



L'ulu

LEEWARD CULINARY ARTS GALA



An Evening of Indulgence

MAY 6, 2023

You are Cordially Invited

TO BE A PART OF OUR
UNIQUE CULINARY EXPERIENCE



L'ulu

LEEWARD CULINARY ARTS GALA

We're Back... Indulge with Us!

SATURDAY, MAY 6, 2023 | 6:00 - 9:00 PM
THE COURTYARDS | LEEWARD COMMUNITY COLLEGE

featuring "*Jazz under the Stars*" — an exciting lineup of jazz sets
led by Noel Okimoto and Dean Taba



Come indulge your senses with the delectable cuisines of Hawai'i's finest chefs alongside the Culinary Arts Program's instructors and students. Exceptional entertainment and a silent auction, complimented by an array of wines, beers, spirits, and specialty coffees and teas complete the festive atmosphere and extraordinary ambiance.

L'ulu is the pivotal community event for Leeward Community College's Culinary Arts Program and an annual opportunity to support Hawai'i's culinary students and leaders of Hawai'i's food sustainability initiatives.

The Restaurants & Chefs

Aulani, A Disney Resort & Spa
Scott D. Toner, Carolyn Portuondo

Basalt
Gary Matsumoto

Feast by Jon Matsubara
Jon Matsubara

Fête
Robynne Maii

Four Seasons Resort O'ahu at Ko Olina
Michael Arnot

Halekulani Hotel
Shaden Sato

**La Vie at The Ritz Carlton
Residences Waikiki Beach**
Eric Oto

Mariposa
Lance Kosaka

Roy's Ko Olina
Darryl Shinogi

Sansei Seafood Restaurant & Sushi Bar
DK Kodama

The Pearl
Chris Garnier

The Pig and the Lady
Andrew Le, Kristene Moon

Tiki's Grill & Bar
Ronnie Nasuti



SPONSORSHIP OPPORTUNITIES

White Truffle Sponsor **\$10,000**

- Champagne limousine service with guest pick-up at multiple destinations
- Full page acknowledgement in L'ulu program
- Company name & logo on on-site signage and in Silent Auction slide show
- A reserved elegantly decorated table for ten in our VIP tent
- An exclusive champagne reception prior to L'ulu culinary creations dining
- Ten courses of culinary creations with specialty selected wines and table service
- Special after dinner scotch & cordials service
- A special sponsor souvenir gift

Caviar Sponsor **\$5,000**

- Recognition in L'ulu program
- Company name & logo on on-site signage and in Silent Auction slide show
- A reserved elegantly decorated table for ten in our VIP tent
- An exclusive champagne reception prior to L'ulu culinary creations dining
- Ten courses of culinary creations with specialty selected wines and table service
- Special after dinner scotch & cordials service
- A special sponsor souvenir gift

Saffron Sponsor **\$3,000**

- Recognition in L'ulu program
- A reserved table for ten with limited service
- Special wine selections

For sponsorship opportunities, please contact Don Maruyama at (808) 455-0567 or donaldkm@hawaii.edu. For individual ticket information, please contact Fabi Castellano at (808) 455-0300 or fabiola@hawaii.edu.



Chefs and Farmers

As a leader in the farm-to-table movement, L'ulu continues to pair Hawai'i's innovative chefs with island farmers, ranchers, food producers and fishermen, embracing and celebrating food sustainability in our island state.

In 2011, Leeward's Culinary Arts Program hosted the first Farmers & Chef Food Forum, addressing the need to work together to manage our natural resources and environment in a sustainable manner and continue to reshape the local marketplace. This partnership now puts the farmers and farms alongside the chefs as stars in the local food scene.

Students of the Culinary Arts Program embrace this idea and produce a themed dinner every semester highlighting some of the work between chefs and farmers. Join the chefs once again as they continue to link agriculture with the restaurant industry and strive to provide diners with products that are fresh, local, and as diverse as our islands themselves.



ABOUT THE LEEWARD COMMUNITY COLLEGE

Culinary Arts Program

Our mission is to develop the skills, knowledge, and confidence essential to prepare students for successful employment opportunities in culinary careers. We are committed to providing a fusion of hands-on experience and theoretical knowledge reflective of our community's diverse culinary heritage.

The Leeward Culinary Program is nationally accredited by the Accrediting Commission of the American Culinary Federation Education Foundation and has earned the Exemplary Program Award, ensuring that the program meets or exceeds the high standards set for national programs. This high level of professionalism is exemplified in every aspect of our program.

Our students have the unique opportunity to work side-by-side with some of Hawai'i's finest chefs such as Eric Oto, Robynne Maii, Andrew Le, and Jon Matsubara to name a few. Our graduates are in successful careers as chefs, sous chefs, managers, supervisors, garde manger, pastry chefs, bakers, and owners in hotels, restaurants, schools, private clubs, hospitals, and bakeries.



PROGRAM FACULTY & STAFF

Lee Alan Dung
Matt Egami
Chris Garnier
Don Maruyama
Abigail Langlas
Jason Fernandez
Mel Arellano