

Restaurant Participation Details

June 3 - 4, 2017

Time of event: 12pm - 4pm

Expected audience: 3000+ people over 2 days

Arrival and set up time: 10:00 AM

Location: Sands Event Center Bethlehem, PA

Restaurant guidelines:

- For 2-day participants - equipment can remain in the Event Center overnight.
- Restaurants must supply their own fire extinguishers.
- Restaurants should prepare approximately 2000 'small bite' menu items per day.
- Restaurant areas will be supplied with 2 - 6' tables, skirting, a custom banner, cutlery, plates and napkins. (If you are serving soup, bring your own spoons and cups, please.)
- Restaurants will receive 4 (four) passes for staff workers.
- Each restaurant will have culinary NCC student helpers. Restaurant staff must be present at the station throughout the event.
- Sterno is allowed for chafing dishes (no propane).
- Cassette stoves are permitted.
- Participant supplies their own electrical cooking equipment; equipment must comply with NFPA 70 (NEC 2008)
- Hand washing stations will be provided.
- Porters will be provided by the Sands for clean-up.
- Access to refrigeration is limited. Please submit a request as early as possible if needed.
- Restaurants are not permitted to serve alcohol with their food.

Parking and Load-in:

Participating restaurants will park in the north parking lot close to the Event Center. Entrance to the Event Center will be through the doors to the left of the Center. No staff members or volunteers under 21 years of age are permitted in the casino. Staff members or volunteers 18 to 20 years of age are permitted in the Event Center area only. These participants will be identified with a special wrist band upon check-in.

Questions? Contact Cindy Litzenberger at 610-248-7561 or clitzenberger@northampton.edu