

SAVORY SALT LAKE

MAY 20, 2016 • THE TOWER AT RICE-ECCLES



Savory Salt Lake is a special thank you event for donors of the largest NPR station in Utah, KUER 90.1, to celebrate public radio, culinary arts and local foods. Award winning chefs are just feet away from attendees as they serve their culinary creations, highlighted by local libations, celebrity judges and friendly competition.

Celebrity judges,
including Doug
Fabrizio

450
public radio
donors

12 SAVORY
restaurants

6 SWEET
pastry chefs

Dedicated
community partners,
like you!

A LOOK BACK



Due to last year's abundant success, KUER is repeating the model with 450 guests and 18 vendors at the scenic Tower at Rice-Eccles Stadium. Guests will again be encouraged to vote for their favorite "Savory" or "Sweet" items, and the surprise celebrity judges will do the same.

"It's difficult to think of any event that manages to encapsulate Salt Lake's ever expanding culinary landscape in the way that Savory Salt Lake does."

- Alex Springer, SLUG Magazine

FEATURED RESTAURANT

Showcase your talents and gain new patrons by competing for the votes of KUER's community-minded, food-loving donors. Join the ranks of award-winning chefs as a featured restaurant to celebrate public radio, culinary arts and local libations.

KUER will provide:

- Station space - 8 ft wide by 6 ft deep
- Tables for station space - (1) 8-ft, (1) 6-ft
- Black linens for tables
- 2 outlets for electricity
- Preparation and storage space away from booth (not secured)
- Hand washing station to be shared with one other vendor
- Freedom to decorate booth with promotional items and signage
- Loading/unloading area with elevator access
- Parking pass for the duration of the event
- Event promotion on-air and online at KUER.org and KUER's social mediums

Participating restaurants to provide:

- Ingredients to serve one small plate item to approximately 450 guests
We strongly encourage food vendors to prepare food with at least 10% overage (preferably 500 servings)
- Temporary food establishment permit, due Friday, May 6, 2016 to SLVHD
SLVHD Contact: Andrea Gamble, agamble@slco.org or (385) 468-4100
- Food handlers permit required for chef and staff - must be displayed at station
- Certificate of Liability Insurance with at least \$1,000,000 per occurrence
- Cookware - any pots, pans, utensils, rags needed
- Refrigeration - refrigeration is not available for use onsite
- Heat - any induction cookers or heat if necessary (electrical will be provided)
- Extension cord(s) if needed
- Servingware - *KUER will not be providing plates and utensils*
- Set-up and clean-up of booth area. KUER will provide janitorial service but the participating vendor must clean their station; there is no disposal onsite

SAVORY
SALT LAKE
MAY 20, 2016