

EXCLUSIVE: 18th Annual DMC Spotlight (p.72)
This year's Gala Award nominees! (p.56)

SPECIAL EVENTS

SPRING 2023



JAZZING UP
ENTERTAINMENT

p. 8

WHAT A VIEW!

p. 16

*Show Issue
2023!*



EDITOR'S PAGE

ANOTHER OP'NIN', ANOTHER SHOW!

I recently toured the Museum of Broadway while in New York for meetings. Most of my university education centered on theatrical production, so I was pretty much in my happy place. If you've never been, it is a multi-level museum, celebrating Broadway throughout its storied history. While I loved exploring the costumes, props, and programs from the many shows, it was the final level that made me weepy, because that's where my kind of magic happens.

That level is where most of us are represented: the people who conceptualize and produce the shows. The people who decorate the stages and work the sound and light boards. It was wonderful to linger in that area and see the spotlight trained so brightly on unsung back-of-house heroes.

It certainly made me think about the shows we have trading in just a few short weeks. It has been nearly a year of planning for Catersource + The Special Event for the best-of-the-best in the events and catering spaces—you! All that we do is in service of elevating and shining that spotlight on the beautiful work you do to make life's moments exceptional.

Like any event or production, there's a lot of work and sleepless nights to get to "opening night." This year at CS+TSE, new experiences await:

- **Enjoy our new "Event Escape" rooms.** Watch florists in action, relax with a yoga session, pop a flower into your lapel, or take a Texas-sized selfie with colleagues.
- **Tablescapes!** They're back after quite the hiatus, and you can participate in their design on our exhibit hall floor—or watch them unfold and take all the inspiration back home for your next event.
- **Celebrations:** Awards are back and bigger than ever, because it is about time to celebrate our industry again! Let's behold the beauty of our collective work and celebrate at the ACE, Gala, and CATIE awards, as well as applaud our Lifetime Achievement recipients for their incredible contributions. It's going to be great big glitter bomb of a night.
- **Networking:** Industry associations are collaborating with the show so fervently, we could call this an "industry week!" You won't find any other event with such a robust and eclectic professional mix. From the International Caterers Association (ICA) to International Live Events Association (ILEA) to Academic Event Planners (AEP) and more, you'll meet allies, learn about ways you can give back to your industry, and make your best new connection ever.

Beyond that, we have been working diligently on this digital issue to ensure your education extends further than our classrooms. Use our annual list of DMCs (page 72) as a reference for your destination events, enjoy our piece on entertainment trends (page 8), and gather inspiration from our many content experts featured inside.

But until March 27-30, a little more work and then, in the words of one of my all-time favorite musicals (*Pippin*), "We've got magic to do, just for you!" See you soon!

Kathleen

Kathleen Stoehr

Director of Community & Content Strategy

OUR ADVISORY BOARD

- Mark Baltazar / Broadstreet
New York
- Janice Blackmon / Janice Blackmon Events
Atlanta
- Cindy Brewer, CMP, DMCP / LEO Events
Memphis, Tenn.
- David Buckley, CSEP / Marbella Event Furniture and Decor Rental
Pennsauken, N.J.
- Patrick Cuccaro / Affairs to Remember
Atlanta
- Tracie Domino / Tracie Domino Events
Tampa, Fla.
- Anne Finzer / CEO Corporate Event Organization
Edmonton, Alberta
- Andrew Gerstel / Windows Catering Co.
Alexandria, Va.
- Karl Heltz, CSEP, DMCP / Prologis
Denver
- L. Gene Huddleson / Detail + Design
Indianapolis
- Aaron Kaufman, CSEP / Fifth Element Group
Toronto
- Caroline Lett / Warner Bros. Discovery
Los Angeles
- La Randa Mayes / Supreme Court of the United States
Washington
- Amil Mendez / Rayne Events
Crofton, Md.
- Kathy Newby, CERP / AFR Furniture Rental
San Francisco
- Pam Patsavas, CSEP / Freeman Co.
Chicago
- Jen Poyer, CSEP / Catalina Island Conservancy
Long Beach, Calif.
- Rena Puebla / Coast Concierge Service
Costa Mesa, Calif.
- Robin Selden / Marcia Selden Catering and Event Planning
Stamford, Conn.
- Ailson Silcoff / Ailson Silcoff Events
Montreal
- J. Wilbur Smith / Eventscapes
Atlanta
- Debbie Wood / Debbie Wood and Associates
Tyler, Texas

Competitive cooking

Who doesn't love a good culinary competition? Watch DICED on **Wednesday, March 29th at 11:00 a.m.** to see chefs create the latest food trends right before your eyes (while they compete for a cash prize!). Impress clients with the "I saw it first" pitch you'll be able to give after seeing the best in the industry whip up inspired dishes.

Or, if you want to learn about cooking competitions and why your clients love them, join Chef/Owner Lee Anderson of Sugar

Beach Events, Hawaii, as she leads randomly selected attendees through the workings of setting up a cooking competition for clientele. In her *Creating Cooking Competitions for Corporate Team Building Experiences (Tuesday, 8:30 a.m.)* you can learn from a master chef how she assists planners in setting up competitions for their clients, and then watch it live—how it all unfolds, and the team building and actionable skills your clients will enjoy.



Robin Selden of Marcia Selden Catering & Events emcees the 2022 competition. Don't miss her as she returns to the stage to emcee DICED 2023! Photo courtesy WASIO Photography

 Register Now!



Watch the industry's top chefs bring tasty event victuals to life. Photo courtesy WASIO Photography



Bring back food trends for your clients from this year's DICED competition. Photo courtesy WASIO Photography



Creative plates from DICED 2022. Photos courtesy WASIO Photography