

Great Banquet Servers Roles and Responsibilities

The great banquet guests could not be adequately fed without the many servers who assist with the meals. The meals are important since without proper nourishment, the guests would find it difficult to open their minds and hearts for spiritual nourishment. Thank you for truly acting as the hands and feet of Christ!

To make the meal delivery and clean-up run smoothly, this overview highlights the meal delivery, clean-up, and set up responsibilities for the servers. We need you to participate in all three roles to make the meals a success. Plan to stay at least two hours; more if needed to finish all of your responsibilities. If you have any questions, please see a member of the kitchen crew.

1. Sign-up for specific meal times. (a schedule for meals/services may be available)
2. Arrive 30-45 minutes before the meal. Assist in final decorations and preparations such as ice in glasses, drinks, etc. Please check with the head cook for what needs to be done. If there is nothing else to do, please wait outside of the kitchen until serving time.
3. Serve with happy faces and lots of smiles! Three or four people should initially provide beverages, with the remaining servers distributing food. Fill water glasses first, serve the food, then offer drinks. Servings of second helpings will vary depending on the preference of the head cook.
4. After the food is served, two servers need to set up a plate cleaning line in the parlor *out of sight* from the guests. Situate a table for incoming plates, disposal bin, and a table for dirty plates going to the dishwasher. Keep an aisle open to the kitchen.
5. After a good number of guests have finished eating, the initial servers providing beverages should begin clearing plates to the parlor as the remaining servers serve desert. Offer refills on drinks at this time.
6. After the guests have left, we need 3 people in the kitchen washing dishes and the remainder clearing tables, sweeping the floor, and emptying the trash. Salt & pepper should be checked and replenished for the next meal.
7. As the clean-up is completed, begin setting up for the next meal. We need to put down the table coverings and reset the plates/silverware.
8. The kitchen plans on having you eat with the kitchen crew - please join them!

The dress is casual except for Saturday night where we encourage a white shirt and dark skirt or slacks. Sunday mornings vary with the use of paper/plastic dinner ware, but the roles are similar. Thank you for your time and energy.....

De Colores!