

CHEF PARTICIPANT

EVENT DETAILSMAY 16, 2024

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 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.

24TH ANNUAL





RESTAURANT/CHEF PARTICIPANT AGREEMENT

The 24th Annual Chef Challenge will be held on May 16, 2024. Interested restaurants/chefs, please complete this form.

Re	staurant/Chef Name:				
Ма	iling Address:				
Cit	y:			State: Zip:	
Со	ntact Person:			Phone:	
E-r	mail:				
Pre	eferred Method/Time of Contac	:t:			
DI	SH ENTRY INFORMATION WILL	. APPEAR IN EV	/EN	ENT MATERIALS AS IS.	
Dis	sh Title:				
De	tailed Dish Description:				
Po	ssible Allergens in Dish: 🔲 Sh	nellfish 🗖 G	lut	uten 🗖 Dairy 🗖 Nuts	
CA	TEGORY. WE HAVE LIMITED SPOTS F	OR EACH CATE	GC	A GUARANTEE YOU WILL BE PLACED IN YOUR PREFERRED GORY AND THESE WILL BE DECIDED ON A FIRST COME, FIRST GORY PLACEMENTS BY MARCH 30, 2024.	
	APPETIZER		D	DESSERT	
	ENTRÉE		٧	VEGAN	
	II you need electricity the night you want to be included in soc			? □ Yes □ No emotions of event? □ Yes □ No	
I we from an or the income	will provide the culinary staff a m the category agreed upon d ready to serve at the venue e event at 9 p.m. I understand	and food to n with Feed no later than that I am re es, napkins, u	pr ling 5 qu ite	nnual Chef Challenge on May 16, 2024. I agree that prepare and serve AT LEAST 500 tastings of my dishing the Gulf Coast. I will ensure my staff are setup 5:15 p.m. and will remain set up until the conclusion of quired to provide any needed materials or decorations tensils, etc.) for my dish. I understand that Feeding the tables with linens.	
SIG	NED:			DATE:	
Ple	ease include a high resolution ve	ersion of you	ır c	company logo for promotional purposes.	
СО	NTACT: Tonia Camardella, Develo	opment Coor	di	dinator	
	AIL: tcamardella@feedingthegu	_			
AD	ADDRESS: Feeding the Gulf Coast, Attn. Chef Challenge, 5248 Mobile South St., Theodore, AL 36582				