

FRENCH FESTIVAL

FOOD, WINE & DELIGHTS | NOV 18TH 2021



THE FRENCH FOOD & WINE FESTIVAL

The French Food & Wine Festival is a unique "rendez-vous" to celebrate the French Culture and Art-de-Vivre on the Beaujolais Celebration Day, the third Thursday of November.

Since 1983, the Beaujolais Nouveau has been the most important celebration for the French-American Business Community in Houston. This exclusive event is an opportunity to network, taste the Beaujolais and other French wines, enjoy fine cuisine, and bid on amazing items, all in one evening.

PREVIOUS EDITIONS OF A MUST-ATTEND EVENT



2017 EDITION - SPEAKEASY A PARIS

- Astorian
- 30 restaurant booths
- VIP area
- Live music
- +600 guests



2018 EDITION - LA VIE EN ROSE

- Astorian
- VIP area
- 35 restaurant booths
- Live music
- +800 guests



2019 EDITION - FRENCH FESTIVAL AT MINUTE MAID PARK

- Minute Maid Park
- 40 restaurant booths
- VIP area with jazz band
- Cheese and Charcuterie buffets
- Fashion show with Neiman Marcus
- Live music
- 1,200 guests



2020 EDITION - A DIGITAL JOURNEY TO FRANCE

- Digital event with tasting kits delivered at home
- Wine tasting with Spec's French wine expert
- Mixology class with BCI Bonneté
- French Cheese tasting with Central Market
- Cooking lesson with Thierry Marx, 2 Michelin starred Chef
- Q&A session on Space Food with Thomas Pesquet
- +300 households connected



DONATION BENEFITS

Advertise

The Silent Auction gives you the opportunity to advertise your brand to a gourmet and high-end audience with high purchasing power.

Showcase

**An elegant visual merchandising will showcase your donation at the auction table.
A poster with your logo & photo and the description of your product/service.
Your business and donation will be also presented in our newsletter and social media**

Promote

Donor's logo will appear on physical and online communications during the promotion of the festival (website, press release, digital magazine, etc)

Network

Donating to the FACC means joining the FACC network, an opportunity to reach out with our large Texas Business Community

SILENT AUCTION DONATIONS

Donation: \$1000+

- Inclusion in the marketing campaign (newsletter and social media)
 - Logo placement on our website
- Logo placement on physical signage + event registration link
- 1 page of advertising in our French Festival digital magazine
 - Inclusion in media relations/press materials

Donation: \$500 - \$1000

- Inclusion in the marketing campaign (newsletter and social media)
 - Logo placement on our website
- 1/2 page of advertising in our French Festival digital magazine
 - Inclusion in media relations/press materials

Donation: \$100 - \$400

- Inclusion in the marketing campaign (newsletter and social media)
 - Logo placement on our website
- Inclusion in media relations/press materials

REGISTER NOW
ON THIS LINK

DONATORS FROM PAST FACCEVENTS



About

**FRENCH AMERICAN
CHAMBER OF COMMERCE
TEXAS**



Contact
lea.catanzano@facctexas.com

FRENCH AMERICAN CHAMBER OF COMMERCE TEXAS

ACTING AS A BUSINESS FACILITATOR BETWEEN TEXAS AND FRANCE

A solid network and leadership to strengthen the Frenh-American business community

24 Board of Directors with C-Level position

Over 200 corporate members

Large scope of industries: energy, aerospace, digital tech, healthcare, manufacturing, retail, logistics, food & beverage,

Over 50 events per year, including 2 major business gathering: Business Excellence Awards and the French Festival

Business services to support its members

Schlumberger

Westlake
Chemical Partners

Shearman
SHOEMAN & STERLING

JLL

Air Liquide
L'essentiel de l'oxygène

TOTAL

ENGIE

EDF

TechnipFMC

EVOLEN
L'essentiel de l'énergie

The Awty International School
Houston

KPMG

BCG

EY
Building a better
working world

GEOSTOCK SANDIA

CRÉDIT AGRICOLE
CORPORATE & INVESTMENT BANK

SOCIETE GENERALE

BBVA

haynesboone

RICE

LIH

UNITED

sparkcognition

vallourec

sodexo

SIAPARTNERS

SUNPOWER

BOLLORÉ
LOGISTICS

CGG

INT
Engineering Visualization

ANOTECH
ENERGY

PCM

Axens
Powering integrated solutions

GTT
North America

BRACEWELL

ISKANDIA
ENERGY

BJADE
FIDUCIAL
ADVISORY & TAX SERVICES

Russell
Reynolds
ASSOCIATES

BERNARD
CONTROLS

WATT
& WELL

TTC
INDUSTRIAL TAX CONSULTING
Property Tax Solutions

amalto

JP

DL FLANGE

ITIA
INDUSTRIAL TAX AND ACCOUNTING, LLC
INDUSTRIAL TAX & ACCOUNTING

VeryOne
Fuel Improvers

NXP

WIN-911
THE ASSOCIATED GENERAL CONTRACTORS
PLUMBERS HEVACRUTERS AND AIR-COND.

Marginal
Unit

apgarconsulting

GLOBAL AFFAIRS
ASSOCIATES

REDEYE

CHOMIA COLEC

CORYS

onis
LINE BLIND

Demeta
NEXT GENERATION MATERIALS

Kalima Systems
Bridging the gap

DrillScan

3CMetal

Ecom
CHEMICAL PRODUCTS

Suplex Solutions, LLP

Québec
Honoré

JIFMAR
US

BCI
DONNETÉ INC

Eden
Park
PARIS

CUISINE & INSPIRE
LENOTER

HOUSTON
SABERCATS

HILLHOUSE
RESOURCES

CUSHMAN &
WAKEFIELD

CHARLES DI PIAZZA ARCHITECTURE

Energy Embassy

Happy
Respects

KINKŌ
Yvononor Palix Fine Arts

CBRE

CBRE

INTERDEBET
Group of Excellence

JOYOUS Living
by Véronique
clarity | confidence | success

SAPPHIRE Smiles

GET THE PULSE OF THE INDUSTRY, NETWORK WITH MAJOR PLAYERS, AND DISCOVER INNOVATIVE COMPANIES

FACC EVENTS

Over 50 events per year

C-Level speakers and entrepreneurs

Trendy topics: sustainability, Innovation, AI
MedTech, Manufacturing, Career...

Webinars accessible from anywhere

Audience 100-400 guests

Business Excellence Awards

French Festival

MARCH 17TH, 2021
9 AM CT

PANEL
Carbon Hub, Rice University
Iskandia Energy Operating
Demeta SAS
Technip FMC

INNOVATION: GAME-CHANGERS IN THE ENERGY TRANSITION

HYDROGEN ENERGY OF THE FUTURE

JUNE 9
10 am CDT

AirLiquide FRENCH AMERICAN EVOLEN CENTER FOR HOUSTON'S FUTURE

French Food & Wine Festival
★ TEXAS

Save the Date
NOV 19TH 2020

FEBRUARY 24TH, 2021
10 AM CT

CHRISTOPHE LAVIGNE
U.S. Fundraising Lessons from a \$1 billion U.S. exit

French Tech Houston & French Tech Austin

Most Innovative Companies
BY ECG EVOLEN

JUNE 22
10:30 am CDT

FACC - INNOVATION FORUM

ECONOMIC FORECAST 2020

February 19th, 2020
5:30-7:30pm

BBVA

Climate Risk on the Energy Investment Industry

February 21st, 2020
Breakfast conference - GHF Tower

BANQUE DE FRANCE CENTER FOR HOUSTON'S FUTURE JPMorganChase FRENCH AMERICAN

Paris, We're Back: Now What? Creating a Culture of Sustainability

FEBRUARY 11TH, 2021
10 AM CT

VINCENT SAUBESTRE
CEO & President
Total EP Research & Technology USA
Total

CROSSOVERS BETWEEN ENERGY & SPACE TECHNOLOGY

Thursday, February 27th
Rice University

NASA RICE

Webinar
HOW TO ANTICIPATE POST-COVID SCENARIO?

HOW TO OBTAIN YOUR NEXT CAREER OPPORTUNITY?

Build a killer resume
Leverage social media
Thrive during your interview

SMART CITY SERIES

SMART ENERGY, SMART CITY, SMART BUILDINGS: INITIATIVES & BEST PRACTICES

- Houston Initiative Projects
- Smart City Models in the U.S.
- Creative Ways to Finance Projects
- Real Estate Sector Vision

12 HOURS OF CONTENT

NEW FINANCING OPPORTUNITIES FOR ENERGY TRANSITION

UPCOMING WEBINAR
SEPT 2020

with Credit Agricole & Global Affairs Associates

Green Tech & Venture Capital

Investment strategies and startups innovation towards a low carbon energy

July 9th
9:00am CDT
16:00 EST

La FRENCH TECH

WIND AND RENEWABLE ENERGY GROWTH IN TEXAS

How Texas Differs from California

Oct 7th
10 am

with ENGIE ERCOT

FUTURE OF THE WORKFORCE

Virtual Share Forum

KPMG FRENCH AMERICAN

DISCUSSION AVEC
Franck Mesuel
Fondateur d'Eden Park
À la conquête des États-Unis

&
Emmanuel Saint-Martin
Fondateur de French Morning

FEBRUARY 25TH, 2021
12 PM CT

Ask your questions to
Sheryl Jimerson
Tax & Accounting Expert

NOW THAT I AM IN THE USA:
A guide to reducing your taxes

FEATURING OUR MEMBERS IN A DIGITAL MAGAZINE

MAGAZINE

4 to 5 editions per year

French Festival Special Edition

Business Excellence Awards Special Edition

Articles or Interviews

Advertising insertion

Distributed to 12k qualified contacts

Accessible from our website



FRENCH ECLECTIC CUISINE
Chef Jacques Fox

If you enjoy French eclectic, steaks, seafood, fine cuisine, artistic talent and breathtaking views, make Astoria your next dining destination.

The Chef's advice to future chefs and restaurant owners:
 In order to run a successful enterprise, you have to be well-connected as a chef and a lot of connections with the Media and local community. Your restaurant has to offer what others do not!
 Consistency is probably the most important thing, but what does that mean? You have to surround yourself with an incredible culinary team and a great front-of-the-house staff.
 A high-level training of your staff at the opening of the restaurant is very important continuing with constant re-training to keep your staff motivated. Trying to have the staff take ownership of the restaurant encourages loyalty and pride so that service is impeccable. An owner does not want to lose their trained staff. The best restaurants are the restaurants with staff that has been with them for a long time and has taken on the team approach for success of the restaurant.
 Investing time and effort into making sure your staff is loyal and trustworthy helps the restaurant become a place that clientele continue to desire, quality of your product and the techniques you use to prepare the menu have to be unparalleled.
 A chef also has to be on site as much as possible. Customers come for the food but also to see and talk to the chef. A chef needs to convey showmanship. Chefs also have to have extensive knowledge of their A's. Traveling around and being able to engage on many subjects that interest the customer helps to be well-rounded.
 People love food shows on TV. This is your time to shine in your own restaurant.



FRENCH-AMERICAN CHAMBER OF COMMERCE
 HOUSTON
 FALL - WINTER 2020

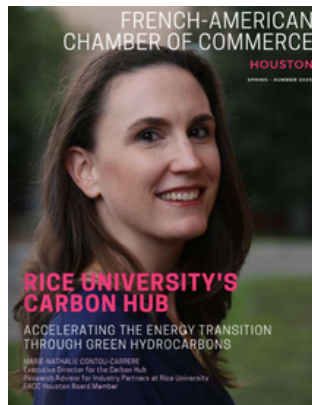
French Festival
 Thierry Marx, 2 Michelin - Starred Chef
 Best Houstonian Chefs & food entrepreneurs



The Truffle Lady

The Truffle Masters
 Diane Roscener, CEO of OR DELICACY

Everything started in Spain in 2013 when Diane hunted for truffles on an expedition. That was when she decided, officially, that this would be her new venture. Returning to Texas, she greeted several chefs by asking them to open a stable box filled with truffles. As the smell of glorious truffles entered their senses, strong culinary bonds were forged and Diane was coined "The Truffle Lady". Today, Diane is well on her way to creating an empire of delicacies. She enjoys seeking out the best of the best and providing top shelf ingredients to chefs in the process.



FRENCH-AMERICAN CHAMBER OF COMMERCE
 HOUSTON
 FALL - WINTER 2020

RICE UNIVERSITY'S CARBON HUB
 ACCELERATING THE ENERGY TRANSITION THROUGH GREEN HYDROCARBONS

Marie Antheuil-Contout-Carrere
 Executive Director of the Carbon Hub
 President/Advisor for Recovery Partners at Rice University
 FACS Houston Board Member



FRENCH-AMERICAN CHAMBER OF COMMERCE
 HOUSTON
 FALL - WINTER 2020

FACES OF INNOVATION
 HOW HOUSTON CONTINUES TO RISE
 PROMISING STARTUPS & GROWING ECOSYSTEM
 CLEAN TECH
 MED-TECH



AMALFI
 October 2020

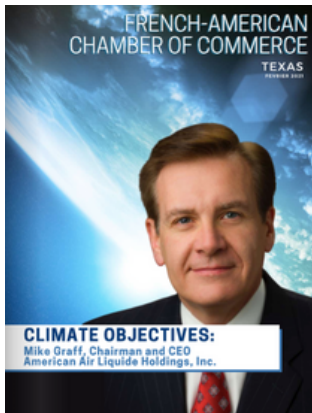
Chef Gian Carlo Ferrara

All of Giancarlo's culinary dreams - like him - were born in Salerno, Italy, where he was exposed from childhood to age-old methods and wholesome ingredients. Giancarlo-the youngest of seven children - often found himself alongside his mother in the kitchen, where he absorbed many lessons that can only be taught with time, patience, passion, and love.

How did you become a chef?
 I headed to culinary school at Centro Professionale Abregines in Salerno, and then I furthered my education with a Master's Degree at Scuola Arte Cultura Esteti.

In which countries have you worked as a chef?
 After graduating from culinary school, I worked all throughout Italy in the finest resorts and restaurants. I left Italy to discover other cuisines and techniques. I spent a year at the Michelin 3-star Patrick Guilford in Dublin, perfecting the nuances of French cuisine with accents of my original style. I moved then to the USA in 2005, and I took the helm at Primadonna, a leading Florida restaurant. I left Florida late 2012 for a new challenge in Houston as Executive Chef at Accordia with whom I won the Fourth Annual Bourne Festival.

When did create your own restaurant?
 After 12 years at Accordia, I left to fulfill my long-life dream of opening my own restaurant "Amalfi" Ristorante Italiane in the Galleria area.



FRENCH-AMERICAN CHAMBER OF COMMERCE
 TEXAS
 WINTER 2020

CLIMATE OBJECTIVES:
 Mike Graff, Chairman and CEO
 American Air Liquide Holdings, Inc.

Where do you find your inspiration?
 By using fresh products from each season, I am constantly innovating and creating new dishes.

What is your culinary style?
 Mostly coastal seafood, but I can do all regional Italian dishes.

What qualifies a chef must have?
 Dedication, love, passion to create a dish can speak to his clients and good business sense.

Italian cuisine is well known for its family secret recipes...What's yours?
 Exceptional olive oil!



FRENCH-AMERICAN CHAMBER OF COMMERCE
 HOUSTON
 WINTER 2020

GWENAËLLE AVICE-HUET
 CEO of Alcorq Energy Services
 FACS Houston Board Member

LEADER OF THE ZERO-CARBON TRANSITION

TAILOR-MADE SERVICES TO GROW AND EXPAND YOUR COMPANY IN TEXAS

BUSINESS SERVICES

- An experienced team to assist your project
- +200 business partners, institutions, and hubs to facilitate business connections
- All missions are customized to meet your objectives
- We are 100% success-oriented

Soft Landing: Start in Texas

- Business plan assistance
- Key contact introductions to set up your business
- Find your office or warehouse
- Administrative paperwork
- Plan a learning expedition
- Introduction to mentors

Business Development

- Market insights and research
- Find new clients and partners
- Set up business meetings
- Sales representation

Human resources

- Talent recruitment
- VIE hosting
- Portage salarial
- Expatriation Support
- Career and Job Search Program

Marketing

- Increase your visibility
- Newsletter, website, social media
- Digital magazine
- Special events



Merci



Contact

nathan.clos@facctexas.com

lea.catanzano@facctexas.com