

Restaurant Application



The San Pedro Chamber of Commerce and The Port of Los Angeles Present THE 23RD ANNUAL "TASTE IN SAN PEDRO AT THE PORT OF LOS ANGELES"

Dear: Restaurateur:

We hope that you will want to join us in celebrating and sponsoring this community's and the San Pedro Chamber of Commerce's tradition of good food, good music, and good people. In this uncertain economy, we believe that the *Taste in San Pedro* offers families a wonderful adventure close to home and at reasonable prices.

Our 23rd *Taste* will take place on August 5th, 6th and 7th, on the Waterfront at the Port of Los Angeles. The venue will offer panoramic harbor and ocean views, and will be an ideal setting for two main stages of continuous musical entertainment, delectable food, beer and wine booths, a children's area, and some of the best artisans and crafters in the South Bay. This year we will continue to showcase the work of our local artists.

Based upon the success of last year's "Taste in San Pedro," and our exciting new venue, we are expecting even greater participation this year. As usual, we have lined up some great bands eager to entertain the over 10,000 anticipated attendees. By popular demand, we are once again including a Friday night concert.

The proceeds from the *Taste* support many of the chamber's educational, cultural, and community events as well as many local non-profit organizations.

The only thing missing from our event this year is YOUR RESTAURANT. We hope that you will be part of this exciting event. Please review this packet that contains a restaurant application, checklist, guidelines, and Hold-Harmless Agreement. Spaces are limited and they fill up quickly, so please fill out the application right away and return it to the San Pedro Chamber office. We hope that you are eager to be a part of The 23RD ANNUAL "TASTE IN SAN PEDRO". If you have questions please contact the Chamber at (310) 832-7272.

Best regards,

Camilla Townsend

President/CEO, San Pedro Chamber of Commerce



The 23rd Annual "Taste in San Pedro at the Port of Los Angeles" <u>Saturday, Aug. 6, 2011</u> noon to 9 pm <u>Sunday, Aug. 7, 2011</u> noon to 7 pm (Set-up must be completed by 10:00 am on Saturday) The Waterfront at the Port of Los Angeles

RESTAURANT BOOTH APPLICATION

Restaurant Name		
Address		_
City	State	ZIP
Contact Name	Title	
Phone	Fax	
Cell phone	Best time to call	
E-mail (Required)		
	ded @ \$450 each	\$
(Health Permit fees are included) I am a member in good standing of the San Pedro Chamber of Commerce (Deduct \$75 for each booth)		\$
The six staff wristband	s /day included in my package will not be sufficient.	
	more Saturday wristbands at \$5 each for a total of more Sunday wristbands at \$5 each for a total of	\$ \$
	Total Amount Enclosed The fee for the weekend is due upon registration.	\$

There are no other advance charges.

Food and beverage purchases are sold using Taste Tickets valued at \$1 each. (no cash sales are permitted) Tickets are to be turned in and counted at the end of each day. (More information on this process will be included with your confirmation packet). At the conclusion of the event when tickets are counted, you are reimbursed at the rate of 70 cents per ticket (70%). The remaining 30% share of your sales goes to the Chamber, and will be deducted from your final payment. Final payment will be issued no later than August 19, 2011.

Remember, the earlier you sign up, the more promotional and advertising opportunities will be available to you. If you have any questions, please call Sandy Bradley at the Chamber at (310) 832-7272. Please complete all information and submit application by mail to:

San Pedro Chamber of Commerce 390 West 7th Street, San Pedro, CA 90731

Applications may also be submitted to the Chamber Office – Office hours Monday-Friday 10 am – 5 pm Application deadline is July 15, 2011 No refunds for cancellations made after Friday, July 22, 2011, or for inclement weather the weekend of the event. The "Taste in San Pedro" Committee reserves the right to deny an application for any reason. Should your application be denied, your payment will be refunded in full.

"I agree to participate In the 23rd Annual "Taste in San Pedro" and will abide by the terms and conditions set forth by the San Pedro Chamber of Commerce, the "Taste In San Pedro" Committee, the Los Angeles City Fire Department the Los Angeles County Health Department, and any other government agency making requirements concerning the "Taste In San Pedro". Your booth and the surrounding space should be left in a clean, undamaged condition at the conclusion of the event. I agree to provide a certificate of liability insurance in a minimum amount of \$1,000,000, naming the San Pedro Chamber of Commerce as an additional insured. Should I request and be allowed to sell specialty beers at the "Taste in San Pedro," my certificate of liability insurance will provide evidence that I, and my insurance carrier have indemnified the SPCC from any liability arising from my sales of alcoholic beverages." By Title Date San Pedro Chamber of Commerce Taste in San Pedro Hold-Harmless Insurance Agreement In consideration of my/our participation in the Taste in San Pedro, I ______ (please print full name) agree to Hold-Harmless the San Pedro Chamber of Commerce, their employees, directors, volunteers and agents, for any and all claims of Bodily Injury, Property Damage, damage or loss to my/our property, or Workers Compensation as relates to my/our participation in this event. I/We agree to maintain the required general liability insurance limits of \$1,000,000, worker's compensation insurance (if applicable), and name the same above stated people as Additional Insureds. I/We also agree to obey all laws and public safety regulations, to follow all orders and directions of Event Committee members, and appropriate Fire and Law Enforcement Officials. Name: (individual) Name: (Company, if applicable)

RESTAURANT BOOTH CHECKLIST

NOTE: You may begin setting up between 2-5 pm Friday, or 7 am Saturday. Your vehicles must be off the grounds by 10:00 am Saturday and Sunday, so that the Fire Marshall can complete his inspection and allow us to open on time. Vendor parking will be at Berth 87 – look for Vendor Parking signs) You must limit your food selections to four items that could sell for 1-6 Taste Tickets per serving. To encourage multiple tasting from several restaurants each serving must fit within the outside diameter of a 6" plate or bowl. Inasmuch as restaurants and local non-profit organizations depend on the profits from the "Taste," items of food or drink are to be exchanged for Taste Tickets and not to be sold for cash, nor given out on a complimentary basis. ONLY THE SPCC MAY SELL WATER, SODAS, BEVERAGES, AND ALCOHOLIC BEVERAGES (selling of specialty beers may be allowed if approved by the SPCC at a price agreed to by the SPCC), contact us if you wish to sell specialty beers. Violations of these rules could result in the shutdown of your booth and forfeiture of your revenue from the event. SPCC attempts to keep food duplications at a minimum, but reserves the right to allow multiple food items. Please indicate below your primary 4 preferences for food items and 2 alternates, if the SPCC determines any of your first 4 preferences are duplicates to another restaurant we will contact you to discuss your alternate selections. You must occupy your booth during the entire hours of the event on both days; removal of any items cannot begin until after the event venue is cleared of all guests (after approximately 9:30 pm on Saturday night and 7:30 PM on Sunday night). All restaurants must be cleared and off the grounds by 9:00 pm Sunday Night.

We intend to serve the following food items: (limit of 4 items - please include 2 alternates in case of duplication) Menu Item (please print) & number of Taste Ticket per serving 1_____ Number of Taste Tickets per serving _____ 2 Number of Taste Tickets per serving 3_____Number of Taste Tickets per serving ____ 4 Number of Taste Tickets per serving Alternates 1_____Number of Taste Tickets per serving _____ Number of Taste Tickets per serving **VERY IMPORTANT:** 1. To accommodate set-up and Health Department Regulations, we need to have a clear idea of how and where you will be cooking at the event. Open flame barbequing and cooking (other than sterno used for warming) with propane or a charcoal grill must be done outside the tent, and we must allow an extra space to do that. 2. We also need your electrical needs to be sure that we have enough power allocated to your booth. Will you be barbecuing or cooking with an open flame? Yes ___ No ___ Charcoal? Yes No Propane? Yes No Will you be using any of the following? Warming tray with sterno? Yes ___ No ___ Electric Cooking/Cooling Yes ___ No ___ Yes ___ No ___ Deep Fryer If yes, indicate the kinds of equipment (use back of this page if more than 3 items) Qty Description Volts Amps Watts

APPLICATION RETURN CHECKLIST PLEASE BE SURE THE FOLLOWING ARE INCLUDED WITH YOUR APPLICATION

- 1. Signed application
- 2. Booth checklist
- 3. Check for booth fee (or you may call the Chamber (310-832-7272) and charge to a credit card.
- 4. Copy of insurance coverage (see page 1 for explanation)
- 5. Non-profit organizations are also required to send proof of non-profit status

Health Department Documents will be submitted. (Health Department fees are included in booth fee.)

YOUR BOOTH FEES INCLUDE:

10'x10' canopy, 3- sided. Open flame cooking must be done <u>outside</u> the booth; food service is done <u>inside</u> the booth.

Due to insurance/safety regulations, restaurants MAY NOT use any canopy other than the one provided by the Taste in San Pedro.

10'x10' section of vinyl flooring as needed

110 volt light to illuminate the inside of your booth

2 - 8' long serving tables (restaurants to supply own table coverings)

4' sign indicating your establishment's name

8½" x 11" laminated sign with your menu items and prices

Health department kit: Water with spigot, hand soap, paper towels, bucket

Health permit

Ice is provided by the SPCC at no charge

Access to a refrigerated truck for storage of your perishables; however, SPCC is not responsible for lost, misplace or stolen items from the truck. All items must be clearly labeled with restaurant name. Volunteers with golf carts and/or wagons will be available to assist you in shuttling items to your booth.

Security for your booth before, during, and after the event

Media and website promotion

Electrical service, if required. (We need to know your needs well in advance, in order to plan accordingly.

Please indicate your needs on the Restaurant Booth Checklist)

For each booth reserved, you will receive **two (2) loading/parking passes per day**, and **6 entrance wristbands per day for staff**. Additional wristbands may be purchased at **\$5 each prior to the event**. They can be ordered with this application or purchased at the Chamber of Commerce. Vendor parking will be at Berth 87 in the specified "Vendor Parking" area.

NOTE: It is your responsibility to see that your staff receives the wristbands prior to the days of the event. No one will be admitted without a wristband. Any misuse of wristbands may result in closure of booth or exclusion from further Taste events.