



SPONSORSHIP OPPORTUNITIES

Culinary Leadership Motivating Future Generations

THURSDAY, SEPTEMBER 24TH

JUNGLE ISLAND

Bloom/Treetop Ballroom & Terrace

5:30 – 6:30 PM VIP Preview Happy Hour

6:30 – 9:30 PM Full Event



benefiting
easterseals
South Florida

Savor the experience. Support the mission. Celebrate the future.



2026 Event Chef Chair

Jeremy Ford

Chef Jeremy Ford, winner of Top Chef Season 13, is a nationally acclaimed culinary force whose restaurant Stubborn Seed in Miami Beach holds both a prestigious Michelin Star and a Michelin Green Star for sustainability—an honor reserved for chefs leading the way in eco-conscious dining. His bold, ingredient-driven cuisine and commitment to responsible sourcing have earned him not only critical acclaim, but also recognition as a trailblazer in the intersection of fine dining and environmental stewardship.

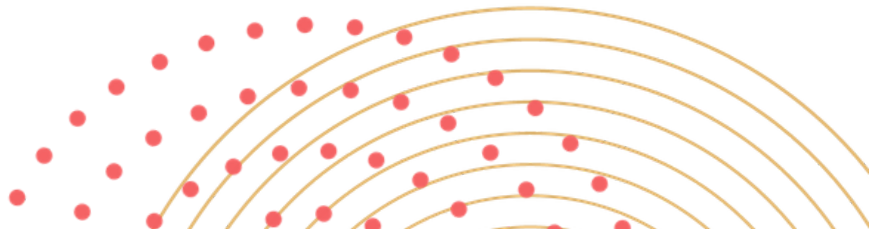


Ford's passion for food began early, shaped by his grandmother's Italian cooking. He launched his culinary career at 16 in Jacksonville, Florida, before training under elite chefs Christophe Émé and Joachim Splichal in Los Angeles, where he honed his technique and developed a love for seafood. After returning to Florida and working with Chef Dean Max, he rose to become corporate chef and later opened the celebrated Matador Room in 2014. His breakout moment came shortly after, when he took home the title on Bravo's Top Chef.

In 2017, Ford partnered with Grove Bay Hospitality to open Stubborn Seed, which quickly gained national attention. It was named one of America's 10 Best New Restaurants and earned the Miami Herald's first four-star review in two years. The restaurant has maintained its Michelin Star for three consecutive years and was honored as one of America's Top 50 Independent Restaurants in 2023. Ford himself was named Eater Miami's Chef of the Year and was a James Beard Award semi-finalist in 2022.

A defining chapter in Ford's evolution came with the creation of Ford's Farm in Redland, Florida. Immersing himself in the growing process transformed his approach to food, deepening his commitment to seasonality, freshness, and sustainability. By cultivating his own ingredients, Ford ensures that each dish served at Stubborn Seed reflects not just creativity and technique, but a respect for the land and a farm-to-table authenticity that diners can taste.

Looking ahead, Ford continues to expand his culinary footprint with The Butcher's Club at PGA National Resort and a second Stubborn Seed opening in Las Vegas in 2025. Through his restaurants and his farm, Chef Jeremy Ford is leading a new generation of chefs—where luxury dining and sustainability go hand in hand.





THURSDAY, SEPTEMBER 24TH
JUNGLE ISLAND MIAMI
5:30 PM - 9:30 PM

ABOUT FESTIVAL OF CHEFS

This annual fundraiser is South Florida's most favored culinary adventure, boasting signature dishes from our region's most talented chefs, wine & spirits tastings, live entertainment, and an extraordinary silent auction. The event supports the Easterseals South Florida Culinary Arts High School, a vocational training program for students with autism and other developmental disabilities.

OUR GOAL

During the evening's festivities, attendees support Easterseals South Florida in raising unrestricted funds to benefit the students enrolled in the Easterseals Culinary Arts High School. Supporting this program allows us to provide meaningful learning opportunities, equipment, materials and internships.

WHY EASTERSEALS SOUTH FLORIDA?

For over 80 years, our beloved agency has been serving families in South Florida and beyond. We provide exceptional services, education, and outreach for children, young adults and seniors through our Head Start and Early Head Start programs; our Wayne & Nicole Cypen Easterseals Academy; our Culinary Arts High School; and our adult daycare and in-home respite for seniors living with Alzheimer's and other memory disorders. We want all program participants at Easterseals South Florida to reach their full potential and achieve the fullest and most dignified quality of life possible. Easterseals is responsive to the needs of each community – leading the way to 100% equity, inclusion, and access for people with disabilities and their loved ones.



SPONSORSHIP OPPORTUNITIES

All sponsors will be recognized in collateral materials such as social media, digital ads, the event website, publications, press releases, and signage before, during, and after the event.

PRESENTING SPONSOR

\$25,000

- Tickets for (30) to attend the 36th Annual Festival of Chefs
 - * Includes Complimentary Parking
- (2) Sponsor acknowledgments during the event
- Remarks from podium at the event (two minutes)
- Opportunity to include company information and/or branded favor in swag bags
- Event day social media takeover across Instagram Live and Facebook Live
- Co-branded swag bags for all attending guests
- Invitation to special pre-event kickoff reception with Event Chef Chair Jeremy Ford
- Full-page ad in online event program book

MASTER CHEF SPONSOR

\$20,000

- Tickets for (24) to attend the 36th Annual Festival of Chefs
 - * Includes Complimentary Parking
- (2) Sponsor acknowledgments during the event
- Remarks from podium at the event (one minute)
- Opportunity to include company information and/or branded favor in swag bags
- Invitation to special pre-event kickoff reception with Event Chef Chair Jeremy Ford
- Full-page ad in online event program book



For more information, contact:
development@sfl.easterseals.com

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EXECUTIVE CHEF SPONSOR

\$15,000

- Tickets for (20) to attend the 36th Annual Festival of Chefs
 - * Includes Complimentary Parking
- (2) Sponsor acknowledgments during the event
- Remarks from podium at the event (one minute)
- Opportunity to include company information and/or branded favor in swag bags
- Invitation to special pre-event kickoff reception with Event Chef Chair Jeremy Ford
- Full-page ad in online event program book

TOP CHEF SPONSOR

\$10,000

- Tickets for (14) to attend the 36th Annual Festival of Chefs
 - * Including Complimentary Parking
- (1) Sponsor acknowledgment during the event
- Remarks from podium at the event (one minute)
- Opportunity to include company information and/or branded favor in swag bags
- Full-page ad in online event program book



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SOUS CHEF SPONSOR

\$8,000

- Tickets for (10) to attend the 36th Annual Festival of Chefs
 - * Including Complimentary Parking
- (1) Sponsor acknowledgment during the event
- Opportunity to include company information and/or branded favor in swag bags
- Half-page ad in online event program book

CHEF DE PARTIE SPONSOR

\$5,000

- Tickets for (8) to attend the 36th Annual Festival of Chefs
- Opportunity to include company information and/or branded favor in swag bags
- Half-page ad in online event program book

LA COCINA LOCA SPONSOR

\$4,500

- Tickets for (2) to attend the 36th Annual Festival of Chefs
- Logo prominently displayed on large screens throughout the one-hour fundraising segment
- Quarter-page ad in the online event program book





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FLAVOR SPONSOR

\$3,500

- Tickets for (2) to attend the 36th Annual Festival of Chefs
- Logo will be featured on the photo booth backdrop alongside the Easterseals South Florida and Festival of Chefs logos, appearing in every photo taken at the photobooth station

PATISserie SPONSOR

\$2,500

- Tickets for (6) to attend the 36th Annual Festival of Chefs
- Opportunity to include company information and/or branded favor in swag bags
- Quarter-page ad in the online event program book

SOMMELIER

\$1,500

- Tickets for (4) to attend the 36th Annual Festival of Chefs
- Quarter-page ad in the online event program book

CUSTOM SPONSORSHIP

TBD



For more information, contact:
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Sponsor Participation Agreement

SPONSORSHIP OPPORTUNITIES

- | | |
|---|-----------------|
| ☐ Presenting | \$25,000 |
| ☐ Master Chef | \$20,000 |
| ☐ Executive Chef | \$15,000 |
| ☐ Top Chef | \$10,000 |
| ☐ Sous Chef | \$8,000 |
| ☐ Chef de Partie | \$5,000 |
| ☐ La Cocina Loca | \$4,500 |
| ☐ Flavor | \$3,500 |
| ☐ Patisserie | \$2,500 |
| ☐ Sommelier | \$1,500 |
| ☐ Custom Sponsorship | TBD |

PAYMENT OPTIONS

- ☐ Check payable to:
Easterseals South Florida
1475 NW 14th Street
Miami, FL 33125
- ☐ Please send invoice for payment.
- ☐ Other forms of payment:
Credit/Debit Card, ACH
- Please email
development@sfl.easterseals.com
or call us at (305) 514-2819

Sponsor logos due with submitted participation agreement

CONTACT INFORMATION

Full Name: _____

Title: _____

Company Name: _____

Address: _____

Address 2: _____

City: _____ State: _____ Zip Code: _____ Phone: _____

Website: _____ Email: _____

Social Media Handles: _____

A COPY OF THE OFFICIAL REGISTRATION AND FINANCIAL INFORMATION MAY BE OBTAINED FROM THE DIVISION OF CONSUMERSERVICESBY CALLING TOLL-FREE 800-435-7352 (REGISTRATION #CH2377) WITHIN THE STATE. REGISTRATION DOES NOT IMPLY ENDORSEMENT,APPROVAL, OR RECOMMENDATION BY THE STATE. YOUR DONATION IS TAX DEDUCTIBLE TO THE FULL EXTENT OF THE LAW. OUR EIN# 59-0722783. PLEASE CONSULT YOUR TAX ADVISOR OR ACCOUNTANT FOR SPECIFIC DONATION QUESTIONS. EASTER SEALS SOUTH FLORIDA,INC. DOES NOT ATTEST TO THE VALUE ASSIGNED BY THE DONOR TO THE DONATED GOODS. ANY MARKET VALUE SUBSTANTIATION OFITEMS RESTS WITH THE DONOR. DONATIONS ARE FREE FROM LIABILITY BY THE FLORIDA GOOD FAITH DONORS ACT. ALL DONATIONSMADE TO EASTER SEALS SOUTH FLORIDA, INC. BECOME THE PROPERTY OF THIS NONPROFIT ORGANIZATION.