

Westbury-on-Trym Village Hall
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WESTBURY ON TRYM VILLAGE HALL KITCHEN EQUIPMENT 2015

- 110 Cups
- 115 Saucers
- 150 Large gold rimmed side plates x 6 ½" diameter
- 130 Medium gold rimmed plates x 8" diameter
- 100 Gold rimmed dinner plates x 10" diameter
- 17 Large white plates with lip x 10" diameter
- 46 Large white flute edged plates 10" diameter
- 96 Bowls/soup/dessert gold rimmed x 7" diameter
- 15 Salt pots(white china)
- 15 Pepper pots (white china)

- 12 Large glass water jugs
- 2 Very large tea pots (metal)
- 3 Large teapots (stainless steel)
- 2 Small teapots (stainless steel)
- 6 Hot water jugs (stainless steel)
- 3 Large coffee jugs (stainless steel) with lids

- 14 Small vases 5" high (white china)
- 1 Wedding cake slice and knife
- 1 Ornate glass cake plate on legs
- 18 small white china milk jugs

Miscellaneous

- 10 Trays
 - 2 Stainless Steel electric kettles
- Table cloths are not provided

CUTLERY

(a small amount of cutlery is kept in the stainless steel containers over the sink. The main supply is kept in the unlocked cupboard underneath the Coffee/Tea area)

- 137 Large Knives
- 137 Small Knives
- 154 Large Forks
- 125 Small Forks
- 110 Soup Spoons
- 121 Dessert Spoons
- 10 Large Serving Spoons
- 72 Teaspoons

KITCHEN APPLIANCES IN SITU

- 1 Gas cooker with 6 burners
- 1 Turbo electric fan oven with 4 plates
- 2 Hot cupboards
- 1 Dishwasher (3 minute cycle)
- 2 Fridges
- 1 Hotwater heater

Tables and Chairs available:

- 8 round banqueting tables 60 inches diameter
- 16 trestle tables 6ft x 2.5ft
- 18 large white folding plastic tables 6ft x 3ft
- 18 small folding tables 3ft x 1.5ft
- 150 chairs

Also available on request:

- 3 high chairs
- 1 round wedding cake table (18" diam)

KITCHEN RULES

It is in everyone's interest to keep the kitchen in a clean and tidy state so that subsequent hirers have no problems when arriving to use the facilities.

The following rules apply to all hirers of the kitchen:

It is an essential requirement that you follow the instructions for cleaning out the dishwasher. The instructions are displayed pictorially on the wall above the dishwasher. Remember to SWITCH ON AT MAIN HALF-AN- HOUR BEFOREHAND TO WARM UP.

1. All surfaces to be cleaned and left clear of food. The warming cupboards should also be emptied of food.
2. If the ovens are used then they should be cleaned as well as any spillages on the hob surface .
3. Tea-towels are available ON REQUEST. If used should be placed in the basket large bin adjacent to the warming cupboards which are on your left as you enter the kitchen from the main hall.
4. Please leave cutlery washed and rinsed.

WARNING! - *If the kitchen is not left in an acceptable state, the Management Committee reserves the right to withhold the bond paid with the deposit.*