



Wedding & Event Venue

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ADDENDUM TO CATERING AGREEMENT **(Food Truck and Onsite Food Preparation)**

THIS ADDENDUM TO CATERING AGREEMENT (this “Addendum”) is made and entered into by and between Castle Mac-O-Chee, LLC, an Ohio limited liability company (“Mac-O-Chee Castle”), and _____ (“Customer”), to add the following additional terms to that certain Catering Agreement (the “Agreement”) between Mac-O-Chee Castle and Customer having an Event Date of _____ (the “Agreement”).

1. Approval of Vendor. All food trucks, mobile kitchens, smokers, grills, pizza ovens, fryers, or other on-site cooking operations must be **approved in advance by Venue Management**. Client must provide the vendor’s business name, contact information, and service description no later than **90 days prior to the event**.

2. Licensing & Health Compliance. All food service providers must comply with applicable state, county, and local health department regulations, including proper licensing and food safety requirements. Vendor may be asked to provide copies of:

- Current business license
- Health department permit (if applicable)
- Food handler certifications where required

Venue reserves the right to deny service to any vendor who cannot provide proper documentation.

3. Insurance Requirements. The food vendor must maintain general liability insurance with limits of no less than \$1,000,000 per occurrence/ \$2,000,000 aggregate. The policy must list Castle Mac-O-Chee, LLC as an Additional Insured for the event date. Proof of insurance must be submitted to the Venue no later than **30 days prior to the event**.

4. Equipment & Fire Safety. Any equipment producing heat, flame, smoke, or grease – including but not limited to smokers, grills, fryers, wood-fired ovens, propane appliances, or generators – must comply with the following:

- Equipment must be operated only by the vendor’s trained staff.
- Proper fire extinguishers must be present and accessible.
- Equipment must be placed in the **designated location determined by the Venue**.
- Equipment may not be placed on lawns, patios, or surfaces without prior approval and appropriate protective materials.
- No open flame equipment may be used indoors unless explicitly approved in writing.

Venue reserves the right to shut down any equipment deemed unsafe.

5. Power & Utilities. Food trucks or vendors requiring electricity, water, or other utilities must request such access in advance. Venue does not guarantee power availability for high-demand cooking equipment unless specifically arranged. Generators must be quiet-rated and pre-approved by the Venue.

6. Waste, Grease, & Cleanup. Vendor is responsible for removing all trash, grease, oil, food waste, boxes, and equipment generated by their service. Grease, ash, or food waste may not be disposed of in Venue trash cans, sinks, landscaping, or dumpsters unless approved. The service area must be left clean and free of debris at the end of the service. Failure to properly clean may result in additional cleaning fees charged to the Customer.

7. Setup & Service Times. Food trucks and cooking vendors must adhere to the Venue's approved arrival, setup, service, and departure times. Early arrivals may not be accommodated without prior approval.

8. Damage to Property. Customer is responsible for any damage caused by the vendor, including but not limited to:

- Heat damage
- Grease stains
- Lawn or landscape damage
- Pavement damage
- Electrical overload

Repair costs will be charged to the Customer.

9. Parking & Location. All food trucks or cooking equipment must operate only in designated service areas assigned by the Venue. Trucks may not block emergency access routes, guest parking, or fire lanes.

10. Venue Right of Refusal. The Venue reserves the right to prohibit or stop any food service operation that:

- Violates safety regulations
- Poses a fire hazard
- Damages property
- Disrupts event operations

11. Customer Responsibility. Customer acknowledges that outside food vendors operate independently from the Venue. The Venue is not responsible for food quality, service, food safety, or vendor performance.

12. Smokers, Wood-Fired Ovens, & Open-Flame Cooking Equipment Clause. The use of smokers, wood-fired ovens, grills, barbecue pits, pellet smokers, charcoal cookers, or any other equipment that produces heat, flame, embers, smoke, grease, or ash ("Open-Flame Cooking Equipment") is permitted only with prior written approval from Mac-O-Chee Castle Wedding & Event Venue and must comply with the following requirements:

- (a) **Designated Cooking Area.** All Open-Flame Cooking Equipment must be operated only in the location designated by Venue Management. Equipment may not be placed on lawns, landscaped areas, patios, or other surfaces that may be damaged by heat, grease, or ash unless specifically approved by the Venue and properly protected.
- (b) **Surface Protection.** Vendors must place approved heat-resistant mats, drip pans, or other protective barriers beneath all smokers, grills, and wood-fired ovens to prevent grease

stains, burn marks, or damage to pavement, concrete, grass, landscaping, or other Venue surfaces.

- (c) **Fire Safety Requirements.** Vendors operating Open-Flame Cooking Equipment must provide and maintain appropriate fire safety measures, including but not limited to:
- At least one commercial-grade fire extinguisher rated for grease and open-flame cooking
 - Proper management of propane tanks, charcoal, wood, or pellets
 - Continuous supervision of all active cooking equipment
- The Venue reserves the right to require additional safety measures if deemed necessary.
- (d) **Smoke & Ember Control.** Cooking equipment must be operated in a manner that reasonably minimizes excessive smoke, sparks, embers, or odors that could interfere with guest comfort, neighboring properties, or Venue operations. Venue Management may require repositioning or extinguishing equipment if smoke becomes disruptive or hazardous.
- (e) **Ash, Grease, & Waste Disposal.** All ash, charcoal, grease, wood remnants, and cooking by-products must be completely removed from the property by the vendor. Disposal in Venue trash receptacles, sinks, landscaping, or drainage systems is strictly prohibited unless approved in writing.
- (f) **Damage Responsibility.** The Customer shall be responsible for any damage to Venue property caused by Open-Flame Cooking Equipment or its operation, including but not limited to grease stains, scorch marks, smoke damage, pavement or concrete damage, lawn or landscaping damage, or fire-related damage. Repair or remediation costs will be billed to the Customer.
- (g) **Venue Authority to Shut Down Equipment.** Venue Management reserves the right to immediately shut down or require removal of any Open-Flame Cooking Equipment that, in the Venue's sole judgment, presents a safety risk, violates Venue policies, or threatens damage to property.
- (h) **Indemnification.** Customer agrees to indemnify and hold harmless Mac-O-Chee Castle Wedding & Event Venue, its owners, employees, and representatives from any claims, damages, losses, or liabilities arising from the use or operation of Open-Flame Cooking Equipment by the Customer or their vendors.

[Signature page follows]

“Mac-O-Chee Castle”

CASTLE MAC-O-CHEE, LLC

By: _____

Its: _____

Date: _____

“Caterer”

By: _____

Its: _____

Date: _____