

ISLAND VIEW

CASINO • RESORT
GULFPORT, MS



PRESS KIT

Fall 2019



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**For more information:
Margaret Wilcox
Media Relations
228-348-6563
Margaret@TheWilcoxAgency.com**

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Resort Fact Sheet

Location: 3300 W. Beach Blvd. Gulfport, Miss. 39501

Website: IslandViewCasino.com

Phone: 228-314-2100 or 877-774-VIEW(8439)

Opening and expansions: Opened the casino tower hotel and the first phase of the gaming floor on Sept. 16, 2006, in the wake of Hurricane Katrina's devastation. Opened the second phase, which included more than 50,000 square feet of gaming and additional food and beverage and entertainment offerings, on May 14, 2007. Opened a \$58 million expansion, which included the 269,412-square-foot, 18 story beach tower on the south side of the resort, with 405 hotel rooms, and several upscale amenities, on April 29, 2015. The Beach Casino is a \$75 million expansion that offers 43,000-square-feet of gaming in a smoke-free environment. This fourth phase of expansion is located on the beach side of the resort adjacent to Beach Tower and opened June 21, 2018.

Gaming space: 126,000 square feet

Total square footage: 1,000,000

Employees: Approximately 1,840

Slots: 2,588 reel and video slots, including the newest slots and traditional favorites, with denominations ranging from penny to \$100. This selection also includes video poker machines, from nickel to \$1, each with multiple keno games.

Sports Book: Two convenient locations: Beach Casino located near Gulf Breeze Daiquiris, and North Casino situated between VIEW Showroom and Carter Green Steak House.

Tables: 49, including Mississippi Stud Poker; Three Card Poker; Ultimate Texas Hold'em, Pai Gow Poker; roulette; craps; and Blackjack: Blazing 7's Progressive, Double Deck, King's Bounty, low- and high-limit, Next Step and TriLux.

Players club: Island View's The Insider Players Club offers a tiered program with five levels: Island View Insider, the Island View Insider Plus, the Island View Insider Ultimate, the Insider Select and The V Card. With a focus on "benefits that pay" based on the graduating tiers, the club offers exclusive invitations, bonus Slot View Play, monthly offers and other player perks. Club members can also join MyInsider.com, an online portal featuring exclusive offers, previews of upcoming promotions, merchant discounts, chefs' recipes and more.

Food and beverage: Carter Green Steakhouse, Beach Blvd. Steamer, C&G's, The Buffet, Prime Cut, Dockside Deli, The Diner, Beignet Café, two coffee shops: The Coffee Shop and Beach Coffee Shop, Coast Candymakers, Sweet Stop, Gulf Breeze Daiquiris, Sunset Bar & Deck, two casino lounges.

Hotel: 970 rooms, including 80 suites. The North Casino Tower offers 565 rooms and suites and the Beach Tower includes 405 rooms and suites. All rooms include luxury amenities such as high-end linens, upgraded mattresses, in-room refrigerators, coffee makers, flat-screen televisions and complimentary wireless Internet. No resort fees charged.

Amenities: Two tropical pools; Blue Shell Spa; two retail outlets; Windance Country Club

Entertainment: The View Showroom, a 7,000-square-foot, 600-seat entertainment and meeting venue, Beach Blvd Steamer, featuring live local acts on the patio, Sunset Bar & Deck, an intimate lounge and outdoor space and Beach Casino Showbar, both featuring live music.

Parking: Surface parking and a 700-space parking garage, adjacent to the North Casino; surface parking and more than 2,200 parking spaces in the garage next to Beach Casino. Also included are four Tesla charging stations in each parking garage. Valet parking. Shuttle service is available between the towers, from the south surface and parking garages and to and from the airport.



Resort Fact Sheet - Page 2

Executive Team:

- Rick Carter, co-owner
- Terry Green, co-owner
- Lindsey Inman, CEO
- John Bakley, executive vice president and CFO
- Mike Bruffey, vice president and general counsel
- Tim Boccaleri, vice president of information technology
- Steve Hendricks, vice president of operations
- Ed Layton, vice president of food and beverage and hotel
- Meng Chai, vice president of development

For interviews and images, please contact Margaret Wilcox at 228-348-6563, Margaret@TheWilcoxAgency.com.



Amenities Fact Sheet

Resort Overview:

Located on the beach in Gulfport, Island View Casino Resort offers the Mississippi Gulf Coast's largest land-based casino. This includes an 83,000-square foot casino on the north side of Beach Blvd and a 43,000-square-foot smoke-free casino on the beach side of the resort. The two casinos combined offer 2,700 state-of-the-art slots, 49 table games and 2 Sports Books included in the 126,000 square feet of gaming space. The 1,000,000 square foot resort also features 970 hotel rooms and suites in two towers and a variety of upscale amenities. IslandViewCasino.com, 228-314-2100 or 877-774-VIEW (8439)

Restaurants and Lounges

- **Carter Green Steakhouse:** An upscale dining concept with a menu that features prime steaks and fresh seafood. Quick facts: 200 seats. Located in the North Casino. 9,000 square feet. 5,000 square foot deck with a view of the Mississippi Sound. Open for dinner Thursday, Sunday and Monday from 5:30-10 p.m., and Friday and Saturday from 5:30-11 p.m.
- **Prime Cut:** Enjoy beach views while dining on prime rib, steak or fresh fish. Quick facts: 126 seats. Located on the second level of the Beach Tower. Open Tuesday through Saturday, 5-10 p.m. Prime Cut Bar open daily 2-10 p.m.
- **Beach Blvd. Steamer:** Fresh seafood, from shucked oysters to steamed lobster and crab legs to chicken and beef from the pecan wood-fired grill, offered in a casual coastal setting. Quick facts: 180 seats. Located on the north side of the resort, to the east of the North Casino. Open Wednesday through Sunday, 5-10 p.m.
- **Dockside Deli:** Stop by for delicious soups, salads and sandwiches served in a relaxed atmosphere. Quick facts: 236 seats including outside on the deck. Located in the Beach Casino. Open Sunday through Thursday, 8 a.m.-10 p.m., Friday and Saturday, 8 a.m.-11 p.m.
- **The Buffet:** A tour of tastes, serving breakfast, lunch and dinner with Southern, Asian and Italian stations as well as The Creamery with house-made frozen custard, gelato and ice cream. Quick facts: 500 seats. Located in the North Casino. Open daily for breakfast: 7-10:30 a.m.; lunch: Monday through Saturday, 11 a.m.-3:30 p.m., and Sunday brunch, 11 a.m.-3:30 p.m.; dinner: Sunday through Thursday, 4-10 p.m., Friday and Saturday, 4-11 p.m.
- **C&G's:** Casual cuisine, including pan-seared blue crab cakes, shrimp and oyster fry, steaks, sandwiches, pasta, and fresh items from the soup, salad and pantry bar, served in a comfortable atmosphere. Quick facts: 240 seats. Located in the North Casino. Open seven days a week: Sunday through Thursday, 10:30 a.m.-11 p.m.; Friday and Saturday, 10:30 a.m.-midnight. Must be 21 or over.
- **The Diner:** Classic diner dishes, including hearty sandwiches, juicy burgers, sodas, shakes and blue plate specials. Quick facts: 50 seats. Located on the north side of the resort in The Promenade, adjacent to the sky bridge. Open daily, 7 a.m.-midnight.
- **The Coffee Shop:** A fresh player perk featuring freshly roasted coffee, onsite baked breakfast breads, premium deli sandwiches and gourmet salads. Quick facts: Located on the north side of the resort in The Promenade, adjacent to the sky bridge. Open 24 hours a day, seven days a week.
- **Beach Coffee Shop:** A 24-hour coffee shop. Quick facts: Located in Beach Casino, near the main entrance. Open seven days a week.
- **Beignet Café:** Handmade New Orleans-style beignets, dusted with a thick layer of powdered sugar and served with coffee or café au lait. Quick facts: Located on the north side of the resort in The Promenade, adjacent to the sky bridge. Open daily, 7 a.m.-11 p.m.
- **Coast Candymakers:** Handmade, small-batch candies, including creamy pralines, rich fudges and buttery toffees, created in a display-style kitchen. Quick facts: Located on the north side of the resort, to the east of the casino tower, adjacent to Beach Blvd. Steamer. Open daily, 11 a.m. -8 p.m.



Amenities Fact Sheet - page 2

- **Sweet Stop:** House-made custards, gelatos and ice creams, along with a selection of Coast Candymakers confections. Quick facts: Located on the north side of the resort in The Promenade, adjacent to the sky bridge. Open daily 11 a.m.-10 p.m.

Cocktail Lounges

- **Gulf Breeze Daquiris:** Located in the Beach Casino, with a variety of frozen drinks, including fruity daiquiris, margaritas and mudslides. Quick facts: Open 24 hours a day, seven days a week.
- **Sunset Bar & Deck:** Tucked away at the entrance of Carter Green Steakhouse, offering full bar service and live entertainment, along with views of the Gulf of Mexico. Quick facts: Indoor/outdoor seating. Monday through Thursday, 2-10 p.m.; Friday 2 p.m.-midnight; Saturday, noon-midnight; and Sunday, noon-10 p.m. Live entertainment Friday and Saturday 9 p.m.-1 a.m.
- **Center Bar:** Located at the heart of the North Casino and the perfect hot spot for enjoying a refreshing cocktail and checking out the high-energy gaming action. Quick facts: Large-screen TVs and video poker machines are available. Open daily, 24-hours a day.
- **Beach Casino Stage:** Located in the center of Beach Casino, offering cocktails and beverages with live entertainment on Wednesday 6-9 p.m.; Thursday 8-11 p.m.; Friday and Saturday 9 p.m.-1 a.m.

Entertainment

The View Showroom: Located in the North Casino, this entertainment venue, which opened on Dec. 31, 2012, offers seating for 600, as well as a standing-only section. State-of-the-art lighting and sound equipment are featured to create an optimal concert experience, along with a large, full-service bar. The room setup was also designed for flexibility so that it also can be used for meeting space.

Retail

- **The Gift Shop:** The Gift Shop offers an abundance of convenience and selection with shelves stocked with fashion apparel and accessories, jewelry, sunglasses, home décor items, art and Island View-logo merchandise. Sundries and snacks are also available. Quick facts: Located in the North Casino. Open 24-hours a day.
- **Sundry Shop:** Located on the second floor of Beach Tower, the Sundry Shop offers an assortment of drinks, chips and candy, as well as handy medicine, Sun Bum sun protection, souvenir t-shirts and Costa Del Mar sunglasses. Quick facts: Open daily, 10 a.m.-8 p.m.

Spa and recreation

- **Blue Shell Spa:** A full-service day spa, Blue Shell features an extensive menu of massage therapies, body treatments, facials, manicures and pedicures in a calming and serene atmosphere. Quick facts: Four treatment rooms, plus a couple's treatment room; two manicure-pedicure stations; licensed massage therapists, nail technicians and aestheticians on staff; products include Bioline, OPI and Fiji; located on the Beach Tower second level. Sunday through Thursday, 9 a.m.-5p.m.; Friday and Saturday, 9 a.m.-6 p.m.
- **Tropical Pools and Cabanas:** The North Tower offers a 2,450-square-foot tropical pool, which is surrounded by a 9,000-square-foot courtyard that can be used for live entertainment. Seven private cabanas flank the adult-only, free-form pool, and food and beverage service is available deck side. The Beach Tower saltwater pool on the sundeck overlooks the gulf. Cool cocktails can be enjoyed from the swim-up bar. Both Island View Casino Resort pools are for hotel guests 21 and older. Closed for season.
- **Windance Country Club:** The 18-hole championship course, designed by golf pro Mark McCumber, features over 6,600 yards of fun, challenging golf complete with breathtaking landscapes, rolling hills and lush greens. A driving range, practice green, pro shop with premier golf attire and merchandise, The View at 19 Bar & Grill, a clubhouse and pool are also available. The course has also been recognized for five consecutive years as one of Golfweek Magazine's America's Best Courses You Can Play and rated with four stars by Golf Digest Magazine.

Island View Casino Resort offers golf packages that include a deluxe room at the resort's hotel, unlimited golf for the day, unlimited trips to The Buffet, Slot View Play, and a free cocktail upon arrival. For more information on stay-and-play packages and reservations, call 1.877.774.VIEW (8439), ext. 2570 or go to IslandViewCasino.com.



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Additional resort features

- Pedestrian sky bridge across U.S. Highway 90
- Shuttle service between the North Casino and the Beach Casino
- Valet Service
- Surface parking and garage parking at both casino locations
- Shuttle service from beach surface parking and garage to Beach Casino
- Tesla charging stations in both parking garages
- Airport shuttle service
- No resort fees



Image Gallery

To download images from the resort's photo gallery, go to <http://bit.ly/VbKWhf> and use password IVCR.

For assistance: 228-348-6563 / Margaret@TheWilcoxAgency.com.

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**Island View Casino Resort Executive Sous Chef Wins the Final Table
of World Food Championship**

GULFPORT, Miss. (August 24, 2019) – Jackie Seavey, executive sous chef at Island View Casino Resort was declared champion of the 7th Annual World Food Championship. Chef Seavey competed May 17, 18 and 19 in The World Food Championship’s Final Table in New Orleans, keeping it a secret until a special two-part docu-series on CNBC revealed the winner. Seavey mastered three Cajun/Creole Challenges in the final event, making her the newest member of the \$100,000 Club.

“This is the first time in Food Sport history that a Chili Champion won the World Food Championship title,” stated Mike McCloud, CEO of World Food Championships. “This is the third consecutive year a woman has won it all.”

Last November Chef Seavey took first place in the World Open Chili Championship in Orange Beach, Alabama, earning her a spot at the Final Table. Seavey competed against nine other chefs from around the world to make it to the final three.

“The amazing thing about the world food championships is the diversity of its competitors and the complexity of its challenges,” stated Chef Jackie Seavey. “Just to get to be a competitor at the WFC Final Table was nerve rattling; but it was a rewarding experience. As with my culinary career, I never thought I'd make it as far as I did. This win is the pinnacle of my entire culinary career.” Added Seavey, “it also helped to have talented teammates, my boss David Crabtree and co-worker Deborah Thomas, who are both amazing southern chefs in their own right.”

This year’s final table food destination city was set in New Orleans, a city whose unique cuisine is as diverse in its history and culture. The challenge was to prepare food in the style of that city. Chef Seavey’s winning dish, “Kumquat Duck & Cornbread Waffle Canapés,” will be featured at Antoine’s in New Orleans, America’s oldest family-run restaurant; a huge achievement, as Antoine’s has not made many additions to their menu in over 100 years.

Three Island View Casino Resort chefs, Jackie Seavey, David Crabtree and Deborah Thomas, have earned a qualifying place in their divisions in the upcoming 2019 World Food Championships in Dallas, Texas this October. Seavey served as Crabtree’s sous chef in 2016 in the WFC steak category and in 2017 for the seafood category.

The World Food Championship celebrates the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport. WFC brings chefs from all over the world to compete for the number one spot in each category. The champions from each category earned more than \$10,000 in cash and prizes while earning their world titles and compete at WFC's Final Table where the grand prize is \$100,000.

Editor's Note: [Click here for photos](#)

Ivcr 19 seavey team.jpg

(l-r) Chefs David Crabtree, Jackie Seavey and Deborah Thomas.

Ivcr 19 seavey trophy.jpg

Chef Jackie Seavey with the trophy engraved with all past winners from the World Food Championships' Final Table.

Ivcr 19 seavey family.jpg

Chef Jackie Seavey, center shares the spotlight with (l-r) daughter, Sydney Adams, son Erik Pedersen, husband John Seavey and teammate Deborah Thomas.

Ivcr 19 team seavey with trophies.jpg

(l-r) Chefs Deborah Thomas, Jackie Seavey and David Crabtree display the check, trophy and WFC golden platter from the World Food Championships' Final Table.

Ivcr 19 team seavey with mc cloud.jpg

Chef Jackie Seavey (third from left) and her team, Deborah Thomas and David Crabtree, stand with Mike McCloud, CEO of World Food Championships.

Ivcr 19 seavey balcony.jpg (photo credit: World Food Championships)

About Island View Casino Resort:

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. On June 21, 2018, Island View opened the fourth phase of expansion with Beach Casino, a \$75 million smoke-free casino. The land-based casinos, located on 40 acres of waterfront property, currently offer 126,000 square-feet of casino gaming with approximately 2,700 slots and 49 table games. Completing this fourth phase of expansion gives Island View 1,000,000 square-feet of beachfront gaming, hotel and entertainment space. The resort also features 970 hotel rooms and suites, with 565 in the north casino tower and 405 in the beach tower, which opened on April 29, 2016, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, Prime Cut, Beach Blvd. Steamer, C&G, The Buffet, The Diner, Dockside Deli, The Coffee Shop and Beach Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, Gulf Breeze Daiquiri, Sunset Bar & Deck, Beach Casino Stage, and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with cabanas; Blue Shell Spa, a full-service day spa; two retail outlets; the View Showroom, a 600-seat entertainment venue; and Windance Country Club, an award-winning golf course, also located in Gulfport. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast. For more information: 877-774-8439 or IslandViewCasino.com



Press Release

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228-348-6563

Margaret@thewilcoxagency.com

Island View Casino Resort Executive Sous Chef Makes it to the Final Table of World Food Championship

GULFPORT, Miss. (May 21, 2019) – Jackie Seavey, executive sous chef at Island View Casino Resort competed May 17, 18 and 19 in The World Food Championship’s Final Table in New Orleans. Last November Chef Seavey took first place in the World Open Chili Championship in Orange Beach, Alabama, earning her a spot at the Final Table. Seavey competed against nine other chefs from around the world to make it to the final three.

“It has been the most intense, challenging competition that I have faced in my 20-year culinary career,” exclaimed Jackie Seavey. “I was fortunate enough to have the opportunity to compete in the WFC’s final table, featuring a city known for its food.” This year’s final table food destination city was set in New Orleans, its unique cuisine is as diverse in its history and culture. The challenge was to prepare food in the style of that city.

Each contestant was allowed to use two assistants at a time to help in the competition. “When I chose my Final Table team I selected my boss, executive chef David Crabtree whom I’ve worked with for the past 15 years,” said Chef Seavey. “I also chose Deborah Thomas, the assistant buffet room chef, as my sous chef. Chef Thomas assisted me in the chili challenge at WFC last year. She has worked at Island View since The Buffet opened almost 13 years ago. We all possess different cooking styles and come from very different culinary and cultural backgrounds, yet it only made sense to me who would be on my Final Table New Orleans team.”

“All three of us will be captains of our own 2019 teams when we compete in Dallas this coming October,” Seavey added.

The contestants’ first challenge was a New Orleans-style eggs Benedict. Seavey’s team prepared a pecan crusted speckled trout, with a loquat onion jam, sautéed Tasso, crispy collard chip and béarnaise sauce. Seavey finished 5th qualifying them for Round 2.

The 2nd round challenge was at Dickie Brennan’s Tableau in the French Quarter to taste his Redfish Bienville. The five final teams were then asked to replicate the dish. “We ended up getting the highest scores for that dish, with a top score of 10 in execution from Mr. Brennan,” replied Seavey. “That in itself was an accomplishment.” The Seavey team came in first and went on to compete in Challenge 3.

On Sunday, the finalists were officially prepped for Round 3 by the fifth generation of Antoine's Restaurant, owner and CEO Rick Blount and executive chef Rich Lee. The final three teams completed the ultimate challenge on Sunday; but did not find out who won the \$100,000 grand prize. The results of the final competition that took place at the New Orleans Culinary and Hospitality Institute (N.O.C.H.I.), will be announced on Saturday, August 24 at 11 a.m. CST on CNBC during a one-hour special. This new format was filmed for national television by Dick Clark Productions and Big Time Entertainment.

"The other competitors, their families/teams, the film production crew and the WFC staff and crew were fantastic to work with," said Seavey. "The BBQ team came all the way from Germany, the other eight teams, from all over the United States. The camaraderie between all of the competitors was so friendly and professional at the same time. All of the teams and their families interacted with each other. When we weren't filming, we intermingled and chatted. If a team was missing an ingredient, a team would share with those in need. It was not cut throat or gimmicky at all, but there are strict rules. Truly refreshing. You could feel the harmony in the kitchens. The clock was our only enemy and the pressure was on when it got down to the last 10 minutes."

All three Island View Casino Resort chefs, Jackie Seavey, David Crabtree and Deborah Thomas, have earned a qualifying place in the 2019 World Food Championships in their divisions. Seavey served as Crabtree's sous chef in 2016 in the WFC steak category and in 2017 for the seafood category. The World Food Championship celebrates the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport. WFC brings chefs from all over the world to compete for the number one spot in each category. The champions from each category earned more than \$10,000 in cash and prizes while earning their world titles and compete at WFC's Final Table where the grand prize is \$100,000.

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Ivcr 19 team seavey.jpg

(l-r) Chefs Deborah Thomas, Jackie Seavey and David Crabtree stand for their team photo before the start of the World Food Championships' Final Table.

Ivcr 19 crabtree seavey thomas.jpg

The Seavey team, (l-r) David Crabtree, Jackie Seavey and Deborah Thomas, is ready to compete in the World Food Championships' Final Table.

Ivcr 19 seavey prep.jpg

Chef Jackie Seavey preps the holy trinity for redfish Bienville topping in the second round of the World Food Championships' Final Table.

Ivcr 19 seavey thomas in action.jpg

Chef Jackie Seavey and her sous chef Deborah Thomas prepare shrimp shells for their stock during the second round of the World Food Championships' Final Table.

Ivcr 19 chef Thomas.jpg

Chef Jackie Seavey's sous chef Deborah Thomas looks calm before the inevitable storm in the World Food Championships' Final Table.

Ivcr 19 finalists antoines.jpg (photo credit: World Food Championships)

Chef Jackie Seavey, center, and her two competitors with Antoine's Restaurant owner and CEO Rick Blount (far right) and executive chef Rich Lee (second from the left) as they prepare for final round in the World Food Championships' Final Table.

Ivcr 19 brennan congratulations.jpg (photo credit: World Food Championships)

Dickie Brennan congratulates Chef Jackie Seavey on replicating his signature dish and giving her a perfect 10 in execution in round two of the World Food championships' Final Table.

Ivcr 19 chef jackie seavey.jpg (photo credit: World Food Championships)

Ivcr 19 seavey and judges.jpg (photo credit: World Food Championships)

Chef Jackie Seavey speaks to Antoine's executive chef Rich Lee and owner and CEO Rick Blount as they visited the kitchens in the World Food Championship's Final Table.

Ivcr 19 seavey balcony.jpg (photo credit: World Food Championships)

Ivcr 19 finalists.jpg (photo credit: World Food Championships)

Chef Jackie Seavey and the other finalists from the World Food Championships' Final Table learn that the winner will not be announced until August 24 at 11 a.m. CST on CNBC.

Ivcr 19 round 3 antoines.jpg (photo credit: World Food Championships)

Chef Jackie Seavey and her two competitors listen as Antoine's Restaurant owner and CEO Rick Blount and executive chef Rich Lee prepare the finalists for the final round in the World Food Championships' Final Table.

Ivcr 19 chef crabtree.jpg (photo credit: World Food Championships)

Chef David Crabtree assisted Chef Jackie Seavey in the World Food Championships' Final Table.

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beach tower, which opened on April 29, 2016, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, Prime Cut, Beach Blvd. Steamer, C&G, The Buffet, The Diner, Dockside Deli, The Coffee Shop and Beach Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, Gulf Breeze Daiquiri, Sunset Bar & Deck, Beach Casino Stage, and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with cabanas; Blue Shell Spa, a full-service day spa; two retail outlets; the View Showroom, a 600-seat entertainment venue; and Windance Country Club, an award-winning golf course, also located in Gulfport. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast. For more information: 877-774-8439 or IslandViewCasino.com.



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Island View Casino Resort Chefs Bring Home the Awards from World Food Championship

Chef Seavey wins Best Chili in world class event.

GULFPORT, Miss. (November 12, 2018) – Two of Island View Casino Resort’s chefs competed November 7 -11 in The World Food Championships in Orange Beach, Alabama. Jackie Seavey, executive sous chef, took first place in the World Open Chili Championship and David Crabtree, executive chef, placed third in the World Seafood Championship. The 7th Annual World Food Championship celebrated the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport. This competition brings chefs from all over the world to compete for the number one spot in each category. The champions from each category earned more than \$10,000 in cash and prizes while earning their world titles and will compete next spring at WFC’s Final Table where the grand prize is \$100,000.

Chef Jackie Seavey recently won a spot in the World Open Chili Championship by winning the “golden ticket” at this October’s Chefs of the Coast event sponsored by the Gulf Coast Restaurant Association. Seavey competed the last two years as Chef Crabtree’s sous chef and had already been practicing for the Seafood Competition when she won a spot in the Chili Category. She chose Deborah Thomas, assistant buffet room chef as her sous chef for the event. “When Jackie won the entry into the World Chili Championship it really threw me off,” says Crabtree. “That only gave Calvin and me a few weeks to prepare. I told her she wasn’t supposed to win! I am very proud of Chef Seavey and the hard work all of our chefs that competed in this world class event.”

There were 34 teams from all over the United States and abroad in the opening round of the World Chili Championship. Seavey and Thomas had to use Idaho potatoes and Hormel chili in their structured build. A structured build puts all teams on a level playing field, with all contestants using the same products to come up with a desired recipe. They scored very high in this portion of the competition. Immediately after the first round, came the signature dish; the chef’s choice and the dish that is practiced and perfected long before the WFC event. Chef Seavey chose to make a white bean chicken chili, which was Chef Thomas’ recipe. “I chose Deborah as my sous chef for the WFC competition because she scored so high in the Chefs of the Coast Chili cook-off,” said Jackie Seavey. “The average score of these two dishes got us fourth place in the Top Ten.”

For the top ten category competition, Seavey and Thomas had ninety minutes to cook and present the final dish. The mandatory ingredients were Hormel chili and Great Value scorching hot thin tortilla chips; both Hormel and Walmart were WFC sponsors. For this event Seavey made a ribeye and cactus chili served with a chili flavored white corn grit and a cheddar cake that was coated in the ground tortilla chips, then fried in lard. The final dish was topped with a fresh roasted corn and avocado relish and chili flavored fried tumbleweed onions. "This dish put us over the top to win the chili championship at the WFC," said Seavey. "Deborah and I are already preparing for the spring competition for the Final Table."

David Crabtree, executive chef at Island View Casino Resort won his entry into the World Seafood Championship after placing fourth overall at last year's event. Chef Crabtree chose Calvin Lipe, room chef of Dockside Deli as his sous chef for the competition. In the first segment of the seafood competition, under a very large tent that houses 40 fully operational kitchens, 40 competitors from around the world had one hour to prepare their structured dish. The structured dish was a plank cooked Mahi. Chef Crabtree had 90 minutes to come up with, prepare and present his recipe. He prepared mango crusted Mahi with coconut rice, saffron sauce and fried beet straw with grilled bananas. This dish placed the Island View team in fifth place and sent them to compete in the top ten.

Crabtree and Lipe had 90 minutes to prepare and plate their signature dish for the second round. This was a sausage crusted pompano with brown creole Meniere sauce, savory grit cake, and nut crusted Tabasco dipped fried shrimp. Immediately afterward the team regrouped for the final round of the top ten event, where they were given the main ingredients minutes before the start. An hour and a half later, Crabtree and Lipe had created, prepared and plated parmesan crusted drum with a savory grit cake, citrus crab-stuffed sweet potato wrapped shrimp with creole Meniere sauce topped with crab salad and sweet potato straw. After a grueling two days, the Island View team came away with third overall. "In 2016, we placed 12th, just missing the top 10, then in 2017 we earned fourth place overall," quips Crabtree. "This year we hit third, and we are trying for the number one spot in 2019."

"Preparing and competing in events like this help keep our Island View chefs and myself creative," said Crabtree. "We are competitive and creative by nature. Competitions like the World Food Championship also help us keep up with trends in the food industry as well as keeping our skills honed for our customers."

Both Chef Crabtree and Chef Seavey have earned a qualifying place in the 2019 World Food Championships in their divisions.

Photos: [Click here](#)

-ivcr 18 Seavey Thomas.jpg

(from left to right) Jackie Seavey, executive sous chef and Deborah Thomas, assistant buffet room chef at Island View Casino Resort get ready for completion at the World Chili Championships at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 seavey structure build.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, presents her structured build, a Terlingua style red beef chili with Frito corn chip crusted potato chili pie croquettes, for the World Chili Championship judges at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 jackie preparing chili.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, prepares her chili for competition.

-ivcr 18 jackie seavy on stage.jpg

Chef Jackie Seavey, executive sous chef at Island View Casino Resort, receives first place recognition in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 deborah Thomas jackie seavey medal.jpg

(left to right) Deborah Thomas, assistant buffet room chef and Chef Jackie Seavey, executive sous chef at Island View Casino Resort, show off their medal as one of the top ten finalists in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 wfc ribeye cactus chili.jpg

The ribeye and cactus chili, prepared by Chef Jackie Seavey, executive sous chef at Island View Casino Resort, was the overall winner in the World Chili Championship at the World Food Championships in Orange Beach, Alabama.

-ivcr 18 crabtree winning banner.jpg

David Crabtree, executive chef at Island View Casino Resort, wins third place in the overall Seafood Competition of the World Food Championships in Orange Beach, Alabama.

-ivcr 18 chef crabtree signature build.jpg

Sausage crusted pompano with brown creole Meniere sauce, savory grit cake, and nut crusted Tabasco dipped fried shrimp,

David Crabtree's, executive chef at Island View Casino Resort, signature dish.

About Island View Casino Resort:

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. On June 21, 2018, Island View opened the fourth phase of expansion with Beach Casino, a \$75 million smoke-free casino. The land-based casinos, located on 40 acres of waterfront property, currently offer 126,000 square-feet of casino gaming with approximately 2,700 slots and 49 table games. Completing this fourth phase of expansion gives Island View 1,000,000 square-feet of beachfront gaming, hotel and entertainment space. The resort also features 970 hotel rooms and suites, with 565 in the north casino tower and 405 in the beach tower, which opened on April 29, 2016, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, Prime Cut, Beach Blvd. Steamer, C&G Grille, The Buffet, The Diner, Dockside Deli, The Coffee Shop and Beach Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, Gulf Breeze Daiquiri, Sunset Bar & Deck, Beach Casino Stage, and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with



Press Release

For more information:

Margaret Wilcox

228-348-6563/Margaret@thewilcoxagency.com

Island View Casino Resort Now taking Sports Bets

Gulfport, MS. Rep. Richard Bennett, Gulfport city councilman Myles Sharp, Executive Director of the Port Authority, Jonathan Daniels, and Executive Director of the Mississippi Gaming & Hospitality Association, Larry Gregory, were among a group of dignitaries who placed the first bet as Island View Casino Resort opened its sports book facility at 10 a.m. on Thursday, August 30. Sports betting will be available at both casino locations, North Casino and Beach Casino. The North Casino sports book is located between Carter Green Steakhouse and The View Showroom. The sports book location at Beach Casino is in the sports bar area behind the Beach Casino Stage.

Hours of operation will be Monday, 10 a.m. to 11 p.m.; Tuesday and Wednesday, 11 a.m. to 7 p.m.; Thursday and Friday, 10 a.m. to 11 p.m.; and Saturday and Sunday 9 a.m. to 11 p.m. Coming are sports betting kiosks and a mobile app that will allow customers to place wagers at Island View.

Island View's risk management partner is William Hill, one of the world's leading betting and gaming companies. William Hill was founded in the United Kingdom in 1934, and is listed on the London Stock Exchange. Richard Lyon will manage the sports betting operation for Island View Casino Resort. Lyon has over 40 years of experience in the gaming industry.

In 2017, the Mississippi Legislature passed the Daily Fantasy Sports Act and, at the same time, made slight modifications to two provisions of the Mississippi Gaming Control Act (effective July 1). This legislative action opened the door for sports betting and race book in Mississippi in the event PASPA was repealed or found unconstitutional. PASPA is the Professional Amateur Sports Protection Act of 1992, a federal law, which prohibited states from authorizing sports betting (with the exception of certain states).

On May 14, 2018, the United States Supreme Court ruled striking down PASPA as unconstitutional. On August 29, 2018, the Executive Director of the Mississippi Gaming Commission (MGC) granted Island View Casino Resort permission to commence operation of its sports book.

Editor's note: for photos [click here](#).



Press Release

Island View Casino Resort opens \$75 million smoke-free Beach Casino

GULFPORT, Miss. (June 21, 2018) – Officials with Island View Casino Resort opened the doors today to a \$75 million casino expansion during a ceremony attended by several local and state dignitaries.

Island View's Beach Casino is located on the south side of U.S. Highway 90 adjacent to its Beach Tower. The Beach Casino is a 43,000-square-foot smoke-free casino. This expansion is the fourth phase of growth for the Island View Casino Resort, which opened September 15, 2006. With this expansion, Island View boasts the largest casino floor in the State of Mississippi, totaling 126,000 square feet of gaming space. Island View's dual casino options offer guests a choice of smoking or non-smoking with both casinos offering superior promotions, high quality games and first-class entertainment. Owners Rick Carter and Terry Green have invested over \$400 million into the resort, which includes over 1,000,000-square feet of beachfront gaming, hotel and entertainment space.

"As a private, locally owned business, we recognized the opportunity to further invest in the Mississippi Gulf Coast's future. This casino expansion strongly supports our area's tourism industry and generates an economic impact from the 300 new jobs that we have created," said Carter. Green added, "Our focus has always been on delivering a great resort experience with memorable service for our guests. Island View's Beach Casino gives guests a smoke-free option without giving up the amenities they have come to enjoy." Lindsey Inman, CEO of the Island View Casino Resort said about the Beach Casino, "Guests will enjoy the same games and promotions on the beach side as they have come to expect on the north side of the property. This is the first and only casino on the Mississippi Gulf Coast to actually be built as smoke-free. We are very excited and proud to bring the Beach Casino to the Mississippi Gulf Coast."

The Beach Casino's design features floor to ceiling windows with unmatched views of the Mississippi Sound, very unique for a casino. The expansion also includes the Prime Cut restaurant, the Dockside Deli, the Beach Coffee Shop, and Gulf Breeze Daiquiris. Other amenities include entertainment on the new stage built in the center of the Beach Casino and a new sports bar where Island View will ultimately offer sports betting. Construction of the Beach Casino was completed by Roy Anderson Corp. and managed by Island View's architect Meng Chai. Financing for the project was provided by a group of banks led by Wells Fargo and includes Capital One, BancorpSouth, Hancock Bank, Trustmark National Bank, First Tennessee Bank and The Peoples Bank.

[Click here for complete Press Kit](#)

For more information, please contact Margaret Wilcox at 228-348-6563
or Margaret@TheWilcoxAgency.com.