What if clients were more than just clients? What if vendors became more than just vendors? We asked ourselves these questions. And then we went to work to create a very different kind of design firm.

At **Sound 5**, there are no clients or vendors. Only partners.

For us, relationships matter. Whether we're brainstorming, creating, or producing, we're all in collaboration to develop the best visual communications and strategic designs possible. Our work has made some lasting impressions over the years—both locally and internationally. And we hope it has the same effect on you.

We've also chosen to team up with partners in the community—organizations that are doing some incredible things to serve the people of New York City. **Sound 5** is giving five percent of our revenue to partner with these nonprofits in continuing to make a lasting difference. It's our way of becoming a part of the larger story and fabric of our city.

We hope you like what you see here. And we look forward to dialoguing with you soon.

Contact: Andrew Au andrew@sound5.nyc 646 535 5676



overview

Asian University for Women FUNDRAISING COLLATERAL







Harvard School of Public Health FXB CENTER ANNUAL REPORT





Toy of the Year Awards INVITATIONS



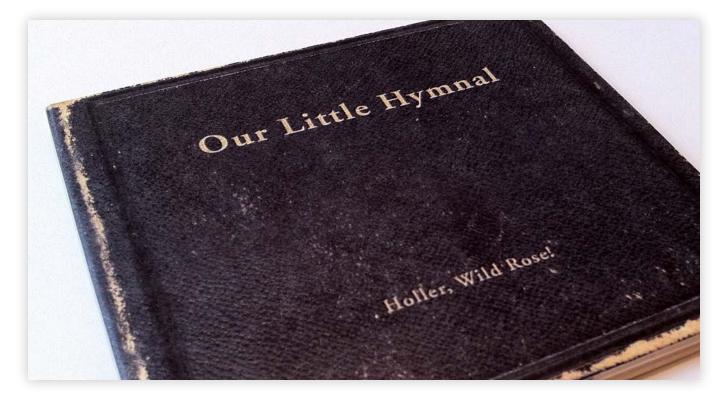






Holler, Wild Rose! CD PACKAGING







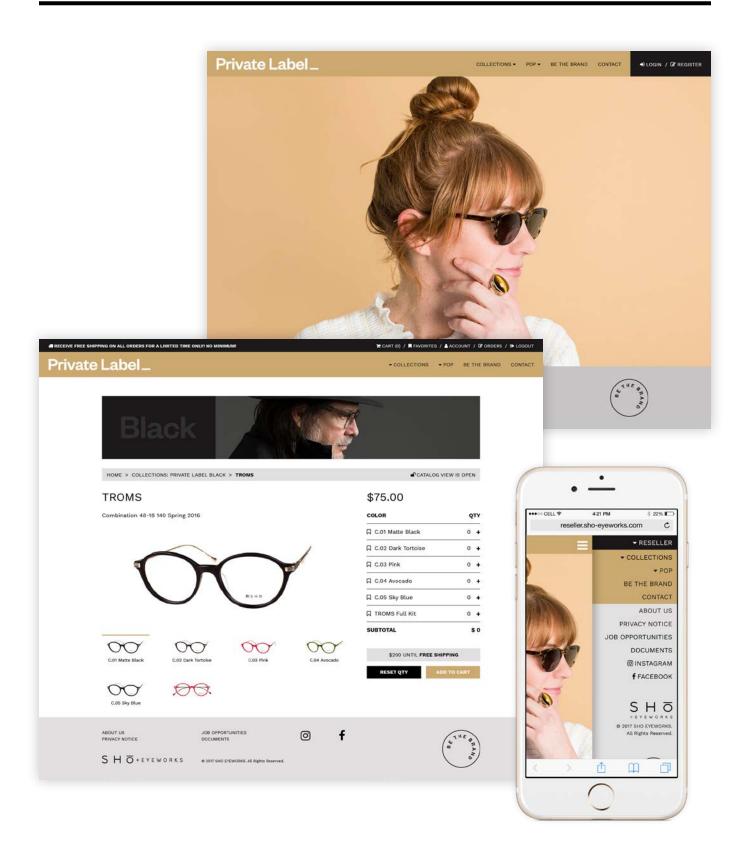
PRINT

Manhattan Prep LSAT STRATEGY GUIDE SERIES



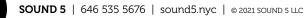


SHO EYEWORKS PRIVATE LABEL B2B WEBSITE



EDGE Awards WEBSITE

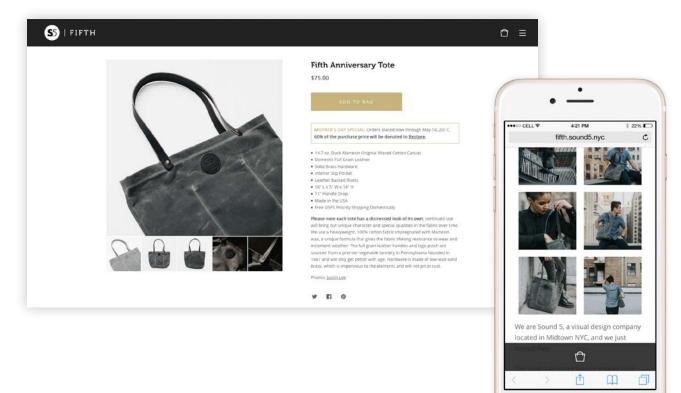




DIGITAL

Sound 5 FIFTH ANNIVERSARY TOTE ECOMMERCE WEBSITE







Marketing EDGE ANNUAL REPORT WEBSITE





I would recommend this program 100%! I didn't really know what to expect, but in a few days I have met so many amazing people while learning so much about marketing and about what it takes to build a successful career.

Diana Abad Texas Christian University 2015 Collegiate Summit J Digital (formerly I-MOX



It may look like a classroom, but it was anything but that ... as students from across the country gathered at Google's headquarters for an immersion in digital marketing. (2015 Collegiste Summit | Digital)

> The choice to discontinue a program is often layered; that's true for Markeling EDGE. Lest June our Beard voted to surset the Summer Internation and Next Generation Leaders program. With a lasser-focused purpose to ensure that Marketing (GPG resources are used in the most efficient and effective mannet be achieve our uttrate goal to enrich the gool of market-neady talent in this field that prompted these officult decisions.

> Perhaps nothing speaks to that specific capability like our summer immension programs, Collegiate Summits: Digita and Analytics (formerly known as I-MIX and I-MAX, respectively). Thanks to a sponsorship by Google, the following







PROFESSIONAL STUDIES

37TH ANNUAL NYU INTERNATIONAL HOSPITALITY INDUSTRY INVESTMENT CONFERENCE MAY 31-JUNE 2, 2015 NEW YORK MARRIOTT MARQUIS NEW YORK CITY



On May 31 - June 2, 2015 the NYU School of Professional Studies invites you to join global leaders in lodging development, investment, and finance at the 37th Annual NYU International Hospitality Industry Investment Conference in New York City.

The Conference hotel room block is now available! Special lodging rates at the New York Marriott Marquis start at USD \$399 per night.

Conference Chair Jonathan M. Tisch and the executive planning committee are in the process of developing another extraordinary program. Each year, the Conference creates a forum for discussion about relevant issues facing the industry. Conference registration will be available shortly.

We look forward to welcoming you and your colleagues to the 37th Annual NYU International Hospitality Industry



Contact us to learn about 2015 sponsorship opportunities for your company.

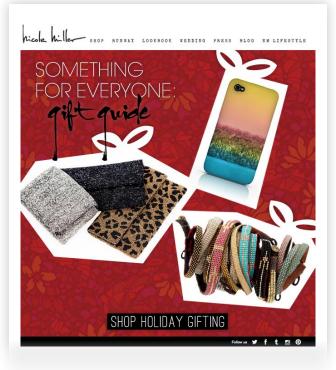
Click here to view our Patrons and Sponsors.

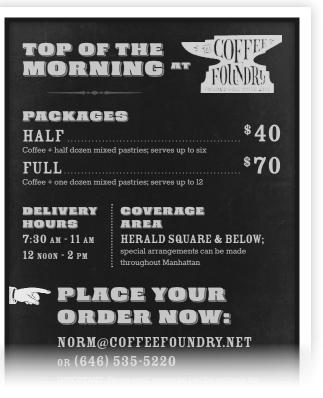
The NYU School of Professional Studies Tisch Center for Hospitality and Tourism, now celebrating 20 years of academic excellence, is a leading center for the study of hospitality and tourism. The Tisch Center offers three master's degrees, three graduate certificates, two bachelor's degrees, and

professional development and certificate programs.



Brian Spence, principal and architect in the LA office, was selected to speak on an expert panel about life science facilities. The panel was followed by a site tour of the LA Kretz Innovation Campus and LA Cleantech Incubator. Coordinated by ULI Los Angeles and the LA Bioscience Hub, Brian was the sole architect on the







Blue Ocean Poke LOGO DESIGN / EXPLORATION









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IDENTITY























$\ensuremath{\mathsf{NYU}}$ international hospitality industry investment conference





IDENTITY

Asia Society ASIAN CORPORATE CONFERENCE





RE:CREATIVE PROMOTIONAL ITEMS







Healthy Habit BRANDING / MENU BOARDS



SIGNATURE BOWLS*

Calexico Brown rice, Quinoa, roasted corn, fresh kale, black beans, grape tomato and avocado. WE RECOMEND ADDIMS SPRINGER MOUNTAIN CHIPOTLE CHICKEN BREAST.

Harvest 8: Brown rice, Quinoa, roasted white mushroom, roasted broccoli, squash, arugula, dried cranberry. WE RECOMMEND ADDING ALL-NATURAL APPEWOOD SMOKED

Korean 8.95 Roasted white mushrooms, roasted broccoli, fresh carrol, shaved cabbage, brown rice, Quinoa and toasted sesame seed. WE RECOMMEND

Vietnamese Bowl Rice noodles, mixed greens, carrots, roasted peanuts, spicy peanut dressing. WE RECOMMEND

SIGNATURE SALADS*

Dynasty Asian inspired mix featuring romaine lettuce, cabbage, carrots, citantro, toasted almonds and crispy noodles. we recommend AdDING SPRINGER MOUNTAIN SOY POACHED CHICKEN BREAT.

Americana 8.95 Romaine lettuce, baby spinach, grape tomatoes, roasted corn, hard boiled egg, bleu cheese, dried cranberry and loasted pecans. WE RECOMMEND

Steak House Steak House inspired blend featuring romaine lettuce, baby arugula, broccoli, grape tomato, white mushroom, red onion and house croutons. we eccommon adoms ALI-mutdak.BLCK ANGUS TO POUND OF HEEF.

> ASK ABOUT OUR SOUP OF THE DAY

Sedona Inspired by Southwest flavors with mixed gree romaine letituce, black beans, roasted corn, red onion, fresh cilantro, grape tomato, cotija cheese and lortilla strips. we recommetso Adomo

SPERINGER MOUNTAIN CHIPOTLE CHICKEN BREAST. Taverna Greek style salad with romaine lettuce, cucumbers, kalamata adives, red onions, and feta cheese. WE BECOMMEN ADDIME HARBOR BARKS WILD CAUNTLE SHIRKP OR BARKS WILD CAUNTLE SHIRKP OR

9.00

Arcadia 9. Vegan inspired, featuring mixed greens, wild arugula, quinoa, lentils, edamame, grape tomato and avocado. FEELING GUILTESS, TRY ADDING

Please no substitutions, but feel free to build your own and get creative.

Avocado Toast 6.95 Avocado mash, savory granola, spices, fresh time, mutigrain toast. 6.95 Nice Cream Toast 6.95 Blueberry compote, totu based nice cream, cashew butter on mutigrain toast 6.95 Egg. gandwich 6.95 Egg. spinach, tomato, bell pepper, onion on toast Cheddar Bacon Egg Sandwich 4.95 Egg. shredded cheddar, smoked bacon on toast Acai, banana, blueberries, granola, almond butter, coconut flake, bee pollen

COFFEE + TEA

ALL DAY BREAKFAST

ADD ALL NATURAL VANILLA OR HAZELNUT	.50
ASK ABOUT OUR SUPERFOOD ADDITIVES	
Organic Dark Roast	1.95
Organic Cold Brew	2.95
Coffee Smoothie Cold brew, oats, banana, cacao powder, cinnamon, cashew, almond milk	6.95
Hot Tea: Chai / Matcha / Green	1.95

CREATE YOUR OWN SALAD / 7.95

Step One

CHOOSE YOUR FOUNDATION Arugula Wild / CROSS VALLEY FARMS Kale / XIXTORE FARMS Mixed Greens / CROSS VALLEY FARMS

Step Two

HOOSE FOUR (4) ESSENTIA

	Crispy Noodles	Mushroom
	Cucumbers	Pita Chips
epper	Dried Cranberry	Quinoa
Beans	Edamame	Red Onion
oli	Grape Tomato	Sunflower Kern
ls	Jalapenos	Tortilla Strips
peas	Kidney Beans	
	Lentils	

Step Three

Carri Chicl

CHOOSE YOUR DRESSING Extra Dressing + Asian Sesame Ginger Bleu Cheese Green Goddess Buttermik Ranch Caesar Clantro-Ume Chili Mediternaen Red Wine

Extras or Prote	ins?		
CHEESE			+1.50
Bleu Cheddar Cotija	Feta Goat Mozzarella	Parmesan	
MISCELLANEOUS			
Almonds Avocado	Bacon Hard Boiled Egg	Kalamata Olive Pecans	
PROTEINS (50Z)			+3.95
Natural Chicken Breast Natural Chipotle Chick Natural Soy Poached C	I-Natural Turkey Breast		
TOFU / FRESH F	ROASTED (50Z)		+1.95

Final Decision!



FRESH BOTTLED JUICES

 Idoz - 6.95 / Ask ABOUT OUR WELLNESS SHOT

 Detox
 The Cure

 Spinach, kale,
 Orange, celery, parsley, apple, lemon, carrol, lurmeric ginger

Revitalize Spinach, celery cucumber, app lemon, mint

Beet, carrot, apple, cucumber, parsley, lemon

Heart Beet

16oz - 7.95

Hulk

Antiox

Berry-Licious Blueberry, raspberry, strawberry, banana, fresh orange juice

fresh orange juice Almond Joy Cacao, almond butter, banana, coconut milk

Blueberry, banana, caciberry, nanana, green lea powder coconut milk





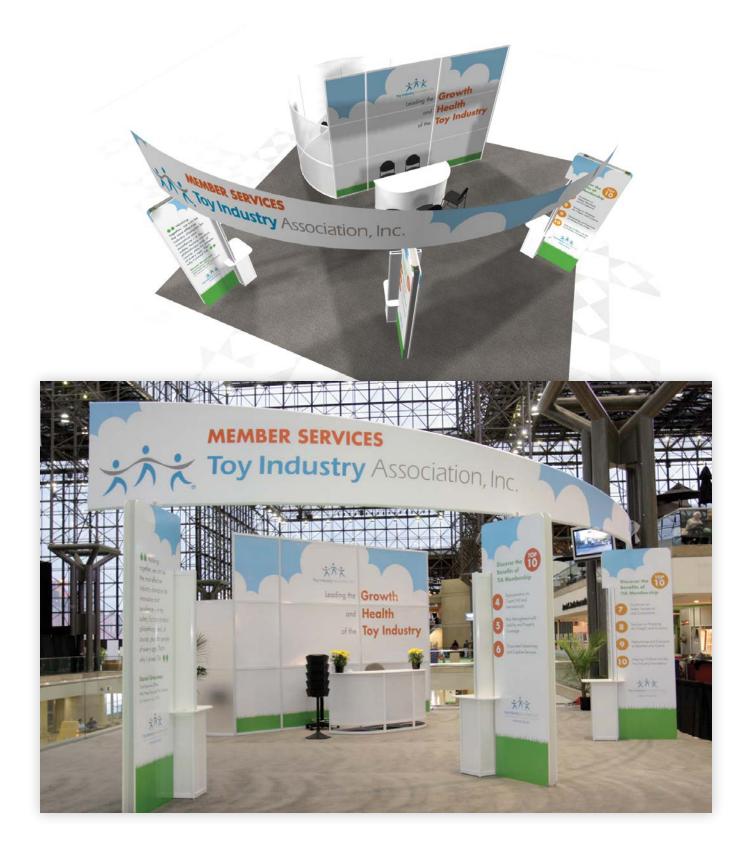


River NYC SUBWAY AD CAMPAIGN / LAMP POST BANNER





Toy Industry Association TRADE SHOW BOOTH





Blue Wolf Capital WALL MURAL / DOOR TREATMENT









For more information, please visit our webpage: www.stlukeschool.org/speakerseries





Andrew's 20+ years of design experience ranges from corporate communications efforts and web design to trade show/event production and work for independent record labels.

His education and professional experience in marketing and communications have equipped him to proficiently approach visual creative design in a holistic way. He was formerly a managing partner at RE:CREATIVE, a boutique agency in Tribeca. Prior to that, Andrew managed and implemented print, web, display as well as visual productions for the Toy Association's prominent events, such as the American International Toy Fair and TOTY (Toy of the Year) Awards, plus numerous industry and consumer initiatives. Throughout his professional career in design, he's also had the privilege to collaborate with several high-profile creatives such as Grammy and Oscar-winning composer Tan Dun, world-renowned artist Makoto Fujimura and celebrity party planner David Tutera.

Contact: Andrew Au andrew@sound5.nyc 646 535 5676

