

Full-Service Caterer Information Packet

This packet contains Caterer specific excerpts from the Belmont Manor Rules and Regulations.

The complete document can be found at www.belmontmanormd.com.

Full-Service Caterer (Required)

- Belmont Manor is not a full-service venue.
- The permit holder is required to select one- full service (licensed) caterer.
- The caterer must be pre-approved by Belmont by submitting a Catering application, a copy of their catering license and insurance certificate.
- Do not sign with a Caterer unless Belmont has approved them to work here.
- Contracting a Caterer without prior written approval from Belmont Management, or failure to provide these documents to Belmont Management within the outlined parameters below will result in the automatic forfeiture of \$500 of your security deposit.
- A list of licensed and insured caterers that have previously worked at the site can be provided upon request. Please note that the list of caterers is not an endorsement or referral.

REQUIREMENTS OF THE CATERER

- Must employ their own staff and may not hire out or contract servers, bartenders, etc. A minimum of ten catering staff are needed, plus one event manager.
- Must provide proof of required insurance and licensing (see below).
- All food and alcohol must be served by one full-service licensed caterer, no exceptions.
- No self-serve alcohol.
- Family-catered events are not permitted.
- It is the responsibility of the Permit Holder to make sure the Caterer is familiar with the site, plus the rules and regulations before the event.

CATERING APPROVAL

- **All Caterers must be approved to work at Belmont before the permit holder's 6-month payment due date. No exceptions.**
- The permit holder is responsible for collecting and submitting the following documents to Belmont Manor prior to signing/contracting with the Caterer:
 - Belmont Catering Application.
 - A copy of the correct certificate of insurance, including County indemnification, liquor liability, auto-liability and worker's compensation.
 - A copy of the Caterer's Full-Service Catering License.
- Samples of the required documentation is provided in the addendum of this document.

RESPONSIBILITIES OF THE CATERER DURING THE EVENT

- All setup and cleanup must be done within the contracted hours.
- The Caterer designate one event manager, plus adequate staff (standard is 1:15 (guest to staff ratio) for the entirety of the event.
- The catering staff, including the event manager must stay on site for the duration of the event. Absolutely no drop offs are allowed.
- The Catering Manager will meet with Belmont staff upon arrival.
- The Catering Manager will sign a post event Caterer Agreement Form.
- Beverage stations need a protective mat placed under them as well as in front of the table.
- The Catering staff will set up and break down tables and chairs for the reception, cocktail hour (or scheduled event) according to the floor plan provided by the Permit Holder.
- Execution of the Rain Plan is the Caterer's responsibility.
- The Caterer and Wedding Coordinator concur on all workings of the event.
- Open flames/grilling are permitted outside, only with prior permission. Grilling must be done at the loading dock area only and must be 10 feet from any structure or tent. Catering staff must supervise the grill station at all times.
- Do not drag tables and chairs across the hardwood floors, brick or carpets, or roll them through the tent. They must be lifted and moved to prevent damage to our tables.
- All deliveries and pick-up of rental equipment must be made within the clients contracted time frame.
- Nothing may be left overnight (equipment, décor, furniture, etc). The permit holder will be charged for items left on site.

The caterer will...

- Clean the Tent: All guest tables, chairs, brick and dance floor- particularly surrounding the buffet area, bars and guest tables.
- Clean the Manor: All furniture surfaces and floors where food/drink was served.
- Clean the Gardens: Collect trash, glasses, and any other debris where food/drink was served.
- Discard clean ice (no garnishes or trash) in the designated containment area located at the loading dock, not on the grass, gardens or rocks around the tent.
- The caterer must provide their own trash bags, and leave one fresh trash bag in each can for the next day's use.
- The caterer will remove and dispose of all trash and recycling in the trash/recycling dumpsters in the Barn parking lot area, or carry trash off site.
- All trash cans used by the caterer throughout the house and grounds must be emptied and replaced with one clean liner. Do not remove trashcans from the site.
- The caterer will not leave trash outside of the dumpster or an additional cleanup fee of \$100 per staff per half hour will be assessed from the permit holder's security deposit.
- Tie all trash bags before throwing into the dumpster.
- Belmont staff does not provide transportation to the dumpster.
- Washing dishes is prohibited at Belmont. All dinnerware, serving plates, utensils, equipment, etc. must be taken off-site to clean.
- The caterer is responsible for collecting all cooking residues in a container and safely discarding them off site.
- Do not pour food scraps, grease, sauces, fats or liquids with garnishes down the sink drain. The sinks do not have garbage disposals.
- Remove all food containers from the refrigerators, ovens and tabletops.
- Belmont is not responsible for items left behind.

Indoor Warming Kitchen

- The caterer must leave the kitchen in the same condition as found.
- Belmont has a warming kitchen for use by the caterer.
- Caterers must cook and prepare all food off the premises and may warm food at the facility only.
- Open flames are prohibited inside the Manor.
- The caterer will clean all preparation tables, sinks, ovens, and refrigerators, inside and out.
- Wipe down walls if food or sauce has been spilled.
- Clean debris in all (3) floor drains.
- The dishwasher, stove and grill in the kitchen are not for use by caterers.
- The caterer will sweep and damp mop the kitchen floor (including under floor mats), entry to kitchen, and underneath the stainless-steel tables.
- Rinse mop thoroughly with hot water after use and hang to dry.
- Supplies are provided for cleaning the indoor kitchen area only (Janitor closer).
- Clean up must be done in the last hour of the contracted time.

Alcohol

- Alcoholic beverages may be served only by the caterer's bartending staff-no exceptions.
- Caterers must provide proof of liquor liability insurance prior to being approved by Belmont staff.
- Self-served alcohol is prohibited.
- Miniature liquor bottles, wine or champagne on tables is prohibited.
- Gifts or favors of alcohol are prohibited.
- Tapped beer kegs are permitted in the tent, however, it must be served by the caterer's bartending staff.
- The bar must close a minimum of 1-hour before the end of the contract time.
- If the permit holder is providing alcohol for the caterer, arrangements must be made for dropping off and removing that alcohol within your rental time frame.
- Removal of alcohol falls under the responsibility of the Permit Holder, Caterer and/or Wedding Coordinator.
- The Permit Holder provides a designated team to pack and remove the alcohol, if the caterer is not providing that service.
- Alcohol left on site will be promptly discarded.

Cash Bars (For Non-Profit Organizations Only)

- A one-day liquor license for cash bars must be requested through Howard County's Board of License Commissioners.
- The form and requirements are available on Howard County's website. (Howardcountymd.gov/Liquor-License). Please allow 30 days for approval.
- The client is responsible for submitting the approved license to Belmont staff for verification and to display the license on the bar during the event. All other rules for serving alcohol apply.
- A full-service Caterer is still required to serve all alcohol.

Rain Plan

- Ceremony in Tent.
- Cocktail hour in Manor or Tent.
- Reception in Tent.
- Wedding Coordinator works in tandem with Caterer regarding execution (timing, chairs, setup, etc).
- Rain plan decision must be called two (2) hours prior to scheduled ceremony.
- If there is an imminent severe weather warning (tornado, severe thunderstorm, continuous lightning), Belmont staff will work with Vendors to evacuate all guests into the Manor until the threat has passed for at least 15 minutes.

Additional Vendors

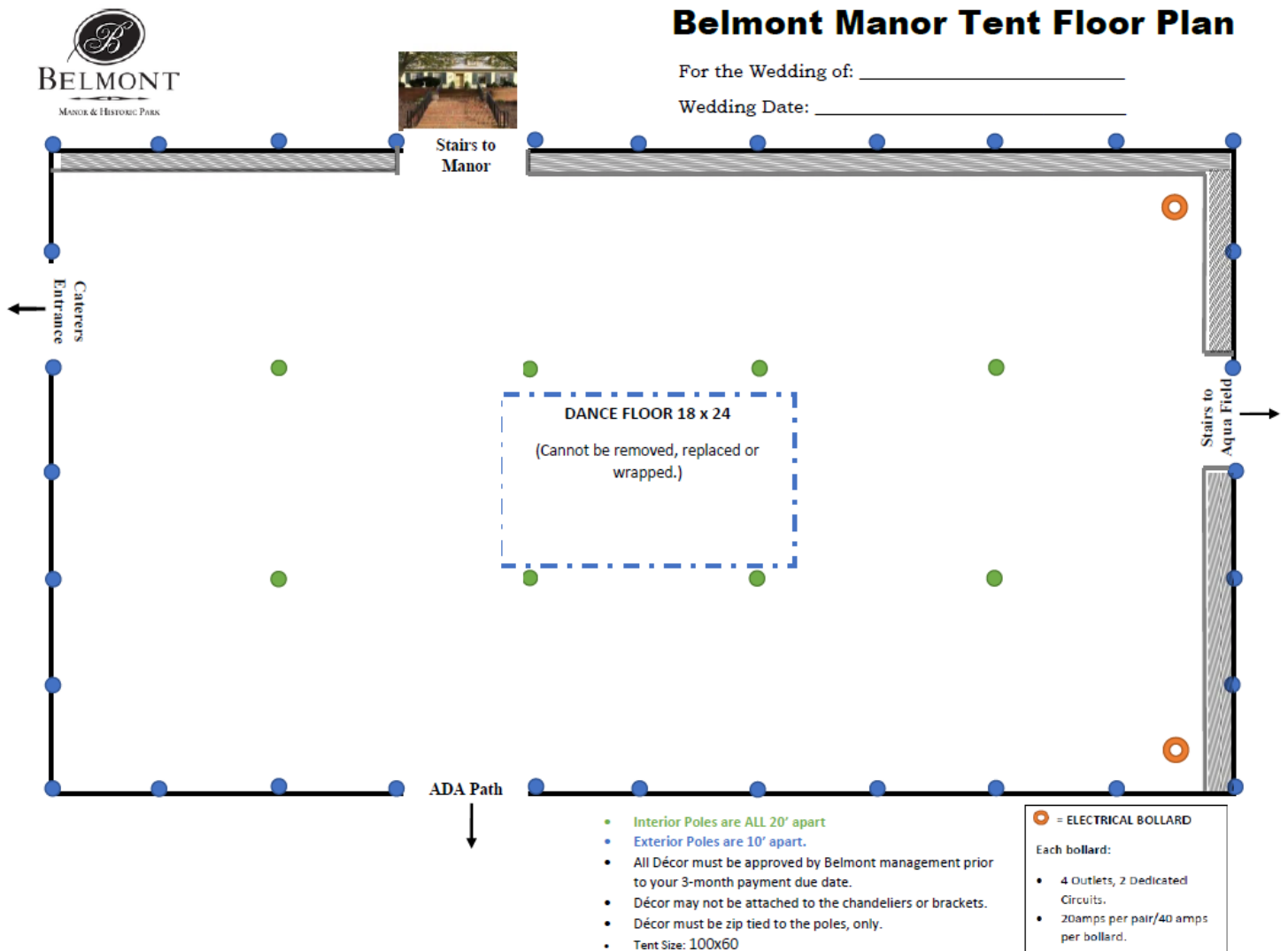
- The Permit Holder will communicate applicable rules to all vendors.
- All vendors must deliver/remove their own equipment and supplies within the contracted rental hours.
- Vendor load in is at side garden gate; Vendors may not enter through the Manor.
- Belmont staff are not permitted to assist Vendors.
- All equipment or items that might reasonably be assumed to involve unusual risks or liability issues must be pre-approved.

Vendor Parking

- After dropping off equipment, vendor vehicles may park in the general grass area designated for guests.
- Do not block traffic flow.
- Parking at the loading dock is permitted for Catering vehicle, only.
- Vehicles may not be left overnight.

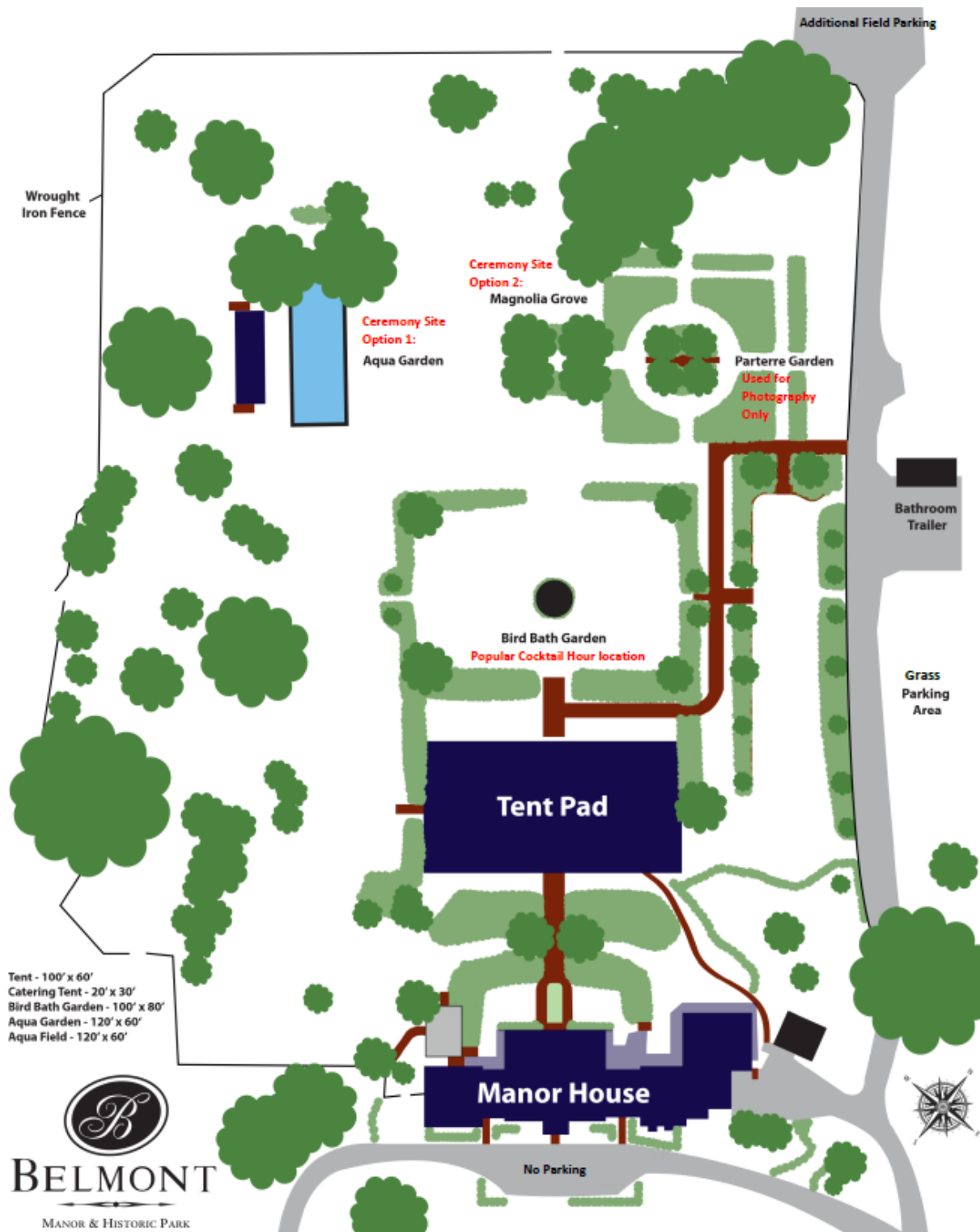
Sample Tent Floor Plan

Single document available at www.belmontmanormd.com



Sample Garden Map

Single document available at www.belmontmanor.md.com





BELMONT

MANOR & HISTORIC PARK

PRE-APPROVED CATERING AND COORDINATING SERVICES

CATERING

The full-service caterer employs their own staff, holds all liquor liability for the event licensed, and are insured per Howard County requirements. The caterer is responsible for setup and cleanup of the event, all food and alcohol service, and execution of the rain plan. Advanced caterer approval is required for all caterers not included on this list.

EVENT COORDINATOR

The Event Coordinator is the liaison amongst the renter and all vendors, including Belmont's venue staff. An Event Coordinator is required for all events. Please see the complete job description for more details.

Absolutely Perfect Catering

410-459-8777

www.absolutelyperfectcatering.com

Eleven Courses

410-459-6773

www.elevencourses.com

Hunt Valley Catering

410-343-3553

www.huntvalleycatering.com

Mission BBQ

410-840-7300

www.mission-bbq.com

Putting on the Ritz

301-725-4220

www.puttingontheritz.com

Rouge Fine Catering

410-527-0007

www.rougecatering.com

Zeffert and Gold

410-944-4481

www.zeffertandgold.com

Chantilly Design & Events

www.chantillyevents.com

Dantus & Co (Courtney Rose)

202-871-8501

www.dantusandco.com

Partridge & Co. Events

julie@partridgeco.com

<https://partridgeco.com>

Caitie Hanrahn Wedding & Events

hello@caitiehanrahan.com

<https://caitiehanrahan.com>

NoLo Weddings

hello@noloweddingsevents.com

www.noloweddingsevents.com