

# **Bartender / Servers**



**If you are doing your own food or having catered food dropped off, we strongly encourage you to have professional staff for your event. There is much to do with large scale events before, during and after. If you are having a full-service caterer, be sure to confirm what they will and will not be doing for you as far as set up and clean up. Provide them with a copy of the KAB checkout list**

**and confirm that they are prepared to follow the rental guidelines.**

**Typically a catered event has at least one staff person per 25 people, more if china and glassware are used. A high end, full service event will have an average of one staff person per table. Some events have “volunteers” who also help so please use these as guidelines to help you plan a successful event.**

## **Bartender / Servers**

**Jane (★★★★★)**

**(484) 433-1878**

**Jane has worked at KAB for over 20 years and is a fabulous bartender. She knows the KAB building, equipment and systems well. Jane can provide bartending services, dishwashers and servers and can advise you on what would make your party run smoothly. Contact her directly for rates and arrangements.**