

Gala Award Nominees



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team designed and built a romantic king's table—4 feet wide by 28 feet long—for 25 guests in the style of the couple's home, which echoes turn-of-the-century East Coast estates. The table was dressed with custom linens, chairs with custom covers, unique china patterns for each course, and four silver candelabras brimming with roses, orchids and dusty miller.

BEST OFF-PREMISE CATERED EVENT

10. FAIRMONT THE QUEEN ELIZABETH, MONTREAL, QUEBEC

The quirky, out-of-the-box menu for the annual Daffodil Ball was inspired by the surrealism, where nothing is as it seems to be, of "Alice in Wonderland." Guests enjoyed a Humpty Dumpty first course—with blown-out eggs filled with foie gras crème brûlée, broccoli and cauliflower mousse topped with caviar, and fish pâté—along with "lobster in a pool of tears"—a whole lobster accompanied by a seashell filled with blue agar-agar; the sauce came in a bottle marked "DRINK ME."

11. SOMEONE'S IN THE KITCHEN, TARZANA, CALIF.

The groom's family loves a good party while the bride's family is made up of nondrinking vegetarians. The caterer suited both sides with a double-duty menu featuring both vegan and non-vegan selections. Entrees ranged from roasted Atlantic cod and braised beef to pan-roasted carrots with barley risotto; the dessert buffet included cheesecake lollipops and caramel toffee cream puffs along with English trifle with fresh berries.

12. SOMEONE'S IN THE KITCHEN, TARZANA, CALIF.

This three-parties-in-one destination wedding reception offered a "fun house" welcome reception and an elegant dinner in a tent on an estate, followed by the "After Glow" party in a club atmosphere. Despite the tight load-in schedule, the catering team offered a menu including an antique candy station, dim sum from carts, signature cocktails, "lollipops" served from a giant pumpkin, an elegant dinner of miso-glazed sea bass and grilled filet mignon, a dessert buffet featuring mini crèmes brûlées, chocolate soufflés and macarons, and after-

party treats such as mini milkshakes and grilled cheese sandwiches.

BEST CATERED EVENT PRODUCED BY A HOTEL BANQUET DEPARTMENT

13. FAIRMONT THE QUEEN ELIZABETH, MONTREAL, QUEBEC

The 700 guests at the annual Daffodil Ball enjoyed an "Alice in Wonderland" theme event that included a menu of "Bee-yoo-tiful Soup"—rabbit consommé served from silver teapots and accompanied by puff pastry "pocket watches"—and Humpty Dumpty eggs—some 2,100 eggshells with three different fillings including foie gras crème brûlée. Other highlights included a towering "hat" cake, petits fours "sandwiches," and liquid-nitrogen maple "popsicles."

14. SAVOR, CHICAGO

For the first time in history that the United States hosted a NATO summit outside of Washington, the catering team showcased the cuisine of the hometown of the U.S. president—Chicago—by creating bite-size portions and easy-to-eat selections such as slider-size Italian beef sandwiches,



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installation, the crew used pulleys anchored near the roof of the mansion to hoist the beams high enough for a single scissor lift to pull them upright.

42. BLUEPRINT STUDIOS, SAN FRANCISCO

The event team treated 165 guests to a temporary “restaurant”—a tent sitting atop the vegetable and herb garden at the famed French Laundry restaurant in Yountville, Calif. The team created an elegant event space with accents including French-style crystal chandeliers and floor-to-ceiling custom draperies designed to resemble French tapestries from the Louvre Museum in Paris; dining tables were fashioned of reclaimed wood and featured centerpieces of white and yellow roses and peonies.

BEST USE OF LIGHTING

43. BRITE IDEAS, FOOTHILL RANCH, CALIF., AND MEGAVISION ARTS, SANTA MONICA, CALIF.

For the official opening of the biggest art exhibition ever staged in southern California, the lighting team used five buildings at L.A.’s Getty Center as the canvas for a seven-minute story describing the

local art scene from 1945 to 1980. In the final moments, the lighting turned skyward to create a canopy of light over the Getty, then the buildings lit up with directional arrows to guide guests inside to view the art.

44. RUSSELL HARRIS EVENT GROUP, NORTH HOLLYWOOD, CALIF., AND IMAGES BY LIGHTING, LOS ANGELES

Lighting served not only as decor but also a messaging tool and “wow” factor at the annual Disney Media Distribution international upfront. Not only did lighting play up iconic Disney characters on a building façade but it also functioned as a unifying element in the reception area, which had been carved out of a plaza, parking lot and driveway.

45. WARNER BROS STUDIOS SPECIAL EVENTS, BURBANK, CALIF., AND BART KRESA DESIGN, LOS ANGELES

What began as a lively “Ginza” street scene attended by 1,500 members of the international broadcasting community underwent a dramatic transition when it was “blown up” via extensive pyro, lighting and digital video map-

ping. In its place arose a sensuous, colorful interpretation of a tribal environment creating a vision of a post-apocalyptic world; intelligent lighting guided attendees to four stage areas featuring performances based on fire and electricity.

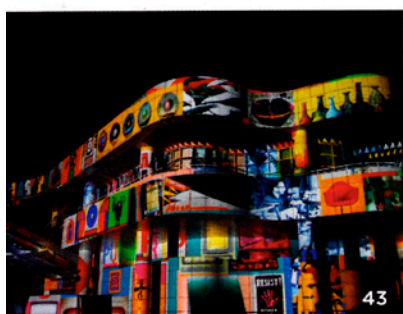
BEST ACHIEVEMENT IN TECHNICAL SUPPORT

46. EVENTWORKS, LOS ANGELES, AND TANDEM DIGITAL, CALABASAS, CALIF.

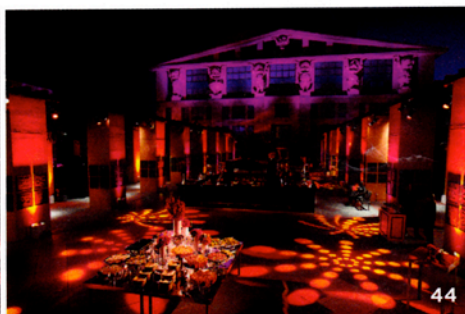
Topping its own 360-degree, 3D projection presentation of the year before, the event team upped the ante for the latest sales meeting with a 4D, 360-degree animated presentation that morphed videotapes of superstar sellers into superheroes. Using in-audience effects including pyro, CO₂, and flame and wind machines, the presentation likened the client’s business approach to Formula One race car driving.

47. POP KOLLABORATIVE, CALGARY, ALBERTA, AND MEDIACO, CALGARY, ALBERTA

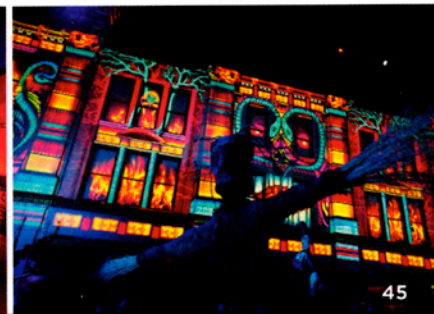
The event team helped Shell Canada celebrate its 100th anniversary with a presentation keying on “time.” The show included a 24-foot-tall aluminum marionette



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