



1st Annual GATORFEST

May 4, 2024 | 11am - 3pm

Fudpucker's Beachside Bar & Grill – 20001 Emerald Coast Pkwy, Destin, FL

Event Details

Participating restaurants, caterers, and chefs will have the opportunity to market their fare to over 400 guests and compete in the 1st Annual Gator Fest featuring Alligator. This spirited and fun food competition benefiting the Alaqua Wildlife Rehabilitation Center features local area competitors, showcasing their culinary expertise, and innovative variations of Alligator meat. Guests will enjoy craft beer and cocktail samples while voting for their favorite Alligator dish. The fun afternoon will feature “tasting stations” where guests can experience your food, LIVE entertainment, and cold beverages all against the backdrop of the Gator Beach at Fudpucker's in Destin. Guest judges will oversee the competition, guaranteed to be a fun and lively cook-off event.

Commemorative trophies & bragging rights will be awarded in the following categories:

People's Choice: 1st Place | 2nd Place | 3rd Place (voted on by guests)

Best Alligator Dish | Most Creative (voted on by judges)

Competitor Benefits

- All the Alligator necessary to prepare 400 portions (2oz each) – Alligator provided prior to the event.
- Listed as a Competitor on the Gator Festival website
- Opportunity to promote your business at your tent
- Logo and “About Us” listing in the Gator Festival Event Program
- Mention on the Gator Festival Facebook event page
- Mention in the pre-event/post-event press release*
- Mention in the pre and post-event email marketing
- All costs can be written off as a charitable deduction

Please email this form and questions you may to marketing@fudpucker.com



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Name of Restaurant/Company: _____

Event Contact/Title: _____

Phone (Business and Cell): _____

Business Address Email: _____

Do you need a tent provided _____

Brief Description of your dish:

Please describe any large equipment or set up you are bringing:
(i.e. large equipment grill, smokers, slow cookers, etc.)

We will do our best to accommodate power needs, however power is VERY limited so please bring propane/sterno or other means of preparing your dish. Day of power requests are likely not able to be accommodated, so please let us know ahead of time.

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