



## The Retreat at French's Point Commercial Kitchen

*Our 1,200 sq. ft. commercial kitchen is located on the lower level of The Retreat and is available to licensed and insured caterers approved by our office for meal preparation for events and cooking classes. Use of the kitchen and equipment is offered at no additional cost.*

### Available Equipment

The preparation area of the kitchen includes:

- (1) 8 burner gas stove with double convection ovens
- (1) 36" propane char broiler/grille
- (1) Exhaust hood & Ansel system
- (2) Standard fire extinguishers (located near exit & near prep area)
- (1) Type K extinguisher near stove & char broiler/grille
- (1) Kitchen dedicated 8' x 10' walk in cooler with storage shelves
- (1) Rolling ice bin with granite cutting board
- (1) Proofer/Warmer (electric, full size 120 volt; holds sheet pans)
- (1) Upright freezer
- (1) Upright refrigerator
- (2) Electric steam tables
- (8) Stainless steel work tables
- (2) Pre-lined 20-gallon trash cans
- (1) Food prep sink
- (2) Speed racks for sheet pans
- (1) 50lb. Ice machine
- (50) Place settings in the butlers' pantry of dinnerware, silverware, glassware and napkins

The wash room area includes:

- (1) Commercial dish washer
- (1) Residential dish washer
- (1) 3 well pot sink
- (3) Drying racks
- (1) Mop sink
- (1) Trash can

Note: French's Point does not offer towels or small wares of any kind. Please bring or rent all implements required for service.

### Commercial Kitchen Regulations

For your safety, if you choose to host an event, guests are not permitted in the commercial kitchen. Children under the age of 16 are not permitted in the commercial kitchen unless supervised by an adult at all times. Fryolators are not permitted for use inside at any time. Before the end of the rental term, the kitchen must be returned to its original condition, cleaned before departure and trash & recycling removed to the dumpster area on the west side of the property.