

Catering

The following caterers are pre-approved for the provision of catering services to tenants and renters within the St. Albert Community Hall.

Any tenant requiring catering services should discuss their requirements directly with these companies, and advise the hall manager of their selection.

- **Merry Folks Catering** "A Unique Dining Experience"
Contact Jackie Fookes
Ph 780.201.1850
email info@merryfolkscatering.com
web <https://www.merryfolkscatering.com/>

- **Thyme to Celebrate Catering**
"Homestyle Catering For Any Occasion"
Contact Ann Zvonkovic
Ph 780.232.6087
email ThymeToCelebrateCatering@gmail.com
Web <https://www.thymetocelibratecatering.com/>

Pot-Luck (self catering)

Pot-luck style self-catering may be employed, but is subject to extra rental fees and conditions as follows:

The Main Floor kitchenette is included in the main hall rental.

The large fridge can be used for food and beverage storage. The small freezer may be used for ice storage. A microwave and commercial dishwasher are available. An 80 cup coffee urn, wine glasses, and hi-ball glasses are also available.

By using the kitchenette the tenant agrees to remove and dispose of all remaining food, beverages, and other waste; and to clean the kitchenette immediately after the event.

The Commercial kitchen (located downstairs) is available for extra rental fees as follows:

- | | |
|------------------------------------------------------------------------------|-------|
| Full use during event rental period | \$150 |
| Early access for use & food preparation on day of event | \$200 |
| Recurring weekday use for off-site service - contact the hall rental manager | |

Notes: 1) all items used must be left clean or additional charges will apply
2) The following Kitchen Cleanup Checklist applies to all kitchen/Kitchenette users.



St. Albert and District Community League

17 Perron Street, St. Albert, Alberta T8N 1E5
Mail address PO Box 77042 Stn Main, St. Albert, AB T8N 6C1
(780) 460-7812 www.stalbertcommunityhall.com

SACL Officers — 2024/2025

President Vic Charlton	Vice-President Bentley Barr	Treasurer Michael Clulow	Secretary Claude Carignan	Directors: Robert Forbes, Les Hall, Gord Welling Robert Fata, Melodie Franko, Brian Bigelow, Chris Foster, Karen Koyich
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KITCHEN CLEAN UP CHECKLIST

- 1) **DISHES**
 - a) Wash all dishes, utensils, glasses, etc., and return to cupboards/drawers.
- 2) **Counters**
 - a) Damp wipe all counter tops.
 - b) Wipe spills and splashes from all surfaces, doors, etc. under the counters
- 3) **FRIDGE**
 - a) Damp wipe all inside and outside surfaces
 - b) Wipe glass doors to remove all splashes and fingermarks.
- 4) **STOVE**
 - a) Clean grill and burners
 - b) Empty grill grease tray (pull-out tray on right hand side under grill drain)
 - c) Replace foil on drip-trays (2 slide-out pans under burners)
 - d) Wipe spills and splashes inside ovens
 - e) Damp wipe back splash
 - f) Damp wipe front and sides
- 5) **DISH SANITIZER**
 - a) Remove residual food particles from drain strainer
- 6) **SINKS**
 - a) Remove residual food particles and rinse sink
- 7) **FLOOR**
 - a) Sweep floor and mop up any spills
- 8) **GARBAGE**
 - a) Remove all food waste and other garbage from kitchen
 - i) Place in Green bin behind hall
- 9) **Cleaning supplies**
 - a) SACL provides a limited quantity of appropriate cleaning supplies for your use.

Please advise the manager if the supplies are running low.

NOTE:

If, in the opinion of the hall manager, the kitchen has not been satisfactorily cleaned following your use, additional charges will apply.