



DATE: August 18, 2010  
TO: CHEFS OF ACADIANA  
FROM: Frankie Bertrand, Pres/CEO  
Opelousas-St. Landry Chamber of Commerce  
Re: SOIREE' ROYALE 2010

Plans are finalized for our 2010 Soiree' Royale Chef's Competition! This year we are celebrating twelve years of success! The event serves as a fundraiser for our Chamber's scholarship program.

Soiree' Royale will be held Monday, October 25, 2010, at the Evangeline Downs Event Center. Doors will open to the public at 6pm for wine tasting and 6:30 p.m. for the culinary tasting.

As one of our area's "finest Chefs" you are invited to compete with the best chefs of Acadiana. An entry fee is not required. We do ask that you prepare 400 taste-size portions of your favorite signature dish (s).

The Soiree' will end with the announcement of the **First & Second Place Winners of each Category, and the Best of Show** award. Your dishes will be judged by experienced culinary competition judges. The competition is open only to certified, licensed and insured, chefs/restaurants and caterers.

To be included in the printing involved with our event, please complete the attached entry form and return to the Chamber by Friday, October 1, 2010. Use one entry form per dish.

Enclosure (4): **Chef's Instructions**  
**Chef's Entry Form**  
**Chef's Bio**  
**Ticket Reservation Form**  
**Self Addressed Envelope**

**Opelousas-St. Landry Chamber of Commerce**  
**2010 Soiree' Royale**  
**Chef's Entry Form**  
**(One entry form per dish)**

Today's Date: \_\_\_\_\_

**Chef's Name:** \_\_\_\_\_

\*\*\*Optional- please include a brief bio of main chef for Soiree program – see next page

**DHH Fd. Cert. No.** \_\_\_\_\_

\*\*\*Attach Proof of General Liability Insurance

**Business/Restaurant:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City/ State/ Zip:** \_\_\_\_\_

**Phone :** \_\_\_\_\_ **Email:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

**Assistant Chef for this dish:** \_\_\_\_\_

**Name of Dish:** \_\_\_\_\_

**Please indicate category:**

- |                   |                 |
|-------------------|-----------------|
| ▪ _____ Appetizer | ▪ _____ Meat    |
| ▪ _____ Soup      | ▪ _____ Seafood |
| ▪ _____ Gumbo     | ▪ _____ Yams    |
| ▪ _____ Salad     | ▪ _____ Dessert |

**Optional Competition: Best Booth Decoration** \_\_\_\_\_ **Yes** \_\_\_\_\_ **No**

**In order to be included in all printed and media publications**  
**Please return your completed entry form to the Chamber in**  
**the enclosed envelope or Fax to 337-942-2684**

**\*\*\*\*\*Registration due on or before Friday, October 1, 2010 \*\*\*\*\***

## **CHEF'S BIO**

**This info will be included in the Soiree Program**

**Name:**

**Home town:**

**Education:**

**Last 3 Restaurants worked (opt):**

**List any award winning dishes:**

**List competitions won:**

**Any additional information you would like included on the brochure:**

# Opelousas-St. Landry Chamber of Commerce

## 2010 Soiree' Royale Evangeline Downs Event Center

### *Chefs' Instruction Sheet*

Event Date: Monday, October 25, 2010

1. Chefs are allowed one assistant chef per dish. Tickets for all others in your party are available for purchase by contacting the Chamber: Ph: (337) 942-2683, Fax: (337) 942-2684, Email: [chamberdesk@charter.net](mailto:chamberdesk@charter.net) or online <http://tickets.evangelinedowns.com/> Advance reservations only, tickets will not be sold at the door.
2. You will need a presentation plate which will be judged solely on appearance. We will provide you with a container to send tasting samples to the judges.
3. All entries must be fully cooked prior to bringing it to the event. Cooking during the event is prohibited as there are NO COOKING FACILITIES accessible to the chefs.
4. If applicable, serve your entry from a sterno, heated chafing dish. The building is not equipped for electricity for each table.
5. We will provide you with a skirted, 4 foot table space for each dish entered, a sign with your name, business or sponsor and the name of your dish. (Signs professionally printed by Bodemuller the Printer.)
6. Please bring YOUR OWN SERVING UTENSILS. The Chamber provides all paper goods used by our guests.
7. Please prepare a minimum of 400 taste- size portions of your dish (s). Our guests will be using 6" plates and 6 ounce bowls. We usually sell 750 tickets for the evening.
8. **Building will be open at 9:00 a.m. for chefs, and must be completely set up no later than 5:00 p.m. This will give adequate time to set-up before doors open to the public at 6:30 p.m.**
9. **Please note the following schedule.**  
Chefs must check-in by 4:00, and be completely set up no later than 5:00 p.m.  
✓ JUDGING FOR YOUR ENTRY(S) WILL BEGIN PROMPTLY AT 5:30 p.m.  
Your entry will be brought in to the judges when your category is called.  
✓ Doors open to the public – 6:30 p.m.

If you have questions, please contact the Chamber by phone (337) 942-2683, or email: [chamberdesk@charter.com](mailto:chamberdesk@charter.com), or [opelousaschamber@charter.net](mailto:opelousaschamber@charter.net)

Special requests and/or changes are at the sole discretion of the Soirée Royal Committee and the Chamber Staff.