



JOURNEYS

A Culinary Odyssey ♦ Abstract Competition

Chef Invitation Packet *for Dinner*

September 8, 2017
5:30 PM - 10:30 PM

Venue One
1034 W Randolph, Chicago

Join the American Liver Foundation, Great Lakes Division for Journeys: A Culinary Odyssey. Journeys is designed to promote guest exploration of Chicago's food scene from its best chefs by presenting four delicious menus and allowing guests to choose their own five course meal - all while celebrating our journeys to liver wellness and awareness.

For more information, contact:
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LiverFoundation.org/GreatLakes





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Journeys is a unique and creative culinary event that showcases premier chefs and restaurants from around the city. Two Chefs are partnered to create a themed four-course tasting menu with each chef taking two, alternating courses.

The result is an invitation for guests to take their own culinary odyssey - choosing their own food journey throughout the evening.

Journeys raises critical funding to further the mission of the ALF which is to facilitate, advocate, and promote education, support and research for the prevention, treatment, and cure of liver disease.

The evening will include:

- Networking & Cocktails
- Program featuring ALF honorees and guest speakers
- 4 Dinner Menus created by 8 Chefs
- 2 Dessert stations from 2 Pastry Chefs
- 4-6 Grazing Tables sourced from local restaurants and businesses
- 2 Chef Competitions: "Taste of Journeys" Judging & People's Choice
- An Abstract Competition showcasing Local, Young Scientific Investigators
- VIP After-Party with Chef Networking

Event Details

Date	September 8, 2017
Location	Venue One
Time	5:30pm-10:30pm
Attendance	400 Guests, 90% with incomes over \$150,000



2016 Flavors Chefs

Patient Spotlight



Matthew Pracko has a genetic liver disorder called Alpha-1 Anti-trypsin deficiency. There is currently no cure for this disorder other than transplant. Luckily, Matthew just needs to be monitored at this time. Matthew has recently begun running on behalf of the American Liver Foundation. His mom, Amy, has already participated in four marathons with the American Liver Foundation. Without the support from people like you, the funding to help end liver disease would not be possible.



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Event Day Timeline

September 8, 2017

- 2:30 PM Load-in begins, Chefs/Tasting Partners will be given a specific load-in time slot closer to event day
- 4:30 PM Load-in ends, All Chefs should be at event venue.
- 5:30 PM Cocktail Reception/Dinner Grazing Tables Open
- 6:00 PM Honoree Program
- 6:30 PM First Course is served
- 6:50 PM Second Course is served
- 7:10 PM Third Course is served
- 7:30 PM Fourth Course is served
- 7:50 PM Dessert is served/Dessert Grazing Tables Open
- 9:30 PM VIP After Party/Chef Networking Begins
- 10:30 PM Event Ends
- 8:30pm-9:30 PM Discreet Chef Load-out





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Benefits for Participating Chefs & Restaurants

- Your contribution of time, service, and dinner for guests will be acknowledged as a 100% tax-deductible charitable donation
- Restaurant name and logo with Chef Biography on Journeys website
- Chef highlight on social media (Facebook)
- Logo and name in invitations and emails
- Event Signage
- Inclusion in all Journeys press releases, marketing materials and advertisements
- Introduction and event night highlight interview with our emcee
- The opportunity for over 400 guests to sample your cuisine
- Exposure to over 1000 high-income, prospective customers that are passionate about the American Liver Foundation
- A role in helping raise over \$160,000 to end liver-disease
- “Bragging Rights” at our two Chef Competitions!
 - “Taste of Journeys” Judging Panel led by our Emcee Corey McPherrin
 - “People’s Choice” Top Chef fundraising competition



2016 “Top Chef” Chefs

Patient Spotlight



Jax Schindler

I was born with biliary atresia, a liver disease that occurs because there is a blockage in the ducts that carry bile from the liver to the gallbladder. My parents were told that I would eventually need a liver transplant to live. At 6 weeks of age, I underwent an operation to delay the imminent damage to my liver. After the failure of this operation, my mom, Heather, was tested to see if she could be a living donor, but the doctors said they could only use her liver as a last resort. I was put on the donor list, and, thanks to another family’s heroic decision to donate their loved one’s organs, I received my new liver at Mt. Sinai Hospital when I was 6 months old.



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Chef Participant Responsibilities

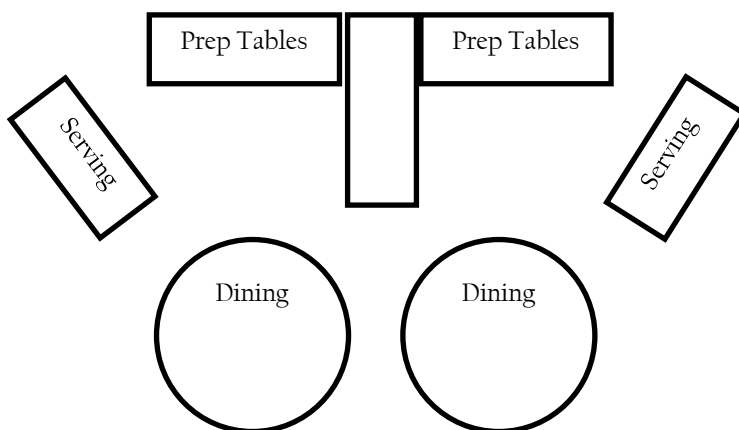
- Chefs will be paired and will collectively design a four-course tasting menu in a pop-up kitchen.
- Create two tastings for our guests from one of four menus designed to satisfy our guests diverse palates.
- Each tasting should consist of at least 300 small plates or servings for a total of 600 servings per chef.
- Decorate their pop-up kitchen, based on their menu, which will consist of:
 - Three 8' Prep Tables
 - Two 6' Takeaway Tables
 - Two 60' Rounds
- Provide all the necessary support staff needed for successful preparation and serving
- Bring all necessary utensils, pans, heat lamps, and other cooking/warming/serving equipment (unless otherwise notified)

ALF Responsibilities

- All dishes, glassware, silverware and other utensils guest need for consumption.
- Three 8' Prep Tables, Two 6' Takeaway Tables, Two 60' Round Tables
- Black linens for Prep, Takeaway Tables and Rounds (if your Pop-up Kitchen requires other linens, please bring those on your own)
- Electrical Supply as needed (within reason)



Sample “Pop-Up Kitchen” Layout





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CHEF COMMITMENT FORM

(1) PICK YOUR "JOURNEY" MENU

Please choose your menu preference in the table below from 1-3.

Traditional Fare <i>Traditional menu items</i>	Vegetarian <i>Vegetarian Friendly</i>	Allergen Friendly <i>Dairy & Gluten Free</i>	Get Fit (VIP Lounge) <i>Healthy & Delicious Food</i>

(2) SHARE YOUR INFORMATION

Restaurant:	
Participating Chef:	
Restaurant Address:	
Restaurant City:	Restaurant State & Zip:
Restaurant Phone:	Restaurant Fax:
Chef Email:	
Chef Mobile:	
Alt. Contact Name:	
Alt. Contact Email:	
Alt. Contact Mobile:	

(3) MAKE THE COMMITMENT

We are pleased to support the American Liver Foundation, Great Lakes Division by joining Journeys in September 2017.

_____	_____
Signature	Printed Name
_____	_____
Date	Title

Please email completed form, chef bio, chef photo and restaurant/business logo to:
Brandon M. Combs, Asst. Executive Director
BCombs@LiverFoundation.org