Vendor Partner Instructions

The Art of the Palate & The Heart of the Community

Event Dates: October 24 – 25, 2026 | **Location:** The ROCC, Rockport, TX

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1. The Aesthetic Vision

To maintain our reimagined "Coastal Lounge" vibe, we ask all vendors to adhere to a **Modern Boho** aesthetic. Please avoid bright primary colors or neon signage.

- **Preferred Palette:** Deep and light Blue, Cream, Wood, and Natural Greenery.
- **Textural Elements:** Think linen, stone, wood, and glass.

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2. Logistics: Who Provides What?

What TCAS Provides for You:

- **Space:** A designated 10x10 or 10x20 footprint (as per your contract).
- **Power:** (1) 20-amp circuit (if requested during registration). Please bring your own black 25ft extension cord.
- **Surface:** (1) 6ft table with a floor-length **Black Matte Linen**.
- **Shared Full-Service Kitchen** (scheduled time before and after each private demo)

- **Shared Provisions** provided by Sponsors (limited availability, email piknik.rockport@gmail.com to secure)
- **Waste:** Access to shared greywater disposal and central trash collection.
- **Ice:** Communal ice trailer access for chilling (not for craft cocktail use).
- **Signage:** One standardized "Artisan Pedestal" sign featuring your Logo and Booth Name.
- **Rockport Fulton ISD Culinary Arts students** (runners, bussers, dish, cleaning, etc.)

What You (The Vendor) Must Provide:

- **Tasting Supplies:** All compostable/disposable plates, bowls, and cutlery (bamboo, palm leaf, or high-end acrylic preferred), up to 500 - finger-food serving samples.
- **Decor:** Any branded "lifestyle" decor (e.g., small floral arrangements, wooden risers, or slate display boards).
- **Staffing:** Minimum of 2 staff members per booth to ensure seamless guest engagement. We will have RFISD Culinary Students on site to assist you with your booth needs.
- **Menu Cards:** Professional, small-format descriptions of your featured items (A6 size or smaller).
- **Cleanup:** A small, discreet "bus tub" or black waste bin for your immediate prep area.

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3. Schedule of Operations

Saturday, October 24: The Main Attraction

- **Load-In:** 7:00 AM – 12:00 PM (All vehicles must be moved to off-site parking by 11:45 AM).
- **Inspection/Vibe Check:** 1:00 PM.
- **Doors Open:** 2:00 PM (VIP) 3:00 PM GA – 8:00 PM.
- **Load-Out:** does not start until 8:01 PM (Early breakdown is strictly prohibited).

RESTAURANTS, CATERERS, INDY CHEFS, AND BEVERAGE PARTNERS ARE NOT REQUIRED TO PARTICIPATE ON SUNDAY, BUT MAY IF PREFERRED AT NO ADDITIONAL COST.

ALL OTHER VENDORS ARE REQUIRED TO ADHERE TO BOTH THE SATURDAY AND SUNDAY SCHEDULES.

Sunday, October 25: Bubbles & Bites Brunch

- **Booth Refresh:** 8:00 AM – 9:45 AM.
- **Inspection/Vibe:** Check: 10:00 AM
- **Brunch Service:** 11:00 AM – 2:00 PM.
- **Load-Out:** does not start until 2:15 PM – 6:00 PM (Early breakdown is strictly prohibited).

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4. Health & Safety Compliance

- **Permits:** All food vendors must have a valid Aransas County Temporary Food Permit displayed.
- **Temperature:** Vendors are responsible for maintaining proper hot/cold hold temperatures.
- **TABC:** No outside alcohol may be served or sampled without prior written approval and TABC certification.

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5. Contact & Support

Should you need assistance during load-in or throughout the event, please visit the **TCAS Operations Tent** located near the ROCC entrance or look for a team member in a **TCAS Branded Apron**.

Thank you for being part of this inaugural journey. Your craft is what makes this show a masterpiece.

A "Vision + Details" Tip for Vendors:

Encouraged to bring **small "talk-track" cards** that explain the local sourcing or the "story" behind their dish.