



ASHRAE

Technology for a Better Environment

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November 20, 2007

Dear Region III Members:

I have the pleasure of inviting you to attend the Region I, III & V Winter Meeting Dinner. It will be held on **Sunday, January 20, 2008** at Bond 45 In Times Square, 154 West 45 Street (between Sixth and Seventh Avenues), New York, New York 10036.

Tel. (212) 869-4545.

You are cordially invited to join other members from Regions I, III and V for an evening of delicious food, drinks and fellowship.

Bond 45 is a short walk on 6th Avenue to 45th street (the Hilton is at 6th Avenue & 53rd Street). Make a right onto 45th Street and go to the end of the block. The restaurant is on your left. We will meet at the restaurant bar for cash bar.

Dress is business casual

The schedule for the evening has been arranged as follows:

- 6:00 PM Meet at the Adam's Mark lobby to take a leisurely walk to the restaurant.
6:30 PM Arrive at Bond 45 for cocktails.
7:00PM Dinner will be served. Our menu:
- Tagliolini alla Checca, fresh baby tomatoes, buffalo mozzarella & basil, **or**
 - Salmone Farcito, stuffed with shrimp, scallops & spinach, **or**
 - Costoletta di Pollo Parmigiana, lightly breaded with fresh tomato & buffalo mozzarella.

For Starters: Family Style Appetizers; Platters of assorted vegetable antipasto accompanied by bread & extra virgin olive oil; and Pizza Margherita.

Desert: NY Style Cheesecake **or** Tiramisu della Nonna, marscarpone cream, espresso dipped lady fingers.

Coffee and Tea Service.

American Society of Heating, Refrigerating and Air-Conditioning Engineers, Inc.

A N I N T E R N A T I O N A L O R G A N I Z A T I O N

The price for this great evening is \$55.00 per person. Please complete the reservation form below and return it to me, along with your check made payable to: "**ASHRAE REGION III**", so that I will receive it **no later than Monday, January 14, 2008.**

If you cannot mail it by that date, fax or e-mail your dinner reservation to me but, please, bring your check with you to dinner. It is really important to respond quickly; we must make firm reservations before the ASHRAE meeting begins. **THANKS !!!**

Once again, I look forward to seeing you on January 20th!!!!

Name _____	Pasta _____	Quantity _____
Name _____	Salmon _____	Quantity _____
Name _____	Chicken Parm. _____	Quantity _____
Total Quantity _____ X		\$55.00 = _____

NOTE: MAIL BACK OR FAX THIS RESERVATION TO GARY DEBES AT:

Gary Debes
998 Caln Meetinghouse Road
Coatesville, PA 19320
(610) 384-3076
(610) 903-4296 Fax

Please use this reservation as your receipt

Bond 45 In Times Square

Bond 45, a unique Italian restaurant in the Times Square Theater District, that opened January 21, 2005 is located at 154 West 45 Street (between Sixth and Seventh Avenues), the site of the famous Bond clothing store (two pairs of pants with every suit), the new restaurant features the regional Italian cuisine prepared by Chef Brando de Oliviera, formerly the Executive Chef of Fiorello's and Aureole. Paolo Del Gatto, formerly of Fireman's Trattoria Dell'Arte, is Managing Director.

Open from breakfast until past midnight seven days a week. Bond 45 offers diners a unique experience in food and decor. Designed by Shelly Fireman with the help of Broadway scenic designer John Lee Beatty, the restaurant, which will seat approximately 250 guests, is decorated with Italian marble and tiles, and includes some of the building's original mosaic floors and some 1940s artwork that was discovered in the building's basement. There is a Prohibition-era bar from Chicago and an open kitchen at the front. Fireman says, "The feeling of Bond 45 will bring you a sense of a time you may have never experienced but have nostalgia for. We want you to feel wanted and cared for, and make your meal a wonderful experience." Beatty adds, "When I heard that Shelly was creating an elegant, old-style restaurant in the Theater District, I knew it would become a Broadway institution, and I wanted to be a part of it."

Chef de Oliviera cooks food that reflects the sensual hominess that defines Italian cooking. Among the menu's features:

The kitchen boasts an Italian bread oven, named "Pantondo" by Fireman, the only one in the United States, imported from Italy at a cost of \$100,000. The Pantondo allows the kitchen to create a flaky, paper-thin, cheese-stuffed foccacia, a dish from Liguria.

Bond 45 features an open kitchen so that the preparation of the food is part of the theater. The kitchen, visible from the street, will stop traffic, with the most beautiful food on display, located by the mantre d' stand, where appetizers can be offered to waiting guests.

Shelly Fireman, founder and CEO of the Fireman Hospitality Group, said, "We're obsessive about HOSPITALITY - our aim is not simply to please our guests, but to make them so happy that, when they leave, they say to themselves, 'I can't wait to come back.'" His other restaurants include Brooklyn Diner USA, Cafè Fiorello, Redeye Grill, Shelly's New York Steak and Stone Crab Bar, and Trattoria Dell'Arte.