

## Information for Caterers using the St Annes Ryde Conference Centre

You are welcome to inspect the kitchen prior to the event during working hours. Please ring our office on 9809 1322 to make an appointment.

**Please note that the kitchen is not rated as a commercial kitchen.** The kitchen can be used for final preparation and warming.

The kitchen is equipped with:

- Two large ovens
- Two microwaves
- Commercial drinks fridge
- Dishwasher. **Note: this is not a commercial model, water will need to be changed every 5th cycle.**
- Large central island for preparation
- Boiling water on tap
- There are place settings consisting of dinner plates, small plates, dessert bowls, cups, glass ware and cutlery for 200 people.

### Cleaning the kitchen

Please ensure -

- all equipment is clean and put away
- all crockery and cutlery is **dry** before putting back into cupboards and drawers
- The church has limited rubbish disposal, you may fill **one general rubbish garbage bin only** (outside kitchen – black bin with red lid). The hirers are responsible for the removal of excess rubbish. If you have more rubbish then you must either take it away with you at the end of your event or hire the 1100L bin, contact office for current cost.
- all stoves, conventional and microwave need to be cleaned inside and out
- the dishwasher is to be left drained and empty
- All surfaces have been wiped down and the kitchen floor is clean and mopped.
- please bring your own garbage bags, tea towels etc
- do not leave food in fridge without prior arrangement

