FY25 PROPOSED FEES AND CHARGES Food & Beverage - Building A Kitchen

Fee/Charge	Included	FY24 Current Fee/Charge <50 people	FY25 Proposed Fee/Charge <50 people	FY25 BOT Revised Fee/Charge <50 people	FY24 Current Fee/Charge 50-100 people	FY25 Proposed Fee/Charge 50-100 people	FY25 BOT Revised Fee/Charge 50-100 people	FY24 Current Fee/Charge 100-200 people	FY25 Proposed Fee/Charge 101-200 people	FY25 BOT Revised Fee/Charge 101-200 people	Deposit Refundable
Refrigerator	Χ	X	X		X	Χ		X	X		N/A
Additional refrigeration storage (walkin)	Χ	(if space)	(if space)		(if space)	(if space)		(if space)	(if space)		N/A
Access to sink and water	Χ	X	X		X	X		X	X		N/A
Access to work tables and cutting boards*	Χ	X	X		X	X		X	X		N/A
Use of microwave	Χ	X	X		X	X		X	X		N/A
Use of pots/pans & serving utensils**	Χ	X	X		X	X		X	X		N/A
Sanitize all surfaces/mop floors	Χ	\$14/hour	\$14/hour		\$15/hour	\$15/hour		\$18/hour	\$18/hour		N/A
Staff to prepare products and/or use kitchen											
equipment	No	\$18/hour	\$18/hour		\$18/hour	\$18/hour		\$18/hour	\$18/hour		Yes
Use of warming ovens	Yes	\$10/hour	\$0/hour		\$10/hour	\$0/hour		\$10/hour	\$0/hour		N/A
Staff to load mobile cook/hold oven, roll out and											
serve plated dishes***	No	\$16/hour	\$16/hour		\$17/hour	\$17/hour		\$18/hour	\$18/hour		Yes
When multiple services are needed, a custom fee											
may be developed by coordinating services by											
function size, number of staff required, when the											
functions are needed (e.g., 1 staff person may be											
able to supervise operations, clean equipment and											
wash dishes for a group of 50 people without											
duplicating the charges).	No										Yes
Staff dishwasher to clean dishes & utensils in											
conveyor dishwashing machine	No	\$15/hour	\$15/hour		\$15/hour	\$15/hour		\$15/hour	\$15/hour		Yes
District cleaning of equipment	No	\$30	\$30		\$40	\$40		\$50	\$50		PARTIAL
Equipment cleaned by reserving party	No										Yes
Non-BBRD Caterer for resident groups and clubs reserving Bldg A is given access to stove, fryers, warming ovens, and mobile holding cart with		\$200/up to 3	\$250/up to 3		\$300/up to 4	\$350/up to 4		\$400/up to 5	\$450/up to 5		
assigned BBRD F&B staff to oversee operations.	No	hours	hours		hours	hours		hours	hours		Yes

Note: The schedule lists those services that are included in the reservation. Additional services are available and are listed here. Residents are not allowed to prepare products using the gas stove top burners, the fryer or slicer.

Although deposits for the use of Building A kitchen is waived for Registered Clubs, if Clubs do not leave the kitchen clean, they are prohibited from catering in BBRD until a cleaning deposit is paid.

When services are requested on a holiday, the rates are double per BBRD's Employee holiday policy.

^{*}Cleaned and sanitized

^{**}Must be rinsed and left at dish machine

^{***}Server/or other assigned staff, not a Chef, to load plated dishes into mobile heated cart, roll out to dining area and serve guests