



*The International Wine & Food Society*  
IWFS AMERICAS INC. PRESENTS:

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# CHARLESTON

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GREAT WINE, FOOD,  
HISTORY AND FUN WEEKEND

OCTOBER 16-20, 2019

*Only 100 Spots Available*

# About the GREAT WEEKEND IN CHARLESTON



**J**oin IWFS members from around the world for four wonderful days in Charleston, South Carolina. **Charleston is the number one city in the U.S., according to Condé Nast Travel's 2011-2016 ranking of top tourism destinations in the world.**

We will be staying at the newest (opening December 2018) five-star hotel in the city, Hotel Bennett. Our weekend begins with a Meet and Greet Dinner on Wednesday and concludes with a Grand Finale Black Tie Dinner in the Crown Ballroom. Our theme is Southern Cuisine paired perfectly with exquisite wines from around the world. Imagine a historical tour of the city in a horse drawn carriage and a visit to a southern mansion.

You will also visit Fort Sumter which took 31 years to build, 1829 to 1860. We'll visit one of Charleston's most popular attractions, the USS Yorktown aircraft carrier. The Academy Award-winning movie *The Fighting Lady* was filmed aboard the USS Yorktown, as was the movie *Tora! Tora! Tora!*

A visit to Charleston would not be complete without dining at High Cotton Restaurant and a private dinner at No5 Faber, considered to be two of the finest dining places in the city.

Wednesday October 16  
**MEET & GREET DINNER  
AT HOTEL BENNETT**



## About Hotel Bennett Executive Chef **CHEF MICHAEL SICHEL**



**M**ichael Sichel has been appointed as executive chef of the signature restaurant at the highly anticipated and luxurious Hotel Bennett, opening this fall in Charleston.

Sichel has over 25 years of restaurant experience and international culinary training, and most recently served for seven years as executive chef at the iconic New Orleans fine-dining establishment Galatoire's, and its sister restaurant Galatoire's 33 Bar & Steak.

Sichel began his new role in August, after which the hotel will reveal more details about the restaurant's culinary concept and programs.

"I am passionate about my customers, my cooks and my cuisine, and I put my heart into each and every plate," said Sichel. "I'm excited about working with the area's incredible bounty of fresh produce and integrating into the culinary community of Charleston, which has fabulous chefs and amazing restaurants. I'm especially looking forward to drawing on my many years of New Orleans fine dining experience and contributing to this great food city."

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## About Hotel Bennett Executive Chef **CHEF MICHAEL SICHEL** *continued...*

► Sichel's mother's family immigrated to New York from southern Italy in the early sixties and his childhood was spent learning about Italian ingredients and family-style cooking. He began his culinary career after graduating with an associate's degree from the Culinary Institute of America. His first job was in the kitchen of New York City's legendary Gotham Bar and Grill, and he credits its pioneering Chef Alfred Portale as his most influential culinary inspiration.

On a referral from Portale, Sichel headed west, earning a spot during the startup phase of Drew Nieporent's San Francisco blockbuster restaurant Rubicon. The environment provided stellar tutelage in product, technique and creativity. A two-year stint followed in the hills of Southern France at L'Abbaye de St. Croix in Provence, where his education was as much about lifestyle as precision and presentation.

Sichel returned to the US, winning a coveted internship with World Pastry Champion Chef En-Ming Hsu of The French Pastry School at the Ritz Carlton Chicago. He also earned his qualification as Certified Sommelier through The Court of Master Sommeliers. He then headed to Napa Valley, where he continued to hone his culinary style and pairing skill at the famous Auberge du Soleil Hotel and Restaurant.

After moving to New Orleans, and before overseeing historic Galatoire's and opening of Galatoire's 33 Bar & Steak, he opened his own Restaurant Indigo, which became a sad casualty of Hurricane Katrina. He also served as sous chef at the Grill Room in the famed Windsor Court Hotel.

Sichel has been featured on the Travel Channel's *Food Paradise*, in addition to participating as a competing chef in Bravo TV's 2012 *Top Chef: New Orleans*. He has also been a featured guest chef at the Charleston Wine + Food Festival.



Thursday October 17  
**QUINTESSENTIAL HOME TOUR  
AND CARRIAGE RIDE  
WITH LUNCHEON**



*Charleston Carriage Ride*

Thursday October 17  
**QUINTESSENTIAL HOME TOUR  
AND CARRIAGE RIDE  
WITH LUNCHEON** *continued...*



*Aiken-Rhett Home*



*Nathaniel Russell House*

We will divide into two groups with half visiting the Aiken-Rhett Home & the other half visiting the Nathaniel Russell House.

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**DINNER AT  
HIGH COTTON RESTAURANT**



*High Cotton Restaurant*

Friday October 18  
**TOUR THE YORKTOWN & FORT  
SUMTER WITH LUNCHEON**



*USS Yorktown Aircraft Carrier*



*Fort Sumter*

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**DINNER AT  
HALL SIGNATURE EVENT  
AT FIVE FABER STREET**



*Halls Signature Events at 5 Faber*



Saturday October 19  
**BRUNCH AT  
HOTEL BENNETT**

*Followed by...*

**THE ANNUAL  
GENERAL MEETING**

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*Afternoon off for Shopping, visit or relaxing*

**BLACK TIE RECEPTION &  
GALA DINNER AT THE HOTEL**



*Crown Ballroom*

**T**he cost of this wonderful Great Weekend is \$2,299 per person. A non-refundable \$750 deposit is required to hold your reservation. Final payment is due August 16, 2019. Click the link below to register.

## GREAT WEEKEND REGISTRATION

We have negotiated a special room rate with Hotel Bennett at only \$499 per night. This rate is good for three days before and after the Great Weekend based on availability. Click the link below to reserve your room today. We expect Hotel Bennett to be completely sold out to our members. All attendees must stay at the hotel.

## HOTEL BENNETT REGISTRATION

