



2010 Northwest Folklife Festival Food Merchant Application

Please write clearly

Restaurant/organization name _____

Contact person _____

Address _____

City _____ State _____ Zip _____

Day phone(____) _____ Night phone(____) _____ (Please include your area code)

Email Address _____

Cuisine your application represents (circle one): African | American | Asian | European

Indian | Italian | Mediterranean | Mexican | Dessert | Other _____

Fees: Booths are available in 10'x15' and 10'x20' sizes and fees range from \$2450 - \$3745 (plus a 15% commission on sales over \$6000) depending on size and location. BBQ spaces (5'x10') are available on a limited basis for an additional \$250. (BBQ spaces and 10x20 booths are limited in number and not guaranteed.) Please indicate your choice below. You may indicate a 1st and 2nd choice by using "1" and "2" in the underlined space.

Booth size requested:

_____ 10' x 15' - \$2450* _____ 10' x 20' - \$2915* (These booths are located at the Mural area and the general Kobe Bell area north of the Fountain Lawn.)

_____ 10' x 15' - \$2815* _____ 10' x 20' - \$3275* (These booths are located in the Kobe Bell food triangle northwest of the Fountain Lawn.)

_____ 10' x 15' - \$3275* _____ 10' x 20' - \$3745* (These booths are located in the Key Roadway Area.)

***Plus 15% commission on sales over \$6000.**

NEW FOLKLIFE MERCHANTS ONLY: If you are providing your own canopy, you must enclose a description of your booth with dimensions and a color photo or drawing. Northwest Folklife must approve all portable structures.

Technical Information

Method of cooking: propane _____ charcoal _____ wood _____ other _____ (if other please describe)

Do you require a barbecue space to operate (\$250)? Yes ___ No ___ (All barbecues must be located outside of your booth).

Water (not available in all locations)

The Festival provides three-compartment sinks in each general food area. Do you require running water directly into your booth to operate? Yes ___ No ___ If yes, what would you be using it for? _____

What is the address of the commercial kitchen you are using for food preparation?

How are items cooled and/or reheated?

Do you use commercial products, such as frozen and cut chicken? What products do you use?

Have you participated at Folklife within the past 3 years? Yes _____ No _____

IF YOUR ANSWER IS NO, please list three recent festivals or events you have participated in. This information is essential. **Lack of references will automatically disqualify you from being considered.** Please list current phone and contact information for references.

Event Name	Location	Event Contact Name	Contact phone #	Year of Participation
1.	_____	_____	_____	_____
2.	_____	_____	_____	_____
3.	_____	_____	_____	_____

Menu: Please list below your proposed menu for the Festival. The following pricing guidelines must be observed: single food item, \$7.50 maximum; combination plate, \$9.50 maximum.

Item	Quantity / Portion size	Price
1.	_____	_____
2.	_____	_____
3.	_____	_____
4.	_____	_____
5.	_____	_____
6.	_____	_____
7. Child's Plate	_____	_____

We may not be familiar with all types of dishes, please describe and list general ingredients if not given above.

Example: Piroshky: pastry filled with potato and cheese

Drinks you plan to serve and the price: Please no powder drinks.

Type of drink	Quantity	Price
1.	_____	_____
2.	_____	_____

Note: We will notify you regarding sponsors and their products in the spring; however, if there is a conflict with any food or beverage items, we will contact you as soon as possible.

Please mail application to: Northwest Folklife, 305 Harrison St, Seattle WA 98109-4623 **Attn: Food**

WE DO NOT ACCEPT CERTIFIED MAIL.

For hand deliveries: 158 Thomas Street, #32, Seattle

Questions? Please call Bruce Sielaff, Merchant Coordinator at 206- 684-7346

Applications must be postmarked by November 20th , 2009