



Three Tier Smithfield Center Kitchen Use Structure

All clients must choose a tier at their final checklist appointment, 2 weeks out from their event. All applicable fees must be paid in full at that time.

<u>Tier 1</u>	<u>Tier 2</u>	<u>Tier 3</u>
For clients who do <i>NOT</i> select a full service, licensed caterer	For clients who select a full service, licensed caterer <i>not</i> in our Featured Caterer Program	For clients who select a caterer from our <i>Featured Caterer Program</i>
Client Pays ◆ Facility fee	Client Pays ◆ Facility fee ◆ \$ 1 per person fee	Client Pays ◆ Facility fee
Included in price ◆ Rental of Hall and Furniture ◆ Use of warming kitchen-sinks, warming oven and fridges	Included in price ◆ Rental of Hall and Furniture ◆ Use of warming kitchen-sinks, dishwasher, warming oven and fridges ◆ Use of all cooking equipment- convection ovens, gas ovens, griddle, stove top, steamer, and deep fryer ◆ Dishes-plates, glassware, silverware	Included in price ◆ Rental of Hall and Furniture ◆ Use of warming kitchen-sinks, dishwasher, warming oven and fridges ◆ Use of all cooking equipment- convection ovens, gas ovens, griddle, stove top, steamer, and deep fryer ◆ Dishes-plates, glassware, silverware ◆ 2 extra hour of time- \$100 value ◆ Free packets of coffee
Recommendations for this tier: ◆ Bring or have delivered ready to eat food items ◆ use disposable dishes ◆ buy or rent chaffers to keep food hot	Requirements for this tier: Client must select a full service caterer that is licensed, insured and has current health department certifications.	Requirements for this tier: Client must select a caterer from our Featured Caterer Program. (All of the caterers listed with the Center are licensed and insured with health department certifications.)