

Saturday, September 16th

Restaurant Information

Restaurant/Food Establishment Responsibilities

- Minimum of 500 tapa size servings of a signature dish/food
- Equipment for serving/maintaining temperatures required cookware/heating elements, chafing dishes, Sterno chafing fuel, cold plates, etc.
- Serving utensils and serving platters
- Two (2) servers to staff the table and plate/serve the food
 - o *RMHF can provide servers if needed must be arranged and confirmed by September 2nd
- Restaurant logo table linens (if desired)
- Table decorations (if desired)
- Extension cords for those who requested access to electricity (if needed)
- Set up must be completed and servers in place by 6:30PM on Saturday, September 16th
- No restaurant items may be left at Chappapeela at the conclusion of the Gala; if special arrangements are needed, please confirm arrangements prior to Gala

The 2023 Richard Murphy Hospice Foundation Gala theme is **Welcome to New York – Broadway and Beyond**. This theme can be utilized through the decoration of your table and your menu item(s) if desired.

What will be Provided by RMHF Gala Restaurant Committee

- Two 6' tables (1 table in front for serving, 1 table behind for storage/prep)
- Table linens
- Restaurant name signage
- Serving product needs 6-inch plates, 5-ounce bowls, spoons, forks, napkins, etc.
- Access to electricity will be provided <u>only</u> to those restaurants who requested electricity
- Establishments that provide food and service will receive 2 complimentary tickets for entry to the Gala as well as 2 server entry tickets for the event
- Establishments that provide food but require RMHF to provide service will receive 2 complimentary tickets for entry to the Gala
- \$200 S&W Wholesale Foods incentive

Special thanks to S&W Wholesale Foods who will provide a \$200 S&W incentive to our local establishments who participate as a "restaurant" sponsor for the 2023 Gala. RMHF Committee with be the liaison with S&W regarding incentive.