



JUDGING GUIDELINES COMPETITION RULES & REGULATIONS

ilani Smokin' Hot BBQ Festival | June 13 & 14, 2026 | ilanibbqfest.com

ILANI BBQ FEST & SMOKIN' HOT COMPETITION 2026 IS HERE!

WE ARE DEEPLY GRATEFUL YOU HAVE CHOSEN TO
SPEND YOUR WEEKEND WITH US!

Please read the Competition Rules & Regulations and Judging Standards and Guidelines. You are welcome to call or email of course with any questions, but know that we will address all of your questions during the mandatory Competitor Meeting each day

ADDRESS & SHOW OFFICE

ilani | 1 Cowlitz Way | Ridgefield, WA | <https://ilaniresort.com/>

- Surface Parking Lot closest to entrance - Competition and Festival
- **SHOW OFFICE IS THE RV IS LOCATED IN FRONT OF THE PARKING GARAGE NEAR THE ilani SELF PARK**

QUICK OVERVIEW -PLEASE SEE GUIDELINES FOR MORE DETAILS

- This is a non-sanctioned event, but there is a lot at stake – 10K in Prize Money, including \$2,200 for Grand Champion.
- There will be a maximum of fifteen (15) Teams, competing and vending.
- All Judging is blind.
- There are three (3) categories: Salmon, Bone-in Pork Spare Ribs and Pork Belly. To be eligible for the Grand Prize of \$2,200, must compete in all three categories.
- Open Platters (must not exceed 18" w x 18" l x 12" h (45.72cm width x 45.72 length, x 30.48cm height) and must be easily transportable by one person
- **THE PROTEIN MUST BE THE STAR OF THE DISH!**
- WE ENCOURAGE CREATIVITY & FUN! Presentations must be TASTEFUL, SAFE & RESPONSIBLE
- EVENT HELD RAIN OR SHINE.

QUESTIONS? REACH JESSICA VIA CELL AT 860-490-6376 OR EMAIL:

jpierson@360mande.com OR GO TO THE RV SHOW OFFICE LOCATED IN FRONT OF PARKING GARAGE



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JUDGING STANDARDS & TURN-IN INFORMATION

- All judging is blind
- TBD Chefs may be on hand to judge in addition to local judges. Effort will be made to ensure chef judges are prohibited from visiting teams until the conclusion of the judging,
- **PROTEIN JUDGED ON & REWARDED FOR TASTE, TENDERNESS AND APPEARANCE.** ALL THREE PROTEINS will be judged on these standards and awarded points in each category. Prizes awarded to 1st, 2nd, 3rd, 4th, & 5th Places/Category Grand Champion Prize \$2,200 highest cumulative score in all three categories. See Grid Below.
- **CUMULATIVE SCORES WILL DETERMINE THE WINNERS IN EACH OF THE THREE CATEGORIES, AND THE GRAND CHAMPION.** Each judge will first score all the samples for appearance of the meat. The turn-in platters will then be passed around the table and each judge will place a sample from the platter to the appropriate box on the judging plate.
- **SCORING - POINTS AWARDED FROM 2 (LOW) to 10 (HIGH) IN EACH CATEGORY**
- **PROTEIN MUST BE STAR** of the dish.
- **PROVIDE OWN PROTEIN** - Pork Belly, Bone-in Pork Spare Ribs, Salmon
- **NO RAW MEATS Allowed**
- **BE CREATIVE!** You will be rewarded for your creativity, taste AND presentation
- **OPEN GARNISH ALLOWED**, but presentation must be **TASTEFUL, SAFE & RESPONSIBLE.**
- **NO PRE-SEASONED PROTEINS ALLOWED** - other than manufacturer enhanced/injected products as shown on label EXCLUDING, but not limited to, teriyaki, lemon pepper or butter
- **MEATS & SEAFOOD MAY NOT be sculptured, branded, or presented** in a way to make the team's entry identifiable.
- **ALL COMPETITION FOODS MUST BE PRESENTED FOR INSPECTION FRIDAY 3PM-7PM OR SATURDAY 7AM-9AM**
- **COMPETITION MEAT MAY NOT BE PRE-COOKED, MARINATED, CURED, ETC. PRIOR TO THE FOOD INSPECTION, MEATS MAY BE PRE-TRIMMED**

SCORING SYSTEM

- Points are awarded ranging from 10 to 2 points with Excellent = 10; Above Average = 9-6; Average = 5 points; Below Average=4 and under with 2 inedible. DQ or DNF may be awarded for incomplete or inedible dishes and will be awarded zero points. Producer reserves the right to modify the scoring system at any time.



ilani 5th ANNUAL BBQ FEST & COMPETITION BASIC TIMELINE

TURN-IN GUIDELINES

- **TURN-INS MUST INCLUDE AT LEAST SIX (6) PORTIONS OF PROTEIN** on the provided turn-in platters as outlined on the day of the event.
- **TURN-INS MUST INCLUDE IDENTIFIABLE PIECES OF EACH PROTEIN**
- **The allowable turn-in time will be ten (10) minutes before and no later than five (5) minutes after the judging times. NO EXCEPTIONS.**
- **Sauce is optional.** If used, it shall be applied directly to the meat or seafood and not be pooled or puddled in the container. *Pooling or puddling can result in very low scores.*

TURN-IN TIMELINES*

**All times below are approximate and are subject to change. Final timelines will be confirmed on the day of the competition. Turn-in times may be staggered depending on final number of teams.*

SATURDAY TURN IN TIMES - CONFIRMED EACH DAY & SUBJECT TO CHANGE

Turn-in times may be staggered depending on final number of teams entered

1:00PM	TEAMS 1 - 6	Turn in time (Salmon)
1:30PM	TEAMS 7 - 12	Turn in time (Salmon)
2:00PM	TEAMS 7 - 12	Turn in time (Bone-in Pork Spare Ribs)
2:30PM	TEAMS 1 - 6	Turn in time (Bone-in Pork Spare Ribs)

SUNDAY TURN IN TIMES - CONFIRMED EACH DAY & SUBJECT TO CHANGE

Turn-in times may be staggered depending on final number of teams entered

1:00PM	TEAMS 7 - 12	Turn in time (Pork Belly)
1:30PM	TEAMS 1 - 6	Turn in time (Pork Belly)

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COOKING SPACES

- Good News! Each team will be assigned a Cooking Space(s) on the SURFACE PARKING LOT closest to the entrance at load-in
- TBD Tandem Parking Spaces with additional spaces for working and display; trailer-friendly.
- Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) may not exceed the boundaries of the team's assigned cooking space
- All seasoning and cooking of product will be done within the assigned cooking space.
- Teams may NOT share an assigned cooking space or cooking device(s).

EQUIPMENT

- Contestants must provide all needed equipment but not limited to supplies and electricity.
- Contestants are REQUIRED to provide a fire extinguisher which must be near all cooking devices
- Contestants must adhere to all electrical, fire and other codes.
- CONTESTANTS WHO DO NOT PROVIDE A FIRE EXTINGUISHER ON SITE WILL NOT BE ALLOWED TO COMPETE.
- WE PROVIDE Ash Bins
- WE PROVIDE Hand Sanitation Stations

CLEANING COOKING AREAS

- It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest.
- All fires must be put out each day.
- All equipment removed from site on Sunday, and it is imperative that clean-up is thorough.

COOKING FUELS

- Fires must be of wood, wood pellets or charcoal.
- Gas and electric heat sources are NOT permitted for cooking or holding.
- Parboiling, Sous- vide, and/or deep-frying competition meat or seafood is NOT allowed.

LEGAL

1. Judges' decisions are final.
2. All income taxes are the responsibility of the winner(s).
3. Winners will receive their prize(s) at the conclusion of the event and complete a W-9. It is the sole responsibility of the winner(s) to provide their contact information in order to receive prize(s).
4. The winner will make themselves reasonably available to TBD Organizing Sponsor for interviews and press releases associated with the ilani BBQ Festival Competition 2026.



ilani 5th ANNUAL BBQ FEST & COMPETITION BASIC TIMELINE

All events will follow current health and safety guidelines from the state of Washington and the CDC.

FRIDAY, JUNE 12

1PM SHOW OFFICE OPENS (RV IN FRONT OF PARKING GARAGE)

3PM – 7PM LOAD IN COMPETITORS

- Meat inspection and approve fire starts
- TBD Health Inspector

SATURDAY, JUNE 13

7AM SHOW OFFICE OPENS (RV IN FRONT OF PARKING GARAGE)

7AM – 9AM LOAD IN COMPETITORS

- Meat inspection and approve fire starts
- TBD Health Inspector

9AM ALL STATION SET

9:15AM ALL COOKS MEETING (MANDATORY)

12 NOON-6PM FESTIVAL OPENS

- **Main Stage Demos, BBQ Competition Day 1**

1PM – 2:30PM TURN IN TIMES

SATURDAY TURN IN TIMES – CONFIRMED EACH DAY & SUBJECT TO CHANGE

1PM	Teams 1 – 6	Turn in time (Salmon)
1:30PM	Teams 7 – 12	Turn in time (Salmon)
2PM	Teams 7 – 12	Turn in time (Bone-in Pork Spare Ribs)
2:30PM	Teams 1 – 6	Turn in time (Bone-in Pork Spare Ribs)

SUNDAY TURN IN TIMES – CONFIRMED EACH DAY & SUBJECT TO CHANGE

1PM	Teams 7 – 12	Turn in time (Pork Belly)
1:30PM	Teams 1 – 6	Turn in time (Pork Belly)

SUNDAY, JUNE 14

8AM – 9AM LOT OPENS COMPETITORS

9AM – 9:15AM ALL STATIONS SET/ALL COOKS MEETING (MANDATORY)

10AM SHOW OFFICE OPENS

12 NOON – 4PM FESTIVAL OPENS (DAY 2)

- **Main Stage Demos, BBQ Competition Day 2**

1PM – 2PM TURN IN TIMES - SEE ABOVE

3:30PM (APPROX) AWARDS GRAND CHAMPION & CATEGORY WINNERS

6PM SHARP LOAD OUT - FIRES EXTINGUISHED ETC* If you wish to eat or gamble afterwards, you will need to move your vehicles outside of the festival perimeter, but you are welcome to park in the garage. Please try to leave your space as clean as when you found it*



PRIZE ALLOCATION GRID

PRIZE ALLOCATION/CATEGORY	\$10K PURSE	# Potential Winning Teams
GRAND CHAMPION *Team with highest total points combined from all 3 events	\$2200	1
SALMON (SATURDAY)		
1st	\$1000	1
2nd	\$700	1
3rd	\$500	1
4th	\$250	1
5th	\$150	1
SPARE RIBS (SATURDAY)		
1st	\$1000	1
2nd	\$700	1
3rd	\$500	1
4th	\$250	1
5th	\$150	1
PORK BELLY (SUNDAY)		
1st	\$1000	1
2nd	\$700	1
3rd	\$500	1
4th	\$250	1
5th	\$150	1