

through lobby

## HOSPITALITY/CONCESSIONS VOLUNTEER CHECKLIST

Updated 1/23/18

\* Please wear black pants, a white or black shirt (or SLO REP polo/T-shirt), and closed-toe shoes. All volunteers must wear a SLO REP apron or vest, provided by the Theatre. Volunteers need to arrive no later than your scheduled start time. If you are running more than 5 minutes late, call or text the house manager. \*

BEFORE THE LOBBY IS OPEN		
	<mark>R UPON ARRIVAL</mark> – Verify audience siz	e & duties (Hospitality or Concessions)
Once H.M. has given the ok, go ba	ck to kitchen to start setting up	
HOSPITALITY SETUP  Start brewing coffee: 1 filter, 1 scoop of grounds, 1 full pot or pitcher of water – always have a pot ready to catch the coffee! – Decaf gets brewed into orange handled pot  While coffee is brewing, set up coffee bar in lobby (round table in center of lobby) with full condiment	<ul> <li>baskets, stir sticks, white napkins in a basket, and "No Food in Theatre" sign</li> <li>While brewing additional pots of coffee, stock and clean all restrooms (get TP/paper towel dispenser keys from H.M.)</li> <li>Transfer brewed coffee to pump carafes and hang Regular or Decaf</li> </ul>	signs on correct carafes; Take carafes out to coffee bar  • Sweep lobby, spot mop if needed, empty any trashcans that are more than half full, set up tablecloths in lobby if needed, turn on all candles for evening shows  • Get programs and iPod from H.M.
<ul> <li>CONCESSIONS SETUP</li> <li>Fill one gray plastic bin with still and sparkling waters and sodas, topped with light ice;</li> <li>White bowl with ice and ice tongs;</li> <li>1 bar towel;</li> <li>Donation jar and plastic stand;</li> </ul>	<ul> <li>Coffee cups, Soda cups</li> <li>Platter of Cowboy Cookies (all available flavors)</li> <li>iPad with stand (from H.M.)</li> <li>Count starting cash in bar drawer (should be \$150) and initial bar</li> </ul>	<ul> <li>sheet next to house manager's initials</li> <li>Put tablecloths and candles on back patio (clip tablecloths under the tables so they don't blow away)</li> </ul>
All Volunteers meet with H.M. & S times of show and any specific ins	tage Manager in lobby 5 minutes be tructions	fore opening lobby to check run
the TicketScan app to find the pat or Concessions should they run ou	ned at front door to admit patrons (ur ron by last name); go to kitchen to go ut oned at the concession stand selling i	et more beverages or cookies for Bar
WHILE HOUSE IS OPEN (15 minutes b		
<b>DO NOT</b> walk into the theatre or s	concessions ss restrooms for any remaining patro	ns out" if people are in their seats – <b>stay</b>
DURING ACT I		
Hospitality stays at the front door	to catch any latecomers/Concession	s stops all sales <b>until H.M. releases</b>
(carafes should be at least half ful	xtra programs to H.M.; Refresh coffe I for intermission); Clean/stock restro s concessions supplies (beverages, co alf full	ooms as needed
	<b>doors while show is running</b> – actors	s may have fast entrances/exits



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DURING INTERMISSION						
Hospitality Volunteer	stays	stationed	at front or	back doors –	interac	t with
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**CHECK OUT WITH H.M. BEFORE LEAVING THE THEATRE** 

Hospitality Volunteer stays stationed at front or back doors – interact with patrons, clean spills as the occur, remove empty coffee carafes; get more beverages or cookies from kitchen should bar or concessions run out; When H.M. asks, check restrooms for any remaining patrons  Concessions volunteer stays at concession stand selling items	ey
DO NOT walk into the theatre or stand by the theatre doors to "check out" if people are in their seats at your posts unless otherwise instructed by the H.M.	– stay
DURING ACT II	
Hospitality counts cash from tip jars (set aside \$4 of "seed money") with H.M. at the concessions started out & sign cash report slip, begin hospitality clean up	nd; fill
Concessions counts cash from sales with H.M. at the concessions stand; fill out & sign cash report slip drawer sheet (ending cash should be \$150) with H.M. at the concessions stand; fill out & sign cash result (Tip Jars + Concession Sales = Total Hospitality Cash); begin concessions cleanup	•
Hospitality Cleanup: take all coffee bar items to kitchen, put all items back <i>exactly</i> where you found dump & rinse carafes – leave open on the counter to dry; refill coffee condiment baskets; clean & ful restock restrooms; empty trash as needed; sweep/spot mop lobby if needed	
Concessions Cleanup: take all concession stand items to kitchen; put all items back <i>exactly</i> where yo found them; dry beverages before putting them back in fridge; restock refrigerators from shelves in kitchen if necessary; dump ice in sink; wash/dry/put away any bowls/dishes/tongs; wipe counters i lobby; bring in patio tablecloths & candles; empty trash as needed	
Leave vests/aprons in kitchen, collect all personal items, return any keys to H.M.	