Bevington Offsite

30ppl 6:45PM Guest Arrival

419 Cherokee Trail (12 minute drive time)

* Staff to arrive at 4:45pm for initial set up.
* Staging area in garage. Garage to remain closed for guest arrival.
* Buffet to be set up on dining room table. Linens under buffet to protect table. See diagram for set up.
* Bar set up by member on kitchen island. No bartender needed. No beverages needed.
* Guest are dining in screened in porch. 5-6 tops utilizing one existing tables. Remove soft seating and wood chairs.
  + 4 Rounds 30 folding chairs
  + Roll Ups
  + Ice for Beverages 1 Yeti Cooler
  + 2 Trash Cans 8 liners
  + 3 Bus Tubs
  + 12 Bar Mops
* Light chaffers at 6:25pm
* Food ready at 6:10pm / leaves Halsted at 6:15 / delivered at 6:30pm
* Clean up.
  + All trash / Club items returned to Halsted.
  + All Glassware washed on site.
  + All surfaces wiped / floors swept and light mop with host’s chemicals, broom and mop.
  + Porch furniture returned to original set up.

Menu

Off the Smoker:

* Brisket (Chaffer 2-medium tongs)
* Pork Ribs (Chaffer 2-medium tongs)
* Smoked Chicken (Chaffer 2-medium tongs)
* BBQ Sauces in Squeeze Bottles
* Mac & Cheese (Chaffer 2-medium tongs)
* Potato Salad (Square bowl / riser 2 spoons)
* Coleslaw (Square bowl / riser 2 small tongs)
* Corn Bread (Basket / 2 medium tongs)
* Grilled Veggies (Platter / 2 small tongs)
* Cookies / Brownies / Carrot Cake (Cutting board / 2 tongs)