

Wicker Park Fest

July 25 & 26, 2009, 12:00PM – 10:00PM

NEW EXPANDED LOCATION

Milwaukee Ave between North Ave and Wood.

Beneficiary: Wicker Park & Bucktown Chamber of Commerce

Application Deadline: June 15, 2009

Type of Vendor: (check one)

Not-for-Profit Food

Merchant/Retailer/Artist

Companies that are for-profit and have a storefront and/or are publicly traded or have multiple offices or locations on a regional or national basis are required to participate at the sponsor level. Depending on involvement, this level includes on-site promotion, media, benefits, preferred booth placement and entrance banners.

For more sponsorship information, contact: Tom Neubauer at tomn@bigcreekevents.com or 312-836-4334

Contact Information: (All Information is **Required**)

Are you a Chamber Member: Yes No **WPBCC Member #:**

Name of Business:

Contact Name:

Street Address

City

State

Zip

Day Phone Number

On-Site Contact Number

Fax Number

Email Address

FEIN Number/Illinois Business Tax Number/Social Security Number: _____

NO APPLICATION WILL BE PROCESSED WITHOUT THIS NUMBER

Detailed Description of Items to be Sold/Displayed:

Insurance:

Insurance is required for all food and beverage vendors. Insurance certificates MUST be submitted with application.

The below information MUST be included on the insurance certificate.

Description MUST read:

For participation in Wicker Park Fest, to be held July 25 and July 26, on Milwaukee between Damen and Wood.

Additionally insured MUST name:

- City of Chicago
- Big Creek Productions
- Wicker Park & Bucktown Chamber of Commerce
- Ravenswood Event Services

Fee Structure:

Booth Space: (Select One)

Not-For-Profit

Fee (per 10 x 10 space): Chamber Member \$125.00 Non-Member \$150.00
Includes \$25 City Permit Fee

10'X10' Space (Limit 2) # of spaces _____

Do you require electricity \$200 (If yes, please complete list below)? Yes No

TOTAL _____

Merchant/Retailer/ Artist

Fee (per 10 x 10 space): Chamber Member \$275.00 Non-Member \$400.00
Includes \$25 City Permit Fee

10'X10' Space (Limit 2) # of spaces _____

Do you require electricity \$200 (If yes, please complete list below)? Yes No

TOTAL _____

Food Vendor* (Food and Non-Alcoholic Beverages)

Chamber Member:

10'X10' Space \$500.00 10'X20' Space \$750.00
Includes \$125 City Permit Fee, and \$90 Hand wash sink rental mandatory for all food vendors.

Non-Member:

10'X10' Space \$725.00 10'X20' Space \$1025.00
Includes \$125 City Permit Fee, and \$90 Hand wash sink rental mandatory for all food vendors.

Do you require electricity \$300 (If yes, please complete list below) ? Yes No

TOTAL _____

Electricity: If electricity is required, it **MUST** be purchased from Big Creek Productions— personal generators are not acceptable at any street festival. All power for food booths will be 24 hour power.

Desired space location is not **GUARANTEED**, as all booths with electricity will be grouped together

Please list the items you will be using that require electricity (be specific)

Item	Amps/Volts
Item	Amps/Volts
Item	Amps/Volts
Item	Amps/Volts
Item	Amps/Volts

Optional Rental Equipment (To be completed by all vendors):

Will Provide Own Equipment

Rental Equipment Needed

10'X 10' Tent	\$185.00 each	Quantity	Total
10'X 20' Tent	\$300.00 each	Quantity	Total
Tent Sides	\$15.00/ 10' side	Quantity	Total
8' Table	\$15.00 each	Quantity	Total
10' Counter	\$35.00 each	Quantity	Total
Chair	\$5.00/ chair	Quantity	Total

Rental Equipment Total \$ _____

Total Fees:

Event Booth Fee, Electricity, Etc. \$ _____

Rental Equipment \$ _____

TOTAL \$ _____

Payment:

Applications **MUST** be submitted with full payment to be considered. **There are NO EXCEPTIONS to this rule.** All payments will be processed regardless of your status of acceptance into festival. Information on refunds is located in "Rules and Regulations". Please make checks/money orders out to WICKER PARK & BUCKTOWN CHAMBER OF COMMERCE

Check# _____ Money Order

Make check payable to: Wicker Park & Bucktown Chamber of Commerce

Mail completed materials to:

**Wicker Park & Bucktown Chamber of Commerce,
1414 N Ashland Ave, Chicago, IL 60622**

Materials Required:

Your application will NOT be processed without the following information:

Not-for-Profit/ Merchant/Artist:

Completed festival application*

*Submission of an application does NOT automatically guarantee acceptance into the festival. A confirmation letter signifies acceptance only (confirmation letters are sent out approximately 3 weeks prior to the festival)

Photos or slides of wares (including self-address stamped envelope to return)

Payment for space fees, city, license fee rentals, and electric fees

Certificate of insurance

Illinois Business (Sales) Tax Number, FEIN Number or Social Security Number

(Please call 312-747-4747 to obtain a city of Chicago tax ID number)

Food and Beverage (All of the above PLUS):

Copy of Summer Sanitation Certificate

Copy of current health inspection

Completed Temporary Food Vendor License Application

Payment for space fees, city license fee, rentals and electric fees

Rules and Regulations

1. **Contract Cancellation:** Wicker Park & Bucktown Chamber of Commerce reserves the right to cancel a vendor contract at any time for the good of the festival, by its sole discretion or by the direction of its clients. Any cancellations by management will be refunded if vendor has followed the rules and regulations. Cancellation or suspension because of lack of proper city licensing or failure to meet or maintain guidelines will not be eligible for refunds.
2. **Exclusivity:** We do not provide guaranteed exclusivity to any vendor.
3. **Booth Placement:** We reserve the right to relocate a vendor when necessary even after the space has been assigned.
4. **Water:** Unless otherwise specified, running water is **NOT** provided.
5. **Electricity:** No personal or small portable generators are permitted on grounds of the event for use within your booth.
6. **Music:** The festival limits the playing of recorded or live music in your booth. All music must be pre-approved by festival committee.
7. **Laws:** Drilling in the street is not permitted. Violators will be subject to a fine of \$200 and/or space cancellation by Big Creek productions. You are directly responsible for any city violated ordinances and fines.
8. **Set-up and Tear-down:** Each vendor is responsible for setup, take down and clean up of his/her stand. Vehicles are allowed on the street only for setup prior to the event and tear down once the festival closes. You will be notified when it is safe to bring your vehicle on the street. Unless otherwise noted, parking is not provided to any vendor. Load -in/set-up times are provided in the confirmation letter sent to you prior to the event. You must remove your vehicle immediately after unloading your merchandise.
9. **Trash Disposal:** Each space must be left clean throughout the event and each night. Trash receptacles and bags will not be provided. Each vendor must provide necessary trash receptacles and bags for garbage inside the booth. Trash (in bags) will be picked up from the booths. All garbage left unbagged will be subject to a fine of a \$100 and/or loss of vending privileges. Sidewalks must be left unobstructed unless otherwise indicated.
10. **Business Conduct:** Vendors and their employees must maintain the highest degree of professionalism in their booths and on event grounds at all times.
11. **Indemnification:** Wicker Park & Bucktown Chamber of Commerce, Big Creek Productions, Ravenswood Event Services, and employees, related festival providers of goods and services, or any participating sponsor will NOT be responsible for any injury, loss, or damage that may occur to the vendor, or to the vendor's employees or property from any cause whatsoever prior to, during or subsequent to the period covered by the vending contract; and the vendor signing this contract expressly releases all of the foresaid from, and agrees to indemnify each of them against any and all claims from such loss, damage or injury from participation in the event.

12. Refund Process:

Inclement weather or Acts of God will not result in the cancellation of the event or the refunding of your fees.

- A \$50 non-refundable administration fee will be applied to any cancelled application.
- Cancellations made between May 25th and June 8th will forfeit 50% of total fees paid.
- Cancellations made after June 8th (including day of event) will NOT be entitled to a refund.
- All denied applications will receive a full refund.
- Vendor will be charged \$30 for a returned check and cancellation of contract may result for charges submitted and returned as insufficient funds.
- All refund checks will be made out to the account holder listed on the initial payment to WPBCC, unless specified otherwise.

ADDITIONAL REQUIREMENTS FOR FOOD/BEVERAGE VENDORS:

1. **Tents:** All tents, booths or canopies used for cooking must be made from fire retardant material. Certificate of approval by approved testing laboratory certifying fire retardant shall be required and posted within the tent on-site during the event.
2. **Special Waste:** All grease, charcoal, etc, must be disposed of properly – not left in the street or poured down a sewer! A staff member of Big Creek Productions will review the space each night with the vendor. If a vendor is not present, Big Creek Productions reserves the right to determine the cleanliness of the space.
3. **Propane:** City of Chicago requires all propane tanks to be chained together and attached to stationary material (such as a post). Big Creek Productions reserves the right to terminate any food sales until propane tanks are properly maintained.
4. **Fire Extinguisher:** Every vending space used for cooking must have an approved fire extinguisher. These extinguishers must be carbon dioxide or multi-purpose dry chemical, a minimum of twenty pounds.
5. **Food/Beverage Sponsors:** Each year various food and beverage sponsors support this event. Big Creek Productions reserves the right to dictate which products will be served. Vendor will be notified as sponsors commit to this event. No non-sponsored beverages may be served or sold. Violations will result in cancellation of contract and loss of space and all fees paid.
6. **Summer Festival Food Vendor Sanitation Certificate:** A person who has completed the Summer Festival sanitation training for the current year must be present at the booth, with their original certificate.
7. **Items for Sale:** Menu items are not allowed to be changed once the application has been filed. Novelty items (i.e., t-shirts, etc) may not be sold in the booths)

By signing this agreement, I hereby acknowledge and accept all terms of this vendor application by which will be considered a legal contract between me (Vendor) and the Event Producer (Big Creek Productions and WPBCC) and therefore accept all terms and conditions of this agreement. Vendor acknowledges that Big Creek Productions is acting as an agent for the hosting organization (WPBCC) who owns the event and at no time is Big Creek Productions empowered to negotiate fees, offer discounts or refunds. Under all circumstances unless stated in the rules and regulations, there are no refunds.

Signature

Date

FOR OFFICE USE ONLY

Date: _____

Amount: \$ _____

Check#: _____

Code: _____

Initials: _____



SPECIAL EVENT

TEMPORARY FOOD VENDOR LICENSE APPLICATION

FEE: \$ 125 PER BOOTH THIS FORM MUST BE SUBMITTED 20 DAYS PRIOR TO THE EVENT

1st WARD Flores ALDERMAN

FOR OFFICE USE ONLY
SELA #:

Please type or print clearly. Incomplete applications will not be processed.

1. Name of Event: Wicker Park & Bucktown Fest 2007
 Address of Event: Damen Avenue. between North and Schiller
 Date(s) of Event: July 26 and 27, 2007 Hours of Event: 12pm until 10pm
2. Name of Permit Coordinator: Tom Neubauer, Big Creek Productions Phone Number: 312-836-4334
3. Name of Food Vendor / Restaurant: _____
 Contact Person: _____
 Address / Zip Code: _____ Phone Number: _____
4. Summer Festival Food Vendor Sanitation Certificate Number: _____
 Each event requires a Summer Food Vendor Certified person at each booth at all times food is handled.
5. List the proposed foods and ingredients to be served at the event and the source of food (use copy of page 6 necessary)

SPECIAL EVENTS MENU APPROVAL REQUEST

Must Be Filled Out (Provide detailed information for each question)

Requirements may be imposed to protect the public's health or to prohibit the sale of some or all potentially hazardous foods, such as raw foods, sushi or oysters.

Food item(s) to be served or sold during the event

Food Item 1	
Food Item 2	
Food Item 3	
Food Item 4	

6 Source Where items will be purchased (Name, Address, Phone Number ... retain all receipts for inspection)

Food Item 1	
Food Item 2	
Food Item 3	
Food Item 4	



TEMPORARY FOOD VENDOR LICENSE APPLICATION

SPECIAL EVENTS MENU APPROVAL REQUEST *continued from page 10*

7. List any equipment that may be used at the event in the preparation of food or beverages (i.e. mixers, blenders, etc.) Include drawings & specifications.

Food Item 1	
Food Item 2	
Food Item 3	
Food Item 4	

8. Describe the method of cooking at the event: Raw animal products must be cooked to the following internal temperature for at least 15 seconds: Poultry and stuffed food - 165° F, Pork; ground, diced or shredded meats and fish; eggs cooked in advanced - 155° F, whole cut meats and fish, eggs 145° F.

Food Item 1	
Food Item 2	
Food Item 3	
Food Item 4	

9. List the name and address of the licensed kitchen or food establishment to be used for the initial food preparation and storage of equipment. Where food is to be actually prepared and equipment is sanitized and stored. Food or equipment may not be stored in the home (Attach signed affidavit)

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10. Describe the method of transporting food to the event site (i.e. refrigerated cold storage containers, refrigerated vehicle capable of maintaining temperatures of 40° F or below, hot foods, 140° F or above)

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11. Describe the method of storage at the event site (i.e. refrigerated cold storage containers, refrigerated truck capable of maintaining temperatures of 40° or below). Hot foods must be maintained of a temperature of 140° or above.

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12. Indicate the location of restroom facilities within proximity to the food vending booth on the attached site plan.

.....

13. Describe the hand washing facilities at the food vending booth. Portable hand sinks are required. A permit will not be issued without hand washing facilities.

.....

All vendors must have a passing inspection dated not more than six months before the event. Non-Chicago establishments must submit their latest sanitation report from their local Health Department jurisdiction dated no more than six months before the event. A copy of the following must be attached to each application: Site Plan, Summer Festival Food Vendor sanitation certificate(s) and a copy of your current health inspection must be attached to each application.

Signature of Food Vendor

Date



MAYOR'S OFFICE OF SPECIAL EVENTS
SPECIAL EVENT PERMIT APPLICATION
 THIS FORM MUST BE SUBMITTED 20 DAYS PRIOR TO THE EVENT

INSTRUCTIONS: PLEASE TYPE OR PRINT CLEARLY. INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED.

SPECIAL EVENT FOOD LICENSE APPLICATION

FEE: \$ 125.00 PER VENDOR

THIS FORM MUST BE SUBMITTED 20 DAYS PRIOR TO THE EVENT

FOR OFFICE USE ONLY
 SELA #:

ALDERMAN Flores WARD 1st

Please type or print clearly. Application will be returned if not completed in it's entirety.

Name of Event Wicker Park Fest 2009		
Address of Event Milwaukee Ave between Damen and Wood		
Date(s) of Event July 25-26, 2009	Hours of Event 11:00am-11:00pm (10pm on Sunday)	
Name of Sponsoring Event/Coordinator Alyssa Stock	Phone Number 312-633-2600	
Name of Food Vendor	Department of Business Affairs & Consumer Protection Account Number	
Contact Person	Phone Number	<i>If you do not know your account number please phone (312) 74-GOBIZ If you do not have a City of Chicago Department of Business Affairs & Consumer Protection account number you will need to complete the Business Information Sheet on pages 15 & 16 or visit www.cityofchicago.org/businessaffairs</i>
Address	City	Zip Code
Summer Festival Food Vendor Sanitation Certificate Number	Each event requires a Summer Food Vendor Certified person at each booth at all times food is handled.	

List the name and address of the licensed kitchen or food establishment to be used for the initial food preparation and storage of equipment (where food is to be actually prepared and equipment is sanitized and stored). Food or equipment may not be stored in the home **(Attached signed Affidavit)**

Describe the method of transporting food and the temperature it will be held at the event site (i.e. refrigerated cold storage containers, refrigerated vehicle capable of maintaining temperatures of 40° F or below, hot foods 140° F or above)

Describe the method of storage at the event site (i.e. refrigerated cold storage containers, refrigerated truck capable of maintaining temperatures of 40° F or below) Hot foods must be maintained at a temperature of 140° F or above. List the temperatures food items will be cooked to.

Indicate the location of restroom facilities within proximity to the food vending booth on the attached site plan.

Describe the hand washing facilities at the food vending booth. Portable hand sinks are required. A permit will not be issued without hand washing facilities.

MAYOR'S OFFICE OF SPECIAL EVENTS **SPECIAL EVENT FOOD LICENSE APPLICATION** *continued*

INSTRUCTIONS: PLEASE TYPE OR PRINT CLEARLY. INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED.

THIS FORM MUST BE SUBMITTED 20 DAYS PRIOR TO THE EVENT

SPECIAL EVENTS MENU APPROVAL REQUEST

Must Be Filled Out (Provide detailed information for each question). Requirements may be imposed to protect the public's health or to prohibit the sale of some or all potentially hazardous foods such as raw foods, sushi or oysters. When no health hazard exists, some requirements may be waived.

List the proposed foods and ingredients to be served at the event. You may list up to 4 items on one sheet (use back of sheet if necessary)

Food Item 1

Food Item 2

Food Item 3

Food Item 4

List source where items will be purchased (Name, Address, Phone Number . . . retain all receipts for inspection)

Food Item 1

Food Item 2

Food Item 3

Food Item 4

List any equipment that may be used at the event in the preparation of food or beverages (i.e. mixers, blenders, etc. include drawings & specifications)

Food Item 1

Food Item 2

Food Item 3

Food Item 4

Describe the method of cooking at the event: Raw animal products must be cooked to the following internal temperature for at least 15 seconds: Poultry and stuffed foods - 165° F; Pork; ground, diced or shredded meats and fish; eggs cooked in advanced - 155° F; whole cut meats and fish, eggs 145° F. List the temperatures food items will be cooked to.

Food Item 1

Food Item 2

Food Item 3

Food Item 4

All vendors must have a passing inspection dated not more than six months before the event. Non-Chicago establishments must submit their latest sanitation report from their local Health Department jurisdiction dated no more than six months before the event. A copy of the following must be attached to each application: *Site Plan, Summer Festival Food Vendor sanitation certificates(s), signed affidavit, if you received permission to use a licensed kitchen.* A copy of your current health inspection must be attached to each application.

Signature of Food Vendor

Date