

PYC

GUIDELINES For Planning Friday Night Happy Hour

1. Plan for 65 adults.
2. Plan your costs for a target \$3/head. This simply means keeping your total costs under \$195.
3. If you wish to serve a meal which will run higher in cost, by all means do so. However, these night will be posted as specialty nights on the PYC calendar and the cost should be set to maintain a target profit of \$2/head.
4. Start serving as early as you like, preferably by 7pm. Meal service should be available until 745pm.
5. Leftovers that can be stored for future Fridays should be left in the kitchen.
6. If you run short of food, every effort should be made to accommodate any club members who have paid their money by 7:45PM. Ideally, on heavy nights folks can be accommodated either with leftovers from previous nights or pizza.
7. An inventory of a few kid's menu items such as hot dogs will be maintained in the kitchen freezer.
8. HAVE FUN.

Marge Schenck is the kitchen manager for '06. Marge will be keeping tabs on kitchen inventories and supplies, any questions about such should be forwarded to her.