

2018 Cleveland Eats Saturday, September 15, 2018 12PM-10PM

Culinary Village will be open until 9PM.

EATS · DRINKS · MUSIC	Event Oven ieuv
	Event Overview
2018 Cleveland Eats Culinary	 A local chef driven, street food and beverage festival Small plates from a wide-variety of chefs & restaurants showcasing Cleveland's world- renowned culinary community
<u>Council</u> Dante Boccozzi	 Local Craft Beer Tents Continuous live music from the main stage Food Demonstration Stage showcasing the most celebrated chefs in Cleveland
Zack Bruell	 A Culinary Marketplace featuring culinary packaged goods and Cleveland goods for purchase
Nelly Buleje	 A Kid's Activity Tent VIP Tent
Brandon Chrostowski	 Finale Fireworks over Downtown A cooperative of corporate and civic partners stimulating and supporting the long-term
Britt-Marie Culey	economic strength of the city, benefiting the Hospitality Management program at Tri-C.
-	Restaurant Partnership Summary
Brandt Evans	Culinary Village
Matt Fish	Event Details
Heather Haviland	 Date: Saturday, September 15, 2018 Time: 12PM-10PM (Culinary Village 12PM-9PM)
Christopher Kafcsak	 Location: Downtown Cleveland on Mall B (between the Hilton and Public Auditorium) Estimated Attendance: 10,000 people
Douglas Katz	 Benefiting the Hospitality Management program at Cuyahoga Community College Booth Rental Cost \$500: Sales made at your tent will be the restaurant's to keep.
Joseph Lang	Menu Criteria
Shuxin Liu	• Each restaurant will offer & serve (1) signature dish (small plate version).
Karen Monath	 Cleveland Eats is a tasting event; therefore, food portions must not exceed 5oz. per plate (ex: 3oz pulled pork plus 2oz polenta). Menu item must be priced at \$5.
Chris Poplin	• A Menu Selection Form asking for your 1 st choice item, an alternative item and descriptions
Regan Reik	will be sent out after we receive your Commitment Form. (For example, if multiple restaurants want to do pulled pork as their menu selection, we may ask
Karen Small	 you to prepare your alternative menu item in order to create more variety.) Food offering must be consistent with the type of food served at your restaurant and we
April Thompson	 suggest you consider items that have a greater mass appeal with a culinary spin. Only pre-approved beverages can be sold. The festival organizers handle ALL soda, water
Jill Vedaa	and alcohol sales, vendors are NOT allowed to sell these items. **Bakeries and/or Specialty Beverage Restaurants: please consult with festival organizers on food
Eric Wells	selection, portion size & price point if needed.
	Selection Process
	• After you submit the Participating Restaurant Commitment Form, you will be sent and asked to fill out a Menu Selection Form.

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- Based on the number of applicants the Culinary Council will review all Restaurant Commitment Forms along with the Menu Selection Forms. The restaurants will be accepted based on customer reviews and experience, food variety and the importance of showcasing local food.
 - Restaurants will be notified by e-mail of acceptance by 6/29/18.

The Booth Rental of \$500 will give you access to:

- One 10' x 10' tented space with (1) 8' front table & (2) 6' tables
- Power One 20 amp circuit
- Guest lighting for interior of tent
- Custom banner provided with restaurant logo and food item will hang on the booth.
- Back of house support (fresh water source, trash removal, etc.)
- Access to a shared refrigerated truck (each restaurant will receive approximately 6' of refrigerated wall space).
- General pre-event marketing

Restaurant Requirements:

- A minimum of 900 servings of your menu item should be prepared (final quantities to be communicated upon final vendor participation confirmation, no later than 30 days prior to event).
- Each restaurant is responsible for their own paper products (plates, utensils, napkins).
- Restaurant is responsible for bringing all equipment and health regulation equipment to operate their tent (hot boxes, pans, towels, gloves, sanitation needs, etc.).
 - We will be partnering with a rental equipment company if any restaurant wants to rent equipment and have items delivered to the site location.
- Submission of high resolution logo and restaurant's website: to be used on the Cleveland Eats website and on signage for the festival (high resolution .eps, .jpg or .tiff preferred).
- Logo and/or restaurant name may also be used on select printed promotional material, advertising, etc.
- Restaurant will be responsible for staffing their own tent and being prepared to take cash sales.
- We will be selling pre-purchased packages online that will include (2) food tickets. These tickets will need to be kept by each restaurant and turned in at the end of the event for cash reimbursement of \$4 per ticket.
- Booth set-up must be compliant with event, health, fire and safety regulations.
 - Depending on if you currently hold licenses with the city of Cleveland you may be required to obtain a Temporary Food Service Permit from the Cleveland Health Department. Specific permits that are required will be communicated.
- Insurance liability coverage (specifics will be communicated once selected).
- Must have an OH sales tax ID and submit as required by law.
- Vendors must remain at their booths for the entirety of the event (12PM-9PM)
- Event is rain or shine: must commit to being there in all weather conditions.

Timeline:

- May 25th commitment forms due for prospective restaurants.
- June 15th all Menu Selection Forms will be due.
- June 29th: The Culinary Council will review and choose the restaurants to be vendors for 2018 Cleveland Eats: based on customer reviews and experience, food variety and local emphasis. Accepted restaurants will be notified by e-mail.
- July 1st: Start distributing all permitting information and event processes to all accepted restaurants (this will be as efficient and seamless as possible for all parties).
- By July 15th: Payment of booth rental must be made to Tri-C.
- July September: Event details and logistics distributed to restaurants.

Thank you! We look forward to receiving your application!

Please fill out the Restaurant Application Form Today https://forms.tri-c.edu/Player/ClevelandEatsRestaurant





