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Island chefs serve up “Taste of Bermuda” at RIMS

Bermuda cuisine on show at insurance conference networking event

Hamilton, Bermuda, March 23, 2016—Industry executives will get a “Taste of Bermuda” next month when the island hosts its annual networking reception at the Risk and Insurance Management Society (RIMS) annual conference and exhibition.

Eight local chefs have created recipes for authentic island hors d’oeuvres to be served at the popular Bermuda Reception at RIMS, hosted by the Bermuda Business Development Agency this year in San Diego, California. Some 200 representatives of Bermuda’s re/insurance industry and affiliates will join government leaders and regulatory officials at the April 10–13 conference, which attracts close to 10,000 risk-management professionals, as well as senior executives and other decision-makers from a wide range of industries, plus some 400 exhibitors.

The invitation-only evening reception, for key industry representatives and other executives, will be held atop the city’s DiamondView Tower, overlooking baseball’s PetCo Park and the San Diego Bay, Tuesday, April 12.

“This is an important business-development event that helps connect Bermuda to industry decision-makers. We attend the RIMS conference to maintain our leadership position and bolster our international business profile.” says BDA CEO Ross Webber. “At the same time, it represents a wonderful opportunity for Bermuda to demonstrate its world-class culinary culture to an audience that wants to learn more about our island.”



Participating Bermuda chefs include Adam Jesse de la Cruz of Fairmont Southampton Resort; Livio Ferigo of Bella Vista Bar & Grill, Bonefish and Café Amici, B; Josue Lemas of Devil's Isle Café; Gillian ("Gigi Mama") Olson of Horseshoe Bay's new Rum Rum Beach Bar; James Mitchell and Brendan Huttick of New Catering Concepts; Douglas Sisk of The Reefs; and Edmund Smith of Ascots. Their recipes will be produced in San Diego, using as similar ingredients as possible, and served at the networking reception.

"Every year, we feel it's important to showcase Bermuda culture at RIMS," says Nicole Conrad-Morrison, BDA Conferences & Events Manager. "This year, we're proud to be able to highlight the creative talents of Bermuda chefs at our high-profile industry event. They have created delicious ways to present the best of Bermuda cuisine, so our reception will be an impressive celebration of the island."

The chefs' dishes, drawing inspiration from fresh Bermuda produce and favourite island flavours, range from fishcakes and loquats to rockfish, bananas and popcorn lobster. Gosling's will serve hallmark cocktails such as dark 'n' stormies and rum swizzles.

"My ideas were inspired by Bermuda's fresh seasonal ingredients," says Fairmont's de la Cruz, whose recipes included shark hash spring rolls with fire-roasted loquat chutney, jalapeno poppers stuffed with boar bacon and Tucker's goat cheese, and hogfish ceviche with fresh coconut in a plantain basket.

"Bermuda's local ingredients are so powerful and everything grows so beautifully—our soil and water create ingredients that are a pleasure to work with," agrees Ferigo, author of the 2011 cookbook *Amore Bermuda*, who contributed a recipe for a Bermudian twist on bruschetta, featuring rockfish, avocado, loquats and goat cheese. "It's a real honour to have my recipe on the menu of Bermuda's event."

Premier Michael Dunkley, Finance Minister ET (Bob) Richards and Economic Development Minister Dr Grant Gibbons will welcome top-level executives to the Bermuda Reception. The ministers will be joined by Bermuda Monetary Authority (BMA) CEO Jeremy Cox and Director,



Licensing & Authorisations, Shelby Weldon, as well as BDA CEO Ross Webber and representatives from numerous Bermuda-based companies. Earlier in the day, the delegation will meet with RIMS president Julie Pemberton, tour the conference exhibition floor, visit Bermuda industry booths and speak with various media.

New at the Bermuda Booth this year will be a structured series of pre-booked “Bermuda Speed-Networking Sessions.” Scheduled throughout the three-day event, each hour-long meeting will pair parties interested in learning more about setting up a company in Bermuda with key island experts such as brokers, auditors, insurance managers, bankers and regulatory officials who can answer specific questions and detail the jurisdiction’s advantages.

Guests to Tuesday’s Bermuda Reception will be entered into a special draw to win a trip to the island. Other Bermuda-themed prizes will include official America’s Cup merchandise, bottles of Gosling’s rum, Bermuda shorts, and jewellery



Chef Adam de la Cruz, of Fairmont Southampton Resort





Chef Livio Ferigo, of Bone Fish Bar & Grill, Café Amici, and Bella Vista Bar & Grill

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CONNECTING BUSINESS

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