POST EVENT CHECKLIST

- 1. All sinks drained and cleaned
- 2. Remove your refrigerator and freezer items
- 3. Remove all extra catering supplies (please don't leave them behind)
- 4. Take all personal decor items
- 5. Walk around the outside area and parking area and pick up any trash
- 6. Put away all outside tables, chairs, and rolling bar
- 7. Remove linens and decor items from upstairs tables
- 8. Bathroom trash cans emptied
- 9. Bar trash cans emptied
- 10. Outside trash cans are emptied
- 11. Re-bag all empty trash cans/turn upside down
- 12. ALL trash and recyclables removed from property
- 13. Caterer's kitchen doors closed and locked
- 14. Turn string lights and driveway lights off
- 15. All doors locked
- 16. Turn the AC up to 80 (in closet above hot water heater)
- 17. Turn off audio switch in closet (only the one labeled)
- 18. Lights off
- 19. Lock gate

