

# SAVORY RY SALT LAKE

MAY 22, 2015  
THE TOWER AT RICE ECCLES

  
kuer.org **90.1**  
NPR Utah

## A CELEBRATION OF PUBLIC RADIO, CULINARY ARTS, AND LOCAL FOODS FROM UTAH.

KUER 90.1 is pleased to present the fourth annual Savory Salt Lake event, **Friday, May 22nd** at **the Tower at Rice-Eccles Stadium**. Savory Salt Lake is a KUER donor event that raises funds for the station by celebrating public radio, culinary arts and local foods. In 2014, Wine Enthusiast Magazine voted Salt Lake City as one of the five New Foodie Cities in America, noting the thoughtful and innovative stylings of Utah chefs. Savory Salt Lake highlights this innovation and, for one evening, brings together KUER's affluent supporters and engaging community partners.

Last year's event hosted more than 350 guests at the Leonardo, and featured guest judge, Silver Medal Olympian Devin Logan with veteran judges Doug Fabrizio and Vanessa Chang, to award R&R BBQ with a repeat win for both Celebrity Judge and People's Choice for a second year in a row. Vinto and Les Madeleines took home the awards for best dessert, a new category added in 2014.

Due to the continued success and praise, KUER is expanding Savory Salt Lake in 2015 to a larger venue able to accommodate more vendors. Guests will again be encouraged to vote for their favorite small plate and dessert. We are excited to announce that our celebrity judges this year will be Ty and Holly Burrell, along with veteran judges Vanessa Chang and Doug Fabrizio, who will be voting for their favorite dishes as well. Approximately 350 guests and 22 vendors will be in attendance.

### When:

Friday, May 22, 2015 from 6:30 to 9:30pm  
VIP Reception from 5:30 to 6:30pm

### Where:

Tower at Rice-Eccles Stadium  
451 South 1500 East  
Salt Lake City, UT 84112



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## Featured Chefs

Being a featured chef of Savory Salt Lake puts you at the center of food lovers, affluent listeners, and respected foodies. With the help of local restaurants and chefs, KUER will create a unique, high-quality event to generate new audiences and consumers toward the growing market of culinary arts in Utah.

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### KUER 90.1 will provide:

- Station space – maximum of 8 feet wide
- Prep space – preparation area away from station for cooking and storage, including ice and refrigeration on a first come, first serve basis
- \*This area will not be locked or monitored during the event.*
- Tables and linens – at least one 8 foot banquet table and one 6 foot banquet table with black linens for each
- Service ware – disposable plates, napkins, and utensils for serving guests
- Hand washing station, per SLVHD guidelines
- Truck bay for loading and unloading with easy access to elevators available for the duration of the event
- 2 guest tickets to the event (tickets not needed for chef and staff at station)
- Event promotion – participating restaurants/chefs will be discussed during the promotion of the event, April 10-17, 2015, as well as on [kuer.org](http://kuer.org) and on KUER's social media outlets.

### Participating chefs/restaurants must provide:

- Ingredients to serve one dish to approximately 350 guests
- \*Please consider that some guests may take a second helping so we strongly encourage food vendors to prepare food with at least 10% overage (approximately 385 dishes)*
- Temporary food establishment permit, due Friday, May 8, 2015 to SLVHD
- Food handlers permit required for chef and staff at station
- Certificate of Liability Insurance with a limit of at least \$1Million per occurrence
- Cookware – any pots, pans, utensils, rags needed to cook or prepare items
- Refrigeration – refrigeration is available onsite, but on a first come, first serve basis
- Heat – any induction cookers or heat if necessary (electricity will be provided)
- Set-up and clean-up of booth area. KUER will provide janitorial service but the participating chef/restaurant must clean their station.

For more information, contact Ja'Naye Payne at [jpayne@kuer.org](mailto:jpayne@kuer.org) or 801-581-3227 or Gayle Ewer at [gewer@kuer.org](mailto:gewer@kuer.org) or 801-587-9331

