

## Catering at Grandstand RFP Q&A

**Q. Will there be a facility walk-through?**

A. No

**Q. Is there a cooking area on-site? If so, what equipment is contained and are there freezers, refrigeration, storage area and a fire suppression system?**

A. There is a room available for preparation of the food. There is no equipment other than a three bay sink.

**Q. On average, how many people are fed each meal?**

A. Over the last three years the average breakfast served was to 54 people, lunch was to 83 people and dinner was to 93 people. The lowest number of meals was 12 for a breakfast and the highest was 289 for dinner.

**Q. How far in advance is the vendor notified regarding what type of meals are needed? Serving times for Breakfast, Dinner?**

A. The agreements between the Department and the artist typically details the catering requirements, which we have notice of generally one month before the shows. However, the proposer should be prepared for changes that may occur 24 hours before the performance. Typically, these changes involve quantity of meals to be provided.

**Q. How many parking spaces are available to the vendor and is there a charge for these spaces?**

A. 10 infield parking passes at no charge

**Q. If there are two bands hired for the evening, would that require two separate seating for lunch and dinner?**

A. No.