

YOU ARE INVITED



MAGGIE'S MISSION
ANGELVERSARY GALA



Rick's Crabby Cowboy Café
435 East Lake Dr, Montauk, NY 11954
Friday, May 31st, 2019 • 6:30 - 11:00

PLEASE JOIN US

Friday, May 31st, 2019 · 6:30 - 11:00

In honor of Maggie's Angelversary, we ask that everyone attending wear white.

Help us celebrate Maggie's life and fundraise for a great cause in a place Maggie loved - Montauk, NY. Held at Rick's Crabby Cowboy Café and looking out onto the waters of Lake Montauk, the event promises to touch your heartstrings while being an exciting evening filled with music, dancing, delicious food, full bar, and signature Angelversary cocktails.

There will be exclusive silent auction items and raffles.

In 2019, we received a generous grant from the St. Giles Foundation to continue support for our research project at Memorial Sloan Kettering. Proceeds from this year's Angelversary Gala will be used directly towards helping families with children suffering from this cruel disease.

RSVP by April 30th, 2019

HELP SUPPORT MAGGIE'S MISSION

Individual tickets and sponsorship tables are available.
Donations can also be made directly to Maggie's Mission.

SPONSORSHIP TABLES ARE AVAILABLE AT \$5,000 AND INCLUDE:

- Includes seating for 10
- Prominent signage at the event
- 1/2 page ad in our Angelversary Journal
- Link on our website for one year
 - Social media promotions
- Basket of Maggie Gear (cheer)

INDIVIDUAL TICKETS ARE \$200

You can purchase sponsorship tables and individual tickets online now at www.maggiesmission.org/2019angelversarygalatickets or send checks made out to Maggie's Mission to 51 Boulevard Ave., Greenlawn, NY 11740

ANGELVERSARY GALA JOURNAL AD

Want to highlight your business or commemorate a loved one?
Do it with an Angelversary Gala Journal ad.

Have an idea for an ad, but unsure how to create one? We can help you.
Email Donna at maggiegivesback@gmail.com with the details of the ad
and for a small fee, she will help you make it a reality.

All ads are full color. Ads must be sent to maggiegivesback@gmail.com
as pdf files in high resolution, minimum 300dpi.

Submission deadline for ads is April 30th, 2019

- ♥ Full page ad (5.125w x 8.125h) - \$750
- ♥ Half page ad (5.125w x 3.75h) - \$500
- ♥ Quarter page ad (2.5w x 3.75h) - \$250

Send checks made out to Maggie's Mission to 51 Boulevard Ave., Greenlawn, NY 11740

ACCOMMODATIONS

We have reserved guest room blocks at discounted rates for the hotels listed below for Friday, May 31st. Please make your reservations soon as they will only hold rooms for a short time. Mention Maggie's Mission Angelversary Gala when reserving your room(s). You can also check our website for a list of every hotel in Montauk at www.maggiesmission.org/events/maggiesmissionangelversarygala2019

Montauk Bungalows (located on the event site)

www.montaukbungalows.com

433 East Lake Dr, Montauk, NY 11954

631-668-8381

Gurney's Star Island (formerly the Montauk Yacht Club)

www.gurneysresorts.com/montauk-star-island

32 Star Island Rd, Montauk, NY 11954

631-668-3100

Solé East

www.soleeast.com

90 Second house Rd, Montauk, NY 11954

631-668-2105

MENU

PASSED HORS D'OEUVRES FROM 6:30PM-7:30PM

Baby toasted Montauk style lobster rolls with fresh chives; Thai chicken with toasted sesame seeds and peanuts (please advise if any peanut allergies exist prior to event); Kobe beef frank lollipops, served in wheatgrass with dijon mustard; Sautéed shrimp skewer in brown butter, garlic, and citrus; Watermelon cups with feta and aged balsamic, Buffalo chicken dumplings with celery skewer and blue cheese dipping sauce; Steamed vegetable dumplings with ginger scallion sauce

CHAMPAGNE TOAST TO HONOR MAGGIE AT 7:30PM

DINNER STATIONS FROM 8:00PM-10:00PM

Paella Bar

Shell less paella bar with chicken, sausage, clams, mussels, shrimp, and yellow saffron rice cooked to order

Hot Off The Grill Bar

Line caught cedar plank salmon; Slow smoked 1/2 Chicken; House marinated skirt steak with caramelized onions, chimichurri, grilled tomato salsa, and lemon EVOO parsley sauce; Green onion and garlic smashed red bliss potatoes; Honey and ginger glazed roasted baby carrots

Amalfi Pasta Bar

Mushroom rigatoni with wild and domestic mushrooms with white truffle oil, fresh herbs, and parmigiana reggiano; Orecchiette pesto with fresh basil pesto and pine nuts; Farfalle with fresh tomato cream sauce, asparagus, and peas; Chopped kale caesar salad with shaved parmesan, herb focaccia croutons, and cracked black pepper

DESSERTS

Special Maggie's Mission chocolate moussé cake; Chocolate covered strawberries;
Melon ball pops - watermelon, honey dew, and cantaloupe;
Death by chocolate boxes (a sinful favorite); Coffee and tea (served upon request)