

2024



Agenda

20  24

# SYMPOSIUM

— MARCH 17 - 21, CHARLESTON, SOUTH CAROLINA —

**ecep**  
ELITE CATERING +  
EVENT PROFESSIONALS

A conference designed to evolve the way you think about catering and events. Join us in Charleston, South Carolina for our 2024 Symposium.

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Symposium  
2025



# Information

Bring your team! ECEP Symposium is our annual gathering, and it's packed with educational sessions, guest speakers, immersive breakouts, and unique experiences that allow your teams to dive deep with their peers and curate long-lasting connections. ECEP Symposium is perfect for Principals, Culinary, Sales, Operations, Finance, and HR teams to come together, share ideas, and leave with more than what you came with.

## EDUCATION

We've curated a lineup of leaders who are the best in their fields, from a diverse range of industries, to bring you a deeper level of thought leadership and insights. Keynotes, Breakout Sessions, and more will be held throughout the event. Go ahead and explore!

## CONVERSATION

One of the best parts of Symposium is the opportunity to break into small groups and dive into issues with peers (who are not always like-minded, but definitely like-motivated). Check out the roundtable discussions, and prepare to share ideas and learn fresh perspectives from across the industry.

## RELATIONSHIPS

There's so much to look forward to when it comes to building your network at Symposium. We've stacked this event with team-building activities, dinners, and parties - and we guarantee you'll leave this event with meaningful new contacts and friends.



# Special Keynote Speaker



Jessica B. Harris

American Culinary Historian, Author & Speaker

Same Boat, Different Stops: Examining the cultural links that bind the countries of the hemisphere to the African continent, and how Low Country cuisine has been impacted.

JESSICA B. HARRIS holds a PhD from NYU, teaches English at Queens College, and lectures internationally. The author of the memoir *My Soul Looks Back* as well as twelve cookbooks, her articles have appeared in *Vogue*, *Food & Wine*, *Essence*, and *The New Yorker*, among other publications; she has made numerous television and radio appearances and has been profiled in *The New York Times*.

Considered one of the preeminent scholars of the food of the African Diaspora, Harris has been inducted into the James Beard Who's Who in Food and Beverage in America, received an honorary doctorate from Johnson & Wales University, and recently helped the Smithsonian Museum of African American History and Culture to conceptualize its cafeteria. Her award-winning book, *High on the Hog*, was the basis for the acclaimed Netflix series of the same name. She was named to the 2021 *TIME* Most Influential People list.

TUESDAY @ 3:30 PM



# Special Keynote Speaker



**Renée Loux**

Author, Plant-Based Chef, Restaurateur

## Generating Seeds of Change: Forging the Future of Plant-Based Culinary Innovation & Offerings

At the intersection of innovation and appetite, explore the transformative power of plant-based food that is revolutionizing the food industry and catering services. Tailored for visionary food industry professionals and change-making catering company executives, this content will inspire and guide participants towards embracing sustainability and authenticity from concept to commercialization, sourcing to storytelling, to catalyze food systems change and harness the growing market interest in plant-based offerings.

RENÉE LOUX has been at the forefront of the plant-based food movement and natural product sector for nearly 30 years. She has worn hats as a chef, author, restaurateur, entrepreneur, journalist, television personality, sustainable advisor, consultant, and educator. Ms. Loux is the author of the Gourmand award-winning cookbooks *The Balanced Plate* and *Living Cuisine*, and sustainable living books *Easy Green Living* and *The Whole Green Catalog*.

MONDAY @ 4:00 PM



# Featured Guest Speakers



Dr. Iris Junglas

College of Charleston

[Click HERE  
 for Dr. Junglas'  
 Full Profile  
 & Published Studies](#)

## BIO

Dr. Iris Junglas is the Noah T. Leask Distinguished Professor of Information Management and Innovation in the Supply Chain and Information Management Department at the College of Charleston. She holds a Ph.D. from the University of Georgia, as well as a Bachelor's and Master's degree in Computer Science from the University of Koblenz, Germany. Over her 25-year career, she has worked for a variety of IT consulting firms, including Accenture where she worked under the tutelage of Jeanne Harris (co-author of the book *Competing on Analytics* together with Tom Davenport) as a Research Fellow for the Institute of High Performance.

Iris' research sits at the intersection of technology innovation and business analytics. She has published more than 50 refereed journal articles in the field of Information Systems, including outlets, such as the *European Journal of Information Systems*, *Journal of the Association of Information Systems*, *Information Systems Journal*, *Journal of Strategic Information Systems*, *Management Information Systems Quarterly* and *Management Information Systems Quarterly Executive*. She is a Senior Editor for the *European Journal of Information Systems* and the Editor-in-Chief for *Management Information Systems Quarterly Executive*.

Iris has taught at the undergraduate, graduate, Ph.D., and executive level, inside and outside the US, in English and in German. She is also a Fulbright Scholar from Maynooth University in Ireland.

## SESSION INFO

### Demystifying AI for Evolving Business

In this of-the-moment session, we'll examine new AI technologies and their impact, and usability, for evolving business. Join Dr. Junglas, a subject matter expert in information systems and business technology, for an engaging discussion that will demystify the world of Artificial Intelligence, and provide key takeaways for how your business can navigate the most impactful technology of our time.

MONDAY @ 9:50 AM

# Featured Guest Speakers



Daniel Altman

Chief Economist of  
Instawork  
New York City, NY

[Click HERE  
for Dan's LinkedIn  
Profile](#)

## BIO

Daniel Altman is the Chief Economist for Instawork. He is an expert at analyzing and sharing labor market trends, particularly within the hourly workforce.

Daniel has spoken at leading industry events including local NACE chapter meetings and the Sodexo Client Advisory Board meeting. He previously served as an economic advisor in the British government, wrote for *The Economist* and *The New York Times*, and served as an Adjunct Associate Professor at New York University's Stern School of Business.

Daniel is an accomplished speaker and writer on a variety of economic topics.

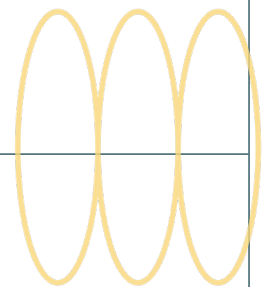
He received his PhD in Economics from Harvard University.

## SESSION INFO

Keynote: U.S. & Hospitality Industry Economic Outlook

Daniel returns for his second ECEP speaking engagement with practical data and key insights into the state of our current economy, and what to expect moving forward for the nation and our industry.

MONDAY @ 11:15 AM



# Featured Guest Speakers



Liese Gardner

Liese Gardner  
 Communications

Click [HERE](#)  
 for Liese Gardner's  
 LinkedIn Profile

## BIO

Fresh out of journalism school, Liese was named editor of a well-known industry magazine.. From her first day there, she set the editorial tone, chose the stories, and wrote about small businesses and creative entrepreneurs.

Her position as editor allowed Liese to freely hone her skills not only as a content marketing strategist but as an expert in marketing and media, able to pinpoint, and share the crux of the story (or stories) fast.

Liese found herself on the front lines of groundbreaking events, from America's Centennial Celebration to Super Bowl halftime shows and Olympic Opening and Closing ceremonies.

As she spent her days shadowing the most successful and creative business owners to capture their stories, Liese learned firsthand what it takes to build a thriving business in a non-traditional, creative service-based field. Today, as the owner of her own creative company, Liese uses all that she learned then, and in journalism school.

## SESSION INFO

Be Known: Mastering Media Recognition

While modesty often restrains us from showcasing our achievements, the reality is that to be truly recognized, we must embrace self-promotion, especially garnering media. The good news is that your company holds a wealth of interesting stories waiting to be unearthed!

In this workshop, Liese Gardner will delve into how to extract the hidden gems that lie beneath the surface of your business—ranging from small, captivating nuggets to the vast veins of gold you're generating.

TUESDAY @ 9:15 AM

Creating Alliances for Growth  
 Breakout Session for Principals & Finance

MONDAY @ 2:45 PM



# Featured Guest Speakers



Laurie Freeman

Partner, Bruin Capital

[Click HERE  
for Laurie Freeman's  
LinkedIn Profile](#)

## BIO

Laurie is an executive finance leader with more than two decades of experience in the technology, media, entertainment, and sports sectors. She is an expert in strategic operational finance and organizational transformation.

Laurie joined Bruin Capital from Warner Bros. Discovery, where she was CFO of the Technology, Real Estate, and Corporate Divisions. There, she led a global team of 70, responsible for \$5B in expenditures across the Warner Bros Studios, Television Networks, and Streaming (HBOMAX and Discovery+) segments. Laurie played a primary role in integrating the legacy TimeWarner technology and operations organizations that culminated with the launch of HBOMAX in 2020.

She is also known for her diversified experience across Warner's Sports, M&A, Accounting, and Process teams. While working with Turner Sports, she led the financial diligence for the acquisitions of Bleacher Report and iStreamPlanet, and oversaw the financial management for the relationships with NCAA, PGA and Yahoo!

She has her MA and BA in Accounting from Auburn University. As a wife and mom of two children (ages 9 and 12), Laurie spends her weekends at soccer and baseball games. She enjoys being outside trail running, biking, downhill skiing, or at a slower pace in her garden.

## SESSION INFO

### Succession Planning: Private Equity Transitions

In this breakout session built specifically for Principals and Finance, Laurie will offer key guidance on private equity transitions and her expertise for smooth succession planning. 1:1 meetings will also be available to schedule with Laurie.

WEDNESDAY @ 1:30 PM

# Featured Guest Speakers



Tim Young

Managing Partner  
WealthPoint

[Click HERE](#)  
for Tim's  
LinkedIn Profile



Michael Kenneth

CPA President  
WealthPoint

[Click HERE](#)  
for Michael's  
LinkedIn Profile

## SESSION INFO

- (1) Exit Planning in Reverse
- (2) Succession Planning: ESOP for Principals & Finance  
*1:1 Meetings Also Available*

WealthPoint is headquartered in Phoenix, Arizona with offices in Denver, Los Angeles and Chicago. The company specializes in providing a holistic approach to business and life insurance advisory services with a focus on succession, exit and wealth transfer planning. They serve affluent family groups and entrepreneurs from closely held companies throughout the U.S. WealthPoint's unique Know your Story® Process helps clients achieve better business results and navigate the issues they face surrounding complexity, uncertainty and collaboration.

Join Tim Young and Michael Kenneth, highly sought-after subject matter experts, for two sessions on exit strategies and succession planning.

EXIT PLANNING: TUESDAY @1:15 PM

SUCCESSION PLANNING: WEDNESDAY @ 10:30 AM

# Speakers & Moderators



Michael Stavros

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ECEP President  
Vice President, BizDev,  
M Culinary Concepts, Phoenix, AZ



Adam Noyes

---

ECEP Vice President 1  
President, Proof of the Pudding  
Atlanta, GA



John Crisafulli

---

ECEP Vice President 2  
Owner, Behind the Scenes Catering  
San Diego, CA



Ben Witte

---

ECEP Secretary  
Chief Operating Officer, Proof of the  
Pudding, Atlanta, GA



Maggie Barton

---

ECEP Board Member at Large  
CEO, Butler's Pantry  
St. Louis, MO



Brandon Maxwell

---

ECEP Treasurer  
CEO & Co-Founder  
M Culinary Concepts, Phoenix, AZ



Susan Lacz

---

ECEP Immediate Past President  
Owner, Ridgewells Catering  
Washington, D.C.



Kashif Browne

---

Executive Chef, Ridgewells Catering  
Washington, D.C.



Jennifer Perna

---

Owner, Fulton Market Consulting  
Chicago, IL

# Speakers & Moderators



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**Ken Barrett-Sweet**

Vice President of Catering, The  
Catered Affair, Boston, MA



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**Ash Boucher**

Owner, Epoch Design Co.  
Boston, MA



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**BrandyJo Guzman**

Vice President of People Operations &  
Administration, M Culinary Concepts,  
Phoenix, AZ



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**Matt Bisenius**

Vice President, External Affairs  
NAMA



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**Michael Hogg**

Manager, State Affairs  
NAMA



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**Robert Jackson**

Director of Government Affairs  
NAMA

# At-A-Glance Schedule

**SUNDAY**  
**MARCH 17**

3:00 - 6:00 PM  
Welcome Lounge & Open House

Hotel Emeline - The Courtyard  
*Business Attire*

Evening  
Personal Time: Explore Charleston!

Restaurant Recommendations:

Hank's Seafood Restaurant *Seafood*  
10 Hayne St.  
<https://hanksseafoodrestaurant.com>  
Open until 10 PM

Grill 225 *Steakhouse*  
225 E Bay St. (Inside Market Pavilion Hotel)  
[https://www.marketpavilion.com/dinner\\_menu.cfm](https://www.marketpavilion.com/dinner_menu.cfm)  
Open until 10 PM

Henry's on the Market *Burgers & Upscale Tavern*  
54 N Market St.  
<https://www.henrysonthemarket.com>  
Open until 10 PM

For more ideas, check out East Bay Street area, where you will find numerous restaurants ranging from very casual to fine dining, with several options open on Sunday evenings.



# At-A-Glance Schedule

**MONDAY**

**MARCH 18**

8:00 - 9:00 AM  
Breakfast

Hotel Emeline - The Greenhouse (Located in the Courtyard)  
*Business Attire*

9:15 AM - 5:15 PM  
In Session

Hotel Emeline  
Speakers & Keynote, Lunch Provided at The  
Greenhouse, Located in the Courtyard  
*Business Attire*

5:15 PM - 6:00 PM  
Personal Time

6:00 PM - 6:45 PM  
Cocktails in Hotel Lobby

6:45 PM - 9:30 PM  
Welcome Dinner

The Establishment, Charleston, SC  
Depart from hotel at 6:45 PM as a group, 10 minute walk (0.4 mi)  
Farm-And-Fishery-To-Fork; Cocktails & Zero-Proof Libations  
*Attire: Polished Southern Comfort. Vibe is moody lighting,  
refined plates, and the buzzing energy of historic Charleston.  
Comfortable walking shoes recommended.*



**TUESDAY**

**MARCH 19**

8:00 - 9:00 AM  
Breakfast

Hotel Emeline - The Greenhouse (Located in the Courtyard)  
*Business Attire*

9:15 AM - 5:15 PM  
In Session

Hotel Emeline  
Speakers & Keynote, Lunch Provided at The  
Greenhouse, Located in the Courtyard  
*Business Attire*

5:15 PM - 6:00 PM  
Personal Time

6:15 PM - 10:00 PM  
Low Country Event

Crosby's Dock  
Shuttle departs hotel at 6:30 PM, Returns at 10:00 PM  
Low Country Cuisine & BBQ  
*Attire: Low Country Dock Party. Come as you are for a casual  
celebration. Light jackets and shoes fit for a dock recommended.*



# At-A-Glance Schedule

**WEDNESDAY**

**MARCH 20**

8:00 - 9:00 AM

Breakfast

Hotel Emeline - The Greenhouse (Located in the Courtyard)

*Business Attire*

9:00 AM - 5:00 PM

In Session

Hotel Emeline

Speakers & Keynote, Lunch Provided at The  
Greenhouse, Located in the Courtyard

*Business Attire*

5:00 PM - 6:00 PM

Personal Time

6:00 PM - 6:45 PM

Cocktails in the Hotel Lobby Bar

6:45 PM - 10:00 PM

Closing Dinner

The Governor Thomas Bennett House

Shuttle departs hotel at 6:45 PM, Returns at 10:00 PM

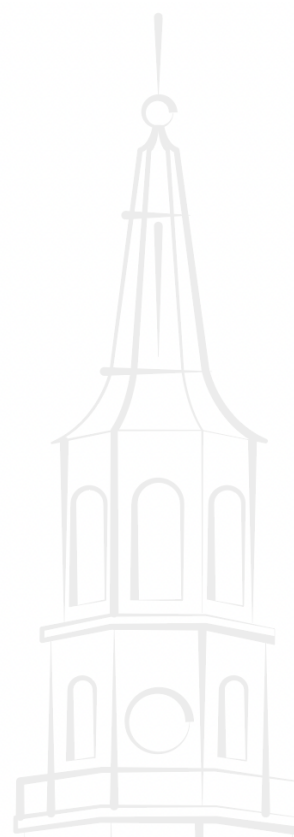
Closing Night Bash with CRU Catering

*Attire: Bold Southern Charm. Dress to impress for an evening at  
one of Charleston's grandest and most beautiful houses.*






**THURSDAY**

**MARCH 21**

Attendees Depart










# In Detail: Monday 3/18

<b>EAT</b>	8:00 AM - 9:00 AM	Breakfast		<i>Hotel Emeline - The Greenhouse Courtyard Level</i>
<b>WELCOME</b>	9:15 AM - 9:45 AM	General Session		<b>Opening Remarks</b>
				<i>Hotel Emeline - Hayne Street Gallery Rooms B &amp; C</i>
<b>KEYNOTE</b>	9:50 AM - 11:10 AM	General Session	 Dr. Iris Junglas College of Charleston	<b>Keynote: Demystifying AI for Evolving Business</b>
				<i>Hotel Emeline - Hayne Street Gallery Rooms B &amp; C</i>
<b>KEYNOTE</b>	11:15 AM - 12:15 PM	General Session	 Daniel Altman Chief Economist Instawork	<b>Keynote: U.S. &amp; Hospitality Industry Economic Outlook</b>
				<i>Hotel Emeline - Hayne Street Gallery Rooms B &amp; C</i>
<b>EAT</b>	12:15 PM - 1:15 PM	Lunch		<i>Hotel Emeline - The Greenhouse Courtyard Level</i>





# In Detail: Monday 3/18

<b>BREAKOUTS</b>	1:15 PM - 2:30 PM	Principals Finance HR		NAMA Update <i>Hotel Emeline - Hayne Street Gallery Rooms B &amp; C</i> Michael Hogg, Robert Jackson, and Matt Bisenius provide NAMA and advocacy updates.		
		Sales Marketing	 Jennifer Perna Fulton Market Consulting	Sales Leadership Roundtable <i>Hotel Emeline - Hayne Street Gallery Room A</i> Peer Share on Opportunities and Challenges with Managing Successful Teams		
		Culinary	 Elliott Howells Exec Chef The Establishment  Kashif Browne Exec Chef Ridgewells 	Culinary Offsite: Hands-On Experience <i>Offsite: The Establishment, Charleston 10 minute walk - 0.4 mi</i> Culinary leaders will engage in a hands-on experience offsite with Executive Chef Elliott Howells of The Establishment. Moderated by Chef Kashif Browne.		
		Operations	 Ken Barrett-Sweet Vice President of Catering The Catered Affair	Operations Leadership Roundtable <i>Hotel Emeline - Kingston Room</i> Peer Share on Opportunities and Challenges with Managing Successful Operations Teams		
		General		<i>Hayne Street Gallery - Lobby</i>		
		<b>BREAK</b>	2:30 PM - 2:45 PM			

# In Detail: Monday 3/18







<b>BREAKOUTS</b>	2:45 PM - 3:45 PM	Principals Finance	 Liese Gardner Liese Gardner Communications	Creating Alliances for Growth Hotel Emeline - Hayne Street Gallery Room A Liese Gardner for Principals on how to create strategic alliances & partnerships for growth.
		Sales Marketing Culinary Operations HR	 BrandyJo Guzman VP of People Operations & Admin M Culinary Concepts	Recruiting & Success Stories Hotel Emeline - Hayne Street Gallery Rooms B & C Discussion and peer share.
		General		Hayne Street Gallery - Lobby
<b>KEYNOTE</b>	4:00 PM - 5:15 PM	General Session	 Renée Loux Author, Chef	Keynote: Generating Seeds of Change and Q&A Hotel Emeline - Hayne Street Gallery Rooms B & C Tailored for visionary food industry professionals and change-making catering company executives, this content will inspire and guide participants towards embracing sustainability and authenticity from concept to commercialization, sourcing to storytelling, to catalyze food systems change and harness the growing market interest in plant-based offerings.
<b>BREAK</b>	5:15 PM - 6:00 PM	General		Personal Time

# In Detail: Monday 3/18





<b>GATHER</b>	6:00 PM - 6:45 PM	All		Cocktails & Assemble
				Hotel Emeline - Lobby Bar
<b>EVENT</b>	6:45 PM - 9:30 PM	All		Dinner @ The Establishment, Charleston
				The Establishment, Charleston - 10 Min Walk (0.4 mi)
				<p>Depart from hotel at 6:45 PM as a group          Farm-And-Fishery-To-Fork; Cocktails &amp; Zero-Proof          Libations</p> <p><i>Attire: Polished Southern Comfort. Vibe is moody          lighting, refined plates, and the buzzing energy of          historic Charleston. Walking shoes recommended.</i></p>






# In Detail: Tuesday 3/19

<b>EAT</b>	8:00 AM - 9:00 AM	Breakfast		Hotel Emeline - The Greenhouse Courtyard Level
<b>WORKSHOP</b>	9:15 AM - 10:30 AM	General Session	 Liese Gardner Liese Gardner Communications	Workshop: Mastering Media Recognition and Q&A
				Hotel Emeline - Hayne Street Gallery Rooms B & C  In this workshop, Liese Gardner will delve into how to extract the hidden gems that lie beneath the surface of your business—ranging from small, captivating nuggets to the vast veins of gold you're generating.
<b>BREAK</b>	10:30 AM - 10:45 AM	General		Hayne Street Gallery - Lobby
<b>BREAKOUTS</b>	10:45 AM - 12:00 PM	Principals Finance HR	 Maggie Barton ECEP Board Member at Large CEO, Butler's Pantry	Transitioning Leadership  Hotel Emeline - Hayne Street Gallery Room A  Let's talk transitioning leadership! Interactive workshop and peer share.
		Sales Marketing Culinary Operations	 Ken Barrett-Sweet Vice President of Catering The Catered Affair	Bridging the Gap: Collaborative Creativity  Hotel Emeline - Hayne Street Gallery Rooms B & C  Join Ken in for an in-depth discussion and idea generating session for encouraging collaborative creativity between sales, culinary, and operations.
<b>EAT</b>	12:00 PM - 1:15 PM	Lunch		Hotel Emeline - The Greenhouse Courtyard Level

# In Detail: Tuesday 3/19







<b>GROUP SESSION</b>	1:15 PM - 2:15 PM	General Session	 Tim Young    Michael Kenneth WealthPoint    WealthPoint	<b>Exit Planning in Reverse</b> Hotel Emeline - Hayne Street Gallery Rooms B & C Join Tim and Michael, subject matter experts in exit planning and succession strategy, for a thought-provoking discussion that's tailored for our industry, and similar business structures.
<b>BREAKOUTS</b>	2:15 PM - 3:15 PM	Principals Finance HR, Sales Marketing Operations	 Maggie Barton ECEP Board Member at Large CEO, Butler's Pantry	<b>Managing the Catering Workweek</b> Hotel Emeline - Hayne Street Gallery Rooms B & C Peer share and workshop for leaders and managers.
				Culinary
<b>BREAK</b>	3:15 PM - 3:30 PM	General		Hayne Street Gallery - Lobby
<b>KEYNOTE</b>	Session 3:30 PM - 4:45 PM  Book Signing 4:45 PM - 5:15 PM	General Session & Book Signing	 Jessica Harris Culinary Historian, Author	<b>Keynote: Same Boat, Different Stops</b> Hotel Emeline - Hayne Street Gallery Rooms B & C Examining the cultural links that bind the countries of the hemisphere to the African continent, and how Low Country cuisine has been impacted.
				Book signing to take place directly following Jessica's session.

# In Detail: Tuesday 3/19







<b>BREAK</b>	5:15 PM - 6:00 PM	General		<i>Personal Time</i>
	<b>GATHER</b>	6:15 PM	All	
Hotel Emeline - Lobby				
<b>EVENT</b>	6:30 PM - 10:00 PM	All		Low Country Dinner
				Crosby's Dock, Charleston - 20 Min Shuttle Bus Ride
				Shuttle departs hotel at 6:30 PM, Returns at 10:00 PM Low Country Cuisine & BBQ <i>Attire: Low Country Dock Party. Come as you are for a casual celebration. Light jackets and shoes fit for a dock recommended.</i>



# In Detail: Wednesday 3/20





<b>EAT</b>	8:00 AM - 9:00 AM	Breakfast		Hotel Emeline - The Greenhouse Courtyard Level
<b>GROUP SESSION</b>	9:00 AM - 10:15 AM	General Session	 <b>Maggie Barton</b> ECEP Board Member at Large CEO, Butler's Pantry	<b>Group Session: Meaningful Membership</b>  Hotel Emeline - Hayne Street Gallery Rooms B & C  How do you get the most out of your membership with ECEP? Go beyond the symposium with Maggie Barton to understand how ECEP is showing up for you, and how you can make the most of your membership.
<b>BREAK</b>	10:15 AM - 10:30 AM	General		Hayne Street Gallery - Lobby
<b>BREAKOUTS</b>	10:30 AM - 11:45 AM	Principals Finance	 <b>Tim Young</b> <b>Michael Kenneth</b> WealthPoint   WealthPoint	<b>Succession Planning: ESOP</b>  Hotel Emeline - Hayne Street Gallery Rooms B&C  Succession Planning for Principals & Owners
		Sales Marketing	 <b>Ash Boucher</b> Epoch Design Co.	<b>Elevate &amp; Energize Your Marketing</b>  Hotel Emeline - Hayne Street Gallery, Room A  Fresh marketing ideas to support your sales team, measure your program's effectiveness, and maximize the relationship between spend and creativity.
		Culinary Operations		<b>Culinary &amp; Ops Offsite Experience</b>  Offsite: Cru Catering - Shuttle Provided  Hands-On Experience & Tour

# In Detail: Wednesday 3/20

<b>EAT</b>	12:00 PM - 1:30 PM	Lunch		Hotel Emeline - The Greenhouse Courtyard Level
<b>BREAKOUTS</b>	1:30 PM - 2:30 PM	Principals Finance	 Laurie Freeman Bruin Capital	Succession Planning: Private Equity Transactions
				Hotel Emeline - Hayne Street Gallery Rooms B&C
				Succession Planning for Principals & Owners
		Sales Marketing Culinary	 Renée Loux Author, Chef	Selling & Producing Plant-Based & Alternative Diets
				Hotel Emeline - Hayne Street Gallery, Room A
				Join Renée Loux for a practical deep-dive into plant-based and alternative diets, and how to effectively produce and sell them to your clients.
Operations	 Ken Barrett-Sweet Vice President of Catering The Catered Affair	Rapid-Fire Ideas: Efficiencies & Wins		
		Hotel Emeline - Hayne Street Gallery, Kingston Room		
		Are your systems used to 100%? Peer share and roundtable with Ken for operations.		
<b>BREAK</b>	2:30 PM - 2:45 PM	General		Hayne Street Gallery - Lobby
<b>BREAKOUT</b>	2:45 PM - 3:45 PM	All	 Jennifer Perna Fulton Market Consulting	Rapid-Fire Recaps
				Hotel Emeline - Hayne Street Gallery Rooms B & C
				Conversational share & gather notes for post-symposium distribution. One key takeaway



# In Detail: Wednesday 3/20

<b>CLOSING</b>	3:45 PM - 5:00 PM	General Session	 Michael Stavros ECEP President Vice President, BizDev M Culinary Concepts	<b>Closing Remarks</b> Hotel Emeline - Hayne Street Gallery Rooms B & C
				Recap, open discussion, and 2024-2025 outlook.
<b>BREAK</b>	5:00 PM - 6:00 PM	General		Personal Time
<b>GATHER</b>	6:00 PM - 6:45 PM	All		<b>Cocktails &amp; Assemble</b> Hotel Emeline - Lobby Bar
				Closing Dinner The Governor Thomas Bennett House - Shuttle 10 Mins Shuttle departs hotel at 6:45 PM, Returns at 10:00 PM Closing Night Bash with CRU Catering Attire: Bold Southern Charm. Dress to impress for an evening at one of Charleston's grandest and most beautiful houses.
<b>EVENT</b>	6:45 PM - 10:00 PM	All		





# Symposium 2025

STAY TUNED!

**We will announce the dates and location of next year's  
symposium while in Charleston.**

Thank you for joining us for our third annual symposium!  
Don't forget to tag @ecepglobal in your Instagram  
posts during the event!

**#WEAREECEP**

2024 SYMPOSIUM AGENDA  
[ecep Symposium.com](http://ecep Symposium.com)

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