

GUIDELINES FOR HOSTING FRIDAY/SATURDAY DINNERS

In order for our club to have a successful season, it is important that we offer a full social calendar. Please consider hosting a Friday Bar Night or hosting/ co-hosting a Saturday Dinner. The Club is open every Friday night, and this year our goal is to offer more Saturday night dinners.

Friday Night Dinners are more casual (Think Bar Food) Sample meals might include: Chili dogs with pickle and coleslaw- or a similar type salad, Taco Night, Sloppy Joes with chips and coleslaw , Chili and cornbread etc. Whenever possible, please try to include a vegetarian and GF option. These dinners generally are served at 7pm. (The bar opens at 6:30). We ask members to make a reservation no later than Wednesday by 6pm. We usually plan for 25-35 dinners and charge members enough to cover the cost of the food plus a small profit. We generally charge anywhere from \$8-12 pp for adults on Friday nights. (Children are prorated)

Saturday Night Dinners are a cut above a Friday Night meal and may include an appetizer and usually it includes a dessert. A sample meal might be Chicken Francaise, baked potatoes and green beans almonidine with a tossed salad. Desserts might be store-bought or homemade. You may also wish to have your Saturday night catered or partially catered. The Social Committee has more information on catering. Again, reservations need to be made for Friday and Saturday night dinners. We usually get 35-50 people on a Saturday night event and the cost pp is generally \$18-25 per adult depending on the menu. (Children are prorated)

Some additional guidelines:

- For those of you who volunteer to donate food to supplement a meal, we thank you, however only the primary host/hostess of a dinner will receive a complimentary meal.
- If you donate your meal, we thank you, however, it will not count towards your food minimum.

- Please keep in mind while planning your meal that the per meal charge must at least cover the cost of your expense to make the meal, if not more, to provide a profit for the club.
- Reimbursement for Friday Bar Nights are approximately \$125- while Saturday Night Dinners are usually \$200-500. All receipts for Friday and Saturday Dinners must be submitted to the treasurer within two weeks. They can be mailed in or you can take a screen shot with your phone and email or text it to the treasurer. (Heidi LaBrie)
- We will attempt to provide kitchen help for Saturday night dinners. If you have a child 14 or older who would be interested in helping, please inform a member of the Social Committee.
- There are directions for operating the dishwasher posted on the front of the dishwasher.
- All trash must be removed at the end of the night and placed in the dumpster.
- The BODs dissolved the entertainment budget based on lack of participants/dancers and because our commodore can stream music on our sound system. Next year this will be revisited in the event we notice an uptick in participants, requests for a DJ etc.
- For any other purchases such as paper products, decorations, signature drinks etc, please contact the social chair/committee.

Social Committee:

Mary Ellen Meehan
Karen Kreckel
Heidi LaBrie
Kym Striefsky
Denise Pierson-Balik
Joyce Schwab
Deana Vaverchak