

# San Luis Yacht Club

## Wet Wednesday Information - Please Review -

Ahoy Hosts,

First and foremost thank you for signing up to be either the dinner or bar hosts for our Wet Wednesday (WW) event. Based on the various Wet Wednesday programs we have had up to 20-25 members in attendance + OD and work crew.

As you know the club's success is based on membership involvement and participation in SLYC activities.

**The bar** will be staffed with bar hosts who will be responsible for setting up the bar and serving alcohol and non - alcohol drinks plus provide the hors d' oeuvres. Bar set up time is at 5:30 pm and opens for **social time at 6:00 – 8:15 pm** last call. Bar hosts will be responsible to clean glasses, counter and bar area, restock the cold lockers and supplies as needed.

If you signed up **as the dinner host** you will decide on the menu, shop, prepare, serve and clean up. Wet Wednesday is a light dinner menu event. Dependent on the WW activity I would plan on food for 30 members.

Wet Wednesday events (**Feb thru May**) – presentations are provided thus dinner is scheduled to be served at 6:30 pm to allow time for members to eat before the guest speaker presentation at 7:00 pm. During the months of (**June thru Oct**) no presentations are scheduled. During these months the SLYC has calendared WW events for members to be on the water and **dinner is to be served at a later time** from 7- 8:00 pm to accommodate members getting off the water.

**Dinner hosts - Please keep the menu simple – price point \$5.00** – the club strives to break even - the following listed meals are sample menus that have been served at the Wet Wednesdays events: (pizza, salad, bread, spaghetti, hotdogs, hamburgers, sloppy joes, lasagna, chili, tacos, pulled pork sandwiches and other Mexican dishes). The OD for the Wet Wednesday event **would appreciate an e-mail** regarding the menu you will be providing to prevent meal duplication you select to serve and to ensure the kitchen accessories are available.

SLYC supplies the paper products, i.e.: plates, bowls, napkins, eating utensils and are all available in the kitchen storage pantry. If you need to store food, prepare or cook the SLYC consists of a full service operating kitchen including a natural gas BBQ that is located on the deck. If your preference is to use non-paper / plastic products, a supply of dishware and eating utensils are available in the kitchen pantry, although dishware and eating utensils will need to be cleaned and put back into their applicable drawers or shelves.

**Dinner hosts please keep a record of your food receipts for reimbursement.** The Wet Wed OD will reimburse you the same night. Although you may mail your receipts to the SLYC treasurer and your reimbursement will be mailed to you.

To facilitate the serving of the food - I suggest having a serving table (s) - set up by the west wall bench area to place and serve the food – dependent on the dinner you **may need to ask the OD for help to serve and collect the dinner money** (The OD will provide you a cash box).

In regard to clean up dinner hosts will be responsible to clean and put away any dishes that may have been used, wipe down the tables and counter tops, take out the trash, and sweep the floors. You will have some assistance from the Officer on Deck (OD) and other SLYC officers / members to ensure the building is secured, dining area is clean and trash is placed in the outside waste containers.

If all goes to plan it is **my intent for the bar & dinner hosts to be cleaned up and ready to leave by 9:00 pm.**

FYI – The OD will be at the SLYC at 5:00 pm.

After reading the information please feel free to contact the OD prior to the event if you need further clarification or need assistance in any way to make this event a success.

Sincerely,

SLYC Director – (Wet Wednesday Lead Person / OD)