



SUN  
DAY  
SUPPER

WASHINGTON, DC  
SEPTEMBER 12,  
2021

SPONSORSHIP OPPORTUNITIES

“

We believe in creating places that breed a culture of togetherness and human familiarity, where people are naturally inspired to gather and communicate. Few experiences capture the warmth and authenticity of cohesive communities than the cultivation, preparation and sharing of a delicious family-style meal.

”

**JODIE W. MCLEAN,**

**Chief Executive Officer of EDENS**

# SUN DAY SUPPER

WASHINGTON, DC  
SEPTEMBER 12,  
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Benefiting:

**JAMES BEARD FOUNDATION'S WOMEN'S  
ENTREPRENEURIAL LEADERSHIP PROGRAM**



# WOMEN'S ENTREPRENEURIAL LEADERSHIP (WEL) PROGRAM

The WEL program is designed to identify, cultivate and advance the next generation of women business leaders by providing access to the tools and financial training needed to open and operate thriving, scalable culinary businesses.

Initiated by Jodie W. McLean, the CEO of EDENS, one of the nation's leading retail real estate companies, this groundbreaking fellowship program is under the direction of the James Beard Foundation.





# THE WEL PROGRAM

Under the direction of CEO Jodie W. McLean, EDENS has been a driving force behind designing and launching the Women's Entrepreneurial Leadership (WEL) Program, a ground-breaking program of the James Beard Foundation (JBF) in collaboration with Babson College.

The WEL program launched in 2017 and comprises an annual fellowship for a class of 20 women to attend a five-day entrepreneurship and leadership training program at Babson College. Targeted to women chefs/owners of one or more restaurants or food businesses looking to expand and grow, the curriculum addresses advanced business and finance concerns related to entrepreneurship and expansion, as well as provide gender-specific training and leadership development.

With more female leadership guiding this valuable culinary community and workforce, women can begin to reframe the policy-making process and industry norms, including: how food is sourced, supply chain monetization, access to health care, immigration reform, fair wages and workplace sexual harassment.



# GET INVOLVED

**ON SEPTEMBER 12, 2021,  
SUNDAY SUPPER WILL TAKE PLACE  
AT DOCK 5 IN THE UNION MARKET DISTRICT**

**A benefit for the  
James Beard Foundation's  
Women's Entrepreneurial  
Leadership Program**

You're invited to take a seat at the table and join makers, creatives and business leaders, along with the chefs, artisans, civic leaders and community advocates who are shaping our food-ways and championing our small businesses.

This annual summer celebration is rooted in the tradition of gathering at the table to honor the people and passion behind great food. As with any true family meal, diners come together around communal tables to connect and share ideas.

## **SUNDAY, SEPTEMBER 12, 2021**

**Time: 5:00 PM – 9:00 PM**  
**Cocktails, Seated Dinner,  
Dessert Reception, and more**

**Location: DOCK 5**  
**1309 5th St NE**  
**Washington, DC**

**Attire: Sunday Casual**

**Attendees: 400+ guests – including  
community, civic and  
business leaders, artisans,  
chefs, culinary advocates,  
and entrepreneurs**

# BECOME A SPONSOR

As a sponsor you will not only impact the lives of the participants, but of the entire culinary community. Sunday Supper is designed to provide unforgettable, intimate engagement between stakeholders and thought leaders, while also offering organizations a platform to amplify their commitment to supporting women business leaders and entrepreneurs.

**FOR MORE INFORMATION ON SPONSORSHIPS, PLEASE CONTACT:**

Katie Kenney  
202.902.2698  
kkenney@edens.com

## PRESENTING SPONSOR // \$25,000

- Premium brand presence throughout event
- Co-hosting recognition on invitation, event website, program, signage and press release
- Full page ad in event program
- Coordinated promotion across digital channels including Edens.com, Union Market, and La Cosecha
- Opportunity for co-branded custom content, including chef cards, cookbook wraps
- Opportunity to join emcee on stage for event welcome and chef introductions
- Sponsor table of fourteen (14) tickets with guest host (chef/artisan)

## GOLD // \$15,000

- Leading logo placement in event materials including event website, program, signage and press release
- Half page ad in event program
- Coordinated promotion across digital channels including Edens.com, Union Market, and La Cosecha
- Brand recognition of sponsorship from emcee
- Signature table of eight (8) tickets

## SILVER // \$10,000

- Logo placement in event materials including event website, program, signage and press release
- Coordinated promotion across digital channels including Edens.com, Union Market, and La Cosecha
- Brand recognition of sponsorship from emcee
- Six (6) tickets

## BRONZE // \$5,000

- Logo placement in event materials including event website, program, signage and press release
- Brand recognition of sponsorship from emcee
- Four (4) tickets

\*Inclusion for these items above are in accordance with receipt of logo and any other requested collateral by press deadline.



## PAST PARTICIPANTS

Karen Akunowicz Myers + Chang  
 Victor Albisu Del Campo  
 Nate Anda Red Apron Butchery  
 Camila Arango, Tom Wellings Pluma  
 Cathal Armstrong Restaurant Eve  
 Juan Manuel Barrientos El Cielo  
 Anna Bran-Leis Taqueria Del Barrio  
 Amy Brandwein Centrolina  
 Derek Brown Columbia Room  
 Warren Brown CakeLove  
 Katie Button Cúrate and Nightbell  
 Gabriela Camara Cala, Contramar  
 Jen Carroll Requin  
 Melania Castegnaro RIS  
 Giane Cavaliere Volt

Christina Marie Chambers Black Pearl Tarts  
 Aggie Chin Capela  
 Gina Chersevani Buffalo & Bergen  
 Tony Chittum Iron Gate Restaurant  
 Erin Clarke Casa Luca  
 Krystal Cripe Red Hen  
 Traci Des Jardins Jardinière  
 Scott Drewno The Source  
 Robb Duncan Dolcezza Gelato  
 Violeta Edleman Dolcezza Gelato  
 Zeke Emanuel Host  
 Sheila Fain, Sarah Gordon Gordy's Pickles  
 Elizabeth Falkner Chef & Author  
 Gabriela Febres Arepa Zone  
 Kelly Fields Willa Jean

Michael Friedman The Red Hen  
 Katsuya Fukushima Daikaya  
 Dylan Fultineer Rappahannock Oyster Co.  
 Jose Garces Garces Group  
 Ruth Gresser Pizzeria Paradiso, Veloce  
 Ingrid Hoffmann Host  
 Barry Koslow DGS Delicatessen  
 Yesoon Lee Mandu  
 Jamie Leeds Hanks Oyster Bar  
 Seng Luangrath Thip Khao, Bangkok Golden  
 Emily Luchetti Marlowe, Park Tavern  
 Tiffany Macisaac Buttercream Bakeshop  
 Harper McClure The Federalist  
 Marjorie Meek-Bradley St. Anselm  
 John Mooney Bidwell

Hugo Ortega Caracol, Xochi  
 Nora Pouillon Restaurant Nora  
 Douglas Rodriguez Alma de Cuba  
 Christianne Ricchi i Ricchi  
 April Richardson Delectable Cakery  
 Carolina Santos-Neves Comparti Catering  
 Nick Stefanelli Masseria  
 Suzanne Simon, Bettina Stern Chaia  
 Santosh Tiptur Co Co. Sala  
 Fabio Trabocchi Fiola  
 Susana Trilling Seasons of My Heart  
 Zoe Tsoukatos Zoe's Chocolate  
 Robert Weland Cork Wine Bar  
 Robert Wiedmaier Marcel's  
 Bryan Voltaggio VOLT



# WHO WE ARE



EDENS knows first-hand the benefits to an entire organization and industry when women have a voice in leadership and policy. Fostering women's leadership in the culinary industry is important to EDENS for several reasons in particular: first, we believe all great connections and community building starts around the table and much of EDENS' community is comprised of the culinary industry; and two, we want to be a part of the solution to grow women's executive leadership in the culinary industry and begin to reframe the policy-making process in this valuable community.

EDENS is a retail real estate owner, operator and developer of a nationally leading portfolio of 110 places. Our purpose is to enrich community through human engagement. We know that when people come together, they feel a part of something bigger than themselves and prosperity follows – economically, socially, culturally and soulfully. We lead with our people, who create our culture. Our places are the canvas in which we design and curate meaningful experiences. We engage through conversation: a compelling collection of visuals, words and creative intellect. Our work is bigger than real estate; we are in the business of humanity.

EDENS has regional headquarters in Boston, Washington, DC, Atlanta, Miami, Houston, Dallas, and Columbia, S.C.

For additional information about the company and its retail real estate portfolio, visit [edens.com](http://edens.com)



The James Beard Foundation's mission is to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs.

For more information and news from JBF, please visit [jamesbeard.org](http://jamesbeard.org)

# THANK YOU

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