



DOCK
5

SUNDAY SUPPER

ADVANCING

05
JUNE

ENTREPRENEURS

WOMEN

UNION MARKET
DISTRICT

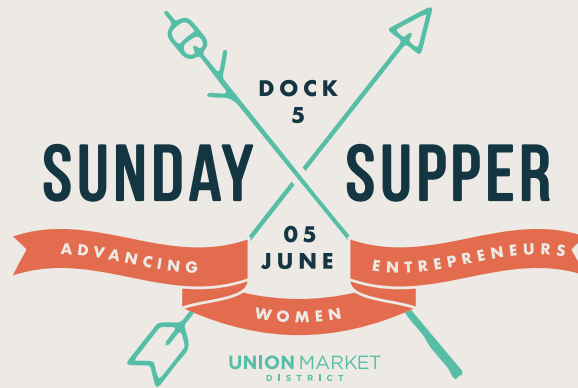
SPONSORSHIP OPPORTUNITY



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



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, CEO of EDENS, one of the nation's leading retail real estate companies, this ground-breaking 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).

The James Beard Foundation's WEL program is an advanced educational, training and networking program for business owners in all areas of the hospitality industry. Launched with Babson College in 2017, it is one of the Foundation's Women's Leadership Programs. Each annual cohort is comprised of 20 participants. WEL alumnae form a strong and broad community, with regular opportunities to connect with each other and JBF.

The 2021 ten-week program, now created in conjunction with Cornell University, includes sessions on negotiating, design thinking, business and financial models, funding your businesses, and more. In addition to live virtual sessions led by Cornell faculty from across the university, James Beard staff, and other subject matter expert facilitators, WEL students will be able to select an elective from Cornell's External Education program.

Targeted to women chefs/owners of one or more restaurants or food businesses looking to expand and grow, the curriculum for this 5th cohort is addressing advanced business and finance concepts while also providing gender-specific training and leadership development.

GET INVOLVED

**On June 5, 2022, Sunday Supper will take place
at DOCK 5 in 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, JUNE 5, 2022

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 support the lives of WEL 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:

Elizabeth K. Harnik
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202.902.2698

PLATINUM \$25,000

- Premium brand recognition throughout event, including event website, program, step and repeat and digital displays
- Social media collaboration on Union Market channels (110K followers), brand mention in two social media posts
- Full page ad in event program
- Opportunity for branded event experience (photo booth, live music, branded cocktail napkins, attendee giveaway, etc.)
- Name featured on a reception lounge area
- Signature cocktail named after sponsor
- Sponsor table of twelve(12) tickets

GOLD \$15,000

- Logo placement in event materials including event website, program, step and repeat and digital displays
- Social media collaboration on Union Market channels (110K followers), brand mention in one social media post
- Half page ad in event program
- Brand recognition of sponsorship from emcee
- Signature table of eight (8) tickets

BRONZE \$5,000

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

SILVER \$10,000

- Logo placement in event materials including event website, program, step and repeat and digital displays
- Brand recognition of sponsorship from emcee
- Six (6) tickets

FRIEND \$1,000

- Name recognition on event website and in program
- Two (2) tickets



PAST PARTICIPANTS

Marcelle Afram Shababi Chicken
Karen Akunowicz Myers + Chang
Victor Albisu Taco Bamba
Nate Anda Red Apron Butchery
Camila Arango, Tom Wellings Pluma
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 Spice Finch
Giane Cavaliere Volt
Christina Marie Chambers Black Pearl Tarts
Aggie Chin Capela

Gina Chersevani Buffalo & Bergen
Tony Chittum Iron Gate Restaurant
Traci Des Jardins Jardinière
Scott Drewno CHIKO
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

Johanna Hellrigl
Ingrid Hoffmann Host
Iris Jimenez La Casita Pupuseria
Yesoon Lee Mandu
Jamie Leeds Hanks Oyster Bar
Jodi Lehr Santa Lucia Coffee
Fiona Lewis District Fishwife
Seng Luangrath Thip Khao, Padaek
Emily Luchetti Marlowe, Park Tavern
Tim Ma Lucky Danger
Tiffany Macisaac Buttercream Bakeshop
Harper McClure Mintwood Place
Marjorie Meek-Bradley St. Anselm
John Mooney Bidwell
Hugo Ortega Caracol, Xochi
Katarina Petonito The Duck & The Peach

Nora Pouillon Restaurant Nora
Joy Razo Dauphine's
Douglas Rodriguez Alma de Cuba
Christianne Ricchi i Ricchi
April Richardson Delectable Cakery
Carolina Santos-Neves Comparti Catering
Daniella Senior Serenata
Nick Stefanelli Masseria
Suzanne Simon, Bettina Stern Chaia
Kevin Tien Moon Rabbit
Fabio Trabocchi Fiola
Susana Trilling Seasons of My Heart
Zoe Tsoukatos Zoe's Chocolate
Robert Wiedmaier Marcel's
Bryan Voltaggio Estuary

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 where we design, curate and engage with meaningful experiences. We use our voice in storytelling and conversation to express our unique point of view. 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, SC.

For additional information about the company and its retail real estate portfolio, visit edens.com

The James Beard Foundation is a nonprofit organization whose mission is to celebrate, support, and elevate the people behind America’s food culture and champion a standard of good food anchored in talent, equity, and sustainability.

The James Beard Foundation celebrates and supports the people behind America’s food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future – what we call Good Food for Good™. As a result of the COVID-19 pandemic, the James Beard Foundation launched the Open for Good campaign to ensure that independent restaurants not only survive, but that the industry is able to rebuild stronger than before.

For more information and news from JBF, please visit jamesbeard.org

THANK YOU

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