

1. How far in advance will we know our schedule for the Open Houses on the first and third Tuesdays?
The Open House schedule is emailed to caterers on the list in December for the following year and published on the website and social media in January of each year.
2. At the open house, are other vendors represented besides catering - photographers, florists, etc.?
Historically we have only had caterers and EBRPD staff at the Open House events. This year will be the first year that we are inviting other vendors to join. Some dates will showcase caterers and EBRPD only, and some dates additional vendors will participate.
3. Please explain the term length for being on the preferred list.
This information can be found in the sample contract posted on our website on the RFP page.

2. TERM

The term of this Agreement ("Term") shall commence on January 1, ____, and end on December 31, ____, provided, however, that either party can terminate this Agreement upon 30 days' prior written notice. There is one three-year renewal option subject to the District's sole discretion based on satisfactory performance. Conditions regarding exercise of options are set forth in detail in Paragraph 3 of Exhibit B.

4. Will those selected have exclusive rights to stay on the list indefinitely?
No. Please see the answer to question number (3) above.
5. Do we/they have to reapply after the term length - which I think you said is 5 years? I think there was an option after 18 months to stay on the list for the next 3 years.
EBRPD goes out to RFP every five years for the Approved Caterer List. Please see details in the answer to question number (3) above.
6. Do all of our employees working on-site at your venues need a background check and/or to be fingerprinted?
No.
7. Can a food truck be used as a kitchen onsite at facilities?
If an approved caterer owns/rents a food truck it may be used as supplemental kitchen space at indoor facilities, in conjunction with a signed facility reservation contract, on a case-by-case basis, and with Facilities Supervisor approval. Food and beverage may not be served directly from the food truck. Specific rules apply to each venue.
8. Can pizza ovens be used onsite at facilities? Back of house or on patio?
Propane pizza ovens are not allowed on facility decks or patios. They may be used at the picnic site adjacent to the MLK Shoreline Center. It is required that the customer reserve that picnic site (Pelican) in addition to the venue if the pizza oven will be used. Propane pizza ovens are also allowed behind the gate in the back of house space at the Brazilian Room. At the Temescal Beach House the pizza oven may be set up in one of the designated parking spaces in the upper Beach House specific parking lot. Pizza ovens/BBQ's are not allowed at Fern Cottage. Use of pizza ovens is subject to fire restrictions and approval by Facilities Supervisor on a case by case basis.