We love our Mix and Mingle event! However, COVID-19 has not made it possible. We are not defeated! We are resilient!

Join BIST & OBIA for an interactive evening: “NIX THE MIX”
Thursday, September 24, 2020 from 6pm - 7:30pm

Featuring:
Chef Nuit Regular

As seen on Food Network Canada’s Wall of Chefs, Executive Chef & Co-Owner of PAI Northern Thai, KIIN, Sabai Sabai, and Sukho Thai Restaurants, First Thai Food Select Ambassador for Canada, Author: KIIN, Recipes and Stories from Northern Thailand (coming October 2020)

The evening will begin with a Guided Mixology Session by Mark Lapowich

Recipes and ingredient lists will be sent out in advance so you can follow and cook along

Tickets:
Individual Ticket: $50 each or purchase a GROUP and SAVE!
Group A (10 Tickets): $450 - a savings of $50
Group B (20 Tickets): $850 - a savings of $150

Tickets/sponsorship:
obia.ca/nix-the-mix/

All proceeds go to support the programs and services of:

BIST
Brain Injury Society of Toronto

OBIA
Ontario Brain Injury Association
Education • Awareness • Support

Sponsorship Opportunities:
Lead Sponsors (limit of 5 available) $1,500.00
• Opportunity to introduce one of five sessions of the evening
• Event will be recorded and video clip will be available for each sponsor to share on their website
• Sponsor logo will appear on screen during introduction, on the BIST and OBIA event page and in marketing materials
• Acknowledgement on BIST and OBIA social media platforms

Recognition Sponsors (unlimited) $250.00
• Name to be displayed three times during the live event
• Name to be listed on the BIST and OBIA event pages
• First opportunity to become a Lead Sponsor at the next virtual event hosted by BIST/OBIA

Questions? Email: tbartol@obia.on.ca Phone: 905-641-8877 ext. 234

Along with Musical Guest:
Carl Dixon
Lead singer of Coney Hatch, Member of The Guess Who and April Wine, Author & Inspirational Speaker

The evening will begin with a Guided Mixology Session by Mark Lapowich

Recipes and ingredient lists will be sent out in advance so you can follow and cook along