This black-tie affair will be set on the beautiful grounds of Ilaro Court, the official residence of the Prime Minister, The Right Honourable Freundel Stuart, Q.C., M.P. Resplendent in full evening dress, guests will embark on an evening of beauty and talent as they are indulged and entertained in fine style.

On arrival, guests will be met and personally welcomed by the Prime Minister and treated to the 50th Anniversary Cocktail prepared by award winning mixologists Jamal Bowen and Philip Antoine.

Over the past 50 years there have been many who have brought Barbados to where it is today. On the evening of November 25 we celebrate 50 years of world renowned achievement and recognise some of the ‘craftsmen of our fate’ – our 50th Anniversary of Independence Award Recipients. As we reach the climax of our celebrations, we take “one moment in time” to celebrate our accomplishments at this quintessential event on the 50th Anniversary calendar...

The Prime Minister’s Dinner & Ball.

Throughout the evening guests will be captivated by the décor, savour the finest foods, enjoy the music of virtuosos and dance the night away.
The Chefs, Cuisine and Service

One of the features of the evening is the finest cuisine designed and prepared by the award winning Barbados Culinary Team, coordinated by the Barbados Hotel and Tourism Association.

For the past 25 years, the Barbados Culinary Team members, both past and present have represented Barbados locally, regionally and internationally at several events including: Taste of the Caribbean Competition, Barbados Food & Wine and Rum Festival, Taste of Summer in New York, Taste of London, Americas Chef Competition and Aspen Food and Wine to name just a few. They have repeatedly won awards, receiving Team Gold, Caribbean Team of the Year; Chef of the Year; Bartender of the Year; Pastry Chef of the Year, Junior Chef of the Year, as well as many other awards.

The Culinary Team has produced some of the best chefs and mixologists on the island who are currently leaders in the culinary industry of Barbados.

Dining will be in two areas: **BANQUET DINING** and **AT A CHEF’S TABLE**
Banquet Dining

Featuring an extensive selection of world cuisines that have influenced our culinary landscape. Designed and presented by the Barbados Culinary Team representing some of the best catering companies and restaurants on the island. The cuisines to be featured include:

**Barbadian** – Chef John Hazzard, John Hazzard Events

**Afro-Caribbean** – Chef Creig Greenidge, CM Catering

**British** – Hilton Barbados

**Asian** – Chef Michael Hinds, Couture Caterers

**North American** – Chef Henderson Butcher, Pure Ocean/Divi Southwinds

At each table there will be a selection of Tapas, created by Chef Andre Nurse.

Tickets are $500 per person or you may purchase a table, seating 10 persons.

---

**Chef Andre Nurse**

**Tapas Menu**

- **Asian**
  - Vanilla Carrot & Potato Croquette
  - Soy-Garlic Honey Aioli Emulsion

- **North American**
  - Nine Spice Marinated Popcorn Chicken Sautéed Caramelized Onions with Creamy Mango & Cilantro Chipotle Dressing

- **UK**
  - Dill Infused Boursin Cheese Cherry Tomatoes Mini Bite with Smoky Herb Oil Dressing

- **African Caribbean**
  - Pan-Seared Marinated Flying Fish, Curry Infused Barley Risotto finish with fresh Tomato & Papaya Salsa

- **Barbadian**
  - Bajan Conkie Fitters topped with Mount Gay XO rum and raisins sauce
At A Chef’s Table

Guests alternatively can have the opportunity to dine ‘At A Chef’s Table’ - exclusive À La Carte, Fine Dining hosted by five of Barbados’ award winning culinary ambassadors where they can experience world class gourmet cuisine.

Guests may select their chef and his menu to enjoy service at the table. A premium bar with private lounge area ensure guest comfort. Each chef will cater to six tables, seating 10 persons. To aid in your selections, the following pages contain the Chef biographies and menus.

Guests will also have the flexibility to try the cuisines from the Banquet Dining. Tickets are $1,000 per person. Tickets may be purchased singly or by table.
Chef Damian Leach is the 2016 Caribbean Chef of the Year and the 2016 Barbados Chef of the Year. Trained in classic French cuisine at Le Cordon Bleu, he is not confined by the classics, but uses them as a springboard for showcasing his unique culinary skills. And though he is a trained pastry and cuisine chef, he has chosen to express his creativity through food rather than pastry.

Chef Day Day, as he is affectionately called, started his culinary journey after being kicked out of art class at school with a suggestion that he attend the food and nutrition class. It was here that he fell in love with cooking. After school, Damian did his Associates Degree at the Barbados Community College’s hospitality institute, before going on to Canada, where he completed his grand diploma at Le Cordon Bleu. On completion he worked in Ottawa for one year, but longed to return to Barbados where he could pursue his interest of using Caribbean flavours to infuse the classic cuisine he was trained to produce.

Having worked in some of Barbados’ top restaurants, Chef Damian ventured into authentic island cuisine by designing the menu for a local casual restaurant called The Mill. He wanted to ensure that the food matched the laid back island style of the location, or “the chill vibe” as he refers to it. Very popular with locals and visitors to the island, The Mill serves fresh local favourites such as fresh fish platters featuring fish caught daily by local fishermen, and specialises in burgers that are handmade daily and infused with local flavours and piled atop of bread baked daily from Chef Damian’s bakery.

Chef Damian recently embarked on a new project, a restaurant and bar called Cocktail Kitchen, which is located in the heart of the party strip in Barbados’ famed St. Lawrence Gap where he is the Executive Chef. This has given him the opportunity to design a new and exciting menu that is both trendy and features several local influences.

His preference for the high quality and standards that comes with the farm-to-table approach, Chef Damian has established relationships with local suppliers to ensure that the integrity of his food is not compromised.

Chef Damian is living his dream. He is an award winning chef on the Barbados Culinary team and he is having fun with his new restaurant project which allows him to explore the farm-to-table possibilities limited only by his imagination.

“Just be passionate about what you do. I mean anybody can be taught how to cook, but if they don’t have the passion then they’re wasting their time.”
Chef Creig Greenidge is the 2016 CTO Rum and Rhythm Chef of the Year and the 2016 American Embassy Chef of the Year. The owner and Executive Chef CM Catering, Chef is the youngest Chef ever to have won the Barbados Culinary Competition, copping the title of Barbados Chef of the Year in 2005 on his first try, at the age of twenty-five.

This very talented Chef has achieved an almost meteoric rise in his career, moving from chef apprentice to Executive Chef in a few short years. He has worked at some of the island’s best restaurants and now owns both a catering company and a restaurant, providing gastronomic experiences for some of the most prestigious events in Barbados. A veteran on the Barbados Culinary Team, he has won numerous awards locally, regionally and internationally.

Chef Creig's passion has also taken him worldwide as a culinary ambassador for Barbados, including places such as Brazil, Ireland, Scotland, Belgium, England, Boston, Atlanta, Miami, Los Angeles, California, New York and Puerto Rico, conducting cooking demonstrations, presenting cuisines at food festivals and promotional events. He also did an eight episode series for a Caribbean Television Cooking Show known as Living Well Caribbean.

Chef Creig knew from the age of 12 that he wanted to be a chef when he discovered his love of cooking in his mother's kitchen. On finishing school he gained his formal entry level education at the Barbados Community College and did his internship under the tutorage of Chef Peter Edey where he refined his knowledge of Caribbean cuisine. Chef Creig rose from Commis Chef to Head Chef at La Careenage Restaurant, moved on to Sous Chef at mosaic Restaurant and quickly rose to Head Chef; was whisked away to take the post of Executive Chef at a south coast hotel and eventually move to the west coast as Executive Chef for two hotels on the Gold Coast.

As Chef Creig continued to win awards and gain accolades, he made the move to realise his dream of owning his own restaurant and ventured into catering. With his style of Caribbean cuisine and his uncanny ability to create exciting and innovative culinary masterpieces, Chef Creig's journey into entrepreneurship quickly became as meteorically successful as his culinary career. Recognized as one of Barbados' top chefs, Chef Creig has achieved his goal of being at the top of his profession. An achievement he made doing it with dedication to the preservation and elevation of Caribbean cuisine.
Chef Michael Harrison is one of the most recognised and sought after chefs in Barbados; a perfectionist with an uncanny creative ability to put works of art on a plate in a manner that few can accomplish. A chef that is at home with a pallet of rustic roast breadfruit as he is with delicate foams and edible florals.

His talent was cultivated in the kitchens of world renowned establishments in Scotland, London, the Seychelles, Maine, New York and Barbados. He has had the privilege of preparing dinner for former US President, George W. Bush; David and Victoria Beckham, actress Salma Hayek, singer Mariah Carey and many others. He has trained alongside several celebrity chefs including eighteen months with world famous Chef Michel Roux Jr. at Le Gavroche, a Michelin Star Restaurant in London. Chef Michael also headed kitchens in St. Lucia and Bermuda, before returning home to Barbados to become the first Barbadian in the post of Executive Chef at the award winning Camelot Restaurant at Cobbler’s Cove Hotel, a Relais & Chateaux property.

Now the Group Executive Chef at Oceans Group of Hotels, Chef Mike has taken that same commitment to using local products into the group kitchens. His food style is very artistic and modern and his European training influences his creations. His international styled plates showcase traditional Caribbean foods, such as his roasted breadfruit canapé, or his salad drapped in flying fish caviare.

Chef Michael is also an award winning chef having received multiple gold medals in regional and competitions. He is always eager to share his knowledge with young culinary professionals, conducting training sessions in association with the Ministry of Agriculture and he has led the Barbados Culinary Team to win gold and Caribbean Team of the Year at the Taste of the Caribbean Culinary competition. He is also the first celebrity chef for ‘A Chef Dinner’ experience serving dinner in the east wing of the Barbados Parliament Building, with a menu that consisted of cuisine with only local input ingredients.

Recently Chef Harrison launched his company, Island Market Tours and Food Vibes where he takes visitors to the island on a culinary island tour, starting at the markets where they sample local foods and meet the vendors, to a countryside restaurant for traditional lunch, and a stop at a remote rum shop that has its own farm, for a beer and snack. He also runs tours that takes guests from the market back to the hotel for a cooking demo and lunch of the items purchased.

It is Chef Michael’s dream to take his passion for Caribbean cuisine into his own restaurant. He envisions a rum shop vibe with gourmet food and a stunning view; a mix that is truly reflective his culinary signature; a rustic elegance with an international menu infused with local flavour. He is currently on a quest for the right location and looks forward to expanding his brand.

Chef Michael Harrison

On the Table

GRILLED CASSAVA BREAD, TOASTED MACHINE LOAF AND ECLIPSE BISCUITS ACCOMPANIED BY CINNAMON PLANTAIN AND PEA SPREAD AND FRAGRANT SALTFISH BULJOL

First Course

ROASTED SWEET POTATO AND COCONUT SOUP, GRILLED CHICKEN BREAST, COCKSPUR PINEAPPLE SPLASH FOAM

Second Course

HONEY PICKLED OCTOPUS CARPACCIO WITH SHRIMP, AVOCADO, ORANGE, SEMI CONFIT CHERRY TOMATOES ROSEMARY CARAMEL POPCORN & MICRO GREENS

Intermezzo

BAY LEAF, LEMONGRASS & MINT ICE, WATERMELON, RUM PUNCH, CONDENSE MILK (INSPIRED BY THE SNOW CONE)

Third Course

TRILOGY OF THYME INFUSED BEEF, BRAISED BLACK LAMB & FLYING FISH, CARROT VANILLA PUREE SHAVED RED CABBAGE, CRUSHED EDDOES WITH BACON & GUAVA JUS

Dessert

CHEF RON’S CONKIE CHEESECAKE WITH SHIRLEY BISCUITS CRUST, FLAMBÉ BANANAS, PINA COLADA ICE CREAM, CHOCOLATE SAUCE

Petit Fours

HAND CRAFTED TRADITIONAL BARBADIAN SWEETS

Selected Teas and Coffee
One of Barbados’ most accomplished chefs and a veteran international ambassador for Bajan cuisine, Henderson Butcher is very enthusiastic about elevating Caribbean cuisine in the international culinary arena. He describes his cuisine style as “rustic elegance”, and uses an infusion of culinary styles to create contemporary Caribbean dishes that benefit from the influences of both his introduction to home-style cooking from his mother and grandmother as well as his formal culinary training.

Chef Butcher is the Executive Chef at the Pure Ocean Beachside Dining Restaurant at Divi Southwinds hotel, the newest restaurant of its kind in the St Lawrence Gap, Barbados. Here he serves some of the most creative twist on local foods, growing most of the fresh herbs used at the restaurant on property, brings about the freshness and Caribbean flavours for which he is known.

Chef Butcher has over 18 years of expertise in the hotel industry holds an Associate Degree in Hotel Culinary Arts from the Barbados Community College and received further Culinary Arts training at John Folse Culinary Institute from the Nicolls State University.

A gourmet cuisine trained chef; Henderson is the Team Manager for the award winning Barbados Culinary Team, of which he has been a member since 2004. He first joined the team as a reserve chef, gaining the opportunity one year later to represent Barbados in the Taste of the Caribbean Culinary Competition where the team won a gold medal. In addition to winning several medals over the years with the team, Henderson has won numerous individual medals at competition level, and led the team to an unprecedented victory this year, also at Taste of the Caribbean. Chef Butcher won the Barbados Culinary Team Manager’s award for Taste of the Caribbean in 2007 and also managed the winning Barbados Culinary Team for Taste of the Caribbean in 2011, 2012, 2015 and 2016.

Henderson is a culinary ambassador for Barbados, representing the island at promotional events and food festivals worldwide. He has showcased in Germany, London, and the United States, including the South Beach Wine and Food Festival, the Central Park Taste of Summer and the recent New York Wine and Food Festival, to great acclaim.

His passion for food in Barbados is to see the country’s cuisine grow more on the world stage. Chef Butcher grew up with a love for cooking as this was one of his family traits, and chartered his career to become a chef. These days, Chef Butcher spends his time developing the local foods on his menus and helping young budding chef to discover their own talents. Chef Butcher has promoted Barbadian cuisine in Germany, Switzerland, various states in the USA, Canada, Jamaica and Puerto Rico.
Chef Michael is the Culinary Director of Terasu Inc., a food and beverage company which specializes in event catering and restaurant operation. He operates Terasu Kafe, Couture Caterers and East Point Grill in Barbados. Formerly the Executive Sous Chef at the luxurious Sandy Lane Hotel in Barbados, Chef Michael is a graduate of the Culinary Institute of America and has practiced his craft in some of the best restaurants worldwide. He is an award winning chef, a member of the Barbados Culinary team and an ambassador for Barbados cuisine worldwide, showcasing and promoting the island's cuisine in the USA, UK, Europe and China. Chef Michael is also an accomplished and award winning ice carver, creating beautiful statement pieces.

His food style is very fusion oriented and is renowned for his Caribbean Asian fusion signature. Having worked at some of the world's finest Michelin Star restaurants with some of the world's top chefs, it is little wonder that he frequently stretches the traditional to create stunning culinary masterpieces that delight his clients.

His first restaurant was Terasu Kafe, a quaint little café on a main road of a highly populated tourism area that serves breakfast, lunch and dinner. Here he offers cuisine from around the world as well as traditional Barbadian dishes using much of the fresh local produce which he obtains from local suppliers. Most recently he added a brick oven pizzeria to his menu, using fresh local cheeses and toppings.

Following the success of Terasu Kafe, Chef Michael opened Couture Caterers in the island's sole main conference facility. The location enables him to extend his culinary reach as both the official caterer for all events at the facility and to upscale his event catering business, providing additional employment for many more locals. The fact that Chef Michael relishes the opportunity to share his talent and knowledge with others and be a mentor for aspiring chefs, makes working in a Chef Hinds kitchen a sought after privilege.

Chef Michael then opened East Point Grill restaurant, whose extensive menu includes a myriad of local food and beverage options paired with the most magnificent views of the Atlantic Ocean. The restaurant, as has Terasu, has received rave reviews from Trip Advisor, and is considered a "must do" activity on the island.

Chef Hinds has two new projects in sight. One, starting his culinary school to offer culinary training to industry professionals who would like a refresher course or specific training in a culinary discipline - from Kitchen Systems management to Ice Sculpting and many disciplines in-between. The venture will also offer fun courses for avid "foodies" seeking to learn new skills. And two, rolling out his line of gourmet condiments and dressings, all locally made and packages for commercial distribution.

---

Chef Michael Hinds

On the Table

Bakers Basket of Classic Mini Salt Bread, Pumpkin Seed Bread & Cassava "Grissini" Hot-bath of Local Sundried Tomato, Bush Basil and Garlic Pesto

First Course

Breadfruit & Truffle Bisque enhanced with Smoked Line-Caught Blue Marlin, Breadfruit Chips, Truffle Crème

Second Course

Green Banana Crusted Ruby Snapper, Whipped Yellow Corn & Okra "Cou Cou" Tomato & Lemon-Thyme Beurre Blanc, Dried Beetroot Chips

Intermezzo

Pink Grapefruit & Campari Granite

Third Course

5-hour Braised Local Beef Shortrib, with Glazed Baby Market Vegetables, Baked Cassava Dome, Aged Rum & Guava Verjus

Dessert

Coconut & Passion Fruit Popping Pearl Semi Freddo Bitter-Sweet Chocolate Tulip, Ginger Biscuit Lattice Candied Tomato Condiment, Gold Leaf Trim

Petit Fours

Barbadian Confectionery assortment

Selected Teas and Coffee
The Décor

Ilaro Court will be transformed to a magical garden of dreamy whites warmed by reflective golds and sparkling lights. Large chandeliers will add to the elegance and beauty of the evening’s activities.

The table centrepieces will be created by the world renowned Barbados Horticultural Society. The Society regularly exhibits at the Royal Chelsea Flower Show where they have become 'regulars' winning either Gold or Silver Gilt medals. In 1994, the Society was invited by the Philadelphia Horticultural Society to be one of the main attractions at the Philadelphia Flower Show. The exhibit displayed was very well received and the reviews were excellent. In 1996 the Society was awarded the Holford medal by the Royal Horticultural Society for the Best Amateur Exhibit for the Year in the United Kingdom.
The Entertainment

Guests will be entertained by 1688 Collective augmented by strings and Barbadian Tuk. This eclectic fusion will be led by Dr. Stefan Walcott with some of the best talent emanating from the Barbados Community College (BCC) Music Programme.

During dinner guests will dine to the sweet sounds of the 50th Anniversary Jazz Ensemble with Willie Kerr, Andre Woodvine, Roger Gittens, Terry ‘Mexican’ Arthur and Anderson ‘Blood’ Armstrong.

Accompanying this will be a fashion parade showcasing signature looks of Barbadian fashion from 1966 to 2016 by Jacqueline Benn Schuppe and top young designers selected in collaboration with the BCC and Barbados Investment and Development Corporation (BIDO).

Guests will dance the night away with the indomitable, world renowned Krosfyah, with guest appearances from Red Plastic Bag the Mighty Grynner. Now celebrating their 30th anniversary, Krosfyah possesses the versatility and repertoire that can equal any international band. The band is extremely popular across the world and continues to promote Barbados on its tours.
CORPORATE BOX OFFICE:
50th Anniversary of Independence Celebrations Secretariat, Bridgetown

BOX OFFICES:
All branches of Wine World; Sundek-Limegrove; Cave Shepherd-Broad Street and Ticketpal.com

50th Anniversary of Independence Celebrations Secretariat
1st Floor, Old Town Hall, Cheapside, Bridgetown
Tel: +1 (246) 430-0045 Fax: +1 (246) 430-0049
Email: secretariat50@barbados.gov.bb
www.50barbados.com