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The Brown Hotel Presents “A Salute to Women, Wine And Whiskey” Celebrating Women’s History Month
An All-Star Team of Culinary Women Join Chef Laurent Géroli to Raise Money for a Sullivan University Scholarship

LOUISVILLE, Ky. (DATE) --- Take a group of extraordinary women in the culinary industry, add the finest cocktails, wine and cuisine they can cook up, put it all together in The Brown Hotel’s Crystal Ballroom, and you have “**A Salute to Women, Wine and Whiskey.**” This five-course dinner hosted by **Brown Hotel executive chef Laurent Géroli** is \$125 per person (inclusive of tax and gratuity) and takes place on Friday, March 26. A portion of proceeds will benefit students at Sullivan University’s National Center for Hospitality Studies (NCHS).

For reservations, please call 502-583-1234 ext. 7108. Guests of the event also have the option of booking a deluxe room at The Brown Hotel for \$109, plus tax. Club floor upgrades are available at an additional charge of \$30.

The evening will begin at 6:30 p.m. with a cocktail reception featuring hors d’oeuvres prepared by students and faculty from the NCHS and Julep’s Catering along with a special bourbon cocktail inspired by mixologist **Joy Perrine** from Jack’s Lounge along with wines from **Susie Selby** of Selby Winery in Sonoma County, Calif.

An all -star cast of chefs will join chef Géroli at 7 p.m. for the main event including Louisville’s own Lilly’s chef/owner **Kathy Cary** and Chicago chefs **Gale Gand** who is the pastry chef and partner of Tru, and **Susan Goss** who is the chef and co-owner of West Town Tavern. Award-winning farmstead cheese maker **Judy Schad** will provide cheese from Capriole Farms. The dinner will include wine pairings from Selby Winery.

Gand is a James Beard award-winning chef and has written seven cookbooks including “Butter, Flour and Eggs.” Goss is the chef/co-owner of West Town Tavern, one of Chicago’s most popular restaurants. Her contemporary comfort food gets rave reviews, both on a local and national level. She is a board member of the Greater Chicago Food Depository and her annual Girl Food Dinner has contributed over \$150, 000 to hunger relief organizations in Chicago. Cary’s

Kentucky cuisine has received attention from such publications as The New York Times and Food & Wine magazine.

A portion of the proceeds raised by the dinner will be matched by Sullivan University to create a scholarship for a female student to attend the school's National Center for Hospitality Studies (NCHS).

The Brown Hotel, located at Fourth and Broadway, has been a Louisville tradition for 85 years. It is home to the four-diamond English Grill and the casual venue, J. Graham's Café where guests can try the legendary sandwich called "The Hot Brown." The Brown Hotel is also a member of the Preferred Hotels and Resorts and Historic Hotels of America. For more information on this luxury hotel or a recipe of "The Hot Brown," visit The Brown's website at www.brownhotel.com or call 502-583-1234. The Brown Hotel is an 1859 Historic Hotel and holds a AAA Four-Diamond rating.

The NCHS prepares students for careers in the hospitality field by offering five Associate of Science (A.S.) degrees and a Bachelor of Science (B.S.) degree. Students can earn an Associate of Science degree in Culinary Arts; Baking and Pastry Arts; Professional Catering; Hotel and Restaurant Management and Event Management and Tourism; and a Bachelor of Science degree in Business Administration concentration in Hospitality Management. The University also offers Professional Baker, Personal/Private Chef and Tourism diplomas. All programs of study are taught by highly qualified faculty using the latest contemporary facilities. For more information, visit www.sullivan.edu.

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