

SMALL PLATE RESTAURANT \$1,050



Your Table/Booth Includes

- 8' black drape & 3' side drape
- 2 skirted 6' or 8' low (30") table*
- Wastebasket
- Single 110 volt (20 amp) electric line
- Hand washing station: warm water container with free flowing spigot, discard bucket, soap dispenser, paper towel

*Email Lindsey Ruffin at lindseyr@showspan.com by Nov. 10 if you prefer a counter height (42") skirted 6' or 8' table instead



Supplies

• You must provide your own disposable serving plates, disposable silverware, cocktail napkins, serving utensils, chafing dishes, etc.



Please Note

- Small plate restaurants can not pour alcohol in their booths.
- No water sales are allowed. If you have other nonalcoholic beverages you
 would like to sell/serve, you must have it approved by festival management.
- Small plate restaurants must have at least 1 item on their menu priced at S5.
- You may have no more than 4 offerings at your booth.



Walk Through

• A restaurant and food exhibitor walk-through will be conducted at DeVos Place. If you are a new exhibitor or your staffing has changed, we ask that you or a representative attend one. You will learn about cold storage options, prep areas, dishwashing service, food delivery procedures, and more.



Temporary Food Service Establishment License

- If you plan to prepare any food (reheat, cut, slice, dice, etc.) in your booth or the on-site kitchen, you need to purchase a Temporary Food Service Establishment License (see license application)
- The Kent County Health Department number is (616) 632-6900, the application can be downloaded at http://www.accesskent.com/Health/FoodServices/default.htm.
- Contact Anne Pietrangelo at (616) 240-2527 with any questions.



Point of Sale

 Small plate restaurants may provide their own POS system and staff for processing transactions if they wish to use it in addition to the Festival Tasting Ticket system.

