

Pallet23 Caterer/Food/Drink Guidelines

~ Caterers need to understand that Pallet23's kitchen is like a residential (non commercial) kitchen. The space should be treated as if they were catering a party in someone's home & leave the space as it was found.

~ Kitchen area, surfaces, sinks wiped down & remove any items in fridge/freezer.

~ Food should be prepared off site & be ready to serve at the event. There is a refrigerator & freezer, double ovens available for baking/warming up food for smaller parties & a 5 burner induction stovetop if certain sauces, etc. need to be heated up for serving (need magnetic cookware to work with stove top). There is no microwave. **

~ Caterers should be self sufficient & bring everything that they would need for an on location gig. Pallet23 does not keep kitchen ware in the main space anymore due to too much walking away by accident.

~ If you or your caterer brings in glass ware, dish ware, silver ware, etc. ~ those items are to be lightly rinsed off at Pallet23 & all major dishwashing needs to happen back at the catering facility or offsite at whoever handled the food for the event (unless small, simple, intimate dinner up to 20 people). **

~ Pallet23 encourages recycling and has 2 large rolling bins to help you limit your waste.

~ There is no dumpster at Pallet23 so if there is excessive leftover food, the caterer or client needs to take off site & dispose of unless Pallet23 can transport quality leftovers to The Drop Inn Center (depends on time of day or if there is an event the next day).

~ If you choose a caterer who drops off food & is not returning, client is responsible for tidying up & dealing with any excessive leftovers (same as above) & excessive disposables/trays that will not fit in the trash cans.

~ You may not leave items for pick up next day or at a later date unless arranged week of event & Pallet23 has no event scheduled next day. This might incur a fee for someone's time to meet the caterer for that pick up.

** If you would like on site cooking & dishwashing to happen at your event, we can discuss that but it would be an additional cost.