

## **Fall Harvest**

What went well?

- Do a little less carbs; we hit the food number pretty well

What do we need to work on?

- Rent black tablecloths again
- Bump up plate rental to 450
- Lighter silverware? Too heavy for us
- Should we try a 6:00 pm start next year?
- Get a different bartender; Brenda has contacts for bartenders and bussing
- Beer – not kegs next time, do the cans and bottles
- Faculty going through the line first
- Food cost – Need to set a budget (2024 - \$17,500 was too much)

## **Head's Table**

What went well?

- Better without having lunch ones
- Cut decaf in the morning; no one drinks it

What do we need to work on?

- Add to prep tasks – Update FMX and email Lisa with headcount