

NY Best Wings Festival 2024:

What To Bring:

Wing Preparation Details:

- 2,000 Par Cooked Wings: These wings will be par-cooked at your restaurant and transported to the venue on ice in coolers.

Fryers will be on site to quickly FLASH FRY Finish Your Wings in batches to be served.

Minimum 1 Basket Per Registrant

FIRST COME FIRST SERVE ON FRYER SPACE. (restaurants who register late may be required to bring portable fryer.)

- **Local Restaurants:** Local restaurants may bring fully cooked wings in shifts for convenience and use fryers at their restaurant locations.

- **No Grills:** Grills are not permitted on the festival grounds.

- **Bring List:** Be sure to bring **everything you need** to sauce and serve your wings, including chaffing dishes, sternos, tongs, bleu cheese (if used with wings), celery, carrots, paper boats/plates, napkins.

- **Branding and Promotion:** Bring a tablecloth, a 6ft banner, menus, and advertising materials. Consider giveaways, gift certificates, coupons, and swag for the MC to distribute to the crowd.

- **Staffing Requirements:** If frying on-site, bring a minimum of 3 persons or volunteers, including a runner, server, and a fryer to flash fry wings in the kitchen area.

- **Best Practice:** Bringing volunteers to serve wings at the venue can help keep the lines moving smoothly.

- **Hygiene and Waste Management:** Bring hand sanitizer and a small garbage receptacle for your waste. Avoid using an email sign-up sheet, as it has caused delays in the past. Instead, provide a giveaway with your social media and website information for guests to follow you.

- **Day of Event Instructions:** Detailed instructions for the day of the event will be sent to you prior to the festival to ensure a seamless experience.

For Additional Questions: bestwingsli@gmail.com