

**PERSONALITY  
OF THE YEAR**  
AWARDS 2026





H.E. MR. ANTONIO PATRIOTA

VERA INNES

DAVID FEIN

JOÃO PEDRO TABORDA

ANA SANCHES

DJANGADA

# WELCOME

The Ambassador of Brazil, H.E. Antonio Patriota, and the Brazilian Chamber Chair, Vera Innes, welcome you to the Personality of the Year Awards Gala Dinner 2026, where we celebrate the 25<sup>th</sup> anniversary of these prestigious awards.

Created during the visit of former President Fernando Henrique Cardoso to the United Kingdom in 1997, the awards have highlighted, for twenty-five years, the importance Brazil places on the strength and diversity of its relations with the United Kingdom, recognising those who contribute to deepening those ties.

This year we honour Embraer for its longstanding partnerships in the UK, its support for British aerospace suppliers and its continued investment in the

country. We also honour Anglo American for its commitment to sustainable mining and its contribution to local communities through job creation, education and broader socio-economic initiatives. Representing the honourees tonight are João Pedro Taborda (Embraer VP) and Ana Sanches (Anglo American Brazil CEO).

Our special guest is David Fein, Vice-Chair of the Earthshot Prize, who brings us deep insights and a global perspective on sustainability.

Tonight's entertainment vibrantly reflects the spirit of cultural exchange between our two nations. Performing is Djangada, a British-Brazilian trio blending Brazilian rhythms and melodies with jazz, featuring Sam Watts (piano), Matheus Nova (bass) and Marcinho Pereira (drums).

We wish you an enjoyable evening.

# EVENT PROGRAMME

## RECEPTION

## WELCOMING ADDRESS

by Vera Innes, Chair of the Brazilian Chamber of Commerce in Great Britain

## WELCOMING ADDRESS

by H.E. Mr Antonio Patriota, Ambassador of Brazil to the United Kingdom

## DINNER

## LOYAL TOASTS

## MUSIC PERFORMANCE

by Djangada

## SPECIAL GUEST

David Fein

## AWARDS CEREMONY

## CLOSING REMARKS

by the Chair of the Brazilian Chamber of Commerce in Great Britain, Vera Innes

## POST-DINNER RECEPTION

(card bar)

# DINNER MENU

## STARTER

Pecorino custard with charred artichokes and a truffle fritter

Chickpea and mint fritter on coriander salted cucumber (Vegan)

## MAIN

Charred fillet of beef with a slow braised stroganoff and wild mushroom croquette

Vegetable tagine with garlic roasted beef tomato on chilli cous cous (Vegan)

**\*VEGAN MENU - PRE-ORDERED**

## DESSERT

Sticky toffee pudding with pecan caramel sauce and vanilla ice cream

Mango, strawberry and papaya shortbread with kiwi and mango coulis (vegan)

Tea, Coffee and Petit Fours

## WINES

White - Casa Silva Family Chardonnay Semillion, Colchagua Valley, Chile

Red - Casa Silva Family Cabernet Sauvignon Merlot, Colchagua Valley, Chile

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## PLATINUM TABLES



PATRIA



## CREDITS

### EVENT EXECUTIVES

Lena Beraldo and Jacqueline Capar

### EVENT PRODUCER

Rod Natkiel

### DESIGN

nenialmeida.com

