food-beverage

MHA's 27th Conference and Trade Show

The Marine Hotel Association's (MHA) 27th annual conference and trade show took place at the Peabody Orlando April 15 – 17, 2012 – with networking events and 240 exhibitors.

Featured speakers were Horst Schulze, former founder and COO of Ritz-Carlton Hotels and Andy LoRusso, the singing chef

An estimated 900 people participated, including exhibitors and cruise line executives, representing among others Carnival Corporation and Carnival Cruise Lines, Disney, Holland America, Norwegian, Princess, Royal Caribbean, Seabourn, SeaDream and Windstar, in addition to start-up Viking Ocean.

This year's event saw 25 percent more exhibitors than last year, and the MHA also signed up 40 new members over the past year.

A silent auction benefited the association's scholarship fund. The MHA is working with the Florida International University School of Hospitality and Tourism Management, Cornell University, the University of Phoenix and the University of Plymouth in the UK.

The 2013 conference and trade show is scheduled for April



The singing chef (center) Andy LoRusso, with Sasha Davis, senior national account executive at The Coca-Cola Company, and Peter Tobler, chairman of the MHA and vice president of food and beverage at Princess Cruises

21 - 23 at the Peabody in Orlando.

In addition, the MHA returns to Barcelona for its second European conference and trade show Nov. 6-8, 2013 at the Hotel Arts.

Bar Scenes on the Disney Fantasy





Bottega Gold

Bottega has introduced its golden bottles to the cruise industry.

With sparkling wine, Bottega Gold comes in different sizes.

The wine comes

from a special selec-

tion of grapes picked late in the season, according to the company. They are cultivated in the province of Treviso in Eastern Vento, about 35 miles from Venice.

The gilding of the bottle serves to protect the wine against any source of light, preserving it for 12 months.

The bouquet is described as fruity flowery with scents of golden apple and exotic fruits. The taste is fragrant, fresh, dry and balanced.

To be served in crystal flutes at 6 to 7 C.

Distilleria Bottega has been run by three generations of the Bottega family since 1920, dedicated to Italian grappas, liqueurs and wines.

