

2017 SAVOR

Benefiting *the doorways*



About SAVOR

Originally created in 2009 to celebrate the The Doorways' 25th anniversary, SAVOR has grown into one of the most anticipated annual events in Richmond. SAVOR brings together award-winning chefs from coast to coast and around the world for an epicurean evening—all to benefit The Doorways. Guests are treated to a unique gourmet dining experience, silent and live auctions featuring fine wines, gracious home entertainment packages, dinners at top restaurants, and travel and sports options.



- **SAVOR 2009** started it all when three nationally acclaimed chefs (Thierry Rautureau, Martin Yan, and Scott Drewno) presented a five-course menu with wine pairings and cooking demonstrations.
- **SAVOR 2010** was a seated five course dinner orchestrated by our visiting Celebrity Chefs (Susan Feniger, Michelle Bernstein, En-Ming Hsu, Sam McGann, and Christopher Ivens-Brown). Each course was planned by a different chef who demonstrated his/her course while guests savored the dish.
- **SAVOR 2011** was positively 'Presidential' with our special guest Chef Roland Mesnier, who served as the White House Executive Pastry Chef for 26 years under five different Presidents—the longest tenured chef ever to serve at the White House. Under Chef Roland's direction, guests were treated to a State Dinner replica, duplicating an experience only a few select people ever see.
- **SAVOR 2012** highlighted "Southern Hospitality from Virginia to the West Indies" by presenting the best chefs from these regions (Walter Bundy, Patrick Ehemann, Dino Jagtiani, Franck Mear, Uwe Schluszas and Mario Tardif). Unique southern cuisines, along with exceptional wine pairings, steel drum music and an island theme, made this a night to remember.
- **SAVOR 2013** rang in five years of the event by inviting all our former chefs to return for a "Reunion Dinner," while including some exciting new ones to spice things up! Iron Chef Cat Cora joined internationally acclaimed Pastry Chef En-Ming Hsu and 14 others (Todd Gray, Dino Jagtiani, Roland Mesnier, John Sarich, Jason Alley, Sara Ayyash, Glenn Bossie, Walter Bundy, Patrick Ehemann, Lee Gregory, Michael Hall, Eric Lewis, Sergio Mueller and Uwe Schluszas) to create a spectacular evening.
- **SAVOR 2014** was a celebration of The Doorway's 30th anniversary and highlighted Chef Maneet Chauhan – a featured judge on *Chopped* and the author of "Flavors of My World: A Culinary Tour Through 25 Countries." Joining Chauhan were Caleb Shriver and Philip Perrow of Dutch & Company-Richmond, as well as Michael Friedman of The Red Hen in Washington D.C. all of whom were nominated for Best Chef in the Mid-Atlantic region by *Food and Wine Magazine*.
- **SAVOR 2015** was 'An Extremely Delicious Way to Make a Difference'. Headlined by Jeff Corwin of The Food Network's *Extreme Cuisine*, this year's event featured food with an extreme passion for flavors inspired by Corwin's culinary adventures. Joining Corwin were Chef Justin Ross, *Top Chef All-Star* and *Food & Wine's the Peoples Best New Chef for the Mid-Atlantic*, and Chef Bryan Voltaggio, a finalist on both *Top Chef* and *Top Chef Masters*.
- **SAVOR 2016** celebrated The Doorways' **one millionth night of lodging provided** with Chef Spike Mendelsohn of *Top Chef* and *Next Iron Chef*. Complimenting the Washington, D.C.-based Mendelsohn were *Top Chef* alum and James Beard Foundation Visiting Chef Joy Crump and Chef David Dunlap of Quirk Hotel's Maple & Pine Restaurant.
- **SAVOR 2017** will take place on Saturday, October 7th at The Jefferson Hotel. Headlining the event will be Chef Marcus Samuelsson, winner of *Top Chef Masters* and *Chopped All Stars!*

SPONSORSHIP RESPONSIBILITIES

- Return signed sponsorship agreement by 8/23/17
- Deliver sponsor logo and guidelines by 8/23/17 (B&W and color in .EPS or high resolutions .jpg format)
- Provide list of names and addresses of people you would like to receive information and invitations (vendors/key affiliates) by 8/23/17
- Ensure payment by 9/6/17
- Deliver "camera-ready" program ad(s) by 9/6/17
- Deliver PowerPoint slide(s) by 9/6/17
- Provide guest list and dietary restrictions by 9/14/17

SPONSORSHIP CONTACT INFORMATION

Name: _____

Address: _____

Telephone: _____

Fax: _____

Email: _____

Accounting Contact: _____

SPONSORSHIP COMMITMENT

Signature _____

Print Name: _____

Title: _____

Date: _____

Amount: _____

SPONSORSHIP LEVELS

(check one)

Presenting Sponsor: \$50,000

Master Chef: \$25,000

Executive Chef: \$15,000

Chef de Cuisine: \$10,000

Sous Chef: \$5,000

Chef de Partie: \$2,500

Chef de Tournant: \$1,500

SEND TO:

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stunner@thedorways.org



SPONSORSHIP LEVELS	Chef de Tournant \$1,500 (unlimited)	Chef de Partie \$2,500 (unlimited)	Sous Chef \$5,000 (10 available)	Chef de Cuisine \$10,000 (5 available)	Executive Chef \$15,000 (5 available)	Master Chef \$25,000 (2 available)	Presenting Sponsor \$50,000 (1 available)
event tickets	✓ ₂	✓ ₄	✓ ₈	✓ ₁₀	✓ ₁₀	✓ ₁₆	✓ ₁₆
mention on website	✓	✓	✓	✓	✓	✓	✓
mention in SAVOR program	✓	✓	✓	✓	✓	✓	✓
mention in The Doorways newsletter		✓	✓	✓	✓	✓	✓
use of sponsorship photo in company report		✓	✓	✓	✓	✓	✓
ad placement in program			✓ 1/4 page	✓ 1/2 page	✓ 1/2 page	✓ 1/2 page	✓ full
PowerPoint slide at event				✓ 1:15	✓ 2:15	✓ 3:15	✓ 4:15
name/logo on event invitation				✓	✓	✓	✓
SAVOR event signage				✓	✓	✓	✓
mention in press release				✓	✓	✓	✓
photos with chefs				✓	✓	✓	✓
exclusivity in your category					✓	✓	✓
valet parking at event						✓	✓
signage on registration tables at event						✓	✓
personal delivery of auction items						✓	✓
celebrity chef at table						✓	✓
prominent mention in all print interviews							✓
prominent mention in radio PSA							✓
prominent mention in all tv interviews							✓
ad inside front cover of program							✓
ad outside back cover of program							✓
pre-event dinner with celebrity chef							✓
acknowledgment from SAVOR stage							✓
introduction by President/CEO							✓
remarks at event (5 minutes)							✓