



TASTE of YUBA-SUTTER
Chamber of Commerce

Dear Prospective TOYS Vendor,

What better way for our community to learn about local food and wineries than to experience it firsthand! So, we invite you to participate in the upcoming 9th annual Taste of Yuba Sutter on Thursday, October 10th from 5:30-9:00pm at the Yuba-Sutter Fairgrounds.

Taste of Yuba-Sutter is all about bringing together local food purveyors, wine vintners and the community to celebrate great food we have right here in Yuba-Sutter.

Our goal is to have a minimum of 50 vendors and more than 500 attendees. This will provide vendors an excellent opportunity to showcase their signature food and wine products to a wide-reaching audience. Vendors can bring as many food/wine products to sample as they wish but can only enter one item per category. All participants will be entered into the People's Choice contest. New this year, we have added **TOP CHEF** and **TOP VINTNER** (see attached contest rules). If you would like to participate in one of these categories, you must indicate that on the application.

Please return the enclosed application by September 19, 2019. Our event insurance requires that all vendors must provide a certificate of liability insurance in the amount of \$1,000,000 liability and \$2,000,000 aggregate naming the Yuba-Sutter Chamber of Commerce, Directors, Staff, Ambassadors, and Volunteers as additionally insured.

This is a fundraising event with proceeds going toward promoting Yuba-Sutter businesses, business advocacy, student and business education programs, shop local initiatives, regional visitor attractions and much more.

Sincerely,

Marni Sanders, CEO
Yuba-Sutter Chamber of Commerce

Jillian Justice, Vendor Chair
Taste of Yuba-Sutter



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**2019
VENDOR APPLICATION
Deadline - September 19, 2019**

Business Name: _____

Chamber Member Yes No Contact Person: _____

Address: _____

City: _____ State _____ Zip _____

Email: _____

Phone/Mobile: _____

No Cost* for Participation

Vendors are provided a 10x10 space for their booth. Tables, chairs, linens, & décor for booth is the responsibility of the vendor (see Terms and Conditions for details).

Vendors are encouraged to donate a \$25 gift certificate for raffle.

Rental Options: (if you do not have your own booth materials we can rent and have onsite for you).

8' Banquet Table: \$10 (2) White Folding Chairs: \$5 Linens (white):\$10

NO: rentals not needed

YES: please provide: Table(s) _____ Qty. Chairs _____ Qty. Linens _____ Qty.

NO: electricity **YES:** I need electricity at booth

(Checks payable to YSCC. Mail to YSCC 1300 Franklin Road, Yuba City, CA 95993. Credit Card Payments can be made via phone).

Will you be using a BBQ? YES NO Will you be bringing a canopy? YES NO

All Vendors will automatically be entered into the People's Choice contest. Select Your Categories: (Vendor can bring as many selections for sampling as desired but must identify the product & category they will be showcasing for the Top Chef or Top Vintner contest.)

Top Chef **Top Vintner**

Signature: _____ Date: _____

I hereby apply for exhibit space in the 2019 Taste of Yuba-Sutter event. I agree to abide by the terms, conditions and regulations of CA State and Federal Laws regarding dispensing of food and alcohol. By signing here I also acknowledge that I have read and agree to abide by the Taste of Yuba-Sutter Terms and Conditions and the Yuba-Sutter Chamber of Commerce shall have no liability whatsoever arising out of, or related to, this agreement in particular, but not limited to any direct, indirect, special, incidental or consequential



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***TOP CHEF** *Announced at 7:00pm*

2019 Top Chef Competition has been created for those Chef's that want to accept a more rigorous challenge of creating the best dish of the night.

This competition will be judged by three Professional Chef's based on specific criteria (attached). The Top Chef Competitor will be required to showcase the chosen ingredient of Pumpkin in their dish, which also must be locally sourced (Yuba or Sutter Counties). This competition is an opportunity to highlight creativity, divine cuisine, and showcase what sets you apart.

Each Judge will score the Chef on a scorecard with a total value of 100 points. Collectively, the Chef will have 300 possible points. The highest score wins Top Chef followed by Gold (226-300 points), Silver (151-225 points), and Bronze (76-150 points).

Vendors: there are no limits to the variety of products showcased but vendors are allowed to submit just one entry per category for judging.

***TOP VINTNER** *Announced at 7:00pm*

This competition will be judged by three Professional Chef's based on specific criteria (attached).

Each Judge will score the Vintner on a scorecard with a total value of 100 points. Collectively, the Vintner will have 300 possible points. The highest score wins Top Vintner followed by Gold (226-300 points), Silver (151-225 points), and Bronze (76-150 points).

The Top Chef and Top Vintner will receive a trophy that they will hold for 1 year. At the 2020 Taste of Yuba Sutter, the 2019 Winner will present the trophy to the new Top Chef and Top Vintner of 2020.

Vendors: there are no limits to the variety of products showcased but vendors are allowed to submit just one entry per category for judging.

***PEOPLE'S CHOICE** *Announced at 8:00pm*

Vendors will automatically be entered into this contest and will be voted on by event attendees.

2019 People's Choice Banner (There will be three winners: People's Choice 1st, People's Choice 2nd, and People's Choice 3rd).

*All winners will receive an award recognizing their prestigious accomplishment along with promotion in post event on the Chamber website, weekly publication, social media (boosted exposure) and the Appeal Democrat.



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TERMS AND CONDITIONS

Exhibitor Covenants

- The Vendor agrees to abide by all rules and regulations adopted by the Yuba-Sutter Chamber Board of Directors and staff and contained in this Agreement.
- Vendors agree to abide by all rules, requirements, and regulations of Yuba-Sutter Fairgrounds before, during, and after the Taste of Yuba-Sutter event.
- The Yuba-Sutter Chamber of Commerce reserves the right, in its sole discretion to: (1) determine the eligibility of Vendors and Vendor products at the event, (2) reject or prohibit exhibits or Vendors which the Yuba-Sutter Chamber of Commerce considers objectionable.
- A Vendor warrants it is properly licensed and insured by the appropriate authorities to produce and distribute the products offered to the public.
- The Vendor agrees to comply with all federal, state and local laws and regulations.
- Vendor space is available to businesses within Yuba and Sutter Counties.

Booth Space and Display

- Vendors booths must be set up by 3PM on the day of the event.
- Check-in time will begin at 12:00PM
- Vendors agree to occupy their assigned space during the entire duration of the event; at least 30 minutes prior to the general public opening at 5:00 pm and until the event is over or People's Choice awards are announced.
- The Yuba-Sutter Chamber of Commerce Board of Directors, Staff & Event Committee do not guarantee in any way the attendance figures or any direct return to a Vendor or Vendors business.
- All food Vendors are responsible for providing any and all components of their 10x10 booth space. This includes but is not limited to: tables, chairs, serving dishes and/or utensils, sampling plates, napkins, canopy, etc. The Yuba-Sutter Chamber of Commerce will supply event attendees with tasting glasses to be used throughout the event. A no-host bar serving alcohol will be available to the general public only during the event.
- No sale of the food and beverage samples being provided by Vendors is allowed.
- Sale of pre-packaged foods/beverages, pre-filled gift cards and merchandise are allowed.
- The event is an outdoor event so please prepare for weather.

Indemnity

- Vendor accepts all liability associated with the use or occupancy of the exhibit space and surrounding area and shall not make any claim or demand or take any legal action whatsoever against Chamber Staff, Volunteers, Event Sponsors, attendees or facility for any loss, damage, or injury howsoever caused to the Vendor, their officers, employees, agents or their property.

Limitation of Liability

- **In addition to the specific provisions in this agreement,** Yuba-Sutter Chamber of Commerce shall have no liability whatsoever arising out of, correlated to, this agreement in



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particular, but not limited to any direct, indirect, incidental or consequential damages, even if advised of the possibility of such damages.

- vendors must provide a certificate of liability insurance in the amount of \$1,000,000 liability and \$2,000,000 aggregate naming the Yuba-Sutter Chamber of Commerce, Directors, Staff, Ambassadors, and Volunteers as additionally insured vendors must provide a certificate of liability insurance in the amount of \$1,000,000 liability and \$2,000,000 aggregate naming the Yuba-Sutter Chamber of Commerce, Directors, Staff, Ambassadors, and Volunteers as additionally insured



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TOP CHEF

Judges Criteria

- A GLIMPSE OF THE CHEF'S STYLE IN THE FORM OF AN AMUSE BOUCHE ("MOUTH AMUSER" / PERFECTION IN ONE MOUTHFUL)

YOU WILL BE JUDGED ON THE FOLLOWING CATEGORIES:

<p>APPEARANCE/ PRESENTATION (25 PTS)</p>	<ul style="list-style-type: none"> - OVERALL LOOK AND EYE APPEAL OF PLATE - CREATIVITY - SERVICE METHOD AND PRESENTATION - AROMA - DOES DISH DISPLAY A BALANCE PROFILE OF COLORS AND TEXTURES
<p>TASTE/ AMOUSE BOUCHE (25 PTS)</p>	<ul style="list-style-type: none"> - DOES THE AMOUSE BOUCHE CONTAIN ANY/ALL OF THE FOLLOWING: <ul style="list-style-type: none"> A. SWEET B. SALTY C. SOUR/ TART D. BITTER E. CRUNCH/ TEXTURE - IS THERE A BALANCE OF FLAVORS AND TEXTURES - DO ALL INGREDIENTS HARMONIZE - OVERALL TASTE
<p>EXECUTION/ CRAFTMANSHIP/ TECHNICAL SKILL/ USE OF NAMED INGREDIENT (30 PTS)</p>	<ul style="list-style-type: none"> - PRODUCT KNOWLEDGE INCLUDING ALL INGREDIENTS OF EACH ITEM PRESENTED - PROPER PORTION SIZE - ARE ALL INGREDIENTS HOUSE MADE/ HAND CRAFTED - COOKING TECHNIQUES - CREATIVE USE OF INGREDIENTS
<p>CLEANLINESS/ HYGENE (20 PTS)</p>	<ul style="list-style-type: none"> - DOES CHEF AND STAFF FOLLOW INDUSTRY GUIDELINES FOR HEALTH AND SANITATION AS DIRECTED BY THE HEALTH DEPARTMENT - PROPER FOOD SAFETY- TEMPRETURES AND STORAGE - PROPER INDUSTRY FOOD HANDLING (CROSS CONTAMINATION, GLOVES, HAIRNETS) - OVERALL WORK HABITS OF CHEF AND STAFF