



**CULINARY & DRINK PARTNER PACKET**



**BOYS & GIRLS CLUB**  
OF BOONE COUNTY



## CULINARY & DRINK PARTNER

The Boys & Girls Club of Boone County has been serving Boone County for more than 70 years, providing a safe and enriching environment for our community's youth. Between our three clubs in Lebanon, Whitestown, and Zionsville, we serve more than 3,000 youth annually. As the community relies on us, we rely on community support to fuel our mission.

In 2025, we are thrilled to continue DUNK!, our evening fundraising event to benefit the Boone County Clubs. DUNK! will bring together hundreds of parents, neighbors, and community leaders for one night to support and celebrate the efforts of the Boys & Girls Club of Boone County. Attendees will sample dinner bites from the area's favorite restaurants and beverage companies and participate in more than a dozen basketball-themed activities and games.

### **We invite you to join us as an official Culinary or Drink Partner at DUNK! 2025.**

#### BENEFITS TO CULINARY & DRINK PARTNERS

- Access to targeted audience of 300 donors and leaders
- Marketing exposure – included in eBlasts, website, social media, print media
- Cultivation of new client relationships
- 2 6-foot banquet tables and 2 black linens provided
- Electricity-if needed
- We will work with you on location within venue (spaces will be chosen on first come, first served basis)

#### RESPONSIBILITY OF CULINARY & DRINK PARTNERS

Our goal is to treat our guests with the best experience possible. To relieve our budget without taking away from the event's exclusivity, we ask well-known caterers, restaurants, and beverage companies to donate an item, paired with the other vendors' food, to create an ample dinner for the guests. The Boys & Girls Club of Boone County will work with each vendor to ensure there is a vast variety and that no more than two partners are providing similar dinner bites.

- Provide filling "dinner type" foods for 300-400 guests
- One representative must be on-site for the event to prep and serve food
- Caterer is in charge of their own set-up and tear-down
- Caterer/Restaurant's staff to stay onsite for the entire time food is being served
- Caterer/Restaurant' to provide all buffet equipment, including bowls, trays, tongs, spoons, etc.
- Caterer/Restaurant to provide all food temperature maintaining equipment and hand-washing equipment per Board of Health guidelines
- Caterer/Restaurant must provide only disposable plates/serving vessels, silverware, etc.

Contact Event Manager Kari Strolberg at [ekstro@yahoo.com](mailto:ekstro@yahoo.com) for more information



## CULINARY & DRINK PARTNER

### PLEASE COMPLETE THE FOLLOWING:

\*THIS FORM CAN BE COMPLETED ELECTRONICALLY AT THE LINK ABOVE

Caterer Name (to be published): \_\_\_\_\_

Contact Person: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

*All Culinary & Drink Partners should have dinner-like food for attendees (approximately 300 attendees) to be served at the event.*

What will you be serving? \_\_\_\_\_

If the above contact is not the one serving the guests on March 22,  
please fill out below:

Day of Contact: \_\_\_\_\_ Phone: \_\_\_\_\_

By signing below, you agree to the terms listed above:

Signature of Donor: \_\_\_\_\_

### ESTIMATED TIMING:

3:00 p.m. - Load in can begin

5:15 p.m. - Food ready to be served / Doors open at 5:30 p.m.

9:00 p.m. - Food service done; food break for fundraising program 7:30- 8:00 p.m.

Parking will be available onsite for one vehicle- any other vehicles will need to move to our remote parking and take the shuttle provided

FOR MORE INFORMATION OR TO RETURN THIS FORM, PLEASE CONTACT:

Kari Strolberg, Event Manager

ekstro@yahoo.com