

ENTERTAINMENT

Saturday, March 31, 2012
GALA DINNER



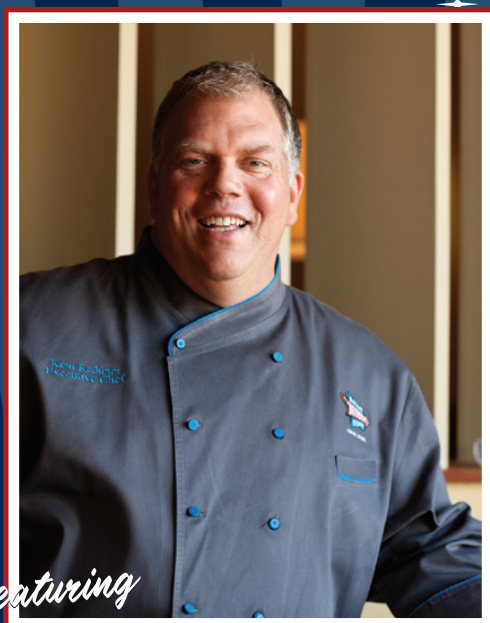
The Legacy Gala is proud to feature the incomparable sounds of the Nash Hernandez Orchestra. Affectionately known by fans as “Mr. Nash,” Nash Hernandez began his career playing trumpet with German polka bands in Fredericksburg TX, where he grew up. After settling in Austin after the war, he began working with local bands and teaching lessons to children. Eventually, he had enough students to form his own band and the Nash Hernandez Orchestra was born in 1949.

Today, the orchestra celebrates its sixth decade under the leadership of Nash’s son, Ruben. It continues as strong as ever due to the resurgence in popularity of swing music and is always in demand for corporate events, fundraisers, private parties, and of course, weddings.



Men in Black The music never stops with the ageless classics of the ‘60s, ‘70s and ‘80s, brought to you by **MEN IN BLACK**. You’ll dance all night to your favorite hits of R&B, Motown, Classic Rock, Jazz, Country, Swing, Blues and POP. These versatile performers include Tim Porter, guitarist extraordinaire, rhythm star Bryon Foster on drums, Gary Hatch driving the standup bass, and Dr. Don Crandall blazing the keyboards. . . .all sharing vocal duties on the songs you love. Their mix of classic sounds will surely capture the spirit of the event. You’ll have a night to remember with the **MEN IN BLACK**.

The Sky’s the Limit



featuring

CHEF KENT RATHBUN

Iron Chef America Champion

THE LEGACY GALA

PETERSON
REGIONAL MEDICAL CENTER
FOUNDATION

MARCH 29 & 31, 2012

KERRVILLE-KERR COUNTY AIRPORT
AT LOUIS SCHREINER FIELD

WHAT IS THE LEGACY GALA?

The Legacy Gala is a celebration of Health Care in the Hill Country provided by Peterson Regional Medical Center and Sid Peterson Memorial Hospital and the many caregivers who have chosen to practice in this region.

Nationally recognized “Iron Chef America” champion and culinary legend, **Kent Rathbun** will be the **HEADLINE CHEF** for both Legacy Gala Events! Chef Rathbun has developed five successful restaurant concepts in Dallas, The Woodlands, Plano and Austin, Texas and a newly launched line of products, Kent Rathbun Elements.

Thursday, March 29, 2012

INSTRUCTIONAL COOKING CLASS

Conducted by **Chef Kent Rathbun**

The cooking demo will be featured on jumbo screens so every seat in the house is a front-row seat. Tickets are limited to 300 people.

SCHEDULE OF EVENTS

Saturday, March 31, 2012

GALA DINNER & WINE TASTING

Multi-course dinner prepared by Chef Kent Rathbun and his culinary team and paired with featured wines and impeccable service. Tickets will be limited.

CHEF KENT RATHBUN

ABACUS, JASPER’S, RATHBUN’S BLUE PLATE KITCHEN, KB’S WOODFIRE GRILL AND KENT RATHBUN ELEMENTS

Chef Kent Rathbun discovered his passion for food and culinary creativity at the age of nine and began to live his life learning the skills and techniques needed to become the renowned chef that he is today. Starting as an apprentice at La Bonne Auberge in Kansas City, Missouri, Rathbun gained experience working with high-end ingredients and learned the art of perfect preparation. Preparation was something Rathbun came to value, and that sense of significance continued with him as he moved from kitchen to kitchen, working with some of the best chefs in the country.

Most notably, Rathbun worked in the kitchens of Mr. B’s in New Orleans, American Restaurant and Milano in Kansas City, The Mansion on Turtle Creek and Landmark Restaurant in the Melrose Hotel, both in Dallas. While at the Landmark, Rathbun had the opportunity to make trips to Bangkok, Thailand, which provided him the resources and research to create his own spectacular style of Contemporary Global cuisine and the foundation of Abacus.

In 1997, Rathbun decided to follow his dream and establish his own world-class restaurant. Within months of opening in Dallas, Abacus became a pinnacle of fine dining and has received numerous accolades, including Mobil Four-Stars; AAA Four Diamonds; *Bon Appetit’s* Best of the Year 2001 issue which named Abacus’ Chef’s tasting menu a “Top Pick;” “Best Chef” by *D Magazine*; and, “One of the Top Meals Around the World” by *USA Today*. Abacus’ design, wine list and menu have been



recognized and featured in publications such as *Elle*, *Southern Living*, *Veranda*, *Texas Monthly*, and *The Rosie Magazine*. To date, the most prestigious of its recognitions has been Abacus’ induction into the Nation’s Restaurant News Fine Dining Hall of Fame.

With a five-star success, Rathbun decided to begin research for his second concept, Jasper’s. Keeping with Abacus’ level of ingredients and design, Rathbun added a touch of “home cooking” flair featuring a “modern outdoors” theme and focuses on America’s best in regional cuisine. With the opening of its first location in Plano, TX, Jasper’s recognition helped kick-start Rathbun’s idea of expanding to locations in The Woodlands, TX and Austin, TX.

Jasper’s has been named one of *Esquire Magazine’s* Top 20 Best New Restaurants in America and has been touted by various publications in all three of its locations.

Most recently, Rathbun partnered with Central Market to launch his exclusive line of products for their stores across Texas. The Kent Rathbun Elements collection offers an assortment of products, all designed with the at-home cook in mind.

Rathbun has thrived in the national scene; he has cooked at the James Beard House in New York on several occasions and was nominated as the James Beard Foundation’s Best Chef: Southwest in 1999, 2002, 2003 and 2004. He has appeared on a number of TV shows, including the Food Network’s “Chef du Jour”, the CBS Early Show, and NBC’s Today Show. In 2008, Rathbun competed on Food Network’s hit series “Iron Chef America” and defeated grill master Bobby Flay in a frenetic culinary battle.

For more information, go to www.kentathbun.com.

WHO IS PLANNING THE LEGACY GALA EVENTS?

More than 60 community leaders and volunteers are responsible for helping create this year's signature event and organizing the festivities. **Special thanks to the leadership of: Honorary Chairpersons Dr. Shari Addington and Michael Borchers, DDS, Antoinette and Bill Childs, and Bill and Beulah Huggins, and to Cooking School Co-chairs Robbie and Harold Crocker, and Rhonda and Ken Richter.**

WHERE WILL THE LEGACY GALA BE HELD?

Both the Legacy Gala Events (Cooking School and the Gala dinner and dance) will be held for the first time at the **Kerrville-Kerr County Airport at Louis Schreiner Field**. *Kerrville Aviation* will be providing the large Jet Hangar for the events which will allow more community supporters to attend this year.

Joe Kennedy, Owner-Operator, of Kerrville Aviation, commented, "We are very pleased at Kerrville Aviation to be hosting the events this year because health care is so important to our community and is a critical driver of our local and regional economy."

HOW WILL THE PROCEEDS BE USED?

Since 1999, the CELEBRITY CHEF events, have raised over \$450,000 in net proceeds which have benefited various medical needs such as: palliative care, rehabilitation services, women's services, the new Peterson Regional Medical Center and Peterson Ambulatory Care Center.

Funds from this year's event will be focused on health care education and scholarship needs for current and future caregivers. Pat Murray, CEO of PRMC, commented, "Healthcare is changing, and a well-educated workforce will be vital and critical to Peterson Regional Medical Center and to our community. Over 77%, or 730 of the 950 employees at PRMC, are involved in direct patient care.

The importance of growing and educating our own caregivers and technical and support staff is absolutely essential for the future of the organization. Employees that grow up in our region and obtain education and financial support from our region want to be employed here and take care of their friends and neighbors."



WHAT IS OUR LEGACY AND WHO DO WE SERVE?

Health care is the leading industry in Kerr County and Kerrville serves as the regional health care hub for nine counties in the Texas Hill Country with a population base of 187,000. As the largest health care provider and employer in the Hill Country, the 124 bed, Peterson Regional Medical Center plays a unique role as the primary source of quality health care for the area as well as the economic cornerstone for Kerr County and surrounding counties.

We have a long, proud history of serving the people of the Texas Hill Country since 1949. Our tradition of service and responding to community needs can be traced directly to our founders whose vision was influenced by their remarkable father Sid Peterson, a successful businessman who knew the virtue of hard work and honesty.

Since 1990, Peterson Regional Medical Center has been an independent private, not-for-profit, 501 (c) (3) corporation which is governed by a volunteer board of directors and employs over 950 people. More than 400 community volunteers provide over 45,000 hours of volunteer service to the hospital.

WHAT IS THE PETERSON REGIONAL MEDICAL CENTER FOUNDATION?

The Peterson Regional Medical Center Foundation encourages, cultivates and generates opportunities for philanthropic activities that enable the continued strength, viability and advancement of PRMC. The Foundation is governed by a Board of Directors comprised of community volunteers who devote their time and energy to the planning, organization and management of fundraising programs.

WHY SHOULD I SUPPORT THE FOUNDATION?

Contributions enable Peterson Regional Medical Center (PRMC) to provide the very latest medical technology, services, programs and education to a nine-county area of West Central Texas.

In 2010-2011 alone, PRMC provided over \$24.1 million in charity and uncompensated care for the families of the Texas Hill Country.

HOW CAN YOU HELP?

Support the Legacy Gala at one of the following levels:

Sponsorship Levels

Diamond (\$25,000)	Silver (\$5,000)
Platinum (\$15,000)	Bronze (\$2,500)
Gold (\$10,000)	

Cash Gifts:

Platinum (\$15,000)	Bronze (\$2,500)	Friend (\$500)
Gold (\$10,000)	Donor (\$1,000)	Contributor (\$250)
Silver (\$5,000)	Builder (\$750)	

WHAT WILL YOU RECEIVE?

Diamond (\$25,000; value received is \$3,750)

- Reserved, Premium seating with three tables of ten
- Option for major donor recognition at PRMC
- Top-billing as title sponsor(s) in pre/post event press
- Admission for thirty to VIP reception with Chef Kent Rathbun
- Two full-page ads in Legacy Gala event program
- Special individual/corporate recognition in Legacy event program
- Option of eight (8) reserved tickets to cooking school
- Eight custom Chef items

Platinum (\$15,000; value received is \$1,350)

- Reserved, premium seating with one table of ten
- Option for major donor recognition at PRMC
- One full page ad in Legacy Gala event program
- Recognition as major sponsor in pre/post event press
- Admission for ten to VIP reception with Chef Kent Rathbun
- Option of four (4) reserved tickets to cooking school
- Four custom Chef items

Gold (\$10,000; value received is \$1,200)

- Reserved table for ten
- One half page ad in Legacy Gala event program
- Individual/corporate recognition in pre/post event press
- Admission for ten to VIP reception with Chef Kent Rathbun
- Option of two (2) reserved tickets to cooking school
- Two custom Chef items

Silver (\$5,000; value received is \$1,085)

- Reserved table for ten
- One quarter page ad in Legacy Gala event program
- Individual/corporate listing in Legacy Gala event program
- Individual/corporate recognition in pre/post event press
- Admission for ten to VIP reception with Chef Kent Rathbun
- One custom Chef item

Bronze (\$2,500; value received is \$1,050)

- Reserved table for ten
- Business card ad in Legacy Gala event program
- Individual/corporate listing in Legacy Gala event program
- Individual/corporate recognition in all pre/post event press
- Admission for ten to VIP reception with Chef Kent Rathbun

Individual (\$150 per ticket; value received is \$95)

- Individual ticket to attend event
- Individual/corporate recognition in post event press

Cooking School (Reserved-\$150/ticket; General - \$100/ticket; value received is \$40 per ticket)

- Individual ticket for attend event
- Individual/corporate recognition in post event press

Individual sponsor level tickets are available at \$2,500, \$1,500, \$1,000, \$500, \$250. Corresponding benefits will be honored except for ads in Legacy Program, custom Chef items and cooking school tickets.



For more information, please contact
Peterson Regional Medical Center Foundation
551 Hill Country Drive • Kerrville, Texas 78028
(830) 258-7411 Office • (979) 258-7833 Fax
www.legacygala.org