



# Venue Requirements

We aren't bougie. We just need some basics to ensure we knock it out of the park.

## Here's what your contract says:

### 1.1 Client agrees to source and provide the following items:

Client shall ensure that all venues shall have proper Décor, Florals, Tables, Chairs, A Designated Catering Space w/ roof and floor (not grass/dirt) of at least 20'x20' w/ Heat between the dates of October 1st & April 30th. The designated space must be free from other non-catering equipment or items and must include a minimum of 2 designated 20-amp circuits and water access, including potable water for drinking/cooking. The designated catering space must be within 100 feet of where all food will be served. Access to the designated catering area must be clear so that a Commercial Van pulling a 20' trailer can reach the space. There must be a level surface on which to park the trailer.

If you're getting married at a traditional wedding venue, chances are that all these are already taken care of. Our requirements are the same for private residence and any non-traditional wedding site as well.

- At least a 20'x20' Space w/ Heat between the dates of October 1st & April 30<sup>th</sup>
  - We need a decent sized space for prep, plate up, bussing, etc... depending on your guest count; there are sometimes 20+ staff onsite.
  - It's important for the catering space to be heated in the cold months, so we can ensure your food is still hot when it hits the table!
- The designated space must be free from other non-catering equipment or items
  - Working a private residence event out of the garage is fine, if the garage is cleared out and clean.
- Must include a minimum of 2 designated 20-amp circuits and water access, including potable water for drinking/cooking.
  - Our kitchen trailers have onboard generators, so while they're completely self-sufficient; we prefer to plug in to ground power when possible; especially if the trailer is close to the ceremony site or when noise could be an issue. Additionally, please let us know if there is NOT potable water available; so, we can prepare in advance to source this.
- The designated catering space must be within 100 feet of where all food will be served.
  - You've likely chosen us in part of our onsite cooking. Just keep in mind that a walk from the fryer on the trailer, across a football field, up some steps and around the corner; will likely result in cold hors d'oeuvres. The closer the better.
- Access to the designated catering area must be clear so that a Commercial Van pulling a 20' trailer can reach the space.
  - It's only taken us one time of getting stuck in the mud; to enforce the requirement that we need a clear ground to work on, and reasonable access that spot. Our crew will direct the trailer to the best parking spot possible.
- There must be a level surface on which to park the trailer.
  - We're able to adjust the balance of our trailers to an extent. We may be preparing risotto or sauce for your meal; and an uneven surface will translate to uneven pots and pans, and then on to uneven cooking.

## Site Visits

If you're getting hitched at a unique place or backyard- we'll want to set up a time to get our eyes on it. We'll try to get one of our chefs and front of house managers out as well, to see the space so that they're ready and prepared for wedding day!

If your place doesn't check all the dots- don't worry- we can create it! We'll work with you to help source what we need to create a space. This can often be as easy as adding some items on to your rentals, like a pop-up tent, generator, and some tables.

