

CATERING RULES

We are so excited for you to cater at our venue! As a family owned business, you are a direct reflection of us, and we look forward to having you serve our couples, their family and friends!

- Caterers are required to serve the food from the buffet line (no self-serve)
- Must stay till the **through send off** to bus all food and plates from the tables.
- Please take all trash out dumpsters outside the kitchen.
- Do **NOT** let bags get full to the top/ get too heavy so that they bust.
- Do **NOT** put ice down the kitchen sink. Please take it out to the grass
- Do not wash any dishes in the sink. You must scrape them off in trash cans and rinse them if needed. **The sinks do not have disposal drains.**
- We are a PREP kitchen only. We do not allow cooking in the prep kitchen.
- Please do not pour any hot substances such as grease on the grass.
- Keep the kitchen door closed at all times
- There are 6 large trays in the warming oven to remain there
- Please sweep and mop your area, and leave it the way you found it
- Clean off all counters
- The big trash bags are for the big trash cans ONLY. They will be clearly labeled.
- Please walk path to the dumpsters for any trash remains before leaving
- Please check out with your venue manager before leaving
- A reminder that all vendors, belongings and vehicles need to be off the premises by 12 AM

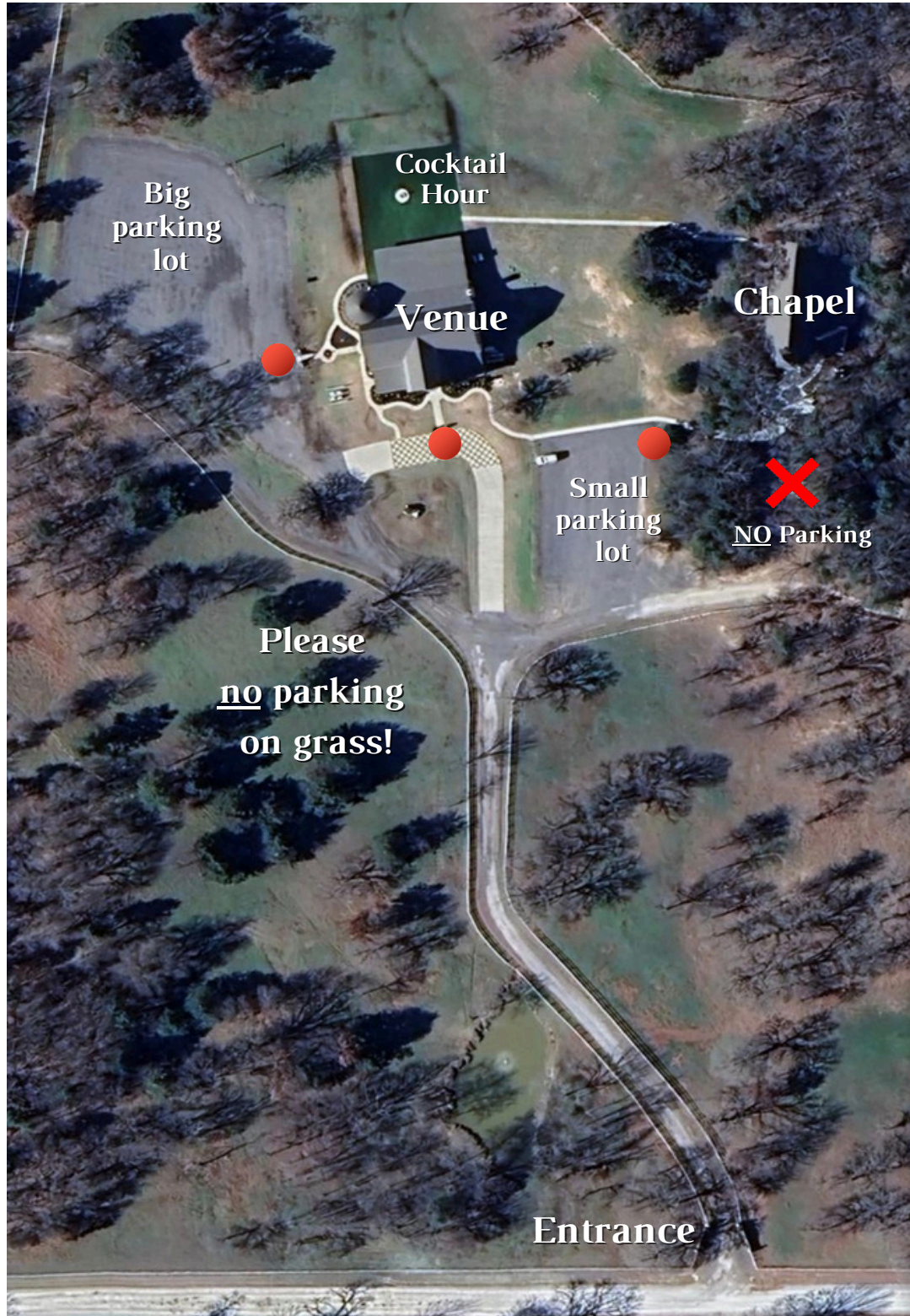
Please read the following rules carefully and sign below to indicate your agreement.

Catering Company Signature

Date



Parking



*The **red dots** indicate where vendors can unload for the Main Venue and Chapel. Once finished they should move their vehicles to the back row of the big parking lot, to ensure guests have the closest parking available.