



August 2014

CALLING ALL CREATIVE, WINE-SAVVY CHEFS!

Invitation to Participate! Pairsine Chefs Food & Wine Pairing Competition

When: Thursday November 20, 2014, 6 to 9pm
Location: 2014 Denver International Wine Festival
Omni Interlocken Resort, Broomfield, Colorado
Honorary Host: Celebrity Chef & Author Sara Moulton

Dear Chef,

I am writing to personally invite you to participate in *Wine Country International*® Magazine's 10th Annual Pairsine: Chefs Fine Food & Wine Pairing Competition—Denver!

Pairsine, (Pronounced "Pair Zeen") is where premium beverages and spectacular cuisine collide!" Our competition on November 20th challenges chef's knowledge and expertise for inventing original cuisine pairings with wine. To learn more please visit: PAIRSINE.COM



PAIRSINE-CHEFS FOOD & WINE PAIRING COMPETITION—DENVER/BOULDER 2014

This food and wine showcase will allow for 10 most wine savvy chefs to compete to win awards for their custom paired dishes. Live and silent auctions will also be held, with 100% of their proceeds benefiting *Slow Food Denver*. The evening will be limited to 450 guests.

HOW IT WORKS:

As a participant, you will receive (2) different wines in mid October. You will taste these wines to develop your culinary pairings.

On November 20, 2014, you will cook your custom dishes at "Pairsine," providing samples to all attendees. Wine representatives will be on hand to pour the designated wines (2) alongside your food sampling station. The consumer attendees and a panel of notable judges will vote for and then name their favorite dishes/wine pairings.

(Continued)

Wine Country Network, Inc.
PO Box 6023, Broomfield, CO 80021 USA
Tel: (303) 661-5700 • (303) 618-1100



Awards include:

- **Judges Chef awards** including “Best Chef ”and “Most Creative Chef”.
- **Consumers vote for:** “People’s Choice Chef” who will win a Big Green Egg Smoker!

This event is part of the 10th Annual Denver International Wine Festival. You will meet some of the most respect winemakers and industry members from across the globe!

Cordially,

Christopher J. Davies
Editor, Publisher & Co-Founder
Wine Country Network, Inc
cdavies@winecountrynetwork.com



WHAT YOU NEED TO PROVIDE:

- 1) All food/ingredients for the samplings. Foods should be appetizer size, salads, entrees or deserts...its up to your imagination. (Quantity: up to 450 guests).
- 2) Portable cooking equipment, click burners, coolers, hot boxes, sauté kits, tools.
- 3) Promotional materials from your restaurant: Menus, Postcards and Business Cards.

FOOD SPONSORS:

Chefs may solicit sponsored ingredients from their preferred food suppliers and distributors. If this is arranged we will be pleased to list your sponsor(s) as well as their logos and website URL on our website. You are also welcome to use sponsored ingredients on event signage and printed materials.

WHAT WE PROVIDE:

Wine Country Network Inc. provides special festival sampling plates, cutlery & logoed wine glasses to all guests.

BENEFITS TO YOU AND YOUR RESTAURANT:

The Pairsine competitions receive local media coverage as well as publicity in our internationally recognized magazine: Wine Country International®. WCI is well respected as a leading wine, food and travel magazine. Our readers are affluent luxury travelers who work hard and play harder. [See issues here.](#)

All chefs/restaurants will be featured on our network of popular wine, cuisine & travel websites. Combined our sites receive more 450,000 unique visitors monthly. All participants and their restaurants will have an exclusive page listing on Pairsine.com (Page will include chefs bio, headshot, restaurant website, Facebook & Twitter).

VALUABLE PRIZES!

Participating chefs have a chance to win valuable prizes provided by our generous sponsors!

Thank you for your consideration and interest! We invite you to complete the attached application and fax it or email in to us at your earliest convenience.

Main contacts:

National Organizer: Christopher J. Davies, Tel 303 664-5700 or Mobile 720 302-3666
Culinary Liaison: Chef Robert Corey, Email: rcorey@pairsine.com

Local Denver Event Manager

Jensen Cummings at *Heroes Like Us!*

Email: jensen@heroeslike.us



**PAIRSINE CHEFS FINE FOOD & WINE PAIRING COMPETITION
Denver, CO- Thursday November 20, 2014, 6-9pm**

CHEF APPLICATION

Restaurant: _____

Chef: _____

Email address: _____

Tel. _____ Fax _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Website URL: _____

We will list all restaurants & link websites on **Pairsine.com**

Restaurant personnel:

GM: _____

Wine Manager: _____

Public Relations: _____

Event hours:

Chef Set-up:	4:00 to 5:30pm
General Public:	6:00 to 9:00pm
Food Serving:	Judges 6:00 to 7:00pm Consumers 6:30 to 8:15pm
Award Ceremony:	8:45pm
Break down:	9:30 to 10:00pm

I agree to participate in the Pairsine, Chefs Fine Food and Wine Pairing Competition on Thursday November 20, 2014. Deadline for entry is September 1, 2014. Note: This event is limited to 10 chefs/restaurants so please register early!

X _____ Date: ____/____/____
Chef Signature



CHEF BIO FORM

Chef Name: _____

Restaurant: _____

Title: _____

Email address: _____

Work Tel.: _____ Work Fax: _____

Mobile Tel: _____

Facebook: _____ Twitter: _____

Education:

Culinary background & experience:

Past festivals & contests:

CHEF HEAD SHOT/PHOTOGRAPH:

Please email a head shot/portrait (JPEG format) to info@winecountrynetwork.com for use in the festival promotional materials & Publicity.

Note: Be sure to use chef or restaurant name in subject box of your email.

Bio prepared by: _____

Title: _____

Contact email: _____

Contact Tel.: _____