



# Chaîne des Rôtisseurs

## Midwest Chapitre and Young Chefs and Pastry Chefs Competitions

**April 4-7, 2019, Indianapolis, IN**  
The Alexander Hotel and Ivy Tech Community College

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Bienvenue à Indianapolis!

The Indianapolis Bailliage of the Chaîne des Rôtisseurs is excited to host you!

In the Midwest Region a different bailliage hosts our Chapitre each year, and Springfield, Des Moines, Chicago, Pittsburgh and Cincinnati have set the bar high! This year we hope to wow you with the best our city has to offer. From our strong traditions with the Indianapolis Motor Speedway to our excellent restaurants and chefs, we hope you will enjoy the events in Indianapolis as we celebrate our chef competitors and the city's best chefs. Our host school is Ivy Tech Community College – our state's only culinary education facility -- and one of the most outstanding in the region.

Along with the Chaîne Indianapolis local team, we have put together a terrific weekend filled with great food, wine, competitions, and fun! Our host hotel, The Alexander in downtown Indianapolis, is one of the city's newest – and coolest – venues. Nationally recognized Bluebeard will host our Thursday night welcome party where we will welcome Chancelier des États-Unis Ira Falk for his first Midwest Chapitre. Our officer's workshop will feed you with new ideas. Not interested in the meeting? You can take a guided food tour to enjoy your Friday afternoon. After your time in Indy, we hope you return home recharged and full of great food, wine, and time with friends from all over the Midwest!

We hope you'll race to join us!

Viva la Chaîne!

Greg Wallis  
Bailli, Indianapolis  
Chambellan Provincial, Midwest

Renee Wilmeth  
Bailli Provincial, Midwest

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# la ville

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Indiana's capital city is home to a rich history of sports, culture, food, and wine. Founded in 1821, Indianapolis is the 14<sup>th</sup> largest city in the US and the second most populous city in the Midwest behind Chicago with more than 850,000 residents in the city itself and more than 2 million in the metropolitan area.

The city is home to the Indianapolis Pacers NBA team, Indianapolis Colts NFL team, Indy Eleven North American Soccer League team, Indy Fuel East Coast Hockey League team, the Indianapolis Indians AAA baseball team (affiliate of the Pittsburgh Pirates!) and, of course, the Indianapolis Motor Speedway, home of the Indy 500.

When it comes to arts and culture, Indy features the nationally recognized Indianapolis Museum of Art, the Eiteljorg Museum of American Indians and Western Art, the Indianapolis Art Center, and our nationally recognized Children's Museum.



If you enjoy a morning walk or run downtown, you'll find the Indiana State Capitol, the Cultural Trail, Indianapolis Zoo, Lucas Oil Stadium, Bankers Life Fieldhouse, Monument Circle, NCAA Hall of Fame, and the city's majestic war memorials just a short distance from your hotel. The city is also home to a number of outstanding institutions of higher learning including IUPUI, Butler University, Marian University, University of Indianapolis and, of course, our competition venue Ivy Tech Community College, not to mention corporate giants like Eli Lilly and

Company, Salesforce and Cummins Engines.

When it comes to food and wine, the city boasts a vibrant restaurant scene focused on farm-to-table cuisine featuring multiple James Beard-nominated chefs and restaurateurs as well as a deep culture of wine appreciation. Our competitions will be hosted by the outstanding faculty and staff of Ivy Tech Community College where we will enjoy their stunning facilities as well as a Chaîne kitchen dedication overlooking the city.

We hope you plan to arrive on Thursday and take some time to explore our city. Most of all, we hope you enjoy Indianapolis!

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# l'itinéraire

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**Check in to The Alexander**, 333 S. Delaware St. 317-624-8200. Members and competitors will receive registration packets at the desk.

<https://www.thealexander.com/>

Our host hotel is the stunning Alexander art hotel in downtown Indianapolis. Enjoy the modern rooms and an outstanding collection of contemporary art from glass sculptures to video installations. Our induction ceremony will be in the CityWay Gallery, curated by the Indianapolis Museum of Contemporary Art, located on the ground floor of the hotel featuring exhibitions from nationally known artists. The Alexander, a Dolce hotel, is dog friendly. See their website or call for their policy. (See below for booking information and special rates through Friday, March 8, 2019.)



## Thursday, April 4, 2019



### **6:30 p.m. Early Arrival Gathering – with Dinner and Wine at Bluebeard**, 653 Virginia Ave, 317-686-1580

Join us for an early arrival event to kick off the Midwest Chapitre! Named for a novel by Indianapolis native son Kurt Vonnegut and helmed by chef Abbi Merriss, Bluebeard has ascended the list of best restaurants in the Midwest. A James Beard Foundation-nominated chef for three consecutive years (2016-18) and a nominee for Best New Restaurant in the US, Abbi has been wowing diners. We will dine in a private space looked after by sommelier and Indianapolis Chaîne

Professional du Vin Jan Bugher. Chaîne members will share special bottles from their private cellars to welcome guests and members from in town and out of town alike! *\$80 per person, business casual with decorations, bring a bottle to share.*

## Friday, April 5, 2019

**12:00 p.m. Officer's Lunch at The Alexander**, Ralston Room, 6<sup>th</sup> Floor, 333 S. Delaware St, 317-624-8200 Open to all local and regional Chaîne des Rôtisseurs officers, enjoy lunch with old friends and new ones while catching up over wines provided by the Chaîne regional officer team. *\$50 per person, business casual with decorations.*

**12:30 p.m.-3:30 p.m. Indianapolis Cultural Trail Food Tour and Progressive Lunch, Meet in Alexander lobby, 333 S. Delaware St, 317-624-8200** If you're not participating in the officer's

lunch and workshop, save room for this leisurely lunch with cocktails! Attendees will meet a local Chaîne tour guide in the hotel lobby, then walk (or ride) the short distance to meet a private food tour guide. Your tour guide will whisk you to Rook, Bluebeard, Milktooth, Amelia's, and a few other local stars, most of them *Food and Wine*, *Bon Appétit* or James Beard recognized restaurants (some are all three!) You'll meet some of the best chefs in the city - many who've helmed Chaîne dinners -- who will treat you to behind-the-scenes tours of their kitchens, plus a dish from their menu and a cocktail (or glass of wine) to fortify you for your next stop. It's a perfect way to have lunch and exercise it away at the same time! While this is a walking tour, the establishments are all close together. *\$60 per person, casual with walking shoes and coats if needed.*



**1:00 p.m. Officer's Meeting and Workshop at The Alexander, Ralston Room, 6<sup>th</sup> Floor, 333 S. Delaware St, 317-624-8200** Join Chancellor des Etats-Unis Ira Falk along with your fellow Bailliage



officers and members of the regional and national team for updates and brainstorming on chapter operations, great events and membership development. Open to all Chaîne officers (or those on track for elevations). *Business casual with decorations.*

**4:45 p.m. Young Chef and Pastry Chef Orientation and Kitchen Tour, Competitors and Coaches to meet in Alexander Lobby.** Competitors and coaches will depart from the Alexander Hotel with Culinaire Provincial Chef Christopher Koetke and Ivy Tech Community College program director Chef Rôtisseur Jeff

Bricker for an orientation and a tour. Transportation and location information will be provided. All will proceed directly to the Friday night event.

**6:30 p.m. A Race Party – Chaîne-style, Ed Carpenter Racing, 7231 Georgetown Road.**

Kick off the "the Month of May" early by celebrating at the headquarters of Ed Carpenter Racing, home of Indycar drivers Ed Jones, Spencer Pigot, and the only owner/driver in Indycar Racing, Ed Carpenter. Carpenter won the pole for the 2018 running of the Indianapolis 500, his third time to win the coveted spot. A wrench-throw away from the Indianapolis Motor Speedway, you



will enjoy Indianapolis' classic dishes and wines from members' private cellars among history, memorabilia and current technology in their cutting edge facility. Enjoy great food, Chaîne friends from near and far, and fantastic wines! Of course, the highlight of the event will feature introductions of our chef competitors as they draw names for competition order on Saturday! Buses depart the hotel at 6:30 p.m. *\$110 per person, black and white or business casual with decorations, bring a quality bottle to share.*

**10:00 p.m. Cigars and Nightcaps, BLEND Cigar Bar, 3981 E. 82<sup>nd</sup> St., 317-578-1774** If you're still in the mood for a nightcap, join us for an excursion to BLEND, named a top 10 Favorite Cigar Bar by *Cigars & Leisure* magazine as well as Best Cigar Lounge in the World by *Cigar Journal*. Bring your own or choose a cigar from the 500-sq-ft walk-in humidor room. A certified cigar-sommelier will assist you in your choice and pairing your smoke with more than 300 rums, whiskies, Bourbons, and fine wines. *Payment is on your own, meet in the lobby to depart.*

## **Saturday, April 6, 2019**

**7:00 a.m. Competition begins, Ivy Tech Community College Culinary and Conference Center, 8<sup>th</sup> floor, 2820 N. Meridian.** Competitors will have information directly from Chef Koetke regarding transportation.

**9:30 a.m. Bus departs The Alexander for Young Chefs and Pastry Chefs Competitions, Ivy Tech Community College Culinary and Conference Center, 2820 N. Meridian.** Chaîne members and fans can enjoy the Midwest Regional Young Chefs and Pastry Chefs competitions observing candidates as they create menus from a mystery basket (for the Young Chefs) or fulfill a list of required items (for professional Pastry Chefs). Last year's winners from the Midwest won the US National Competitions, so we have a high bar to clear! The Midwest Region will host the National Competition, May 30-June 1 in Pittsburgh. *Meet in the Alexander Hotel lobby. Business casual with decorations.*



**10:30 a.m. Wine Tasting Seminar, Courses Restaurant, Penthouse (13<sup>th</sup> Floor), Ivy Tech Community College Culinary and Conference Center, 2820 N. Meridian.** Join regional wine experts as we taste a variety of wines paired with savory treats from the Ivy Tech kitchens. *Business casual with decorations*

**11:45 a.m. Dedication of the Chaîne des Rôtisseurs Kitchen and Display, Courses Restaurant, Penthouse, (13<sup>th</sup> Floor), Ivy Tech Community College Culinary and Conference Center, 2820 N. Meridian.** Join national, regional and local officers of the Chaîne des Rôtisseurs as well as representatives from Ivy Tech Community College and the Ivy Tech Foundation as we dedicate a wall display honoring the Chaîne des Rôtisseurs members past and future. *Business casual with decorations*

**12:00 p.m. Lunch at Courses Restaurant, Penthouse (13<sup>th</sup> Floor), Ivy Tech Community College, 2820 N. Meridian.** What do Ivy Tech and Elvis have in common? The culinary center is the site of the former



Stouffer's Inn where Elvis stayed after his final performance at Market Square Arena in Indianapolis in 1977. Join us for stunning views of the city as we celebrate the Chaîne with a multi-course meal (and wine, of course) prepared by students and faculty of Ivy Tech Community College. *\$75 per person, business casual with decorations.*

Buses depart for The Alexander at 2:00 p.m.

**6:00 p.m. Reception, Regional Induction and Gala Awards Dinner at the Alexander Hotel, 333 S.**

*Delaware St. 317-624-8200* Join us for a stunning

formal Champagne reception in the Alexander Ballroom Foyer followed by a Regional Chaîne des Rôtisseurs Induction, Elevations, and Awards Ceremony at the CityWay Gallery, curated by the Indianapolis Museum of Contemporary Art. Immediately following, we'll proceed to dinner in the Alexander Ballroom where we will enjoy a stunning menu featuring the best of Indiana's farms and local producers paired with outstanding wines. We will announce the winners of the Young Chef and Pastry Chef competitions and award a scholarship check to the Ivy Tech Foundation. *\$240 per person. Formal/black tie with decorations.*



## **Sunday, April 7, 2019**

**9:00 a.m.-12:00 p.m. Open House Brunch, 902 N. Meridian, 317-727-5487.** For those departing for home, please join us for an open house brunch at the downtown home of Midwest Bailli Provincial Renee Wilmeth. Chaîne officers and members will serve a buffet breakfast and a few fortifications as guests prepare to make their way home. *Causal, no decorations.*

# l'hôtel

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The hotel for both attendees and competitors is:

**The Alexander**

333 South Delaware Street  
Indianapolis, IN 46204  
United States

Standard Guest Room (April 4-6, 2019) \$169 per night  
For suites and upgrades, inquire with the reservations agent.  
To make pet friendly room arrangements, please call the hotel.

Book via website:

<https://book.passkey.com/gt/217226620?qtid=6c4afb023162f3dc7dfab78851cd35c4>

Reservations: [855-200-3002](tel:855-200-3002)

Local: [317-624-8200](tel:317-624-8200)

To take advantage of Chaîne des Rôtisseurs rates, book by Friday, March 8, 2019

# le transport

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Transportation to the early arrival event is on your own. Buses will provide transportation to and from the Friday evening and Saturday competition events.

If you have special issues or need handicapped access or assistance, please let us know prior to your arrival.

For those who drive: The Alexander has a covered, secure parking garage.

Transportation to and from Indianapolis International Airport (IND): Taxi, Uber or Lyft are best.

Uber: Available via the app

Lyft: Available via the app

Car service (hotel can arrange)

Taxi cabs are available at Indianapolis International Airport.

# des questions

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For questions or more information, please contact:

- Renee Wilmeth, Bailli Provinciale, Midwest Region. [Wilmeth.renee@gmail.com](mailto:Wilmeth.renee@gmail.com), 317-727-5487
- Greg Wallis, Bailli, Indianapolis, Echanson Provincial, Midwest Region, [gwallis@att.net](mailto:gwallis@att.net), 317-428-8453
- Jan Webber, Argentier, Indianapolis  
[janwebber8322@gmail.com](mailto:janwebber8322@gmail.com), 317-402-5240

For questions regarding your entries for the Young Chefs or Pastry Chefs Competitions, contact:

- Chef Christopher Koetke, Culinaire Provincial  
[ckoetke@completeculinaryllc.com](mailto:ckoetke@completeculinaryllc.com), 708-691-7684

**Registration Form – Midwest Chapitre and Young Chefs and Pastry Chefs Competitions,  
April 4-7, 2019 -- Indianapolis, IN**

|   |   |
|---|---|
| Date: _____<br>Name: _____<br>Rank/Title: _____<br>Bailliage: _____<br>Email Address: _____<br>Phone Number: _____<br>Guest/Spouse Name: _____<br>Guest/Spouse Rank, Bailliage: _____ | <b>The Alexander</b><br>333 South Delaware Street,<br>Indianapolis, IN 46204<br>United States<br><br>Standard Guest Room (April 4-April 6, 2019)<br>\$169 per night For suites and upgrades,<br>inquire with the reservations agent<br><br><a href="https://book.passkey.com/gt/217226620?gtid=6c4afb023162f3dc7dfab78851cd35c4">https://book.passkey.com/gt/217226620?gtid=6c4afb023162f3dc7dfab78851cd35c4</a><br><br>Reservations: <a href="tel:8552003002">(855) 200-3002</a><br>Local: <a href="tel:3176248200">(317) 624-8200</a><br><br>Book by Friday, March 8 for special rates. |
|---|---|

| Date                                     | Event                              | Price | x | Number | = | Total Event Price |
|--|------------------------------------|-------|---|--------|---|-------------------|
| Thursday April 4                         | Welcome Event, Bluebeard           | \$80  | x | _____  | = | _____             |
| Friday, April 5                          | Officer's Lunch                    | \$50  | x | _____  | = | _____             |
| Friday, April 5                          | Officer's Workshop                 | \$0   | x | _____  | = | _____             |
| Friday, April 5                          | Food Tour                          | \$60  | x | _____  | = | _____             |
| Friday, April 5                          | Friday Night Event                 | \$110 | x | _____  | = | _____             |
| Friday, April 5                          | Cigars at Blend                    | \$0   | x | _____  | = | _____             |
| Saturday, April 6                        | Culinary School Wine Tasting/Lunch | \$75  | x | _____  | = | _____             |
| Saturday, April 6                        | Gala                               | \$240 | x | _____  | = | _____             |
| Sunday, April 7                          | Departure Brunch                   | \$0   | x | _____  | = | _____             |
| Registration Fee (per registration form) |                                    |       |   |        |   | \$25              |
| Grand Total                              |                                    |       |   |        |   | _____             |

Written cancellations must be received before March 25, 2019 and will be subject to a \$50 cancellation fee. No refund is possible after March 25, 2019. I have read and understand the Chaîne cancellation policy

Signature \_\_\_\_\_ Date \_\_\_\_\_

Please let us know about any dietary restrictions or allergies:

Gluten

Vegetarian

Allergy \_\_\_\_\_

Other \_\_\_\_\_

Payment must be made in full. Please make your check payable to: Chaîne des Rôtisseurs (Indianapolis)

Please mail or email form to;

Jan Webber  
 8322 Hidden Point Rd  
 Indianapolis, IN 46256

For electronic payments or registration questions, contact Jan Webber, [janwebber8322@gmail.com](mailto:janwebber8322@gmail.com), or 317-402-5240.