



Saturday, June 20th, 2026 | 4pm-9pm

Private Grounds | Guests 25+ | Private Grounds,
Signature Event of the Savannah Juneteenth
SavannahJuneteenthFestival.com

ABOUT JUBILEE POUR OF LIBERATION



Jubilee Pour of Liberation is an elevated culinary and beverage experience created as a signature part of the Savannah Juneteenth Fine Arts Festival, bringing together culture, fellowship, and celebration in a setting designed to honor freedom and progress.

Held on private marsh-front grounds, the event offers a distinctive open-air atmosphere where guests gather to enjoy food, wine, spirits, and live entertainment while taking in the beauty of the evening as the sun sets over the marsh. The setting itself creates a memorable experience that encourages guests to stay, connect, and fully enjoy the event.

Jubilee Pour honors Juneteenth by recognizing how far we have come since freedom was declared, while celebrating the excellence, creativity, and community that continue to shape today. The event highlights Black chefs, food makers, wine partners, and spirit brands whose work reflects both heritage and innovation, while welcoming all guests who value culture and meaningful experiences.

Guests will enjoy:

- Featured chefs
- Live cooking demonstrations
- Curated tastings
- Wine and spirit tastings



Live Entertainment & VIP Experiences

Enjoy live band performances, exclusive VIP Dinner Experience, and the Featured VIP Cigar Lounge until nightfall.

Official tasting hours take place from 4PM–7PM, with the event continuing into the evening until nightfall, allowing guests to remain, fellowship, and enjoy the full atmosphere of Jubilee Pour.

A SIGNATURE EXPERIENCE OF THE SAVANNAH JUNETEENTH FINE ARTS FESTIVAL

Jubilee Pour of Liberation welcomes a limited number of food vendors whose menus reflect quality, creativity, and cultural connection. Vendors are encouraged to offer dishes inspired by Juneteenth traditions, African American culinary influence, Southern heritage, and modern flavors.

Being selected as a food vendor offers strong value, including:

- *Access to a mature, purchasing audience intentionally attending for food, beverages, and culture*
- *Limited vendor placement, allowing greater visibility and stronger sales opportunity*
- *Association with a signature Savannah Juneteenth Fine Arts Festival experience*
- *Opportunity to introduce your brand to new guests and returning festival supporters*
- *Marketing exposure as part of a curated event experience*

All food vendors are selected through application review and approval to ensure menu variety and an elevated guest experience.

Applications must be completed, reviewed, and approved before payment is accepted. Because vendor space is limited, submission does not guarantee acceptance.

Selections are based on:

- Menu quality
- Presentation
- Cultural fit
- Variety within the event

FOOD VENDOR REQUIREMENTS



- Vendors must provide your own white or black linen that fully covers all table legs. Custom linen is welcome; plastic coverings are not permitted
- Displays must be clean, polished, and presentation-ready
- Vendors must provide all serving equipment and service materials
- Menus should reflect quality and strong preparation capacity
- Vendors must be fully prepared to serve throughout assigned event hours
- Vendor staff must maintain professional appearance and customer service throughout event hours

PREMIUM FOOD VENDOR PARTICIPATION INVESTMENT

Vendor Fee: \$575 (Full sales entire event, no coin reimbursement)

Participation Includes:

- One (1) white 10x10 tent
- Four (4) 6-foot tables (must provide your own white or black linen that fully covers all table legs. Custom linen is welcome; plastic coverings are not permitted.
- Eight (8) vendor staff credentials
- Event marketing inclusion
- Stage Presence
- Included in signage located at the VIP check-in

The minimum of one controlled tasting bite that will not be included in the coin reimbursement system is required during sampling hours (4PM -7PM). Full food sales may continue throughout the entire event.



FOOD VENDOR PARTICIPATION INVESTMENT

Vendor Fee: \$425

- Participation Includes
- One (1) white 10x10 tent (must provide your own white or black linen that fully covers all table legs. Custom linen is welcome; plastic coverings are not permitted.
- Two (2) 6-foot tables
- Six (6) vendor staff credentials
- Event marketing inclusion
- Coin reimbursement 4PM - 7PM sampling hours
- No sales, sampling only. Marketing/promotions may continue after the sampling hours.

ALL FOOD VENDOR SAMPLING REQUIREMENTS & VENDOR REIMBURSEMENT

From 4:00 PM until 7:00 PM, it's a requirement for all food vendors to participate in the official tasting portion of the event.

Each tasting sample must be offered at: 2 coins per sample

Vendor Reimbursement

\$1.50 paid per coin collected | Each tasting served earns the vendor \$3.00

This pricing encourages guests to sample multiple vendors while helping vendors maintain steady traffic throughout tasting hours.

Samples Served Earnings Example

100 tasting samples | \$300 | 150 tasting samples | \$450 | 200 tasting samples | \$600

This is before full meal sales begin.

Full Meal Sales | 7PM-9PM

Beginning at 7:00 PM, vendors may open direct sales for full meals and take-home plates until 9:00 PM.

All revenue earned after 7PM belongs fully to the vendor.

This creates a second opportunity for profit while guests continue enjoying the evening experience.



PERSONAL CHEF VENDOR

Vendor Fee: \$300

- Participation Includes
- One (1) white 10x10 tent
- Two (2) 6-foot tables (must provide your own white or black linen that fully covers all table legs. Custom linen is welcome; plastic coverings are not permitted.
- Three (3) vendor staff credentials
- Event marketing inclusion

The minimum of one controlled tasting bite that will not be included in the coin reimbursement system is required during sampling hours (4PM -7PM). Marketing/promotions may continue after the sampling hours.

THANK YOU FOR CONSIDERING JOINING US!

SPACES ARE LIMITED AND SELECTED VENDORS ARE ACCEPTED BASED ON MENU QUALITY, PRESENTATION, AND VARIETY. ONCE FILLED, PLACEMENT CLOSES.

IF INTERESTED, SUBMIT YOUR APPLICATION AS SOON AS POSSIBLE.

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