

PUTTIN' ON THE LEASH 2019

PRESENTED BY FLATIRONS SUBARU

APRIL 13 | 6PM CU EVENTS CENTER



Restaurant Partnership Opportunities

Join us for an evening of star treatment, high-fashion, and fundraising for pets in need at this year's Puttin' On The Leash: The Pet Gala! More than 1,200 guests, area residents, and leaders of the business community are expected to attend and help us celebrate the amazing relationships we share with our pets.

For the first part of the evening, guests enjoy food from Boulder and Broomfield county's best restaurants and sip on libations from Superior Liquor, all while bidding on over 400 silent auction items on the concourse level.

As the evening continues, guests are seated for the live auction program hosted by emcees Lisa Pedersen, CEO of HSBV, Dr. Lee Woods of Broadway Animal Hospital, and Kami Carmann from Fox 31 Denver. Our live auction commences with a fun-filled game of Heads or Tails where players can win an all-expenses paid tropical getaway and continues as guests bid on exciting experiences and vacations you can't find anywhere else!

Our goal is to raise \$450,000 to help provide medical care, behavioral support, and a safety net for the 7,000 animals who come through our doors each year, and to strengthen relationships by keeping pets and people together.





PUTTIN' ON THE LEASH 2019

BENEFITS

- Quality one-on-one contact with more than 1,200 event guests! We encourage you to provide printed menus, business cards, or other promotional items.
- Showcase your display talents at your booth especially beneficial for businesses offering catering services and table-side prepared dishes.
- Logo displayed on at least two email blasts sent to over 30,000 Humane Society constituents and clients.
- · Restaurant name inclusion in the HSBV newsletter, The Dish
- Logo displayed on the presentation at the event.
- Business name will appear in a thank you ad in the Daily Camera.
- Restaurants receive two free general admission tickets to the event (in addition to booth staff).

LOGISTICS

- Food selection: Restaurants provide a minimum of 750 bites of each of your selected menu items. Most restaurants find they are best represented by two to three offerings. Guests will be enjoying your food as they circulate around the concourse at the CU Events Center, so we ask for your help in providing finger-friendly, easy-to-eat dishes.
- Staffing: Optimal staffing is two people per restaurant this is a fast-paced event, and you will be better able to interact with our guests with two staff members in your booth. In addition to your Ambassador, we can also provide one additional volunteer to assist you in your booth to serve food. HSBV also will provide a Restaurant Ambassador volunteer to support restocking supplies, like napkins and plates. If you would like a booth volunteer, please indicate this on your commitment form.
- Serving Supplies: Restaurants are provided with one or two 6 ft. tables, black tablecloths, compostable paper plates or bowls, napkins, and plastic utensils. An electrical outlet is also available upon request on your commitment form.
- Timeline: Arrive at the CU Events Center between 4–5 p.m. on the day of the event. You will be greeted by a volunteer Restaurant Ambassador, who will take you directly to your station, and will provide any assistance you might need throughout the evening refreshing supplies, beverage runs, and set-up assistance. Each Ambassador is assigned to one or two restaurants only, so you will receive plenty of individual support. Depart between 8–8:30 p.m. with the assistance of our volunteer team. Volunteers will manage any waste and breaking down of booth structure.





AUCTION, RESTAURANTS, AND GENERAL INQUIRIES

AMANDA LAU

amanda.lau@boulderhumane.org 303.442.4030 x 636

TABLE & REGISTRATION INQUIRIES

AMANDA BOERMAN

amanda.boerman@boulderhumane.org 303.442.4030 x 615

SPONSORSHIP INQUIRIES

KAELI OWENS

kaeli.owens@boulderhumane.org 303.442.4030 x 651

