



ASOLO REPERTORY THEATRE

Men Who Cook + Brew 2016

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| DATE | Sunday, May 15, 2016 – 6PM |
| LOCATION | Mattison's Bayside at the Van Wezel, 777 N. Tamiami Trail, Sarasota 34236 |
| EVENT OVERVIEW | An ultimate food extravaganza featuring 30 of Sarasota and Bradenton's most well-respected men who share the love of cooking. Join these guest chefs as they step out of their daily roles and come together to prepare a dinner filled with their favorite recipes. NEW THIS YEAR: a craft beer tasting garden where guests can sample new craft brews from local vendors. |
| EVENT HIGHLIGHTS | Chef appetizer and entrée stations, craft beer tasting garden, raffle for gourmet cooking classes, awards for best table décor and "People's Choice" best chef, live music, parade of chefs and merchandise for sale including: t-shirts, aprons, cookbooks |
| TIME/PROGRAM | 6PM Cocktail reception, appetizer stations and craft beer tasting garden 7PM Dinner stations, Parade of Chefs, raffle, awards and live music |
| CHEF RESPONSIBILITIES | Choose one recipe (appetizer or entrée) Meet deadlines (submit form, headshot, bio and recipe) Cover the expense for all of the ingredients used in the preparation Prepare 30 portions to be served at the event Purchase tickets to the event (or organize a table by selling tickets to friends) Decorate your table and compete in the table décor competition |
| CHEF DEADLINES | 11/01/15 – Submit registration form and recipe name 11/15/15 – Submit headshot and bio (for the website, program and cookbook) 1/15/16 – Submit the full recipe |
| DRESS | Culinary Festive |
| TICKET PRICES | TABLES: \$2,500 and \$2,000 // TICKETS: \$200 |
| CONTACT | Laura Stuart Wood, Manager of Special Events 941-351-9010 ext. 4712 or Laura_Wood@asolo.org WWW.ASOLOREP.ORG/MENWHOCOOK |

MEN WHO COOK & BREW









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SUNDAY, MAY 15, 2016

MATTISON'S BAYSIDE AT THE VAN WEZEL


Recipe Guidelines

-  When selecting a recipe, decide if you would like to prepare an appetizer or an entrée. If you select an entrée, side dishes can also be prepared to accompany the entrée
-  Select a dish that can be easily transferred from your kitchen to the Mattison's Bayside kitchen
-  Submit your registration form and the name of the dish you will be prepare by **NOVEMBER 1, 2015**
-  Submit the full recipe* for the dish you will prepare by **JANUARY 15, 2016**
-  After the recipes have been edited by our Culinary Director, they will be sent to Mattison's for review
-  Test your recipe several times before the event, to make sure it will serve well at an event for 300 people
-  Submit your chef tasting station requirements (# chafing dishes, electrical outlet) by **APRIL 15, 2016**
-  Notify Asolo Rep in advance if your dish has components that need to be displayed at your station (dipping sauces, spices etc.)

Day-of-Event Food Preparation Guidelines

-  Prepare your items almost to the point of completion, requiring only minor steps to finish or assemble
-  **You must prepare 30+ portions**
-  Deliver your prepared items to the Mattison's Bayside Kitchen at **4:30PM** on the day of the event.
-  Write your name, name of your dish, and the handling and heating instructions on your prepared items
-  Deliver all prepared items in disposable containers (items will be moved to chafing dishes and/or platters)
-  Deliver all side components with your prepared items (dipping sauces, spices etc.)
 -  All serving vessels and utensils will be provided by Mattison's and staff will be on site to assist with presentation
-  Remain at Mattison's Bayside after delivering your food, so all chefs can do an event walk-through

Recipe Submissions

-  Email recipes to Asolo Rep's Manager of Special Events, Laura Stuart Wood, at Laura_Wood@asolo.org. The deadline is **JANUARY 15, 2016**

**All recipes are required to clearly indicate if nuts are being used.*



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CHEF REGISTRATION FORM

CHEF INFORMATION

NAME: _____

TITLE: _____ COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ EMAIL: _____

☐ I would like to prepare an appetizer

☐ I would like to prepare an entrée

***NAME OF RECIPE YOU WILL PREPARE:** _____

Please print as you would like it to appear

MATERIALS SUBMISSION

BIO (250 WORDS OR LESS)

☐ Please use my bio from last year
(returning chefs only)

☐ I will submit a new bio by the due date of
November 15, 2015

HEADSHOT

☐ Please use my headshot from last year
(returning chefs only)

☐ I will submit a new headshot by the due date
of November 15, 2015

TICKETS/TABLES

PLEASE RESERVE THE FOLLOWING:

_____ Individual ticket(s) @ \$200/each

_____ Sous Chef table(s) for ten @ \$2,000/each

_____ Master Chef table(s) for ten @ \$2,500/each
(Premium seating and recognition)

PLEASE RETURN COMPLETED FORM BY NOVEMBER 1, 2015 TO

Asolo Repertory Theatre Special Events

ATTN: Laura Stuart Wood

5555 N. Tamiami Trail | Sarasota, FL 34236

EMAIL: Laura_Wood@asolo.org | CALL: 941-351-9010 ext. 4712 | FAX: 941-351-5796

WWW.ASOLOREP.ORG/MENWHOCOOK