



TASTING BOOTH INFORMATION

CAPITAL FOOD FIGHT 2024

Thursday, November 7, 2024 6pm - 9pm

EVENT LOCATION

The Anthem 901 Wharf Street SW, Washington, DC 20024

EVENT SCHEDULE

3:30pm-5pm: Set up 6:00pm: Booths open 6:30pm: Battle begins 9:30pm: Breakdown complete

ATTENDEES

1,500+: Please plan to bring **800** tasting portions

YOUR DISH

Most restaurants find that cold or room temperature dishes are easiest. But choose something that represents your restaurant!

RESTAURANT PROMOTION

We will include your restaurant in print, email and website promotions before and after the event. We welcome you to bring promotional materials to display at your tasting booth.

TAX DEDUCTIBILITY

Your cost is considered a tax-deductible contribution. Thank you for all you do in the fight against hunger and poverty all year long.

STIPEND

DC Central Kitchen offers a **\$500 stipend** for any participating restaurant to cover costs associated with the event.

If you haven't already done so, please fill out the **participation form by August 30th**.

EQUIPMENT WE SUPPLY

Flatware, plates, bowls, cups, beverage glasses, table linens, chafers, large serving platters and cocktail napkins. You must specify which serving dishes you will need in the **Equipment & Menu form.**

The Equipment & Menu form must be completed by October 1st.

BOOTH

Two 6' black-draped tables will be provided.

EQUIPMENT YOU SUPPLY

Trays, serving bowls, container for ice and serving utensils, including chafing dishes and extra sterno, whenever possible. Please label everything and keep it under your control.

DO NOT BRING

<u>No</u> butane, propane or compressed gas burners of any kind are permitted. This includes small cassette burners and fryers. Food may be reheated using sterno or electric burner. Electricity is limited & available on a first come first served basis.

RESTAURANT REPRESENTATIVES

Due to The Anthem limitations, special wristbands and required and **only <u>THREE</u>** wristbands will be provided per restaurant.

All restaurant reps must check in at Restaurant Check-In upon arrival. On request, DCCK Culinary Job Training students will provide additional assistance for your tasting table.

Questions?

Please contact our CFF Events team at <u>events@dccentralkitchen.org</u> or 202.495.7477.