



CAJUN CACTUS FOUNDATION



**THE 2009 GREAT CAJUN COOK-OFF & FOOD FEST
VENDOR GUIDELINES & FOOD FEST ENTRY FORM**

Entry Instructions

Please complete the entry form found in this packet and return it according to the instructions on the form. "Early bird" entries should be received no later than August 1, 2009 to be eligible for discounted entry fees. Entry forms will be taken on a first-come, first-served process.

2009 Rules & Regulations

1. The Great Cajun Cook-Off & Food Fest (“the Event”) features an amateur cook-off within the categories of gumbo and jambalaya, AND features a selection of food and restaurant vendors who provide free samples of their food within our Food Fest area.
2. All food served within the Food Fest must be considered to have a relationship with the South or Cajun/New Orleans style cuisine.
3. Due to space limitations, this Food Fest has been limited to 12 vendor entries. Entry forms will be juried and accepted on a first-come, first-served basis. A waiting list will be created if needed.
4. In order to meet Arizona health guidelines, all food entries must be prepared and cooked within a commercially licensed kitchen or prepared/cooked on-site at the event.
5. On Sunday, November 1, all vendors are required to bring their gumbo and rice or jambalaya ready to serve along with their own heating source(s) to the Lath House Pavilion at Heritage Square. Please plan on arriving no later than 11:45am in order to give yourself enough time to check-in, unload, set up, and bring your food up to the right temperature. Doors open to the public at 1pm.
6. An entry fee is required. Please see registration form for more info. Fee includes one six-foot rectangular table and one white plastic table cover. One folding chair will be provided. Having electricity in your booth area is available for an additional charge.
7. You are encouraged to decorate your table area. You may also put out coupons, menus, promotional items, etc. No confetti or helium balloons.
8. Acceptable heat sources include: crock-pots (or similar electric appliance), a table-top stove, an electric warmer, chafing dishes, or aluminum pots over propane burner (aka “crawfish pots”). Chafing dishes are preferred but not required. Alternative sources not mentioned above must be approved by event staff prior to the event. (NOTE: The Park requires that all open flame heat sources have a clear six-foot perimeter. Because of this, you cannot use an open flame if you did not specify it prior to the event!)
9. Contestants are encouraged to bring support staff with them to assist in heating and serving. No more than two persons per cooking team will be allowed behind a table.
10. An air-conditioned break room is available for all vendors and their staff, and will be stocked with water and soda.
11. Each vendor will be provided with two General Admission tickets.
12. One person must remain behind the table to serve at all times. (If you are without support staff, our Hospitality Staff can relieve you for any necessary breaks.)
13. All vendors must be prepared to serve all ticket holders. We expect up to 400 people in attendance. NOTE: Event staff will advise all contestants of ticket sales and final quantity estimates approximately one week before the event so that more exacting amounts can be prepared.
14. The Event will provide 2.5 ounce tasting cups for your use if desired. Napkins, utensils, and serving trays will also be provided to all ticket holders at a central event location.
15. Food service ends at 3:30pm at which time awards for the Amateur competition will be presented.
16. Tear down begins at 4:00pm. All contestants must begin to remove all equipment and personal decorations at this time. Tear down must be complete by 5:00pm.
17. Please note that the Lath House Pavilion is a non-smoking facility. There are designated smoking areas out in Heritage Square.
18. These rules are subject to change prior to the event.
19. You will be contacted once your entry form and payment has been received to confirm your status, as well as provide you additional health department reminders.

**Great Cajun Cook-Off & Food Fest
Vendor Application Form**

Thank you for your interest in the Cajun Cactus Foundation and The Great Cajun Cook-Off & Food Fest. This form will serve as your application to become a food vendor in our Food Fest. All applications and payments are due by September 1, 2009 (Early bird discounts apply if entry is received by August 1, 2009.) If you have any questions, please call Tandy Vincent at 602-885-0108 or email her at t2vincent@hotmail.com.

Business Name of Vendor: _____

Contact Name: _____

Mailing Address: _____

City, ST, Zip: _____

Business Phone: _____ **Mobile Phone:** _____

Email: _____

Website: _____

Fees: The \$200 fee includes one 10' x 5' space with one six-foot table and one folding chair. Electricity in your booth is available for an additional \$30.

Please select all that apply:

- Standard 10' x 5' Booth @ \$200 x _____ Qty = \$ _____
- *Early Bird* 10' x 5' Booth @ \$150 x _____ Qty = \$ _____
- Electricity @ \$30 x _____ Qty of booths = \$ _____
- Ads in Event Program:
 - _____ Qty of Full Page Ads @ \$100 = \$ _____
 - _____ Qty of Half Page Ads @ \$50 = \$ _____

(You will be provided with art specifications later.)



TOTAL = \$ _____

Please describe the food items you will be sampling: _____

Please contact me about donating items for one or more of the following checked items:

- In-Kind Donation Gift Bags Silent Auction/Raffle Other: _____

Please mail your completed form to Cajun Cactus Foundation, c/o Tandy Vincent, 26 East Colter Street, Phoenix, AZ 85012. Include your check, made payable to Cajun Cactus Foundation.

Signature of Authorized Donor/Sponsor: _____

Printed Name of Authorized Donor/Sponsor: _____

Date of Signature: _____

Cajun Cactus Foundation is a 501(c)3 non-profit organization and your donation may be tax deductible. EIN# 26-2996099.

Date Received: _____	Payment Amount: _____	Check #: _____	Recipe Included: Y N
Notes: _____			