



WILDSIDE CATERERS

MANAGEMENT EXPERIENCE

Wildside Caterers

Executive Committee

KEITH REARDON, GENERAL MANAGER

Keith Reardon joined Wildside Caterers as general manager in July, 2000 and has been responsible for directing all food service operations for Saint Paul's premier convention, sports and entertainment complex. Reardon oversees the operations of Xcel Energy Center, Saint Paul RiverCentre, Roy Wilkins Auditorium, and 317 on Rice Park.

Reardon supervises 600 employees, directing food and beverage operations, client relations, human resources, sales and marketing efforts and financial operations for one of the top catering operations in the upper Midwest. Prior to joining the Wildside team, Reardon had extensive experience in hospitality and food service management. He served as the Food and Beverage Manager on the opening management team for SAFECO Field, home of the Seattle Mariners, General Manager of Food and Beverage for convention, entertainment, sports and cultural event centers in Seattle (Seattle Center), Denver (Denver Convention Complex and Denver Performing Arts Complex) and San Jose (San Jose Convention Center and Cultural Facilities) and at the 4-star Ritz Carlton in Rancho Mirage, California.

ROBIN SPARKE, ASSISTANT GENERAL MANAGER

A 14-year veteran with Morrissey Hospitality Companies, Robin Sparke began her assignment with Wildside Caterers in June 2000 prior to the company's establishment in July 2000. As Assistant General Manager of Wildside Caterers and a member of the opening management team for premium food services in the convention, sports, and entertainment complex, Sparke played a major role in the concept development and design of the numerous Wildside Caterers outlets, including Headwaters Bar and Restaurant.

In her position as Assistant General Manager, Sparke coordinates and directs the Banquet, Retail, Restaurant and Beverage Operations of Xcel Energy Center, Saint Paul RiverCentre and 317 on Rice Park. A 25-year hospitality veteran, Sparke's experience includes management positions with 4-Star hotels, private clubs and as Catering Manager for Aramark's catering operations in Newark, DE.

SUSAN BROWN, DIRECTOR OF PREMIUM FOOD SERVICES

Susan joined the Wildside team in August of 2000 and successfully managed the opening of the suite level at Xcel Energy Center, home to the NHL's Minnesota Wild. She directs the food and beverage service to the 74 Luxury Suites and all team support catering.

Prior to joining Wildside Caterers, Susan was the Director of Operations for the caterers at Target Center in Minneapolis, MN. She has also served in management positions with a regional restaurant chain and directing the corporate dining and food service programs for 3M.



MANAGEMENT EXPERIENCE

MICHAEL HARPER, EXECUTIVE CHEF

As the first American to graduate with full European apprenticeship from Westminster Technical College in London, England, Harper began to compile a list of impressive awards including being named one of the top twenty apprentices in Great Britain. He won two Gold Medals at the New York food show, was named as one of America's top 10 young chefs in National Restaurant News and was selected to the National Chefs Registry.

Throughout his career, Harper has worked with some of the worlds top chefs including Chef Geared Vie at La Tories March in Versailles, France; Chef Michael Gerard at Engine La Bain's and Chef Alan Chapel at Mondovi Vineyard in Oakdale, California. His industry tenure includes service at some of the top properties in the world including The Fisher Island Club and Peabody Hotel.

MICHAEL MEYER, CHSE, CMP, EXECUTIVE DIRECTOR, SALES AND MARKETING

Joined MHC in March of 2004, where he lead the marketing efforts for the new Tria Restaurant, Bar and Market in North Oaks, introduced new eCommerce initiatives including the design of all brand and corporate websites, directed the branding of MHC to position the company for future growth, and participated in initiatives that lead to the expansion of the company.

In February of 2006, Meyer moved to Wildside Caterers, LLC, where he leads the sales and marketing efforts. He has served on the editorial advisory board of three meeting industry magazines, and currently serves on the advisory board to Twin Cities Business Magazine, Minnesota's premiere business publication. He has taught the American Hotel and Motel Associations course Marketing to the Meetings and Conventions Market curriculum at area colleges, and served on the board of MPI.

DIANE KELLER, DIRECTOR CATERING SALES, SAINT PAUL RIVERCENTRE

Joined Wildside Caterers in April of 2006, after nearly 20 years in management at North Oaks Country Club, one of the Twin Cities most prestigious membership clubs. Serving as the Catering and Membership Manager, Diane brought a high level of experience, outstanding leadership skills and tremendous energy to her position.

She currently directs the catering sales efforts for Saint Paul RiverCentre, as well as manages the catering sales team for all Wildside operations. She is highly regarded by our clientele, and a valuable mentor to our catering sales managers.

DEBORAH MOTL, CONTROLLER

Joined Wildside Caterers in 2006 after serving as controller for Mermaid Entertainment and Event Center for three years. Her experience includes several years as Office Manager for Prostaff Accounting and nearly ten years as a Tax Specialist and Auditor for Minnesota Department of Revenue.

Deb directs the Accounting and Human Resources departments, and manages all aspects of financial reporting, annual audit, and compliance responsibilities for Wildside Caterers.



MANAGEMENT EXPERIENCE

CHAD METHUM, EXECUTIVE SOUS CHEF, SAINT PAUL RIVERCENTRE

Prior to joining Wildside Caterers in 2005, Chef Methum served as the Executive Chef at Doubletree Mall of America Grand Hotel, one of the Twin Cities better hotels. A 15-year culinary veteran in the Twin Cities, Chad also enjoyed senior culinary positions as Executive Chef at The Decathlon Club, the award-winning Northland Inn Conference Center, and as the Executive Sous Chef for Burl Oaks Golf Club.

Among Executive Sous Chef Methum's accomplishments is completing the Six Sigma program while working for Starwood Hotels and Resorts, where he designed and implemented Six Sigma Quick Hit project leading to product consistency, increased revenue and/or lower operating costs.

MELODY HAINES, DIRECTOR OF CATERING SALES, 317 ON RICE PARK

Joined Wildside Caterers management team in November of 2001 as the Director of Catering Sales for 317 on Rice Park and Xcel Energy Center locations. A 22-year veteran of the hospitality industry, Melody has enjoyed success in both Sales and Marketing, and operations. She began her career in 1982 with Cascade Plaza Hotel where she served as the Dos prior to being named the General Manager in 1989.

She also served as the Director of Sales for the Holiday Inn where she later was named Director of Convention Services. She left the Holiday Inn for a position with Volume Services of America where she held senior management positions at several of the countries premiere facilities including The San Francisco Performing Arts Center, Washington DC Convention Center and the Performing Arts and Convention Center at El Paso, TX.

MICHELLE KLINE, DIRECTOR OF OPERATIONS

Michelle joined Wildside Caterers in 2005 as a Catering Sales Manager. After excelling in this position, she returned to operations and now serves as the Director of Operations for all venues. Responsibilities include directing all aspects of catering event management for 1,100 events taking place in the four venues and off premise. Events range in size from small executive meetings to major events for groups of 5,000 including trade shows, galas, national, regional and local conventions, concerts, Wild games, Swarm games, public shows and consumer shows.

Over the past three years Michelle has demonstrated the ability to train and motivate a diverse group of people, ensuring that each understands the importance of providing our guests with the best possible experience.

GINA SOUCHERAY, TRAINING MANAGER

Joined Wildside Caterers in 2007 after serving as the training manager at The Saint Paul Hotel for nearly a decade. Semi-retired, she returned to work full-time at the bequest of Keith Reardon, to aid Wildside Caterers in our effort to develop and train personnel to become more than just employees, but industry leaders at every level of the company.

She has since introduced training on nearly twenty disciplines from customer service to leadership development.