Introducing the Eighteenth Annual Noble Chef World on a Plate: La Dolce Vita

The University of Hawai‘i Maui College is honored to host The Noble Chef: World on a Plate - La Dolce Vita, on Saturday, November 1st, 2014, at The Fairmont Kea Lani Maui in Wailea, Hawai‘i.

For eighteen consecutive years, The Noble Chef has attracted thousands of food lovers who lend support to Maui Culinary Academy's (MCA) student scholarships, endowments, and programs. Raising funds is only one aspect of this highly anticipated food and wine event. It also serves as a training opportunity for Maui’s burgeoning chefs and is a showcase for the culinary talents of MCA’s industry partners, faculty and students.

**Featuring:**

**Theme - La Dolce Vita:** The Noble Chef is exploring the “World on a Plate.” This year, the students and chefs embrace the “good life,” the “sweet life,” (la dolce vita), of Italy, with cuisines selected from Umbria, Abruzzo, Tuscany, Sicily, Calabria, Veneto, Piedmont, Lombardy, Puglia, Lazio, and Sardinia.

**Reception Featuring Student Mentorship:** A selection of Maui’s top celebrity chefs will present appetizers at the cocktail reception created and prepared by a chef-student team. Prior to the event, MCA students work side-by-side with the chefs in their restaurants for hands-on training. Being involved in the process - from developing a menu item through the delivery of locally-sourced, world-class cuisine - prepares students for their transformation into the next generation of professional chefs.

**Elegant Dinner:** A sit-down dinner celebrating gourmet Romano cuisine is next, prepared and served by the Maui Culinary Academy faculty and students. Dinner is followed by a surprise dessert finale celebrating Venice, created by MCA pastry chef instructors Teresa Shurilla and Christine Pafford.

**Fine Italy-Inspired Wines & Spirits:** Master mixologists will be pairing the reception and dinner courses with fine wines and spirits. In addition, designer cordials will be created for the After Party Lounge.

**Unique Auction:** Unique Dining Experiences will be offered at the Silent Auction, and exciting one-of-a-kind Live Auction packages during dinner. Details to be announced.

**After Party Lounge:** Post-event gathering in the lovely Mezzanine Lounge at The Fairmont Kea Lani Maui featuring culinary delights, libations and entertainment.

Please review our sponsorship opportunities and be sure to make your reservations early.

We look forward to seeing you at the event!

The Noble Chef Committee

INFO & TICKETS ONLINE AT: HTTP://NOBLECHEF.MAUI.HAWAII.EDU
FOR SPONSORSHIP INFORMATION OR TICKETS:
JESSICA BOS, UHMCRSVP@HAWAII.EDU, UH FOUNDATION, (808) 984-3261
The Noble Chef is Maui Culinary Academy's largest annual fundraiser supporting culinary education and student career advancement. Proceeds are allocated toward student scholarships, endowments, field experiences, internships, culinary competitions, program enrichment, equipment purchase and maintenance, and professional development for culinary faculty.

Table sponsorships, ticket sales, and auction proceeds directly support Maui Culinary Academy. The Fund-a-Need will support the growth of the Noble Chef Scholarship Endowment Fund.

The Noble Chef 2014 Student Mentorship Program will feature the following celebrity chefs from our community during the reception:

Chris Kulis & Brian Etheredge: Capische?
Eric Favre: Grand Wailea & Bistro Molokini
Marc McDowell: The Mill House
Wes Holder: Pulehu, an Italian Grill
Matteo Mistura: Matteo's Osteria

Robert Andrade: Four Seasons & Ferraro's
Anton Haines: Pacific'O
David Gemberling: Bistro Casanova
Travis Morrin: Three's Bar & Grill
Lyndon Honda: Laulima Events & Catering

A world-class 3-course gourmet dinner and dessert in the Fairmont Kea Lani's beautiful Haleakala Ballroom will be prepared by Maui Culinary Academy's renowned faculty chefs:

Jake Belmonte
Mike Umetsu
Tom Lelli

Craig Omori
Theresa Shurilla
Christina Pafford

Wine and spirits at reception and dinner provided by *****TBD*****

INFO & TICKETS ONLINE AT: HTTP://NOBLECHEF.MAUI.HAWAII.EDU
FOR SPONSORSHIP INFORMATION OR TICKETS:
JESSICA BOS, UHMCRSVP@HAWAII.EDU, UH FOUNDATION, (808) 984-3261
THE NOBLE CHEF

TABLE SPONSORSHIP LEVELS AND BENEFITS*

CAPTAIN’S TABLE (3 OPPORTUNITIES): $10,000
One night stay for two in suite at The Fairmont Kea Lani Maui on night of event
Table for Eight at The Noble Chef with Center Placement
Eight Lunches in Leis Family Class Act Restaurant**
Gift Basket containing ingredients for “Italian Dinner for Two” for Each Guest
Company Logo Signage at Event Check-In, in Event Program and on Screen during Event
Recognition Signage on Table
Recognition in all Public Relations Efforts and on Noble Chef website
Company Logo on “Honorary Noble Chef” Plaque displayed at Maui Culinary Academy
Mention in Mahalo Ad
Early invite/access to next year’s Noble Chef tickets

FLAGSHIP TABLE: $5,500
Table for Eight at The Noble Chef with Premier Placement
Six Lunches in Leis Family Class Act Restaurant**
Gift Basket containing ingredients for “Italian Dinner for Two” for Each Guest
Company Logo Signage in Event Program and on Screen during Event
Recognition Signage on Table
Recognition in all Public Relations Efforts and on Noble Chef website
Mention on “Honorary Noble Chef” Plaque displayed at Maui Culinary Academy
Mention in Mahalo Ad
Early invite/access to next year’s Noble Chef tickets

FIRST CLASS TABLE: $3,500
Table for Eight at The Noble Chef with Preferred Seating
Four Lunches in Leis Family Class Act Restaurant**
Gift Basket containing ingredients for “Italian Dinner for Two” for Each Guest
Company Logo Signage in Event Program and on Screen during Event
Recognition Signage on Table
Recognition in all Public Relations Efforts and on Noble Chef website
Early invite/access to next year’s Noble Chef tickets

FRIEND OF THE ACADEMY: $250 TICKET
Preferred seating

GENERAL ADMISSION: $195 TICKET

**Leis Family Class Act Restaurant offers a 4-course gourmet lunches served twice a week on Wednesdays and Fridays during the UHMC college semester. Offer expires November 1, 2015.
Captain’s Table and Flagship Table levels may reserve private dining room.

INFO & TICKETS ONLINE AT: HTTP://NOBLECHEF.MAUI.HAWAII.EDU
FOR SPONSORSHIP INFORMATION OR TICKETS:
JESSICA BOS, UHMCRSVP@HAWAII.EDU, UH FOUNDATION, (808) 984-3261
THE NOBLE CHEF

MAHALO FOR GENEROUSLY SUPPORTING THE MAUI CULINARY ACADEMY AT THE UNIVERSITY OF HAWAI‘I MAUI COLLEGE.

2014 SPONSORSHIP AND TICKET CONTRACT

Contact Name: __________________________ Company Name: ________________________________
Phone: _____________________ Address: ___________________________________________________
Mobile: _____________________ E-Mail: _________________________________________________
Work Phone: ___________________ Fax: _________________________________________________
Website: __________________________

COMMITMENT AND PAYMENT INFORMATION

TABLE SPONSORSHIPS (All Tables Seat Eight People):

___ “Captain’s Table” Sponsor ($10,000)
___ “Flagship Table” Sponsor ($5,500)
___ “First Class Table” Sponsor ($3,500)

INDIVIDUAL TICKETS:

___ $250 “Friend of the Academy Ticket(s)  ___ $195 General Ticket(s)  Total # of Tickets: ______

TOTAL PRICE: ________________

___ Please charge my credit card ___________________________________________ Exp Date _________
___ My check is enclosed (All checks to be made out to UH Foundation.)
___ Please send an invoice to the address above or to noted address: ________________________________

If committing at the Captain, Flagship or First Class Sponsor level, name to be listed in event collateral:
_____________________________________________________________________________________

Contact Signature ___________________________ Date __________________________

NOTE: PLEASE EMAIL YOUR SPONSORSHIP LISTING and HIGH RESOLUTION COLOR LOGO (if applicable) as you would like presented in event materials to Event Consultant, Sara Tekula, spectekula@gmail.com. Logo should be received no later than September 30th, 2014.

QUESTIONS ABOUT YOUR PURCHASE?

CALL JESSICA BOS AT UH FOUNDATION, (808) 984-3261