

**2017 FOOD PURVEYOR**

**ALEFEAST DAYTON 2017 | SATURDAY, FEBRUARY 4, 2017**

4-7PM AT THE MASONIC CENTER, DAYTON OH

AleFeast Dayton celebrates the pairing of the Miami Valley’s fabulous local independent eateries and craft beer with an event that demonstrates how craft beers can be part of an elegant dining experience. Dayton AleFeast introduces food lovers to good beer; beer lovers to good food. A portion of the proceeds will benefit Pink Ribbon Girls and the Dayton Area Rugby Club.

Due to high demand, space and competitive limitations, only **15 restaurant booths are available for AleFeast Dayton**. *Booths are available on a first come, first serve basis and must be approved and reserved by December 2, 2016.*

Each restaurant will be given a stipend of $300 for their services to create a unique food tasting (approx. 1,000 tastes) that will be paired with craft beer and wine. We encourage the Chef’s to be creative when determining what will be plated and poured.

AleFeast Dayton will promote your establishment through our marketing efforts.

1. Anticipated attendance: 650+
2. All required certificates (copies) must be submitted with the completed  application. **We will take care of filing your temporary health permit**
3. Vendors can distribute flyers, business cards, coupons, menus, or other  material to patrons within their vendor booth area
4. Employee Passes: Limit of 4 passes per vendor. Passes do not include beer, tastings, or samples.
5. **Event Timeline: Saturday, February 4, 2017 from 4:00pm – 7:00pm**

*10:30am: Open for vendor set up*

*3:00pm: All vendors must be set up and ready to go*

*4:00PM: General admission entry and local entertainment begin*

*7:00PM: Event teardown begins*

1. **Vendor Location Assignments & Check In:**

All vendor spaces are assigned. Location will not be given until the day of the event. You will be directed as you enter the event grounds. Specific booth locations are non-negotiable and non- transferable.

1. **Vendor Set Up:**

Saturday, February 4th starting at 10:30am. **Vendors must be ready for business by 3:30pm**. Event admission will open to the public at 4:00pm.

1. **Vehicles and Parking:**

Vendors will have a designated area to unload and load within the event venue on Saturday after 10:00am and will be provided with 2 parking spots once they have finished unloading their vehicles. Vehicles must be moved to the designated areas before setup of booth begins.

1. **Vendor Tear Down:**

Vendors must remain at their booth for the duration of the event and shall not break down their booth until the conclusion of the event at 7:00pm. Vendors must have booth, supplies and vehicles removed and off site by 10:00pm on Saturday. No overnight storage will be allowed as no security is provided.

1. **Equipment:**

2 Tables including linens will be provided.

1. **Electricity:**

Electricity will be provided upon request. Please be sure to specify your needs on the application so that we may accommodate.

 12. **Waste Disposal:**

Each vendor is responsible for keeping their both and the surrounding area clean, and will be provided garbage receptacles and garbage bags. A dumpster will be available on site for vendor use.

[**WWW.ALEFEST.COM**](http://WWW.ALEFEST.COM)

**2017 FOOD PURVEYOR APPLICATION**

 (Please type or print) Please read this information and agreement in its entirety.

Complete the form and return it either by mail (AleFest Dayton PO Box 471 Dayton, OH 45409) or scan and email to jen@alefest.com.

Company Name as it will appear in the program:

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Contact Person:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City, State & Zip:

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Work Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Company web site

Detailed description of what you plan to serve:

What type of craft beer pairs best with your dish?

What are your electricity requirements?

**NOTE: This is an application only and subject to approval.**

Any Questions? Call or email:

Jennifer Dean at (937) 673-4384 or jen@alefest.com

\*\*Upon application acceptance, you will receive a notice and other final instructions