

## **BLUE & GOLD FAQs**

**How much of a deposit do you need and by when?** We will need a \$500 non-refundable, non-transferable deposit within two weeks of confirming your booking. Checks should be made payable to: Suffolk County Council, BSA and mailed to Baiting Hollow Scout Camp, 1774 Sound Ave., Calverton, NY 11933. Please include a note with your pack number and Blue & Gold date, so that we can credit the payment correctly.

**When is final payment due?** Final payment will be due at your event. It will be calculated based on actual attendance above the minimum guest number you provide.

**When do we need to give you our guest number?** We will need a headcount a week before your event. The number you give us at that time will be the minimum you must pay for. If your actual attendance is above this number, your final payment will be calculated based on the actual guest number.

**Are there a minimum or maximum number of guests you can accommodate?** The minimum number of guests that must be paid for is 50. The maximum number of guests we can accommodate is about 280. Room and table layout will be determined by the number of guests to be seated.

**Are taxes and gratuity included in the per person price?** Tax is included in the price. Tipping is at your discretion.

**How many menu items can we pick?** We serve all the items listed on the menu at each Blue & Gold. You will just need to tell us which chicken dish you prefer, which beverages you prefer and if you want the ice cream bar.

**When do we need to tell you about our chicken dish, beverages and ice cream?** We will need to have your chicken dish selection and a decision about beverages and the ice cream bar about a week before your event.

**Can we bring additional food items (ie: cookies or home baked dessert items)?** No. Health Department rules prohibit us from serving items that we have not prepared or purchased. The only exception would be for those with food allergies. (See below.)

**Can you provide menu items for those with food allergies?** Yes. Give us information about your guest's food allergies when we discuss your chicken, beverage and ice cream decisions and we can arrange substitute menu items. Those with allergies we cannot accommodate may bring small amounts of their own foods that we can prepare solely for them.

**Do we need to bring anything?** We have a bridge you may use, a PA system, internet access, a podium and tables to set up awards and presentations. The Dining Hall is decorated in blue and gold and we supply all the paper goods for the tables including centerpieces. If you have a theme you want to decorate for or additional items to add, you may certainly do that. We have screens and projectors for a slide show or video. If your slide show or video is on a DVD we can play it in our DVD player. We DO NOT have a computer available, so you will need to bring a laptop to run a slide show or video if it is not on a DVD. *Connections to our sound system and projectors are standard mini and VGA. Please plan to bring the appropriate adaptors for your computer, if needed.* You will need to bring your own ceremony items.

**Is entertainment allowed?** Yes. Packs have had DJs, jugglers, magicians, and science demos. The only thing not allowed would be animals and PLEASE, NO CONFETTI. A cleaning charge of \$100.00 will be added to your balance for confetti clean-up.

**What kind of parking is available?** All parking is in our main parking lot inside the main gate. The walk to our Dining Hall is about 200 yds from the parking lot. Those who need to unload equipment or have a handicapped passenger may drive up and drop off before returning to the parking lot. There simply is not enough space for parking nearer to the dining hall that would not present us with a fire safety problem. We must also limit vehicle traffic for the safety of the youth using the camp for outdoor activities each weekend.

**Are there any questions I am not asking that I should?** As we get closer, we will contact you to talk about how we can lay out the room for you (which will depend a lot on how many people we will need to seat), and where in your program you want us to serve your meal and dessert.