



Catering Guidelines

Welcome to the Barn at Bull Meadow.

All caterers performing a service onsite will be required to provide an updated copy of insurance with "The Barn at Bull Meadow" listed as an additional insured. Our address is 63 Bog Road, Concord, NH 03303

Barn Details

- We have a prep kitchen available for caterers. INCLUDED in this kitchen are the following:
 - Four Stainless steel worktables (approx. 40 ft² of countertop space)
 - Eight 110-volt standard electrical outlets
 - 2 large sinks.
 - 2 commercial refrigerators (shared with the venue)
 - 500lb Ice machine (shared with the venue)
- We also provide the following:
 - Twenty 60" round tables
 - Ten 8 ft x 30" banquet tables
 - Ten 30" round cocktail tables
 - 180 indoor chairs (wood Chiavari)
 - 180 outdoor chairs (white resin folding)
 - Tablecloths for up to 180 guests
 - Napkins for up to 180 guests
- One 220-volt outlet (in room adjacent to catering kitchen)
- We do NOT provide:
 - Trash removal (caterers must take all trash with them after the event).
 - Any staff to serve, maintain, bus or clean up food and/or catering items
 - Any cooking equipment/utensils/supplies
 - Any serving equipment (i.e. utensils/trays/platters etc.)
 - Tableware (Chargers, plates, bowls, silverware, water glasses, etc.)
 - Condiments (salt/pepper, butter, etc.)
 - Extension cords
- All gas/propane powered ovens/equipment must be at least 15ft from the building and 15ft from the transformer.
- When you arrive to the Barn please drive past the barn to the circle and on your right, you will see a gravel driveway and concrete pad where you can back up along the backside of the barn.

Expectations

- We expect all caterers to treat our space as if it were their own.
- The Great Hall should be fully set up NO LATER than 30 minutes prior to a wedding or event start.
- We expect all catering and food service employees to:
 - Have a clean and professional appearance.
 - Follow food service regulations (Hair tied back, wear gloves when handling food, hand washing).
 - Be respectful and courteous to all guests and other employees
 - Bus tables for catering debris throughout cocktail and dinner service
 - Provide adequate staffing ratios to ensure smooth and timely service
- No catering items belong on the Bull Meadow dishrack (on the left).
- Please keep all phones away in front of guests – use in kitchen or outside only
- Please keep hallway as clear as possible of bins, dishes, tables & racks – this is an emergency exit.
- There is NO smoking on the catering pad – it is an extension of the kitchen. Please enter the staff parking lot to smoke.
- Please ensure that there is ALWAYS a linen on a table (guest, accessory, etc.). Please find a Bull Meadow staff member to reply dirty linens when necessary.