



38TH ANNUAL  
*Chefs of the Coast*

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BACK IN BLACK

*Restaurant Participation*

You have been selected to participate in the 38th annual Chefs of the Coast Food & Wine Gala, which will be held at the Immersive Media Performing Arts Center, on the Harrison County Campus of Mississippi Gulf Coast Community College, on Sunday, September 18, 2022. Hosted by the Mississippi Coast Restaurant & Beverage Association, this event is the premier food exposition on the Mississippi Gulf Coast and features the Coast's elite chefs and restauranteurs as they showcase our diverse local cuisine. This year's theme is "Back In Black," as we are going back to our roots as a black tie, formal event.

**The Big Event**

We are expecting an estimated 500-700 attendees at Chefs of the Coast, and this is an excellent opportunity to showcase your talents and products to people along the Gulf Coast. You will have access to a sink and ice, but no kitchen access. Your dishes should be ready to serve at your booth. You will have all day to set up as long as you are ready by 4:30 p.m. The use of sternos is allowed, but no open flames are allowed inside the building. If you need to cook over an open flame or grill, an outdoor area will be made available. (Please let us know in advance if this is something you will need.)

Restaurant and vendor participants will be provided two eight-foot tables with linens. The participant is responsible for bringing plates, cups, silverware, napkins and all other serving supplies, e.g. chafing dishes, serving utensils, and signage. This year, we will sharing a portion of ticket sales with restaurant participants to help offset your food costs (\$10 per ticket will be distributed equally among participants after the event.) More information on setup will be sent to you closer to the event. A captain's meeting will be held one week prior.

**We look forward to your joining us for the 38th annual Chefs of the Coast!**

**Please fill out the Participant Form, and return to us by August 1, 2022.**

**If you have any questions, please contact us at (228) 324-0032 or  
[director@chefsofthecoast.org](mailto:director@chefsofthecoast.org).**

# Restaurant Participation Form

38th annual

*Chefs of the Coast*

September 18, 2022

Immersive Media Performing Arts Center  
Gulfport, Mississippi

Please print and fill in all blanks.

Name of Business \_\_\_\_\_

Contact Person \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

Prospective Dish \_\_\_\_\_

Electrical Needs \_\_\_\_\_

Will you need the two (2) eight-foot tables provided? \_\_\_\_\_

Do you need chairs for your booth? \_\_\_\_\_

Do you need outdoor cooking access? \_\_\_\_\_

**Space is limited, and participation is granted on a first come, first serve basis.**

**Restaurant Participation Forms must be received by Aug. 1, 2022.**

Please submit completed form to [director@chefsofthecoast.org](mailto:director@chefsofthecoast.org) or mail to: MS Coast Restaurant & Beverage Association, 11975 Seaway Road, Suite B116, Gulfport, MS 39503.

Restaurant and vendor participants will be provided two eight-foot tables with linens. You will need to provide everything else, e.g. plates, cups, silverware, napkins, chafing dishes, serving utensils, and signage. Cooking with open flames is NOT permitted inside the building. If you need outdoor cooking access, please indicate on the form. We will have a captain's meeting at the Coliseum the week prior to the event to familiarize everyone with the site layout.

**QUESTIONS? Please call (228) 324-0032 or e-mail [director@chefsofthecoast.org](mailto:director@chefsofthecoast.org).**