



# Global:SF

We are So:Future

# GLOBALSF RECEPTION 2020

**DEC 8TH 2020 - 5PM-7PM PST - VIRTUAL EVENT**

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GlobalSF's virtual tasting celebrates the Bay Area as a global platform for learning and innovation while raising funds for GlobalSF's initiatives building sustainable economic development. Join us for a virtual tasting together with **Good Eggs, Chef Tanya Holland of Brown Sugar Kitchen, and Chef**

**Nichole Accettola of Kantine.**

**BROWN  
SUGAR  
KITCHEN**

**Global:SF**



# WHAT WE DO

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GlobalSF is a nonprofit 501c3, dedicated to shaping the future of San Francisco Bay Area as a resilient global region by bringing together global stakeholders in the public and private sectors, creating jobs, helping companies flourish, and attracting investment to create sustainable economic growth.

GlobalSF leverages its extensive international business experience, cultural competency, and strong network of relationships and trusted partners to enhance the global competitiveness of San Francisco.



# A MESSAGE FROM MAYOR LONDON BREED

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*“This innovative partnership is leading the way when it comes to creating a successful, diverse economy that is strong, resilient, and inclusive – all values that are truly San Franciscan.”*

# THE RECEPTION DETAILS

**DECEMBER 8TH, 2020**



**VIRTUAL EVENT**



**5PM - 7PM PST**



# TANYA HOLLAND

**BROWN  
SUGAR  
KITCHEN**

Known for her inventive take on modern soul food, as well as comfort classics, Tanya Holland is the executive chef/owner of Brown Sugar Kitchen. She is also the author of the *Brown Sugar Kitchen Cookbook* and *New Soul Cooking*; was the host and soul food expert on the television series *Melting Pot*; and competed on the fifteenth season of *Top Chef*. Holland holds a Bachelor's degree from the University of Virginia, and a Grande Diplôme from La Varenne Ecole de Cuisine.

Holland appeared as a special guest on countless national television shows including the *Today Show*, *Vh1's Soul Cities*, *Sarah Moulton's Cooking Live, Ready, Set, Cook!* and *The Wayne Brady Show*, in addition to local San Francisco shows such as *Check, Please!*, *View from the Bay* and *Eye on the Bay*. Tanya was a featured judge on *My Momma Throws Down*, airing on the cable network TV One as well as *The Great American Chef's Tour* on PBS.

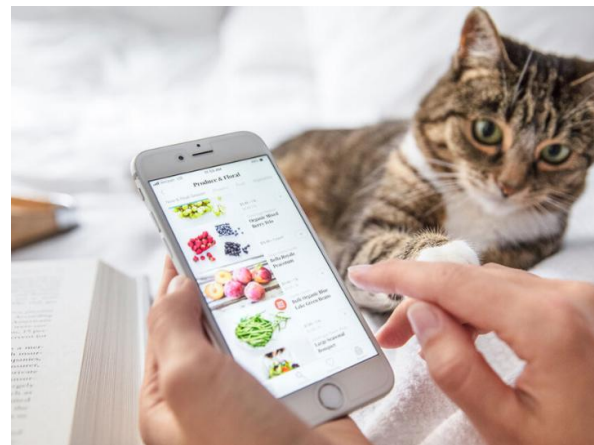


# GOOD EGGS



Good Eggs delivers absurdly fresh groceries straight to your door. We believe good food is the most powerful force for change. For our families, our community, and our environment. We have deep roots here in the Bay Area, and the highest standards in the industry. Working with local growers means less time and distance from the farm to your fridge. Your food is fresher and your dollars stay local. We're friends with all your farmers market favorites.

Our animal welfare standards are second to none. We source from farms that raise their animals on pasture, using regenerative methods that give back to the planet. From bread baked this morning to wine from Napa Valley to household cleaning products — we fill our Marketplace with the best of the Bay Area and beyond, so you can shop once without thinking twice. We're also the only solution that provides groceries *and* Meal Kits — no subscription required. Meal Kits with less than 15 minutes active cooking time, ingredients and sauces prepped in the Good Eggs Kitchen, and fully cooked dishes help you spend less time planning and prepping.



# NICHOLE ACCETTOLA



Nichole is chef/owner of Kantine, a Scandinavian-inspired eatery in San Francisco. Her cooking career began in Boston, cooking alongside skilled chefs like Barbara Lynch and Todd English. A yearning to work in European kitchens brought Nichole to Copenhagen, Denmark, where she eventually lived for over 15 years. While there, Nordic cuisines began to have an increased impact on the global culinary map, and Nichole gained experience with the techniques, flavors and culture of the region. Nichole calls San Francisco home now, and Kantine is a personal ode to the culinary experiences she had while abroad. Nichole's food is simple and clean, with flavors and textures that accentuate the ingredients.





# SPONSORSHIP OPPORTUNITIES



GlobalSF Reception Sponsors support global economic development in the San Francisco Bay Area while celebrating the City's diverse community of businesses and chefs. Attendees Include the SF Bay Area community, leading SF based and global companies, entrepreneurs, policymakers, diplomatic missions, arts and culinary leaders and more!

Sponsors benefit from an exclusive branding opportunity that includes print, digital & experiential exposure. The virtual format allows for direct engagement with our audience through branded breakout tastings, video content, intimate networking opportunities, and 1:1 introductions.

There are four sponsorship opportunities available, which can be customized per company.

# THE GLOBAL SPONSORSHIP \$20,000+

01

Global Sponsor recognition, including “presented by” language on all promotional material

02

Opportunity for company to show a video (up to 5 minutes), integrated into the event content

03

Opportunity for company representative to give introductory remarks during the event

04

Opportunity for exclusive sponsorship for a portion of the event (ex. cocktail tasting, musical performance sponsor)

05

Company name and logo included on GlobalSF website event page and social media promotions

06

Company name and logo featured in press release to 100+ global media outlets

07

Company name and logo included in email invitations to 10,000+ GlobalSF and Good Eggs newsletter subscribers

08

Customized branding opportunities created in close consultation with GlobalSF team

09

55 Complimentary tickets and Good Eggs/ Chef Tanya Holland curated tasting boxes

10

12 Complimentary tickets and VIP Good Eggs/ Chef Tanya Holland curated tasting boxes (includes sake and dessert)

# THE LEADING SPONSORSHIP

\$10,000+

01

Opportunity for company representative to give remarks during the event

02

Opportunity for exclusive sponsorship for a portion of the event (ex. cocktail tasting, musical performance sponsor)

03

Company name and logo included on GlobalSF website event page and social media promotions

04

Company name and logo featured in press release to 100+ global media outlets

05

Company name and logo included in email invitations to 10,000+ GlobalSF and Good Eggs newsletter subscribers

06

Customized branding opportunities created in close consultation with GlobalSF team

07

25 Complimentary tickets and Good Eggs/ Chef Tanya Holland curated tasting boxes

08

5 Complimentary tickets and VIP Good Eggs/ Chef Tanya Holland curated tasting boxes (includes sake and dessert)

# THE COMMUNITY SPONSORSHIP

**\$5,000+**

01

Opportunity for exclusive sponsorship for a portion of the event (ex. cocktail tasting, musical performance sponsor)

02

Company name and logo included on GlobalSF website event page and social media promotions

03

Company name and logo featured in press release to 100+ global media outlets

04

Company name and logo included in email invitations to 10,000+ GlobalSF and Good Eggs newsletter subscribers

05

Customized branding opportunities created in close consultation with GlobalSF team

06

10 Complimentary tickets and Good Eggs/ Chef Tanya Holland curated tasting boxes

07

2 Complimentary tickets and VIP Good Eggs/ Chef Tanya Holland curated tasting boxes (includes sake and dessert)

# THE SUPPORTING SPONSORSHIP

**\$1,000+**

01

Company name and logo included on GlobalSF website event page and social media promotions

02

Company name and logo featured in press release to 100+ global media outlets

03

Company name and logo included in email invitations to 10,000+ GlobalSF and Good Eggs newsletter subscribers

04

Customized branding opportunities created in close consultation with GlobalSF team

05

2 Complimentary tickets and Good Eggs/ Chef Tanya Holland curated tasting boxes

06

1 Complimentary tickets and VIP Good Eggs/ Chef Tanya Holland curated tasting boxes (includes sake and dessert)

# OUR SPONSORS & PARTNERS

**BROWN  
SUGAR  
KITCHEN**



MOSSADAMS

*Alaska*  
AIRLINES

P A R I S .  
H A W A I I



Kantine

CHASE  
CENTER



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FOXFORCE



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Japanese Gourmet Rice Balls



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JAPANESE RESTAURANT

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TAKARA SAKE USA INC.

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# GET IN TOUCH

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