

GUINNESS COOKING RULES



1. Open to 21 and over only
2. Cooking begins at 9:00am
3. Setup time is available from 8:00-9:00am. Teams must be checked in by 9:00am to be eligible.
4. Dish **MUST** be cooked on site, day of event.
5. GUINNESS will be providing the beer for your recipe on day of event. Between 6-8 cans are available per team.
6. There is no water supply. Teams must provide their own water.
7. Teams will be cooking on Lee Street, possibly on un-even ground, if this should be an issue - come prepared.
8. Teams must provide a savory dish and all entries must utilize the taste of Guinness beer either as a marinade, reduction, liquid or stock.
9. No open/wood fires (propane may be used).
10. Teams should come fully self-sufficient. CBF will not providing equipment, chairs, tables, etc. No electricity available cooking teams on site.
11. Cook-off spots reserved at setup on first-come basis.
12. Each team must provide one 10x10 pop up tent. Tent not provided by festival.
13. Entry Fee: Amateur fee is \$75.00 and includes up to 4 team members. Professional fee is \$150.00; pro teams have the opportunity to advertise their business (limit team up to 4 people).
14. CBF will provide Tasters Choice cups, spoons and napkins for festival attendees. Teams need to cook enough to provide 100 (4oz) servings.

JUDGING

1. Collection begins at 3:00pm, with 5 team's dishes accepted in 15 minutes. Your time slot will be designated and discussed with your team after check-in closes. Time for announcement of winners will be in Main Stage between 5 and 6pm. Each team will be provided containers for their dish. Dishes not delivered to judging area on time will be dis-qualified.

AWARDING

1. Awards: A Grand Prize of \$250.00 will be awarded for 1st place along with the commemorative trophy. Monetary prizes will be awarded for 2nd and 3rd place. A prize for 'Taster's Choice' (voted on by festival goers) will be awarded. Guinness will also supply gift baskets for each team that places. Prize for best decorated tent.
2. Trophy: CBF will provide 1st place team with the Perpetual Guinness trophy which stays in their possession for 1 full year. Team members are responsible to return the trophy at next year's event and will receive a commemorative plaque for them to keep. Team members are also responsible to submit team information to Festival for nameplate engraving up to 30 days before following year's event.
3. Guinness Tasting Brunch: It is a tradition for the winning team to participate in the Guinness Tasting brunch held in September of that year. Both the cook-off and bake-off winners are asked to provide their winning dish.

GENERAL INFO

1. All entry fees must be paid in full by Wednesday before festival event in order to participate in the Cook-Off Event. Any entries after this date will be subject to a late entry fee of \$25.00.
2. Your entry fee entitles you and 3 other people free admission for your cooking team. Your 4 wristbands for your cooking team will be given to you on the morning of Festival in your team packet.
3. No ice chest with beer or alcohol can be brought inside area. Alcoholic and Non-Alcoholic beverages will be available for purchase on day of event.
4. Each team is responsible for keeping the area clean by using trashcans provided.
5. Please be sure to clean your area once the event is over.
6. Leftovers are the responsibility of the participating teams.

BAILEYS BAKE-OFF

1. Entry Fee is \$10.00 (this does not provide free entry into festival. Admission must be paid separately.
2. This is our 'sweet' category. Dishes must be made ahead of time and utilize Baileys Irish Cream (any flavor) in recipe.
3. Your dish must be delivered to GUINNESS Main cook-off tent by 2:00pm. We will have refrigerators available to keep dish fresh.
4. Announcement of winners will be at Main Stage room, between 5 & 6pm
5. Awards: A Grand Prize will be awarded for 1st place with prizes also for 2nd and 3rd.
6. Since this competition is being baked 'at home' and not on site, we welcome all ages. But those under 21 must have approval from an adult and supervision is recommended for young children while baking.

