

From palmettos to long leaf pines
May 7, 2023 - Lamp Morth End 10am - 4pm.

The Festival

Pitmasters from all over the Carolinas are teaming up to showcase unique cooking styles. Enjoy the whole hog cooked on-site, chicken, ribs, brisket, and Lexington pork.

All with a unique side to enjoy that complement the meat.

The festival will be complete with live music, vendor activations to enjoy and shop, and family-friendly space along with craft beer, cocktails, and wine for purchase.



Our Mission

To bring people together through an annual festival that showcases whole hog, Carolina BBQ's rich tradition, varying cooking styles, and diverse community.

Our Vision

To raise funds for local and national charities while bringing the barbecue community together to celebrate the whole hog tradition.

Divided by Sauce, United by Yoal.

·CAROLINA BARBECUE FESTIVAL·

Our 2023 Charities

Our inaugural event raised over \$15,000, which we were able to share with our 2021 Charities.

Our 2023 charities include those whose sole mission is to better our communities.

They do this by making sure people have access to food in times of need, chefs have access to our local farmers, and our youth have access to build strong relationships.

Please join us in supporting our 2023 charities.



Heal Charlotte

Heal Charlotte is a community organization created to support dialogue and relationship building between urban youth and families, the police, and other divisions of government, as well as, our community partners.

Through the development of camps, trainings, workshops and community events, we strive to engage a diverse group of youth to create stronger neighborhoods and a better city.

Piedmont Culinary Guild

PCG is a grassroots effort that provides a platform that is easily accessible for all to use.
Connecting the food chain in our Piedmont region of North and South Carolina, The PCG strengthens the local chef and culinary community.

Operation BBQ Relief

Operation BBQ Relief uses a network of cooks, mobile pits, kitchens, and volunteers to deliver the healing power of BBQ.



In times of need, they feed first responders and community members, while fighting hunger year-round.

World Central Kitchen

WCK uses the power of food to nourish communities and strengthen economies through times of crisis and beyond. Their commitment to disaster relief has sent them to places around the globe.

The Experience

General Admission - \$75

- Visit 5 Pitmaster Tents
- Whole Hog, Brisket, Ribs, Chicken, Lexington Chopped Pork
- Unique side included with each meat
- Live music throughout the day
- Vendor activations to enjoy and shop
- Craft beers, cocktails, and wine for purchase

VIP Admission - \$150

- Everything in general admission is included
- VIP access to our Barbecue Brunch taking place before GA opening, which includes some of our favorite local Charlotte Chefs
- Brunch includes Fresh Oysters, a Curated BBQ menu, and Bloody Mary and Champagne Bar
- Early admission at 10 am with Live DJ

CAROLINA BARBECUE FESTIVAL

Partnership Tiers high on the hog - presenting sponsor

\$15,000

- Presenting naming rights
- Company logo placement on the website, step and repeat, all CBF event merchandise, and partner signage.
- Partner promotion on social channels
- Name included in the Press Release of the event
- Name included in all contracted promotions
- Partner promotion on social channels
- Activation space in the festival area
- 12x VIP passes to the festival
- 30 drink tickets

own the stage \$10,000

- Company logo placement on the website, step, and repeat, and partner signage
- Naming / Branding rights to the music stages
- Partner promotions on social channels
- Activation space in the festival area
- 10x VIP passes to the festival
- 20 drink tickets

pitmaster sponsor \$7.500

- Company logo placement on the website, step, and repeat, and partner signage
- Branding rights to a Pitmaster tent.
- Partner promotions on social channels
- Activation space in the festival area
- 8 VIP passes to the festival including a table for 8 at the pitmaster tent.
- 16 drink tickets

vip sponsor \$7,500

- Company logo placement on the website, step, and repeat, and partner signage
- Branding rights to VIP Area
- Branding for VIP attendee gift
- Partner promotions on social channels
- Activation space in the festival area / VIP area
- 8 VIP passes to the festival
- 16 drink tickets

vehicle sponsor \$5,000

- Company logo placement on the website, step, and repeat, and partner signage
- Naming / Branding rights as the official vehicle
- Partner promotions on social channels
- Activation space in the festival area for onsite vehicles with branding and signage
- 6x VIP passes to the festival
- 12 drink tickets

CAROLINA BARBECUE FESTIVAL

Partnership Tiers

operation friends \$3,500

- Company logo placement on the website, event merchandise, and partner signage
- Partner promotion on social channels
- 4x VIP passes to the festival
- 4 drink tickets

cutlery, wayfinder signage. restrooms, specialty drinks, volunteer t-shirts

beverage tent \$3,500

- Company logo placement on the website, event merchandise, and partner signage
- Branding rights/signage for beverage tent, option for named cocktail
- Partner promotion on social channels
- Space to activate in the festival area
- 4x VIP passes to the festival
- 4 drink tickets

it takes a team \$2,500

- Company logo placement on the website, event merchandise, and partner signage
- Partner Promotions on social channels
- Activation space in the festival
- 2x VIP passes to the festival
- 2 drink tickets

mist tents \$3,500

- Company logo placement on the website, event merchandise, and partner signage
- Branding rights to mist tents (3)
- Partner promotion on social channels
- 4x VIP passes to the festival
- 4 drink tickets

piglet area \$2,500

- Company logo placement on the website, event merchandise, and partner signage
- Branding rights/signage for the familyfriendly area along with activation space
- Partner promotion on social channels
- 2x VIP passes to the festival
- 2 drink tickets

vendor partner

- Company logo placement on the website, and partner signage
- 10x10 space to activate in the festival area to share/sell goods
- 2x GA passes to the festival
- 2x drink tickets

CAROLINA BARBECUE FESTIVAL

Location Overview

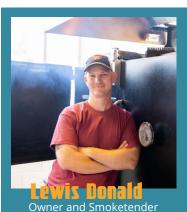
Camp North End is where imagination and determination are the powder kegs of world-changing events, and where businesses have found success across industries.

76 acres of imagination.

Camp North End is home to dining, shopping, local craft beers, and cocktails. So much to discover with live music, community events, and local art.

We are excited to be hosting the Carolina BBQ Festival at Camp North End.

Our Team



Sweet Lew's BBQ
Lewis Donald can't cut into a radish without thinking of his grandfather.

Growing up in a suburb of Cleveland, Ohio, Donald wasn't the best student in the classroom, but he could spend all day studying the rows of vegetables in the garden his granddad Ray planted every year. Donald has lived in six different states since then, mastering numerous cuisines as a cook and chef at restaurants, country clubs, resorts, and a specialty food store. In Sweet Lew's, he fulfills his dream of running a classic barbecue shack. He takes the lessons from all of those travels and distills them into everything

he does.



Marketing & Event Management Founder - Let's Meet CLT Responsible for business

operations and team building for Let's Meet CLT. Born and raised in Charlotte, she has an absolute love for the city! After graduating

from Appalachian State University, she has worked in the startup, corporate, and franchise space for marketing and events. wanting to follow her passion of supporting the small business community and events that help connect the city she has grown up in, Let's Meet CLT was started. Plaza Midwood is home and where she supports the Plaza Midwood Merchants Assocation. A true connector of the small business community. In her spare time, you can find her hanging out with her husband Cameron & daughter, Charlotte.



Event Producer | PCG Director Co-founder of the Piedmont Culinary Guild in 2012, Kris Reid currently serves as its Executive Director. A native of Los Angeles, she received her culinary education in Guadalajara,

Mexico, from The New School of Cooking in LA and holds two degrees from Johnson & Wales University. Over the last eight years, she has been a passionate local food crusader in The Queen City – serving on the board for Charlotte Mecklenburg County Fruit and Vegetable Coalition, Slow Food Charlotte, and chaired the Food and Beverage Committee for Charlotte Clean and Green. Currently, Kris is

beginning a new chapter, partnering in the launch of RAMPS (Risk Analysis <u>Manage</u>ment Planning Systems), Mindly grassel

Marketing & Event Management Let's Meet CLT

A public relations and marketing specialist who works to create stronger connections between brands and their audience. Her clients range from individuals to small and mid-market companies. Being the extravert that she is,

her absolute passion is connecting with people, professionally and personally. "Whether it's engaging in important conversation, helping grow others' platforms, or just making a new friend, nothing is more fulfilling than hearing peoples' stories, then helping them share it." Mindy is a North Carolina native. She loves watching soccer (CYOG!),

exploring local businesses

(especially breweries!) with her

partner, and her two pups.