

43rd Annual



SPRINGTRADEEXPO
Ocean City Hotel-Motel-Restaurant Association

March 5-6, 2017

Clarion Fontainebleau

101st Street & Oceanfront
800-638-2100
From \$89

Comfort Inn Gold Coast

112th Street Bayside
800-4CHOICE
From \$49

Courtyard By Marriott

15th & Oceanfront
410-289-5008 x0
From \$89

Hotel Information

For your convenience, rooms have been blocked at the hotels listed below. In order to take advantage of the special rates please make your reservations no later than February 10, 2017. *Don't forget to identify yourself as an Exhibitor at the OCHMRA Spring Trade Expo when you make your reservation. (Rates based upon availability. Tax not included.)

Dunes Manor Hotel

28th & Oceanfront
800-523-2888
From \$65

Grand Hotel & Spa

21st & Boardwalk
800-447-6779
From \$65

Hilton Suites

32nd St. & Oceanfront
866-729-3200
From \$109

Holiday Inn Oceanfront

67th St. & Oceanfront
800-837-3588
From \$49

Holiday Inn Suites

17th St. & Oceanfront
866-627-8483
From \$69

Lighthouse Club Hotel at Fagers Island

60th St. & Bay
410-524-5400
From \$125

Paradise Plaza

9th St. & Boardwalk
410-289-6381
From \$75

Quality Inn Oceanfront

54th St. Oceanfront
800-837-3586
From \$54

Sea Bay Hotel

60th & Coastal Hwy.
410-524-6100
From \$49.95

For a complete list of hotels and rates check out our website: www.oceancitytradeexpo.com/ocmd-trade-show-attend-lodging

Headline Speaker



Headlining these educational sessions will be *Foodservice Monthly* columnist Bob Brown. Bob Brown is an industry expert, author, and seminar leader,

trainer and keynote speaker. Bob's passion, humor and high content presentations have inspired executives, managers and front line employees in over 20 countries for over 20 years. His strategies, tools and techniques have been incorporated into the cultures of industry leaders that include Marriott, Disney, Waldorf Astoria, Hilton, Jumeriah, Nordstrom, Ritz Carlton, Viceroy, Morton's of Chicago, Olive Garden and Red Lobster. His is also a regular presenter at the Las Vegas Nightclub and Bar Show.

Bob's tactical practical approach helps restaurants, hotels, nightclubs, casinos and other business interested in improving their customer service increase sales, improve market position, improve leadership skills and boost employee morale and retention. Bob's high content, inspirational presentations are packed with proven takeaways. He is a top rated keynote speaker at restaurant and hotel GM conferences, state and national association meetings in the US and abroad. He's been rated #1 four of the five times he's spoken at the National Restaurant Association Show in Chicago. Bob is the author of the best-selling *Little Brown Book of Restaurant Success* selling over 100,000 copies worldwide and is frequently quoted in *The Wall Street Journal*, *The New York Times* and *The Washington Post*.

The Chew, and also The View.

While the Honey Whiskey Cake put them on the map, it isn't their only product. "Cake is just the beginning of us," Chris said. "We've come up with a lot of great partnerships with different companies around the country. We want this to become a lifestyle brand. This cake is getting us into everybody's home, and now we want to stay there." Their goal is simple; they want to bring flavor and joy into people's lives through their food.

Their energetic and enthusiasm will spill over throughout both days of the Expo as they will make more than dessert. They are perfecting their skills and will deliver appetizers, entrees and dessert demos on the Culinary Showcase Stage. Look for the Brooklyn Baking Barons to infuse their cooking with local craft brew. Their Expo journey begins on Sunday, March 5th at noon in the Ocean City Convention Center.

Add Ons

Creators of the previous competitions, MIXED!, Crush the Clock Orange Crush and Pie in the Face, Ocean 98 will shake things up a bit this year when they debut a Restaurant style Family Feud. This game will be based on the popular television show Family Feud. Look for more details on this always fun and exciting event!

With Market First introduction of Neapolitan ovens, attendees will be able to taste brick oven pizza and rest for a bit in the Market First Lounge located in the Dockside Hall. Alongside the lounge area is the Craft Beer Pavilion where more than 40 local brews can be tasted.

Expo Facts

The Expo is not open to the public, therefore to walk the show floor, you must be a buyer or guest in the industry and you must be 21. For example, hotel, motel,

restaurant, catering, concessions, bed & breakfast, condo/property management, campground, coffee house, ice cream store, nightclub, liquor store, convenience store, cafeteria, nursing home, schools/colleges, hospital. Expo management reserves the right to determine if your registration fits these parameters. If you sell to these types of businesses, you would be considered an Exhibitor and must purchase a booth to attend the Expo.

Expo hours are Sunday, March 5th, 11:00 am – 5:00 pm and Monday, March 6th, 11:00 am – 4:00pm. After February 24th at 4pm, on-site registration is \$15pp with proof of being in the industry; a business card or license or letter from employer on letterhead; paystubs no longer being accepted. For complete Expo information, check out www.oceancitytradeexpo.com or call 410-289-6733.