

Belmont Town Restaurant & Catering Inc.

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REQUIRED FOR CATERING SET UP: BUFFET STYLE

In order to offer a buffet style event on site, Belmont requires the following items provided by the client + SET UP prior to arrival in the following configuration. Please note, if the following is not possible, we will need to discuss options as it is in the best interest for the best service to follow this below! We will chat about these details closer to the event ☺

TABLES FOR BUFFET: *please ensure set up during setting up venue*

- 4 TABLES SET ASIDE FOR BUFFET (8FT). THIS INCLUDES.....
 - 2 Tables for Dinner Buffet
 - 2 Tables for Dessert Buffet
- Please see attachment below for layout of the tables!
- Tables Should be Covered in Table Cloths of Choice by client.
- We ask these tables be configured and placed prior to our arrival (so we do not have to move any guest tables or rearrange anything) and placed under a covering (not exposed to weather conditions so your meal is not affected by any weather concerns)
- Please place this on an edge of the tent or building so our team does not have to move throughout guest tables (not only to protect and keep our staff and your guests safe will we are refilling extremely hot trays) but also to ensure the food stays extremely hot from the warming boxes in truck, to your buffet!

ELECTRICITY:

- In order to offer coffee and tea, electricity must be provided in order to perk machines on site.
- Please ensure that these machines have access to its own outlet/plug and is on its OWN circuit (as these machines pull a lot of power, and will cause the breaker to blow if shared)
- We can perk one machine at a time (coffee first and then once complete unplug and perk tea) so access to at least ONE plug would be ideal.

TRUCK ACCESS:

As a fully functioning mobile catering company, we rely on our catering truck throughout an event as all food is stored inside the truck in thermal warmers, and placed/ Refilled on your buffet throughout the service. Due to this, our team will need access to the truck throughout the event in order to refill your warmers throughout the meal.

- The catering truck must be able to be parked in close proximity to the area in which the meal will be served (for example the building or barn where the buffet will be placed) so our team can quickly access it throughout the event!
- Please ensure the catering truck has the ability to be parked near your main tent and accessed throughout the event!

SEE LAYOUT EXAMPLES BELOW!

EXAMPLE LAYOUT 1: BUFFET

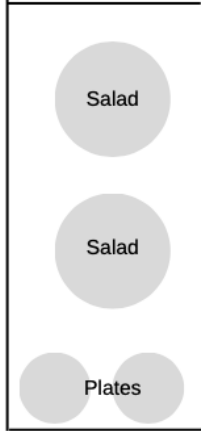
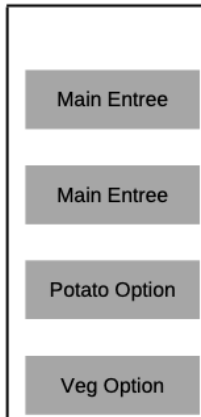
During the Dinner portion, our team will use this Dessert station for gravies and condiments, following dinner, we will flip this station and assemble the dessert station on here!



←→ 2 Tables (8ft each)

CATERING TRUCK ACCESS NEARBY
EDGE OF TENT. Easy Access for Staff to access Truck + Buffet

Chef @ End
Slicing Meat



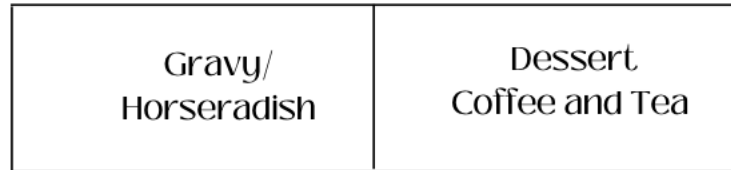
2 Tables (8ft each)

↑
Two Lines
(Both sides of buffet)
↑

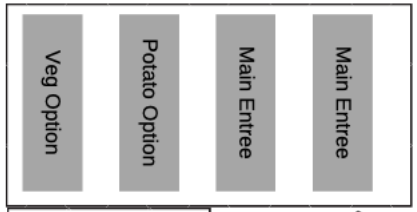


EXAMPLE LAYOUT 2: BUFFET

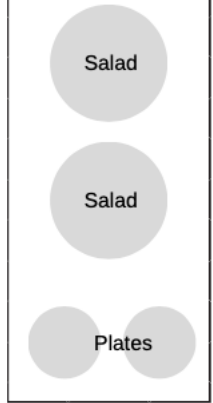
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2 Tables (8ft each)



Chef @ End
Slicing Meat



2 Tables (8ft each)

Two Lines
(Both sides of buffet)

CATERING TRUCK ACCESS NEARBY
EDGE OF TENT. Easy Access for Staff to access Truck + Buffet

