

# STEVE DIFILLIPPO

Chef/Owner of Davio's Northern Italian Steakhouse

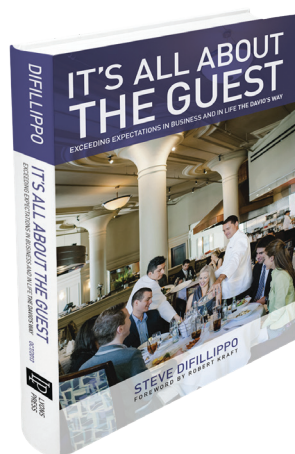


Click the video player above for Steve DiFillippo's Speaker Reel

When Steve spoke to my hospitality management students at Boston University, they were completely lit up by his authenticity, knowledge and spirit. He "walks the talk" and it shows.

- John Murtha, Instructor of Hospitality,  
Boston University

Steve DiFillippo was only 24 when he opened his first Davio's in Boston's Back Bay.



Today, there are 5.9 million restaurant workers who dream of opening their own restaurant. They need mentors - restauranteurs that have gone before them - to teach them the do's and don'ts of how to be successful.

That first restaurant is now the hub of a rapidly growing \$50 million restaurant brand group with 8 additional locations in Philadelphia, Atlanta, New York City and Gillette Stadium, and a \$10 million Davio's food line in 30,000 retail outlets across 40 states.

With guests constantly asking how he did it, Steve shares with us his wildly engaging story of starting and running a successful restaurant, and living life to the fullest along the way, in his new book, *It's All About the Guest* (Lyons Press, October 2013).

Each year, Steve engages hundreds of aspiring restauranteurs across dozens of audiences, teaching them that:

- Having a successful restaurant takes a lot more than a love for food
- Establishing a positive, well-defined company culture is an often overlooked, though key element to employee loyalty and customer satisfaction.
- It's possible to have a wildly successful business and have a blast doing it.
- There are always opportunities for expansion and growth of your brand if you think creatively and outside of the box

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Chef/Owner of Davio's Northern Italian Steakhouse

Steve DiFillippo opened his first restaurant at age 24. Today he is Chef/Owner of Davio's Northern Italian Steakhouse and Avila Modern Mediterranean restaurant, with locations in Boston, Philadelphia, Atlanta, and New York City, as well as Gillette Stadium. He is also owner of an expanding line of Davio's products sold in 3,000 markets in 40 states, including Costco, BJ's, Stop & Shop, Big Y, and other supermarkets.

As TV host of the Emmy Award winning "Dish It Up" on Style Boston, Steve and the Davio's brand have been featured in such media outlets as NBC's Today Show, FOX Sports, Better TV, ABC, CBS, *New York Times*, *Time*, Bloomberg News, *The Boston Globe*, and the *Boston Business Journal*, to name a few.

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To learn more about Steve DiFillippo, visit his website at [www.SteveDiFillippo.com](http://www.SteveDiFillippo.com)



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## 45 MINUTE - 1 HOUR SPEECH WITH Q&A

- Local (within 100 mile radius of Boston, MA) - \$10,000
- Domestic - \$20,000
- International -  
Canada/Mexico/Caribbean - \$30,000
- International - Europe - \$40,000
- International - Asia - \$50,000

## TERMS

- All fees are commissionable at 25% and exclusive of travel/accommodations.
- Client pays coach travel, ground transportation, lodging and all expenses.
- 50% of keynote fee (less full speaker bureau commission) is due at signing of contract. Balance of fee due by check, in person, day of speech
- Book purchase in lieu of honorarium is negotiable for a minimum purchase of 200 copies of *It's All About the Guest*.