



Catering Rules and Guidelines

This is a privately owned property and homestead and we request your cooperation with the following:

1. You are permitted to use any licensed caterer of your choice. Caterers are not charged an additional fee by MJ's Farm LLC. If your event is 120 or smaller, pot luck is an option and the same guidelines apply.
2. Caterers are allowed to grill on site with their own equipment. The exact location is dependent at the time due to weather and wind.
3. The barn at MJ's Farm is not equipped with a kitchen, however the milk house is set up as a prep area. Water is available both inside and outside the barn and is well water. Dishes must be washed off premise.
4. The caterer is responsible for cleanup and removal of all plates, silverware, glassware, linens, and food provided. All waste must be placed into garbage bins/bags.
5. Trash bins need to be emptied when they are $\frac{3}{4}$ full. The full garbage bags must be tied and either set against the garage wall outside or placed in the garage.
6. Any extra ice must be thrown in the orchard behind the garage. Excess ice must not be left or thrown in driveways or on the lawn where people walk.
7. The catering set-up area needs to be left in clean condition at the end of the event. Please respect the grounds: pick up all food, papers, utensils, and any other garbage before you leave.
8. No smoking inside any building. Smoking is allowed in designated area only and cigarette butts must be placed in a receptacle.
9. Please do not exceed 20 amps on each plug.
10. Respect our parking guidelines. Arrangements may be made for catering vehicle unloading.
11. All equipment, supplies and rental equipment must be removed from the premises immediately after the event unless special arrangements have been made with the Event Coordinator prior to the event.
12. MJ's Farm LLC is not responsible for lost or stolen items.
13. All caterers must be licensed. (A copy of State or County license must be on file 30 days prior).
Not required for pot luck events

This signed document needs to be returned with final invoice payment 30 days prior

Catering Company Name: _____

Contact Name: _____

Phone: _____

Email: _____

Signature: _____

*Your signature declares that you have read and will adhere to the above Catering Rules and Regulations.

Caterer Contract Updated 9-25-13