

Sponsorship Opportunities



2022 St. Cecilia Parish Festival

October 14-16, 2022

Name: _____ Company Name: _____

Billing Address: _____ City/State/Zip: _____

Phone: _____ Email: _____

Circle Desired Box	SPONSORSHIP OPPORTUNITIES	PRICE	AREA/ BOOTH CHOICE
	<p>MOJITO</p> <p>Your business logo/name or family name displayed as the sponsor of one of the following areas: Ice Cream Shop, Adult Bar, Snack Bar, Children’s Games, Carnival Rides, Bingo. Your business or family name will be listed on the website and on sponsor boards at festival at this level.</p>	\$1000	1 st _____ 2 nd _____
	<p>PALOMA</p> <p>Your business logo/name or family name displayed on your favorite booth for the weekend. Booths include Candy Booth, Cake Booth, Sports Booth, Stuffed Animal Booth, Ring Toss Booth, Blue & Gold Booth, Halloween Booth and Pan Booth. Your business or family name will be listed on the website and on sponsor boards at festival at this level.</p>	\$700	1 st _____ 2 nd _____
	<p>MARGARITA</p> <p>Your business or family name will be displayed from the ceiling of the auditorium. Your business or family name will be listed on the website at this level.</p>	\$500	Signage for sponsorship will be placed in auditorium and on website.
	<p>PISCO SOUR</p> <p>Your business or family name will be displayed the wall of fame in the pavilion. Your business or family name will be listed on the website at this level.</p>	\$300	Signage for sponsorship will be placed in pavilion and on website.
	<p>PINA COLADA</p> <p>Your business or family name will be displayed on the sponsor board in 4 locations throughout the festival for the weekend. Your business or family name will be listed on the website at this level.</p>	\$150	Signage for sponsorship will be placed throughout the festival and on website.

Note: For Website & Sign recognition, please specify name(s) _____

Complete Form and Return with payment to:
 Festival Sponsorships, St. Cecilia Parish, 2555 17th Avenue, San Francisco, CA 94116
 Please make checks payable to St. Cecilia Parish

My Company has a Matching Gift Program!

I've emailed my company logo in PDF to: sfscfestival22@gmail.com

Company Name: _____

*Please attach company's matching form/rules with the completed sponsorship form.

Example: You donate \$500 and your company matches it with an additional \$500 for a total of \$1,000 donation. You will then receive benefits associated with the \$1000 "MOJITO" Level.

I would like to donate to the Silent Auction. Please contact me _____

MOJITO: \$1,000

Havana, Cuba, is the birthplace of the mojito, although its exact origin is the subject of debate. It was known that the local native South Americans had remedies for various tropical illnesses, so a small boarding party went ashore on Cuba and came back with ingredients for an effective medicine. The cocktail often consists of five ingredients: white rum, sugar (traditionally sugar cane juice), lime juice, soda water, and mint. Its combination of sweetness, citrus, and herbaceous mint flavors is intended to complement the rum, and has made the mojito a popular summer drink.

PALOMA: \$700

The paloma is a tequila-based cocktail. Some believe that it is named after La Paloma ("The Dove"), the popular folk song composed in the early 1860s. The history of the drink is obscure, no one knows for sure who invented the Paloma. Some credit the legendary Don Javier Delgado Corona, owner of the beloved La Capilla bar in the aptly-named town of Tequila in Jalisco, Mexico. This drink is most commonly prepared by mixing tequila, lime juice, and a grapefruit-flavored soda such as Fresca, Squirt, or Jarritos and served on the rocks with a lime wedge. Adding salt to the rim of the glass is also an option.

MARGARITA: \$500

The earliest claim someone made to have invented the margarita was in 1938 by Carlos "Danny" Herrera. He owned the restaurant Rancho La Gloria in Tijuana, Mexico. He claimed to have created the drink for a dancer, Marjorie King, who couldn't drink any liquor apart from tequila. Consisting of tequila, orange liqueur, and lime juice often served with salt on the rim of the glass. The drink is served shaken with ice (on the rocks), blended with ice (frozen margarita), or without ice (straight up). The drink is generally served in a stepped-diameter variant of a cocktail glass or champagne coupe called a margarita glass.

PISCO SOUR: \$300

A pisco sour is an alcoholic cocktail of Peruvian origin that is typical of the cuisines from Peru and Chile. Historians and drink experts agree that the cocktail as it is known today was invented in the early 1920s in Lima, the capital of Peru. The drink's name comes from *pisco*, which is its base liquor, and the cocktail term *sour*, in reference to sour citrus juice and sweetener components. The Peruvian pisco sour uses Peruvian *pisco* as the base liquor and adds freshly squeezed lemon juice, simple syrup, ice, egg white, and Angostura bitters. The Chilean version is similar but uses Chilean *pisco* and Pica lime, and excludes the bitters and egg white. Other variants of the cocktail include those created with fruits like pineapple or plants such as coca leaves.

PINA COLADA: \$150

If you like piña colada, you should know the famous tropical drink was invented in Puerto Rico. The sweet mix of coconut cream, pineapple juice, white rum, and ice was born in San Juan, but the identity of its creator is still an unresolved controversy on the island. The piña colada is a cocktail made with rum, cream of coconut or coconut milk, and pineapple juice, usually served either blended or shaken with ice. It may be garnished with either a pineapple wedge, maraschino cherry, or both.

St. Cecilia is a 501(c)(3) non-profit organization, Tax ID no. 94-1156785. Please contact your financial advisor regarding the tax deductibility of your donation.

On behalf of the St. Cecilia Parish, we thank you for your support and generosity