



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, April 29, 2018: "Passport to Wine"

- \$100 General Admission 2pm -5pm (presale \$75 ends march 15)
- \$125 VIP 1 hour Early entry at 1pm -5pm
- Designated Driver \$25 (no Alcohol)

Sunday, May 6, 2018: "Passport to Chefs" • 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, **April 29th**, 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 Quattrosound.

Sunday evening, **May 6**th, 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!*





(front left) Ron Lee/ AnQi, Katy Smith/ Puesto, Leo Razo/Villa Roma, Hector Zamora/Silver Trumpet Restaurant & Bar, Ross Pangilinan/Mix Mix Kitchen & Bar, Ryan Adams/Three Seventy Common, Michael Rossi/The Ranch Restaurant & Saloon; (back left) Umberto Rubelli/Naples Ristorante, Phil Tangonan/The Cannery, Daniel Godinez/Anepalco Restaurant, Mark McDonald/Old Vine Café, Eddie Meza/ Anaheim White House, Michael Nirtaut/Old Ranch Country Club, Jason Elder/Mr. G's Bistro, Albert Park/The Pacific Club.

Proceeds from the **2018 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 3000 families with needy and at-risk children living below the poverty line in Orange County.



2018 Sponsorship Opportunities

"Passport to Wine" • "Passport to Chefs"

□ PLATINUM 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, April 29h
- * 6 parking passes for April 29th offering on-site parking before 1pm
- * 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, April 29th
- * 6 parking passes for April 29th offering on-site parking before 1pm (\$120 value)

□ **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 <u>temporarily established when six seats</u> are paid, and <u>finally set when the table is paid-in-full</u>; 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 <u>first choice for menu</u> selection, and are seated closest to the stage area.
- 2) **Gold Sponsors** receive <u>2nd choice</u> for menu selection, by order of date sponsorship was paid in full.
- 3) **Table Sponsors** will begin menu selection <u>after</u> the Gold Sponsors have chosen, in paid in full order.