

## KITCHEN HIRE

Kitchen Hire consists of:-

- Use of plates (non function)
- Use of cutlery (non function)
- Kitchen facilities including ovens, under bench fridge, microwaves, pots, pans, Schaffer dishes, warmers, etc

Conditions of Use:-

- Fryers ~ Use of fryers by outside caterers. This is permissible with the proviso that, the guest chef empties and refills the fryer *in the presence and to the satisfaction of Lisa – suitable oil etc.*

Excludes:-

- Chemicals including dishwashing fluid, floor cleaner, etc.
- Tea Towels, bin bags, wash cloths, sanitiser
- Any stock that belongs to our in-house chef
- Schaffer fluid
- Serviettes

On Departure:-

- The Lesmurdie Club chef AND the outside catering chef will examine the kitchen area BEFORE and AFTER the event takes place.
- Upon completion of the event. BOTH chefs will examine the kitchen area AT THE SAME TIME. If there is a failure to come to a mutually accepted agreement that the kitchen was left in the same condition PRIOR to the event, the Lesmurdie Chef will submit a full report together with all available evidence to support her statements – photos etc
- Floors, bench's and cooking surfaces are to be wiped down and clean
- Dishwasher is to be clean and empty
- Rubbish is to be placed in green bins and these bins are to be removed to the bin area, located at the front of the building.
- Warmer and under bench fridge to be wiped out and clean
- All plates, cutlery, pots, pans, etc to be clean and replaced in original area

What we will need from you:-

We would like to arrange a meeting with both the chef and the host to ensure that your event run smoothly, approx 1 to 2 weeks prior to the event.

Room Setup:-

- Tables (both round and rectangle) and chairs-we will place these for you
- Salt/Pepper, water station - water jugs and wine buckets can be provided
- Table cloths can be provided (black and white for \$12.50), we will cover the tables if the cloths are provided by us
- Buffet tables positioned

Room Setup Excluded:-

- Placement of plates, cutlery, salt/pepper, etc. on tables
- Clearing of cutlery, plates, etc on completion of food service

Cost of Boronia Room \$300.00

Cost of Kitchen Hire (4 hours) including Boronia Room \$500.00 ~ Kitchen hire over 4 hours - \$50.00 per hour or part thereof.

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Guests Signature

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Chefs Signature

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Date