

Contract Caterer Wanted

Greenock Country Club – Lee, MA

Greenock Country Club is seeking interested applicants with at least three years' experience in catering or restaurant management, to lease the restaurant, bar, and banquet facility of our clubhouse located at 220 West Park Street Lee, MA. This opportunity is for the 2018 calendar year and consists of operating a catering business to provide food and beverage service to members and their guests, as well as the public.

This is a unique opportunity as Greenock Country Club is one of the few banquet facilities in the area. As a caterer at Greenock Country Club, you would have use of the entire main level of the clubhouse, consisting of a full kitchen, bar, restaurant and banquet room, seating up to 150 people. This space would allow you to operate as a restaurant and banquet facility for events such as weddings, class reunions, luncheons, funeral receptions, golf tournaments, and much more. Greenock Country Club provides a clientele of golfers (both members and non-members) on a daily basis. These golfers frequent the clubhouse for lunch, dinner, and drinks. There are also several golf leagues and tournaments throughout the season that provide continued business to the caterer. In addition to golfers, the clubhouse is open to the public every day as a restaurant and banquet facility. Therefore, your opportunities as a caterer would allow you to market to both members and the general public.

This contract term is initially one year, covering 1/1/18-12/31/18, with the opportunity for a two year renewal following the initial year. This opportunity is for the caterer to operate their own business, carrying all required insurance and licensing, as a tenant of Greenock Country Club. The contract between Greenock Country Club and the caterer has specific areas that must be met by the caterer to ensure the members' level of expectations are met.

To be considered for this contract, you must:

- 1) Have a proven record of providing quality food and service to restaurant guests and catering events.
- 2) Offer a varied menu with competitive prices, providing a sample menu for review.
- 3) Have a complete understanding of food safety practices and be TIPS certified.
- 4) Supply at least two references from previous employers or business associates.
- 5) Have the ability to apply and be granted the necessary licensing needed to operate such business in the Town of Lee, MA.
- 6) Provide a social atmosphere appealing to members of Greenock Country Club and their guests.
- 7) Work with the Board of Directors at Greenock Country Club to ensure all areas of the contract are met.