

Hosted by:



Sunday, March 8, 2026

Presenting Sponsor:



RESTAURANT APPLICATION/AGREEMENT FORM

Restaurant Type (Select One):

Restaurant ☐

Caterer ☐

Food Truck ☐

Business Name:

Address (Street, City, ZIP):

Contact person:

Title:

Business Phone:

Cell Phone:

Email Address:

Website:

Please describe your business:

GENERAL

☐ **No rain out.** The event goes on, rain or shine.

☐ **Only one restaurant/brand per booth.** Companies with multiple restaurants/booths should complete separate applications for each restaurant/brand.

SAFETY

☐ **All restaurants must supply a fully charged, date-tagged Fire Extinguisher at their booth.** Please always have your extinguisher present.

☐ No barbecues are allowed in the food tent area.

GARBAGE/SANITATION

☐ There is a \$100.00 charge if we need to clean up your vendor space after the event. To avoid this, leave the space as you found it – clean and debris-free.

☐ Restaurants using cooking equipment must put drip pans/pads under all equipment. **VENDOR/**

STAFF PARKING

☐ All vehicles except food trucks must park off the festival grounds. There is no assigned parking.

☐ All vehicles must be off the festival grounds before 11 AM and cannot return until after 5 PM.

ARRIVAL / SET-UP / TEAR-DOWN

_ Arrival, Set-up, and Tear Down times will be sent to you one week before the event.

VENDOR SPACE

☐ **Limited Electrical** is available at this event - a maximum of 20 AMP usage, so only a couple of low-voltage appliances. If you wish electricity **please initial here:** _____. You must provide a heavy-duty 100-foot extension cord. **Highly recommend propane for cooking!**

☐ Generators **only** for food trucks and **must be well-muffled**.

☐ Restaurants are only guaranteed the amount of space that they purchase. If you exceed your purchased space, you may be required to pay an additional fee.

☐ Running water is not available – please plan accordingly and bring your own water supply.

☐ Booth assignments are at the discretion of Taste of Punta Gorda and will not be changed.

☐ If you punch holes or otherwise damage your assigned tent, you will be charged \$100 minimum or the repair cost beyond that price.

☐ Booths **must be staffed at all times** during event hours.

CANCELLATION/REFUND POLICY

☐ Refunds will only be issued in the form of “Company Credit” in the rare event that the Punta Gorda Rotary Foundation cannot produce the event due to either uncontrollable “acts of god” (extreme weather, etc.) or legal circumstances. Any restaurant commitment canceled after submission of this application will not be issued a “Company Credit” or refund. All payments are non-refundable. “Company Credit” may be applied to the 2027 Taste of Punta Gorda; any unused credit after that event will be revoked.

TERMINATION

☐ In the event of any attempted cancellation by the restaurant, the Punta Gorda Rotary Foundation shall be entitled to retain all payments received hereunder.

SERVING/SELLING

☐ Tasting portions should be **less than 4oz** and a selling price between **\$2 and \$8**. You keep what you earn; a tip of your proceeds to the Punta Gorda Rotary Foundation would be appreciated. Please be prepared to serve at least 500 and up to 1,000 portions. We expect attendance to be 4,000+ people.

☐ Restaurants **cannot** sell or give away soda or bottled water.

☐ Bring lots of hand-outs to advertise your restaurant! **This is a marketing event!**

☐ All food samples (size, material, selling price) sold at the event are subject to approval by Taste of Punta Gorda and must be listed on this application. *(Your menu should be limited to 5 items or less)*

1.	_____	Price	_____
2.	_____	Price	_____
3.	_____	Price	_____
4.	_____	Price	_____

SYSCO will supply PLATES, SOUP CUPS, PLASTICWARE, and NAPKINS (Please check what you want to have): ☐ small plates. ☐ soup cups. ☐ plasticware. ☐ napkins. *(All Supplied as needed On-Site)*

☐ Ice will be available for purchase on site.

Registration/Booth Fee (You Must Select One):

	BEFORE 2/1/26	AFTER 2/1/26
10x10 (Includes 10x10 tented booth w/ 2 -8' tables	<input type="checkbox"/> \$150.00	<input type="checkbox"/> \$200.00
10x20 (Includes 10x20 tented booth w/ 4 -8' tables	<input type="checkbox"/> \$300.00	<input type="checkbox"/> \$400.00
12x20 Food Truck Space	<input type="checkbox"/> \$300.00	<input type="checkbox"/> \$350.00

TOTAL AMOUNT DUE \$ _____

☐ I HAVE READ AND WILL COMPLY WITH THE SAFETY REQUIREMENTS ISSUED BY THE PUNTA GORDA FIRE DEPARTMENT (read on website - see QR code below).

☐ I HAVE READ AND WILL COMPLETE AND SUBMIT THE FLORIDA HEALTH DEPARTMENT FORM WITH MY APPLICATION (download from website - see QR code below).

By submitting this application, I agree to provide **\$1 to \$8 sample size tastes (each less than 4 oz)** of at least one "signature" dish to Taste patrons. A \$2 to \$4 price is the sweet spot for customers.

You will be asked to leave the festival if you serve "meal size" portions!

CONTRACTED DATES & TIMES: Sunday, March 8, 2026, 11:00 AM to 5:00 PM

Applicant Signature: _____ Date: _____

EMAIL this application for space at the Taste of Punta Gorda to restaurants@puntagordarotary.org. Vendors with the same products will be accepted on a first come, first serve basis. We will notify you of your acceptance, at which time, to guarantee your space, you must remit a check payable to Punta Gorda Rotary Foundation to: Rotary Club Taste, PO Box 511132, Punta Gorda, FL 33951-1132, or pay online, information below.



If you've questions, please email restaurants@puntagordarotary.org. We look forward to your participation in the 18th Annual Taste of Punta Gorda!

OFFICE USE ONLY:	Check #	Check Date	Amount
	Menu Items Listed	Electric Verified	



P u n t a G O R D A F I R E D E P A R T M E N T

1410 TAMiami TRAIL * PUNTA GORDA, FLORIDA 33950
PHONE (941) 575-5529 * FAX (941) 575-5565

Holden Gibbs, Fire Chief
hgibbs@cityofpuntagordafl.com

Tyler Canfield Operations Chief
tcanfield@cityofpuntagordafl.com

Taylor J. "TJ" Smith, Fire Marshal
tjsmith@cityofpuntagordafl.com

SPECIAL EVENT SAFETY CHECKLIST

Attention Event Permit Applicants & Participants:

The following fire safety requirements shall apply to all special events in the City of Punta Gorda.

- ✓ All tents and canopies under which any type of cooking or warming of food items is conducted and use of electrical or gas powered equipment will be required to have a fire retardant certification on the canvas or be separated from other structures and tents by 10' (foot) spacing. Permits may be required contact the Fire Marshal for details.
- ✓ All food vendors will be required to have a State certified (state tagged) fire extinguisher mounted within the cooking area. All fire extinguishers will be a minimum size of 5 pounds, ABC type.
- ✓ All vendors cooking with oils or grease type products will need to have absorbent material for any spills (i.e., sand or kitty litter).
- ✓ Any cooking equipment shall be in good operational condition (LP tanks, hoses, generators, grills and electrical appliances). All appliances shall be properly secured and out of egress pathways.
- ✓ Gasoline containers shall be approved types and shall not be stored under tents or in egress pathways.
- ✓ LP tanks shall be properly secured from any falling or tipping hazards and kept clear of egress pathways.
- ✓ Extension cords shall be heavy duty outdoor use type. Cords shall not be spliced together or tied in knots. Extension cords shall be kept clear of standing water and where they pass through pedestrian areas shall be secured, as to not cause trip hazards.
- ✓ Event coordinator shall provide a signed copy of this document to the Fire Department in acknowledgement and full understanding of the above stated fire safety requirements.

ALL VENDORS MUST ACKNOWLEDGE RECEIPT IN ORDER TO PARTICIPATE IN A CITY EVENT

Taylor J. "TJ" Smith, Fire Marshal, PGFD



INDIVIDUAL BOOTH NOTIFICATION FORM FOR TEMPORARY EVENTS

Name of event: _____ Name of booth: _____

Person in charge of booth: _____ Phone #: _____

Types of food or beverage to be served: - - - - -

Florida Administrative Code, Chapter 64E-11, requires all food to come from an approved source. No food storage, preparation and utensil cleaning for this event shall be done in private homes.

Location of advanced food preparation: _____

How will food be transported to event location? _____

Method of keeping food hot and/or cold at event site: - - - - -

Method of cooking food at the location: _____

Food and ice must be protected from dust, insects, flies, coughs, sneezes. How will you provide this protection? Describe type of structure: _____

HANDWASHING

Adequate facilities and supplies shall be provided for employee handwashing at each booth. You must provide this potable water in a clean, covered container with on/off valve, soap, and paper towels for this purpose. You must provide a catch basin for wastewater. You must dispose wastewater in a portable toilet, or in an approved sewer

CLEANING

You must provide clean wipe cloths or paper towels and sanitizer solution in a bucket or spray bottle to adequately sanitize food prep surfaces. (Bleach/1 cap (tsp.) per gallon water or 4 caps (tsps.) quat ammonia per gallon water.)

UTENSILS

You must bring extra sanitized/wrapped utensils to replace soiled ones or wash, rinse and sanitize on site. You must provide ice scoops with handles to prevent food handlers from placing their hands in ice used for human consumption.

Failure to comply with applicable food service requirements in accordance with Chapter 64E-11, Florida Administrative Code, may result in enforcement action. Do you understand this completely?

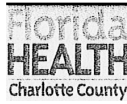
YES [NO]

I certify that to the best of my knowledge and belief all of the statements contained herein and on any attachments are true, correct, complete, and made in good faith. I understand that these regulations include food intended for service to the public regardless of whether there is a charge for the food. I agree to assume responsibility for this establishment and I certify that said business will be conducted in compliance with Chapter 64E-11, Florida Administrative Code.

Signature of applicant

Date

Printed Name



Vision: To be the Healthiest State in the Nation

1 -3 DAY TEMPORARY EVENT

EQUIPMENT CHECKLIST

EACH BOOTH WILL NEED:

1. A long-stemmed metal probe thermometer to check for safe temperature.
(Available @ retail, grocery & kitchen specialty stores)
2. Plastic wrap or foil, sneeze guards, and/or covers to protect food from contamination.
3. Ice scoops with handle.
4. Sanitizer solution (50 ppm bleach or 200 ppm quat ammonia) in buckets or fill!!!Y
bottles, wipe cloths and/or paper towels for cleaning. 1 teaspoon bleach per gallon.
5. Extra sanitized serving utensils to replace soiled ones.
6. Covered, clean containers with on-off valve spigot for a handwash station.
7. Soap, paper towels.
8. Disposable food service gloves.
9. Catch basin to collect liquid waste from food prep, coolers, and handwash station.
May be disposed of in a portable toilet or sewer.

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