

Ready to grill?

PRIME FEST



Provided by host

	TAILGATER	CORPORATE	PRO
Registration Fee	\$50.00	\$100.00	\$100.00
Minimum Burger Requirement	50	50	50
10' x 10' Tent/Work Space			
Disinfecting Wipes and Paper Towels			
Disposable Gloves			
Serving Supplies			
1 Table			
2 Tables and 2 Chairs			
Shared Trash Cans			
Announcements about company by event MC			
Social media highlight			



Grillers to provide:

- Grill (gas, charcoal, and electric permitted -if using an electric grill, please note that power will likely not be available, so plan to bring a generator.
- We strongly encourage grillers to bring at least three teammates for effective operation.
- All ingredients and fixings for required burgers
- 2 ice chests for cold storage during event (Health Department requires that all raw meat must be kept in a separate ice chest from all other food items) Beverages for hydration Cutting board and knives for preparing burgers to be served

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Rules and Regulations

Which category is best?

TAILGATERS

Amateur/backyard grillers
Required to provide at least 50 burgers

CORPORATE

Competing under the branding of corporate entity. Required to provide at least 50 burgers

PRO

Competing as a restaurant, caterer, chef, or food service professional
Required to provide at least 50 burgers

General Regulations:

- Entry fees must be paid in full 30 days prior to event for Pro & Corporate grillers
- Tailgater fees due 10 days prior to event. Grillers must provide to guests either, one quarter of a burger sample in exchange for a tasting ticket.
- Grillers that do not abide by this will not be eligible for Crowd Favorite contention.
- Participants must submit designated number of full-size burger for their category to be judged.
- A serving is considered one quarter of a fully prepared burger.
- If using beef, meat must be US Grade A Burgers may be cooked/grilled on site or pre-cooked. All prep and assembly work must be done on site.
- Meat alternatives are acceptable.
- Must adhere to food handling rules.
- Must abide by determinations of judges.

Judging

- Grillers are judged by a panel of judges for the respective griller category
- Burgers are presented to judges randomly and anonymously Judges are provided a sheet for their scoring for each individual burger. Judges will judge the burger only, no sides or other garnishes. If it is not a part of the burger it is not provided to them A burger's score is composed of three areas:
- - ◊ Appearance: 20 points
 - ◊ Originality: 20 points
 - ◊ Taste: 60 points
- Winners are determined in each division based on the total points awarded. In the event of a tie, the judges' choices of first, second, or third place will be calculated as an automatic run off. Point awarded for place in the event of run off are as follows:
 - ◊ 1st Place Vote: 10 points
 - ◊ 2nd Place Vote: 5 Points
 - ◊ 3rd Place Vote: 2 Points
- Winners will be announced at the conclusion of the event.

Prizes

Tailgater

- 1st Place: \$100.00 & Trophy
- 2nd Place: \$50.00 & Trophy
- 3rd Place: \$25.00 & Trophy

Corporate

- 1st Place: \$100.00 & Trophy
- 2nd Place: \$50.00 & Trophy
- 3rd Place: \$25.00 & Trophy

Pro

- 1st Place: \$500.00 & Trophy
- 2nd Place: \$200.00 & Trophy
- 3rd Place: \$100.00 & Trophy

