



Historic Christ Church & MUSEUM

HOSPITALITY

Goal: Provide an appropriate quantity of attractive food and beverages for HCC&M events with details identified by the committee chair in coordination with the HCC&M office manager.

Responsibilities:

- Provide home-made or store-bought food in desired quantities for events throughout the year.
- Deliver food prior to the event with table set ups already in place.
- Identify beverage servers as required and flower arrangers when desired.

Desired Results:

- Food and beverages are attractively arranged with a minimal amount of leftover food.
- The Bayne Center kitchen is left clean after each event and all items are stored away.
- Event attendees enjoy the food!

Qualifications:

- Committee members must have a desire to prepare or bring food to support each event.
- The chair needs organizational skills for coordinating and communicating with members.

Time Commitment:

- For each event, the chair & members decide what to bring and how long it will take to prepare.
- Set-up and cleanup times are 1-2 hours each.
- There are typically 11-12 events per year, but not all volunteers are needed for each one.

Location:

- Food is brought from home and served on-site.

Training and Support:

- Spring Update & Training is strongly encouraged (3 days in March or early April).
- The chair coordinates each event with committee members.

Benefits:

- Personal satisfaction for those who enjoy cooking or serving food and beverages.
- Opportunity to support HCC&M events and contribute to their success.