

Best Catering for a Virtual Event - 2021

The **Best Catering for a Virtual Event** is defined as an event that has been designed to help bring distanced people closer together with the use of technology. The guests would each be in their own home and the locations are joined together remotely by some form of technology such as zoom. **This category is an award for the caterer's contribution to the event but the event may be designed in partnership with an event planner or event designer.** This event can be corporate, nonprofit or social. The caterer should be responsible for the original menu concept and execution. **The Best Catering for a Virtual Event must have taken place between Jan. 1 and Dec. 31, 2020.**

Entries should be formatted as follows:

1. Include name of the Category, Name of the Product/Event, 100-word maximum synopsis of the entry.
2. A 1000-word maximum description addressing the following:
 - Describe the concept in creating **Best Catering for a Virtual Event** including goals and objectives.
Describe you designed the menu to enhance the event and for ease of service
 - Describe how you dealt with the logistics of delivering this event.
Describe the packaging used and how it both enhanced the event and also ensured the food was delivered safely.
 - Detail the other vendors you worked with to deliver this event i.e. dj, musicians, florist
 - Describe any challenges or obstacles and how they were overcome.
3. Collateral to include photographs and key recipes. Include photos of the **Best Catering for a Virtual Event** in production and where possible finished and ready to send. Maximum number of photos is 10 and they must be at least 300 dpi at 8x10. A collage may be used and will count as one photo
4. Your entry must be anonymous and without any reference or pictures of your company identifiers. This is a blind judging and judges will score your entry based on your submittal only.

Entry should include copies of the following supporting documents:

- Event Contract (This is required to document your scope of services with the client. Please delete all references to charges and fees for the event in addition to any references to your company.)
- Final Menu and key recipes (minimum 5 recipes)
- All Design Production Documents
- Letter from the client expressing how your catering impacted the event

CATIES Official Rules

By submitting an entry, each entrant agrees to the official rules and warrants that his or her entry complies with all requirements in the official rules.

By entering the Contest, entrant represents, acknowledges, and warrants that the submitted photographs/images are an original work created solely by the entrant, that the images do not infringe on the copyrights, trademarks, rights of privacy/publicity or intellectual property rights of any person or entity, and that no other party has any right, title, claim, or interest in the images.

If the images contain any material or elements that are not owned by the entrant and/or which are subject to the rights of third parties, and/or if any persons appear in the images, the entrant is responsible for obtaining, prior to submission of the image, any and all releases and consents necessary to permit the exhibition and use of the photograph by ICA without compensation.

Winners will be chosen by ICA or judges selected by ICA, in their sole discretion. Winners will be notified by ICA. All decisions by ICA and/or the judges are final and binding.

By entering the Contest, all entrants grant an irrevocable, perpetual, worldwide non-exclusive, royalty-free license to ICA, to reproduce, distribute, display and otherwise use the images in connection with the Contest and promotion of the Contest, in any media now or hereafter known. Additionally, by entering, each entrant grants to ICA the unrestricted right to use all statements made in connection with the Contest, and the names, personal data, pictures or likenesses of Contest entrants, or choose not to do so, in its sole discretion.

Judging Criteria and Scoring Values:

- The overall catering concept: **15 points**
- Menu design and how it relates to or impacts the event: **15 points**
- Effectiveness of event: **15 points**
- Achievement of goals: **10 points**
- Effectiveness of meeting challenges: **10 points**
- Recipes: **10 points**
- Overall Impression: **25 points**