

Boarding Hall Meals during Campmeeting - Bid Details

Bids are due by March 20.

Overview: During the 15 days of campmeeting, Patterson Grove Association, Inc. provides three meals per day to all paid staff, plus their spouse and any children living at home and under 18 at no cost to them. This count varies depending on personnel and their families but does not typically exceed 25.

Who attends? In addition to the 25 staff, anyone may sign up to pay for individual meals or a meal plan and pay the meal provider directly for those meals. Those signing up must do so at least one day in advance. Staff who wish to partake in any given meal are asked to sign up and indicate the number attending from their party. Asking sign up for staff helps to limit food waste and unnecessary extra preparations. However, staff preparing meals should always assume a baseline need of 25 meals at each meal to assure staff have meals available.

Typical numbers for meals fluctuate and depend very much on the desirability of what's served. In more recent years numbers have been a bit lower so it is possible we may see a rebound if the planned menu is appealing and at what people believe to be a reasonable price and quantity.

Typical counts:

Breakfast: 25

Lunch: 35

Sunday Dinner (at noon): 80-100

Evening Dinners: 50

What will be provided. Patterson Grove will provide access to the Boarding Hall kitchen which has many elements of a modest commercial kitchen/church kitchen including a commercial range and small restaurant dishwasher, large pots and pans, serving utensils, plates/cups/bowls/silverware, numerous large chest freezers and large commercial cooler. There is also a microwave and a fryer. (note details about snack bar during lunch service below) A bidder may use these facilities to store and prepare all meals or do so off-site or some combination. The kitchen and dining room are fully air conditioned. There is access outside to a dumpster for trash. Typical disposable items (plastic cups, plates and utensils, to go containers, napkins, etc.) will be provided. Trash bags will also be provided. The Boarding Hall includes a dining hall with long center serving island and corner for self-serve beverages such as coffee, iced tea/lemonade, water. The dining room has seating for approximately 90. Patterson Grove does not have chafing dishes and sterno.

Bid Requirements:

- While not required, bidders should consider proposing a flat rate fee for the 25 count for staff presuming 3 meals per day per person. Should the breakfast, lunch and dinner counts for the 15 day period exceed 1125 staff meals served, the Association would pay

for the additional staff meals served based upon the rate set for individual meal sales and for the meal type where the overage was incurred.

- Bidder will indicate what portion of the staff meal cost will be paid at what increments, for example in advance, at start and at completion.
- The bidder should suggest the anticipated individual rate for breakfast, lunch, dinner and Sunday dinner meals for individuals buying single tickets. Bidder should consider whether they would like to offer a modestly discounted price for a 15-day full meal plan and/or 15-day dinner-only meal plan.
- Bidder acknowledges they will be expected to provide Patterson Grove a count by meal of staff and other guests that purchased the meal for future planning purposes.
- All meals should include beverages as well as dessert at lunch and dinner time.
- Bidders should indicate whether they would like to reserve one guest room in the Boarding Hall for their use during the 15-day period. If additional rooms are desired, those can be rented at the going rate for one or multiple days, which is extremely affordable. These rooms have shared restrooms and shower facilities.
- Bidder should indicate how they plan to approach meal service generally but may alter that approach during operating times based on experience. Plated, family-style, self-serve buffet, served buffet.
- Bidder should indicate how they will staff meal preparation and service. If help is desired, in past years there have been individuals at the campground willing to help with cash sales collection, serving, preparation and clean up in exchange for free meals.
- Bidder should include some example meal plans for all four meal types in their response.
- Bidder should describe their general experience with catering or other larger scale meal preparation and service.
- Bidder should be prepared to propose a full preliminary menu no later than June 1 that can be promoted via various marketing outlets, both on and off the grounds, to increase participation.
- Bidder should acknowledge they understand they are responsible for all clean up and waste disposal at the conclusion of meals and at the conclusion of the season. Facilities should be left as they were found.
- Bidder should acknowledge that they will be prepared to accommodate any staff who may have a dining restriction/allergy. (For example, in the past gluten-free options, including bread, was provided to one staff member.)
- Bidder is encouraged to use reusable dishware and utensils when feasible but may serve meals on disposable plates using disposable cutlery as well.
- Meals must be served at 8A, 12P and 5P. There is a bell to be rung outside the boarding hall to announce its time to come to the meal.

Considerations/Tips:

- In recent years, a served buffet was the most common approach to serving with some volunteers receiving free meals to assist with set up, serving and clean up.
- In general, the most immediate opportunity to draw the greatest additional number of sign ups is likely based upon the dinner menu. Traditionally the Sunday noon meal is

one of the standard 'american favorites' and typically draws a large crowd. In some years the crowd has been so large a second sitting was required. Lunch has the potential to draw a larger crowd with a good menu.

- Offering the option to indicate you'd like a takeout meal on the sign up sheet boosts sales.
- Generally the kitchen serves a lighter dinner on Sunday nights (a bit more like a typical lunch offering) and reserves the breakfast and dinner of the last day as 'chef's choice' to use up things.
- Bidder is welcome to propose any menu they would like. However, in the past the menu has typically consisted of a featured 'full breakfast' option that varied throughout the week with a few regular basic items always being available such as bread for toast, limited cereal selection and fruit. Lunch is often, but not always, a hot lunch. Dinner is a more fortifying dinner and 'american favorites' draw the bigger sign ups.
 - Examples of what might be a feature each day (breakfast):
 - eggs, bacon and potatoes
 - Quiche or other egg casserole, sausage
 - Sausage gravy and biscuits
 - Pancakes or waffles with a side of ham or bacon
 - Examples of what might be a feature each day (lunch):
 - Sloppy joes and a summer salad (potato, macaroni, etc.) with cookies
 - Soup, grilled cheese and green salad fixings with brownies
 - Hoagie with chips, cucumber salad and pudding or jello fruit salad
 - Beef chili with cornbread, pickled beets and peach cobbler
 - Examples of what might be a feature each day (dinner):
 - Fried chicken, mashed potatoes and green beans, coleslaw with cake
 - Meatloaf, corn on the cob or peas with green salad and apple pie
 - Chicken and biscuits, mashed potatoes, gravy, corn, pickled cabbage and cake
 - Pulled pork, sauerkraut, boiled potatoes and strawberry shortcake
 - Italian night, polish night, mexican night
 - Examples of what might be a feature each day (Sunday noon dinner):
 - Roast beef dinner
 - Ham dinner
 - Turkey dinner
 - *These all generally include mashed potatoes, gravy, rolls and stuffing, two vegetables, a cold side (cole slaw/pickled cabbage or beets, etc.) and assorted pies*
- **The Snack Bar:** Do note, Patterson Grove cottagelholders operate a snackbar that is also in the boarding hall. It is open for lunch all days except Sundays and evenings after services. The Snack Bar is run by volunteers as a fundraiser. While it represents some competition at lunchtime, its menu generally does not vary and includes only hamburgers, cheeseburgers, steak hoagies, french fries and ice cream with a couple of

other similar snackbar items. The snack bar also sells soda. Bidder would likely want to avoid offering these sorts of items, particularly at lunch time. A burger night, however, might be a perfect lighter Sunday dinner option, for example. The Snack Bar uses a corner of the kitchen to operate during lunch time, using the fryer and grill in the corner. The crew stays out of the way of the dining hall crew and has separate storage for supplies, freezer and fridge. The Snack Bar has at times been willing to offer and sell off excess dining hall food - such as remaining slices of cake or pie, or even a quart of something.

If you have questions, do not hesitate to contact Carrie Rampp, 717-472-3127 or carrierampp@gmail.com. Tours of the available facilities can be arranged with advanced planning. **Bids are due by March 20.**