

# MILLENNIUM

L U X U R Y C O A C H E S



ISSUE 37 | AUGUST 2018

LOOK INSIDE AND READ ABOUT OUR NEW

## 360° VIEW CAMERA

NEW INVENTORY AVAILABLE  
**PREVOST.**



*Sizzling Summer*  
**BBQ RECIPES**



Like any business owner, I constantly strive for perfection, encouraging my teams to find ways to consistently improve upon our already award-winning customer service model. In addition to sending service vans to our customers nationwide whenever they have a need, a personal touch that I think is absolutely necessary regardless of the cost, I'm also implementing a special concentrated training program this summer and fall. All management and their leads will be cross-training in every department, learning the ins and outs of every aspect of Millennium's custom manufacturing process as if it were their own department. I'm excited to see how well this motivates our management to develop efficient and effective new solutions that they may never have previously considered!

On the manufacturing side, Millennium continues moving forward in the industry by making advanced new options the standard for all models, like our new 360° camera system, which is, as always, setting the bar high for our competitors. We're also making improvements to the manufacturing process as well, with capital investments in the latest tools, technology, equipment and production space. I even learned something new as we updated our commercial paint booths from standard lighting to LED. Did you know that there are 400 4-foot light bulbs in each paint booth? And can you imagine what 1200 4-foot light bulbs look like stacked in a warehouse? It was truly incredible! The switch to LED, both in the three paint booths and our main offices and manufacturing area, will be more cost-efficient and energy efficient while providing our painters with even better lighting for their outstanding work.

As we round the corner to the last quarter of the year, I think about what's coming up next. Whether it's a challenge to be overcome and a lesson to be learned, or a triumph to be celebrated and used to set the gold standard, every day is a gift. I love my job and I love the people involved, from each employee to every customer. I even love the speed bumps along the way because without those, we all get too complacent, and that's not how you move forward in life. And whether you are an owner of one of our Millennium Luxury Coaches, an employee, or a potential customer, I want to thank you for motivating me, inspiring me, and helping me to make Millennium the best company it can be.

Until next time, my fondest wishes!  
Nelson Figueroa

## Up Coming Events

**Bus N Bikers Kerrville, TX Sept 19-25 2018**

**Royale Coach Club Rally Lexington Ky Oct 19-24 2018**

**Prevost Prouds Rally Las Vegas, NV Oct 21-26 2018**

**Florida RV Super Show Tampa Fl Jan 16-20 2019**

**Prevost Motorhome Expo West Palm Fl Feb 11-15 2019**

**Millennium Rally Sanford Fl Feb 20-24 2019**

2018 has been a year of change and growth, and as always, of forward momentum with great things brimming over the horizon. As I write this letter this summer (which you'll read in the early fall after we publish, of course), I reflect on some of the amazing things that have happened this year, as well as some of the improvements and changes that we've implemented to make every experience at Millennium Luxury Coaches an outstanding one.

First of all, I'm so proud of each one of my employees' children! Our fourth annual "Pay for A's" program, providing incentives for every A and B earned by these driven and studious kids, was a huge success. I have to give special thanks to my wife Lara and her team for all of the work they put into making this event the success that it was. It's truly amazing to have witnessed many of these children as they've grown over the years, with some going off to college as others are just entering kindergarten. We've got a write-up with some photos of the event that you can see on pages 10 and 11.

Secondly, Lara and I have been spending this summer traveling to visit with so many of you, and our travels aren't over yet. With trips to Mountain Falls Luxury Motorcoach Resort in North Carolina and Traverse Bay RV Resort and Hearthside Grove Motorcoach in Michigan among others, if you haven't seen us yet, keep an eye out! These trips give us a chance to get some great facetime with as many of you as possible, and we can catch up and hear all about your thoughts, questions, and suggestions for the future. I love these face-to-face interactions with our customers, because we learn so much (while also getting to escape some of the Florida weather for a few weeks).

And of course, on the business side of things, I've been focusing on the many ways we can build upon our stellar reputation for having the best customer service in the luxury coach industry.

From the Developer of  
Mountain Falls...



Introducing

**Myriad**  
Luxury Motorcoach Resort

Park on the Water. Live on the Edge.

- A 344 lot community on a 90 acre lake • Oversized lots • Lakeside Coach Villas • Private Docks
- Luxury Clubhouse & Amenities • Recreation and Hospitality Services • near Burnt Store Marina • near Highway 75
- Dining, Shopping, and Entertainment near by

Breaking ground 2018, first lots ready to occupy 2019. Stay connected for updates and events.

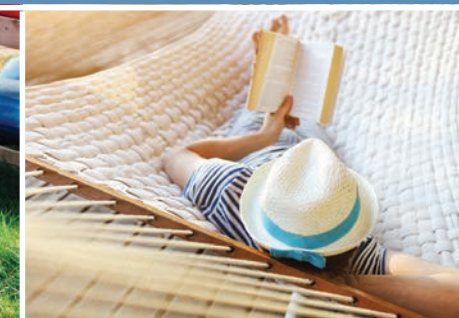
Myriad...where adventure and relaxation opportunities are endless.

Your new preferred Florida destination.



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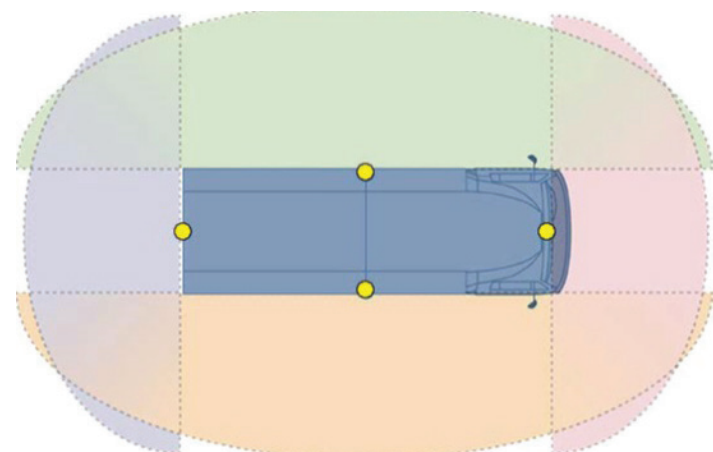




# 360° VIEW CAMERA

Millennium Luxury Coaches has been the name of excellence in designing and manufacturing tailored, hand crafted coaches, abundant with all the latest amenities and intentional elegance. Every detail is custom and made in house, from the cabinetry to the state of the art electronics, however there has always been one obstacle in possessing such luxury on wheels - Driving it! More specifically, parking and driving safely in reverse.

**Well set your fears aside...introducing Millennium Luxury Coaches groundbreaking 360° bird's-eye view camera!**



Millennium Luxury Coaches is proud to announce that it will be including the Brigade Backeye®360° camera system in all 2019 luxury coach models, in coordination with vehicle safety pioneer Brigade Electronics Group. Using four ultra wide-angle cameras, the Backeye®360° splices four video streams together seamlessly for a safer and better driving experience.

What does this mean for you? You now can see every angle and blind spot, giving you the ability to park and navigate easily. No longer do you have to rely on "modern" reverse cameras only providing you a view of directly behind. Now, the driver sees a single, smooth, real-time video from a bird's-eye perspective, providing an unobstructed, perfect view of all four sides. Hard to believe? We know! Nevertheless, it's like looking down on your home away from home from above giving you the ability to see everything around your coach!

"Here at Millennium Luxury Coaches, we pay close attention to the daily challenges our drivers face. After looking at trends in the luxury automobile industry, and as we focus on the future, it only made sense to offer this added safety feature to our customers," said Nelson Figueroa, President and Founder of Millennium Luxury Coaches.

Not only does the Brigade Backeye®360 camera system allow for real time viewing of your low-speed maneuvering, but also records your stream in case of an incident as well as having the ability to stream a 360° view of the vehicle to a handheld device anytime anywhere! You know, for those times when your kids take your luxury coach out for a joy ride!



The safety and security of your friends, family and loved ones is of the utmost importance. Therefore, at any given moment, you'll have immediate access, using your handheld device or monitor, to see a live video stream of all four sides of your coach. If anyone or anything approaches, you'll be able to track, watch, and record their movements effortlessly. Now you can drive through narrow streets, congested traffic, and around tight corners with ease thanks to this revolutionary 360° camera technology. With the 360° camera at your fingertips, you'll have the peace of mind all Millennium Luxury Coach owners like you should have.

# Featured Coach

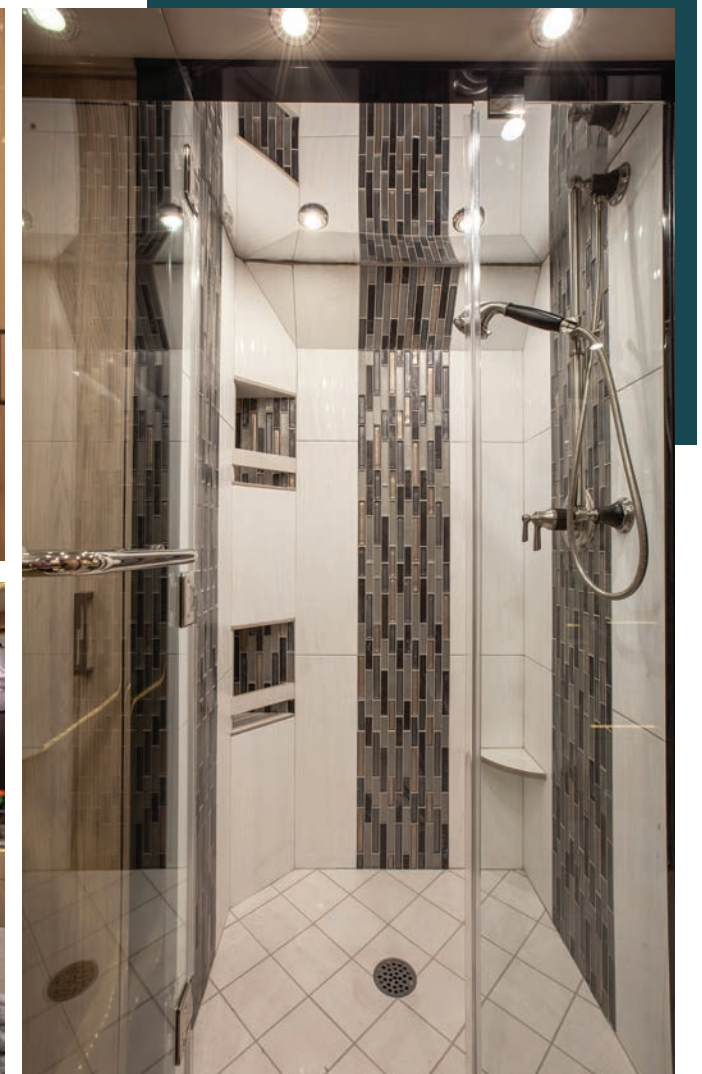
## 2019 Millennium

### H3-45 Quad Slide Bath and a Half #10143



When you step inside this coach, you won't believe how spacious it is. The bath and a half floor plan features 130" slides in the rear of the coach giving you a grand entry way into your beautiful stateroom. The white washed oak wood veneer and wonderful quartz counter tops are tastefully combined to give the coach a warm, earthy richness that makes you feel right at home. This coach is a technological marvel. Features such as our 360° view camera, onboard media server, Lutron Homeworks® and Savant Systems automation, iPad controllers and Apple TV combine to give you a luxurious, seamlessly interfaced living and driving experience.

Power, beauty, function and precision. That's the Millennium way.



## Beer Can Chicken

### ingredients

#### Beer Can Chicken Rub:

- 2 tablespoons smoked paprika
- 2 tablespoons salt
- 2 tablespoons onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon ground cumin
- 2 teaspoons dried thyme
- 2 teaspoons dried oregano
- 2 teaspoons black pepper
- 2 teaspoons garlic powder

#### For the Chicken:

- 4 pounds chicken, washed and dried
- Vegetable oil
- Beer Can Chicken Rub
- 1 (12-ounce) can beer

### Directions

For the chicken rub: In a small bowl mix all the ingredients together and use for the grilled chicken.

For the chicken: Preheat your grill to medium-high heat.

Rub the chicken and its cavity down with the vegetable oil. Season the chicken with rub mixture, remembering to season the cavity. Pour out 1/4 of the beer and sit the chicken on top of the beer can. Place the chicken in the center of the hot grill and cover. Cook the chicken for 1 to 1 1/2 hours, or until an instant-read thermometer registers 165 degrees F. Once cooked, cover loosely with foil and let rest for 10 minutes before carving.



## Cedar Plank Salmon



### ingredients

- 1 cedar plank (6 by 14 inches)
- 2 salmon fillets (1 1/2 pounds total)
- Salt and freshly ground black pepper
- 6 tablespoons Dijon mustard
- 6 tablespoons brown sugar

### Directions

Soak cedar plank in salted water for 2 hours, then drain. Remove skin from salmon fillet. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels. Generously season the salmon with salt and pepper on both sides. Lay the salmon (on what was skin-side down) on the cedar plank and carefully spread the mustard over the top and sides. Place the brown sugar in a bowl and crumble between your fingers, then sprinkle over the mustard.

Set grill for indirect grilling and heat to medium-high. Place the cedar plank in the center of the hot grate, away from the heat. Cover the grill and cook until cooked through, around 20 to 30 minutes. The internal temperature should read 135 degrees F. Transfer the salmon and plank to a platter and serve right off the plank.

## Grilled Mexican Corn

### ingredients

- 8 ears corn, shucked
- 2 tablespoons vegetable oil
- Kosher salt and freshly ground black pepper, to taste
- 1 cup crumbled cotija cheese, divided
- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup cilantro leaves, minced, plus more for garnish
- 2 teaspoons lime zest
- 1 teaspoon ancho chile powder
- Lime wedges, for serving



### Directions

1. Light the grill. On a sheet pan, toss the corn with the oil, then season with salt and pepper.
2. In a small bowl, stir together 3/4 cup of the cotija cheese with the mayo, sour cream, cilantro, lime zest and chile powder to combine.
3. Place the corn on the hottest part of the grill and cook, turning as needed, until cooked through and charred, 8 to 10 minutes.
4. Remove the corn from the grill and immediately brush each cob liberally with the cheese mixture and transfer to a platter. Garnish each cob with a sprinkle of the remaining 1/4 cup of cheese and more cilantro, then serve with lime wedges.

## Strawberry Basil Bourbon Lemonade



### ingredients

- Recipe serves 8*
- 8 oz. bourbon
  - 2 cups strawberries
  - 2 tbsp sugar
  - 1/2 cup fresh lemon juice
  - 12 basil leaves
  - 8 basil sprigs
  - bitters

### Instructions

Place strawberries into blender and add 2 tbsp of sugar. Add about 1/4 of a cup of water and pulse until pureed. In a medium saucepan over a medium-high heat, add the puree and 1 3/4 cup of water. Heat until mixture begins to boil. Allow to cool and then strain through a sieve.

In a large pitcher, combine the strawberry syrup, bourbon, 1 cup of water, lemon juice, basil leaves, and a splash of bitters. Stir and then pour into eight glasses with ice. Garnish each with a basil sprig.



## Pay for A's: Millennium Luxury Coaches Gives Back!

Four years ago, Founder and CEO of Millennium Luxury Coaches Nelson Figueroa had an idea. As someone who stays involved in his employees' lives, rewarding outstanding work, incentivizing his sales team, and coaching and mentoring his staff while he treats them like family, he wanted to do something more – something that wouldn't just impact his employees but their families, too. With that in mind, he and his team started the Pay for A's Program for all of his employees' school-aged children.

This year, at the fourth annual Pay for A's celebration, it was obvious to everyone there how successful this program is. It's a simple program – each student received \$20 for every A and \$10 for every B they earned throughout the school year, offset by any grades of C or lower. This means that this year, Millennium gave out over \$4,000 in prizes, bringing the four-year grand total to over \$15,000!

The party was a huge success, with a balloon artist doing amazing work sculpting magical creations from nothing more than balloons! With hula hooping, music, and great food and drink, there was plenty for all employees to enjoy. "I love seeing our employee family celebrating with their own families, all together celebrating and having fun," said Lara Figueroa, event coordinator, who showed off her moves on the dance floor with Nelson.

Not only does this program offer an opportunity for Millennium to give back to the employees who provide such outstanding service and maintain Millennium's reputation as the best source for luxury coaches in the country, it also motivates the students. Each year, students show improvement, striving to get more A's and B's and earn more money!

"I love this program," said Nelson, "because it helps every student understand the principle of being rewarded for a job well done. These are our future scientists and presidents and authors and teachers, and I think it's important for each of them to strive to be the very best they can be. I can't wait to see how amazing our students will do next year!"



# New and Pre-owned Inventory



2017 Millennium H3-45 #713



2016 Millennium H3-45 #712



2016 Millennium H3-45 #707



2014 Millennium H3-45 #711



2010 Millennium XL-2 #702



2010 Millennium H3-45 #698

COMING SOON

2018 Millennium H3-45 #709



2016 Millennium H3-45 #710



2014 Millennium H3-45 #708







Millennium Luxury Coaches  
 1601 Dolgner Place  
 Sanford, Florida 32771

PRESORTED  
 STANDARD  
 US POSTAGE PAID  
 MID-FLORIDA, FL  
 PERMIT NO. 20590



- ~ Fiberglass Front & Rear Cap Replacements
- ~ Storm and Hail Damage
- ~ Welding
- ~ Window Replacement
- ~ Custom Paint Work Including Pin Striping, Fades, Lettering
- ~ Base Coat/Clear Coat
- ~ Repaint Trailers to Match Coach
- ~ 3M Protection Services
- ~ Resealing
- ~ Rust Protection
- ~ Under Coating
- ~ Full Detailing

PROFESSIONAL SERVICES FROM A NAME YOU CAN TRUST!



Collision Repair & Paint Services  
 We Service

All Recreational Vehicles ~ All Trucking & Fleet Vehicles ~ All Trailers ~ All Tow Vehicles

**Exterior Service**

- ~Professional Collision Repair
- ~Expert Color Matching
- ~Fiberglass Repair
- ~Dent & Scratch Repair
- ~Awning Installations
- ~Coach Structural Repairs
- ~Delamination

