

**ICCA 15<sup>th</sup> Annual Summit**  
**June 25<sup>th</sup> – 27<sup>th</sup>; Benson Hotel**  
**Portland, OR**



**General Agenda**

**Sunday, June 25<sup>th</sup>:** Registration will be from 12pm-2pm on Sunday, June 25<sup>th</sup> in the Mayfair Ballroom, stop by to check-in and pick up your goodies for the Summit. The Summit officially kicks off on Sunday, June 25<sup>th</sup> at 2pm in the Mayfair Ballroom. Following the General Session on Sunday, we will gather in the London Grill at 5:30pm for our Opening Reception.

**Monday, June 27<sup>th</sup>:** Monday will begin with breakfast in the London Grill from 7:00-8:30am before going off property for our culinary road trips. We will be departing at 8:30am. Our Annual Dinner will be at the Sentinel Hotel in the Billiard Room beginning at 6pm.

**Tuesday, June 28<sup>th</sup>:** Tuesday's events will all take place at the Benson. Breakfast will be held in the London Grill from 7:00-8:30am. Just before heading to the General Session in the Mayfair Ballroom, we will take a group photo to commemorate the 15<sup>th</sup> Anniversary of ICCA. Our final reception is from 5:30-7:30pm in the Crystal Ballroom.

**Wednesday, June 29<sup>th</sup>:** The Summit officially concludes in the morning with our Roundtable Breakfast with the ICCA Board of Directors and GCIA Board of Directors beginning at 7:00am until 9:00am in the Windsor Room.

*\*\*For complete details on programming, please see the ICCA 15<sup>th</sup> Annual Summit agenda.*

**Directions to the Hotel/Transportation**

You will not need a car in Portland; most restaurants are a short cab or Uber ride from the hotel. If you do have a car, on-site valet parking at the hotel is available for \$40 per day.

For airport service, the Red Line Max train charges \$2.50 to downtown Portland, takes about 45 minutes, and stops within five blocks of the Benson. Get off at the 6<sup>th</sup> & SW Morrison stop, walk up one block to Broadway, turn right and walk 4 blocks to SW Oak.

Blue Star Shuttle is \$14 and makes scheduled stops at the Benson. Taxi service to and from the airport is approximately \$35 each way. Uber and Lyft are also prominent in Portland.

\*\*\*ICCA will provide transportation for the Culinary Road Trips.

**The hotel address is:** Benson Hotel, 309 SW Broadway, Portland, OR 97205  
**Main Phone:** (503) 228-2000

**Concierge:** Michael Rowland, mrowland@bensonhotel.com, (503) 972-6733

### *Sending items to the Hotel*

The Benson Hotel  
Attn: Kevin Ryan – ICCA Summit  
309 Southwest Broadway  
Portland, OR 97205  
(503) 228-2000

### *Spouse Attendance*

The Spouse Program is complimentary for both Sponsors and Members of the ICCA. As a spouse of an ICCA member or sponsor, they will have the opportunity to attend both ICCA receptions and the Annual Dinner plus be treated to a special spouse walking tour on Monday, June 26th. All of this is complimentary as a part of our 15th Annual Summit. **Please email to request a spouse attendance form to register for these events and for more details: palmer@iccachefs.com.**

### *Dress Code*

The dress code is casual for the Summit General Sessions and Culinary Road Trips. Those members and sponsors traveling on the Culinary Road Trip activities should wear closed toed shoes for the tours, and should avoid cologne/perfume. For dinners, we recommend business casual. Portland averages a high of 75° and a low of 54° during the month of June, however right now it shows a high of 92 on Saturday and 94 on Sunday. You can also expect rain even though the forecast does not show that now. Last year, temperatures reached 100°+ in June. **Be prepared for anything.**

### *Dinners*

Monday is the 15<sup>th</sup> Annual Dinner at the historic Elks Club at the Sentinel Hotel. We chose the Elks Club attached to the hotel for nostalgia reasons. This is where we held the ICCA Summit 9 years ago. The event begins at 6pm and concludes at 10:00pm, please gather in the lobby at 5:45pm to depart for a short 10 minute walk. We end our receptions early on Sunday and Tuesday night with the idea that you will want to enjoy the restaurants in Portland with our sponsors and one another. Many of these great restaurants that are just a short walk or cab ride away. We recommend casual to business casual attire.

The new ICCA Dine Around Portland program will be held on Sunday and Tuesday nights. As a member, you will sign-up for the restaurant of your choice during registration and the sponsors accompanying you that night will pick up the tab for dinner. Susan Stacey-Ryan will be at the ICCA Summit registration desk to assist you in the process.

*Note: For those involved in the board meetings; the ICCA Board Dinner will be at Jackrabbit on Saturday, June 24<sup>th</sup> and the GCIA Board Dinner will be at Ray on Wednesday, June 28<sup>th</sup>.*

## **Dine Around Restaurants and Other Recommendations:**

**Imperial**, 410 SW Broadway, Portland, OR 97205, (503) 228-7222

<http://www.imperialpdx.com/#welcome>

One of four restaurants from acclaimed chef Vitaly Paley, Imperial is everything you want from a staple restaurant in Portland. Along with Greg Higgins, Paley is credited with creating the city's food culture in the early 90s. Now the kitchen is run by Chef Dougie Adams. Known for its wood fire grill and rotisserie, Imperial focuses on healthy and uncomplicated food while re-imagining the Pacific Northwest culinary scene.

**The Country Cat**, 7937 SE Stark, Portland, OR 97215, (503) 408-1414

<http://thecountrycat.net/>

10 years after opening, Adam (chef) and Jackie (pastry chef) Sappington of The Country Cat spend just as much time walking through their dining room talking to guests as they do in the kitchen. Adam's upbringing in Missouri inspires the menu as it blends the South and Northwest styles. Known for his whole animal butchery, Adam pulls in a whole heritage pig every week which is featured on the popular "Whole Hog Plate." Cozy and soulful, The Country Cat is comfort food in the best kind of way.

**Little Bird Bistro**, 215 SW 6<sup>th</sup> Ave, Portland, OR 97204, (503) 688.5952

<http://littlebirdbistro.com/>

Little Bird Bistro is the second restaurant from 2013 James Beard Best Chef-Northwest, Gabriel Rucker. This cozy French bistro is the perfect getaway from the bustle of the city. From the pressed tin ceiling, to the white table cloth and butcher paper lined tables, Little Bird Bistro is a gorgeous restaurant. You can even glance into the kitchen from the sidewalk as you arrive!

**Ava Gene's**, 3377 Southeast Division Street, Portland, OR 97202, (971) 229-0571

<http://www.avagenes.com/>

Named the fifth best restaurant in America by Bon Appétit in 2013, Ava Gene's is a Roman/Italian inspired restaurant that thrives on its pastas. However, after working on a farm in Maine for a few years, Chef Joshua McFadden brought his focus on vegetables to the menu. He prides himself in sharing his appreciation for utilizing every part of the plant, from root to leaf. Coming off a nod from the James Beard Foundation this year, Ava Gene's is the place to see and be seen in Portland.

**Departure**, 525 SW Morrison St, Portland, OR 97204, (503) 802-5370

<http://departureportland.com/>

Departure sits atop the Nines Hotel giving it the best views of the city and surrounding mountains. Chef Gregory Gourdet takes the sleek and modern design of the restaurant, and uses it to inspire his takes on modern Asian cuisine. Known for taking risks, Gourdet embraces the bounty from the region to deliver the fiery flavors from the Far East. Departure also holds claim to the largest sake list in Portland.

**LeChon**, 113 SW Naito Parkway, Portland, OR 97204, (503) 219-9000

<http://lechonpdx.com/>

LeChon's chef, Jaco Smith, was drawn to South American flavors while growing up in South Africa by his mother's dinner parties featuring cuisines from around the world. With views of the Willamette River, LeChon seamlessly combines cuisines from Argentina, Chili, and Patagonia. Pushing the boundaries on traditional Latin fare, the menu is a melting pot all based around the two wood burning grills.

**Ox**, 2225 NE Martin Luther King Jr. Blvd., Portland, OR 97212, (503) 284-3366  
<http://oxpdx.com/>

Fresh off winning the 2017 James Beard award for Best Chef-Northwest, the husband and wife team of Greg and Gabrielle Denton are cooking Portland food with an Argentinian flare at their first restaurant Ox. After meeting in Napa Valley, where Greg trained Gabrielle on almost every station at Terra Restaurant, they settled in Portland together. With an open kitchen highlighting a wood fired grilled, the focus here is not just on meat, but seafood and vegetables as well.

**Jackrabbit**, 830 SW 6<sup>th</sup> Ave, Portland, OR 97204, (503) 412-1800  
<http://gojackrabbitgo.com/>

Chef Chris Cosentino made a name for himself as the offal chef on his way to winning Top Chef Masters. Expanding into Portland from San Francisco, he brought his passion for all things meat to his newest project, Jackrabbit. Featuring an extensive raw bar, a cooler specifically for hams, and a gin-centric cocktail menu, Cosentino is fitting right in with the staples in Portland.

**Taylor Railworks**, 117 SE Taylor St. Suite 101, Portland, OR 97214, (503) 208-2573  
<http://www.trwpdx.com/>

After spreading his wings and leaving Little Bird Bistro, Chef Erik Van Kley boasts a borderless American cuisine at Taylor Railworks. Erik sees trains as American foodways slowly spreading food, recipes, and culture across the country. The menu reflects this philosophy, where you'll see Red Boat fish sauce just as often as aged balsamic.

**Ray**, 3808 N. Williams, Portland, OR 97227, (503) 288-6200  
<http://www.raypdx.com/>

Previously known for her pastas and vegetable presentations, Chef Jenn Louis recently revamped her old digs at Lincoln into her new venture, Ray. Twice nominated for James Beard Best Chef-Northwest, along with appearing on Top Chef Masters, Jenn can be found in the kitchen, greeting guests at the door, taking orders, and even getting behind the bar. Ray as a tribute to her Israeli heritage, celebrating the cultural and historic diversity of the region.

**Higgins**, 1239 SW Broadway, Portland, OR 97205  
<http://higginsportland.com/>

"I garden, I cook, I forage." This is the philosophy of chef/owner of the restaurant that bears his name, Greg Higgins. Serving local vegetables for over 20 years, Higgins is the embodiment of farm to table in Portland. He truly embraces being situated in one of the world's most fertile, productive, and diverse agricultural regions by establishing and

maintaining relationships with the local farming community. For Higgins, food is community, from farmer to chef to diner, and it shows throughout his restaurant.

**Tasty n Sons**, 3808 N. Williams Suite C, Portland, OR 97227, (503) 621-1400

<http://www.tastynsons.com/>

Chef John Gorham's restaurant group, Toro Bravo Inc., follows his philosophy of a chef's style is made from the collection of travels, past work, past cities, and food from childhood. Tasty n Sons showcases Gorham's travels across America featuring regional dishes throughout the country. This is a great place to share small plates in a comfortable and casual setting.

**Coquine**, 6839 SE Belmont Street, Portland, OR 97215, (503) 384-2483

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

Coquine is Chef Katy Millard's first restaurant, after working for 5 different Michelin star restaurants in 5 years. As a 2016 James Beard finalist for Best Chef- Northwest, Katy has earned her spot in the culinary scene in Portland. At Coquine, you don't know if you're in a casual neighborhood hangout, or a must stop restaurant for anyone traveling to Portland.

## **Bar Recommendations:**

**Little Bird Bistro**, 215 SW 6<sup>th</sup> Ave, Portland, OR 97204, (503) 688.5952

<http://littlebirdbistro.com/>

Open 7 days a week until midnight, Little Bird Bistro has more to offer than food. Only a 2 minute walk from the Benson Hotel, Little Bird is a convenient bar to grab a nightcap and enjoy their extensive wine list.

**Bible Club**, 6716 SE 16<sup>th</sup> Street, Portland, OR 97202, (971) 279-2198

<http://bibleclubpdx.com/>

Closed Monday & Tuesday, this pre-prohibition era cocktail bar is like a museum you can drink in. Almost everything in this 1920s bungalow was made in the USA at least 80 years ago. Bible Club is a short Uber or taxi ride from the Benson.

**Kask**, 1215 SW Alder St., Portland, OR 97205, (503) 241-7163

<http://www.superbitepdx.com/kask/>

Kask is the new cocktail bar from chef/owners of Ox, Greg & Gabrielle Quiñónez Denton. Adjoined to Ox's sister restaurant, SuperBite, Kask is serving riffs on famous cocktails from around the country along with their signature drinks. Open until midnight, Kask is about an 8 minute walk from the Benson.

**Pepe Le Moko**, 407 SW 10<sup>th</sup> Ave, Portland, OR 97205, (503) 546-8537

<http://pepelemokopdx.com/>

This basement speakeasy is located under the Ace Hotel and Clyde Common. Here you will find twists on classic cocktails from the 70s. Run by Clyde Common's bartender, Jeffrey Morgenthaler, Pepe Le Moko is open nightly until 2am.

**Whiskey Soda Lounge**, 3131 SE Division St., Portland, OR 97202, (503) 232-0102  
<https://whiskeysodalounge.com/>

From Pok Pok chef/owner, Andy Ricker, Whiskey Soda Lounge offers Thai style cocktails. On the same block as both Pok Pok and Ava Gene's, this bar is great for a pre- or post- dinner cocktail.

### **Business Center and other Services at the Hotel**

The Business Center offers a full range of services and supplies including photocopying, faxing, personal computer access—and complimentary printing of boarding passes. The Center is open 24 hours a day and can be accessed using a room key and credit card. Complimentary Wi Fi is available in your guest room and the lobby.

Concierge: **Michael Rowland**, [mrowland@bensonhote.com](mailto:mrowland@bensonhote.com), (503) 972-6733

**Dry Cleaning:** For dry cleaning or laundry, same-day service is available six days a week, including holidays. Express service gets your items back in just a few hours.

**Room Service:** If you prefer to dine in your room or suite, Room Service is available 6:30am-11:00pm.

**Shoe Shine:** Simply call the Bell Desk for complimentary overnight service

**Fitness Center:** The hotel fitness center, open 24 hours, is spacious, well equipped and supplies complimentary towel service. With treadmills, stationary bikes, and free weights, there is something for everybody. For runners, there are great tracks a few blocks from the hotel along the Willamette River.

### **Sightseeing**

Portland's Convention and Visitors Bureau has a fantastic website and highlights all there is to see and do in The City of Roses. Please visit <https://www.travelportland.com/things-to-do/activities-attractions/> for great recommendations to plan your visit.