

SHW Holiday Dinner
Wednesday, December 8, 2021
Turn Verein Hall, Sacramento
Event Report

This is a collection of bullet points summarizing the 2021 SHW Holiday Dinner and recommendations for the next Holiday Dinner.

- Calyn McKnight was the caterer for the event. Her email address is calynrae@comcast.net, phone 916-601-9921.
- Calyn provided the tablecloths (at a charge to SHW) with the following assumptions:
 - 12 round tables for guest seating (6 guests/table)
 - 3 - 8' tables for dinner buffet
 - 1 - 8' table for appetizers and dessert
- Calyn provided the coffee and punch cups as well as the cream and sugar for the coffee. She provided the water pitchers for the tables. Salt/pepper shakers...I (Robert) believe Calyn provided those as well.
- The bill for the rental equipment (plates, silverware and goblet) was \$108.75. Calyn had made a \$50 deposit to hold the equipment. The equipment was rented from Rent-Rite The Rental People, 2170 Evergreen Street, Sacramento, CA 95815. This is about two blocks off Interstate 80 along Arden Way.
- I picked up the rental equipment on my way into the Turn Verein (TV) for the event. I returned the equipment the next day. We had two pieces of silverware missing which were deducted from the deposit.
- I provided holiday themed smaller paper napkins and 6" plates for appetizers and dessert. I provided the "banquet quality" paper dinner napkins. I also provided the plastic forks for the dessert.
- Calyn required use of the Turn Verein's refrigerator but not their freezer. I needed to inform the TV of this so that they would turn on the refrigerator.
- Gin created a quart-sheet program for the evening. Originally, she had a box around each of the text blocks. I suggested that the boxes be eliminated as getting it to print out exactly so, once cut, the boxes would be centered on the individual sheets could be next to impossible. She agreed so we used the program found in the .docx file, below.



2021 Holiday Party
Program.docx

- Byron and Kathryn staffed the check-in table just outside the room we use at the TV. This proved to be chaotic. Recommend that next time we print our small table tents with each

person's name printed on it. The tents are arranged in alphabetical order on the reception table. As guests arrive, they pick up their tent(s) and proceed to the dining room. Anyone who arrives and no tent can be found can then talk to someone there monitoring the table.

- We did not have assigned seating for this event.
- I dropped off the silverware, goblets and plates at the TV circa 3:00 p.m. At that point the tables had been setup by the TV, and Calyn had her staff put out the tablecloths. Kathryn and Byron set the tables with the dinner napkin, silverware, and goblet. Kathryn had made a centerpiece for each table. She put those out as well. Guests were asked to take home the centerpieces at the conclusion of the event. Once I dropped off the rental equipment, I had to go to Rocklin to pick up my wife and return to the venue...unfortunate but I had no choice. On my way back to the Turn Verein, I picked up two or three racks of wine glasses (either 6.5 or 10.5 oz glasses, I cannot remember which). These wine glasses were put at each place setting. This was done as the goblet Calyn had ordered was too large to serve as a wine glass. As such, each place setting had a water goblet and a wine glass.
- Calyn used an 8' table first for the appetizers and then repurposed it for the desserts. She moved most/all of the uneaten appetizers to the buffet tables.
- We charged \$50 for members, \$55 for guests. That included sales tax and gratuity although we did give Calyn a tip at the conclusion of the event (I don't remember what amount). We did not limit how many people could attend. In retrospect we probably could have hosted one additional table. We had 12 tables with six place settings at each table.
- Event was the second Wednesday of December (8December). Social hour was 5:30 to 6:30 p.m. Buffet dinner started at 6:30. Appetizer menu was smoked salmon, stuffed mushrooms, artichoke & bread dip, and chicken wings. Buffet dinner was Calyn's roasted prime rib, baked chicken, salad bar, potatoes, veggies, dinner rolls, dessert, coffee & tea. The non-meat entrée was vegetable lasagna. We had one reservation for the vegetarian meal. Come the night of the dinner nobody stepped up for the meal. As such, we paid Calyn to provide the vegetarian meal for nothing. Next year contact anyone who requests a vegetarian meal to ensure it is "real."
- Dinner reservations were accepted only through the SHW website. Payment for the event was by way of either PayPal or personal check. The checks were to be sent to Treasurer Wreathy Duverney's home in Auburn.
- Members were asked to bring their wine(s) to share during the event. No wine was purchased for this event.
- Final reservation count was 67.
- Calyn provided the staff to serve the food and bus the dishes from the guest tables. The staff scraped all the plates and organized everything which needed to be returned to the rental company. I loaded all these items into my truck for the return trip the next day to the rental company.
- Unfortunately there is not a detailed financial report available from the treasurer. The only available info available are the rolled up numbers. Those are \$3,500.00 in income and a total of \$3,457.58 in expenses (\$3,072.00 in food and \$385.58 in "other").
- We did not have an auction and/or fund raiser during this event.
- As with previous year's dinners, the membership meeting guest speakers and their spouse/significant other were invited to be our guests at the dinner (complimentary). This year the invitation was extended to several 2021 guest speakers yet none of them accepted.

