

CATERING TERMS, CONDITIONS AND FEES

Your caterer will provide all labor to see to the preparation of your food, serving of your food and provide all floor serving staff to retrieve used food dishes from the property. Your caterer will see to the cleaning and the removal of all of their equipment and their dishes from the venue at the end of the event as well as clean their work areas.

Randall Gallery can provide serving staff at \$35 per hour, per staff member, for a four-hour minimum, should your caterer be unable to provide the necessary floor service personnel described above.

Randall Gallery provides tables and chairs for your caterer's use to the extent of our inventory. Your caterer will be responsible to provide all linen, plates, utensils, buffet equipment, serving trays, table appointments, etc. for your event's needs. Should your caterer not be able to provide these items, Randall Gallery can provide these items for you and your caterer for a rental fee.

Your caterer will have access to Randall Gallery two hours prior the beginning of your event and will be expected to depart within one hour after your event. At the end of the event Randall Gallery will clean the caterer's work area after the caterer cleans their work area. Our charge to the client will be \$250 for the above-mentioned caterer's use of the premises, our cleaning fee for their work area and their consumption of our utilities.

Your caterer will be required to provide Randall Gallery with a copy of their business license and proof of insurance at the time of your booking.