

# Brianna Miele



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## Entry details

Entry Name: The Bishop Dougherty Dining Hall

Institution Name: seton Hall University

Entry Completed By (*name and position*): Lauren Liuzzi, Marketing Director

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## Introduction:

A menu was crafted to match the festive theme,  
With colors and flavors like a holiday dream.

Textures and tastes in each dish did appear,  
From classic traditions to methods both new and dear.  
Roasted, baked, sautéed, each style on display,  
Offering variety in a flavorful way.

With care for all guests, every plate had a voice,  
Allergens and diets considered in choice.  
Vegetarian, vegan, and options so free,  
Ensuring a feast for the whole community.

Together we gathered to savor and cheer,  
A holiday table for all to enjoy this year.

## Essay:

Each station became its own holiday destination, inviting guests to explore a menu thoughtfully designed to complement the theme. From Wasabi Wonderland to Chef's Christmas Corner, every area offered a unique culinary experience that went the extra mile to delight our guests.

Our chefs used vibrant colors, diverse textures, and aromatic spices to bring the menu to life. As guests entered the space, they were awakened by the comforting aromas of cinnamon, roasted herbs, warm spices, and freshly prepared holiday dishes. Their eyes were dazzled by beautifully garnished plates and colorful displays that celebrated the spirit of the season.

Guests enjoyed unique preparation styles including fire-roasted and slow-roasted meats, smoked selections, glazed dishes with seasonal flavors, and elegant stuffed or braised items that added warmth and variety. The menu balanced classic holiday favorites with innovative culinary twists.

Our Bare Bliss station offered allergen-free options, alongside Halal selections to meet diverse dietary needs. Our on-site dietitian also hosted a table featuring healthy snacks, ensuring every guest could enjoy a welcoming holiday feast.

To ensure the highest level of food safety, our team also maintained strict time and temperature logs throughout service, carefully monitored in adherence with our enforced safety standards.

#### Introduction:

The room awoke in winter's glow,  
Reimagined space, not just for show.  
Each corner shaped with bold design,  
Where theme and innovation intertwine.  
Stations stood like scenes of art,  
Inviting guests to pause and start.  
Light and texture filled the air,  
Creating moments rich and rare.  
The food itself a visual delight,  
Plated with color, form, and height.  
Each bite as beautiful as it was true,  
A feast for eyes and palate too.  
Through thoughtful vision, start to end,  
Design and dining seamlessly blend,  
Transforming space and taste anew.  
Where every detail elevated experience and time just flew.

#### Essay:

The dining hall was not simply decorated; it was fully transformed into a holiday wonderland through thoughtful theme development and immersive execution. Rather than relying on surface-level décor, the design embraced a cohesive vision that carried through every element of the space. Lighting, layout, and visual storytelling worked together to create an environment that felt intentional, engaging, and alive.

Each station became a distinct experience, carefully developed to reflect both the overarching theme and its own unique identity. These spaces were not only visually striking but also interactive, inviting guests to participate rather than simply observe. This approach elevated the atmosphere from passive dining to active engagement.

The culinary presentation played a critical role in reinforcing the theme. Food was designed to be visually appealing, with attention to color, composition, and technique, ensuring that each dish contributed to the overall aesthetic. Guests enjoyed a variety of service styles, including made-to-order stations, flame carving displays, and interactive chef experiences that encouraged conversation and discovery.

From concept to execution, the event demonstrated how strong thematic development can transform a traditional dining hall into a dynamic, multi-sensory experience that leaves a lasting impression.

#### Introduction:

We set the tone with vision clear,  
A marketing voice both bold and sincere,  
Original in thought, yet fully aligned,  
A seamless story, carefully designed.

Ideas grew in every direction,  
Built with purpose, care, and intention,  
To offer each guest something to find,  
A moment of joy for every kind.

From hands-on fun to lively display,  
Activities filled the entire day,  
Creating energy, drawing a crowd,  
Engaging guests, both curious and proud.

We listened, adapted, refined our plan,  
Let feedback shape us where we began,  
So what we created was not just new—  
But meaningful, thoughtful, and shaped by you.

#### Essay:

The marketing team worked closely with operations and culinary staff to ensure every promotional element reflected the spirit of the menu itself. Rather than functioning as separate pieces, marketing materials became an extension of the dining experience mirroring its creativity, visual appeal, and sense of discovery. Colors, language, and design choices aligned with the event's theme, creating a cohesive identity that connected what guests saw beforehand to what they experienced in the space.

Promotion was intentionally released in stages, like breadcrumbs leading to an extravagant new world. Through social media, web platforms, digital screens, and printed flyers, messaging remained consistent and accessible, building anticipation across all audiences.

This unified approach carried into the event's offerings. Activities were abundant and highly interactive, including live music, karaoke, over-the-top raffles, games, cake and cookie decorating, and immersive features like a 30-foot tree, Santa, the Grinch, and a photo booth. Feedback was gathered both prior to and during the event, allowing the team to refine ideas, and tailor offerings. QR codes allowed for real-time feedback, ensuring guest voices remained part of the experience. Together, these elements created a seamless journey from marketing to execution, where every touchpoint reinforced the same imaginative and engaging vision.

#### Introduction:

Attendance surged, the energy loud,  
Student groups drew in every crowd,  
A shared excitement filled the space,  
With spirit seen on every face.

The vision aimed for something more,  
An event unlike what came before,  
Over the top, a striking scene,  
Jaw-dropping moments in between.

Yet with the scale, we stayed aware,  
Of how to build with thoughtful care,  
Sustainability at the core,  
Guiding choices more and more.

From start to end, intention grew,  
In all we planned and chose to do,  
Balancing impact, bold yet wise,  
Creating wonder, thoughtfully realized.

Essay:

The goal of the event was to fill the dining hall with students and community members, creating an experience that grows stronger each year. Attendance has consistently increased, reflecting both excitement and continued engagement. Student groups played a vital role in this success, with organizations such as SGA, student programming boards, and cultural clubs volunteering to lead activities including raffles and decorating stations.

Community involvement was equally important. ROTC partnered in gift-wrapping stations, where donated toys supported Toys for Tots, while ornament decorating symbolized \$25 contributions for those in need. These efforts brought meaning and purpose to the celebration.

Sustainability remained a priority throughout planning and execution. Locally sourced ingredients were incorporated into the menu, and marketing efforts highlighted waste reduction initiatives to promote environmental responsibility.

The event delivered a truly over-the-top experience, with striking ice sculptures, live Broadway entertainment, and staff dressed in elaborate themed costumes. One of the most meaningful outcomes was the sense of belonging and connection created among guests through food, music, and shared experiences. Every detail was supported by impeccable service, ensuring a seamless and memorable event.

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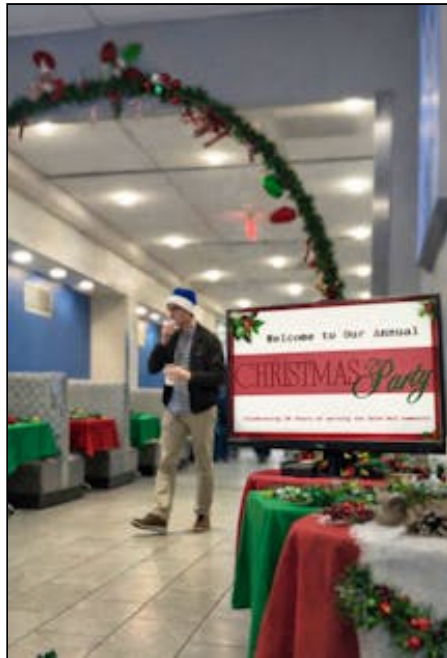
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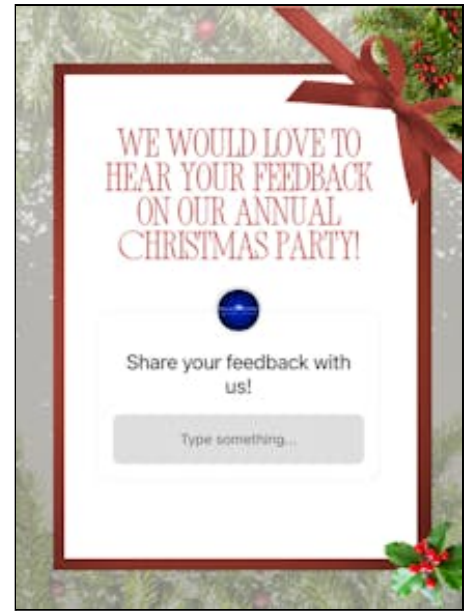
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