Wing Fest 2018

Established 1996



Wing Fest is in its 23rd year and is now Hilton Head’s largest one day event and we would like to invite you to participate in this great community event and marketing opportunity! The money raised from this fundraiser enables the Recreation Association to fund its children’s scholarship program, which ensures that no child is ever denied participation!

**Date**

Saturday, March 24, 2018

**Time**

11:00 am – 5:00 pm

**Location**

Shelter Cove Community Park

**Event**

Local restaurants will serve up their best wings to the public. Tickets will be sold and each ticket is the equivalent of 1 wing and the proceeds benefits the Association’s scholarship fund.

**Beneficiary**

Island Recreation Associations Children’s Scholarship Fund

**Admission**

$7.00 and kid’s under 10 free

**Wing Contest Judging Information**

The Island Rec Center will supply each restaurant with a to-go container that we will drop off to your booth 10 minutes prior to picking up your wings to be judged, judging will start at noon. Please fill the container with **8** of your best wings (1 flavor per entry). People’s Choice voting will occur throughout the day and ends at 4:00pm at the Hargray Booth.

Electronic Voting will be occurring this year through USCB.

One vote per person!

Plaques for Best Wings (1st, 2nd & 3rd place) and a

“People’s Choice” (1st, 2nd & 3rd place) award will be given.

**Without your help Wingfest would not be what it is today.**

**Thank you again and we look forward to a great special event.**

**Have fun and enjoy the day!**

**Restaurant/Vendor Information**

1. Every restaurant/vendor is expected to respect the rights of all Island Recreation Association personnel.
2. We will deliver the wings to your restaurant Wednesday (March 21st). Restaurants will be provided with 4 – 16, 40 lb. cases of chicken wings. You can do whatever you would like to prepare the wings either at your restaurant or at the park.
3. Restaurants / Vendors are encouraged to set up your booth Friday, March 24th from 11:00am-3:30pm or they can setup their booth until 10:00am on the day of the festival. The Island Recreation Association will be providing security Friday night so you are more than welcome to leave anything that you would like in your vendor space, however, the Island Recreation Association is not responsible for anything lost and/or damaged. If you are participating on Friday night you need to be setup and ready to serve by 4:30 at the latest.

PLEASE COME AND SET-UP FRIDAY.

IT WILL MAKE YOUR LIFE AND OUR LIFE MUCH EASIER!!

1. You need to be set-up by 9:30am on Saturday and cars need to be removed from the park area. No vehicles are permitted in the festival area, except during the initial set-up time to deliver items. Parking for vendors will be provided in the designated “Vendor Parking” that is provided immediately to the left of the park entrance and will be marked with “Vendor Parking” signs (behind the playground).
2. Arriving late or failure to show may disqualify a sponsor/vendor from future participation.
3. Restaurants are responsible for cooking the provided wings to be sold for tickets at the event. 1 ticket = 1 wing (tickets will be collected from the restaurants throughout the day by Rec Center Staff). Only accept tickets for wings, no cash.
4. Please remember that the wings are the sole property of the Island Recreation Association and restaurant/vendors are not allowed to give away the product. If anyone complains please remind them that this is a fundraiser for the Rec.’s Children’s Scholarship Fund or direct them to the ticket tent.
5. Restaurants will supply their own 10 x 10 tent. The Island Recreation Center will provide the restaurant with 2 tables for their use during the event.
6. All paper products, plates and napkins will be provided. Extra paper products will be located in the Island Recreation Center van, located inside the park, behind the pavilion.
7. Restaurants are responsible for staffing their booth and are encouraged to decorate their booth as they like.
8. Pets are prohibited.
9. Restaurants may not sell merchandise or give away any beverages to the public during the event.
10. Please do not tear down or leave the park before 5:00pm.
11. Restaurants are permitted to advertise that they are participating in the event, at no cost to the Recreation Association. I have attached Wingfest poster; please do share on social media.
12. Fire Marshall will be there inspecting cooking areas, please ensure you follow these guidelines and ensure your propane tanks are secured and you have a “Class K” fire extinguisher on hand.

 

Restaurant / Vendor Contract

Please complete and return contract to the Island Recreation Center before February 24, 2018 by email to

leah.arnold@islandreccenter.org.

Restaurant Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mailing Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Restaurant Phone:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-Mail:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Restaurant Manager/Owners/Contact Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DETAILS OF FOOD STATION

Please provide a detailed description of how you will be serving your chicken wings (flavor/flavors). Include what you are using to keep food hot or cold.

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

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

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

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

Electrical Need At Food Station:\_\_\_\_\_YES\_\_\_\_\_\_NO

If yes, # of amps needed (no 220 is available):\_\_\_\_\_\_\_watts\_\_\_\_\_\_\_

   

Cocktail Challenge

March 24th at 11:00- Shelter Cove Community Park

Do you have what it takes to create Wingfest new favorite cocktail using Deep Eddy vodka?

Enter your original recipe for a chance to win cash, prizes and cocktail fame!

Entries must be submitted before February 24th, so be sure to submit all of your creative recipes. **Must be 21 or older to enter**

-Professional bartenders in the low country area (Hilton Head, Bluffton & Beaufort) are eligible to enter.

-Space is limited to the first seven bartenders

-Must provide all barware and ingredients (other than sponsor spirit-Deep Eddy and ice).

-Competition will happen on March 24th at Wingfest 11:00 at Main Event.

-All cocktail entries must be featured at bartender account for the month of March leading up to event

-Winner will be determined by a panel of judges by flavor, creativity, and social media likes announcing their cocktail and where they can buy one.

-Winning cocktail will be featured at Wingfest and winning bartender will win $250. Second place will receive $100. All entrants will receive Deep Eddy Vodka goody bag

Cheers and good luck!

Please complete and return contract to the Island Recreation Center before February 24, 2018 by email to

leah.arnold@islandreccenter.org.

Restaurant Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Bartender Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-Mail:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Restaurant Manager/Owners/Contact Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DETAILS OF COCKTAIL

Please provide a detailed description of ingredients you will using and how you will you will creating your cocktail. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

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

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

# THHI Logo.tif2010 FR-Shield Logo.JPGTOWN OF HILTON HEAD ISLAND

**FIRE & RESCUE**

Special Event Guidelines to Vendors for Tents, Outdoor and Portable Cooking

# Tents and Membrane Structures

* Tents, air supported structures, and membrane structures over **400** square feet in area require a permit to be obtained prior to use. A detailed site plan must be submitted at time of application, including flame resistance certification.
* Tents with sides require exit signage to be posted and may require emergency lighting with a backup power supply if used after dark and exceed 400s/f.
* Maintain a 10 foot clear space between cooking tents and no-cooking tents.
* The total area of multiple tents placed side by side cannot exceed 700 sq. ft. in total without a fire break of at least 12 ft.
* Vehicles must be parked a minimum of 20 ft. from each tent/temporary structure.
* Vehicles displayed in tents shall have 5 gallons or ¼ tank of fuel whichever is less. Their batteries shall be disconnected. Fuel tank openings shall be locked and sealed to prevent escape of vapors and vehicles shall not obstruct the means of egress. Any refueling shall take place outside of the tent and at least 20 foot from tent.
* Generators and other internal combustion power sources shall be separated from tents by a minimum of 20 feet and shall be isolated from contact with the public by fencing, an enclosure or other approved means. Trailer type generators shall be properly grounded.

# Cooking and Warming

* All propane and other compressed gas cylinders shall be stored and maintained in an upright position, and shall be secured to prevent cylinders from falling. Milk crates may be used to secure smaller cylinders, but the cylinder size must be proportional to the crate. Larger or taller cylinders must be secured to a rigid object that will support the weight of the cylinder to prevent it from falling over.
* Cylinders and gas connections shall be checked by the user to ensure there are no leaks or defects **PRIOR** to using propane or an ignition source.
* A physical barrier shall separate any open flame cooking device or other hot surface from the general public, to prevent accidental exposure to hot surfaces. Cooking appliances shall be separated from the general public as much as possible.
* Spare propane cylinders shall not be located within 10 feet of a tent.

Phone (843) 682-5100  Fax (843) 682-5146



40 Summit Drive, Hilton Head Island, SC 29926

* **NO SMOKING** signs shall be posted on and/or around propane cylinders.
* Open flame devices such as woks, sterno, kettle corn units, propane powered stoves or flat topped grills may be located under a tent or canopy, provided that the flame is covered and shielded by a non-combustible barrier and is not exposed. (Non-combustible is anything that will not readily burn in the presence of an ignition source, such as metal.)
* It is recommended that only 2 cooking appliances are allowed in each 10 X 10 tent with a maximum of two 100 pound propane cylinders allowed.
* All cooking operations must be located in a separate enclosure where only cooking operations are performed. Each tent/booth must have a minimum 2‐A‐10B: Class A B C rated portable fire extinguisher. Any cooking operation involving combustible cooking media (e.g. vegetable or animal oils and fats) will also require a 2‐A: K Class K fire extinguisher in addition to the Class C extinguisher. Each extinguisher must be mounted and secured in a manner that it will not fall over yet be easily accessed in the case of an emergency. Each extinguisher must be visible and accessible and located away from the cooking area. Do not use water based fire extinguishers where grease and oil are present. Fire extinguishers must be in new condition or have a current annual inspection tag from an approved testing agency attached to the extinguisher.
* Open flame cooking cannot be performed within 20 feet of a non-cooking tent. No grilling with charcoal or wood is allowed under any tented structure.
* Outside BBQ smokers with stacks must have a 5 ft. clear circumference from combustibles, a 15 ft. clearance above the stacks and a distance of 10’ from any permanent structure shall be maintained.
* Charcoal barbeque cooking is prohibited inside tents/booths. Charcoal cooking must be performed only in areas away from public access and shall be located a minimum of 10 feet (5’) from combustibles, with a minimum of 10 feet (10’) from any permanent structure and a minimum of 20 feet from other tents. Only commercially sold charcoal lighter fluid or electric starters may be used (no gasoline, kerosene, etc.). Storage of starter fuel in the tent/booth is not permitted. Coals must be disposed of only in metal containers that have been designated for such use and are approved by the Fire Marshal. Dumping of coals in trash containers is prohibited.

40 Summit Drive, Hilton Head Island, SC 29926 Phone (843) 682-5100  Fax (843) 682-5146