



Queer Food Festival 2025 | Vendor Participation Details

Hello Fabulous Queer Food Festival Vendors!

The Utah LGBTQ+ Chamber of Commerce is excited to be producing the 4th Annual Queer Food Festival – Friday May 9th, 2025 5.30p-9.00p at Mountain West Hard Cider – 425 North 400 West SLC, UT 84103; and to be welcoming many returning and new Food Vendors!

Whether you are participating for the first time or returning for more, please read this entire document to find all of the details you'll need as you fill out your [Vendor Confirmation](#) (DUE APRIL 1st) and prepare for another great event!

VENDOR FAQ'S:

- **How many people will attend The Queer Food Festival?**
 - o 425 – We sold out at this level last year and plan to sell out again. We've made the decision NOT to increase attendance this year to ensure a high-quality experience for every guest. We will also have approximately 20 volunteer event staff on-site; 2-3 security personnel & 4-6 entertainers & stage crew.

- **How many food vendors will participate?**
 - o 18 minimum – 20 maximum

- **What food items will be served?**
 - o As in past years, we are looking for you to provide yummy small bites which best highlight your business. Also, we aim to balance the event menu to ensure there will be plenty of options for vegan, vegetarian & gluten-free guests

- **What does it cost a food vendor to participate?**
 - o The Queer Food Festival is an expo-style event designed to promote your business and the visibility of the Utah LGBTQ+ Chamber of Commerce. We are asking each vendor to provide sample-size food items and there are no vendor fees to participate. Also, there will be no direct sales of food items. Festival attendees will pay one price for attendance and will have the opportunity to sample food from each vendor. The Chamber will pay each food vendor for participation

- **How will my business be compensated for participation?**
 - o Each food vendor will receive compensation based on your participation level by way of a 12-month Utah LGBTQ+ Chamber membership + check payment on May 9th. Please refer to the chart below and [Chamber Membership Levels & Benefits](#) to determine your level of participation:

First Year Food Vendors	Compensation
Provide 300 small bites	Chamber Black Level 12-month Membership (\$250 val.) + \$150
Provide 400 small bites	Chamber Brown Level 12-month Membership (\$500 val.) + \$200
Provide 500 small bites	Chamber Red Level 12-month Membership (\$750 val.) + \$250
Returning Food Vendors	Compensation
Provide 300 small bites	Chamber Black Level 12-month Membership (\$250 val.) + \$200
Provide 400 small bites	Chamber Brown Level 12-month Membership (\$500 val.) + \$250
Provide 500 small bites	Chamber Red Level 12-month Membership (\$750 val.) + \$300

- **What equipment and supplies will be provided by the host venue & the Chamber?**
 - o Each vendor will be supplied with a 6-foot draped banquet table; 1-2 chairs (on request); and, electricity will be provided if needed for hot-holding
 - o Outdoor vendors will also be supplied with a 10-foot x 10-foot canopy
 - o Our host venue, Mountain West Hard Cider, will provide use of a large walk in cold-storage room for cold-holding
 - o The Chamber will also supply food safety items including handwashing stations, table sanitation supplies, food service gloves, food thermometers, and extra serving utensils.
- **What do I need to bring to the festival?**
 - o Please bring food items ready to be served, no food preparation will be allowed on-site
 - o Please also bring any serving utensils, plates, napkins, cutlery needed (we will have a backup supply of some items on-site)
 - o Please bring food safety gloves (we will have extra available on-site)
 - o If your menu items require hot-holding, please bring all hot holding equipment, and if electric, bring a 50-foot or longer extension cord
 - o Bring promotional material to place on your table
- **Will I be an outdoor or indoor vendor?**
 - o We will place vendors based on a number of factors including access to electricity for hot-holding, event flow & accessibility accommodation. If you would like to request indoor or outdoor placement, please indicate your preference or accessibility need at the end of the [Vendor Confirmation](#) form and we will do our best to accommodate your request.

- **Will Food Trucks be able to participate?**
 - No & Yes. If you operate a food truck, you are welcome to prepare food off-site in a permitted commissary and serve food in an outdoor booth or from an indoor table. Due to space limitations, no food trucks may be parked on Festival grounds.

- **Do I need to get a temporary food establishment permit to participate?**
 - No. The Chamber will procure and pay for temporary food establishment permits for each vendor. We will also have 3 event leads with Food Handler/Food Manager credentials who will be ensuring food safety compliance and we ask that each of you (your event staff), review the following 13-min video: [Temporary Food Events Training](#) and agree to abide by all health and safety guidelines within. Because we are procuring the permits, it is essential that you fill out your [Vendor Confirmation](#) with menu items and ingredients no later than April 1st.

- **Where will I park when I arrive?**
 - Vendor Temporary parking spots will be available on the north (driveway) and west (driveway/lot) of the venue. Each vendor may park for 30-mins in a temporary spot while unloading food & supplies. You will then relocate your vehicle to on-street parking.

- **Can I prepare food on-site?**
 - No. All food must be prepared in a permitted commissary and transported to the venue ready to serve.

- **How many people from my business can participate?**
 - 2 people per business can participate at your table/booth (more if any would like to plug into our food vendor support volunteer team)
 - Food vendor volunteer support staff will be available to help you unload supplies/food and to break you out for short periods during the festival

- **What if I run out of food before the event ends?**
 - **NEW THIS YEAR!!** Each guest will receive a “punch card” which they can use to sample 15 food items. Guests will present their card to you to “punch.” We expect this approach will help to spread consumption out so that none of the vendors run out before 8pm. If you are running low on food please check in with our volunteer staff team for instructions.
 - **NEW THIS YEAR!!** We will print the names of each food vendor business on the back of the guest punch cards with a note “Visit these businesses throughout 2025 for special deals & discounts.” And, we will provide post-event promotion of your businesses through Chamber social media & website listings. Driving more post-event customers to you!!

- **More Questions? Day-of logistics details? Etc.**

- **NEW THIS YEAR!** Each vendor will be required to attend a 30-minute Zoom orientation or agree to view a recorded orientation before May 1st.

- Live zoom orientations will be held:

Monday April 21st 10am-10.30am

Wednesday April 23rd 2pm-2.30pm

Join Zoom Meeting

<https://us02web.zoom.us/j/89458241405?pwd=inBZlpM4ljbAFo8uKyHZLb1Xu8FrDe.1>

Meeting ID: 894 5824 1405 Passcode: 315059