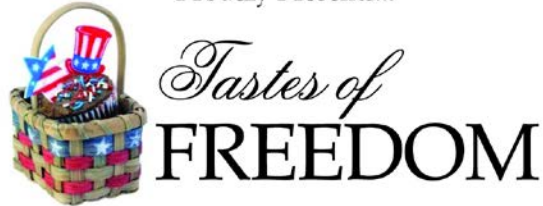




Proudly Presents...



Restaurant Guidelines

1. Each restaurant must provide proof of liability insurance with the King Center as named insured; if insurance is not available, it can be purchased from King Center for \$80.
2. The event is on Saturday, April 20th from 5:00 to 8:00 p.m. at the Maxwell C King Center.
3. Please bring your signature dish to sample. We are seeking salads, soups, entrees, appetizers and desserts. Please provide enough food for 500 samples – just enough for a bite or two. Please control the portion size to ensure you'll be able to serve and advertise your restaurant until 8:00 p.m.
4. Your restaurant station must be manned at all times
5. You may distribute coupons or other promotional material at your option. Promoting your restaurant and/or passing out food outside of your station area is not permitted.
6. Restaurants are encouraged to decorate their table. The best-themed restaurant will be recognized at the event and receive a prize to be awarded that evening.
7. You will receive the location of your restaurant prior to the event. Locations are assigned based on the date the signed Participation Agreement is received, and to every extent possible, the needs of each restaurant. Return your form early to get a good spot.
8. Set-up begins as early as 3:00 p.m. and all restaurants must be ready to serve by 4:45 p.m. The event starts promptly at 5:00 p.m.
9. Up to four people will receive complimentary admission to work the event. Wristbands must be worn at all times and are non-transferable.
10. All restaurants must provide their own serving and eating utensils: plastic or paper plates, bowls, napkins, cutlery, tablecloths, and decorations.
11. A single 6' table will be provided. Additional tables are available on a limited basis at a cost of \$25 each. Electricity is available on a limited basis.