





Wednesday, November 15, 2017 7:00 P.M. Rusty Pelican, Grand Ballroom

Edgar Allen Corporate Society Member

Ever better.













































































**OUR SPONSORS** 















Mears



Seventy-five years ago, in the midst of a polio epidemic, many children in Greater Miami needed therapy and education and could not get those services in public schools. Filling that need was a new organization then called the Crippled Children's Society. From those days in a church basement has come Easterseals. We provided **therapy**, **education**, **special equipment**, **transportation** and have filled **other needs** as they arose. Responding to unmet needs in partnership with engaged families and community leaders has characterized our mission and approach.

### **Easterseals today**

Our strategic growth initiatives include **Head Start**, **autism education** and **senior services**. Our funding requests and marketing messages reinforce WHY we are committed to making South Florida a better place for people with disabilities to live, learn, work and play. We seek to attract the best talent, build our organization core competencies, secure adequate funding, expand our geographic reach, and deliver the highest quality services in our market.



### **Event Information**





Wednesday, November 15, 2017 7:00 p.m.

The Rusty Pelican, Grand Ballroom 3201 Rickenbacker Causeway Key Biscayne, FL 33149 Overview: James Beard Foundation's "Best Chef South" for five consecutive years and The Pubbelly Group's Award-winning Founding Partner and Chef, Jose Mendin will lead an exquisite evening of culinary adventure at the 29th Annual Festival of Chefs event taking place Wednesday, November 15 at The Rusty Pelican, Grand Ballroom. The annual event pays tribute to South Florida's culinary scene with an evening of featured signature dishes, wine & spirit tastings, silent auction and entertainment, all to benefit the Easterseals South Florida Culinary Arts High School, a vocational training program for students with autism and other disabilities. At Festival of Chefs, Easterseals culinary students showcase their abilities with a signature dish and incredible hospitality.

Chef Mendin will be joined by a stellar lineup of chefs from more than 25 of the area's most prominent restaurants. Their signature dishes will be complemented by a variety of wine and spirits as well as local award-winning desserts. In addition, a silent auction of original paintings, sculptures, multimedia artwork, travel, vacations, fine jewelry, and restaurant experiences promises for an altogether memorable evening!

#### **Committee Members:**

Barry Solomon
Bryce Epstein, M.D., ESSF Board Member
Chris Vanning, GDS Group
Cuqui Beguiristain, MANO Fine Art
Liza M. Santana, CREATIVAS
Lorena Lama, Jackson Health Systems
Melanie Cohen, SocialMiami.com
Tony Guerra, Citrus Miami





Guests must be 21 and over
General Admission: \$125 per person
Online with PROMO Code: \$100
At the door: \$150 per person

### 2017 Participants To Date



- Host Chef, Jim Pastor, The Rusty Pelican
- Beaker & Gray Chef Brian Nasajon
- BLT Steak Miami Beach Chef Carlos Torres
- Cantina La Veinte & Tacology Chef Santiago Gomez
- Chef Adrianne's Vineyard Restaurant and Wine Bar Chef Adrianne Calvo
- Easterseals Culinary Arts High School Students
- El Rey de la Paella Chef Giovanni Fernandez
- Exquisito Fine Chocolates Carolina Quijano
- Fireman Derek's Bake Shop Derek Kaplan
- Foog's Miami Chef Saul Ramos
- Gaijin Izakaya by Cake Chef Cake
- Goya Foods Chef Fernando Desa
- Lemoni Café Chef Assia Dahrouch
- Meat Market Chef Sean Brasel
- MC Kitchen Chef Dena Marino
- Miami Smokers Urban Smokehouse Chef Andres Barrientos
- Morton's The Steakhouse Coral Gables Chef Charlie Fajardo
- Neme Gastro Bar Chef Ivan Orza
- Nikki Beach Miami Beach Chef Brian Molloy
- Nothing Bundt Cakes John and Monica Reckert
- Pubbelly Sushi Chef Chair José Mendín
- R House Chef Rocco Carulli
- Roho Kitchen Chef Jorge Montes
- Seaspice Chef Angel Leon
- · Sensory Delights Catering Chef Alain Lemaire
- Soyka Chef Pedro Lopez
- The Salty Donut Raceni Richards
- Truluck's Chef Michael Cerny

And many more...























































### Silent Auction



Items donated\* by local and national companies are packaged together to make exciting packages for attendees to bid on.
Everything from artwork to unique dining experiences, jewelry, sports memorabilia and more...there's something for everyone!

\*sponsorship benefits available for in-kind donations depending on value amount.



29<sup>™</sup> ANNUAL

**FESTIVALOFCHEFS** 

# 2016 Event Photos





# 2016 Event Photos





# 2016 Event Photos





### 2016 Chef Participants



WHERE CULINARY & FINE ARTS MEET













Renowned chefs featured at festival of chefs over the years...

50 Ocean Restaurant - Chef Joe Bonavita Chef Adrianne's - Chef Adrianne Calvo **Commonwealth Miami** – Chef Daniel Roy **DIRT** - Chef Nicole Votano Eating House - Chef Giorgio Rapicavoli **Easter Seals Culinary Arts High School** Edge Steak & Bar - Chef Aaron Brooks Lemoni Café - Chef Assia Dahrouch MC Kitchen - Chef Dena Marino \* Meat Market - Chef Sean Brasel Morton's The Steakhouse - Chef Chad Lewark Nikki Beach Miami Beach - Chef Frank Ferreiro The Gang Miami - Chef Bogdan Niculae Truluck's - Chef Michael Cerny R House - Chef Rocco Carulli Red, the Steakhouse – Chef Peter Vauthy Roho Kitchen – Chef Jorge Montes Sensory Delights - Chef Alain Lemaire Soyka Restaurant & Bar - Chef Pedro Lopez Zuuk Mediterranean Kitchen – Chef Daniel Ganem

\* 2016 Chef Chair

Past participation does not guarantee participation in 2017

### 2016 Sponsors

### EDGAR ALLEN CORPORATE SOCIETY MEMBER



EXECUTIVE CHEF SPONSOR

BARRY SOLOMON FAMILY TRUST

PASTRY CHEF SPONSOR

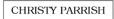


Holland & Knight



#### FOODIF SPONSORS







#### **HUTZLER FOUNDATION**







#### WINE LOVER SPONSOF











# 2016 Sponsors



#### BEER, WINE & LIQUOR SPONSORS

















#### VENUE SPONSOF



### MEDIA & PUBLIC RELATIONS PARTNERS











#### PRINTING & DESIGN SPONSOR



#### in kind sponsor







**UBER** 

### 2016 Media Coverage













# Overview Of Sponsor Benefits

Sponsor Benefits	Master Chef \$25,000	Executive Chef \$15,000	Sous Chef \$10,000	Pastry Chef \$5,000	Foodie \$2,500	Wine Lover \$1,500
Company name and quote in pre and post-event press releases	✓					
Corporate recognition and mention as Master Chef sponsor in all press release and media coverage	✓					
Most prominent size and positioning of all company logo and message opportunities	✓	✓				
Prominent recognition in all press releases and post-event publicity	<b>√</b>	✓	<b>√</b>	<b>√</b>	<b>√</b>	
Logo to appear in program book	✓	✓	✓	✓		
Logo to appear on event e-save the date*	✓	✓	✓	✓	✓	
Logo to appear on event invitation*	✓	✓	✓	✓	✓	
Logo to appear on event tickets*	✓	✓				
Ad in program book (distributed approx. 350 event guests)	Full page	Half page	Quarter page	Name included	Name included	Name included
Opportunity to include a special message from company Executive in event program book	✓	✓				
Opportunity for company Executive or appointed representative to sit on event planning committee	<b>√</b>	<b>✓</b>				
\$100 tickets with PROMO Code for staff, family, and friends	<b>√</b>	<b>\</b>	<b>✓</b>	<b>√</b>	<b>✓</b>	<b>√</b>
Tickets	24 comp tickets	18 comp tickets	14 comp tickets	10 comp tickets	6 comp tickets	2 comp tickets
Opportunity to distribute and market company with promotional material at event	<b>√</b>	<b>√</b>				
Opportunity for company Executive to address attendees on the evening of the main event						
Appear in Miami Herald ads and SocialMiami.com	√ ·	<b>√</b>	<b>√</b>	<b>√</b>	✓	
Logo or Company Name to appear on PowerPoint presentation looping throughout the event	Logo	Logo	Logo	Logo	Name	Name
Name/logo recognition on ESSF website with active link	/				√	
Recognition on ESSF social media page (Facebook, Twitter, Instagram)	<b>√</b>		•	•		
Sponsor recognition award	, /	<b>✓</b>	<b>√</b>	<b>√</b>		

# Sponsorship Agreement

<ul> <li>□ Master Chef</li> <li>□ Executive Chef</li> <li>□ Sous Chef</li> <li>□ Pastry Chef</li> <li>□ Foodie</li> <li>□ Wine Lover</li> <li>□ Event Ticket</li> <li>□ At the door</li> </ul>	\$ 25,000 \$ 15,000 \$ 10,000 \$ 5,000 \$ 2,500 \$ 1,500 \$ 125 \$ 150	PAYMENT OPTIONS  Total Amount: \$  Check (payable to Easter Seals South Florida)  American Express	
Full Name		CONTACT INFORMATION	
Title			
Address Address 2 City, State, Zip Phone	would like it to appear in acknowledger		
Email			

Please mail this form to Easter Seals South Florida, 1475 NW 14<sup>th</sup> Avenue, Miami, FL 33125 Attn: Marta Quintana or email it to: Marta Quintana@sfl.easterseals.com or via fax at 305-325-0578 or visit www.easterseals.com/southflorida



#### FOR SPONSORSHIP INFORMATION CONTACT:

Marta Quintana Vice President, Development Easterseals South Florida 1475 NW 14<sup>th</sup> Avenue Miami, FL 33125

> P: 305.547.4765 F: 305.325.0578

E: marta.quintana@sfl.easterseals.com

### FOR CHEF PARTICIPATION & MEDIA CONTACT:

Nanette Molina Sr. Development Officer & Marketing Specialist Easterseals South Florida 1475 NW 14<sup>th</sup> Avenue Miami, FL 33125

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