

Thousand Acre Farm Vendor Policy

Caterer: One member must be present at scheduled final vendor meeting. Meetings take place 2-3 weeks before the event at the barn, typically on Mondays or Wednesdays.

***K.U.F.-\$250 is due at the meeting (make check payable to Thousand Acre Farm).**

\$250 Kitchen Use Fee includes:

- Running hot/cold water
- Use of 6 trash cans (does not include trash bags)
- Dumpster on premises for trash removal
- Heat/AC fans, generator, outlets
- On premises bathrooms
- Working area, microwave, triple stainless-steel sink for washing
- Double door refrigerator, tall standing freezer
- Garage entry to kitchen
- Area for grills, smokers, gas ovens, food trucks if applicable

Caterer and Staff Duties

- **Cater and staff must stay for entire event**
- Clean-up of kitchen area (no residue left in sinks, floors swept and wet mopped.
- Downstairs area must be cleaned, floors swept
- Must bring own heavy-duty trash bag supply
- Must have enough servers and clean-up staff
- Constant flow of clean up staff throughout the event on the main floor.

- Clean-up of all guest areas (loft, main floor, outside/patio, deck and kitchen area).
- Set-up, break-down and cleanup of the tableware, glasses, bottles and cans throughout the entire event.
- Must wipe down farm tables and sweep floors in dining areas at the end of event.
- **Must clean up spills, broken glass during events.**
- **Must do a walk through with TAF Event Manager before exiting.**