

2026 Southern DE WINE, FOOD, & MUSIC FESTIVAL® (sodelfest.com)

GENERAL FACTS & VENDOR AGREEMENTS

Since 2015, the Southern Delaware Wine, Food, & Music Festival, hosted by Creative Coastal Connections Corp., has brought thousands of individuals together to celebrate the culinary excellence, brilliant artisans, and passionate community of Delaware's beloved beach coast. Plus, we've proudly raised over \$300,000 to support non-profits in our community!

Event Date: Saturday, May 30th 2026

Event Time: 12pm to 4 pm

Location: NEW for 2026!! The Cambria Hotel, Rehoboth Beach, DE

YOUR POINT OF CONTACT:

Stacy LaMotta, Festival Founder & Director

stacy@sodelfest.com/stacylamotta77@gmail.com

302-245-4262

APPLICATIONS & ACCEPTANCE

By participating in the festival, you become a valued partner - and by definition partners work together to ensure mutual success. To achieve this, we ask that you:

- *. Get your application in ASAP because space is limited and first come, first served!
- *. Understand and comply with the vendor agreements, terms and conditions
- *. Submit the required paperwork on time!
- *. Promote the event along with us!

EVENT DAY AUDIENCE:

400+ passionate foodies, wine connoisseurs, and cocktail enthusiasts who are

- *. Super excited to meet you.
- *. Want to learn about your offerings and taste your samples.
- *. Sure to become your loyal consumers ongoing!

PRE-EVENT PROMOTIONS:

Expansive, multi-channel marketing campaign that will include at a minimum:

- *. Your name, logo, and hyperlink on the festival webpage
- *. Posters, flyers, and postcards with your logo or brand
- *. Social Media promotions with your logo and tags

ARRIVAL & SET UP:

- *. Set-up will begin at 9:45 am and conclude by 11:45 am
- *. Vendors must be unloaded, parked in lot and in their space by 11:45 am
- *. Vendors are expected to be fully prepared to greet and serve guests by 11:55am.
- *. Bring ALL the supplies, utensils, tools, or otherwise to serve your samples.
- *. Come with your tastings/samples prepared and ready to serve.

VENDOR STATIONS:

- *. Restaurant stations get two 6' tables- please let us know if you have your own linens
- *. Beverage stations will get one 6' table - let us know if you have linens for table
- *. You are encouraged to bring your own branded linens, signage, decorations, and other special touches to make your space stand out and truly represent you!
- *. Vendors are required to keep their set-up and displays within the confines of their marked space. Please be respectful to your fellow partners near you.
- *. Those wishing for a larger space should talk to the Festival Director.
- *. We'll provide a Logo menu display sign at your station.
- *. Volunteers will be available before, during the event to help with set-up.

ELECTRICITY:

- *. Electricity can be requested but is NOT guaranteed.
- *. Note that requesting power may limit where we can place your table
- *. All on-site electric is first asked, first given. ICE / COLD STORAGE / HEATING:
- *. We do NOT provide starter ice and we do NOT have cold storage space available.
- *. We can get ice for you up to two times during the event
- *. Partners must bring whatever they require to keep your samples hot/cold.

SAMPLES & TASTINGS:

- *. Provide enough samples/tastings for no less than 400 people.
- *. Restaurants & Specialty food plates should be 4 to 5 forkfuls at minimum.
- *. Come with your samples/tastings prepared and ready to serve.
- *. Garnish and final touches are allowed on-site.
- *. If you notice people who are over-beveraged. Immediately notify festival staff

INSURANCE, HEALTH, ENVIRONMENTAL PROCEDURES & REQUIREMENTS:

- *. ALL restaurants MUST submit a Certificate of Insurance.
- *. Restaurants MUST complete and submit a Temporary Food Establishment permit (TFE) to the state health department and send acceptance sheet to Stacy
- *. All required forms can be found at sodelfest.com/vendors. Submit to Stacy

STAFFING & STAFF TAGS:

- *. All workers must be 21+ years old.
- *. Vendors are expected to have adequate staffing at their space for the duration of the Festival. If you need help staffing let Stacy know ASAP
- *. Restaurants should have at least 2 staff (maximum of 3) at each table
- *. Beverage distributors should have at least 1 staff (maximum of 2) at each table
- *. Vendors do have the option to purchase up to 4 festival attendee tickets at 50% off. Please contact the Festival Director for more information.

CANCELLATION / WEATHER POLICIES:

- *. The festival is a rain or shine event.
- *. If your participation becomes a hardship, please contact the Festival Director as soon as possible. We are creative and flexible - and may be able to support you