



**AWARE INC Presents 8th
Annual Men Who Cook
Oct. 17 6:00pm-8:30pm
Commonwealth Commerce
Center Ballroom**

Please join us for our 8th annual fundraiser to support services to victims of domestic and sexual violence. This is our largest fundraiser of the year and its success depends on supporters and volunteers like you.

What does it take to be a chef?

- Choose an appetizer, entrée, soup, salad, or dessert recipe to make
- Donate or find a sponsor to support food costs
- Prepare 150 - "bite size" portions to be served at the event
- Organize your table by getting friend and coworkers to help serve
- Submit registration form and recipe via email

What's in it for me?

- 2 Free tickets to the event
- Media exposure via LinkedIn, Twitter, Facebook, and Instagram
- Compete for great prizes for winners
- Acknowledgement in our annual report
- Permission to publicize AWARE's logo and link to your website
- Be listed on our website during event peak months

CHEF REGISTRATION FORM

REGISTRATION DUE JUNE 1, 2019

Please fill out the form below and Indicate which type of dish you plan to create. Our goal this year is to have an even proportion of each to increase variety. No duplicate food items will be accepted so the sooner you get your recipe in the better! E-mail your completed registration form to Jessica Embury at jembury@awareshelter.org no later than June 1st . **A short bio of the chef and a headshot would also be helpful for marketing purposes.** Each chef is allowed to bring two team members with them at no charge, additional guests will need to pay purchase tickets at \$35.00 per person.

*****Recipes may be turned in at a later date.**

Lead Chef	
Team Member 1	
Team Member 2	
Company	
Address	
Phone	
Email	

	Appetizer
	Soup
	Entree
	Dessert



Helpful Tips and Guidelines

ALL RECIPES ARE DUE NO LATER THEN SEPTEMBER 1, 2019

Recipe Guidelines

- ◆ Select a dish that can be easily transferred from your kitchen to the Commonwealth Commerce Center.
- ◆ Test your recipe before the event, to make sure it will serve well in quantity
- ◆ Submit your recipe and list all ingredients to AWARE by September 1st.

Day-of-Event Food Preparation and other Guidelines

- ◆ Prepare food almost to the point of completion, requiring only minor steps to finish or assemble.
- ◆ Volunteers and staff will be onsite to assist you with anything you may need but you must stay entire duration of the event to serve guests.
- ◆ AWARE, Inc. will provide utensils and containers for guests to taste your dish, but we do not provide crockpots, chafing dishes, etc.
- ◆ If you have items that require plugs please bring extension cords and let us know ahead of time so we can plan accordingly.
- ◆ It is highly recommended (if you don't like to clean up) that you use disposable items such as the Sterno 70222 24-Piece Disposable Party Set available on Amazon or locally at Gordons Food Service. This comes with everything you'll need and all can be tossed at the end of the night.
- ◆ Deliver prepared items to the Commonwealth Center Ballroom **by 5:00 pm. Event starts promptly at 6:00 pm**
- ◆ Be ready to set up your Chef Station upon arrival
- ◆ Deliver all side components with your prepared items (i.e., dipping sauces, spices, etc)
- ◆ Tasting will end at 7:45pm, so please do not pack up early.
- ◆ Guests love to take home leftovers! We will provide take out containers for you to box leftovers up and leave on your table once tasting has concluded at 7:45pm
- ◆ You will be responsible for cleaning up your space before you leave at the end of the night which will conclude at 8:30pm

Opportunities to Be Involved

ALL SPONSORSHIPS ARE DUE BY SEPTEMBER 15TH

Master Chef Level \$2000

- ◆ Table of 8 (only 8 reserved tables available)
- ◆ Full page ad for your business in the event program
- ◆ Inclusion in all press releases via 30 different news outlets in the county
- ◆ Signage at event with your logo and business name
- ◆ Special recognition on all social media platforms
- ◆ Listing as a sponsor on the AWARE website homepage for 1 year

Iron Chef Level \$1,000

- ◆ 4 tickets to the event
- ◆ 1/2 page ad for your business in the event program
- ◆ Inclusion in all press releases via 30 different news outlets in the county
- ◆ Signage at event with your logo and business name
- ◆ Special recognition on all social media platforms
- ◆ Listing as a sponsor on the AWARE website event page for 1 year

Sous Chef Level \$500

- ◆ 2 tickets to the event
- ◆ 1/4 page ad for your business in the event program
- ◆ Inclusion in all press releases via 30 different news outlets in the county
- ◆ Signage at event with your logo and business name

The Big Tipper

- ◆ Your chance to support your favorite chef!
- ◆ Mention in the event program
- ◆ Be sure to list your specific amount and chefs name on the sponsorship form.

Sponsorship Form

REGISTRATION DUE SEPTEMBER 15, 2019

Be sure to submit a logo (jpeg file) of your business, and or an ad that is formatted according to the size your sponsorship allows for the program. If you have any questions, please contact Jessica Embury at: 517-783-1638 x 142 or jembury@awareshelter.org

Contact Person	
Business Name	
Address	
Phone	
Sponsorship Level	
	For Big Tipper Sponsors Only
Chef	
Amount	

	Check	Return this form, with check made payable to: AWARE, Inc. ATTN: Lee Knapp, Accounts Receivable PO Box 1526 Jackson, MI 49204-1526
	Cash	
	Invoice	
	Credit Card	

AWARE INC

All proceeds benefit AWARE, Inc. whose mission is to eliminate domestic and sexual violence while promoting social change and empowering survivors by offering shelter and services.