



BUILDING THE DREAM

- ❖ 1 Fryer (Fried Chicken, Dumplings, Fries etc.) and 1 Large BBQ Smoker/Grill (BBQ/Jerk chicken)
- ❖ 3 Waffle Makers (at least 3 units/burners for expedient service)
- ❖ 1 Oven with four (4) burners for rice and stewed meat and oven for additional baking/heating needs.
- ❖ 2 Freezers for Food storage and two (2) large igloos with ice packs containing Soda/Juice for sale.
- ❖ 3 Hot Boxes (keeps cooked meats hot – holds 3 to 5 trays of cooked meat) and/or 1 Convection Oven
- ❖ 1 Back-up Generator (always have a back-up Generator even when electricity is provided by the venue)
- ❖ 2 Probe thermometers to check the internal temperature of hot and cold hazardous foods for the event.
- ❖ Portable double sinks (One for hand washing and the other for 'Grey Water' for washing cooking utensils with 'Dawn Ultra Plus' dishwashing liquid and Bleach for wiping the cooking surfaces) and five (5) Paper Towel rolls for Staff.
- ❖ 3 Sanitizing Test Kits, 1 First Aid Kit, 1 Fire Extinguisher, 5 Hairnets and 1 auxiliary electric Generator
- ❖ 4 Water buckets outfitted with a tap for water supply, should water not be accessible due to depleted supply, long lines at water fountain (standing pipe) or far distance to water supply. (+ 1 optional Large Water Drum as a back-up water supply).
- ❖ 5 Chaffing dishes or a Warmer with 5 basins/pockets to maintain three (3) meats, two (2) Carbs and Veggies easily on hand for your front end servers.
- ❖ 4 Durable, waterproof and rodent proof garbage bins to adequately store food waste until final disposal. Three (3) bins for staff and one (1) bin for customers.
- ❖ Plywood flooring for Tent Vendors (required to decrease mud or dirt in the cooking/serving area)
- ❖ Additional specialty food cut in bite size helpings for customer sampling, both as they pass by and as they wait in line (this is especially courteous when your lines are long and people are growing impatient).
- ❖ All water, juice and pop/soda products MUST be from the Pepsi line of products in Peel/Durham/York Regions and Coca-Cola for Toronto, based on sponsorship agreements. We'll notify you of any changes.
- ❖ Try to maintain your pricing at \$10 for dishes (\$12 with drink) and \$15 for specialty/featured dishes.
- ❖ Please try to have your Logo ready for this event in order to have 2,000 business cards on display (securing catering assignments is critical) and create 'Feather Banners' (Outdoor events) and/or 'Pop-Up Banners' (Indoor Events) and branded Tents for Cashier and meat chopping to be placed beside your Food Truck.
- ❖ **Event Staff:** Two (2) Cooks, Two (2) Servers, One (1) Cashier) and One (1) Floater. The Floater's assignment will be to float around the booth to assist other workers when they need a hand, as well as to perform unexpected tasks (fetching water, going on the road to purchase/collect additional supplies etc.)
- ❖ **Compensation:** Servers are usually paid \$120 per-day, Cooks (Food Handlers) are usually paid \$150 per-day and Sous Chefs are usually paid \$200 per-day.
- ❖ **Tent Rental Company (Optional):** Party Centre: (905) 454-9008 (Rental price: \$100.00 per-day). 10 Wilkinson Road (Unit #:30). Brampton, ON. L6T 5B1
- ❖ **Note:** Between set-up, service and pull-down these are 10 to 12 hour work days.

TOTAL BUDGET: \$10,000.00 (\$2K or 3K Event entry fee, \$5K food, equipment & staff and \$2K on hand)

CONTACT INFORMATION:

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