

Catering Waiver

We strongly encourage event clients to provide this form to hired catering companies and food service staff upon booking. Catering companies will be provided a hardcopy upon arrival for review and signature. **Set up may begin *after* this waiver is reviewed, signed, and given to our onsite Market Manager.**

The Rust Belt Market is open to the public every Friday 2pm-9pm, Saturday 11am-7pm and Sunday 11am-6pm. The marketplace is a retail environment. Companies are required to operate in a respectful and courteous manner.

- Catering companies are permitted to use the Revel Bar Prep Kitchen only if the event client has negotiated and rented the Prep Kitchen space prior to event date.
For questions regarding rental details, please contact our Events Manager, Christina Cosio: events@rustbeltmarket.com (248) 990-5511
- All catering staff is required to follow The Rust Belt Market's policies and guidelines in a courteous and professional manner. Any activity or behavior deemed inappropriate may result in a loss of client's security deposit and access to Prep Kitchen.
- Catering staff is permitted to use the Prep Kitchen for limited equipment storage, cold storage and food staging/plating.
- Revel Bar's liquor closet must remain accessible throughout the event and therefore cannot be blocked by catering equipment.
- Catering companies are responsible for event water service—not Revel Bar. Our ice bin in the Prep Kitchen may be utilized for this service. Water pitchers must be provided by client's catering company.
- Catering staff is responsible for the collection and removal of refuse throughout the event. This includes but is not limited to: leftover food, boxes, and/or empty containers.
- Disposable flatware/plates, serving utensils, to-go containers, food storage containers or any items related to food service or storage are **not** provided by The Rust Belt Market or Revel Bar.
- Catering companies must provide trash liners for food-related refuse. The Rust Belt Market will provide up to four trash bins for event use. Trash compactor code: 1970, located in the adjacent Withington Parking Lot.
- Prep Kitchen must be left in the same condition in which it was found. Cleaning equipment/supplies will be provided by The Rust Belt Market.
- Use of propane is not permitted inside of the venue. Use of butane in Prep Kitchen is permitted upon approval (under 20lbs only).

Security Deposit refund is subject to condition of Prep Kitchen:

___ All food and liquid is removed

___ Floor is swept and mopped. *A sticky floor is not clean*

___ Prep tables and surfaces are cleared, cleaned, and sanitized

___ Refrigerators are cleared and cleaned. Food (including desserts & cakes) cannot be stored overnight. Any remaining food left without explicit permission by The Rust Belt Market Management will be disposed of immediately following event.

___ Three-compartment sink is clear of messes (coffee, food, liquids, etc.)

___ **Three compartment sink floor drain is free from debris and bleached**

___ Coving and walls are free of splatter

___ Trash is cleared from the venue and taken to the compactor

___ Catering equipment is removed. Equipment cannot be stored onsite without explicit permission from The Rust Belt Market and its management.

Any property of The Rust Belt Market (equipment, supplies and/or product) used or removed without permission will be deducted from client's security deposit.

The Rust Belt Market or its Management is not responsible or liable for any belongings or food left behind from catering companies and/or event clients.

LICENSE & INSURANCE

All catering companies utilizing the Revel Bar Prep Kitchen must be licensed by its county's Health Department.

All catering companies utilizing the Revel Bar Prep Kitchen must hold liability insurance and list **The Rust Belt Market** as an additional insured.

A copy of license and insurance must be presented to The Rust Belt Market management in person or emailed to events@rustbeltmarket.com

Failure to comply with our policies is considered a breach of contract and may result in forfeiture of client's Security Deposit.

_____ Company Name: _____
Catering Company Representative

The Rust Belt Market Manager

Catering Set Up and Wrap Notes:

REVEL

