



Member Update

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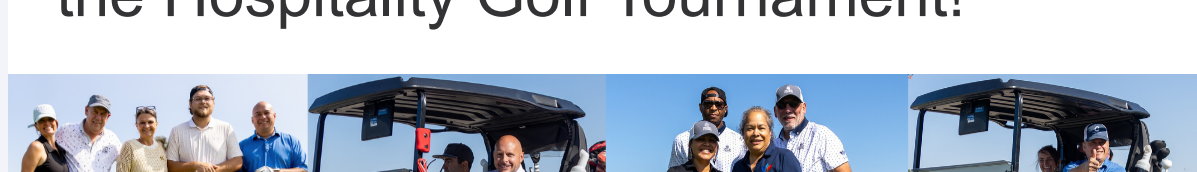
By Tony Burton • Sep 02, 2025

Smart Brevity® count: 3 mins...835 words

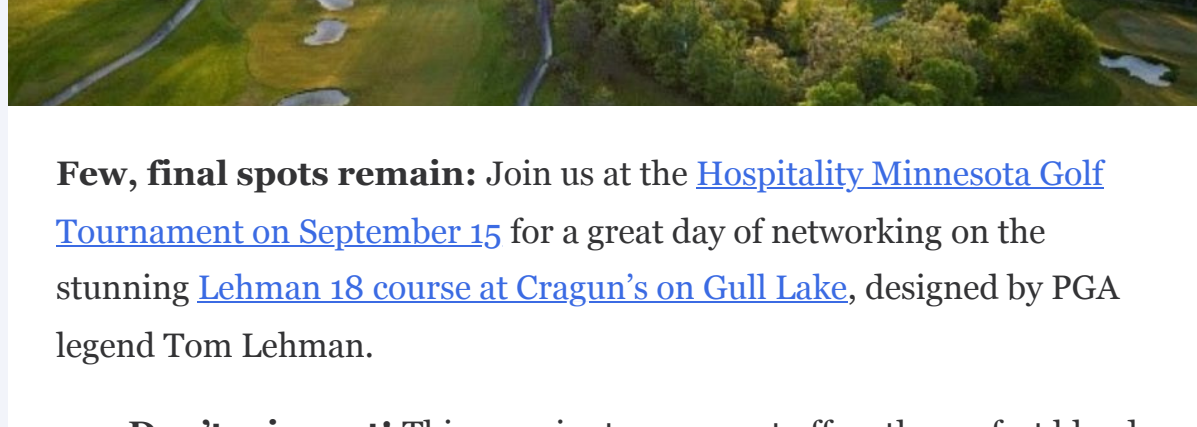
In today's September 2, 2025 Update:

- Two Weeks Away: Register NOW for the Hospitality Golf Tournament!
- Still Debating the Hospitality Conference? Check Out Last Year's Testimonies and Register Now!
- Stars of the Industry Nominations - Submit Your Favorites Now!
- National Food Safety Month Is Here
- Dinner Du Nord: Get Your Tickets for an Unforgettable Night on Nicollet Mall

Is your organization interested in sponsorship? [Email us](#) to learn more.



Two Weeks Away: Register NOW for the Hospitality Golf Tournament!

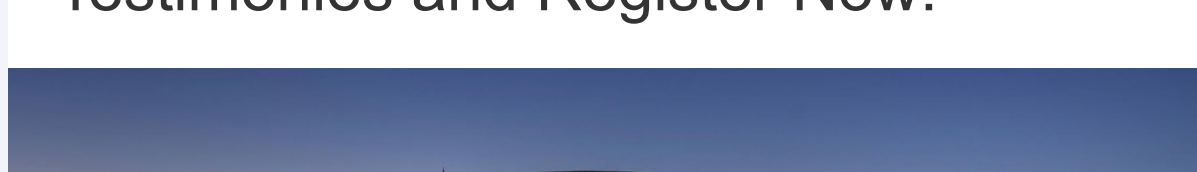


Few, final spots remain: Join us at the [Hospitality Minnesota Golf Tournament on September 15](#) for a great day of networking on the stunning [Lehman 18 course at Cragun's on Gull Lake](#), designed by PGA legend Tom Lehman.

- **Don't miss out!** This premier tournament offers the perfect blend of professional connection, friendly competition, fresh air, and lakeside camaraderie!
- **Not a good golfer?** Don't let that stop you from signing up – we've added a prize for highest score this year – EVERYONE can be a winner!

Interested in sponsoring? Few opportunities remain. Check out this year's available sponsorships [HERE](#)!

Register Today!



Still Debating the Hospitality Conference? Check Out Last Year's Testimonies and Register Now!



Calling all hospitality professionals! The [2025 Hospitality Conference](#) is October 5-7 at the [Greysolon Ballroom by Black Woods](#) in Duluth, and today we're looking back at what last year's attendees had to say about their experience.

What they're saying:

*"Being a leader can be exhausting and challenging. It can also be incredibly rewarding. **I am grateful for the encouragement that I received from the various presenters.** I have already started implementing some of the things I learned or was reminded of in **the pursuit of building a strong, healthy team.**"*

*"**It's pertinent to be in this room filled with intentional leaders in the hospitality industry.** People who show up because they care and want to make our state travel the best experience possible."*

*"**Great networking experience,** I hope to continue working with the people I have met."*

*"**Great content and mindful talks.** Sparking a lot of things to work on."*

The bottom line: The attendees last year found strong ROI in their conference attendance.

- **You don't want to miss this year's line-up of industry leaders!** From James Beard Award winning panelists to experts in campground and resort marketing, there's something in this year's agenda for everyone. Don't take our word for it, see the [working agenda](#) for yourself!

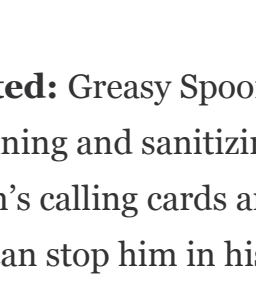
Book your stay while you still can: We encourage attendees to [book their stay at the Sheraton Duluth Hotel](#) before the room block closes this Friday!

- **Yes, and:** Attendees who register 3 or more people for [2025 Hospitality Conference](#) and receive \$50 each registration!

Register Now!



Stars of the Industry Nominations - Submit Your Favorites Now!



Nominations Requested: Our team is excited to premiere the Hospitality Minnesota Stars of the Industry Awards Gala on December 4th at The Lofton Hotel in Minneapolis, and we need your help selecting this year's nominees.

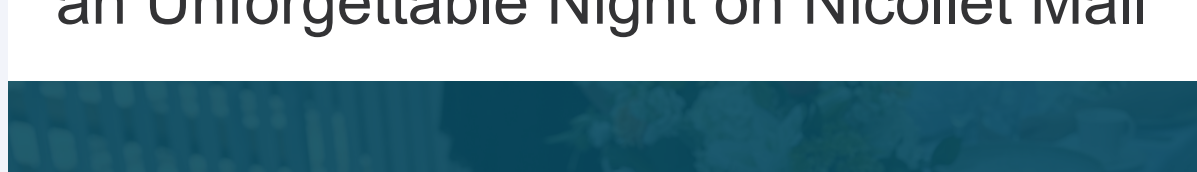
- **What to expect:** A night dedicated to celebrating the exceptional talent, dedication, and innovation that makes our industry extraordinary.

Go deeper: [Click here](#) for category descriptions/criteria.

- **Questions:** Reach out to [Angie](#) with any questions you may have.

Click Here to Nominate!

National Food Safety Month Is Here



This September, we're heading into the Wild West of the Kitchen — and it's time to round up the Food Safety Outlaws threatening your operations.

- **Week 1's Most Wanted:** Greasy Spoon Slim — the slippery culprit behind inadequate cleaning and sanitizing. From grimy surfaces to germey washcloths, Slim's calling cards are everywhere. But with the right tools, your team can stop him in his tracks.

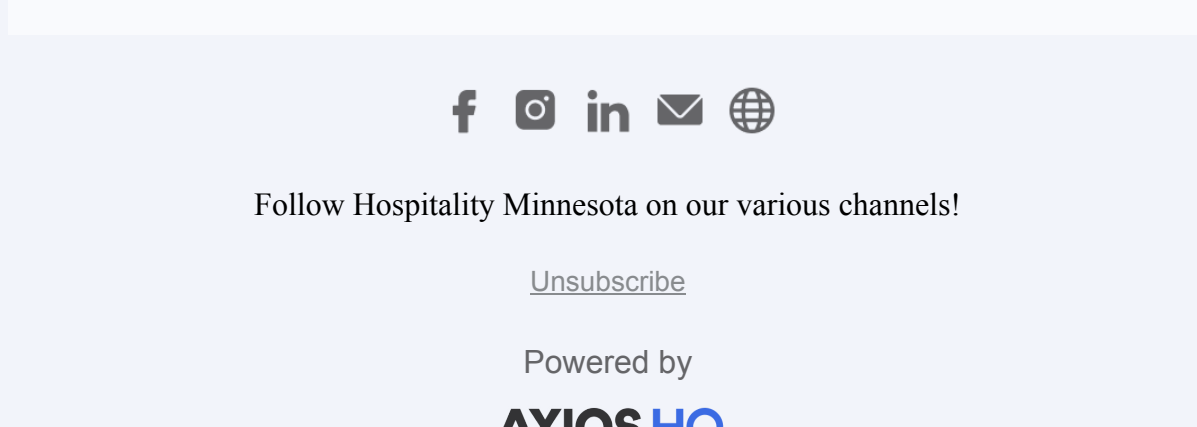
Improve your operations with the following resources:

- [The Hidden Risk eBook - What Inadequate Cleaning & Sanitizing Could Cost Your Restaurant](#): Learn how small cleaning errors can lead to big safety consequences.
- [Poster Pack - Preventing Food Safety Violations](#): Help teams build better habits with visual reminders throughout the kitchen.
- [Quiz - Preventing Food Safety Risks Through Proper Cleaning Practices](#): Challenge teams to spot Slim's tactics before they cause trouble.
- [Shift Brief Template - Inadequate Cleaning and Sanitization](#): Use this guide to lead daily discussions and reinforce best practices.

Visit [FoodSafetyFocus.com](#) to access all National Food Safety Month resources and join the fight against food safety threats. Let's make this September a month of awareness, action, and cleaner kitchens!

Access the Resources

Dinner Du Nord: Get Your Tickets for an Unforgettable Night on Nicollet Mall



Party of 2,000 — your table is ready! Join us and 40+ restaurant vendors for [Dinner Du Nord](#) next Thursday, September 11 at 5:00 pm to dine at a table stretching seven blocks of Nicollet Mall in Downtown Minneapolis.

Why it matters: You won't want to miss witnessing yhe city's hospitality scene comes together to provide the community with a wide variety of signature dishes.

- **Go deeper:** [Click here](#) to learn more and reserve your spot!

See you back here next week!

To learn more about us, visit our website: [hospitalityminnesota.com](#)

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