

WNL Preparations
(Pavilion)

Date

Group Name

- Make sure tables are set up for WNL Dinner
see photo for correct arrangement
- Make sure directional signs are attached to particular table

Things to bring over from kitchen to Pavilion

- salt/pepper shakers
- paper products
 - plates/bowls
 - napkins
 - utensils
 - 12 oz cups
 - 8 oz cups
 - to go boxes
 - dessert plates
- serving utensils
- garbage bags
- warming oven
- trays for oven
- ice/in ice chest
- lunch trays
- tub of dirty dishes tables
- reservation list
- money box *Shirley Buse is our usual money collector
- basket for collecting Meal Tickets

*there are carts in the
kitchen for transporting
items to Pavilion

3:00pm

Make tea

*3 gallons will serve 50 people

4.5 gallons sweet tea/3 gallons unsweet

-depending on # of reservations

Make lemonade

3 gallons