



## RESTAURANT INFORMATION AND INSTRUCTIONS

Thank you for participating in The Taste of DeSoto 2016! Your registration information has been received. We are very delighted you have chosen to promote your restaurant while supporting such great causes. The information below is meant to make this event as successful and trouble-free as possible. **DON'T FORGET: Each restaurant is required to donate a \$25 (minimum) gift card for our charity auction! Please present gift card to volunteer at check in.**

### Load-In and Event Starting Times/Ending Times

- Load-In is from 9am-3pm on Sunday, April 24, for restaurant set-up. Load-in will take place at the VIP parking area in the Landers Center parking lot. Proceed to the large roll up door. Volunteers will be present throughout the day to direct you. You will be given time to unload your vehicle and will be asked to move it to a parking space in the general public lot while you are setting up your booth. **DO NOT PARK IN THE VIP LOT.** You may also wish to load in at the front (annex) entrance and will be required to, if it is after 2pm. A volunteer can direct you.
- Each restaurant must be set up and ready to serve by 4:00 p.m. on the day of the event, Sunday, April 24th. The doors will open to the general public promptly at 4:00pm.
- Booth spaces are randomly assigned. You will receive your booth number/location when you arrive to load in. No pre-selection allowed.
- Upon registration, each restaurant will be given six (6) bracelets for workers and/or General Managers/Owners. Workers without bracelets will not be allowed to enter. **NO EXCEPTIONS!**

### What is supplied by The Taste of DeSoto and Landers Center?

- One (1) 10' x 10' area for your booth. Participants are not allowed to set up out of the area that is provided. Participants are not allowed two (2) booth spaces.
- Two 8' tables with white linen tablecloths are provided if needed. Each restaurant is responsible for providing props and decorations for display. No helium filled balloons are allowed.
- Plates, spoons, forks and napkins at registration and throughout the event as needed. A volunteer will be assigned to your restaurant ensuring you have ample supplies.

## **What should restaurants bring?**

- The expected attendance will be in excess of 1000 people. Remember that not all participants will be able to eat at your booth due to the nature and size of the event. Experienced TOD participants usually prepare for 300 – 400 samples. Remember that you are not trying to provide a complete meal. You want “bite-sized” samples only.
- Cooking is allowed in your booth with sterno or induction cooking devices ONLY. All restaurants using an open flame, (i.e. sterno) must have a working fire extinguisher. Any other cooking on-site must be done outside and should be communicated to The Taste of DeSoto in advance of the event. We will have NO ACCESS to the Landers kitchen.
- ALL participants using a tent, covering or canopy, must have a working fire extinguisher even if you ARE NOT using a flame to keep food warm. No Exceptions!
- You should bring whatever equipment, décor and food items that you require for a successful booth.

## **Electrical Needs and Other Requests:**

- Electrical Service is available and **MUST BE** requested in advance. A request must be made when you register or by e-mailing [info@tasteofdesoto.com](mailto:info@tasteofdesoto.com)
- If you have other requests please submit them by email at [info@tasteofdesoto.com](mailto:info@tasteofdesoto.com)  
You will be notified of any issues with your request.

## **What is NOT Allowed for Safety and Legal Concerns?**

- Gas Fryers – Not Allowed
- Gas Grills – Not Allowed
- Serving of Alcohol from Your Booth – Not Allowed

## **What Award's will be Presented?**

- People's Choice: This is the top award for overall food, presentation and service. Winner of this award cannot receive any other award..
- Best of Show: Best decorated booth
- Best American Food: (Burgers, Steak, Chicken, Sandwiches, etc.)
- Best International Food: (Italian, Mexican, Vietnamese, Japanese, etc.)
- Best Sweet Treat: (Desserts)
- Best of The Rest: (For that dish that just can't be summed up in another category)

**\*\*\*NEW FOR 2016\*\*\***

This year all attendees will vote via Ipad's located throughout the event. The general public will be voting on the People's Choice and Best of Show awards only.

A panel of local celebrities and chefs will be voting on all other categories and all results will be announced shortly after 7pm. This year awards will be custom engraved with your restaurant name! Due to this customization, we will have one award the night of the event for presentation and photos. Your actual engraved award will be delivered to you at a later date.

## **Tips for Having A Successful Taste of Desoto Experience**

- Registration must be done online and space is limited.
- Please address any issues not mentioned here immediately, NOT the day of the event.
- Inform us of your electrical needs immediately upon registration.
- Plan, Plan, Plan. Successful Taste of Desoto Winners plan their menu and décor in advance.
- Inform your staff and get them prepared. You and your staff will enjoy your TOD experience if everyone is fully informed.
- You will be asked to select which categories you are competing for, upon check in.
- Make certain your booth space is clean, attractive, and that your staff is appropriately dressed.
- Offer special coupons or incentives to guests that visit your booth. After all, you want them to be aware of your restaurant and pay you a visit.
- Your booth must be operational during the entire event - NO EARLY BREAKDOWN!
- Breakdown will occur AFTER 8pm and all participants are welcome to enjoy complimentary beverages after 8pm.

## **Contact Taste of Deosto**

- If you have any questions, feel free to contact:  
Derrill Argo Jr - Chair 901-605-2929  
Varina Hopper - Co Chair 662.609.3899  
[info@tasteofdesoto.com](mailto:info@tasteofdesoto.com)