

NEW YORK CITY HOSPITALITY GROUP

State of the Union: The Impact of Labor on the Hospitality Industry

NYC Hospitality Group - Reception and Panel Discussion

Monday, November 7, 6:00-9:00 PM
Institute of Culinary Education (ICE)
225 Liberty Street New York, NY 10218

Join the NYC Hospitality Group for a pre-election "State of the Union" discussion about labor's impact on the hospitality industry. From the shortage of line cooks to rising wages to health care, there are a ton of factors affecting the industry at large. Topics may include: overtime, internships, sick time consideration, minimum wage (tipped and non-tipped), talent pool difficulties, and more. Discuss the pros, cons, and complications that are affecting restaurants amongst industry colleagues while sipping beer and wine, and sampling bites from ICE's culinary team. The menu will feature Urbani Truffles and wines from Delegat's Oyster Bay and Barossa Valley.

Moderated by

Leah Riegel, *Managing Director, Atlantic HR Advisors*

Panel featuring:

Susan Spikes, *Vice President, HR & Recruiting, Hill Country Hospitality*

Luke Fryer, *Owner of Harri & Restaurateur*

Stephen Yen, *Corporate Executive Chef, Paige Hospitality Group*

Register Here

<http://nychgfallpanel.eventbrite.com>

Schedule of Events

6:00 - 7:00 PM

Welcome Reception with savory bites from ICE and Urbani Truffles

7:00 - 8:00 PM

Panel Discussion with Q&A

8:00 - 9:00 PM

Reception with sweet bites from ICE



**BAROSSA
VALLEY
ESTATE**