

2017 Set Up Needs for Wine Servers

- (3) Tables (N)
- (3) Black Table cloths (B)
- (6) Wine bottle openers (H)6
- (6) Water/ rinsing buckets for wine servers(B) 3 (H) 3
- (6) Pitchers for water (H) 4 (N) 2
- (6) Black cloth napkins (B)
- (6-8) White cloth napkins (B)
- (2) Rolls paper towels for cleanups & spills (H)2
- (2) trash cans for wine servers (or one large close to servers) (N)
- (3) Yellow markers for white wines (H)
- (3) Red markers for red wines (H)
- (6) Wine Tastings notes laminated for all wines (H)6
- (12) Cases of wine (DFV to furnish) 2 for each server (I)
- (6) 2 oz. measured pour glasses (H)
- (3) Wine coolers (H)
- (3) Ice Buckets (H) 1 (N) 2-3 more
- (3) Ice tongs (H) 2 (N) 1
- (6) Folding Chairs
- (1) 20lb. bag of ice in a cooler (I)
- (2) Coolers of ice for the white wines to chill (H)
- (6) Bow Ties (H)

(I) I will pick up before event

(N) Need

(H) Have

(B) should be in Hooker Bin