



## SPECTRA TO HOST CULINARY INNOVATION SUMMIT IN CHICAGO

### **Spectra's All-Star Chefs Gather to Collaborate, Compete and Create the Next Great Food Experiences for Fans & Guests at Stadiums, Arenas, Venues across North America**

**Philadelphia, PA (July 31, 2017)** – Next week, 11 All-Star Spectra by Comcast Spectacor chefs will chop, stir, and sauté their way to game-changing new offerings for stadiums, arenas, convention centers, public assembly venues and festivals across North America. Billed as its first Culinary Innovation Summit, Spectra, which handles Food Services & Hospitality at more than 200 client properties across the U.S. and Canada, is gathering its top culinary experts in Chicago from Aug. 8-11.

Over the course of four days, Spectra's culinary leadership team will discuss the latest trends, techniques and the implementation of innovative concepts. In addition, the gathering will include an Innovation Challenge competition, during which the chefs will create offerings for a panel of judges that will award a winning dish that stands to grace the future menus of Spectra-managed venues. The inaugural Culinary Innovation Summit marks Spectra's commitment to delivering exceptional experiences for the more than 40 million guests that visit Spectra facilities on an annual basis.

"There has been a seismic shift unfolding over the last several years in terms of the breadth and sophistication of culinary options available at Spectra's sports, entertainment, corporate and cultural facilities," said Scott Swiger, Vice President of Culinary Excellence, Spectra by Comcast Spectacor. "The passion and entrepreneurial spirit among our Spectra chefs has been tremendous, and this Culinary Innovation Summit is designed to harness all of that energy and turn it into fresh and exceptional experiences where we provide our food and hospitality services."

Highlights of the Spectra Culinary Innovation Summit agenda include:

#### Aug. 9: The Knowledge Exchange

The Summit includes a "Knowledge Exchange" on Aug. 9 where attendees will hear the latest in culinary and marketplace trends, see and test new products, build relationships with culinary, packaging and equipment sponsors and drive innovation and applicability within Spectra's different business segments. Spectra is hosting the event in partnership with our broad line distributor, US Foods, and has invited select manufacturer partners representing diverse lines of products, including spice blends/rubs, fire braised meats, specialty sauces and condiments, burgers, flatbreads and modernized versions of traditional stadium favorites. To ensure the final product also looks great, Spectra is working with select packaging partners to explore innovative ways to present and merchandise our chefs' creations.

#### Aug. 10: Culinary Innovation Challenge

On Aug. 10<sup>th</sup>, the Chefs will draw knives to determine the make-up of three teams. Each team is tasked with creating two breakthrough concepts and recipes. Teams will have one hour to plan and consult with the product experts and food purveyors on-site. Each team will then present their final ideas to a panel of judges for a preliminary consult before heading into the kitchen.

The chefs then have 90 minutes of open kitchen time to perfect their dishes. After presenting to the judges panel, which includes a group tasting, the Culinary Innovation winner will be crowned. Though there is technically only one winner, each new dish will have the potential to be incorporated into future menus at Spectra-managed properties.

The Spectra Chefs participating in the Culinary Innovation Summit include:

**Chef Elizabeth Barlow**

Venue, Location: Talen Energy Center, Philadelphia

Hometown: New Orleans

**Chef Mark Borowski**

Venue, Location: Jungle Island, Miami

Hometown: Philadelphia

**Chef Ryan Curry**

Venue, Location: Isotopes Park, Albuquerque, NM, and Santa Ana Star Center, Rio Rancho, NM

Hometown: Grass Valley, CA

**Chef George Fisher**

Venue, Location: Atlantic City Convention Center and Boardwalk Hall, Atlantic City, NJ

Hometown: Beach Haven, NJ

**Chef Michael Pulscak**

Venue, Location: Western and Central Division

Hometown: Fort Washington, MD

**Chef Ronald "Chip" Romig Jr.**

Venue, Location: Wild Horse Pass Hotel and Casino, Chandler, AZ

Hometown: Reading, PA

**Chef Effie Speigler**

Venue, Location: Oakland-Alameda County Coliseum, Oakland, CA

Hometown: Fort Lauderdale, FL

**Chef Bob St. Lawrence**

Venue, Location: Northeast and Southeast Division

Hometown: Providence, RI

**Chef Chad Vanderploeg**

Venue, Location: Iowa Events Center, Des Moines, IA

Hometown: Indianola, IA

**Chef Christopher Walters**

Venue, Location: Columbus Georgia Convention and Trade Center, Columbus, GA

Hometown: London

**Chef Travis Wilson**

Venue, Location: Blue Wahoos Stadium, Pensacola, FL

Hometown: Pensacola, FL

**About Comcast Spectacor**

Comcast Spectacor is part of Comcast Corporation, a global media and technology company that operates Comcast Cable and NBCUniversal. Headquartered in Philadelphia, Comcast Spectacor's three core businesses are the National Hockey League's Philadelphia Flyers, the Wells Fargo Center Complex, and Spectra, a leader in hosting and entertainment services specializing in Venue Management, Food Services & Hospitality and Partnerships. Spectra provides its services at over 300 public assembly facilities in the United States, Canada, and in Singapore. Visit us at [ComcastSpectacor.com](http://ComcastSpectacor.com) for more information.

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