



**HOUSTON YACHT CLUB
BBQ ON THE BAY
An Amateur Cooking Event
MARCH 24, 2018
CONTEST HANDBOOK AND ENTRY FORM
As of 01.03.18
TABLE OF CONTENTS**

TEAM OBLIGATIONS FOR PROVIDING FOOD SAMPLES TO ATTENDEES **Page 2**

CONTEST RULES and AWARDS, BY CATEGORY

There will be Eight Categories of Judging, as follows:

- **PEOPLE'S CHOICE** **Page 3**
- **MEATS (see page 4 for turn-in requirements for each type of meat)** **Page 4 and 5**
 - **COOKING SIZES FOR EACH MEAT ENTRY:**
 - **Beef brisket of sufficient size to meet turn-in requirements**
 - One full brisket is recommended, but a smaller piece is acceptable. 10 complete slices must be cut for turn-in
 - Brisket will be tagged, so you will lose some of the meat to the tag.
 - **Pork Spareribs or St. Louis Ribs of sufficient size to meet turn-in requirements**
 - One full rack is required. 10 individual ribs from a single rack is required for turn-in. No baby back ribs
 - **1 Whole Chicken is required to meet turn-in requirements**
- **BLOODY MARY** **Page 6**
- **DESSERTS** **Page 7**
- **SPACE DECORATIONS** **Page 8 and 12**
- **BEST TEAM SKIT** **Page 9**

ENTRY FORM

- **ENTRY FORM** **Pages 10 and 11**
- **EXAMPLES OF BLOODY MARY and MEAT ENTRIES** **Pages 13 and beyond**

**HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018**

TEAM OBLIGATIONS FOR PROVIDING FOOD SAMPLES TO ATTENDEES:

*Other than for the **People's Choice** competition (which requires that attendees taste each People's Choice Entry in order to vote) and the **Bloody Mary** competition (which calls for complimentary public tasting of **samples** of each Bloody Mary entry), Teams are under no obligation to, and are not expected to, provide samples of their entries or any other food items to the general attendees at the BBQ On the Bay.*

*To the extent that Teams choose to offer samples of their **NON-COMPETITION** food or drink items throughout the course of the Event, they are encouraged to do so at their sole discretion. In that case Teams are responsible for providing the necessary serving and eating utensils, containers and napkins.*

**PLEASE NOTE THE FOLLOWING REGARDING PROVIDING SAMPLES OF
COMPETITION FOOD OR DRINK:**

Excluding the required samples for the People's Choice category, and the complimentary samples from the Bloody Mary category:

- *If a Team chooses to offer samples of its **COMPETITION** food items to the general attendees;*
- *And to assure that the judging of competition food entries is not impaired by samples provided in advance;*
- **Teams may not provide samples of their **COMPETITION** entries until the turn-in for that category has occurred.**

**HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018**

JUDGING CATEGORY – PEOPLE’S CHOICE

**12:00 PM PEOPLE’S CHOICE Judging Packets go on sale and voting begins.
Teams can serve People’s Choice entries beginning at 12:00 PM and up to 5:00 PM.**

The cut-off for turn-in of Scoring Sheets is 5:00 PM. The winner will be announced at the Trophy Presentation.

- There is no requirement to compete in the People’s Choice Category, and no formal entry is required to compete.
- Teams who wish to compete must inform the Event Chair no later than 10:00 am on the event date.
 - Each Entry must be **clearly identified by the Name of the Entry, and must be clearly labeled at the location where it is being served** to the public so that voters can see what they are sampling.
 - **These requirements will be strictly enforced.**
 - There can be **ONLY ONE** People’s Choice entry per team.
 - *If non-People’s Choice (non-competition) food or drinks are being served by a Team during the same time that the Team is serving a People’s Choice entry, **clear signage must indicate that the non-competition food or drinks are not a People’s Choice entry.***
 - **This requirement will be strictly enforced.**
 - **Failure to comply with either of the above rules will disqualify that Team’s People’s Choice entry.**
- Any food item, **OTHER THAN BBQ/SMOKED (a) beef brisket, (b) chicken or (c) pork spareribs or St. Louis ribs**, can be entered as a People’s Choice Entry.
- Alcoholic beverages do not qualify AND CANNOT BE ENTERED AS a People’s Choice Entry item.
- All Peoples’ Choice Entries must be: (1) prepared from scratch onsite; (2) cooked (if necessary) onsite; and (3) assembled completely onsite. Commercially prepackaged dry or wet mixes, blends, breads, etc. can be used in onsite preparation. Purchased entries cannot be entered as a Peoples’ Choice, even if “doctored” or “further prepared” after the fact by the Team.

EXAMPLE: If a team is preparing pizza as a People’s Choice entry, they CAN use an uncooked, pre-made pizza crust dough to begin their entry. However, they CANNOT use an uncooked, pre-made pizza to begin their entry.
- Samples are to be just that – SAMPLES. Teams are expected to serve only a one-bite sample for this category of competition. The Team must provide whatever eating utensils/napkins will be required.
- Judging will be by the vote of the people who participate in the People’s Choice Vote by purchasing Judging Packets. Participation involves purchasing and turning in Scoring Sheets and marking the choice for their top People’s Choice Team, meaning the Team that the voter concluded had the best Peoples’ Choice entry.
- The Team receiving the highest number of votes will be the winner, and that Team will win the People’s Choice Award and Trophy.
- Scoring Sheets are \$5.00 each and can be purchased in unlimited numbers. Team members can purchase Scoring Sheets and can vote for their own entry.

There will be only one People’s Choice Award.

HOUSTON YACHT CLUB - BBQ ON THE BAY

MARCH 24, 2018

JUDGING CATEGORY - MEATS

GENERAL

- Each Team is expected to participate in each of the meat categories for which the Team completed an Entry Form.
- Each Team is limited to one space. A single Team Captain can be the Captain of no more than two Teams but can be the Chief Cook for only one of those teams.

COOKING EQUIPMENT

- Each Team participating in a meat category must have at least one pit, but may use any number of pits the Team deems appropriate. Sharing of pits between or among Teams is not allowed.

CHIEF COOKS

- Each Team must have its own Chief Cook and a Chief Cook may not cook for more than one Team.

COOKING RULES AND REGULATIONS – PLEASE NOTE THAT WE HAVE CLARIFIED WHAT IS AN ACCEPTABLE PIT IN RESPONSE TO QUESTIONS.

- **RIBS turn in at 3:00;**
- **CHICKEN turn in at 3:45;**
- **BRISKET turn in at 4:30.**

Results will be announced and posted during the Trophy Presentation scheduled to begin at 6:00 pm.

- Only fires from wood or wood substance **including pellets and charcoal** (no direct electric and no gas) are permissible.
- The following pits are acceptable, provided the heat source is from wood or a wood substance:
 - **Smoking pits of any size; Big Green Egg or similar; Weber or similar; Smokey Joe or similar; pellet smokers.**
- All briskets must be tagged by the Event Chair or the Event Advisor before any preparation begins.
- Prior to tagging, briskets may not be cooked, salted, seasoned, or marinated.
- Teams may trim brisket before inspection and tagging
- Each Team may submit only the meats for which the Team entered.
- Teams may cook multiple pieces of the same type of meat (e.g., two or more slabs of ribs, two or more chickens, or two or more briskets). However **only one entry of each type of meat per Team will be judged.** If a Team elects to cook two or more briskets, each brisket must be tagged by the Event Chair or the Event Advisor.
- All brisket entries must be cut from the tagged meat in the presence of the Event Chair or the Event Advisor. **Failure to comply with this requirement will result in automatic disqualification of that brisket entry.**
- Each Team must use the sample container provided, no other containers will be accepted, judged or scored.
- Sauce, if used, must be cooked onto the meat entry. No pooled sauce or side sauce in the provided sample container is permitted. Sauce DOES NOT need to be cooked onsite and DOES NOT need to be from scratch.
- The container **MUST NOT BE** marked in any way. Any markings will result in disqualification of the entry.
- The use of aluminum foil in the turn-in container is optional.
- **No garnish/bedding/decoration, etc. of any kind is allowed on meat entries. Any meat entry with garnish, bedding, or decoration will be disqualified.**
- Meat tagging will take place throughout the day Friday, and on Saturday AM at a time agreed-upon in advance.

HOUSTON YACHT CLUB - BBQ ON THE BAY

MARCH 24, 2018

JUDGING CATEGORY – MEATS, continued

TURN-IN QUANTITIES

- Brisket - 10 individual slices, cut from a single brisket, from anywhere on the slab.
- Chicken – One complete chicken, presented as follows: ½ of the chicken (including the breast, thigh, leg, and wing) all attached; **PLUS**, the remainder of the same chicken included as individual pieces.
 - **Chicken that is to be found undercooked will not be judged.**
- Ribs – 10 individual ribs, cut from a single rack, from anywhere on the rack.

JUDGING CRITERIA NOTES:

1. **The judging criteria do not take into consideration the type of cooking equipment used.**
2. **The judges will not take into consideration the type of equipment being used.**
3. **The outcome and presentation, consistent with standards of Texas BBQ competitions, are what matters.**

JUDGING CRITERIA

- Brisket – Appearance, Smoke Ring, Tenderness, Taste – each of equal importance
- Chicken and Ribs – Appearance, Aroma, Tenderness, Taste – each of equal importance

SUGGESTED MINIMUM MEAT TEMPERATURES for judging purposes:

Brisket = 175, up to 185 is better; Ribs = 145, up to 155 is better; Chicken = 165, up to 175 is better.

THE FOLLOWING AWARDS WILL BE GIVEN IN THE MEAT CATEGORIES:

<u>Brisket</u>	Champion Brisket	<u>Ribs</u>	Champion Ribs	<u>Chicken</u>	Champion Chicken
	1 st Runner Up		1 st Runner Up		1 st Runner Up
	2 nd Runner Up		2 nd Runner Up		2 nd Runner Up

**HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018**

JUDGING CATEGORY – BLOODY MARY

Public Tasting from 10:30 AM until 12:00 PM

Turn in at 11:00 AM - Winners will be announced at 11:30 AM, and repeated during the Trophy Presentation.

- **All entries must be: (1) prepared onsite; (2) cooked (if necessary) onsite; and (3) assembled completely onsite.**
 - Preparation can include the use of retail bloody mary mixes as the “base”.
 - The use of mixes obtained from restaurant and/or bar establishments is not allowed.
 - Commercially available seasonings (Worcestershire sauce, Tabasco sauce, other hot sauces, horseradish, etc.) are all acceptable.
 - **VODKA is the only permitted alcohol ingredient. Infused vodka is allowed.**
- Entries can be refreshed throughout the competition.
- Only one entry per Team.
- Public Tasting starts at 10:30 am. – SAMPLES ONLY, recommended for public tasting.
- Turn-in cups and lids, and the turn-in container, will be supplied.
 - 7 cups – the use of lids is required (See examples at the end of this document)
 - No ice
 - Garnish is allowed – as much as you want – but the entire entry must fit inside the provided container.

JUDGING CRITERIA - each of equal importance.

1. Taste
2. Presentation and garnish combined
3. Originality
4. The overall “WOW” factor

SCORING METHOD

- The scoring method will be a simple 0 to 10 scale for each of the four criteria, with 10 being the highest possible score a judge can give for each criterion and 0 being the lowest possible score a judge can give for each criterion.

BLOODY MARY AWARDS:

- Champion Bloody Mary
- There may be up to two Honorable Mentions (at the judges’ discretion)

SEE EXAMPLES OF BLOODY MARY ENTRIES AT THE END OF THIS DOCUMENT.

HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018

JUDGING CATEGORY – DESSERTS - Turn-in at 4:45 pm; judging immediately after turn-in; winners announced during the Trophy Presentation.

The Desserts competition will continue with the changes introduced in 2017 to include three categories, as follows:

Category 1

- A dessert requiring no cooking whatsoever

Category 2

- A dessert requiring heating or cooking with the heat being generated by using electricity.

Category 3

- A dessert requiring heating or cooking with the heat being generated using wood or a wood substance (no direct electric or gas)

- **All entries must be: (1) prepared onsite; (2) cooked (if necessary) onsite; and (3) assembled completely onsite.**
 - **Commercially prepackaged dry or wet mixes, blends, etc. CAN be used in onsite preparation of the entry or any toppings.**
 - **Purchased entries cannot be entered as a Dessert, even if “doctored” or “prepared” after the fact by the Team.**
 - **Commercially available sprinkles and other “decoration” are allowed.**
- A Team can enter in one, two or all three Categories, but only one entry per Category is allowed.
- You are required only to prepare enough to provide servings for 7 judges. Each entry must fit in one turn-in container which will be provided. Teams may turn in as much as desired within the confines of the turn-in container. Teams can turn in 7 individual servings of their dessert entry, but all the individual servings, and any containers in which the servings are turned in, must fit in the single turn-in container that will be provided.
- The container must not be marked in any way.
- The dessert may be arranged, decorated and/or garnished as the Team sees fit for judging and scoring.
- If items require cooling after preparation, the team is solely responsible for that. (HYC cannot accommodate assisting with refrigerating any dessert entries.)
- If items are in Category 2, please take into consideration you will have only 15 amps of power to work with in your space. 15 amps will accommodate a mid-sized microwave, or a small table-top oven, but not both at the same time. However, additional 15-amp outlets are available at the Beachcomber.
- Teams competing in the dessert category are strongly encouraged to compete in the Peoples’ Choice category either with the same entry or with another entry.
- **SCORING**
 - The scoring range will be a simple “0 to 10” for each of the three criteria, with 10 being the highest possible score a judge can give for each criterion and 0 being the lowest possible score a judge can give for each criterion.
 - Entries in each Category will be initially judged only within that Category. This will be round 1 judging.
 - The top entry from each Category will then be judged against each other on the same three criteria. This will be round 2 judging.
 - The top scoring entry from round 2 will be declared the Champion Dessert entry.
 - Excluding only the Champion Dessert entry, the round 1 and round 2 scores for each of the remaining entries will be added, and the entries with the two highest combined scores will be declared the 1st and 2nd runner up winner, respectively.
- Entrees will be judged on the following criteria, with equal consideration given to each criterion:
 - Taste
 - Presentation
 - Creativeness

DESSERTS AWARDS:

Champion Dessert 1st Runner Up 2nd Runner Up
Up to two Honorable Mentions at the Judges’ Discretion

**HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018**

JUDGING CATEGORY – SPACE DECORATIONS

To qualify to compete in the Space Decorations Competition, a Team must also compete in either:

- **At least one Meat Category; or**
- **At least two of the three following categories**
 - **People’s Choice, Bloody Mary, Desserts (any Category).**

Decorations must be contained within the Team space. If the Team is using a tent, decorations can be inside and outside the footprint of the tent, as long as the decorations do not extend outside the team space.

Individual Team Member “Decorations” (also known as costumes) are encouraged for both the Space Decorations competition as well as the Team Skit competition and the Judges for both competitions will consider costumes in their scoring totals.

Judges viewing of Space Decorations will occur several times throughout the Event, with a final viewing immediately after the Desserts turn-in at 4:45, and judging occurring immediately thereafter.

JUDGING CRITERIA

- **See EXHIBIT “A” (page 12) for the entire set of judging criteria for this competition.**

JUDGING PROCESS

- 5 Judges will visit your booth in similar-looking outfits that will clearly identify them as Judges for this competition.
- 3 unidentified Judges will visit your booth in crowd attire.
- 1 Judge will be unknown and will place their score sheet in a sealed envelope that will only be opened in case of a tie between two teams. If opened this score sheet in its entirety will be added into the overall scores of all teams in the competition.
- If there is another tie the Lead Judge will decide the order of winning teams.

The scoring method for the Space Decorations competition will be a simple “1 to 10” for each Criteria, with 10 being the highest possible score a judge can give, and 1 being the lowest possible score a judge can give. As there are 8 total judges, the highest total score any entry can receive is 80 unless the tie-breaking process is used.

Winners will be announced after all food competition winners are announced.

Space Decoration Awards:

- Best in Class
- Honorable Mention

**HOUSTON YACHT CLUB
BBQ ON THE BAY
MARCH 24, 2018**

JUDGING CATEGORY – BEST TEAM SKIT

To qualify to compete in the Team Skit Competition, a Team must also compete in EITHER:

- At least one Meat Category PLUS at least one of the following categories:
 - People’s Choice, Bloody Mary, Desserts (any category).

OR

- All the following categories:
 - People’s Choice, Bloody Mary, Desserts (any category).

Skit performances are scheduled to begin at 5:15 pm but timing will be adjusted as necessary. The Skit competition will continue with the expanded awards introduced in 2017. (see below).

Skits will be limited to a maximum of 4 minutes, with a 15 second grace period. Any skit lasting more than the allowed time (INCLUDING THE GRACE PERIOD) will be penalized 25% of their judges’ score for final tabulation of the Winner.

Individual Team Member “Decorations” (also known as costumes) are encouraged for both the Space Decorations competition as well as the Team Skit competition and the Judges will consider costumes in their scoring totals.

MUSIC

- Music and sound reinforcement for all skits will be provided by the Event.
- Requests for music must be made at least two weeks prior to the event date.
- All music will be completed no later than the weekend before the event. Contact the Event Chair to discuss in detail.

JUDGING CRITERIA – The age of the Skit Performers will be considered only for the Performance Criteria, and in that case only to the extent that the Skit participants produce an age-consistent quality in their performance.

- Creativity and Originality – Judges are looking for original material creatively performed, including humor and artistry
- Sets/props
 - Includes items purchased or built to augment the skit. Judges are looking for preparation and effort regardless of dollars spent.
 - Includes costumes and the choice of music as the music relates to the theme of the skit.
- Performance - Was the skit
 - Clearly understandable?
 - Entertaining?
 - Engaging?
 - Funny?
- Preparation - Was the skit
 - Well-rehearsed?
 - Did the performers know their lines (higher scores) or were they reading from a script (lower scores)?
 - Did the performers know the choreography?

JUDGING PROCESS

- The number of judges for this competition may vary from year to year.
- Each Criteria is scored from 1 to 10 individually by each judge on provided scoring sheets, with 10 being the highest possible score for any criteria and 1 being the lowest possible score for any criteria.
- Final scores will be tabulated by the Skits Chief Judge with assistance from the Event Treasurer.

Team Skit Awards:

Best in Class Honorable Mention Best Male Performer Best Female Performer



BBQ ON THE BAY
An Amateur Cooking Event
March 24, 2018

ENTRY FORM – HYC CLUB CHARGES PREFERRED - CHECKS ACCEPTED

KEY INFORMATION and DATES

Sponsor:

The 2018 BBQ on the Bay (the “Event”) is sponsored by The Houston Yacht Club (“HYC”). All Event proceeds, net of direct Event expenses, will be used for a specific capital improvement project (the “Event Project”) subject to all committee and Board approvals.

Address questions to:

EVENT CHAIR – John J. Peter

281 300 4528

johnjpeter@msn.com

jp@jpeterandassociates.com

Teams, Team Composition (Please see the Team Handbook which details all Team and Team Composition rules and requirements, which are incorporated herein by reference.)

The BBQ on the Bay **competition** is open to all HYC Members, as well as their families and invited guests on their Team. In addition, by invitation of the current Commodore, up to three Teams from governmental or other organizations having purposes complimentary to the Purposes of the Houston Yacht Club may be invited to compete. All HYC members and their families and guests, Reciprocal Club Members and their families and guests, guests of Team members; and other invited guests are welcome to HYC on the day of the Event.

Key Dates:

- | | |
|---|---------------------------|
| • Team Sign-Up | Now Open for Registration |
| • Team Sign-Up is closed – All Entry Fees Due | 03/21/18 |
| • TEAM CAPTAINS and CHIEF COOKS MEETING | 03/21/18 |
| ○ 7:00 PM in the HYC Centennial Room. | |
| ○ The Team Captain, or designate and Chief Cook, or designate are required to attend. | |
| ○ All Team members are encouraged to attend. | |
| ○ Any final updates or Event changes will be announced. | |
| ○ Captain or Chief Cook questions will be answered. | |
| ○ The Chief Cook packets will be delivered and will include space assignments and judging criteria. | |

Entry Form Turn-in: You can turn in your entry forms one of three ways:

Email to the Event Chair at: johnjpeter@msn.com

Drop off in an envelope at the HYC Office, noting on the outside of the envelope “BBQ ENTRY FORM”

Mail to the HYC office at 3620 Miramar Shore Acres, TX 77571 ATTN: BBQ ENTRY FORM

Cancellation:

Due to other Events scheduled at HYC after the Event Date, there is no backup date for this Event. In the case of Event cancellation, all Entry Fees will be refunded or, at the discretion of the Team Captain, may be donated to the Event Project. **Any cancellation due to weather will be announced no later than 12:00 PM (noon) on 03/21/18.**

TEAM CAPTAIN INFORMATION: Name: _____

Cell Phone#: _____ Best email address: _____ HYC#: _____

Alternate Contact Person: Name: _____ Cell Phone Number: _____

Team Name: _____

Please register my team in the following category for the 2018 BBQ on the BAY.

Yacht Category - \$150.00 entry fee YES _____ **\$150.00**

Teams with a BBQ pit or grill; power included.

Move-in privileges on Friday, starting at 7:00 am.

COMPETING IN:

Brisket___; Chicken___; Ribs___; Bloody Mary___; Dessert___; People’s Choice___;

DECORATIONS___ (must compete in EITHER {a} at least 1 meat category OR {b} at least 2 of the 3 non-meat categories);

SKIT___ (must compete in EITHER {a} at least 1 meat category and 1 non-meat category OR {b} all of the non-meat categories)

1 extra-large space (includes 15-amp power)

One trash can, trash pickup as scheduled.

Pontoon Category - \$100.00 entry fee (limited availability) YES _____ **\$100.00**

Teams with no BBQ pit, NO power included.

Move-in privileges on Friday at starting at 4 PM.

COMPETING IN:

Bloody Mary___ Dessert___ People’s Choice___ Decorations___ (must compete in at least 2 non-meat categories)

Skit___ (must compete in all three non-meat categories)

1 small space – NO POWER

One trash can, trash pickup as scheduled.

Due to anticipated space constraints, non-cooking spaces will not be available. Please see the cooking competition requirements (shown on page 5) necessary to compete in either the Space Decorations or the Team Skit category.

SPACE LOCATIONS:

All spaces will be the main asphalt parking lot.

SPACE DIMENSIONS – APPROXIMATE and subject to change based on conditions at the time.

THESE SIZES ARE SMALLER THAN IN PREVIOUS YEARS TO ACCOMMODATE A NEW LAYOUT FOR THE EVENT THAT KEEPS ALL SPACES ON THE TOP LEVEL OF THE PARKING LOT.

Extra Large 20’ wide X 20’ deep

Small 10’ wide X 15’ deep



BBQ ON THE BAY An Amateur Cooking Event March 24, 2018 Space Decorations Judging Criteria

HOUSTON YACHT CLUB BBQ BY THE BAY

SPACE DECORATIONS JUDGING CRITERIA – EXHIBIT "A" TO CONTEST HANDBOOK

<u>SCORE</u>	<u>SCORE RANGE</u>	<u>SCORE RANGE</u>	<u>SCORE RANGE</u>	<u>SCORE RANGE</u>
1	2 -----3	4-----5	6-----8	9-----10
<p>*There are some decorations visible but no real effort is shown & décor looks haphazard or not pertaining to theme.</p> <p>*Looks like booth is thrown together at the last minute with pre-owned party items.</p> <p>*Basic coordination - criteria for team is visible but no real effort is made.</p> <p>*Environment is not interesting or inviting.</p> <p>*The team is unfriendly or unexcited.</p> <p>Tent is not tied down with buckets.</p>	<p>*Decorations are visible but look like used items from previous parties. It's ok but no real creativity is shown.</p> <p>Not thrown together but the least amount of preparation & forethought is visible.</p> <p>*Clothes are similar colors but no real effort was made to create costumes. Looks more like uniforms.</p> <p>*Environment is decorated but does not wow the crowd. Nearly forgettable.</p> <p>*The team is nice enough but not excited.</p> <p>*Tent is tied down with buckets.</p>	<p>*Decorations are visible & appear to be well-selected to follow the team's theme.</p> <p>*It is apparent that the team spent time preparing in advance. There is a design element that is appealing to the crowd.</p> <p>*Clothing is theme-oriented & is appealing to the crowd.</p> <p>Environment is decorated from eye-level down. It is interesting enough for an average score.</p> <p>*The team is friendly, energetic, and excited to be here.</p> <p>Tent is tied down with buckets.</p>	<p>*Decorations create an artistic environment where the crowd is drawn into the fun visually & physically.</p> <p>*It's obvious that this team spent time on the decorations with the hope of thrilling the crowd.</p> <p>Costumes are created.</p> <p>Environment is decorated using the full 3D environment.</p> <p>Team loves people, wows the crowd, is inviting, enthusiastic & fun.</p> <p>Not an obvious repeat from past years or traditional beach idea.</p> <p>*Tent is tied down with buckets.</p>	<p>*Over-the-top artistic & electronic effort to create almost a Las Vegas level presentation that wow's & surprises the crowd!</p> <p>*Viewing crowd will go home and tell their friends about how great this booth was!</p> <p>*Costumes are works of art that exceed all expectations pertaining to the theme!</p> <p>*This team is made of crowd pleasers who gladly go out of their way to include viewers in their concept /fun /environment! People LOVE this booth!</p> <p>*A new concept or an old concept with a new twist!</p> <p>*Tent is tied down with buckets.</p>

EXAMPLE #1 OF A BLOODY MARY ENTRY



EXAMPLE #2 OF A BLOODY MARY ENTRY

