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

THE French Farmhouse VENUE