



Roosters Foundation proudly presents our Annual

OC Food and Wine Celebration

Benefiting Children's Charities
in Orange County

We invite you to participate in a celebration that will both delight your palate with great food and wine, while providing an uplifting experience focused on creating a community of care for children in need. In addition to supporting many worthwhile children's charities, this 2-day event highlights the best in food and wine.

WHEN: Sunday, **March 31, 2019:** "Wine Celebration"

- \$95 General Admission 2pm -5pm
- \$125 VIP 1 hour Early entry at 1pm -5pm
- \$25 Designated Driver (no Alcohol) 2pm -5pm

Sunday, **April 7, 2019:** "Chefs Food & Wine Celebration" • 4:30pm-11:00pm • Tickets start at \$395

WHERE: Old Ranch Country Club; 3901 Lampson Ave., Seal Beach,

Purchase Tickets at: www.roosters.org or www.ocfwc.com

On Sunday afternoon, **March 31st**, guests will sample premium wines from over 50 wineries, and meet passionate winemakers and winery representatives, offering practical knowledge and sharing their delicious wine. Taste a wide variety of delectable wine-worthy hors d'oeuvres and delicious desserts. Musical entertainment by Mudbug Brass Band. Visit www.ocfwc.com for a list of participants.

Sunday evening, **April 7th**, this extraordinary experience offers guests a sumptuous five-course meal paired with fine wines in an unforgettable setting. Sunday evening's focal point is our 15 premier Orange County chefs & restaurants preparing their signature dishes tableside for their exclusive table. The event also includes musical entertainment, an extensive upscale live and silent auction and an after party with the chefs, cocktails crafted by our 2 chef honorees, music and dancing, Attire: black tie optional.

This event will sell out! Don't miss out on a delicious evening!



Thanks to our 2018 Participating Chefs & Restaurants

(front left) Umberto Rubelli/Catal Restaurant and Uva Bar, Ross Pangilinan/Mix Mix Kitchen; Franco Barone/IL Barone Ristorante; Roosters Chairman, Randy Fine; Michael Rossi/The Ranch Restaurant & Saloon; Chef Phil Tangonan, The Cannery (back left) Daniel Jangurenia, Mr. G's Bistro David B. Martin/The Pacific Club, Mark McDonald/Vine Café, Michael Nirtaut/Old Ranch Country Club; Hector Zamora, Silver Trumpet Restaurant & Bar; Ryan Adams/Three Seventy Common, Eric Samaniego, Michael's on Naples.



Proceeds from the **2019 Food & Wine Celebration** allow us to award grants to various children's charities and fund the **Roosters Foundation Annual Food Drive**, which will feed up to 2000 families with needy and at-risk children living below the poverty line in Orange County.

2019 Sponsorship Opportunities

“Passport to Wine” • “Passport to Chefs”

- **DIAMOND SPONSOR \$10,000** (\$6,160 is tax deductible)
 - * One Premier table at **“Passport to Chefs”** seating 12 guests, with 1st choice of menus
Note: Each table seats 14 people, which includes 2 personal guests of the chef.
 - * 12 VIP Tickets with early entry to **“Passport to Wine”** tasting event Sunday afternoon, March 31st
 - * 6 parking passes for March 31st offering on-site parking before 1pm (\$120 value)
 - * Special email and website recognition at event, pre & post event, and in Roosters newsletter
 - * Opportunity to distribute materials at both events.
- **GOLD SPONSOR \$6,420** (\$3,780 is tax deductible)
 - * One Premier table at **“Passport to Chefs”** seating 12 guests, with 2nd level choice of menus
Note: Each table seats 14 people, which includes 2 personal guests of the chef.
 - * 12 VIP Tickets with early entry to **“Passport to Wine”** tasting event Sunday afternoon, March 31st
- **Table SPONSOR 4,740** (\$2,940 is tax deductible)
 - * Twelve (12) seats at **“Passport to Chefs”**, 3rd level priority choice of menus
Note: Each table seats 14 people, which includes 2 personal guests of the chef.
Does not include admission to “Passport to Wine” event
- **1 seat “Passport to Chefs” \$395**

“Passport to Chefs”

MENU Selection Format & Hierarchy

Format

In order of hierarchy*, each “Table Captain” will be *emailed approximately 1 week prior to the event*, to choose the menu for their table. Table Captain will have a 2 hour time limit to make a menu selection. The chef preparing the menu chosen will not be known to the guests until they enter the ballroom at the event, which adds to the excitement of the evening!

***Levels of Hierarchy** - Platinum, then Gold, then Table, then Others.

NOTE: Within each level, menu selection priority is temporarily established when six seats are paid, and finally set when the table is paid-in-full; therefore, a table can pay in full at a later date than a table that pays for six seats, and still move up in priority.

***Hierarchy**

- 1) **Platinum Sponsors** receive first choice for menu selection, and are seated closest to the stage area.
- 2) **Gold Sponsors** receive 2nd choice for menu selection, by order of date sponsorship was paid in full.
- 3) **Table Sponsors** will begin menu selection after the Gold Sponsors have chosen, in paid in full order.



Photo: Bleu Cotton Photography, Inc.