



WISCONSIN
CHAMBER
ORCHESTRA

Concerts & Cuisine

— THE GALA —

Sunday, April 26, 2026 at 5:00 PM | Madison Marriott West

CHEF PARTICIPATION
FORM



Concerts & Cuisine 2026

CHEF PARTICIPATION FORM

Sunday, April 26, 2026; 5:00 PM; Madison Marriott West
Event Co-Chairs: Susan & Jonathan Lipp

What is the Event?

Concerts & Cuisine is the gala fundraiser for the Wisconsin Chamber Orchestra. Over 500 guests will attend to sample some of the best food in Wisconsin, win auction prizes, and celebrate Concerts on the Square! Join 30+ amazing chefs, each offering their best to event guests and a panel of expert judges.

Last year's event included Banzo, Blue Plate Catering, Cadre, Calliope Ice Cream, DelecTable, Double Cut Steak House, Draper Brothers Chophouse, Driftless Glen Distillery, Emmi Roth, Heritage Tavern, La Mestiza, Le Personal Chef, Lucille, Madison Club, Marigold Kitchen, Merchant, Monona Catering, Monsoon Siam, Nani Restaurant, Osteria Papavero, RA! Health & Wellness, RARE Steakhouse, RED, Rusty Dog Coffee, Ruth's Chris Steakhouse, St. Charles Station, Tavernakaya, Texas Roadhouse, The Good Bowl, The Statehouse, Turkish Kitchen, Uplands Cheese Company, Willy Street Co-Op, and Wollersheim Bistro.

Benefits:

Participating in Concerts & Cuisine, you will have an opportunity to expose your abilities and business to potential high-value customers. With expert judges and an at-event award ceremony, achieve wide acclaim for your abilities. It's an opportunity to shine face-to-face with an adoring crowd. In addition to a marketing opportunity for your business, it's a chance to have some fun!

- Recognition of you/your restaurant in printed event program and throughout the event
- Exposure to hundreds who have paid \$175–\$25,000 to sample your food and get to know you.
- A stipend of \$1.00 per guest will be paid, with a minimum amount of \$400.00 for the event. Periodic updates on the number of guests will be sent to each Chef.

Requirements:

- An appetizer, mini-entrée, dessert, or NA beverage for approximately 2/3 of attendees. We expect over 500 guests. Based on previous experience, on average 2/3 of the attendees will sample each Chef's food, so the number of portions (sample-sized) should reflect that ratio.
- A table display to appeal to the crowd and attract samplers to your location.
- The food is to be prepared off-site for serving at the event.
- Insurance coverage is necessary for relevant off-site food service.
- Personnel necessary to staff your table throughout the 4:30–7:30 PM judging and serving time.

Specifications:

- Two 8-foot tables are provided; one front and one back.
- Black tablecloths for both tables will be provided if needed. You may want to decorate your table differently—just let us know.
- At least one electrical outlet will be available for your station.
- Disposable plates, bowls, napkins, utensils, and cups will be provided.
- Participating chefs should have handouts and business cards for their business on display.

Schedule: Setup 3:00–4:30 PM
Tear down 7:30 PM

Judging 4:30 PM
Awards 8:30 PM

Serving 5:30–7:30 PM



Count Me In!



1. Please indicate the course(s) you wish to serve
2. Give a brief, detailed description that will be **listed in the program and used by the Judges.**

Only one item is required, but if more than one item is provided, all will be judged. Enter as many categories as you wish! Categories include: Appetizer, Entrée, Dessert, N/A Beverage, and there will also be a judged category for Best Table Presentation.

Electronic typed submissions are preferred, but if written, please print clearly – thank you! For electronic submission, this entire form can be emailed to Cayla Minear at gala@wcoconcerts.org.

Judges will sample all provided dishes to award the coveted *Silver Tray* award based on four criteria: Taste, Appearance, Aroma, and Creativity. We encourage you to stay for awards and photographs.

DEADLINES

January 16, 2026 – Confirm your participation before this date to be listed in the event invitation.

April 1, 2026 – Menu descriptions and Chef Name and Title due to be included in printed event program.

Course #1

☐ Appetizer ☐ Entrée ☐ Dessert ☐ Non-Alcoholic Beverage

Course #1 Description:

Course #2 (optional)

☐ Appetizer ☐ Entrée ☐ Dessert ☐ Non-Alcoholic Beverage

Course #2 Description:

Course #3 (optional)

☐ Appetizer ☐ Entrée ☐ Dessert ☐ Non-Alcoholic Beverage

Course #3 Description:

Please indicate what your needs/requirements will be:



- ☐ I will require ice.
- ☐ I will require electricity (maximum of two 110-volt outlets)
 - You are required to bring your own extension cords (at least 25' recommended) and power strips (if needed).
- ☐ I will require two black tablecloths.
- ☐ I will require plates, bowls, or cups (please circle the item or items that you will need).
- ☐ I will require plastic forks, spoons, or knives (please circle each needed).

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Your Information

Title: _____

Name: _____

Business or Restaurant: _____

Address: _____

City, State, Zip: _____

Phone: _____

Email: _____

Signature: _____

- ☐ I will donate a gift certificate or other item(s) valued at \$100+ from my business for the silent auction.

If you checked the box above, please select one of the following options:

- ☐ I will drop off or mail the auction item to the address below by April 3, 2026
- ☐ I will bring or mail the auction item(s) to the WCO (address below)
- ☐ Please pick up the item(s) at the address above.

Item Value: \$_____

Description:

Please note: Gift cards or packages should be valued at \$100 or more. Any item(s) you donate will be placed on the auction table next to your station at the event.

Please remit the last two pages of the participation form to:

Cayla Minear gala@wcoconcerts.org 608-257-0638 x105
Wisconsin Chamber Orchestra | 1 South Pinckney St., Ste 818 Madison, WI 53703