

# **Dessert and Beverage Set Up—Gym and Brady Hall**

**Set up Water/Ice Tea/Lemonade at Beverage Stations and cake for desserts—after general set up volunteers cover and skirt tables**

## **Water:**

Find the clear plastic water dispensers with spigot (2 per room) located on the wire shelving near the stage. Using a cart, fill with ice (machine located in the kitchen next to the silver refrigerators) and water and place on beverage table. Locate 2 water pitchers from the wire cart in the gym and fill with ice water for refilling the dispensers.

## **Lemonade & Ice Tea (unsweetened):**

In the gym storeroom, locate 4 igloo coolers. They might already be filled with tea and lemonade. You will need 2 of each per room. Place one tea and one lemonade cooler on the beverage tables, leaving the others behind as back up

## **Cups/Rags:**

Bring one box of cups from the gym storeroom to the beverage table, setting some cups out. Bring 6 rags (located in the bags near the entrance to the storeroom) to the table for cleaning up messes

## **Desserts: (do not start cake plating before 4:15)**

Cakes will need to be cut and individually plated. Ask Doris in the kitchen for the cakes and take to dessert table. Small plates can be found in the stockroom as well as individual forks and napkins. The forks can be put in a rectangular metal bin found on the wire racks in the back of the storeroom. Using utensils from the utensil bins located near the stage, plate the cakes and set out on the tables. The table should be filled. Place bin of forks and stack of napkins on the table. Gloves must be worn while plating cakes. Leave gloves, extra plates, and clean utensils for the Dessert Servers to use should another cake need plated.