

ST. JOHN MEDICAL CENTER

A CATHOLIC HOSPITAL



University Hospitals



SISTERS of CHARITY
HEALTH SYSTEM

Chef Michael Nowak

Bar Cento • Ohio City

At Cleveland's award-winning Bar Cento, Chef Nowak focuses on ingredient-driven Italian inspired cuisine, with a menu that reflects the harvest of small local farmers.

Chef Rob Records

Johnny's • Downtown

Chef Records incorporates his "old school" style into new daily creations while maintaining Johnny's made-from-scratch recipes that include beef, lamb and veal, fresh fish, and made-to-order sauces.

Chef Sarah Sherapita

Luxe • Detroit Shoreway

With 15 years of first-hand experience, Chef Sherapita creates her adventurous menus inside the glass-fronted open kitchen of this hip restaurant in the revitalized Detroit Shoreway neighborhood.

Chef Jonathan Guest

Washington Place Bistro • Little Italy

Chef Guest's culinary talents are immediately evident in the fresh and local ingredients used in the modern American fare served at this critically acclaimed restaurant in Little Italy.

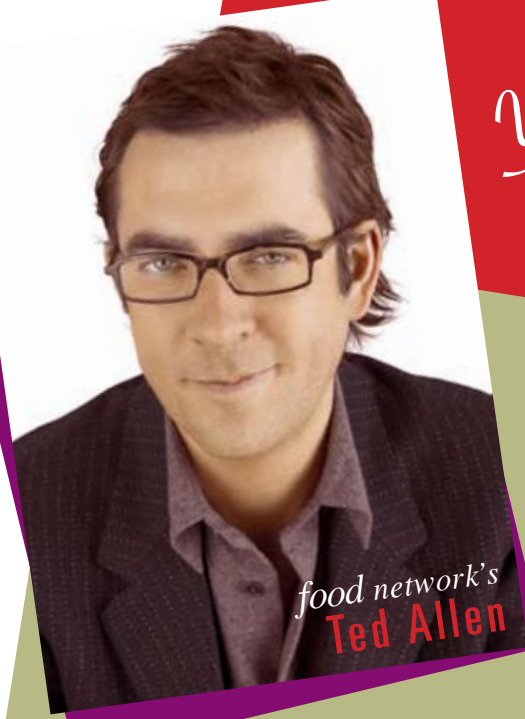
visit our website at
www.stjohnmedicalcenter.net

The 2011!

ST. JOHN MEDICAL CENTER

TOP CHEF

HELD AT



You be the Judge!

Join
Ted Allen
and friends as we
crown the 2011
Top Chef!

September 10, 2011

St. John Medical Center
TOP CHEF 2011
 to benefit:

**WOMEN'S AND CHILDREN
 SERVICES, AND
 COMMUNITY OUTREACH**

St. John Medical Center provides women of all ages the healthcare resources and services they will need throughout their lives—from adolescents to young women, and from those just starting families to those who have already had families; and older adults. Our family birthing suites, Holistic Birthing Center, childbirth education classes, breast health program, pediatrics services, nutrition courses, management of menopause and incontinence all contribute to providing women with a number of options in a variety of settings. Above all, we offer women with healthcare that is second to none.

Our Community Outreach programs promote health and wellness in the community through numerous health screenings, seminars, support groups, childbirth education classes, women's services programs and community education at little or no cost.



THE COMPETITION IS ON
Bring your appetite

Admit it – you've watched Bravo's *Top Chef* and wished that you, too, could judge a contest of culinary skill and creativity as brave chefs meet head on in battle. The opportunity has finally arrived!

On Saturday night, September 10, the 2011 St. John Medical Center *Top Chef* competition will test the versatility and inventiveness of four top chefs from some of Cleveland's finest restaurants. Each chef will be asked to prepare an appetizer and entrée for competition. Think of the possibilities! Join Ted Allen and friends for a one-of-a-kind dining experience and help select a winner!

Who will "pack their knives" and who will be crowned this year's *Top Chef*? Be a part of Cleveland history... this is sure to be the season's hottest ticket. **Tickets are limited.**

Dress is casual. Parking is free.



**2011 Sponsorship
 Reservation Form**

**September 10, 2011
 Quicken Loan Arena
 6:30 p.m. Doors Open
 7 p.m. Competition Begins**

Company: _____ Contact Person: _____

Address: _____ City, State, Zip: _____

Phone: _____ E-mail: _____

Competition held at Quicken Loan Arena, 1 Center Court, Downtown Cleveland, 44115

Please select the level of sponsorship:

_____ **Restaurant Row ~ \$10,000**

VIP seating - Two reserved tables (20 tickets). Opportunity for group photo with chefs. Full-page ad in *Top Chef* program. Logo recognition on The Q-Tube night of event. Your corporate logo and acknowledgement of support on *SJMC's Top Chef* website. Pre-event VIP Reception with Ted Allen — 5:30 - 6:30 p.m. before doors open.

_____ **Bon Appetit ~ \$5,000**

VIP seating - One reserved table (10 tickets). Opportunity for group photo with chefs. Half-page ad in *Top Chef* program. Logo recognition on The Q-Tube night of event. Your corporate logo and acknowledgement of support on *SJMC's Top Chef* website. Pre-event VIP Reception with Ted Allen — 5:30 - 6:30 p.m. before doors open.

_____ **Gourmet ~ \$2,500**

Reserved seating - (8 Tickets). Quarter-page ad in *Top Chef* program. Corporate listing acknowledgement of support on *SJMC's Top Chef* website. Pre-event VIP Reception with Ted Allen — 5:30 - 6:30 p.m. before doors open.

_____ **Foodie ~ \$1,000**

Reserved seating - (4 Tickets). Recognition listing in *Top Chef* program.

To make your reservation, contact Michelle Debelak, Development Officer, at 440-799-9496 or visit our website at stjohnmedicalcenter.net.

Payment Options:

Check made payable to **SJMC Top Chef**

Credit Card: *circle one* MasterCard Visa Discover

Credit Card Number: _____ Exp. Date _____

Please send an invoice for the amount designated above.

**Send payment to: Angel Records, Administration
 St. John Medical Center Top Chef
 29000 Center Ridge Road, Westlake, Ohio 44145**

To be included in the *Top Chef* Program, sponsorship needs to be returned no later than August 31, 2011. Please return a copy of this sponsorship form via fax to 440-827-5015. Thank you!

Tax ID#: 34-1893452

photo by Jason Friedman



Ted Allen

Guest host and judge

Emmy Award winner Ted Allen is host of Food Network's smash-hit *Chopped*. He previously hosted *Food Detectives* and regularly appears on the show *The Best Thing I Ever Ate* on the Food Network. He's the author of magazine articles and a cookbook, *The Food You Want to Eat: 100 Smart, Simple Recipes*.



Joe Crea

Guest judge

Joe Crea serves as the Food and Restaurants Editor for *The Plain Dealer* and is the past chair of The James Beard Foundation Awards Committee as well as chair emeritus of The Beard Foundation's Journalism Awards. Previously, he chaired the Foundation's Book Awards Committee and served as a member of that committee for nearly a decade.



Regan Reik

Guest judge

Winner of the 2010 SJMC *Top Chef* competition, Chef Regan Reik of Pier W returns this year as a guest judge. Regan has made a personal commitment to "going to the source" for the freshest, most original culinary inspirations. Chef Reik's innovative approach to new and classic dishes has helped Pier W retain its 45-year reputation as Cleveland's legendary seafood destination.