



23RD ANNUAL

Chef Challenge

A CHALLENGE TO END HUNGER

CHEF PARTICIPANT

EVENT DETAILS

APRIL 13, 2023

6 P.M. - 9 P.M.

MOBILE CONVENTION CENTER

Chef Challenge is Feeding the Gulf Coast's annual fundraiser that brings together some of our area's most celebrated chefs and restaurants for an evening of superb food and drink, live entertainment, and a vast silent auction—all in the name of ending hunger along the central Gulf Coast.

WHY PARTICIPATE?

- This event brings in funds to help us feed thousands of families in need. Your restaurant has the opportunity to give back to your community while simultaneously promoting your business to our guests.
- Your business will be listed on our website, promoted on social media and digital marketing leading up to the event.
- Enjoy a little friendly competition as you battle it out with other local chefs for the chance to win best dish of the night, or best dish in your category.

REQUIREMENTS?

- Chefs must provide the culinary staff and food to prepare and serve at least **500 tastings** of their dish.
- Chefs must be setup and ready to serve at the event venue no later than 5:15 p.m. and remain set up until the conclusion of the event at 9:00 p.m.
- Chefs are required to provide any materials or decorations for their space, including disposable serving ware (i.e., plates, napkins, utensils, etc.)

INTERESTED?

If you are interested in participating, please contact Tonia Camardella at (251) 653-1617, ext. 141 or by email at tcamardella@feedingthegulfcoast.org.

Space and categories are limited. Please inquire as soon as possible to reserve your spot.

Join us in **ENDING HUNGER** along the central Gulf Coast



RESTAURANT/CHEF PARTICIPANT AGREEMENT

The 23rd annual Chef Challenge will be held on April 13, 2023.
Interested restaurants/chefs, please complete this form.

Restaurant/Chef Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Contact Person: _____ Phone: _____

E-mail: _____

Preferred Method/Time of Contact: _____

DISH ENTRY INFORMATION WILL APPEAR IN EVENT MATERIALS AS IS.

Dish Title: _____

Detailed Dish Description: _____

Possible Allergens in Dish: Shellfish Gluten Dairy Nuts

PLEASE CHECK YOUR DESIRED CATEGORY. THIS IS NOT A GUARANTEE YOU WILL BE PLACED IN YOUR PREFERRED CATEGORY. WE HAVE LIMITED SPOTS FOR EACH CATEGORY AND THESE WILL BE DECIDED ON A FIRST COME, FIRST SERVE BASIS. YOU WILL BE NOTIFIED OF FINAL CATEGORY PLACEMENTS BY MARCH 30, 2023.

APPETIZER

DESSERT

ENTRÉE

Will you need electricity the night of the event? Yes No

I agree that I will participate in the 23rd annual Chef Challenge on April 13, 2023. I agree that I will provide the culinary staff and food to prepare and serve at least 500 tastings of my dish from the category agreed upon with Feeding the Gulf Coast. I will ensure my staff is setup and ready to serve at the venue no later than 5:15 p.m. and will remain set up until the conclusion of the event at 9:00 p.m. I understand that I am required to provide any needed materials or decorations, including serving ware (i.e., plates, napkins, utensils, etc.) for my dish. I understand that Feeding the Gulf Coast will provide two 6 or 8 ft. banquet tables with linens.

SIGNED: _____ DATE: _____

Please include a high resolution version of your company logo for promotional purposes.

CONTACT: Tonia Camardella, Development Coordinator

EMAIL: tcamardella@feedingthegulfcoast.org PHONE: (251) 653-1617, ext. 141

ADDRESS: Feeding the Gulf Coast, Attn. Chef Challenge, 5248 Mobile South St., Theodore, AL 36582