

NY Best Wings Fest 2022

What To Bring:

FRYERS & PROPANE PROVIDED BY [LONG ISLAND BACKYARD BBQ.](#)

2,000 Par Cooked Wings (par cooked at your restaurant) and brought to the venue on ice in coolers.

- Local Restaurants may bring wings over fully cooked in shifts for convenience and use fryers in their restaurant location if needed.
- Grills are not permitted on the grounds
- Bring Everything you need to sauce & serve your wings!
- Chaffing dishes, sternos, tongs, bleu cheese (if used with wings), celery and carrots, paper boats/plates, napkins.
- Table cloth, banner (6ft), menus and advertising
- Giveaways, gift certificates, coupons and swag for the MC to give to the crowd!
- Staffing Needs:
 - Bring 3 - 4 persons or volunteers minimum: (if frying on site)
 - 1 Runner, 2 - 3 Servers and a fryer to flash fry your wings in the kitchen if frying on site..
 - Best Practice: Bring volunteers with you to the venue to serve wings to help keep the lines MoveWing!
- Bring Hand Sanitizer & a small Garbage receptacle for your waste
- Please do not bring an email sign up sheet as this, in past, has caused long lines, delays and our methods are to keep the event flowing! Instead give them a giveaway with your social media and website so they can follow you! Thank you!
- Day of Event Instructions will be sent prior to the event!