



IRON FISH™

DISTILLERY

**Iron Fish Venue Rules and Responsibilities Relevant for Caterers
“Catering Agreement”
Please return a signed copy to Iron Fish Event Coordinator.**

Name of Caterer: _____

Phone Number: _____

Event and Date for Catering: _____

The following list outlines your areas of responsibility for the day of the event you will be catering:

1. Plan to provide Ice and water pitchers for table service.
2. You and your team will be responsible for cleaning up and disposing of all trash from catering services including glassware and all food brought into the event.
3. Please note that Iron Fish is not responsible for any lost or forgotten items in the barn or Gallery space inside the distillery.
4. You will need to provide any beer taps/kegs as we do not have supply any of that equipment.
5. Plan to bring all the ice you need to chill and mix beverages and any items needed for the bar including: bar rags, cups, jiggers, shakers, wine openers, napkins, coasters, coolers for ice, extension cords, table linen etc.
6. If Iron Fish is making pre-batched cocktails for the event, we will provide the mixes and garnishes needed for the drinks.
7. We do not have a kitchen so please plan accordingly.
8. As required by the event, you will be responsible to provide coffee/tea service. You will also need to provide all equipment (other than tables and chairs) including linens.
9. As the caterer you are responsible for providing all servers/bartenders, dishware, silverware, serving dishes and set-up for all food and equipment.
10. Be prepared to provide to go containers if expected for the event.
11. Discuss any special needs with your client and Iron Fish in advance of event date to create an optimal experience for all concerned.
12. If you are providing Bartending services, bartenders must be TIPS trained and be able to show proof

Please sign below acknowledging your understanding of the rules and responsibilities outlined above:

Signature

Date