

VENUE RULES & REGULATIONS

FOOD & CATERING POLICY	Bring-Your-Own Food (BYOF) OPTION: ○ Renter may bring their own food and assign a designated responsible person for: ■ Setting up the buffet ■ Labeling and tagging all food items ○ Food must arrive fully cooked and hot. ○ Venue does not provide refrigeration, or food storage (exception: Birthday cake). 1. Kitchen Access: ○ No cooking on premises, no access to Venue's kitchen or kitchen equipment, except for licensed professional caterers approved by Venue. A caterer kitchen access fee applies (to be determined). ○ Chafing dishes and Sterno must be pre-arranged and are subject to an additional charge. 2. Food condiments for BYOF option: ○ Venue does not supply condiments for outside catered food (e.g., ketchup, mayonnaise, sauces, etc.). ○ Renter must arrange to bring their own. 3. Food Storage & Takeout: ○ No freezer or refrigerator space is available (exception: Birthday cake). ○ Renter must supply their own takeout containers for leftovers.
BEVERAGE POLICY	1. No outside beverages (alcoholic or non-alcoholic) are allowed in the facility. ○ All beverages (coffee, soda, beer, wine, spirits) must be purchased through the Venue.
DECORATIONS & PROHIBITED ITEMS	1. The venue provides House Centerpieces one per table at no cost: ○ Any missing or broken centerpiece will result in a \$50 replacement fee per item. 2. The following decorations are strictly prohibited: ○ Glitter, confetti, tinsel, soap suds, rice, sand, beads, or any loose decoration materials. ○ Open flames and sparkles (only electronic candles are permitted). ○ Smoking & Vaping inside the facility or within 25 feet of any entrance. ○
3RD PARTY SERVICES	○ It is prohibited blocking fire exits or escape routes by 3rd party services invited to serve the renter's event: e.g. vendors, DJs, or guests.