



Dear Chef,

On behalf of the Galveston Bay Foundation, we would like to invite you and your restaurant to participate in our inaugural Houston Oyster & SeaFest sponsored by Coca-Cola. This unique event will take place from 11AM – 4PM on Saturday, June 4, 2022, at The Water Works in Buffalo Bayou Park (105 Sabine Street, Houston, Texas 77007). We estimate to have over 500 attendees.







Galveston Bay Foundation is a non-profit organization established in 1987 to preserve, protect and enhance Galveston Bay as a healthy and productive place for generations to come through programs in education, habitat restoration, water protection, land conservation and advocacy.

The Festival will benefit our Oyster Shell Recycling Program which promotes a sustainable Eastern oyster population by returning shucked oyster shells from local restaurants back to Galveston Bay to restore native oyster habitat. The Oyster Shell Recycling Program preserves a valuable resource while providing partnership opportunities and hands-on volunteer opportunities for schools, Scouts, and other groups seeking community service and research. By returning shucked oyster shells to Galveston Bay, Galveston Bay Foundation is working to ensure a healthy oyster population for all to enjoy!

Each chef will prepare and present a minimum of one bite-sized cooked oyster or seafood dish for our guests. The festival attendees will have the opportunity to vote for their favorite restaurant throughout the Festival and the winner will be determined based on taste, food presentation, booth atmosphere, etc. We think you would be an amazing addition to our 2022 event and hope you will consider joining us for a day of food, fun, and fundraising.

All proceeds will directly fund the Foundation's Oyster Shell Recycling Program. Without the Oyster Shell Recycling Program, these valuable shells that create new oyster habitat will be lost to landfills. The Houston Oyster & SeaFest will also serve as a continued expansion of the Oyster Shell Recycling Program to the Inner Loop of Houston. Furthermore, your in-kind donation is tax deductible.

PARTICIPATING CHEFS ARE ASKED TO:

-  **Prepare a minimum of one bite-size savory, cooked oyster or seafood dish**
-  **Supply ALL food items and enough to provide servings to 500 people from 11AM to 4PM**
-  **Supply all warming and/or cooling equipment, table server(s), and serving piece(s)**
-  **Inform Galveston Bay Foundation if power is needed**
-  **Recycle ALL oyster shells, and encourage patrons to do the same, in the Galveston Bay Foundation provided oyster shell recycling bins throughout the festival area**
-  **Encourage restaurant customers to attend the Oyster & SeaFest and promote the event to patrons**



WE ALSO ENCOURAGE PARTICIPATING RESTAURANTS TO:

- Bring additional signature dishes to promote your restaurant
- Decorate your space at the Festival to represent your restaurant
Please decorate your 10'x10'space to creatively reflect the restaurant's brand and identity. If the participants haven't been to your restaurant, this is your opportunity to showcase your talent and encourage new customers.

THE HOUSTON OYSTER & SEAFEST WILL PROVIDE EACH RESTAURANT WITH:

- One 10' x 10' space
Please let us know if you will need additional space.
- Dividers
- Two tables and skirting for your serving area
- Sign with the restaurant name
- Trash container(s)
- Oyster shell recycling bin(s)
- PR/recognition/advertising
Restaurant will be recognized as a partner of the Galveston Bay Foundation Oyster Shell Recycling Program and included in all Houston Oyster & SeaFest collateral; i.e., listed on website, social media, press releases, day-of event signage, logo projection during the Houston Oyster & SeaFest, etc.
- Priority option to participate in the Oyster Shell Recycling Program

As a participating chef, a short biography and restaurant information, including logo, will be featured on our social media channels and website. Please submit this aforementioned information with your completed application. Additional recognition will come in the form of having your name and restaurant included on our event website, press releases, and any additional media opportunities that arise as we promote the event over the coming months. Each restaurant will also receive two guest tickets to the event.

Please do not hesitate to reach out with any questions regarding the event. Please contact Emily Demmeck, Development Events Coordinator, with any questions regarding festival logistics at edemmeck@galvbay.org or at 281-332-3381, Ext. 222. Please contact Shannon Batte, Habitat Restoration Coordinator, with any oyster shell recycling questions at sbatte@galvbay.org or at 281-332-3381, Ext. 226.

Houston Oyster & SeaFest is a great opportunity to give back as well as promote your restaurant and its commitment to our community. Together we can preserve and enhance Galveston Bay for generations to come.

Sincerely,
Bob Stokes,
Galveston Bay Foundation President

2022 Houston Oyster & SeaFest Restaurant Commitment Form

(Please print legibly so names appear correctly in any printed materials)



CHEF NAME: _____
RESTAURANT NAME: _____
PRIMARY CONTACT NAME: _____
PHONE NO: _____
CELL NO.: _____
EMAIL: _____
RESTAURANT MAILING ADDRESS: _____
CITY, STATE, ZIP _____
BACK UP CONTACT INFO. Please enter it here: _____

PRE-EVENT COMMITMENTS:

The following items must be submitted to edemmeck@galvbay.org.

- _____ Chef Photo - please submit with this form.
- _____ Chef Biography – please submit with this form.
- _____ Restaurant Information – please submit with this form.
- _____ Restaurant Logo – please submit a high resolution .eps or .jpg file with this form.
- _____ Menu must be submitted by May 6, 2022.
- _____ All special equipment and set-up requests must be submitted in writing by April 22, 2022.
All requests are subject to approval.

DAY-OF EVENT COMMITMENTS - Saturday, June 4, 2022 11AM to 4PM:

- _____ Restaurant/Chef will provide one savory, cooked oyster or seafood dish of his/her choosing with enough food to serve 500 guests throughout the event, as that is the total amount of guests we are expecting to come to the Festival.
- _____ Two 8-foot rectangular tables and table skirting will be provided for you.
- _____ Restaurant/Chef to provide all food and all cooking items needed, including warming and/or cooling equipment, serving piece(s), and preparation/serving staff (maximum 3).
- _____ Signage for your station will be provided.
- _____ Food production must follow The Water Works in Buffalo Bayou guidelines.
- _____ Load-in time is 11AM – 6PM on Friday, June 3, 2022. Please confirm your set-up time with Galveston Bay Foundation due to limited loading dock capacity.
- _____ After load-in, you will have time on Saturday morning, June 4th to complete set-up. Station must be completely set-up by 10:00 AM with your sample dish and station ready for a professional photo opportunity. Doors open and food service will begin at 11AM.
- _____ Tear down will begin immediately after the event ends at 4PM.

CANCELLATION

_____ It is important that we have adequate food for our guests, do not mislead our guests as to who will be participating, and represent the Galveston Bay Foundation in the highest regard. In the event that the chef is no longer able to represent the restaurant, the restaurant is committed to providing a substitute chef to represent the restaurant and to fulfill all competition requirements. If the restaurant is not able to provide a substitute chef, the withdrawing chef will assist in finding another chef/restaurant to take his/her place in the competition. We sincerely thank you for your support with this tax-deductible, in-kind contribution which helps make it possible for the Galveston Bay Foundation to preserve and enhance Galveston Bay for generations to come! Galveston Bay Foundation Tax ID No. 76-0279876

Signature of Restaurant Owner or Chef: _____ **Date:** _____