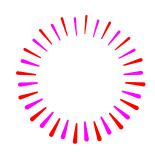


Tasting Partner Opportunities



Chefs' Night 2026

Chefs' Night is the Center for Enriched Living's (CEL) premier fundraising event, featuring culinary delights from some of Chicagoland's most beloved restaurants, chefs and beverage purveyors. The event draws more than 600 North Shore guests for a night of tasting and entertainment. The event raises money to improve the quality of life for people with developmental disabilities.

Date: Monday, May 4, 2026 Time: Doors open at 5:30 PM

Venue: Lincolnshire Marriott Resort, Grand Marquee Pavilion

CEL - About Us

Founded in 1968, CEL is a nonprofit that empowers people with developmental disabilities to realize their greatest potential, thrive within the community, and achieve their hopes and dreams. More than 150,000 hours of year-round programs positively impact more than 475 CEL members through social enrichment, employment, continued learning, and strong connections to friends and community. CEL is a registered 501(c)(3) with a Platinum rating from the charity watchdog group, Candid.

Our mission: Enriching the lives of individuals with developmental disabilities by maximizing their opportunities for personal success, fun & friendship, employment, and community involvement.



Tasting Partner Opportunities

Join us at Chefs' Night to showcase one or more of your specialty dishes/drinks! Our Tasting Partners gain exposure to hundreds of potential new customers and at the same time, make a difference in our local community. This event seeks to raise more than \$575,000 for programs benefiting people with developmental disabilities.







Tasting Partner Benefits

Tasting Partners are promoted throughout the event campaign to CEL's supporters, community partners, volunteers, sponsors and prospective supporters. In addition to inclusion in pre-event marketing efforts, Tasting Partners receive:

- A written acknowledgment letter for your in-kind donation of goods and services, usable for tax purposes.
- Company logo included on the Chefs' Night website.
- Promotion on the screens at the event.
- Promotion on CEL's social media channels before and after the event.

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Tasting Partner Expectations

- Provide tasting-size samples of a specialty dish or cocktail, with enough samples for a crowd of 600 guests. Tasting Partners are responsible for all costs related to their food/drink item(s).
- Bring all necessary equipment to prepare and/or heat your items. This includes heating/cooling units, cutting boards, dish towels, serving pieces/utensils for serving your specialties. No open flames are allowed in the venue, though sternos are allowed.
- Staff your station and serve guests at the event. We recommend 2 staff.
- Signage, display decorations and marketing materials to handout are encouraged.

CEL will provide each Tasting Partner

- One 6 ft serving table, and one 6 ft prepping table, both skirted.
- Tabletop signage.
- Disposable serve ware (napkins, small plates, small bowls, tasting cups, and silverware).
- Assistance with load-in at the event.
- Great business exposure to a grateful crowd of current and potential customers.

For more information contact:

Niki Bartosiak, Sponsorship & Events Manager 847.315.9916 or Niki@ExperienceCEL.org www.ExperienceCEL.org

Chefs' Night Past Tasting Partners

Apologue Liqueurs

Barilla

Bent Fork Bakery

Big Bowl

City Barbeque

The Claim Company

Cooper's Hawk Winery & Restaurants

Culver's

Deerfield-Bannockburn

Firehouse

Eddie Merlot

Elle's Marshmallows

Ema Glenview

Enzo and Lucia

FEW Spirits

The Fifty/50 Group

FTF Mobile & Toasty Cheese

Food Trucks

Grill House

Highland Pop

Hirsch's North Shore Private

Chef and Catering

Lazy Dog Restaurants

Long Grove Confectionary

Longitud315

Napolita Pizzeria & Wine Bar

North Shore Distillery

Nothing Bundt Cakes

Olive You Charcuterie

P.F. Chang's

Pinstripes

PRP Wine International

Ravinia Brewing Co.

Revolution Brewing

Saranello's

Spears Bourbon Burgers Beer

Taco Vida

Three Embers

Three Tarts Bakery Café

Tighthead Brewing Co.

Tito's Handmade Vodka

The Wild Roaster

Wildfire