

6TH ANNUAL



POLO IN THE PINES

ATLANTA POLO CLUB
OCTOBER 13-14, 2018

Benefiting



Children'sSM
Healthcare of Atlanta

*2018 Honoree
Caroline Brewer*





WELCOME RESTAURANT SPONSORS

ATLANTA POLO BRUNCH FESTIVAL
SUNDAY · OCTOBER 14 · 2018

Greetings Restaurant Partners:

Atlanta Polo Brunch Festival is a unique, high spirited tasting event that will be hosted at a private polo field in Vinings, featuring: an exhilarating polo match, music, cocktails, a champagne sabering and “stomping of the divots” and most importantly, chefs offering their most delicious brunch bites.

Atlanta Polo Brunch Festival (APBF) is a fundraiser for **Polo in the Pines**: proceeds go directly to **Children’s Healthcare of Atlanta (CHOA)**. The 2018 proceeds are dedicated specifically to pediatric brain cancer research in honor of this year’s honoree, a 4 year old little girl named Caroline, diagnosed with a rare anaplastic ependymoma brain cancer and is being treated at CHOA.

PARTICIPATING RESTAURANT INFORMATION

DATE	Sunday, October 14, 2018
TIME	11:30am entry for all ticket holders Event concludes at 3:30pm
LOCATION	Atlanta Polo Fields, 4563 Polo Lane, Atlanta, GA 30339

APBF WILL PROVIDE RESTAURANT PARTICIPANTS

- Two(2) 8 foot tables (1 for prep and 1 for serving) with linens, trash can and table signage
- Two (2) tickets to APBF
- Six (6) drink tickets to APBF
- Check inserts and flyers for promotion at your restaurant





PARTICIPATING RESTAURANTS WILL PROVIDE

- **500 SAMPLES:** Participating restaurants are expected to provide samples to guests of APBF at no cost. APBF is expecting over 500 guests.
- **LOAD AND PARKING:** Participating restaurants can load between 9am and 11am. Restaurants must be ready to serve by NOON. You can park temporarily for drop off next to the tent. After drop off, vehicles will have to be moved to a designated area not far from the tent.
- **STAFF:** You are expected to provide staff for the entire time from load-in until load-out. The event ends at 3:30pm.
- **BRUCH BITE:** Chefs to provide tastes to judges. Participating judges will be announced closer to the event date.
- **DESCRIPTION OF BRUNCH BITE:** Chefs must provide a description of their dish at least six weeks before the festival. APBF would like to have a variety of dishes being offered and reserves the right to ask for alterations to your dish to ensure variety.
- **PLATES, NAPKINS AND UTENSILS:** Chefs must provide plates/bowls, napkins, forks, knives and spoons as well as decor to create the look and feel of your restaurant. Compostable products are highly encouraged.
- **CLEAN-UP:** Chefs are responsible for cleaning up their entire area after the event is over. All trash must be placed in the on-site dumpster or removed from the property.
- **PROMOTE THE EVENT:** Chefs are asked to promote the event with Check Inserts and Flyers provided by APBF as well as social media posts.
- **POWER/ELECTRICITY:** APBF has limited power/electricity. If you wish to have power/electricity, please let us know as soon as possible. This will be available on a first come- first serve basis. You are required to bring extension cords. If you wish to bring a grill or generator, please let us know. Chefs are required to bring a fire extinguisher, if using a grill and/or generator.
- **FOOD SAFETY:** Full compliance with state and municipal food safety codes and permitting is required. Any found not to be in compliance, with all applicable codes, will be removed.

For more information, contact Sean O'Keefe or by email at sean@seanokeefeevents.com, or our office at 404-228-7903



POLO IN THE PINES SPONSORSHIP REPLY FORM



ATLANTA POLO BRUNCH FESTIVAL – RESTAURANT PARTNER FORM

Restaurant _____

Chef _____

Contact Name _____

Mailing Address _____

Contact Phone _____

Email _____

Website _____

Restaurant Name and Brunch Bite Description _____

RETURN FORM TO: SEAN@SEANOKEEFEEVENTS.COM

QUESTIONS: NINA WILSON OR SEAN O'KEEFE AT 404-228-7903 OR BY EMAIL AT: SEAN@SEANOKEEFEEVENTS.COM