

JUDGING and AWARDS

All Judging will be done by the visitors to the Taste of Clarkston.

Following the event, the votes will be tallied and custom awards will be engraved and presented to you shortly after the Taste of Clarkston.

This process will include more customized 1st place awards. (Best Ribs, Best Pizza, Best Chicken Entrée, Tastiest Healthy Choice Entrée; Best Chocolate Dessert; Best Cookie; Best Cake; Best Pie . . . Etc.)

PEOPLE'S CHOICE

The top ticket seller at the Taste of Clarkston automatically wins the "People's Choice" award.

YOU PROVIDE:

- Prior to the event you need to draw us a visual lay-out of your booth space. This will include all tables, cleaning station, and all electrical appliances (with voltages listed.)
- Prior to the event you must provide us with a menu and pricing for the items you plan to sell at your booth so we can prepare printed menus and banners at the event. PLEASE NOTE that due to the printing schedule
- NO CHANGES can be made to your menu after September 2, 2009.**
- Workers for your booth to prepare and serve food during the event.
- Equipment for preparing, warming, cooking food at the event, **including gas grills.**
- Paper products.
- Food to serve.
- Restaurants may include beverages on their Taste Menu. Beverages are subject to the 30% profit sharing arrangement, so please price your items accordingly. (*Pop and water is a standardized price of \$2 at all booths*)

WE PROVIDE:

- ✓ Tented Booth space (*Tent size varies but you will be provided a minimum of 10' x 10' set up space.*)
- ✓ Plastic tablecloth covered 8 foot tables (*2 per booth unless otherwise noted in your visual lay-out drawing*)
- ✓ Cleaning Stations.
- ✓ We coordinate and pay for Health Department licenses.
- ✓ Bags of Ice.
- ✓ Mechanical Refrigeration (2 trucks available onsite.)
- ✓ Banners with your restaurant name, menu items and prices.

Timeline CHECKLIST

By May 29, 2009

- Fill out and return TASTE RESERVATION to participate in the Taste.

By August 14, 2009

- Tell us what you plan to serve and your suggested price points.
- Return completed Health Department license application to the CHAMBER (FAX 248-625-8041)
- Return completed "Needs list" to the CHAMBER (FAX 248-625-8041)

August 26, 2009 10:00 a.m.

- Attend the restaurant roundtable meeting hosted by the Chamber, Parks & Recreation and the Oakland County Health Department.

By September 22, 2009

- You will receive a mailing (or hand delivery) from the Chamber with your parking passes, directions for set up, copy of the event menu, detour information and other event information.

September 27, 2009

- Arrive and set up at the Taste of Clarkston.
- 10:00 a.m. Health Department inspections begin.
- As soon as you're cleared by the Health Department, you may begin selling.
- 6:00 p.m. END of event. Please break down your area carefully and watch for pedestrians and volunteers as you drive up on Main St. to load and leave.

October 2, 2009

- Profit Sharing Checks Mailed by Friday after the event.
- Restaurant Categorical Awards Announced.

By October 30, 2009

- Your engraved "Taste Award" plaque is hand delivered as soon as they are ready!

12th Annual

Taste of Clarkston



Family Friendly Taste Festival with Live Music, KidZone Games and Exhibits

RESTAURANT Participation

With 12 years of operation, the partnership between the Clarkston Area Chamber, Independence Township Parks & Recreation and City of the Village of Clarkston continues to produce high quality events year after year.

Taste of Clarkston aims to be one of the easiest, fun Taste Fest events that you will participate in.

- There is NO FEE for restaurants to participate in this event.*
- Profit Sharing is provided to participating restaurants who are Clarkston Chamber members (30% of each dollar redeemed at your booth is returned to you.)
- Non-Chamber members may participate but are not eligible for profit sharing.
- We pay for and arrange for Health Department licenses.
- We provide 2 tables, canopied tent, safety areas for grilling (you bring your grill), cleaning stations, electricity and potable water.
- You provide food, paper products, staffing for your booth.

*Space is limited--reserve your spot as soon as possible!

**All restaurants must be set up and ready for Health Department inspections no later than 10:30 a.m. Being ready means having food on site (a sample is fine) to demonstrate food handling procedures and be tested for temperature.

September 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Sunday

September 27, 2009

Set up: 6:00 a.m.-10:30**
OPEN to the public Noon-6

www.clarkston.org

Hosted by
Clarkston Area Chamber of Commerce
Independence Township Parks & Recreation
City of the Village of Clarkston

12th Annual

Taste of Clarkston



Sunday, September 27, 2009

On Main Street in Historic Downtown Clarkston

Set up by 10:00 a.m. for Health Department inspections

Serving Noon-6 p.m.

THE CROWD

Strong local support for this event brings in 12,000-18,000 visitors during the day. 72% of attendees in 2007 came from a Clarkston zip code. The majority of additional visitors found out about the event from friends and family who live in the Clarkston Area.

PLAN HOW MANY TO SERVE

Your booth will have a steady stream of prospective customers, no matter your location. Plan to serve up to 100-125 people per hour. The complexity of what you're serving, your price point and speed to serving will dictate whether you can handle more than that.

WHAT TO SERVE

What you would like to serve is up to you. We have sample menus from previous years if you'd like an idea of what's been served at our event in the past.

WHO PRICES THE ITEMS?

You recommend the price point you'd like to sell your items at. We will coordinate pricing so similar items (like Water) are at the same price throughout the event. Most items are \$3-\$4 samples. Full meals tend to run \$8-\$10 each.

CAN WE BRING BEVERAGES?

Yes. Cans or plastic bottles are preferred. Glass can shatter and be a hazard on the street at the event. (We do not arrange for temporary beer/wine permits.) Cans of pop or water are priced at \$2 each.

HOW MANY RESTAURANTS WILL BE THERE?

We plan for around 35 restaurants. For the past 4 years we've had a minimum of 30 restaurants participating and a maximum of 38.

DID YOU KNOW?

- The Chamber brings nearly 300 volunteers to this event to help with set up, cleaning, and tear down.
- Parks & Recreation begins setting up for Taste the week prior to the event. On the event day, their staff is on site at 4:00 a.m. working hard so that when you arrive your tent, banners and tables are ready to go!

SET UP, PARKING and RESTOCKING

We provide onsite refrigeration trucks and FREE ice.

Set up begins at 8:15 a.m. You must be set up and ready for Health Department inspection by 10:00 a.m.

Reserve parking permits will get you and your staff close to the event and allow you to leave and return during the day.

CAN WE PICK OUR LOCATION?

No. The set up map is coordinated with Parks & Recreation, Police and Fire to allow for maximum safety to your staff and our audience.

Then we look at electrical needs. This is an older village/downtown and electrical access limits where we can place you and other restaurants.

We will try to accommodate personal requests for location but cannot promise you will be where you were in previous years or where you'd like to be this year.

Please understand that we have many issues to coordinate. We greatly value your participation.

ELECTRICAL ACCESS

Tell us what you need. Be specific. We need to know how many plugs, what appliances you're bringing, the amps they'll be drawing etc. We will even send someone out the week of the event to look at your plugs to make sure we can accommodate you.

Seriously--this is an OLD VILLAGE--the electrical infrastructure is limited. We bring in electrical panels and generators, but we **cannot accommodate** extra electrical needs that you surprise us with on the day of the event.

Tell us ahead of time--and we may be able to BUILD something into our portable electrical panels to accommodate what you're bringing.

Please **NO SURPRISES** on the day of the event- we can't guarantee you'll have some place to plug it in.

TASTE of Clarkston Committee Contacts

As soon as you send us your participation form, we will be assigning you a single point of contact. This person will be available to answer questions ahead of the event, review your health department paperwork ahead of time and be on site at the event to help you with on site inspections.

One person—all the way through the process!

In the mean time you can direct your questions to the Chamber: 248-625-8055

