

# Tastes of Maple 2016

## Calling all Chefs

Following last year's successful Tastes of Maple event we are asking you to share your maple inspired dishes with the public again. The event will once again be held at the Lake Placid Conference Center on Saturday, April 2nd, from 4-6pm. We will also have the Maple Match Up portion where visitors will taste maple syrup from different producers around the area and vote on which is their favorite. The event will be held again in the ballroom with live entertainment

### **We really need your participation.**

#### **All you have to do is:**

- Prepare an item for a tasting using real New York State maple product(s).
- Pay a \$25 deposit needed to confirm your participation. (This will only be cashed in if you commit and do not show up at the event)
- Confirm your participation by emailing Susan O'Brien and send in your deposit by **March 15<sup>th</sup>**.

#### **What your restaurant will receive:**

Your business will be featured on the maple weekend event page of [lakeplacid.com](http://lakeplacid.com) and listed in a flyer featuring your special maple dish that will be distributed on Maple Weekend and the weeks leading up to Maple Weekend.

A table with skirting at the Tastes of Maple event.

#### **How it will work:**

Attendees can purchase tickets to taste for \$1 a piece. The tasting portion prices will range from \$1-\$3. Each restaurant will keep 50% of the income produced from your booth; the other 50% goes to the ensuring the long term continuation of the Tastes of Maple event.

We have limited space available. To confirm your participation please email Susan at [susan.obrien5@gmail.com](mailto:susan.obrien5@gmail.com) and send your deposit of \$25 to the attention of Sue Cameron at ROOST, 2608 Main Street Lake Placid, NY 12946. You may also drop off at visitor service at the Lake Placid Visitor Center (same address).

To help insure we don't have duplication on food sampling, we ask you to please notify Susan of your menu item at your earliest convenience. If someone else has already used this menu item (or something very similar), we'll ask you to pick another item to feature. Last year we had far too many dessert items, resulting in many not being consumed. We want the public to sample everything!

## ON SITE EVENT DETAILS:

Doors open Saturday, April 2nd, for set up in the Lussi Ballroom at 2:00 pm at the Conference Center at Lake Placid, 2608 Main Street, Lake Placid

You will be assigned a table with skirting.

You must provide:

- Chafing dishes and serving utensils

- Brochures, menu copies or any promotional material for your business for handout

- Towels, etc, for cleanup

- Trash container for behind your table

We will provide:

- Signage with your establishment name and what you are serving

- Plates, napkins, utensils

- Trash containers for the room

Please let us know if you need electrical. There is limited availability, so we need to know where to place tables for those who may need it.

Thank you for your consideration, we hope to see you there!