



Catering Guidelines 2019 Season

- The catering budget for this year is £48 for a 4 Rinks Match and £36 for a 4 Triples match. If there are significantly fewer players for any reason, the amount is reduced pro-rata.
- The amount of food provided should always be enough for the **final** total no. of players on both sides + 2 visitors + the Caterers.

IMPORTANT!

- At least 48 hours before the match start time, the Match Captain of the day MUST **telephone** the Caterers (e-mail is not reliable!) to confirm the format on the website and fixture card is correct; or, if changed, how many to cater for; or, if the match is being cancelled for some reason.
- This call also acts as an important reminder in case the Caterers have forgotten!
- If the Caterers haven't had this call before the deadline, they should telephone the Match Captain of the day (if known) or, failing that, the Club Captain or the Club Secretary.
- After this deadline, if a match is cancelled, or the numbers change drastically for any reason, the club will always compensate the Caterers for any wasted food that they have already purchased.
- A simple ploughman's type supper on Wednesday evenings, and sandwiches and cakes at the weekends is traditional fare. Some Caterers may choose to provide a most welcome cooked meal in cold weather, and plated salads are an equally popular alternative on warm summer days.
- We charge any additional visitors £2 for their meal. Our Skip on the table they choose to sit at will collect this, along with the match fees, to pass on to our Match Captain.
 - Ideally, the visiting Captain will tell our Match Captain a day or two beforehand if they are bringing any visitors. Sometimes they will do so on arrival.
 - Sometimes, they may even ask if we can cater for a special diet e.g. a vegetarian, vegan. gluten free
 - This is seldom a major problem when the meal is a ploughman's, sandwiches or a salad.
 - Given notice, at their discretion, Caterers may try to accommodate them, but you do not have to.
- We play straight through, we don't stop for tea and biscuits any more, but we always put jugs of water, plastic cups and squash out on a table instead. The club pays for the squash.
- Although we always buy the opposition a drink at the bar to go with the meal, some will always want a hot drink, particularly in cold weather. A stock of teabags, coffee, sugar & serviettes is supplied by the club and kept in the blue box in our storeroom. Please remember to provide some milk – 1 litre to be safe in cold weather. Any left over can be put in the fridge or taken home.
- In principle, it is the Caterer's responsibility to ensure that all the club's raffle, bar and kitchen equipment is put back in the store room, the dirty dishes are put in the dishwasher and the cycle is started, leaving the kitchen clean and tidy, taking the toilet, hand and tea towels home and washing them and bringing them back at the next visit, and putting our rubbish in a sack and taking it home.

In practice, many members will always voluntarily help the Caterers with these tasks.
- The Captain of the day is responsible for ensuring that members have voluntarily wiped the tables and chairs clean and put them away properly, that the hall floor has been left clean and tidy, and for locking up the clubhouse. If the Caterers know how to lock up properly, the responsibility for being the last to leave may be delegated to them; or another capable member.