



EPEC FOOD

Executive Chef and Managing Partner Aaronette King (Chef AK) was raised in Oakland and has worked in restaurants, catering, and events for more than 30 years. Managing Partner Ahmad Muwwakkil, also raised in Oakland, has 15 years of previous experience in corporate marketing. We started working together on an event called Tropic's, consistently selling out the Oasis Club in downtown Oakland. Inspired by a mutual love for food and Chef AK's local, organic, and sustainable American cuisine, we created Eat Play Events and Catering (EPEC) in 2012, starting with pop up events to highlight local purveyors and food producers.

HELP US FEED OUR COMMUNITY:

- EPEC is a certified minority business enterprise (MBE) with 30+ years of experience in catering and events.
- We partner with food purveyors to use only local, organic, seasonal, and sustainable foods – serving the very best to our community.
- Since March 2020, we have successfully fed 35,000+ people in Oakland through partnerships with World Central Kitchen, Dig Deep Farms, and Eat. Learn. Play.
- Your support will help feed 100,000 people — primarily seniors and children.



JOIN OUR SUPPORTERS:

Our goal is to feed as many people as possible. Your support makes a difference.

Gold Sponsorship Level: \$25,000 —

Presenting sponsor sticker on each meal or box, kitchen tour, and gift package (t-shirt with sponsor logos, housemade pickles, and wine)

Silver Sponsorship Level: \$10,000 —

Kitchen tour and gift package of t-shirt with sponsor logos, housemade pickles, and wine

Bronze Sponsorship Level: \$5,000 —

Gift package of t-shirt with sponsor logos, housemade pickles, and wine

All sponsors are publicly acknowledged with logo in our communications, social media, and website.





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SUPPORTING OUR COMMUNITY:

EPEC is dedicated to serving our home community — from producing events that spotlight Oakland talent and support minority-owned businesses to creating fundraisers for causes near to our hearts. We have produced events for several non-profit partners, including the Oakland Ed Fund, Girl's Inc., Slowfood Int., and Downtown Oakland Association.

Our most outstanding production is Knife Fight Gauntlet. Now in its fourth year, this competition showcases diversity in Oakland chefs and celebrates their culinary talents. Notable participants include: Chef Yaku from "The Food Network," Chef Tu From "Top Chef," Chef Ron from "Beat Bobby Flay," Chef Lielani from "Supermarket Sweep," Chef Lamont from Montperi Catering, Chef Nelson from Alamar, Chef Chris, owner of Lungomare, and our own Chef AK. Covered by the news, the last event sold 250 "tasting tickets" and welcomed hundreds more standing-room-only attendees. Proceeds for the 2018 event were donated to Serenity House, raising much-needed funds for this transitional housing project.

In our off-hours, we have been feeding homeless encampments throughout Oakland. When "BBQ Becky" received national attention for calling the police on a Black family BBQing, we organized our own #BBQWB (BBQing While Black) event at Lake Merritt in Oakland. Supported by several Oakland restaurants and independent businesses, we raised funds to feed the homeless, while supporting our fellow Oaklanders and bringing awareness to the harsh reality of racial profiling.



FEEDING IN A TIME OF CRISIS:

In response to the COVID crisis, we consider ourselves fortunate to have the skills and know-how to rise to the challenge and help our community. We have joined forces with World Central Kitchen (Chef Jose Andres nonprofit) and Eat. Learn. Play. (Ayesha and Steph Curry nonprofit) to assist programs that, since March 2020, have served more than 1.5 million total people in Oakland. It brings us such great joy to feed folks in the city where we grew up.

Help us keep healthy, delicious meals — food that is good for the earth and good for the soul — in the hands of our community.