<del>\$275</del>		CANCELED
Friday, October 30, 2015	8:00-12:00 pm	<del>Experience Fri 1A-Deep Sea Fishing on a Private Charter Vessel-4hrs</del>	<del>\$250</del>		SOLD OUT
Friday, October 30, 2015	1:00-5:00 pm	Experience Fri 1B-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		
Friday, October 30, 2015	9:00-1:30 pm	Experience Fri 2-Old San Juan Architectural Tour & Lunch	\$95		
Friday, October 30, 2015	9:00-1:30 pm	Experience Fri 3-The Forts of Old San Juan & Lunch	\$95		
Friday, October 30, 2015	9:00-1:30 pm	Experience Fri 4-Pablo Casals and Las Américas Museums & Lunch	\$95		
Friday, October 30, 2015	9:00-1:30 pm	Experience Fri 5-Old San Juan Shopping & Lunch	\$95		
Friday, October 30, 2015	9:00-1:30 pm	Experience Fri 6-Museum of Contemporary Art Guided Tour & Lunch	\$95		
Friday, October 30, 2015	11:30-1:30 pm	Experience Fri 7-Lunch & Music at the Department of Tourism	\$50		
Friday, October 30, 2015	2:00-4:00 pm	Experience Fri 8-Guided Segway Tour of Old San Juan	\$155		
Friday, October 30, 2015	2:00-4:30 pm	Experience Fri 10-Champagne Tasting at the Caribe Hilton	\$125		
Friday, October 30, 2015	6:00-12:00 pm	Dinner Fri 1-Gala Dinner, Music & Dancing at the Vanderbilt Hotel	\$350		
Saturday, October 31, 2015	8:00-12:00 pm	Experience Sat 1A-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		
Saturday, October 31, 2015	1:00-5:00 pm	Experience Sat 1B-Deep Sea Fishing on a Private Charter Vessel-4hrs	\$250		

Saturday, October 31, 2015	9:30-1:30 pm	Experience Sat 3-Casa Cortés Art Museum, Restaurant & Chocolate Bar	\$60	
Saturday, October 31, 2015	9:30-1:30 pm	Experience Sat 4-Private Guided San Juan Art Tour & Lunch at Laurel	\$95	
Saturday, October 31, 2015	9:30-1:30 pm	Experience Sat 5-Private Guided Old San Juan Food Tour	\$95	
Saturday, October 31, 2015	12:00-1:30 pm	Lunch-National Council Lunch & 100% Club Recognitions	\$75	
Saturday, October 31, 2015	2:00-4:30 pm	Experience Sat 6-Private & Exclusive Fashion Show & Paste Fete	\$90	
Saturday, October 31, 2015	7:00-11:00 pm	Dinner Sat 1-Bailli Appreciation Dinner, Music & Dancing	\$250	
Sunday, November 1, 2015	9:30-12:00 pm	Experience Sun 1-Farewell Champagne Brunch	\$75	

<b>Event Total:</b>	
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Pre & Post Trips	Description	Cost	Total
Saturday, October 24, 2015	Pre-Chapitre Tour-5 Day Trip-per person, double occupancy*	\$1,950	
Saturday, October 24, 2015	Pre-Chapitre Tour-5 Day Trip-single occupancy*	\$2,700	
Sunday, October 25, 2015	Pre-Chapitre Tour-4 Day Trip-per person, double occupancy*	\$1,750	
Sunday, October 25, 2015	Pre-Chapitre Tour-4 Day Trip-single occupancy*	\$2,500	
Monday, November 2, 2015	Post-Chapitre Tour-One Day, Round Trip St. Thomas Tour per person*	\$125	
Monday, November 1, 2015	Post-Chapitre Tour-4 Days & 3 Nights at Ritz Carlton St. Thomas single or double occ*	\$1,100	

<b>Pre/Post Total:</b>	
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Please let the National Office know in advance of any special dietary needs.

If you plan on being Inducted or Promoted please write your name and new rank below.

Hotel Arrival Date: _____	Hotel Departure Date: _____	Per Night	No. of Nights	Total
		\$190		
		\$220		
		\$250		
		\$350		SOLD OUT
		\$400		
		\$425		SOLD OUT
<b>Hotel Total</b>				

<b>Registration Fee</b>	<b>\$100</b>
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**Cancellation Policy**  
 Written cancellations received before July 31, 2015 will be subject to a \$100 per person cancellation fee. No refund is possible after this date.

*I have read and understand the Chaîne cancellation policy stated above.*

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Please keep a copy of your registration form for your records.

**Credit Card Payment (Visa or MasterCard only)**  
 Payment in full is required if paying by cc.

Name on card: \_\_\_\_\_  
 Card Number: \_\_\_\_\_  
 Expiry Date: mm/yy \_\_\_\_\_  
 CVV Code: \_\_\_\_\_  
 Billing Address: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Date: \_\_\_\_\_

<b>Grand Total</b>	
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Once form is completed either email, fax or mail form to:  
 Clyde Braunstein, Executive Director  
 Chaîne des Rôtisseurs, 285 Madison Avenue, Madison, NJ 07940-1099  
 Phone: 973-360-9200 Fax 973-360-9330 [clydeb@chaineus.org](mailto:clydeb@chaineus.org)

Since times change for some events, upon arrival review the final schedule for the beginning and ending time for each event as well as the time and location of departure if transportation is involved.  
 \* Airfare not included. Must make own arrangements if necessary.