

# Cayman Jerk and Wing Festival 2025 Contest rules

**Date:** June 27th, 2026 **Event Time:** 5pm to 8pm

**Set Up Time:** Must arrive at 1:00pm at Venue **Tear Down:** Completed by 10pm **Location:** Sandbar Events Venue

- Cooking Entry Fee: \$25 per entry or \$50 for Both. Pick your category (Jerk/Wing/Both)
- Open to restaurants, Jerk Stands, and Amateur Chefs (at least 18 years of age)
- Cooking Entry Deadline: 5pm Wednesday June 17th, 2026

*Contestants may compete in Jerk Chicken, Wings, or Both categories. Each category will have a \$1000 Grand Prize and a Second Place Prize of \$500.00, determined by people's choice vote. To be eligible to compete, participants must use Best Dressed Chicken that will be supplied to you. You may also need to purchase extra chicken to have enough to serve 500 persons. You will be notified by phone or email when your chicken is ready for collection. Please note there will be a bonus challenge this year! Each Contestant will be provided a McCormick Spice hamper. You will create 2 tastings for 2 judges to be submitted during the 2<sup>nd</sup> hour of the competition. The judges will determine the winner and the winner will receive a \$500.00 Gift Card for Foster's courtesy of McCormick and PDL.*

**Food for public sampling must be ready by 5pm and cooked on the grounds.**

Also, we encourage you to decorate your booths...this is marketing for you!

## **Provided for Competitors**

- You must provide a minimum of 500 - 3-ounce sampling plates, napkins, and forks. Any less and you will be disqualified from prize winnings.
- **Jerk Chicken Competitors** will receive 40 lbs + of chicken provided by The Best Dressed Chicken to be collected at Cost U Less, contestants are required to provide additional chicken for at least 500 people (Approx 30 lbs.). Failure to do so will disqualify the contestant from the awards competitions. Only Jerk Chicken will be submitted for the competition.
- **Wing Competitors** will receive 90 lbs + of chicken wings, to be collected at Cost U Less. You are to serve only one wing per sample. This is designed to ensure that you have enough wings for each person sampling. You may break up the wing into drum and wing or serve it whole. Please plan for extra time the week prior to break-up the wings if planning to do so.

## **Contestants must Provide**

Valid Food Handling Certificate, Grill, Fuel, Seasoning, staff/helpers, tables, tablecloth, booth signage, chairs, tent and tent stakes. **\*\*\*If you do not have a Valid Food Handling Certificate, Stingray Media will try to help arrange a class for you and your team.**

**\*\*\*If competing in BOTH categories, you must provide a complete set up for each category to include tent, tables, and staff.**

Stingray Media will NOT be able to provide tents, tables, etc for your booth setup. Not having a proper booth setup including a tent and table will disqualify you from prize winnings.

Absolutely no cleaning or emptying of grills on the property. All fires must be completely extinguished before leaving the property. Do not travel with a hot grill or smoker.

If you understand the rules, please sign and date.

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