

CHAMBER *of* COMMERCE

St. Landry

DATE: June 6th, 2018

TO: CHEFS OF ACADIANA

FROM: Raquella L. Manuel, President/CEO
St. Landry Chamber of Commerce

RE: Soirée Royale Chef's Culinary Competition

Plans are underway for our 2018 Soirée Royale Chef's Culinary Competition! This year we are celebrating eighteen years of success! The event serves as a fundraiser for our Chamber with a portion going to the Chamber's college scholarship program.

Soirée Royale will be held **Monday, September 10th, 2018**, at Evangeline Downs Event Center. Doors will open to the public at 5:30 p.m. Doors will open at 6:00 p.m. for the culinary tasting. The Event Center opens at 9:00 a.m., for booth setup. Judging begins promptly at 4:00 p.m.

As one of our area's finest Chefs, you are invited to compete with the best chefs of Acadiana. An entry fee is not required. We do ask that you prepare 500 taste-size portions of your favorite signature dish(es).

First and second place awards are given in each category and for People's Choice. First place winners are awarded \$250 and the coveted Best of Show winner is awarded \$500. Your dishes will be judged by experienced culinary competition judges. The competition is open only to certified, licensed and insured, chefs/restaurants and caterers.

In order to be included in all print and media publications, please complete the registration form and return to the Chamber by Monday, August 13, 2018. However, priority placement is given to early registrants. A separate registration form is required for each dish.

Please review the Chef's Instructions and Schedule for Event, pages 2 and 3.

If you have any questions or would like additional details, please contact the Chamber at 337-942-2683 or email us at chamberdesk@stlandrychamber.com

CHAMBER of COMMERCE

St. Landry

2018 Soirée Royale – Monday September 10, 2018

Location: Evangeline Downs Event Center

Chef's Entry Form- (One entry form per dish)

Today's Date: _____

Chef's Name: _____

***please include a brief bio of main chef for the Soiree program – see next page

DHH Fd. Cert. No. _____

***Attach Proof of General Liability Insurance

Business/Restaurant _____

Address: _____

City/ State/ Zip: _____

Phone : _____ Fax: _____ Email: _____

Assistant Chef for this dish: _____

Name of Dish: _____

(Please limit to 50 characters to avoid abbreviation in the program)

Please indicate category:

- | | | |
|-------------------|-----------------|-------------------|
| ▪ _____ Appetizer | ▪ _____ Seafood | ▪ _____ Chocolate |
| ▪ _____ Meat | ▪ _____ Yams | ▪ _____ Dessert |
| ▪ _____ Soup | | |

Optional Competition: Best Booth Decoration _____ Yes _____ No

*******Registration due on or before Monday, August 13th, 2018 *******

In order to be included in all print and media publications,
please return your completed entry form to the Chamber
109 W. Vine, Opelousas, LA 70570, email address:
chamberdesk@stlandrychamber.com or Fax to 337-942-2684

CHEF'S BIO

Please complete information below or attach your bio.
Bio will be included in Soirée Royale Program

Name:

Hometown:

Education:

Last 3 Restaurants worked (opt):

List any award winning dishes:

List competitions won:



**2018 Soirée Royale
Chefs' Instruction Sheet**

Event Date: Monday, September 10th 2018

1. Chefs are allowed **one assistant chef or server per dish.**
 - Tickets for all others in your party are available for purchase by contacting the Chamber at (337) 942-2683 or email chamberdesk@st.landrychamber.com.
 - Advance reservations only, tickets will not be sold at the door.
2. You will need a presentation plate which will be judged solely on appearance.
3. Tasting containers for the judges will be provided.
4. All entries must be fully cooked prior to bringing it to the event.
 - Cooking during the event is prohibited as there are NO COOKING FACILITIES accessible to the chefs.
5. If applicable, serve your entry from a sterno heated chafing dish. **Electricity is not available.**
6. We will provide you with a skirted, 4 foot table space for each dish entered.
 - Your space will be clearly marked with a display sign that includes your name, business and the name of your dish.
7. Please bring YOUR OWN SERVING UTENSILS.
 - The Chamber provides all paper goods and utensils used by our tasters.
 - Tasters will use 6" plates and 6 ounce bowls
8. Please prepare a minimum of 500 taste size portions per dish.
 - On average 600+ tickets are sold.
9. If you would like to participate in the Booth Decorating contest:
 - Booth decorations must be contained to your allotted space and not run over into neighboring spaces.
 - **No decorations are allowed on the floor in front of the booth for safety reasons. Decorations cannot block the front or front sides of the booth.**
10. Event Center will open at 9:00 a.m. for setup.
11. **Chefs must be completely set up no later than 4:00 p.m.**
 - Judging begins promptly at 4:00 pm.

If you have questions, please contact the Chamber at (337) 942-2683 or by email chamberdesk@stlandrychamber.com

Special requests and/or changes are at the sole discretion of the Soirée Royale Committee and the Chamber Staff.



**2018 Soirée Royale
Schedule**

Registration Due by Monday, August 13th 2018

Event Date: Monday, September 10, 2018

- Event Center will open at 9:00 a.m. for setup.
- Chefs should check in by 3:45 p.m.
- Chefs should be completely setup by 4:00 p.m.
- Judging begins promptly at 4:00 p.m.
- Bring your entry to the judging area when your category is called.
- Wine tasting begins at 5:30 p.m.
- Culinary tasting begins at 6:00 p.m.
- Awards are given towards the end of the event, approx. 7:30 p.m.
 - Best of Show - \$500 Award
 - First Place in Each Category - \$250 Award
 - First Place People's Choice - \$250 Award
 - First and second place awards are given for People's Choice and for each category:
 - Appetizer
 - Soup
 - Meat
 - Seafood
 - Yam
 - Dessert
 - Chocolate
- Please do not take down booth until after all awards are given and event is concluded.